



High End Restaurants

Menu

Marinirana orada zamotana u mladu raštiku,
izdanci koromača, gel od limuna,
prah Jakobovih kapica



Poširani filet orade, „rižoto od heljde“,
školjke, pjena beurre blanc



Semifreddo od lovora

420,00kn

Seasonal Food & Wine



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Menu

Orata marinata avvolta in cavolo cavaliere novello,
germogli di finocchio, gel di limone,
polvere di capesante



Filetto di orata in camicia, "risotto al grano saraceno",
cozze, spuma di beurre blanc



Semifreddo all'alloro

420,00kn

Seasonal Food & Wine



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Menu

Home-cured sea bream
wrapped in young collard greens and fennel shoots,
lemon gel, dust of scallop roe



Poached sea bream fillet, "buckwheat risotto",
mussels, beurre blanc foam



Laurel semifreddo

420,00kn

Seasonal Food & Wine



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Menu

Marinierte Goldbrasse eingerollt in jungen Blattkohl,
Fencheltriebe, Zitronengel,
Staub der Jakobsmuscheln



Pochiertes Filet der Goldbrasse, „Buchweizen Risotto“,
Muscheln, beurre blanc Schaum



Semifreddo (Halbgefrorenes) vom Lorbeer

420,00kn

Seasonal Food & Wine