



High End Restaurants

Menu

Ceviche od trilje, mladi grašak,
carpaccio od tikvica,
hrskavi cvijet tikvica punjen domaćom skutom

Sotirana sipa, paljeni poriluk, gremolata – posluženo uz lazanje
s prirodnom crnom tintom punjene kvarnerskim rakovima

Tiramisu od svježe ubranih jagoda
Domaći kompot od crnog dudu

340,00kn

Seasonal Food & Wine



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Menu

Ceviche di triglia, piselli novelli,
carpaccio di zucchine,
fiore croccante di zuccina ripieno di cagliata locale



Seppie saltate, porri ai ferri, gremolata -serviti con lasagne
al nero di seppia ripiene di granchio del Quarnero



Tiramisù di fragole appena raccolte
Composta di gelso nero fatta in casa

340,00kn

Seasonal Food & Wine



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Menu

Red Mullet ceviche, young peas,
zucchini carpaccio,
with its crisped flower stuffed with local curd



Sautéed cuttlefish, barbequed leeks, gremolata – sided
with its ink layers of lasagna stuffed with Kvarner crabs



Tiramisu with freshly picked strawberries
Homemade black mulberry compôte

340,00kn

Seasonal Food & Wine



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Menu

Ceviche von der Streifenbarbe, junge Erbsen,
Zucchini Carpaccio,
knusprige Zucchiniblüte gefüllt mit hausgemachtem Quark

Sautierte Sepie, gegrillter Lauch, Gremolata – serviert
zur Lasagne mit der Tinte der Sepia, gefüllt mit Krebsen des Kvarner

Tiramisu mit frisch gepflückten Erdbeeren
Hausgemachter Kompott der schwarzen Maulbeere

340,00kn

Seasonal Food & Wine