

APPETIZERS

ARTICHOKE

Artichoke, broad beans and peas, sourdough bread croutons, dalmatian "prosciutto" - 13,00 €

COTTAGE CHEESE AGED IN SHEEP LEATHER *V

Cheese aged in sheep leather, half-dried cherry tomatoes, basil oil - 11,50 €

HAKE ROLLS *GF,V

Hake, leek, mayonnaise, Nori sea weed - 13,00 €

SWORDFISH BELLY CARPACCIO

Swordfish belly, celery stalk mayonnaise, mustard, seasonal vegetables, citrus - 18,00 €

TROUT *V

Smoked trout from the Jadro river, "creme fraiche", dill oil, trout caviar, spelt and whole wheat bread

- 15,00 €

LAND

Fried dough, cheese aged in sheep leather, prosciutto - 10,50 €

TARTAR

Beef, homemade mayonnaise, capers, anchovies, shallots - 18,00 €

SOUPS

GAZPACHO *V,VG

Raw summer vegetables, croutons, basil oil - 6,00 €

HOME-MADE PASTA AND RISOTTO

JERUSALEM ARTICHOKE RISOTTO *V

Jerusalem artichoke, carnaroli rice, artichoke, spinach - 20,00 €

SLOW COOKED BEEF WITH PASTA

Beef, homemade pasta - 21,00 €

COTTAGE CHEESE RAVIOLI *V

Cottage cow's cheese, butter, dalmatian herbs, - 21,00 €

SPICY SOUR CUTTLEFISH RAGOUT WITH GNOCCHI AND WHITE BEANS

Cuttlefish, gnocchi, white beans - 23,00 €

MAIN COURSES

GREGADA - FISH STEW *GF

Fish, potatoes, carrot, onion - 32,00 €

FISH FILLET *GF

Fish from the daily catch, caramelised cauliflower mousse, beurre blanc, cruciferous vegetables - 35,00 €

DUCK BREAST

Duck breast, celery mousse, white truffle oil, jus, vegetables - 33,00 €

SLOW COOKED BEEF RIB

Beef rib, potato mousse, vegetables, beef jus - 32,00 €

RIB EYE IN GREEN PEPPER SAUCE

Rib eye steak, green pepper cream - 42,00 €

DESSERTS

SWEETS

Ask your waiter - 6,00 €

CHARITY LUNCH

Meal for the needy - 5,30 €

SIDE DISHES

SEASON SALAD - 4,00 €

CONFIT POTATO WITH HOMEMADE "CREME FRAICHE" - 7,00 €

SOUR DOUGHT BREAD - 2,00 €

• GF - gluten free, V - vegetarian, VG - vegan

• NOTICE - please if you have food allergies, inform the restaurant staff !!!