



ENJOY IN
THE
SPECIALETES
OF THE
SLOVENIAN
CHEF OF
THE YEAR
2019
(GAULT & MILLAU)



GUEST CHEF



IGOR JAGODIC



MENU

GREETINGS FROM THE KITCHEN
BREAD, SMOKED BUTTER, PATE

MARINATED BEEF SLICES, PICKLED, FRIED, AND RAW JERUSALEM
ARTICHOKE OR TOPINAMBOUR, SHALLOT IN AGED VINEGAR,
HAZELNUTS MAYONNAISE

PASTA FILLED WITH AGED CHEESE, ASPARAGUS,
BACON FOAM, LARDO BACON

GARLIC AND SEA URCHIN PUREE, CUTTLIFISH, PASTA DOUGH,
PICKLED GARLIC, PICKLED SALICORNIA, SQUID SAUCE

FILLET OF WHITE FISH WITH, ROASTED BREADCRUMBS AND
HAZELNUTS ON BROWN BUTTER, CAULIFLOWER CREAM,
ROASTED CAULIFLOWER, EMULSION OF BUTTER, HERB OIL

VENISON BACK, GOOSE LIVER, SMOKED PARSNIP PUREE,
SAUCE OF RASPBERRY GOOSE LIVER, AND PICKLED RASPBERRY

ROASTED BANANA , PASSION FRUIT, PEPPER,
COFFEE AND GOLD



LOCATION

SAPORI DI SPIRITO SANTO

DATE

SATURDAY 30.03.2019 STARTING AT 7 PM

NUMBER OF GUESTS

MAXIMUM 16 GUESTS

MENU PRICE / PER PERSON

900 HRK (APP. 120 EUR) WITHOUT WINE ACCOMPANIMENT

WINE ACCOMPANIMENT 260 KN (APP. 35 EUR)



INFORMATION AND RESERVATIONS

INFO@HOTEL-SPIRITOSANTO.COM

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ROOMS RESERVATIONS

WWW.HOTEL-SPIRITOSANTO.COM

ONLINE BOOKING