



~ VEČERA ~

Hladna predjela

SVJEŽE KAMENICE NA LEDU

Limun & "mignonette" umak

6 komada - 140,00 kn 12 komada - 240,00 kn

TARTAR OD JADRANSKE TUNE

Žuta dinja, limeta & wasabi

98,00 kn

KOZICE

Béarnaise, divlja riža

& segmenti citrusa

85,00 kn

BURRATA

Mišanca salatica, pesto bosiljka, masline,

rajčice & ukiseljene papričice

90,00 kn

CHARCUTERIE

Selekcija lokalnih narezaka s parfaitom

od pileće jetre, bademi & domaći grissini

115,00 kn



Topla predjela

BIJELA JUHA OD ESENCIJE RAJČICE

Profiteroli, crni tartuf & pjena od parmezana

*PREPORUKA GLAVNOG KUHARA

58,00 kn

KORČULANSKI MAKARUNI

Naribani crni tartuf, grana padano & panceta

*PREDJELO

80,00 kn

RIŽOT OD PLODOVA MORA

"Bisque" od škampi, kozice, kapelunge,

sušene rajčice & kremasti parmezan

*PREDJELO

90,00 kn

FOIE GRAS

Brioche, hibiscus, espuma od maline

& dimljena jabuka

120,00 kn

Glavna jela

KORČULANSKI MAKARUNI

Naribani crni tartuf,

grana padano & panceta

*GLAVNO JELO

115,00 kn

RIŽOT OD PLODOVA MORA

"Bisque" od škampi, kozice, kapelunge,

sušene rajčice & kremasti parmezan

*GLAVNO JELO

125,00 kn

POPEČENA TUNA

Quinoa, "Pico de gallo" salsa,

segmenti citrusa & salsa verde

160,00 kn

FILE BRANCINA

Cvjetača "soubise", koraba, šenon

& badem listići

155,00 kn

PAČJA PRSA

Kremasti kukuruz, "rilette" pralina,

gljive & tamni umak

*PREPORUKA GLAVNOG KUHARA

165,00 kn

SVINJSKI FILE "SALTIMBOCCA"

Zamotan u pancetu, "mousseline" palenta,

karamelizirane kruške, bob & "jus" s kaduljom

*PREPORUKA GLAVNOG KUHARA

155,00 kn

JANJEĆI RACK

Menta, grašak, ratatouille, mladi luk

& demiglance umak

180,00 kn

FILET MIGNON

Sezonsko povrće, espuma od gljiva

& bordelaise umak

175,00 kn



KOŠARA KRUHA

Servirana s maslacem & domaćim kruhom

25,00 kn



≈ DINNER ≈

Entrée

FRESHLY SHUCKED OYSTERS ON ICE

with lemon & mignonette dressing

6 pcs - 140,00 kn 12 pcs - 240,00 kn

TUNA TARTAR

Rockmelon, lime & wasabi mayo

98,00 kn

PRAWNS

Béarnaise, wild rice

& citrus supreme

85,00 kn

BURRATA

*Mesclun greens, basil and almond pesto, olives,
cherry tomatoes & pickled peppers*

90,00 kn

CHARCUTERIE

*Selection of local cold cuts & chicken liver parfait
served with house made pickles & grissini*

115,00 kn



Warm starters

WHITE TOMATO ESSENCE SOUP

Profiteroles, black truffle oil, parmesan foam

*SIGNATURE DISH

58,00 kn

TRADITIONAL DALMATIAN PASTA

Shaved black truffle, grana padano & pancetta crumble

*APPETIZER SIZE

80,00 kn

SEAFOOD RISOTTO

*Scampi bisque, prawns, razor clams,
dried tomatoes & creamy parmesan*

*APPETIZER SIZE

90,00 kn

FOIE GRAS

*Brioche, hibiscus, raspberry espuma
& smoked granny smith apple*

120,00 kn

Mains

TRADITIONAL DALMATIAN PASTA

*Shaved black truffle, grana padano
& pancetta crumble*

*MAIN SIZE

115,00 kn

SEAFOOD RISOTTO

*Scampi bisque, prawns, razor clams,
dried tomatoes & creamy parmesan*

*MAIN SIZE

125,00 kn

SEARED TUNA

*Quinoa, pico de gallo, lime
& salsa verde*

160,00 kn

SEABASS FILLET

*Cauliflower soubise, kohlrabi
& romanesco*

155,00 kn

DUCK BREAST

*Creamy corn, "rilette" praline,
mushrooms & jus*

*SIGNATURE DISH

165,00 kn

PORK FILLET "SALTIMBOCCA"

*Wrapped in pancetta, polenta mousseline,
fava beans, mini pear & sage jus*

*SIGNATURE DISH

155,00 kn

LAMB RACK

*Mint & pea puree, ratatouille, leek,
pearl onion & jus*

180,00 kn

FILET MIGNON

*Seasonal vegetables, mushroom
espuma & truffle jus*

175,00 kn



BREAD BASKET

Served w butter & house made bread

25,00 kn