

BEVANDA

HOTEL · RESTAURANT · BAR

★★★★★

VALENTINOVO

MENU

Čaša pjenušca dobrodošlice

Tomac Rosé Brut

VA

Tatarski / Sashimi od Jadranske Tune, Carpaccio od brancina i

Mediteranska salata od hobotnice

wasabi, gel od soje, emulzija od citrusa i
učkarska škuta

VA

Domaći ravioli s rakovicom

maslinovo ulje aromatizirano bosiljkom i
prah sušenih maslina

VA

File plemenite sous vide

tortica od kelja, krema od pastrnjaka i
povrće

ili

Odležali domaći ramstek

rustikalni krumpir, parmigiana i krema
od celera

VA

Passion Fruit

čokolada equador, passion fruit i biskvit

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VALENTINE'S DAY

MENU

Glass of welcome sparkling wine

Tomac Rosé Brut

VA

**Adriatic tuna Sashimi & Tartare, Sea
bass carpaccio and Mediterranean
octopus salad**

wasabi, soy gel, citrus emulsion and
Učka curd cheese

VA

Homemade ravioli with crab

basil infused olive oil and
dried olive powder

VA

Noble fish fillet sous vide

kale tartlet, parsnip cream and
vegetables

or

Dry-aged rump steak

rustic potatoes, parmigiana and celery
cream

VA

Passion Fruit

Ecuador chocolate, passion fruit and biscuit