— COUVERT -5 €

Homemade bread without additives, Istrian extra virgin olive oil, greetings from the kitchen

— **TASTING MENU** – 100 €

The tasting menu consists of local foods depending on the season and availability. The tasting menu is served exclusively for the entire table.

WINE PAIRING – 40 €

- COLD STARTERS

KVARNER SCAMPI CARPACCIO – 29 € citrus emulsion, fruit

WHITE FISH CARPACCIO $-2I \in$ *citrus emulsion, honey, fruit*

TUNA TARTARE $-22 \in$ soya, wasabi, capers, onion, cracker

OCTOPUS SALAD $-20 \in$ roasted tomatoes, rock samphire, basil oil

OYSTERS – 6 €

STEAK TARTARE $-25 \in$ mustard, egg yolk, potato chips, brown butter

CHARCUTERIE BOARD $- I9 \in$ Drniš pršut dry-cured ham, Istrian sausage, cheese from the island of Pag

CAESAR SALAD $-20 \in$ ree range chicken from Međimurje region, Dalmatian pancetta, hard sheep's milk cheese

— HOT STARTERS

RISOTTO WITH KVARNER SCAMPI – $27 \in$ scampi bisque, acquerello rice

LINGUINE WITH CLAMS $-20 \in$ *mixed shellfish, lemon, chili*

HOMEMADE PASTA WITH KVARNER SCAMPI – 26 € scampi bisque, homemade pasta

CUTTLEFISH RAGOUT – 22 € Veli Jože espuma, bottarga, polenta

SALT-BAKED CELERY $- I9 \in$ aubergine mousse, vegetable sauce, lemon oil

FISH SOUP $- I6 \in$ *fish, shellfish, scampi, vegetables*

SCALLOPS $-7.5 \in$ grilled or au gratin

VEAL SHORT RIBS $-23 \in$ demi-glace, baked potatoes, shallots

BLACK TRUFFLE – $15 \in$ WHITE TRUFFLE – $60 \in$ PORCINI MUSHROOMS /

WILD ASPARAGUSE – $I2 \in$

PLEASE NOTE: the truffles come from a family business in central Istria, porcini mushrooms from Gorski Kotar, and asparagus from local pickers in the Kvarner region. All produce depends on the season and may not always be available.

- MAIN COURSES

BEEFSTEAK $-42 \in$ demi-glace, mustard, potatoes, seasonal vegetables

LAMB CHOPS $-42 \in$ demi-glace, mustard, potatoes, seasonal vegetables

GOURMET FISH FILLET $-35 \in$ broccoli, spinach, beurre blanc

TUNA STEAK $- 39 \in$ fish sauce, seasonal vegetables

JOHN DORY / RED SCORPIONFISH – II5 \in GOURMET FISH – 90 \in KVARNER SCAMPI – IOO \in ADRIATIC SQUID – 65 \in LOBSTER / SPINY LOBSTER – I90 \in WARTY VENUS / NOAH'S ARK SHELL – 65 \in / 50 \in

PLEASE NOTE: All fish and seafood come from local fishermen.

SEASONAL SIDE DISHES AND SALADS $-7 \in$ DESSERT $-10 \in$ ICE CREAM $-5 \in$ CHEESE PLATTER $-22 \in$

