



High End Restaurants

Seasonal Food & Wine



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

Tasting menu

Crab bisque

Adriatic crab bisque topped with milk skin and croutons,
grated black truffle from the Motovun forest and Affilla Cress

Tricoloured crab fagottini

Rolls stuffed with crab and Istrian cow's milk curd cheese,
served with wild asparagus and crab roe sauce

Raspberry and cream cheese tart

Light shortbread cake with almond flour,
filled with raspberry cream, whipped ganache
and cream cheese with vanilla

Seasonal Food & Wine

Hotel Istra, Otok sv. Andrija
La Serra, Anno Domini 547

Damir Križanac



High End Restaurants

Menu

Verkostungsmenü

Bisque vom Krabbenfleisch
Adriatische Krabbencreme mit Milchkruste und Croutons,
Blättchen vom schwarzen Motovuner Trüffel
und echte Brunnenkresse

Dreifarbige Teigware fagottini mit Krabbenfleisch
Wickel gefüllt mit Krabbenfleisch und istrischem Kuhquark,
Sauce vom Wildspargel und Krabbenrogen Perlen

Tarte mit einer Himbeer-Topfencreme
Leichtes Mürbeteigtörtchen mit Mandelmehl,
gefüllt mit einer Himbeercreme,
aufgeschlagener Ganache und Vanilletopfen

Seasonal Food & Wine

Hotel Istra, Otok sv. Andrija
La Serra, Anno Domini 547

Damir Križanac







High End Restaurants

Menu

Mediterraneo Menu

Mackerel, lemon, thyme



Asparagus, cherries



Cuttlefish risotto, artichokes



Sweet garlic



White chocolate, strawberry, vanilla

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Hotel Monte Mulini
Restaurant Mediterraneo

Radovan Blagić



High End Restaurants

Menu

Menü Mediteraneo

Makrele, Zitrone, Thymian



Spargel, Kirschen



Tintenfisch-Risotto, Artischocken



Süßer Knoblauch



Weißer Schokolade, Erdbeere, Vanille

Seasonal Food & Wine

Hotel Monte Mulini
Restaurant Mediterraneo

Radovan Blagić







High End Restaurants

Menu

Primi Terreni Grill

Pumpkin risotto with lime



Lamb chop, cream of potatoes,
Mediterranean aromas, demi-glace



Selection from our pastry chef

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Grand Park Hotel Rovinj
Primi Terreni Restaurant & Deli
Siniša Cerin



High End Restaurants

Menu

Primi Terreni Grill

Kürbis-Risotto mit Limette



Lammkotelett, Kartoffelcreme,
mediterrane Aromen, Demi-glace



Auswahl der Konditorin

Seasonal Food & Wine

Grand Park Hotel Rovinj
Primi Terreni Restaurant & Deli
Siniša Cerin







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Menu

Vegan menu

Couscous, marinated vegetables



Pumpkin risotto with shallot onions
in red wine



Peach Tart

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Rovinj
Restaurant Blu
Lidia Fabris



High End Restaurants

Menu

Veganes Menü

Couscous, mariniertes Gemüse



Kürbis-Risotto in Rotwein
mit Schalotten



Pfirsich Tarte

Seasonal Food & Wine

Rovinj
Restaurant Blu
Lidia Fabris







High End Restaurants

Menu

The Adriatic Sea Bream Story

Adriatic sea bream carpaccio, octopus mayonnaise,
crispy sea bream skin



Slow cooked aromatic lamb – apples cream,
boiled artichokes and black olive sauce



Bay leaf semifreddo

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Grand Park Hotel Rovinj
Laurel and Barry Restaurant

Dario Šajatović



High End Restaurants

Menu

Geschichte über die adriatische Goldbrasse

Crudo von der adriatischen Goldbrasse,
Tintenfischmayonnaise, Chips der Goldbrassenhaut

Langsam gekochtes Aromalamm – cremige Äpfel,
gekochte Artischocken und schwarze Olivensauce

Lorbeer Semifreddo

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Grand Park Hotel Rovinj
Laurel and Barry Restaurant

Dario Šajatović







High End Restaurants

Menu

Seasonal menu

Snakelock anemone tempura, algae chips, lemon gel
Loquat mousse, soya sauce
Tobiko caviar



Nettle risotto with sea urchin



Tartlet with amaretto cream, cherry gel
Candied mint

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Grand Park Hotel Rovinj
Bitinada restaurant

Nikola Hrelja



High End Restaurants

Menu

Saisonmenü

Schnittlauch-Tempura, Algenchips, Zitronengel
Mousse von der Wollmispel, Sojasauce
Tobiko Kaviar



Risotto von der Brennnessel mit Seeigel



Törtchen mit Amaretto-Creme, Kirschgel
Kandierte Minze

Seasonal Food & Wine

Grand Park Hotel Rovinj
Bitinada restaurant

Nikola Hrelja







High End Restaurants

Menu

Hotel Lone

Torn crab
Panna cotta with young peas
Loquat sorbet
Bisque cracker



Baked striped red mullet fillets
Fresh baby spinach
Fava beans with radish oil
Black cuttlefish ragout



Dandelion cracker
Curd cream cheese
Fresh cherries

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Hotel Lone
Restaurant ResoLution
Martina Buđinski



High End Restaurants

Menu

Hotel Lone

Zerkleinertes Krabbenfleisch
Panna Cotta von jungen Erbsen
Sorbet von der Wollmispel
Bisque Cracker



Überbackenes Filet der Streifenbarbe
Frischer Jungspinat
Feldbohnen mit Rettich-Öl
Schwarzes Tintenfischragout



Cracker vom Löwenzahn
Quarkcreme
Frische Kirschen

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Hotel Lone
Restaurant ResoLution
Martina Buđinski







High End Restaurants

Menu

La Grisa

Couvert

Ricotta gnudi (gnocchi-like dumplings),
spinach cream, brown cream, "Veli Jože" roll

Braised boškarin (Istrian cattle) ribs, Roman gnocchi,
young vegetables, pickled radish

Strawberry trifle with elderberry ice-cream

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Bale

Restaurant La Grisa

Nikola Vuković



High End Restaurants

Menu

La Grisa

Tischgedeck

Quarktaschen gnudi, Spinatcreme,
braune Sahne, "Veli Jože" Rolle

Geschmorte Rippen vom boškarin (istrisches Rind),
römische Gnocchi, Junggemüse, eingelegter Rettich

Erdbeersuppe mit Holundereis

Seasonal Food & Wine

Bale

Restaurant La Grisa

Nikola Vuković







High End Restaurants

Menu

Gourmet menu

Local scampi

Grilled scampi, orange aioli, tapioca chips



Line caught monkfish

Slow cooked monkfish, with fava bean cream

Asparagus and lemon zabaglione



Cherries

Mascarpone cream, crushed hazelnuts, cherry sorbet

Fresh cherries

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Hotel Adriatic
Brasserie Adriatic

Sreto Lukić



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Menu

Gourmet menu

Heimische Scampi

Scampi vom Grill, Aioli Sauce mit Orange, Tapioka Chips



Seeteufel vom Leinenfang

Seeteufel Sous-vide mit Feldbohnencreme

Spargel und Zitronen Zabaione



Kirschen

Mascarpone Creme, Haselnusskrümel, Kirschen Sorbet

Frische Kirschen

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Hotel Adriatic

Brasserie Adriatic

Sreto Lukić



Organiser / Organisator:

Romantic Mediterranean
ROVINJ • ROVIGNO

Bale-Valle



VRSAR
inspirira

.....
Turistička zajednica
općine Vrsar



HRVATSKA OBRTNIČKA KOMORA
OBRTNIČKA KOMORA ISTARSKE ŽUPANIJE
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MAISTRA
HOSPITALITY GROUP

Editor / Redakteur:

Zorica Bocić

Photos / Foto:

Maja Danica Pečanić

Professional associate / Beruflicher Kollaborateur:

Sanja Bistričić

Jeffrey Vella

Graphic design / Grafikdesign:

Toni Žufić (LC Studio)



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