

PREDJELA

ARTIČOK

Artičok, bob i grašak, krutoni od kiselog tijesta, pršut - 13,00 €

SIR IZ MIŠINE

Mousse od sira, domaće crne masline, maslinovo ulje - 14,00 €

CEVICHE

Bijela riba, povrće, citrusi - 15,00 €

KOPNO

Uštupak, sir iz mišine, pršut - 13,00 €

TARTAR

Junetina, domaća majoneza, kapari, inčuni, ljutika - 18,00 €

SAŠIMI

Dnevni ulov plave ribe, riblji garum, "soja umak" od slanutka i ječma, maslinovo ulje, cvijet soli, fermentirana cata - 15,00 €

DOMAĆE ZELENE MASLINE

Masline salamurene na tradicionalan način, maslinovo ulje. - 4,00 €

JUHE

GAZPACHO

7,00 €

DOMAĆE TJESTENINE I RIŽOTI

RIŽOT OD ČIČOKE I ARTIČOKA *GF,V

Čičoka, carnaroli riža, artičok, špinat - 20,00 €

RIŽOT OD SPOROPEČENE JUNETINE

Junetina, riža, grana padano - 21,00 €

RAVIOLI OD MLADOG SIRA *V

Mladi kravljji sir, maslac, majčina dušica, grana padana - 21,00 €

FEDATONI

Tortellini domaći, meso škampa, bisque od plavog raka, ulje mente, limun korica - 28,00 €

MORSKA TJESTENINA

Jakobove kapice, škampi, bijela riba, rajčice, tikvice, "Orecchiette" tjestenina - 29,00 €

LJUTO KISELI RAGU OD SIPE SA NJOKIMA I BOBOM *V

Sipa, njoki, bob - 23,00 €

GLAVNA JELA

GREGADA - *GF

Riba, krumpir, mrkva, kapula - 32,00 €

FILE RIBE *GF

Konfitirana riba, krema od karamelizirane cvjetače, beurre blanc sa šafranom, lisičarke, sezonsko povrće
35,00 €

PATKA

Pačja prsa, mousse od celera s uljem tartufa, jus, gel od cikla - 33,00 €

SPORO PEČENA JUNEĆA REBRA

Juneće rebro, mousse od krumpira, povrće, juneći jus - 32,00 €

RIB EYE U UMAKU ZELENOG PAPRA

Rib eye steak, umak od zelenog papra, konfitirani krumpir, domaće vrhnje - 42,00 €

DESERT

SLATKO

Pitaj konobara - 7,00 €

OSTALO

DOBROTVORNI RUČAK

Ručak za potrebite - 5,30 €

PRILOG

SEZONSKA SALATA - 5,00 €

KONFITIRANI KRUMPIR S DOMAĆIM "CREME FRAICHE" - 7,00 €

KRUH OD KISELOG TIJESTA - 2,00 €

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

NOTICE - molimo Vas ukoliko imate kakve alergije upozorite naše osoblje !!!

APPETIZERS

ARTICHOKE

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

COTTAGE CHEESE AGED IN SHEEP LEATHER

Cheese aged in sheep leather, domestic black olives, olive oil - 14,00 €

CEVICHE

White fish, vegetables, citrus - 15,00 €

LAND

Sour dough bread, cheese aged in sheep leather, prosciutto - 13,00 €

TARTAR

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

SASHIMI

Mackerel, fish garum, chickpeas - barley "shoyu", olive oil, "fleur de sel" - 15,00 €

HOMEMADE GREEN OLIVES

Olives pickled in the traditional way, olive oil - 4,00 €

SOUPS

GAZPACHO

7,00 €

HOME-MADE PASTA AND RISOTTO

JERUSALEM ARTICHOKE RISOTTO *V

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

SLOW COOKED BEEF RISOTTO

Beef, rice, grana padano - 21,00 €

COTTAGE CHEESE RAVIOLI *V

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

'FEDATONI'

Homemade tortellini, shrimp meat, blue crab bisque, lemon zest - 28,00 €

SEAFOOD PASTA

St. Jacques, shrimp, white fish, tomatoes, zucchini, "Orecchiette" pasta - 29,00 €

SPICY SOUR CUTTLEFISH RAGOUT WITH GNOCCHI AND BROAD BEANS

Cuttlefish, gnocchi, broad beans - 23,00 €

MAIN COURSES

GREGADA - FISH STEW *GF

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

FISH FILLET *GF

Fish confit, caramelised cauliflower, beurre blanc with saffron, chantarelle, seasonal 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 - 7,00 €

OTHERS

CHARITY LUNCH

Meal for the needy - 5,30 €

SIDE DISHES

SEASON SALAD - 5,00 €

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

SOURDOUGH BREAD - 2,00 €

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