APPETIZERS

ARTICHOKE **V/GF

Artichoke, broad beans and peas, sourdough bread croutons, dalmatian "prosciutto" - 9,00 €

COTTAGE CHEESE AGED IN SHEEP LEATHER **GF

Cheese aged in sheep leather, domestic black olives, olive oil - 11,00 €

TUNA SASHIMI **GF

Tuna, olive oil, citrus fruits, flower of salt, garum - 15,00 €

"UŠTIPAK"

Brioche, cheese aged in sheep leather, prosciutto - 13,00 €

ROAST BEEF **GF

Beef, radish, relish, mustard seeds, chilli oil,

demi glace-mayonaise-mustard sauce - 16,00 €

CHICKEN LIVER PARFAIT

Chicken liver parfait, sourdough bread - 13,00 €

ANCHOVY & BLACK OLIVE

Sourdough pecipala bread, salted anchovies, house-made black olives, onion spread - 9.00 €

SOUPS

VEGETABLE SOUP

- 6,00 €

HOME-MADE PASTA AND RISOTTO

CHICKEN RAMEN

Chicken thigh, homemade noodles, egg, kimchi, chicken stock - 18,00 €

JERUSALEM ARTICHOKE RISOTTO *GF

Jerusalem artichoke, rice, artichoke, spinach - 18,00 €

SLOW BRAISED BEEF

Beef, homemade pasta, grana padano - 21,00 €

PHEASANT RAVIOLI

Ravioli filled with hunter-style pheasant, roasted plums, brown-butter and sage velouté - 22,00 €

PRAWNS

Pasta, prawns, courgettes, bisque - 21,00 €

SPICY SOUR CUTTLEFISH RAGOUT WITH GNOCCHI AND BROAD BEANS **GF

Cuttlefish, gnocchi, broad beans - 23,00 €

MAIN COURSES

SWORDFISH *GF

Fresh fish fillet, courgettes, cauliflower cream, mushrooms, saffron beurre blanc - 29,00€

TUNA STEAK *GF

Tuna steak , barley roasted in beetroot juice, wild chicory , pil - pil sauce , chilly oil - 28,00€

BEEF BRISKET **GF

Slow-roasted beef brisket, potato mousse, vegetables, beef jus - 27,00 €

RUMP CAP *GF

Picanha steak, demi-glace, caramelised onion cream, vegetables - 29,00 €

DESSERTS

SWEETS

Ask your waiter - 6,00 €

OTHERS

CHARITY LUNCH

Meal for the needy - 5,30 €

SIDE DISHES

SEASON SALAD - 5,50 €

SOURDOUGH BREAD - 2,00 €

*GF - gluten free, *V - vegetarian, *VG - vegan, ** on demand.

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