



High End Restaurants

Menu

Degustacija malih zalogaja od boškarina
(jetra, jezik, raviol, rebra, salama, štrudel)



Rep boškarina, pjena od krumpira i tartufa, kelj, crni tartuf



Fritule u biski, suho voće, mousse od kravlje skute

250,00kn

Seasonal Food & Wine



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Menu

Stuzzichini di boškari
(fegato, lingua, ravioli, costine, salame, strudel)



Coda di boškari, spuma di patate e tartufo, verze, tartufo nero



Zeppole in brandy biska, frutta secca, mousse di cagliata di mucca

250,00kn

Seasonal Food & Wine



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Menu

Boškariin finger food tasting
(liver, tongue, ravioli, ribs, salami, strudel)



Boškariin tail, potato and truffle foam, kale, black truffle



Fritule in biska brandy, dried fruits, cow's curd mousse

250,00kn

Seasonal Food & Wine



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Menu

Verkostung kleiner Happen vom boškarin
(Leber, Zunge, Ravioli, Rippen, Salami, Strudel)



Schwanz vom boškarin, Kartoffel- und Trüffelschaum, Wirsing, schwarzer Trüffel



Fritule in Biska Weinbrand, getrocknete Früchte, Kuh-Quark Mousse

250,00kn

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