



High End Restaurants

Menu

Bisque od rakovice

Krema Jadranske rakovice s dodatkom skorupa i krutona,
listića crnog motovunskog tartufa i Affilla Cressa

Trobojni fagottini s rakovicom

Smotuljci punjeni rakovicom i istarskom kravljom skutom,
umak od divljih šparoga i perlica ikre rakovice

Tart s kremom od malina i sira

Lagana tortica od prhkog tijesta s bademovim brašnom,
punjena kremom od malina, tučenim ganacheom
i sirom s vanilijom

240,00kn

Seasonal Food & Wine



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Menu

Bisque di granchio

Bisque di granchio dell'Adriatico con pelle di latte e crostini,
lamelle di tartufo nero della foresta di Motovun e Affilla Cress

Fagottini tricolori al granchio

Fagottini ripieni di granchio e ricotta vaccina istriana,
serviti con salsa di asparagi selvatici e uova di granchio

Crostata con crema di lamponi e formaggio

Torta di leggera pasta frolla con farina di mandorle,
farcita con crema di lamponi, crema ganache
montata e formaggio alla vaniglia

240,00kn

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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

240,00kn

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

Dreifarbig 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

240,00kn

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