

DINNER

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

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ENTRÉE

Tuna sashimi

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

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 mushroom ravioli, truffle oil with butter parmesan sauce

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MAIN

Swordfish

Hummus, homemade ajvar, soy ginger reduction, topped with black olives crumble

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 gratin, baba ganoush and 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 with mango pure, bize and coconut sorbet

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

LUNCH // 2 OR 3 COURSE

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ENTRÉE // HRK 195 PER PERSON

Tuna sashimi

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

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 mushroom ravioli, truffle oil with butter parmesan sauce

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MAIN // HRK 285 PER PERSON

Tuna

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

Swordfish

Hummus, homemade ajvar, soy ginger reduction, topped with black olives crumble

Bolognese

Dry aged tenderloin ragu served with homemade pasta, crème fraîche with a pinch of chilli powder

Swordfish Burger

Homemade brioche bun served with homemade sweet potato chips, tartar and aurora sauce

Above 5 Burger

Dry aged tenderloin patty [28 days], homemade brioche bun, caramelized onions, cornichon, tomatoes, dijon mustard, sweet potato chips, tartar and aurora sauce

Beef Tenderloin ++100 HRK supplement

Dry aged tenderloin [28 days], potato gratin, baba ganoush and veggies

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DESSERT // HRK 115 PER PERSON

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 with mango pure, bize and coconut sorbet