

MENU

APPETISER

Carpaccio of young bull

(basil pesto, capers, rocket, parmesan cheese, lemon, baguette)

245,-

Antipasti

(selection of cheese and, cured meats, figs, olives, dried tomatoes)

225,-

Fried chicken liver

(garlic, chilli, salad, bageutte)

175,-

Bruschetta Pomodoro

(tomato, garlic, basil, olive oil, shallot, rocket, parmesan cheese, balsamico)

145,-

Mozzarella of Buffalo

(cherry tomatoes, figs, salad, olive oil, baguette)

179,-

Roasted Prawns

(garlic, chilli, ginger, honey, salad, baguette)

245,-

SOUP

Beef consommé

(meat, vegetables, noodles)

79,-

Minestrone

(parmesan cheese, herb pesto)

79,-

Veal ragout soup

(meat, potatoes, vegetables, oregano)

79,-

MAIN COURSE

Breaded veal cutlets

(potato salad, fermented onions, coarse grain mustard)
295,-

Beef cheek

(potato and celery puree, root vegetables, wine, glazed shallots)
295,-

veal Saltimbocca

(dry-cured ham, sage, white wine, potato puree)
345,-

Chicken Supreme

(vegetable burger, beetroot sauce)
285,-

Beef rib

(BBQ, pickled vegetables, roasted bread)
295,-

Octopus

(violet potatoes, confit cherry tomatoes, salad, lemon)
465,-

Roast pork loin

(fried potatoes, mustard seed, fermented onion, demi glace)
295,-

Pork shoulder

(spicy beer marinade, french fries, herb dip)
265,-

Steak Tartare

(beef, shallot, sweet pepper, tomato puree, mustard, soy sauce, worcester sauce, garlic, toasts)
275,-

Sea wolf

(violet potatoes, confit cherry tomatoes, salad, lemon)
385,-

GRILL

250g Beef Steak

(pepper sauce with cognac, pickled green pepper)
445,-

250g Beef medallions

(mushroom sauce with truffle oil)
445,-

250g Croatian pljeskavica (Balkan Burger)

(ajvar, onion, dijon mustard)
265,-

250g Chicken Supreme with herb dip

195,-

200g Pork loin

(pepper sauce with cognac, pickled green pepper)
225,-

200g Pork loin with Chimichurri salsa

225,-

300g Meat skewer

(chicken, pork, beef, vegetables, bacon, herb dip)
345,-

SIDE DISHES

Boiled potatoes

45,-

Potato puree

50,-

Roasted grenaille Potatoes with herb and garlic

49,-

Grilled vegetables with basil pesto

85,-

French fries

55,-

Lettuce with cherry tomatoes

95,-

Bean pods on bacon with garlic

85,-

SAUCE/ DIPY

Pepper sauce with pickled green pepper
65,-

Mushroom sauce with truffe oil
65,-

Ajvar
45,-

Homemade tatar sauce
45,-

Herb dip
45,-

Chimi churri
45,-

PASTA/GNOCCHI/RISOTTO

Risotto Nero with prawns
(sepia ink, prawns, confit cherry tomatoes, zucchini, white wine)
295,-

Spaghetti Frutti di mare
(mussels, prawns, octopus, zucchini, tomatoes, garlic, shallot, white wine)
345,-

Spaghetti Carbonara
(Guanciale, yolks, pecorino cheese, fresh pepper)
265,-

Gnocchi Venezia with beef
(garlic, dried tomatoes, chilli, parmesan cheese, shallot)
295,-

SALADS

Goat cheese

(lettuce, balsamico, walnuts, poached baby pear, baguette)
245,-

Salad Caesar

(romaine lettuce, chicken, anchovy dressing, bacon, herb croutons, parmesan cheese)
225,-

Smoked salmon

(lettuce, fermented onions, cherry tomato, dressing samorilio, croutons)
245,-

DESSERTS

Crème brûlé with raspberry coulis
145,-

Strawberries with mascarpone
145,-

Scoop of ice cream
45,-