



High End Restaurants

# Menu

## **Vegetarijanski jelovnik**

Skuta, bob, menta i kruške

Domaći grašak, tjestenina agnolotti, koromač, limeta  
Cvjetača, sezonske gljive, tartufi, povrtni demi-glace



## **Ribljí jelovnik**

Jadranski škampi, majoneza od bazge i hibiskusa, cvjetovi bazge  
Cappelletti punjeni domaćim jastogom, bisque juha, estragon  
Divlji jadranski zubatac, mille-feuille od krumpira, blitva



## **Mesni jelovnik**

Tartar of boškarina, butarga, luk, vlasac

Domaći tortellini punjeni mesom od repa boškarina, sezonske gljive, istarski pešt  
Jezik boškarina, celer, jabuke, orasi

490,00kn

Seasonal Food & Wine



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### **Menù vegetariano**

Cagliata, fave, menta e pere  
Piselli della casa, agnolotti, finocchio, limetta  
Cavolfiore, funghi di stagione, tartufo, demi glace di verdure

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### **Menù di pesce**

Scampi dell'Adriatico, maionese di sambuco e ibisco, fiori di sambuco  
Cappelletti ripieni di astice locale, brodo bisque, dragoncello  
Dentice selvatico dell'Adriatico, millefoglie di patate, bietole

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### **Menù di carne**

Tartare di boškarin, bottarga, cipolla, erba cipollina  
Tortellini fatti in casa ripieni di coda di boškarin, funghi di stagione, lardo istriano  
Lingua di boškarin, sedano, mele, noci

490,00kn

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### **Vegetarian menu**

Curd cheese, fava beans, mint and pears  
Homegrown green peas, agnolotti, fennel, lime  
Cauliflower, seasonal mushrooms, truffles, vegetable demi-glace

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### **Fish menu**

Adriatic shrimp, elderflower and hibiscus mayo, elderflower blossoms  
Cappelletti stuffed with local lobster, bisque, estragon  
Wild Adriatic dentex, potato mille-feuille, Swiss chard

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### **Meat menu**

Boškari tartar, bottarga, onion, chives  
Homemade tortellini stuffed with boškari tail, seasonal mushrooms, Istrian lardo  
Boškari tongue, celery, apples, walnuts

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### **Vegetarisches Menü**

Quark, Ackerbohne, Minze und Birnen  
Heimische Erbsen, Teigware agnolotti, Fenchel, Limette  
Blumenkohl, saisonale Pilze, Trüffel, Gemüse demi-glace

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### **Fisch Menü**

Adriatische Garnelen, Mayonnaise vom Holunder und Hibiskus, Holunderblüten  
Cappelletti gefüllt mit heimischem Hummer, Bisque Suppe, Estragon  
Wilde adriatische Zahnbrasse, Kartoffel mille-feuille, Mangold

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### **Fleischmenü**

Tartar des boškarin, Bottarge, Zwiebeln, Schnittlauch  
Hausgemachte Tortellini gefüllt mit Schwanzfleisch des boškarin,  
saisonale Pilze, istrischer Lardo  
Zunge des boškarin, Sellerie, Äpfel, Wallnüsse

490,00kn

Seasonal Food & Wine