

## PREDJELA APPETIZERS

### TARTAR OD ANGUS GOVEDINE BONE MARROW ANGUS BEEF TARTARE

35€

(260g)

*Juneći file, zapečena koštana srž, prepeličje jaje,  
ulje tartufa, luk šalot, vlašac, Dižon senf,  
kapar bobice, konjak*

*Angus tenderloin, roasted bone marrow,  
quail egg yolk, truffle oil, shallot, chives,  
Dijon pearl mustard, caper berries, brandy*

(A) (D) (E) (G) (MU)

### TERINE OD GUŠČIJE DŽIGERICE SA GELOM OD VISANJA I SALSOM OD PIKANTNIH SMOKAVA FOIE GRAS TERRINE SERVED WITH CHERRY GEL AND SPICY FIG CHUTNEY

35€

(180g)

*Guščija džigerica, gel od višnje, karamelizovani miso  
brioš hljeb, aromatični puter, tuli od karamelizovanog  
šećera, čatnej od domaćih smokava*

*Foie gras, cherry gel, miso caramelised brioche,  
aromatic butter, caramel tuile, fig chutney*

(D) (E) (G) (N) (S)

### CEVICHE OD TUNE I LOSOSA NA AZIJSKI NAČIN ASIAN STYLE TUNA & SALMON CEVICHE

30€

(300g)

*Suši tuna, losos file, kizami wasabi, med, pomorandža,  
limeta, slatki krompir, avokado, susamovo sjeme,  
svijetli soja sos*

*Sushi grade tuna loin, salmon fillet, kizami wasabi,  
honey, orange, lime, sweet potatoes, avocado,  
sesame seeds, light soy sauce*

(F) (S) (SS)

### PEČENE JAKOBOVE KAPICE U SOSU OD ŠAFRANA SEARED SCALLOPS WITH SAFFRON SAUCE

30€

(280g)

*Jakobove kapice, mus od jerusalemske artičoke,  
neutralna pavlaka, sambuka liker, luk šalot, vlašac,  
šafran, krckava slanina, mikrobilje*

*Jumbo scallops, Jerusalem artichoke mousse,  
cream, sambuca, fennel, shallot, chives, saffron,  
bacon dust, microgreens*

(A) (D) (MO) (P)

### TARTAR OD TRI VRSTE RIBE SA HRŠKAVIM PIRINČEM TRIPLE FISH TARTARE WITH CRISPY RICE

28€

(250g)

*Pržena riža sa suši začinima, tuna, jegulja, losos,  
togaraši začim, Sriracha sos, svježi tartufi, luk vlašac,  
krem sir, jestivo zlato, mikrobilje*

*Sushi spiced fried rice, tuna loin, unagi kabayaki,  
salmon loin, togarashi, Sriracha sauce, fresh truffles,  
chives, cream cheese, edible gold leaves, microgreens*

(D) (F) (S)

### BURATA SIR SA SALSOM OD AVOKADA BURRATA AND AVOCADO TOMATO SALSA

25€

(320g)

*Svježa burata, avokado, domaći paradajz 'bivolje srce',  
crveni luk, bijeli luk, crveno vinsko sirće,  
zeleno aromatično ulje, aceto krema, zapečena fokača,  
Maldon so, crni biber, paprika*

*Fresh burrata, avocado, beef heart tomatoes,  
red onion, garlic, red wine vinegar, green herb oil,  
crema di aceto balsamico, roasted focaccia bread,  
maldon salt, black pepper, bell pepper*

(D) (G) (V)

## PREDJELA APPETIZERS

### KRUDO LOSOS U ZELENUM AQUACHILE SOSU VERDE AQUACHILE SALMON CRUDO

25 €

(260g)

*Blago soljeni svježi losos sa citrusima,  
svježe halapenjo paprike, kavijar od pomorandže,  
mus od indijskog oraha, crveni luk, bijeli luk,  
peršun, morska so, hrskavi čips od hleba, mikrobilje*

*Lightly citrus cured salmon loin, fresh jalapeno,  
orange pearls, cashew mousse, red onion, garlic, parsley,  
lime juice, sea salt, crispy bread chips, microgreens*



### SOTIRANI ŠKAMPI SA KREMASTIM MUSOM OD PAPRIKA SAUTÉED SHRIMPS WITH CREAMY RED PEPPER MOUSSE

20 €

(270g)

*Tigar gambori, bijeli luk, puter, luk šalot, bijelo vino,  
zvjezdasti anis, sambuka liker, komorač, neutralna  
pavlaka, halapenjo pjena*

*Tiger shrimps, garlic, butter, red bell pepper,  
shallot, white wine, star anise, sambuca,  
fennel bulb, cream, jalapeno foam*



### TARTAR OD PEČENE CVEKLE SA PJENOM OD KOZIJEG SIRA ROASTED BEETROOT TARTARE WITH GOAT CHEESE ESPUMA

18 €

(250g)

*Pečena marinirana cvekla, voćna aćeto krema,  
mus i pjena od kozijeg sira, pikantni orasi, prah od cvekla,  
mikrobilje, konfit od bijelog luka, zapečeni brioš hljeb,  
marinirano dehidrirano žumance*

*Roasted marinated beets, cherry vinegar, goat cheese  
mousse, spicy walnuts, beet powder, microgreens,  
garlic confit, roasted brioche, cured egg yolk*



## PAŠTE I RIŽOTA PASTAS & RISOTTOS

### ANJOLITI SA PAČETINOM I SOSOM OD GUŠČIJE DŽIGERICE DUCK CONFIT AGNOLOTTI WITH FOIE GRAS SAUCE

30 €

(300g)

*Svježa domaća pasta punjena dugo konfitiranim pačijim mesom, sos od guščiije džigerice, neutralna pavlaka, mus od pečuraka, luk šalot, vlašac, svježe aromatične trave, mješavina mini pečuraka*

*Homemade fresh pasta, duck leg confit, foie gras, cream, boletus mousse, shallot, chives, fresh herbs, assorted mini mushrooms*

A D E G

### KALAMARATA SA MORSKIM PLODOVIMA SEAFOOD CALAMARATA

25 €

(350g)

*Pasta kalamarata, luk šalot, pasata od paradajza, svježi bosiljak, gambori, hobotnica, crne mušlje, lignja, riblji bujon, čeri paradajz, peršun, puter, bijelo vino*

*Calamarata pasta, shallot, tomato passata, basil, shrimps, octopus, black mussels, calamari, fish stock, cherry tomatoes, parsley, butter, white wine*

A C D F G MO

### RAVIOLA SA RIKOTOM I ŽALFIJOM RICOTTA AND SAGE RAVIOLO

22 €

(300g)

*Svježa domaća pasta, rikota sir, svježi spanać, kora limuna, sos od putera i zapečenih lješnika, žalfija*

*Homemade pasta dough, ricotta cheese, fresh spinach, lemon zest, fresh sage leaves, beurre blanc with roasted hazelnuts, roasted sage*

D G N V

### BIJELI RIŽOTO SA TARTUFIMA I RAGUOM OD JUNEĆE KOLJENICE RISOTTO BIANCO WITH TRUFFLES AND OSSO BUCO RAGOUT

25 €

(400g)

*Karnaroli riža, luk šalot, bijelo vino, ulje od crnih tartufa, bujon od povrća, ragu od sporo kuvane juneće koljenice (Osso Buco), pjena od parmezana sa šafranom*

*Carnaroli rice, shallot, white wine, truffle oil, vegetable broth, beef shank Osso Buco ragout, parmesan foam with saffron*

A D

### RIŽOTO SA TARTAROM OD ŠKAMPA SHRIMP BISQUE RISOTTO & SHRIMP TARTARE

25 €

(320g)

*Karnaroli riža, bijelo vino, bisk od gambora, puter, gambori, svježi tartar od gambora, peršun, luk šalot, salsa od paradajza*

*Carnaroli rice, white wine, shrimp bisque, butter, shrimps, fresh shrimp tartare, parsley, shallot, tomato salsa*

A C D

### PERLOTO OD BISERNOG JEČMA I MUSKATNE BUNDEVE PEARL BARLEY AND MUSCAT PUMPKIN PERLOTTO

18 €

(400g)

*Biserni ječam, muskatna bundeva, luk šalot, bujon od povrća, puter, parmezan, peršun, gorgonzola*

*Pearl barley, muscat pumpkin, shallot, vegetable broth, butter, parmesan, parsley, gorgonzola cheese*

A D G

## GLAVNA JELA MAIN DISHES

### BRIZIRANA JAGNJEĆA KOLJENICA SLOW-BRAISED LAMB SHANK

35 €  
(400g)

*Lagano brizirana jagnjeća koljenica, demi-glas sos, muselin pire od krompira, sotirane šparoge na puteru, marinirani luk*

*Braised lamb shank, demi-glace sauce, potato mousseline, butter sautéed green asparagus, pickled onions*

A D G MU

### FILET JADRANSKOG BRANCINA NA RIŽOTU OD ŠAFRANA ADRIATIC SEA BASS & SAFFRON RISOTTO

35 €  
(350g)

*Filet jadranskog brancina, maslinovo ulje, karnaroli riža, šafran, bijelo vino, edamame, salata od mikrobilja, puter od citrusa, parmezan*

*Adriatic Sea bass, olive oil, carnaroli rice, saffron, white wine, edamame, microgreens salad, citrus butter, parmesan cheese*

A D F

### ROLADA OD GRDOBE U DASHI SOSU MONK FISH BALLOTINE IN DASHI BEURRE BLANC

35 €  
(350g)

*Rep grdobe, sos od putera (beurre blanc), aromatično zeleno ulje, stabljike celera, komorač, mikrobilje, mrkva, tikvica, dashi bujon*

*Monk fish tail, beurre blanc, aromatic green oil, celery stalks, fennel, microgreens, carrots, zucchini, dashi broth*

A D F

### FILE LOSOSA SA GLAZUROM OD BURBONA BOURBON GLAZED SALMON LOIN

30 €  
(350g)

*Lagano usoljeni losos file, glazura od burbona i javorovog sirupa, krompir fondant, vlašac, puter, šparoga, edamame*

*Lightly cured salmon loin, maple bourbon glaze, potato fondant, chives, butter, asparagus, edamame*

A D F MU S

### PAČIJE GRUDI SA HOISIN GLAZUROM SOUS VIDE DUCK BREAST WITH HOISIN SAUCE

30 €  
(350g)

*Pačije grudi marinirane u hoisin glazuri, pire od slatkog krompira, muselin od čičoke, sos od višnje, sotirana blitva, karamelizovani lješnici*

*Hoisin sauce marinated duck breasts, sweet potato mousse, Jerusalem artichoke mousse, cherry sauce, sautéed chard, caramelized hazelnuts*

D N S

### PRESOVANA JUNEĆA REBRA SA GLAZUROM OD CRVENOG VINA PRESSED BEEF SHORT RIBS WITH RED WINE GLAZE

30 €  
(350g)

*Pave od batata i krompira, dušes od krompira, sporo kuvana juneća rebra, mus od celera, redukcija od crvenog vina*

*Potato & sweet potato pave, potato duchess, slow-cooked beef short ribs, celeriac mousse, red wine demi-glace reduction*

A D G MU N

## PRILOZI SIDE DISHES

PIRE OD KROMPIRA SA TARTUFIMA  
TRUFFLE MASHED POTATOES

9 €  
(250g)



BLITVA SA PUTEROM I LIMUNOM  
CHARD WITH LEMON BUTTER

7 €  
(200g)



GRILOVANO SEZONSKO POVRĆE  
GRILLED VEGETABLES

7 €  
(250g)



ZAČINJENI MLADI KROMPIRIĆI  
CRUSHED FINGERLING POTATOES

7 €  
(180g)



MIKS ZELENIH SALATA  
MIXED LEAVES SALAD

10 €  
(150g)



## BUTCHER'S CORNER

JAGNJEĆI KOTLET  
LAMB RACK

(1kg) 180 €

RIB EYE ODREZAK  
RIB EYE

(1kg) 180 €

PREMIJUM GOVEĐI FILE  
BEEF FILLET PREMIUM

(1kg) 120 €

## CATCH OF THE DAY

HOBOTNICA NA GRILU  
GRILLED OCTOPUS

(1kg) 180 €

BRANCIN  
SEA BASS

(1kg) 80 €

ORADA  
SEA BREAM

(1kg) 80 €

TUNA STEJK  
TUNA STEAK

(1kg) 80 €

## LEGEND / LEGENDA

- (A) Alcohol / Alkohol
- (C) Crustaceans / Ljuskari
- (D) Dairy / Mliječni Proizvodi
- (E) Eggs / Jaja
- (F) Fish / Riba
- (G) Gluten
- (GF) Gluten Free / Bezglutensko

- (MO) Mollusk / Mekušci
- (MU) Mustard / Senf
- (N) Nuts / Orašasti Plodovi
- (S) Soy Sauce / Soja Sos
- (SS) Sesame / Susam
- (V) Vegetarian / Vegetarijansko
- (VE) Vegan / Vegansko

Sve cijene su u Eurima uključujući PDV  
All prices are in Euro inclusive of VAT