

COLD STARTERS

Trio Seafood Delicacies

lobster and sea urchin meat, tuna tartar, marinated white fish

330,00 kn

Summer Cuttlefish Salad

mango, beets, avocado

190,00 kn

Choice of Salad

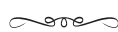
young goat cheese cream, purple cabbage chips, dijon sauce

140,00 kn

Beef Charolais Carpaccio

cheese cream, herbs, celery

240,00 kn



SOUPS

Homemade Fish Soup

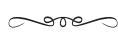
100,00 kn

Vegetables Cream Soup

90,00 kn

Thick Shrimp Soup

130,00 kn



HOT STARTERS

Cuttlefish Medallions in Sesame

aioli sauce, salad leaves, citrus fruit

200,00 kn

Foie Gras

fig sauce, mini apple, pickled onions

310,00 kn

Large Shrimps served on Polenta

goat cheese cream, almond flakes

280,00 kn

Creamy Shrimp Risotto

seaweed spaghetti

260,00 kn

Tagliatelle

creamy sauce, black istrian truffle flakes

200,00 kn

Adriatic Scallops

black istrian truffle flakes, potato and kale cakes

250,00 kn

MAIN DISHES

Tuna Fillet

dehydrated capers, fennel triptih

290,00 kn

Sea Bass Fillet

served on a bed of cherry tomatoes, olive oil and vanilla emulsion

310,00 kn

Lobster Tail

homemade pasta with broad beans, tomato, onion and rosemary

410,00 kn

Veal Fillet and Dubrovnik Malvasija Sauce

potato gratin with truffle essence, pea mousse with mint

350,00 kn

Lamb Cutlet Dalmatian-style

purple cabbage, chickpeas, onion marmalade

310,00 kn

Beef Charolais Fillet

big roman gnocco, celery chips, mushroom sauce

360,00 kn



we recommend

Quality White Fish, Fresh Daily

side dish, Chef's choice

880,00 kn/kg



It is prohibited serving or allowing consumption of alcoholic beverages, other beverages and / or drinks that contain alcohol in hospitality facilities by person below 18 years.

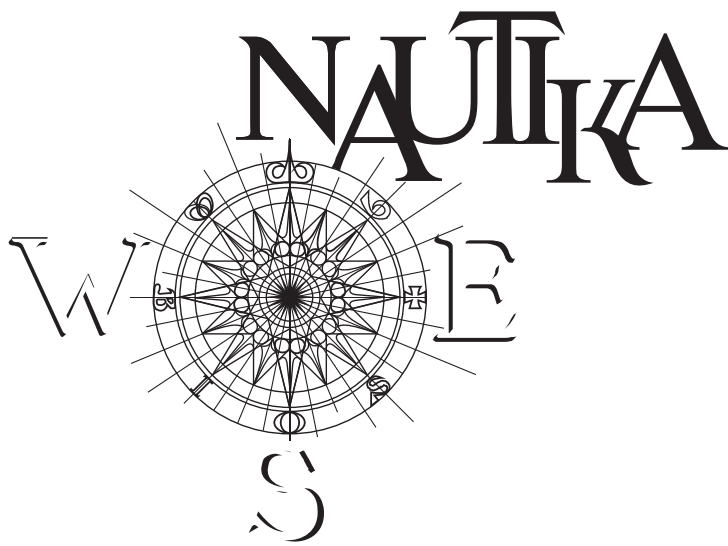
VAT included. Couvert is not charged.

Notice of behalf of customers complaint is visible and available in the bar area.

All the ingredients are from Croatia and other EU countries.

Our staff are at your disposal for information regarding the presence of any substances or products that can cause allergies or a food intolerance.

Thank you!



*Tasting
Menu*

Menu

· 5 courses ·

Tuna Tartare

Homemade Fish Soup

Large Shrimp served on Polenta

cream of goat cheese, almond flakes

Sea Bass Fillet

served on a bed of cherry tomatoes, olive oil and vanilla emulsion

Orange meets Prošek



780,00 kn

Menu

· 7 courses ·

Beef Charolais Carpaccio

cheese cream, herbs, celery

Thick Shrimp Soup

Cuttlefish Medallions in Sesame

aioli sauce, salad leaves, citrus fruit

Tuna Fillet

dehydrated capers, fennel triptih

Veal Fillet and Dubrovnik Malvasija Sauce

potato gratin with truffle essence, pea mousse with mint

Carob Cake

Pag Island Cheese



840,00 kn