



LABRAX

FISH & WINE BAR

JELOVNIK // MENU

degustacija 3 slijeda..... €48,00

tasting menu 3 course

degustacija 5 sljedova..... €68,00

tasting menu 5 courses

hladna predjela / **cold starters**

Kamenica (1 komad) / **oyster (1 piece)**..... €5,00

(emulzija od naranče, gel od limuna, maslinovo ulje)

(orange emulsion, lemon gel, olive oil)

Tapas za dvoje / **tapas for Two**..... €28,00

(tacos s kozicom, hollandaise s limunskom travom / srdela brioche / ganache od foie gras, škampa i kozica, macarons/, tartelette “ceviche” od brancina)

(shrimp tacos with lemongrass hollandaise /sardine on brioche toast/ganache of foie gras, langoustine and shrimp, macarons / tartelette “ceviche” of seabass)

Sipa terina / **cuttlefish terrine**..... €17,00

(Terina od sipe, bob, komorač, tostirani lješnjak, suha smokva, paprika, majoneza od hrena)

(Broad bean, fennel, toasted hazelnut, dried fig, red pepper, horseradish mayonnaise)

Orange ceviche “frutti di mare”..... €17,00

(emulzija od naranče, brancin, lignja, kozice, ulje od čilija, ulje od bosiljka, povrće)

(orange emulsion, seabass, squid, shrimp, chili oil, basil oil, vegetables)

Tuna carpaccio..... €18,00

(Plavorepa Jadranska tuna, emulzija od soje, maslinovog i sezamovog ulja, majoneza od hrena, krastavac, đumbir)

(Adriatic bluefin tuna, soya olive and sesam oil emulsion, horseradish mayonnaise, cucumber, ginger)

Škampa, foie gras / **langoustine, foie gras**..... €19,50

(carpaccio od škampa, ganache od foie gras, škampa i kozica, gel od ljubičaste kapule, umak od gambero rosso)

(langoustine carpaccio, ganache of foie gras, langoustine and shrimp, purple onion gel, gambero rosso sauce)

mali zalogaji / small bites

Srdela, brioche (2 kom) / **sardine, brioche** (2 pieces).....€6,80
(brioš tost, marinirana srdela, krema od slanutka i hrena, ukiseljena ljubičasta kapula, majoneza od bosiljka, pinjoli)
(*brioche toast, marinated sardine, chickpeas and horseradish puree, pickled onion, basil mayonnaise, pine nuts*)

Bruschetta bakalar (2 kom) / **codfish bruschetta** (2 pieces) €7,00
(tostirani kruh, pašteta od sušenog bakalara, pržena rikola)
(*toasted bread, pate of dried codfish, fried rocket salad*)

Kroketi od hobotnice (4 kom) / **octopus croquettes** (4 pieces) €7,80
(majoneza od čilija, bonito flakes)
(*chilli mayonnaise, bonito flakes*)

Kroketi od kozica (4 kom) / **shrimp croquettes** (4 pieces) €7,80
(majoneza od bosiljka, salatna mješavina)
(*basil mayonnaise, salad mixture*)

Jakobova kapica (1 kom) / **St. Jacques scallops** (1 piece) €6,00
(pečena kapica, hollandaise s limunskom travom, pop-corn od svinjske kože)
(*grilled scallops, hollandaise with lemongras, pork skin pop-corn*)

Dagnje 'nduja / **mussels 'nduja** €9,50
(Pikantna buzara od dagnji i nduje, tostirani kruh)
(*Spicy buzara-style of mussels and nduja, toasted bread*)

juha / soup

Morska juha / **seafood soup** €9,00
(gusta juha od ribe i rakova, meso ribe, meso raka, dagnje, orzo)
(*thick fish and crab soup, fish meat, crab meat, mussels, orzo*)

domaće tjestenine / homemade pastas:

Penne putanesca..... €16,00
(šalša od pomidora, kapari, masline, slani inćuni)
(*tomato sauce, capers, olives, salted anchovies*)

Linguine lignja / **squid linguine** €18,00
(linguine s crnilom, ragu od liganja)
(*linguine with squid ink, squid ragout*)

Linguine plavi rak / **linguine blue crab** €21,00
(meso od plavog raka, pomidor, bisque od raka)
(*blue crab meat, tomato, crab bisque*)

Caneloni škamp, tartuf / **caneloni langoustine, truffle** €23,00
(zapečeni caneloni punjeni skutom i škampom, bisque od škampa, bechamel, tartuf)
(*baked caneloni stuffed with langoustine and cotage cheese, langoustine bisque, bechamel, trufels*)

glavna jela / main dishes

Dry aged brancin za dvoje / **dry aged seabass for Two** €60,00
(odležani "butterfly" ike jime brancin pečen na grillu, pire od dimljenog krumpira, sezonsko povrće)
(*dry aged " butterfly" ike jime seabass baked on grill, smoked mashed potatoes, season vegetables*)

Fritura €27,00
(Prženi fileti mješane ribe, prženi krumpir, umak aurora, pečeni limun)
(*fried various fish fillets, fried potatoes, aurora sauce, baked lemon*)

Lignja / **squid**..... €28,00
(lignja, rimski njok, bagna cauda, umak od crnila)
(*squid, roman gnocchi, bagna cauda, black souce*)

Tuna wellington €30,00
(Rimski njok, umak od plavog sira, pršut od tune, douxelle od gljiva, lisnato tijesto)
(*Roman gnocchi, blue cheese sauce, tuna prosciutto, puff pastry*)

Jastog tartuf / **lobster truffle**..... €48,00
(Cijeli jastog 0.5 kg, domaća tjestenina, crni ljetni tartuf)
(*Whole lobster 0.5 kg, homemade pasta, black summer truffle*)

meso / meat dishes

hladna predjela / cold starters

pršut, sir / **prosciutto, cheese** €16,00
(pršut 24 mjeseca, ovčji sir 7 mjeseci, masline)
(*prosciutto 24 month, sheep cheese 8 month, olives*)

juneći carpaccio / **beef carpaccio** €18,00
(majoneza od bosiljka, rikola, grana padano, gorušica)
(*basil mayonnaise, rocket salata, grana padano, mustard seeds*)

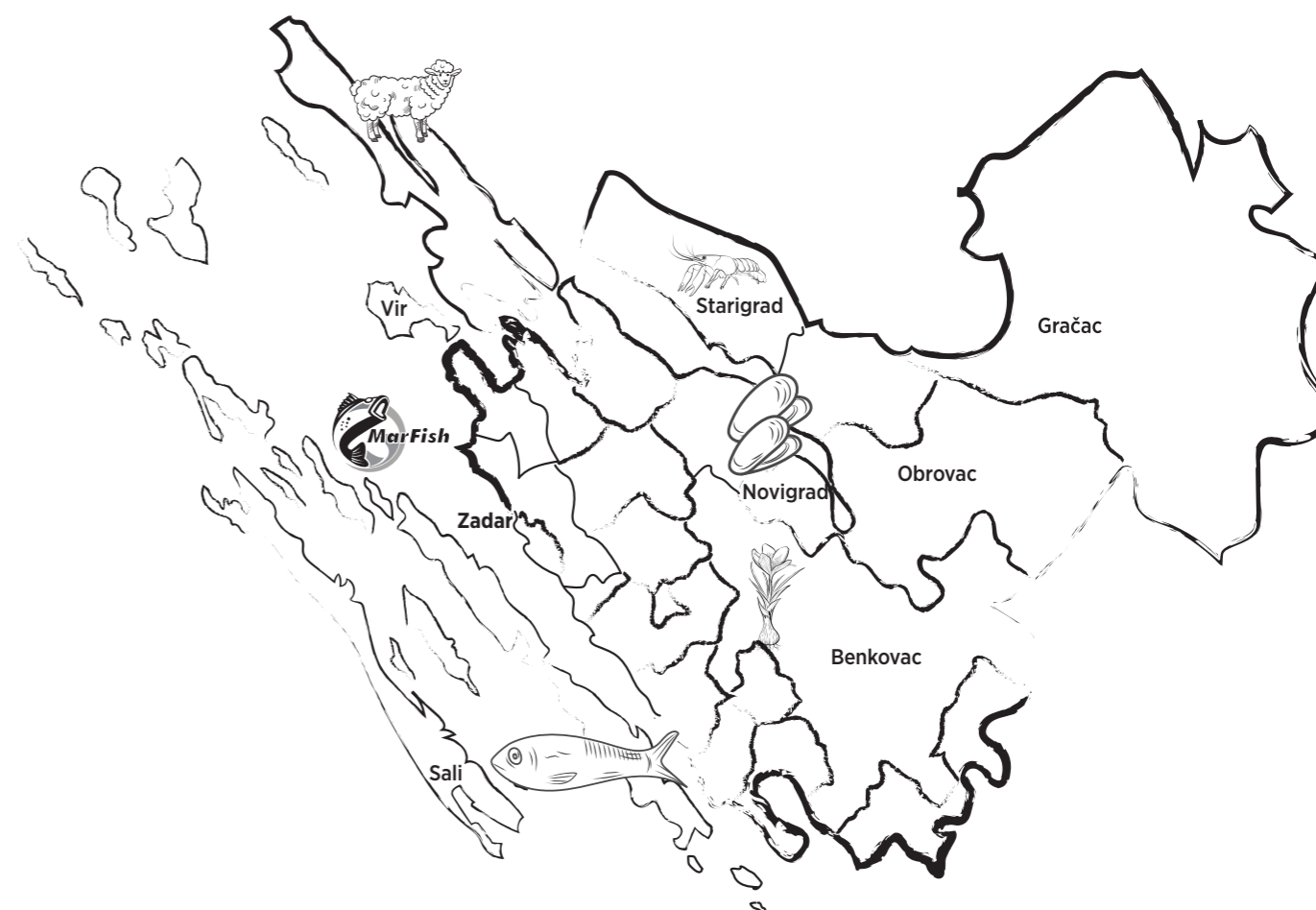
glavna jela / main dishes

- Bolognese / **bolognese**..... €18,00
(ragu od odležane junetine u suhom zrenju, domaća tjestenina)
(*dry aged beef, homemade pasta*)
- Juneća tagliata / **beef tagliata** €30,00
(suho odležani flank steak, krumpir, rikola, grana padano)
(*dry aged flank steak, potatoes, rocket salata, grana padano*)
- Janjeći bis / **lamb duo**..... €33,00
(rolana janjeća potrbušina, french rack, umak od crvenog kupusa, pire od dimljenog krumpira, hrskava kapula, sezonsko povrće)
(*rolled lamb belly, french rack, red cabbage sauce, smoked potatoes puree, craucy onion, seazon vegetables*)

vegetarijanska jela / vegetarian dishes

- Tartar od cikle / **beetroot tartar** €16,00
(tartar od cikle poširane na pari, jogurt, hren)
(*poached beetroot tartar, yogurt, horseradish*)
- Vege "mesne okruglice" / **vege" meat balls"** €25,00
(domaći linguine, umak od rajčice, veganske okruglice)
(*homemade linguine, tomato sauce, vegan balls*)

desert / **dessert** €8,00



couvert po osobi / **couvert for person**..... €2,50
(couvert je obavezan, sadrži postavu stola, domaći kruh, maslinovo ulje, pozdrave iz kuhinje)
(*couvert is obligatory, includes napkins, homemade bread, olive oil, greetings from the kitchen*)



VICI d. o. o., Poljana Šime Budinića 1, Zadar, OIB:42571952828

OBAVIJEST O NAČINU PODNOŠENJA PISANOG PRIGOVORA POTROŠAČA Sukladno članku 10. Zakona o zaštiti potrošača (Narodne novine broj: 19/2022) obavještavamo potrošače da nezadovoljstvo u odnosu na kupljeni proizvod ili pruženu uslugu mogu iskazati na neki od sljedećih načina:

• Osobnom predajom pisanog prigovora prodajnom osoblju u prodavaonici • Putem pošte na adresu sjedišta obrta: VICI d. o. o., Poljana Šime Budinića 1, Zadar, OIB:42571952828 • Putem elektroničke pošte na e-adresu: restaurant.labrax@gmail.com

Trgovac / pružatelj usluga se obvezuje bez odgađanja u pisanom obliku potvrditi primitak prigovora potrošača. // Trgovac / pružatelj usluga se obvezuje u pisanom obliku dostaviti odgovor na prigovor najkasnije u roku od 15 dana od dana zaprimanja prigovora sukladno ovoj Obavijesti jasno se izjašnjavajući prihvaća li osnovanost prigovora potrošača. U tu svrhu, molimo Vas da u prigovoru koji osobno predajete u prodavaonici ili dostavljate putem pošte, naznačite svoje ime, prezime i adresu.

Ako niste dobili račun niste dužni platiti. Zabranjeno je usluživanje, odnosno dopuštanje konzumiranja alkoholnih pića, drugih pića i/ili napitaka koji sadržavaju alkohol u ugostiteljskom objektu osobama mlađim od 18 godina. Za informacije o prisutnosti alergena i/ili tvari koje izazivaju netoleranciju u jelima iz naše ponude molimo obratite se našem osoblju. PDV je uključen u cijenu. Sve cijene izražene su u EUR

NOTICE ON THE MANNER OF FILING WRITTEN CONSUMER COMPLAINTS Pursuant to Article 10 of the Consumer Protection Act (Official Gazette No. 19/2022), we inform consumers that they may express their dissatisfaction with the purchased product or service in one of the following manners:

• By personally submitting a written complaint to the sales staff in the store • By mail to the address of the craft's registered office: VICI d. o. o., Poljana Šime Budinića 1, Zadar, OIB:42571952828 • By e-mail to: restaurant.labrax@gmail.com

The merchant/service provider undertakes to acknowledge in writing and without delay the receipt of the consumer's complaint. // The merchant/service provider undertakes to deliver a response to the complaint in writing and no later than 15 days from the date of receipt of the complaint in accordance with this Notice, clearly stating whether it accepts the substance of the consumer's complaint. For this purpose, please indicate your name, surname and address in the complaint that you personally submit in the store or send by mail.

If you have not received a bill, you are not obligated to pay. Serving and allowing the consumption of alcoholic drinks and other drinks that contain alcohol at catering establishments to persons under 18 years of age is prohibited. For the informations about allergens and/or substances in our dishes that cause food intolerance please talk to the restaurant staff! VAT is included in the price. All the prices are expressed in EURO.