



MENU

SMALL BITES

Salted sardines 21 kn

STARTERS

Chicken soup „Panata“ 35 kn

Pasta with lamb ragout 78 kn
(homemade pappardelle with lamb ragout, shallot, rosemary and Grana Padano cheese)

Charcuterie board 72 kn
(smoked ham, pork neck aged in red wine, wild boar sausage, pickles, tarragon, peppers)

Chicken liver pâté 60 kn
(chicken liver, blue cheese, bourbon, sour cherries, toast)

Mussels Marinire 65 kn
(fresh mussels in white wine and cream with carrots and leek)

Lemon and goat cottage cheese risotto 57 kn
(Arborio rice, lemon, goat cottage cheese, thyme)

MAIN COURSES • MEAT

Veal cheeks 160 kn
(slow-cooked veal cheeks, parsnip puree, horseradish gremolata, demi-glace sauce)

Pork ribs 116 kn
(roasted pork ribs in spicy „Otto“ sauce with homemade fried potatoes)

Argentine steak 205 kn
(aged Argentinian rib-eye steak with roasted bell pepper, homemade fried potatoes and spicy mustard-mayo sauce)

Wild Boar Stew 89 kn
(wild boar, sautéed mushrooms, blueberries, pumpkin gnocchi, DBC milk stout)

MAIN COURSES • SEAFOOD

Fish filet 135 kn
(sea bass/bream filet with fava beans, fennel, young potato, dried cherry tomatoes and caramelized onion)

Tuna steak 130 kn
(tuna steak, white bean and arugula puree, black olives and chilli tapenade, chilli orange oil)
*We do not cook it over medium

Salmon 152 kn
(wine steamed salmon, zucchini, onion, carrot, young potato, pickled tarragon, capers)

EXTRAS

Homemade fried potatoes 30 kn
Seasonal vegetables 35 kn
Garden salad 29 kn
Sauces, butter 5 kn

DESSERTS

Cake of the day 36 kn

Caramel – popcorn panna cotta 37 kn

Chocolate fondant 44 kn
(vanilla ice cream, wild berries sauce)

Cheese board 75 kn
(selection of Croatian cheeses, dried cranberries, nuts, honey)

TIP IS NOT INCLUDED IN THE PRICE.

Prices are in kuna and include 25% VAT.

Some of our products may contain or have come in contact with allergens so please inform us in advance.