

MÉDITERRANÉE

RESTAURANT

Dobrodošli u restoran Mediterranée, dragulj mediteranske gastronomije u Hotelu Ambassador, idealan za otkrivanje autentičnih okusa Dalmacije. Restoran Mediterranée odaje počast mediteranskoj kuhinji i njezinim izvornim okusima, pripremajući tradicionalne specijalitete na moderan način. Bilo da želite uživati u dnevnom ulovu iz Jadrana, vrhunskim mesnim delicijama ili tradicionalnim specijalitetima, gastronomski doživljaj u restoranu Mediterranée obećava avanturu kroz Dalmaciju, upotpunjenu bogatom vinskom kartom i izborom deserata.

Predjela

Riblja Juha 11 €

Domaći agnolotti punjeni ribom, ulje od peršina
1, 3, 4, 9, 10

Grdobina 22 €

Grdobina marinirana u citrusima, krusta od orašastih
plodova, aioli od šafrana,
majoneza od vlasca, ukiseljeni motar
1, 3, 4, 7, 10, 12

Tuna - Rajčica 22 €

Pečena potrbušina od tune, salsa od zelenih rajčica, pečene
rajčice, kreker sa sjemenkama, miso majoneza, dashi od rajčica
1, 3, 4, 7, 11

Burrata breskva 18 €

Dresing od rajčice i lješnjaka, lavandom infuzirana
breskva, krutoni, sezonska salata
1, 7, 9

Pečena raža 22 €

Raža pečena na smeđem maslacu, umak od dagnji, tikvica i
poriluk začinjeni xo umakom, bottarga, furikake, gel od vinskog
octa
2, 3, 4, 9, 10, 11, 12, 14

Meditranska salata 23 €

Konfitirane jakbove kapice, pržene lignje, dimljena tuna,
sezonska salata, gastrique od suhih smokova i mrkve
2, 4, 14

Goveđi Tartar 22 €

Goveđi tartar, hrskavi krumpir, ukiseljene sjemenke gorušice,
majoneza od vlasca
3, 9, 11

Plata suhomesnatih proizvoda 21 €

3 godine star drniški pršut, buđola odležana u crnom vinu,
premium bio salama od jelena

Glavna jela

Culurgiones Ossobuco 28 €

Domaća tjestenina punjena osso bucom, umak od sira, ulje
medvjedeg luka
1, 3, 10

Rižoto Od Škampa 33 €

Acquerello riža, škamp, koromač salata sa narančom i usoljenim
limunom
14

Fregola Sarda 25 €

Umak od paprike i rajčice, pečena paprika, ulje smokvinog lista,
majoneza od vlasca, aioli od šafrana
1,3,11

Poširani Mol 38 €

Poširani file mola, umak od vongola, ukiseljene vongole, pečeni
poriluk, kapari od bazge, ulje vlasca
4, 14

Pagar 39 €

File bijele ribe na žaru, blitva, dimljene brokule, kuhani krumpir,
citrus buerre blanc
4, 9

Janjetina Pithivier 45 €

Janjetina pithivier, sporo pečena janjeća lopatica, krema od
graška,organska lisnata salata, janjeći demi glace
1, 3, 10, 11

Juneći Biftek 48 €

Krema od pastrnjaka, pastrnjak pečen u slanom tijestu aromatiziran
kavom, kroket od junećeg repa, churro od aromatiziranog krumpira,
majoneza od poriluka, kečap od crnog luka
1, 3, 10, 11

Prilozi

Sezonska salata 6 €

Aromatizirani pire krompir 7 €

Deserti

Breskva - Mascarpone 11 €

Confit od breskve i aceta balsamica, cremoso od mascarponea, mousse od breskve, sablé badem

1, 3, 7, 9

Čokolada - Rogač 11 €

Pistacio semifredo, cremeux od tamne čokolade, brownie od rogača, karamelizirani badem

1, 3, 7, 9

Selekcija sireva 15 €

Hrvatski tvrdi kravljji sir, tvrdi ovčji sir, tvrdi kozji sir, grisini, džem od smokve

1, 9

Alergeni / Allergens

- 1- Gluten
- 2- Rakovi / Crustaceans such as crabs, prawns, lobsters
- 3- Jaja / Eggs
- 4- Riba / Fish
- 5- Kikiriki / Peanuts
- 6- Soja / Soya
- 7- Orašasti plodovi / Nuts
- 8- Lupin
- 9- Mlijeko / Milk
- 10- Celer / Celery
- 11- Senf / Mustard
- 12- Sjemenke sezama / Sesame seeds
- 13- Sulfiti / Sulphites
- 14- Mekušci / Molluscs such as mussels, oysters etc.



MÉDITERRANÉE

Ako imate posebnih želja, s radošću ćemo ih ispuniti.

PDV je uključen u cijene. Sve cijene su izražene u eurima. U cijenu nije uračunata napojnica.

Osobama mlađim od 18 godina ne poslužujemo alkoholna pića i duhanske proizvode.

Svoje pisane prigovore možete podnijeti na recepciji Ambassador Split hotel, putem pošte na adresu: ul. Trumbićeva obala 18, 21000 Split ili na e-mail adresu info@ambassadorsplit.com.

MÉDITERRANÉE

RESTAURANT

Welcome to Restaurant Mediterranée, a true gem of Mediterranean gastronomy located within Hotel Ambassador – the perfect place to discover the authentic flavors of Dalmatia. Mediterranée pays tribute to Mediterranean cuisine and its original tastes, preparing traditional specialties with a modern twist. Whether you're in the mood for the daily Adriatic catch, premium meat delicacies, or time-honored regional dishes, the culinary experience at Mediterranée promises a journey through Dalmatia, complemented by a rich wine list and a selection of desserts.

Appetizers

Fish Soup 11,00 €

Homemade agnolotti stuffed with fish,
parsley oil
1, 3, 4, 9, 10

Monkfish 22,00 €

Monkfish marinated in citrus with a nut crust, saffron aioli, chive
mayonnaise, pickled sea fennel
1, 3, 4, 7, 10, 12

Tuna - Tomato 22,00 €

Roasted tuna belly, green tomato salsa, roasted tomatoes, seed
cracker, miso mayonnaise, tomato dashi
1, 3, 4, 7, 10, 12

Peach Burrata 18,00 €

Tomato and hazelnut dressing, lavender-infused peach,
croutons, seasonal salad
1, 7, 9

Roasted Skate Fish 22,00 €

Skate fish roasted in brown butter, mussel sauce, zucchini and leek
seasoned with XO sauce, bottarga, furikake, red wine vinegar gel
2, 3, 4, 9, 10, 11, 12, 14

Mediterranean Salad 23,00 €

Scallop confit, fried squid, smoked tuna, seasonal salad, dried fig and
carrot gastrique
2, 4, 14

Beef Tartare 22,00 €

Beef tartare, crispy potato, pickled mustard seeds, chive mayo
3, 9, 11

Platter of cured meats 21 €

3-year-aged Drniš prosciutto, pork neck aged in red wine, premium
organic venison salami

Mains

Culurgiones Osso buco 28,00 €

Homemade pasta stuffed with osso buco, cheese sauce, wild garlic oil
1, 3, 10

Scampi Risotto 33,00 €

Acquerello rice, shrimp, fennel salad with orange and preserved lemon
14

Fregola Sardo 25,00 €

Bell pepper and tomato sauce, roasted bell pepper,
fig leaf oil, chive mayo, saffron aioli
1,3,11

Poached Hake 38,00 €

Poached hake filet, clam sauce, pickled clams, roasted leeks,
elderberry capers, chive oil
4, 14

Pagrus 39,00 €

Grilled white fish filet, chard, smoked green beans, boiled
potatoes, citrus beurre blanc
4, 9

Lamb Pithivier 45,00 €

Lamb pithivier, slow-roasted lamb shoulder, pea purée,
organic leafy salad, lamb demi glace
1, 3, 10, 11

Beefsteak 48,00 €

Parsnip cream, parsnip baked in a salt crust infused with coffee, braised
oxtail croquette, flavored potato churro, leek mayonnaise, black onion
ketchup
1, 3, 10, 11

Sides

Seasonal salad 7 €

Aromatic mashed potatoes 7 €

Desserts

Peach – Mascarpone 11 €

Peach and aceto balsamico confit, mascarpone cremoso,
peach mousse, almond sablé

1, 3, 7, 9

Chocolate - Carob 11 €

Pistachio semifreddo, dark chocolate crémeux, carob brownie,
caramelized almond

1, 3, 7, 9

Cheese selection 15 €

Croatian hard cow cheese, hard sheep cheese, and goat cheese,
grissini, fig jam

1, 9

Alergeni / Allergens

- 1- Gluten
- 2- Rakovi / Crustaceans such as crabs, prawns, lobsters
- 3- Jaja / Eggs
- 4- Riba / Fish
- 5- Kikiriki / Peanuts
- 6- Soja / Soya
- 7- Orašasti plodovi / Nuts
- 8- Lupin
- 9- Mlijeko / Milk
- 10- Celer / Celery
- 11- Senf / Mustard
- 12- Sjemenke sezama / Sesame seeds
- 13- Sulfiti / Sulphites
- 14- Mekušci / Molluscs such as mussels, oysters etc.



MÉDITERRANÉE

If you have any special requests, just ask — we can do it.

V.A.T. Is included in the prices. All prices are expressed in Croatian kuna and euros. Tips are not included in the price. Please note that we do not serve any alcoholic beverages or tobacco products to guests under 18. A written complaint can be made at the Reception desk or by mail addressed to Ambassador Split Hotel, Trumbićeva obala 18. 21000 Split or via e-mail: info@ambassadorsplit.com