

SOMETHING EXTRA / Nešto posebno

Sauteed Spinach / Špinat

Butter, garlic, lemon / Maslac, češnjak, limun

35

Grilled green beans / Zeleni grah sa grilla

Sage hollandaise, toasted almonds / Hollandaise umak, tostirani bademi

55

Grilled greens / grah sa grilla

Olive oil, lemon, garlic / Maslinovo ulje, češnjak

45

SWEETS / Deserti

Snickers

70% chocolate whipped ganache, salted caramel, caramelized peanuts / Krema ganache od 70% čokolade, slana karamela I karamelizirani kikiriki

65

Fresh lemon cream / Svježa krema od limuna

Oatmeal crumble, cream Chantilly, basil / Tjesto od zobenih pahuljica, krema

Chantilly, bosiljak

65

Mascarpone vanilla cream / Mascarpone krema od vanilije

Seasoned strawberries compote, kadaif crisp / Kompot od jagoda, crispy kadaif

69

Fruits of the season, Local cheese / Sezonsko voće, lokalni sir

80

SMALLER PLATES / MANJA JELA

Marinated olive plate / Marinirana plata maslina

Chilly and herbs / Čili i bilje

31 kn *

Roasted chilis / Pečeni čili

fresh ricotta, preserved lemon / svježa rikota, prezervirani limun

41 kn *

Burned Leek in the taboon / Zapečen poriluk u taboon-u

olive oil, lemon, sea salt / maslinovo ulje, limun, morska sol

45 kn

Charcoal Grilled Calamari / Lignje na žaru (ugljen)

white wine, fresh tomatoes, butter / bijelo vino, sv. rajčice, maslac

65 kn

Local artisan prosciutto / Domaći prsut

roasted Hazelnuts, pickled watermelon / przeni ljesnjak, ukiseljena lubenica

90 kn *

Sea bass sashimi / Sašimi od Brancina

reduced yogurt, Tomato seeds, chili, coriander / reducirani jogurt, sijemenke rajčice

105 kn

Fresh burrata / Svježa Burrata

roasted and fresh cherry tomatoes, olive oil, aromatic herbs / cherry rajčice na zaru / svježe , maslinovo ulje , aromatično bilje

110 kn *

BIGGER PLATES / VEĆA JELA

“40 Yolks” fresh fettuccini / “40 Yolks” svježi fettuccini

truffle, spinach, grana Padano / tartufi, špinat, grana padano sir

90 kn *

Roasted Sea bass Filet in taboon / File Brancina pečen u taboonu

tomato butter, fennel, confit lemon, white wine / maslac s rajčicom, komorač, konfit limuna,

bijelo vino

220 kn

Grilled Local shrimps / Domaći škampi na žaru

fresh tomatoes, roasted spring onion, lemon confit, olive oil / svježe rajčice, przeni luk, confit

od limuna, maslinovo ulje

250 kn

Fresh pasta / Svježa tijestenina

Shrimps, calamari, mussels, white wine, butter / Škampi, lignje, dagnje, bijelo vino, maslac

120 kn *

Charcoal grilled Langoustines / Langustin škampi na žaru

brown butter, lemon, smoked eggplant cream / smeđi maslac, limun, umak od dimljenog patlidana

270 kn

Dry aged beef fillet / Suho sazrijevi goveđi fileti

charred kale and lettuce, roasted sunflower seeds gramulata /

220 kn

Aged veal Minute steak

Crème fraiche, beurre noisette, swiss chard ragu.

250

Aged prime rib burger

Brioche, truffle aioli, onion jam, emmental, salt baked potato fries.

140