



## ~ VEČERA ~

### Hladna predjela

#### SVJEŽE KAMENICE NA LEDU

Limun & "mignonette" umak

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

#### TERINA GUŠČJE JETRE

Cannelloni od cikle, pačji rilette,  
coulis od breskve & mini brioche

120,00 kn

#### KOZICE

Béarnaise, divlja riža & segmenti citrusa

85,00 kn

#### BURRATA

Mišanca salatica, pesto bosiljka, masline,  
rajčice & ukiseljene papričice

90,00 kn

#### BIFTEK TATAR

Maslac & tostirani domaći kruh

160,00 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

85,00 kn

#### RIŽOT OD PLODOVA MORA

"Bisque" od škampi, kozice, kapelunge,  
sušene rajčice & kremasti parmezan

\*PREDJELO

95,00 kn

### Glavna jela

#### FRUIT DE MER PLATA ZA 2

File brancina, hobotnica, kozice, škampi  
& kapelunge, servirano uz njoke,  
bob & "bisque" od škampi

520,00 kn

#### HOBOTNICA

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

190,00 kn

#### FILET MIGNON

Sezonsko povrće, espuma od gljiva & bordelaise umak

185,00 kn

#### 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

135,00 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

#### FOIE GRAS TERRINE

*Beet cannelloni, duck rilette,*

*peach coulis & brioche bun*

120,00 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

#### TARTAR STEAK

*Butter & toasted bread*

160,00 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

85,00 kn

#### SEAFOOD RISOTTO

*Scampi bisque, prawns, razor clams,*

*dried tomatoes & creamy parmesan*

\*APPETIZER SIZE

95,00 kn

### Mains

#### FRUIT DE MER SERVES TWO

*Seabas fillet, octopus, prawns, scampi,*

*razor clams, served with gnocchi,*

*fava beans & scampi bisque*

520,00 kn

#### OCTOPUS

*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*

190,00 kn

#### FILET MIGNON

*Seasonal vegetables, mushroom*

*espuma & truffle jus*

185,00 kn

#### 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

135,00 kn

#### BREAD BASKET

*Served w butter & house made bread*

25,00 kn