

TRADITIONAL MENU

FISH TARTARE

soya sauce, orange gel and wasabi paste

LITTORAL LASAGNA

noble fish lasagna, mornay sauce, cherry tomatoes and olive pesto

FISH FILLET IN AROMATIC HERBS CRUST

seasonal side dish

DESSERT

- 320 KN -



HOT & COLD SELECTION

- FOR TWO PEOPLE -

FISH TARTARE, SEA BASS CARPACCIO, MUSKY OCTOPUS SALAD AND MARINADE
soya gel, wasabi, citrus emulsion, almond leaves and dehydrated black olives

**ADRIATIC SHRIMP SKEWERS, FRITTO MISTO, GRATINATED MUSSELS,
DAILY SELECTION OF FRESH FISH IN AROMATIC HERBS CRUST**
Julienne vegetables

- 390 KN -

RAW BAR

SELECTION OF COLD FISH STARTERS

sashimi, carpaccio, tartare, Kvarner scampi, warty venus and oyster

- FOR TWO PEOPLE -

395 KN

KVARNER SCAMPI TARTARE

chesse curd, citrus emulsion

225 KN

RAW KVARNER SCAMPI FROM SEAFOOD AQUARIUM

300 GR

180 KN

GILLARDEAU OYSTER

40 KN

STON OYSTER

25 KN

WARTY VENUS

15 KN

SASHIMI

soya sauce, pickled ginger and wasabi paste

140 KN

FISH CARPACCIO

*citrus and olive oil emulsion, almond leaves
and dehydrated black olives*

90 KN

FISH TARTARE

soya sauce, orange gel and wasabi paste

90 KN

MEDITERRANEAN OCTOPUS SALAD

sea fennel, capers, cherry tomatoes and olives

120 KN

„CHAROLAIS“ TENDERLOIN TARTARE

prepared at the table

- FOR TWO PEOPLE -

220 KN

BURRATA

tomatoes, basil-infused olive oil and dehydrated black olives

65 KN

SKRADIN PROSCIUTTO PIŽIĆ

100 gr

120 KN

PAG ISLAND CHEESE

100 gr

90 KN

SEAFOOD

DAILY SELECTION OF WILD CAUGHT OILY FISH
pilchard, anchovy, macarel, picarel, horse mackerel, bonito

150 KN / KG

DAILY SELECTION OF WILD CAUGHT WHITE FISH
hake, scaldfish, red mullet, oradela

240 KN / KG

DAILY SELECTION OF WILD CAUGHT FISH

490 KN / KG

JOHN DORY / RED SCORPIONFISH

590 KN / KG

KVARNER SCAMPI

590 KN / KG

LOBSTER / SPINY LOBSTER

790 KN / KG

DAILY SELECTION OF FRESH SHELLS
warty venus, clams and noah's ark

330 KN / KG

MUSSELS

95 KN / KG

SCALLOP

35 KN

SOUPS

CREAM OF VEGETABLE

40 KN

FISH CONSOMMÉ

fish, shells, vegetables and saffron

60 KN

SCAMPI BISQUE

cheese curd dumplings, basil oil and fava beans

80 KN



WARM STARTERS

RISOTTO OR HOMEMADE PASTA WITH KVARNER SCAMPI

210 KN

BLACK CUTTLEFISH INK RISOTTO

basil - infused olive oil

120 KN

PACCHERI WITH ADRIATIC SHRIMPS

cherry tomatoes, zucchini

95 KN

SHRIMP AND NOBLE FISH TEMPURA

110 KN

LITTORAL LASAGNA

noble fish, mornay sauce, cherry tomatoes and olive pesto

80 KN

DIM SUM

shrimp tartare, soya sauce and oriental spices

70 KN

MAIN COURSES

DAILY SELECTION OF WILD CAUGHT FISH „AL FORNO“
vegetables, potatoes, olives and mediterranean spices

120 KN

GRILLED NOBLE FISH FILLET
seasonal side dish

160 KN

BRUDET STEW WITH POLENTA
noble fish, mussels, warty venus and shrimps

- FOR TWO PEOPLE -

240 KN

LAMB SHANK „ AL FORNO“
rustic potatoes and vegetables

110 KN

DRY-AGED RUMP STEAK
rustic potatoes, parmigiana and demi-glace sauce

160 KN

„CHAROLAIS“ TENDERLOIN
parmigiana, rustic potatoes and demi-glace sauce

180 KN

PORTERHOUSE / RIB EYE STEAK
500 gr

220 KN

SIDE DISHES

SWISS CHARD WITH POTATOES

30 KN

JULIENNE VEGETABLES

30 KN

RUSTIC POTATOES

30 KN

SEASONAL SALAD

30 KN

THE AVAILABILITY AND COMPOSITION OF CERTAIN MEALS MAY VARY ACCORDING TO THE PROCURABILITY OF PARTICULAR INGREDIENTS.

PLEASE INFORM US OF ANY ALLERGIES OR FOOD INTOLERANCES AND ASK US FOR FURTHER DETAILS ABOUT DISHES THAT CONTAIN ALLERGENS.

ALL PRICES ARE SHOWN IN CROATIAN KUNA AND THE VAT IS INCLUDED.

THE COMPLAINTS BOOK CAN BE REQUESTED AT THE RECEPTION.

IF YOU DO NOT RECEIVE A RECEIPT YOU ARE NOT OBLIGATED TO PAY.