

**DINNER**

3 Course HRK 695 per person  
5 Course HRK 1075 per person

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**ENTRÉE**

**Tuna tartare**

Black garlic cream, crème fraîche, soy reduction, wasabi mayonnaise, ginger pickled cucumber, seaweed salad with sesame seeds and tapioca chip

**Pigeon breast**

Soy reduction, basil oil, potato nest, sprouts, chilly and spring onion wrapped in rice paper

**Beef tartare**

Dry aged tenderloin [28 days], tomatoes, capers, spring onions, anchovies, hollandaise sauce, parmesan tuile

**Chilli Prawns**

Butternut squash cream, chilli, feta cheese and marinated red cabbage

**Mushroom ravioli**

Homemade ravioli filled with mushroom ragu, served with butter parmesan sauce

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**MAIN**

**Sea bass**

Fennel purée, zucchini, grilled baby leeks, fish jus and zucchini flower

**Lobster**

Homemade pasta, bisque, dried tomatoes and basil cream

**Rack of lamb**

Sweet potato cream, pumpkin seed pesto and leeks

**Beef Tenderloin**

Dry aged tenderloin [28 days], potato pavé, baba ganoush cream, veggies

**Tuna**

Tuna in herb ash, sweet potato cream, pesto from local wild herbs, wasabi mayonnaise, crème fraîche, basil oil and cuttlefish ink tapioca

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**DESSERT**

**Chocolate and Coffee**

Chocolate walnut cake, namelaka cream, salted caramel, homemade coffee ice cream

**Pavlova**

Pavlova base, raspberry sorbet, mascarpone cream, blueberries, red currant, pistachios

**Basil - Apple**

Basil apple sorbet, bize crumble, apple slices, basil oil

**Mango panna cotta**

Served on almond and cinnamon crumble, mango purée, coconut sorbet and bize

## BREAKFAST

HRK 295 PER PERSON

### — ABOVE 5 BASKET

#### **Mediterranean breakfast**

Bread basket [homemade brioche, white and whole wheat bread], butter, jam, honey, olives, cheese, fresh seasonal fruit and vegetables

// WITH ONE OF THE FOLLOWING OPTIONS

#### **Fruit bowl**

Greek yogurt and berries smoothie, banana, kiwi, almonds, coconut, honey

#### **Salmon & avocado bowl**

House smoked salmon, avocado, quinoa, soft boiled egg

#### **Sunny side up**

Eggs, tomato jam, feta cheese

#### **Avocado toast**

Homemade tomato jam, smashed avocado, spring onion and soft boiled egg

#### **Eggs Florentine**

Homemade brioche, spinach, poached egg, hollandaise sauce

#### **Eggs Royale**

Homemade brioche, house smoked salmon, poached egg, hollandaise sauce

#### **Cheese and veggies**

Homemade brioche, guacamole, radish, cherry tomatoes, feta cheese

#### **Mediterranean-Style scrambled eggs**

Roasted bell peppers, onion, brined curd white cheese

++ Served with tea, coffee, or freshly squeezed orange juice

**BURGER STORY // LUNCH**

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**BURGERS //**

**WAGYU BURGER** [ ++ 200 HRK ]

Japanese Wagyu 100 g, dry aged tenderloin [28 days] - 50 g, homemade brioche bun, premium Irish aged cheddar, caramelized onions, cornichons, house burger sauce, sweet potato chips served with homemade tartar sauce

**ABOVE 5 BURGER**

Dry aged tenderloin [28 days], homemade brioche bun, premium Irish aged cheddar, caramelized onions, cornichons, house burger sauce, sweet potato chips served with homemade tartar and pepper sauce

**CHICKEN BURGER** [ -- 150 HRK ]

Free range crispy fried chicken breast, homemade brioche bun and house burger sauce, lettuce from our garden, cornichons, premium Irish aged cheddar

**SPICY CHICKEN BURGER** [ -- 150 HRK ]

Free range crispy fried chicken breast, homemade brioche bun and burger sauce, iceberg lettuce from our garden, spicy Korean carrot, a dash of red chilli sauce