

HLADNA PREDJELA

Appetizers

KAMENICA NA LEDU Oyster on ice

7 € komad / per piece

PLAVA JADRANSKA RIBA Adriatic Blue Fish

Plava Jadranska riba , mediteranski brioche, aioli od dimljenih dagnji, sirova salsa /
Adriatic blue fish, Mediterranean brioche, smoked mussel aioli, raw salsa

25 €

KVARNERSKI ŠKAMP Kvarner Langoustine

Tartar od kvarnerskih škampi, kravlja skuta, limeta, liofilizirano voće /
Langoustine tartare, cottage cheese, lime, freeze-dried fruit

32 €

JUNEĆI CARPACCIO Beef Carpaccio

Slani i dimljeni goveđi carpaccio, slatki crveni luk, dimljeni krem sir,
prepeličje jaje, korica limuna, hrskavi brioche /
*Salted and smoked beef carpaccio, sweet red onion, smoked cream cheese,
quail egg, preserved lemon, crispy brioche*

26 €

CAPRESE (V)

Ukiseljene mini rajčice u organskom jabučnom octu, emulzija od bosiljka,
parfait od buffalo mozzarelle, gel od odležanog vinskog octa /
Pickled cherry tomatoes in organic apple vinegar, basil emulsion, buffalo mozzarella parfait, aged balsamic gel

22 €

MORSKI PLODOVI NA LEDU - za dvoje Chilled Seafood - Platter for two

Kamenice - Gamberi - Škampi - Orada odležana u kombu - Tuna tataki
Marinirane masline, ljutika u octu, soy umak, češnjak aioli /
*Adriatic Shrimps - Langoustines - Kombu / Aged Dorade - Tuna tataki
Marinated olives, shallots in vinegar, soy sauce, garlic aioli*

55 €



JUHE Soups

ÇORBASI (V)

Ohlađena juha od pečene mini rajčice, sladoled od jogurta /
Chilled baked cherry tomato soup, yogurt ice cream

12 €

MEDITERANSKA JUHA OD ŠKAMPI Mediterranean Langoustine Soup

Jadranska bijela riba, školjke, škamp, prepečni kruh /
Adriatic white fish, clams, langoustine, toasted bread

15 €

BISTRA RIBLJA JUHA Clear Fish Soup

Jadranska bijela riba, školjke, jadranske kozice /
Adriatic white fish, clams, Adriatic shrimp

10 €

RIŽOTO i TJESTENINE Rice & Pasta

BEVANDA RIŽOTO Bevanda Risotto

Kremasti rižoto, sirovi škampi, škampi na žaru /
Creamy risotto, raw and grilled langoustines

30 €

CARAMELE

Caramele punjene ricotta sirom i radićem, pačji ragù, pjena od kamilice /
Caramele filled with ricotta and radicchio, duck ragù, chamomile foam

22 €

LINGUINE

Linguine s kvarnerskim škampima, bisque, prah od crnih maslina /
Linguine with Kvarner langoustines, bisque, black olive dust

28 €

BOSILJAK NJOKI Basil Gnocchi (V)

Njoki s bosiljkom, umak od comté sira, hrskavi kelj, pinjoli /
Basil gnocchi, comté cheese sauce, crispy kale, pine nuts

26 €



GLAVNA JELA

Main course

BRANCIN Sea Bass

File brancina na žaru, sotirani mladi špinat, kroketi od češnjaka, mini rajčice, beurre blanc /
Grilled sea bass fillet, sautéed baby spinach, garlic croquettes, cherry tomatoes, beurre blanc

38 €

ZUBATAC Dentex

File zubatca s mediteranskom koricom, pita od kelja i krumpira, hrskava kamenica, umak od vongola /
Herb-crusted dentex fillet, kale and potato pie, crispy oyster, vongole sauce

45 €

KOVAČ John Dory

File kovača na žaru, teksture cvjetače, tostirani pinjoli /
Grilled John Dory fillet, cauliflower textures, toasted pine nuts

42 €

TELETINA U PANCETI Veal in Pancetta

Teleći file umotan u pancetu, krumpir pavé s maslacem, tartufi, teleći jus /
Veal fillet wrapped in pancetta, butter potato pavé, truffles, veal jus

37 €

PITA & BROKULA Pie & Broccoli (V)

Pita od kelja, brokula na žaru, béchamel od sira, tostirani bademi /
Kale pie, grilled broccoli, cheese béchamel, toasted almonds

18 €



DNEVNI ULOV Daily Catch

SVJEŽA JADRANSKA RIBA
Fresh Adriatic Fish

85 € / kg

KOVAČ / ŠKARPINA / ZUBATAC
John dory / Scorpion Fish / Dentex

110 € / kg

DNEVNI IZBOR SVJEŽIH ŠKOLJAKA
Daily Choice of Fresh Shellfish

35 € / kg

KAPESANTA
Scallop

7 € komad / per piece

KVARNERSKI ŠKAMP
Kvarner Langoustine

115 € / kg

JASTOG
Lobster

190 € / kg

S JOSPER ROŠTILJA From Josper Grill

Legendarni španjolski roštilj na drveni ugljen, koji spaja vatru i preciznost za intenzivne okuse dima uz Josper Special Coal – vrhunski drveni ugljen dugog gorenja, potiče Josperovu tradiciju od 1960-ih.

*A legendary Spanish charcoal oven, blending fire and precision for intense smoky flavors.
With Josper Special Coal – Premium long-burning charcoal, fueling Josper's tradition since the 1960s.*

ODREZAK OD TUNE
Tuna steak

24 €

CHAROLAIS PISANICA
Charolais Beef Fillet

36 € - 250g

ODLEŽANI RIBEYE
Dry-Aged Ribeye

44 € - 300g

TOMAHAWK STEAK

90 € - 1000g

ODLEŽANI RAMSTEK
Dry-Aged Striploin

40 € - 250g

WAGYU F1 "GREATER OMAHA" STRIP

44 € - 100g



PRILOZI Side Dishes

8 € each

MEDITERANSKA PALENTA S BILJEM
Mediterranean polenta with herbs

BLITVA I KRUMPIR
Swiss chard and potato

POVRĆE NA ŽARU
Grilled vegetables

HRSKAVI MLADI KRUMPIR S RUŽMARINOM
Crispy baby potatoes with rosemary

8 € po porciji / per portion

UMACI Sauces

TELEĆI JUS S MASLACEM
Veal jus

UMAK OD ISTARSKOG CRNOG TARTUFA
Black truffle sauce

UMAK OD PEČENE PAPRIKE
Roasted red pepper sauce

DIJON UMAK
Dijon sauce

4 € svaki / each

CRNI ISTARSKI TARTUF
Black istrian Truffle

20 € - 10g

KUVER / Cover charge

7 €

Uključuje pozdrave iz kuhinje u jednom zalogaju,
uz domaći kruh, maslac i maslinovo ulje

*Includes a welcome bite from the kitchen,
served with homemade bread, butter and olive oil*



SASTAV I RASPOLOŽIVOST POJEDINIH JELA MOŽE VARIRATI PREMA ULOVU I SEZONSKOJ DOSTUPNOSTI NAMIRNICA.

OBRATITE SE NAŠEM OSOBLJU ZA DETALJNU LISTU ALERGENA.

CIJENE SU IZRAŽENE U EURIMA I PDV JE UKLJUČEN U CIJENU.

KNJIGA ŽALBE NALAZI SE NA RECEPCIJI.

UKOLIKO NISTE DOBILI RAČUN, NISTE DUŽNI PLATITI.

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 EUROS 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.

