

// THE MENU

3 Course €120 - HRK 904,14 / person | 5 Course €170 - HRK 1280,86 / 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

**Mushroom Ravioli**

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

**Chilly Prawns**

Marinated red cabbage, butternut squash puree, feta cheese, pickled baby beetroot

MAIN

**Sea Bass**

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

**Lobster** [ ++ supplement of € 30 - 226,03 HRK ]

Homemade pasta, bisque, dried tomatoes and basil cream

**Rack of Lamb**

Sweet potato cream, pumpkin seed pesto and leeks

**Beef Tenderloin** [ ++ supplement of € 30 - 226,03HRK ]

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

**Sous Vide Duck Breast**

Cauliflower gratin, raspberry sauce, beetroot puree, ginger pickled carrot, beetroot powder

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 purée and coconut sorbet



## // BURGER STORY LUNCH MENU

Substitute one of the main course with ABOVE 5 gourmet burgers

### \_\_\_ BURGERS

#### **Above 5 Burger** [ — € 65 - 489,74 HRK ]

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

#### **Chicken Burger** [ — € 45 - 339,05 HRK ]

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