



High End Restaurants

Seasonal Food & Wine

19.5. - 1.6.2025.





Choice. Chef´s choice.

An ingredient. A seasonal ingredient.

Makes a perfect plate.

Empfehlung. Empfehlung des Kochs.

Eine Zutat. Eine saisonale Zutat.

Und das ist das perfekte Essen.

Welcome to spring in Istria...

Willkommen im Frühling in Istrien...





High End Restaurants

Menu

Laurel & Berry Restaurant

Adriatic sea-bream ceviche
Adriatic sea-bream, citrus, celery stalk, chili and coriander



Risotto
Risotto, classically done with scallop crudo



Laurel & Berry
Laurel semifreddo, yuzu chocolate,
rye crumble, wild berries

Seasonal Food & Wine

Grand Park Hotel Rovinj
Laurel & Berry Restaurant

Chef Siniša Cerin



High End Restaurants

Menu

Laurel & Berry Restaurant

Ceviche der Adriatischen Goldbrasse
Adriatische Goldbrasse, Filet von Zitrusfrüchten,
Stangensellerie, Chili und Koriander

Risotto
Risotto, klassisch abgerundet mit einem Jakobsmuscheln-Tatar

Lorbeer & Waldbeeren
Semifreddo vom Lorbeer, Yuzu Schokolade,
Roggen-Crumble, Waldbeeren

Seasonal Food & Wine

Grand Park Hotel Rovinj
Laurel & Berry Restaurant

Chef Siniša Cerin

Terre Bianche Cuvée Blanc, Degrassi

Bašanija, Istra, Hrvatska

Menu per person / Menü pro Person:

60 €

Wine / Wein: 0,125 l 8,50 €

“Wine makes every meal an occasion, every table more elegant,
every day more civilized.”

“Wein macht jedes Essen zu einem Anlass, jeden Tisch eleganter,
jeden Tag zivilisierter.”





High End Restaurants

Menu

Restaurant Sapori di Spirito Santo Rovinj

Marinated Adriatic Shrimp Citrus dressing,
pickled radish, crispy fennel



Sea Bass Fillet Spring pea puree,
roasted baby carrots, shellfish emulsion



Lavender and Honey Mille-Feuille Ricotta mousse,
Istrian strawberries, almond crumble

Seasonal Food & Wine

Hotel Spirito Santo Palazzo Storico
Restaurant Sapori di Spirito Santo Rovinj



High End Restaurants

Menu

Restaurant Sapori di Spirito Santo Rovinj

Marinierte Adriatische Garnelen, Zitrusdressing,
eingelegter Rettich, knuspriger Fenchel

Wolfsbarschfilet Frühlings-Erbsenpüree,
geröstete junge Karotten, Schalentiere-Emulsion

Lavendel- und Honig-Mille-Feuille Ricotta-Mousse,
istrische Erdbeeren, Mandelstreusel

Seasonal Food & Wine

Hotel Spirito Santo Palazzo Storico
Restaurant Sapori di Spirito Santo Rovinj

Dobravac Sonata Malvazija

Dobravac, Rovinj, Istra, Hrvatska

Menu per person / Menü pro Person:

55 €

Wine / Wein: 0,125 l 7 €

“Wine is the answer. I just don’t remember the question.”

“Wein ist die Antwort. Ich erinnere mich nur nicht an die Frage.”





High End Restaurants

Menu

Brasserie Adriatic

Sautéed green asparagus, poached quail egg,
hollandaise sauce, black truffle



Pan roasted lamb chop, new potatoes and spring onions,
tomato confit, young zucchini and carrot,
Teran jus



Mille feuille, local ricotta and strawberries

Seasonal Food & Wine

Hotel Adriatic

Brasserie Adriatic

Chef Mario Mijatović



High End Restaurants

Menu

Brasserie Adriatic

Sautierter grüner Spargel, pochierte Wachteleier,
Sauce Hollandaise, schwarzer Trüffel



Gebratenes Lammkotelett,
Jungkartoffeln und Frühlingszwiebeln, Confit der Tomate,
junge Zucchini und Karotte, Terrano Sauce



Mille feuille, hausgemachter Ricotta und Erdbeeren

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Hotel Adriatic
Brasserie Adriatic
Chef Mario Mijatović

Chardonnay Ferné, Degrassi

Bašanija, Hrvatska Istra

Menu per person / Menü pro Person:

58 €

Wine / Wein: 0,125 l 6,40 €

“Age and glasses of wine should never be counted.”

“Alter und Gläser Wein sollten niemals gezählt werden.”





High End Restaurants

Menu

La serra Anno Domini 547

Sustainably caught Adriatic tuna tartare,
served on a bed of sweet potato cream and seaweed
Local asparagus, rosemary oil



Local cheese ravioli
Wild asparagus sauce
Sautéed Adriatic prawn tails



Raspberry cream cheese tart

Seasonal Food & Wine

Hotel Istra
La Serra, Anno Domini 547
Chef Alessandro Ban



High End Restaurants

Menu

La serra Anno Domini 547

Tatar vom adriatischen Tunfisch auf
einer Süßkartoffel-Creme mit Seetang
Heimischer Spargel, Rosmarinöl

Ravioli gefüllt mit Käse
Wildspargel-Sauce
Garnelenschwänze

Himbeer-Frischkäse Tarte

Seasonal Food & Wine

Hotel Istra
La Serra, Anno Domini 547
Chef Alessandro Ban

Malvazija Festigia, Vina Laguna

Poreč, Istra, Hrvatska

Menu per person / Menü pro Person:

55 €

Wine / Wein: 0,15 l 7,30 €

“Life is too short to drink bad wine.”

“Das Leben ist zu kurz, um schlechten Wein zu trinken.”





High End Restaurants

Menu

Artičoka

Calf liver
Calf liver pate
Pikled cucumbers
Pickled radishes
Kumquat chutney

Beef cheeks
Slow-cooked beef cheeks
Dauphinoise potatoes
Charred leeks
Pickled romanesco cauliflower

Lemon tart
Shortcrust pastry tart with lemon cream
Italian meringue
lime and almond crumble

Seasonal Food & Wine

Rovinj
Restaurant Artičoka
team Artičoka



High End Restaurants

Menu

Artičoka

Kalbsleber
Leberpastete vom Kalb
Eingelegte Gurken
Eingelegter Rettich
Kumquat-Chutney

Rinderbacken
Langsam gekochte Rinderbacken
Dauphinoise-Kartoffeln
Gebratener Lauch
Eingelegter Romanesco-Blumenkohl

Zitronentarte
Tarte mit Mürbeteigboden
Zitronencreme
Italienisches Baiser
Limetten- und Mandel-Crumble

Seasonal Food & Wine

Rovinj
Restaurant Artičoka
team Artičoka

Radovan Refošk

Višnjan, Istra, Hrvatska

Menu per person / Menü pro Person:

55 €

Wine / Wein: 0,125 l 6,00 €

“What do friends and wine have in common?
The older, the better.”

“Was haben Freunde und Wein gemeinsam?
Je älter, desto besser.”





High End Restaurants

Menu

Al Dente Rovinj

Foie Gras & Cherry

Foie gras, cherry sponge, orange jelly,
demi glace and cherry sauce

Duck fillet with fruity tones

Sous vide duck breast, duck croquette
and sour cherry sponge

Chocolate mousse with raspberries

Seasonal Food & Wine

Rovinj

Restaurant Al Dente Rovinj



High End Restaurants

Menu

Al Dente Rovinj

Foie Gras & Kirsche
Foie Gras, Kirschbiskuit, Orangengelee,
Demi-Glace und Kirschsauce

Entenfilet mit fruchtigen Noten
Sous-vide-Entenbrust, Entenkrokette
und Sauerkirschbiskuit

Schokoladenmousse mit Himbeeren

Seasonal Food & Wine

Rovinj
Restaurant Al Dente Rovinj

Bastiàn Malvazija

Buje, Istra, Hrvatska

Menu per person / Menü pro Person:

55 €

Wine / Wein: 0,125 l

A glass of wine is included in the menu price.

Ein Glas Wein ist im Menüpreis inbegriffen.

“Age is just a number. It’s totally irrelevant unless, of course,
you happen to be a bottle of wine.”

“Alter ist nur eine Zahl. Es ist völlig irrelevant, es sei denn,
Sie sind zufällig eine Flasche Wein.”



Reservations | Reservierungen

Laurel & Berry
Grand Park Hotel Rovinj
Concierge: +385 91 2300 101

Restaurant Mediterraneo
Hotel Monte Mulini
Ivica Verić: +385 91 23 000 64

Brasserie Adriatic, Hotel Adriatic
Vanja Kuhta: +385 91 2300 235

La Serra Anno Domini 547
Hotel Istra, Otok sv. Andrija
Luka Zgrablić: +385 91 622 8178

Restaurant Artičoka
Marko Ugrin: +385 91 518 1229

Hotel Spirito Santo
Reservations: +385 99 4354 333

Al Dente Rovinj
Reservations: +385 98 9858 976

Organiser / Organisator:

Romantic Mediterranean
ROVINJ • ROVIGNO

MAISTRA
HOSPITALITY GROUP



VRSAR
inspirira

.....
Turistička zajednica
općine Vrsar



HRVATSKA OBRITNIČKA KOMORA
OBRITNIČKA KOMORA ISTARSKE ŽUPANIJE
UDRUŽENJE OBRITNIKA ROVINJ
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