



High End Restaurants

Seasonal Food & Wine

19.05.-01.06.2023.





Choice. Chef´s choice.

An ingredient. A seasonal ingredient.

Makes a perfect plate.



Empfehlung. Empfehlung des Kochs.

Eine Zutat. Eine saisonale Zutat.

Und das ist das perfekte Essen.

Welcome to spring in Istria...

Willkommen im Frühling in Istrien...





High End Restaurants

Menu

Laurel & Berry Restaurant

Adriatic sea-bream ceviche
Adriatic sea-bream, citrus, celery stalk, chili and coriander



Risotto
Risotto, classically done with scallop crudo



Laurel & Berry
Laurel semifreddo, yuzu chocolate, rye crumble, wild berries

Seasonal Food & Wine

Grand Park Hotel Rovinj
Laurel & Berry Restaurant

Chef Siniša Cerin



High End Restaurants

Menu

Laurel & Berry Restaurant

Ceviche der Adriatischen Goldbrasse
Adriatische Goldbrasse, Filet von Zitrusfrüchten,
Stangensellerie, Chili und Koriander



Risotto

Risotto, klassisch abgerundet mit einem Jakobsmuscheln-Tatar



Lorbeer & Waldbeeren

Semifreddo vom Lorbeer, Yuzu Schokolade, Roggen-Crumble,
Waldbeeren

Seasonal Food & Wine

Grand Park Hotel Rovinj
Laurel & Berry Restaurant

Chef Siniša Cerin

Terre Bianche Cuvée Blanc, Degrassi

Bašanija, Istra i Kvarner, Hrvatska

Menu per person / Menü pro Person:
60 € / 452,07 HRK

Wine / Wein: 0,125 l 8,50 € / 64,04 HRK

“Wine makes every meal an occasion, every table more elegant,
every day more civilized.”

“Wein macht jedes Essen zu einem Anlass, jeden Tisch eleganter,
jeden Tag zivilisierter.”





High End Restaurants

Menu

Primi Terreni

A board of local cuts

Chicken thighs confit, black truffle doughnut,
our butcher's hot dog, porchetta sandwich,
beef cheeks doughnut, chives and cream

Baked ricotta cake

Seasonal Food & Wine

Grand Park Hotel Rovinj
Primi Terreni Restaurant & Deli

Chef Kristijan Matan



High End Restaurants

Menu

Primi Terreni

Platte mit lokalen Aufschnitten

Confit vom Hühnerschenkel, Teigball mit schwarzem Trüffel,
hot dog unseres Metzgers, Porchetta Sandwich,
Rinderbacken-Teigball, Schnittlauch und Kajmak

Gebackener Ricotta-Kuchen

Seasonal Food & Wine

Grand Park Hotel Rovinj
Primi Terreni Restaurant & Deli

Chef Kristijan Matan

Caldierosso, Benvenuti

Kaldir, Hrvatska, Istra

Menu per person / Menü pro Person:

55 € / 414,40 HRK

Wine / Wein: 0,125 l - 8,50 € / 64,04 HRK

“What do friends and wine have in common?
The older, the better.”

“Was haben Freunde und Wein gemeinsam?
Je älter, desto besser.”





High End Restaurants

Menu

Mediterraneo

Cuttlefish and fava bean salad
Strawberry dressing



Poached turbot fillet
Bulgur with onion cream
Salsa verde



Chocolate lava cake
Chocolate and hazelnut

Seasonal Food & Wine

Hotel Monte Mulini
Restaurant Mediterraneo

Chef Radovan Blagić



High End Restaurants

Menu

Mediterraneo

Salat vom Tintenfisch mit Ackerbohnen
Erdbeer-Dressing



Pochiertes Filet vom Steinbutt
Bulgur in Zwiebelcreme
Salsa Verde



Schokoladen Lava Kuchen
Schokolade und Haselnuss

Seasonal Food & Wine

Hotel Monte Mulini
Restaurant Mediterraneo

Chef Radovan Blagić

Grimalda bijelo, Matošević

Krunčići, Hrvatska, Istra

Menu per person / Menü pro Person: 60 €

Wine / Wein: 0,125 l - 9,10 €/68,56 HRK

“Wine is the answer. I just don't remember the question.”

“Wein ist die Antwort. Ich erinnere mich nur nicht an die Frage.”





High End Restaurants

Menu

Brasserie Adriatic

Smoked tomato cream, fried tomato focaccia,
crumbled curd

Butter roasted veal chop, wild garlic and foraged herb crust,
sour apple jus

Profiterol with vanilla cream and sour cherry sorbet

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Hotel Adriatic
Brasserie Adriatic
Chef Milena Cvek



High End Restaurants

Menu

Brasserie Adriatic

Geräucherte Tomatencreme, frittierte Focaccia mit Tomaten,
zerbröselter Quark



Kalbskotelett auf Butter angebraten, Kruste aus Bärlauch und
Kräutern, saure Apfelsauce



Profiterols mit Vanillecreme und Weichselsorbet

Seasonal Food & Wine

Hotel Adriatic
Brasserie Adriatic
Chef Milena Cvek

Chardonnay Ferné, Degrassi

Bašanija, Hrvatska Istra

Menu per person / Menü pro Person: 58 € / 437 kn

Wine / Wein: 0,125L 6,40 € / 48,22 kn

“Age and glasses of wine should never be counted.”

“Alter und Gläser Wein sollten niemals gezählt werden.”





High End Restaurants

Menu

La serra Anno Domini 547

Sustainably caught Adriatic tuna tartare,
served on a bed of sweet potato cream and seaweed
Local asparagus, rosemary oil



Local cheese ravioli
Wild asparagus sauce
Sautéed Adriatic prawn tails



Raspberry cream cheese tart

Seasonal Food & Wine

Hotel Istra
La Serra, Anno Domini 547

Chef Alessandro Ban



High End Restaurants

Menu

La serra Anno Domini 547

Tatar vom adriatischen Tunfisch auf
einer Süßkartoffel-Creme mit Seetang
Heimischer Spargel, Rosmarinöl



Ravioli gefüllt mit Käse
Wildspargel-Sauce
Garnelenschwänze



Himbeer-Frischkäse Tarte

Seasonal Food & Wine

Hotel Istra
La Serra, Anno Domini 547

Chef Alessandro Ban

Malvazija Festigia, Vina Laguna

Poreč, Istra, Hrvatska

Menu per person / Menü pro Person:

55 € / 414,40 HRK

Wine / Wein: 0,15l - 7,30 € / 55,00 HRK

“Life is too short to drink bad wine.”

“Das Leben ist zu kurz, um schlechten Wein zu trinken.”





High End Restaurants

Menu

Restaurant Oliveto

Burrata with Istrian prosciutto, cherry tomatoes
and Veli Jože cheese



Slow braised boškarin beef ribs, herbed polenta



Seasonal fruit tart

Seasonal Food & Wine

Meneghetti Wine Hotel & Winery
Restaurant Oliveto

Chef Damir Pejčinović



High End Restaurants

Menu

Restaurant Oliveto

Burrata mit istrischem Prosciutto, Kirschtomaten,
Käse Veli Jože



Langsam geschmorte Rippchen vom boškarin Rind,
Polenta mit Kräutern



Saisonale Früchte-Tarte

Seasonal Food & Wine

Meneghetti Wine Hotel & Winery
Restaurant Oliveto

Chef Damir Pejčinović

Meneghetti Red 2017, Meneghetti Wine

Hrvatska, Istra

Menu per person / Menü pro Person:

58 € / 437 HRK

Wine / Wein: 0,15 l – 22 € / 165,76 HRK

0,75 l – 98 € / 738,38 HRK

“I cook with wine. Sometimes I even add it to the food.”

“Ich koche mit Wein. Manchmal füge ich es sogar dem Essen hinzu.”





High End Restaurants

Menu

La Grisa

Boškariin cheek bowl
Spring onion, radish
Asparagus, mayonnaise

Boškariin rumpsteak
Young vegetables, demi glace
Cured egg yolk

Gnudi in pinca crust
Nutmeg and dried fig cream

Seasonal Food & Wine

Bale

Restaurant La Grisa

Chef Nikola Vuković



High End Restaurants

Menu

La Grisa

Terrine der Rinderbacken vom boškarin
Frühlingszwiebeln, Radieschen
Spargel, Mayonnaise

Rumpfsteak vom boškarin Rind
Junges Gemüse, demi glace
Dehydriertes Eigelb

Gnudi in einer Pinzen-Kruste
Muskat und Trockenfeigencreme

Seasonal Food & Wine

Valle

Restaurant La Grisa

Chef Nikola Vuković

Merlot Dvorac Belaj 2019

Hrvatska, Istra

Menu per person / Menü pro Person:

50 € / 376,73 HRK

Wine / Wein: 0,1 l - 4,75 € / 35,79 HRK

0,75 l - 27,87 € / 210,00 HRK

“Age is just a number. It’s totally irrelevant unless, of course,
you happen to be a bottle of wine”

“Alter ist nur eine Zahl. Es ist völlig irrelevant, es sei denn,
Sie sind zufällig eine Flasche Wein.”



Reservations | Reservierungen

La Serra Anno Domini 547, Hotel Istra, Otok sv. Andrija
Mirjana Knežević 091 426 3501

Restaurant Mediterraneo, Hotel Monte Mulini
Ivo Zgrablić 099 231 0792

Primi Terreni, Grand Park Hotel Rovinj
Nikola Ivanković 099 538 4934
Dino Dekleva 099 329 4878

Laurel and Berry, Grand Park Hotel Rovinj
Gracijela Špatolaj 099 265 7110
Đorđe Blagojević 098 982 7423

Restaurant La Grisa, Bale
Nikola Vuković 052 824 501

Meneghetti Wine Hotel & Winery - Oliveto Restaurant
Filip Božić 052 528 800

Brasserie Adriatic, Hotel Adriatic
Robert Kutinjač 091 426 3510

Organiser / Organisator:

Romantic Mediterranean
ROVINJ • ROVIGNO

Bale-Valle



VRSAR
inspirira

.....
Turistička zajednica
općine Vrsar



HRVATSKA OBRTNIČKA KOMORA
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UDRUŽENJE OBRTNIKA ROVINJ
ASSOCIAZIONE DEGLI ARTIGIANI DI ROVIGNO

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Seasonal Food & Wine



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