

MENU

3 Course HRK 795 per person
5 Course HRK 1175 per person

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

Prawn Ceviche

Pickled jalapeños, baby sweetcorn, fresh coriander and avocado purée

Mushroom Ravioli

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

MAIN

Sea Bass

Textures of baby broccoli, sweetcorn, oyster mayonnaise and gnocchi fricassée

Lobster [++ supplement of 100 HRK]

Homemade pasta, bisque, dried tomatoes and basil cream

Rack of Lamb

Sweet potato cream, pumpkin seed pesto and leeks

Octopus

Charcoal grilled baby green cabbage, choron sauce and mojo verde

Beef Tenderloin [++ supplement of 100 HRK]

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

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 and coconut sorbet



BURGER STORY // LUNCH

substitute a main course for one of the gourmet burgers

BURGERS //

ABOVE 5 BURGER [-- 100 HRK]

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

CHICKEN BURGER [-- 150 HRK]

Free range crispy fried chicken breast, homemade brioche bun and house burger sauce, lettuce, cornichons, premium Irish aged cheddar served with sweet potato chips