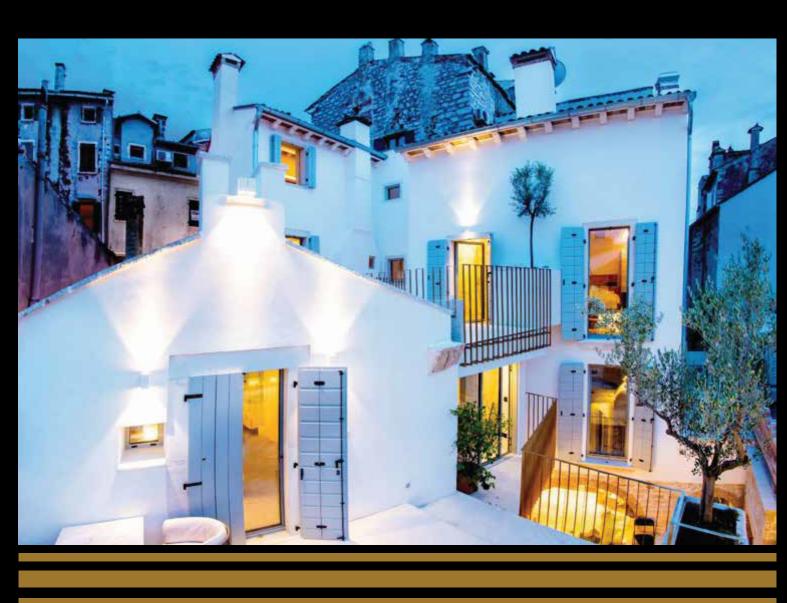


ENJOY IN T H E **SPECIALETES** O F T H E SLOVENIAN CHEF OF THE YEAR 2 0 1 9 (GAULT & MILLAU)





IGOR JAGODIC



BREAD, SMOKED BUTTER, PATE

ARTICHOKE OR TOPINAMBOUR, SHALLOT IN AGED VINEGAR, HAZELNUTS MAYONNAISE

PASTA FILLED WITH AGED CHEESE, ASPARAGUS,

BACON FOAM, LARDO BACON

MARINATED BEEF SLICES, PICKLED, FRIED, AND RAW JERUSALEM

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

ROASTED CAULIFLOWER, EMULSION OF BUTTER, HERB OIL

VENISON BACK, GOOSE LIVER, SMOKED PARSNIP PUREE,

SAUCE OF RASPBERRY GOOSE LIVER, AND PICKLED RASPBERY

FILLET OF WHITE FISH WITH, ROASTED BREADCRUMBS AND

HAZELNUTS ON BROWN BUTTER, CAULIFLOWER CREAM,

ROASTED BANANA, PASSION FRUIT, PEPPER, COFFEE AND GOLD



DATE

SATURDAY 30.03.2019 STARTING AT 7 PM

NUMBER OF GUESTS MAXIMUM 16 GUESTS

900 HRK (APP. 120 EUR) WITHOUT WINE ACCOMPANIMENT

MENU PRICE / PER PERSON

WINE ACCOMPANIMENT 260 KN (APP. 35 EUR)



INFORMATION AND RESERVATIONS

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ROOMS RESERVATIONS