

## PREDJELA

### **ARTIČOK**

Artičok, bob i grašak, krutoni od kiselog tijesta, pršut - 11,00 €

### **SIR IZ MIŠINE**

Mousse od sira, domaće crne masline, maslinovo ulje - 13,00 €

### **DAGNJE \*GF**

Dagnje, krema od cvjetače- 17,00 €

### **KOPNO**

Pecipala, sir iz mišine, pršut - 12,00 €

### **TARTAR**

Junetina, domaća majoneza, kapari, inčuni, ljutika - 17,00 €

### **ROAST BEEF**

Juneći ramstek, rotkvica, lacto-fermentirana zelena paprika, sjemenke gorusice, ulje od čilija, hladni umak pečenja i senfa - 18,00 €

## JUHE

### **SEZONSKA JUHA**

5,50 €

## DOMAĆE TJESTENINE I RIŽOTI

### **RIŽOT OD ČIČOKE I ARTIČOKA \*GF, V**

Čičoka, carnaroli riža, artičok, špinat - 17,00 €

### **RIŽOT OD SPORO PEČENE JUNETINE GF**

Junetina, riža, grana padano - 18,00 €

### **RAVIOLI**

Dalmatinski pršut, mascarpone, maslac "brown butter", kadulja, Parmigiano Reggiano-  
18,00 €

### **FEDATONI**

Tortellini domaći, meso škampa, bisque od plavog raka, ulje mente, limun korica - 24,00 €

### **LJUTO KISELI RAGU OD SIPE SA NJOKIMA I BOBOM \*V**

Sipa, njoki, bob - 19,00 €

## GLAVNA JELA

### **FILE RIBE \*GF**

Konfitirana riba, krema od karamelizirane cvjetače, beurre blanc sa šafranom, bukovače, sezonsko povrće 28,00 €

### **PATKA GF**

Pačja prsa, mousse od celera, jus, povrće - 28,00 €

### **SPORO PEČENA JUNEĆA REBRA GF**

Juneće rebro, mousse od krumpira, povrće, juneći jus - 27,00 €

### **PIKANJA GF**

Pikanja steak, demi-glance umak, krema od karameliziranog luka, povrće - 32,00 €

### **JANJEĆI BUT "STEAK CUT" GF**

Janjetina, demi-glance, balancana, creme fraichje, konfitirani češnjak, zeleni chimichurry - 29,00 €

## DESERT

### **SLATKO**

Pitaj konobara - 5,00 €

## OSTALO

### **DOBROTVORNI RUČAK**

Ručak za potrebite - 5,30 €

## PRILOG

**SEZONSKA SALATA - 4,50 €**

**KRUH OD KISELOG TIJESTA - 1,50 €**

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" -  
11,00 €

### **COTTAGE CHEESE AGED IN SHEEP LEATHER**

Cheese aged in sheep leather, domestic black olives, olive oil - 13,00 €

### **MUSSELS**

Mussels, cauliflower cream - 17,00 €

### **LAND**

Fried dough, cheese aged in sheep leather, prosciutto - 12,00 €

### **TARTAR**

Beef, homemade mayonnaise, capers, anchovies, shallots - 17,00 €

### **ROAST BEEF**

Beef rump, radish, lacto-fermented green pepper, mustard seeds, chili oil,  
demi glace-mayonnaise-mustard sauce - 18,00 €

## SOUPS

### **SEASONAL SOUP**

5,50 €

## HOME-MADE PASTA AND RISOTTO

### **JERUSALEM ARTICHOKE RISOTTO \*V**

Jerusalem artichoke, carnaroli rice, artichoke, spinach - 17,00 €

### **SLOW BRAISED BEEF RISOTTO**

Beef, rice, grana padano - 18,00 €

### **RAVIOLI**

Dalmatian prosciutto, mascarpone brown butter, sage, Parmigiano Reggiano - 18,00 €

### **'FEDATONI'**

Homemade tortellini, shrimp meat, blue crab bisque, lemon zest - 24,00 €

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

Cuttlefish, gnocchi, broad beans - 19,00 €

## MAIN COURSES

### **FISH FILLET \*GF**

Fish confit, caramelised cauliflower, beurre blanc with saffron,  
oyster mushroom, seasonal vegetables - 28,00€

### **DUCK BREAST**

Duck breast, celery mousse, jus, vegetables - 28,00 €

### **SLOW BRAISED BEEF SHORT RIB**

Beef rib, potato mousse, vegetables, beef jus - 27,00 €

### **PICANHA**

Picanha steak, demi glace sauce, caramelised onion, vegetables - 32,00 €

### **LAMB LEG "STEAK CUT"**

Lamb, demi-glace, eggplant, creme fraiche, confit garlic, green chimichurri - 29,00 €

## DESSERTS

### **SWEETS**

Ask your waiter - 5,00 €

## OTHERS

### **CHARITY LUNCH**

Meal for the needy - 5,30 €

## SIDE DISHES

**SEASON SALAD - 4,50 €**

**SOURDOUGH BREAD - 1,50 €**

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

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