

PREDJELA

ARTIČOK

Artičok, bob i grašak, krušne krutoni od kiselog tijesta, pršut - 8,00 €

SIR IZ MIŠINE *V

Mousse od sira, polusušene cherry rajčice, ulje bosiljka, kruh - 8,00 €

PASTRVA *V

Dimljena pastrva iz Jadra, domaći "creme fraiche", ulje kopra, kavijar od pastrve, pirov i pšenični kruh - 10,00 €

KOPNO

Kruh od kiselog tijesta, sir iz mišine, pršut - 8,00 €

TARTAR

Junetina, domaća majoneza, kapari, inčuni, ljutika - 12,00 €

SAŠIMI

3 tjedna suho odležana panceta od plavorepe tune, riblji garum, "soja umak" od slanutka i jecma, maslinovo ulje, cvijet soli - 7,00 €

JUHE

JESENSKA JUHA

6,00 € / 4

DOMAĆE TJESTENINE I RIŽOTI

RIŽOT OD ČIČOKE I ARTIČOKA *GF, V

Čičoka, carnaroli riža, artičok, špinat - 13,00 €

RIŽOT OD SPOROPEČENE JUNETINE

Junetina, riža, grana padana - 13,00 €

RAVIOLI OD MLADOG SIRA *V

Mladi kravlji sir, maslac, majčina dušica, grana padana - 13,00 €

TORTELINI

Junetina, šumske sezonske gljive, sir iz mišine, jus od junetine - 14,00 €

ALFREDO

Paški ovčji sir, kultivirno maslo, crni papar, domaći špageti - 11,00 €

LJUTO KISELI RAGU OD SIPE SA NJOKIMA I BIJELIM FAŽOLOM *V

Sipa, njoki, bijeli fažol - 15,00 €

GLAVNA JELA

GREGADA - *GF

Riba, krumpir, mrkva, kapula - 21,00 €

FILE RIBE *GF

Konfitirana riba, krema od karamelizirane cvjetače, beurre blanc sa šafranom, lisičarke, sezonsko povrće 21,00 €

PATKA

Pačja prsa, mousse od celera s uljem tartufa, jus - 20,00 €

SPORO PEČENA JUNEĆA REBRA

Juneće rebro, mousse od krumpira, povrće, juneći jus - 18,00 €

RIB EYE U UMAKU ZELENOG PAPRA

Rib eye steak, umak od zelenog papra - 30,00 €

DESERT

SLATKO

Pitaj konobara - 6,00 €

DOBROTVORNI RUČAK

Ručak za potrebite - 5,30 €

PRILOG

SEZONSKA SALATA - 4,00 €

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" - 8,00 €

COTTAGE CHEESE AGED IN SHEEP LEATHER *V

Cheese aged in sheep leather, half-dried cherry tomatoes, basil oil - 8,00 €

TROUT *V

Smoked trout from the Jadro river, "creme fraiche", dill oil, trout caviar, spelt and wheat bread - 10,00 €

LAND

Sour dough bread, cheese aged in sheep leather, prosciutto - 8,00 €

TARTAR

Beef, homemade mayonnaise, capers, anchovies, shallots - 12,00 €

SASHIMI

3 week dry-aged blufin tuna otoro, fish garum, chickpeas - barley "shoyu", olive oil, "fleur de sel" - 7,00 €

SOUPS

AUTUMN SOUP

6.00 €

HOME-MADE PASTA AND RISOTTO

JERUSALEM ARTICHOKE RISOTTO *V

Jerusalem artichoke, carnaroli rice, artichoke, spinach - 12,00 €

SLOW COOKED BEEF RISOTTO

Beef, rice, grana padana - 13,00 €

COTTAGE CHEESE RAVIOLI *V

Cottage cow's cheese, butter, dalmatian herbs, grana padana - 13,00 €

TORTELLINI

Beef, seasonal forest mushrooms, aged cheese, beef jus - 14,00 €

ALFREDO

Sheep cheese from Pag, cultured butter, black pepper, homemade spaghetti - 12,00 €

SPICY SOUR CUTTLEFISH RAGOUT WITH GNOCCHI AND WHITE BEANS

Cuttlefish, gnocchi, white beans - 15,00 €

MAIN COURSES

GREGADA - FISH STEW *GF

Fish, potatoes, carrot, onion - 21,00 €

FISH FILLET *GF

Fish confit, caramelised cauliflower cream, beurre blanc with saffron, chanterelle mushrooms,
seasonal vegetables - 21,00 €

DUCK BREAST

Duck breast, celery mousse, white truffle oil, jus, vegetables - 20,00 €

SLOW COOKED BEEF RIB

Beef rib, potato mousse, vegetables, beef jus - 18,00 €

RIB EYE IN GREEN PEPPER SAUCE

Rib eye steak, green pepper cream - 30,00 €

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 €

SOURDOUGH BREAD - 2,00 €

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