

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