

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 22 €

Pečena potrbušina od tune, konfitirane gljive,
majoneza od gljiva, kečap od gljiva,
ulje od iglica smriča, krusta sa kuminom
1, 3, 4, 7, 11

Burrata kruška 18 €

Burrata, sezonska salata, chutney od kruške,
ukiseljene kruške, šipak, umak od pečene kruške i lješnjaka
1, 7, 9

Pečena raža 22 €

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

Meditranska salata 23 €

Konfitirane jakobove 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 dalmatinski 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
1,4

Knedle s butternut tikvom 25 €

Knedle kuhane na pari punjene butternut tikvom, salsa od bućinih sjemenki i kapara, umak od butternut tikve, ulje od vlasca
1, 9

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, dimljena brokula, kuhani krumpir, citrus buerre blanc
4, 9

Janjetina Pithivier 45 €

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

Rib-eye Steak 48 €

Suho dozrijevani rib-eye, 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

Čokolada - Rogač 11 €

Pistacio semifredo, cremeux od tamne čokolade,
brownie od rogača, karamelizirani badem
1, 3, 7, 9

Buća 11 €

Cremeux od buće, crumble od bućinih sjemenki, gel od
brusnice i naranče, aromatizirana buća,
sorbet od citrusa
1, 3, 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.



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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.

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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 - Mushrooms 22,00 €

Roasted tuna belly, confit mushrooms,
mushroom mayonnaise, mushroom ketchup,
spruce needle oil, cumin crust.
1, 3, 4, 7, 10, 12

Pear Burrata 18,00 €

Burrata, seasonal salad, pear chutney, pickled pear,
pomegranate, roasted pear and hazelnut sauce
1, 7, 9

Roasted Skate Fish 22,00 €

Skate fish roasted in brown butter, mussel sauce, cauliflower 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 Dalmatian 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
1,4

Butternut Squash Dumplings 25,00 €

Steamed dumplings filled with butternut squash, pumpkin seed
and caper salsa, butternut squash sauce, chive oil
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, sorrel purée
organic leafy salad, lamb demi glace
1, 3, 10, 11

Dry - age ribeye 48,00 €

Dry - aged ribeye, 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

Chocolate - Carob 11 €

Pistachio semifreddo, dark chocolate crèmeux,
carob brownie, caramelized almond
1, 3, 7, 9

Pumpkin 11 €

Pumpkin crèmeux, pumpkin seed crumble,
cranberry and orange gel, aromatized pumpkin,
citrus sorbet
1, 3, 9

Cheese selection 15 €

Croatian hard cow cheese, hard sheep cheese,
goat cheese, grissini, fig jam
1, 9

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If you have any special requests, we will gladly fulfill them.

VAT is included in the prices. All prices are expressed in euros. The price does not include a tip.

We do not serve alcoholic beverages or tobacco products to persons under the age of 18.

You can submit your written complaints at the reception desk of the Ambassador Split Hotel, by mail to the address: Trumbićeva obala 18, 21000 Split, or via email at info@ambassadorsplit.com.