

zimski meni winter menu

PREDJELA / STARTERS

Mille-feuille od bakalara na kremi od špinata i limuna
Cod mille-feuille on spinach and lemon cream

Krem juha od junetine i celera
Cream of veal and celery soup

Salata od zimske potočarke s kremom od buće i mrkve, feta sirom i listićima jabuke
Winter watercress salad with pumpkin and carrot cream, feta cheese and apple slices

Black tiger kozice u XO umaku s julienne repicom i mrkvom
Black tiger prawns in XO sauce with julienne turnips and carrots

GLAVNA JELA / MAIN COURSES

Ragu od junećih obraza s „Mostarskom“ cicvarom (valjušci od kukuruznog brašna, kajmaka i sira)
Veal cheek ragout with "Mostarska cicvara" (dumplings made of cornmeal, cream and cheese)

Pačja prsa u umaku od gljiva i senfa s orzo tjesteninom i povrćem
Duck breast in mushroom and mustard sauce with orzo pasta and vegetables

Pohani svinjski odrezak punjen kajmakom s prokulicama i kremom od Hokkaido tikve i cimeta
Breaded pork steak stuffed with cream cheese with Brussels sprouts and Hokkaido pumpkin and cinnamon cream

File pastrve s Baby špinatom na podlozi od cikle marinirane s cimetom i limunovom koricom
Trout fillet with baby spinach on a bed of beetroot marinated with cinnamon and lemon zest

DESERTI / DESSERTS

Semifreddo od karameliziranih lješnjaka i narančine korice
Semifreddo with caramelized hazelnuts and orange zest

Crumble od prženih lješnjaka s moussem od suhih smokava i sladoledom od vanilije
Hazelnut crumble with dried fig mousse and vanilla ice cream

Dnevni desert
Daily dessert

Preporuka vina: Sauvignon Blanc Mežnarić
Wine recommendation: Sauvignon Blanc Mežnarić

0,15l 6,00 €
0,75l 30,00 €

po osobi
per person:
28,00€