

Starters

Adriatic Seabass/Citrus/Radicchio Rosso/Quinoa €20,00

Tuna/Watermelon/Dashi/Yuzu/Coriander €21,00

Buffalo Mozzarella/Tomato/Basil/Apricot €17,00

Beef/Kohlrabi/Hazelnut/Wild Herbs €19,00

Soups

Beef Consommé/ Sherry wine/ Chive €9,00

Tomato Strawberry Gazpacho/Lard/Basil €18,00

Asparagus Velouté €11,00

Salads

Mediterranean Seafood Salad €29,00

Salad with lemon celeriac stable dressing with lemon pearls and parsley, sautéed calamari, St Jacques and scampi, pickled pearl onions with deep fried shallot and herb mayonnaise

Salad Niçoise €25,00

Grilled & fresh romaine salad, marinated with french dressing, green peas, tuna and potato as confit, pickled shallots, fresh tarragon, quail eggs, kalamata olives and capers

Main Course

St Jacques/Cauliflower-Vanilla/Sauce aux Champignons/Raspberry

€42,00

Roasted St Jacques, cauliflower vanilla creme, sauce aux Champignon, raw marinated Champignon leafs, Champignon Creme, raw frisee salad and raspberry

Lamb/Paprika/Corn/Eggplant €35,00

Grilled lamb fillet, braised lamb knuckle paprika and vanilla foam

Flanders Beef Fillet or Entrecote/Green Peas/Tomatoes/Lavender

Polenta €43,00

Pan fried beef fillet, green peas as creme and fresh sauted, tomato in textures, olive tapenade and lavender polenta

Pasta Aglio e olio €17,00

Classic aioli with garlic and pepperoncini

Spaghetti 'Cacio e Pepe' €21,00

Caccio butter with five different peppercorns and pecorino

Carbonara with Tagliatelle €24,00

Classic carbonara with guanciale, parmesan and egg yolk

Scampi/Gnudi/Spinach/Carrot €44,00

Scampi poached in sauce vin blanc with parsley, homemade Gnudi, sauted mini spinach and spinach as creme, blanched mini carrots, carrot cardamom creme and parsley oil

Cuttlefish risotto €27,00

Classic risotto infused with cuttlefish ink and cuttlefish foil

Beefcheek risotto €31,00

Classic risotto with braised beefcheek, chive as oil and fresh chive, onion crunch, topped with parmesan foam

Starteri

Jadranski brancin/Citrus/Crveni Radicchio/Quinoa €20,00

Tuna/Lubenica/Dashi/Yuzu/Korijander €21,00

Mozzarella/rajčica/bosiljak/marelica €17,00

Govedina/koraba/lješnjak/samoniklo bilje €19,00

Juhe

Govedi consommé/Sherry vino/vlasac €9,00

Gazpaco od jagode i rajčice/lardo/bosiljak €18,00

Baršunaste šparoge €11,00

Salate

Meditranska salata od morskih plodova €29,00

Salata sa vinegretom od celera i jabuke, baby lignje, jakobove kapice, škampi, i aromatizirana majoneza

Salata Niçoise €25,00

Salata romaine, francuski dresing, grašak, tuna i krumpir confit, ukiseljena ljutika, svježi estragon, prepeličja jaja, kalamata masline i kapari

Glavna jela

Jakobove kapice/Cvjetača-Umak od vanilije/gljiva/malina €42,00
Sotirane Jakobove kapice, krema od cvjetače, umak od šampinjona, krema šampinjona, frisse salata, malina

Janjetina/Paprika/Patlidžan €35,00
Grilana janjeća leđa, sporo pečena janjeća lopatica, gel od crvene paprike, patlidan mariniran s miso pastom, pjena od vanilije i paprike

Flanders ili entrecote/zeleni grašak/rajčica/palenta €43,00
Prženi goveđi file u tavi, krema od graška, gel od rajčice, tapenada od rajčica i maslina, palenta aromatizirana lavandom

Tjestenina Aglio e olio €17,00
Klasični tjestenina s češnjakom i čili papričicom

Špageti 'Cacio e Pepe' €21,00
Tjestenina u umaku od pecorina i pet različitih vrsta papra

Carbonara Tagliatelle €24,00
Klasična karbonara s guancialeom, parmezanom i žumanjkom

Škampi/Gnudi/Špinat/Mrkva €44,00
Škampi poširani u umaku vin blanc s peršinom, domaći Gnudišpinat, blanširana mini mrkva, krema od kardamoma i mrkve, ulje peršina

Crni Rižot €27,00
Klasični crni rižot s folijom od sipe

Rižoto od goveđeg obraza €31,00
Klasični rižoto s pirjanim goveđim obrazom, ulje vlasaca, luk, pjena od parmezana