

ACT OF FOUR

ČETIRI ČINA

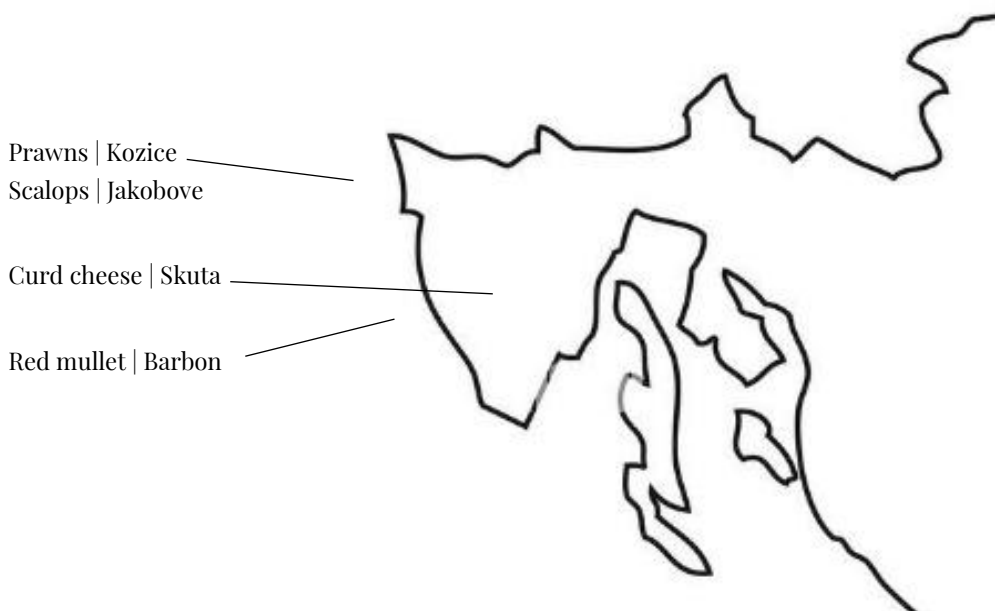
75,00 €

Novigrad prawns, grilled romaine heart, radish, sea fennel aioli
Novigradske kozice, pečeno srce salate, rotkvica, aioli motar

Homemade tagliolini with lemon carbonara and Adriatic scallops
Domaći tagliolini s carbonarom od limuna i jadranskom jakobovom kopicom

Rovinj Red mullet fillet stuffed with Mediterranean herbs, tomato, capers, prawn sauce
File rovinjskog barbona punjen mediteranskim mirodijama, rajčica, kapari, umak od kozica

Apple confit with fresh Žminj curd cheese
Confit od jabuke sa žminjskom skutom



Locality and seasonality in flavours and ingredients.
Lokalnost i sezonalnost okusa i namirnica.

We recommend that guests with food allergies or special dietary needs consult with their server.
Svim našim gostima s alergijama i posebnim prehranama preporučamo da se posavjetuju s konobarom.



INTRODUCTION

UVOD

Novigrad prawns, grilled romaine heart, radish, sea fennel aioli 25,00 €
Novigradske kozice, pečeno srce salate, rotkvica, aioli motar

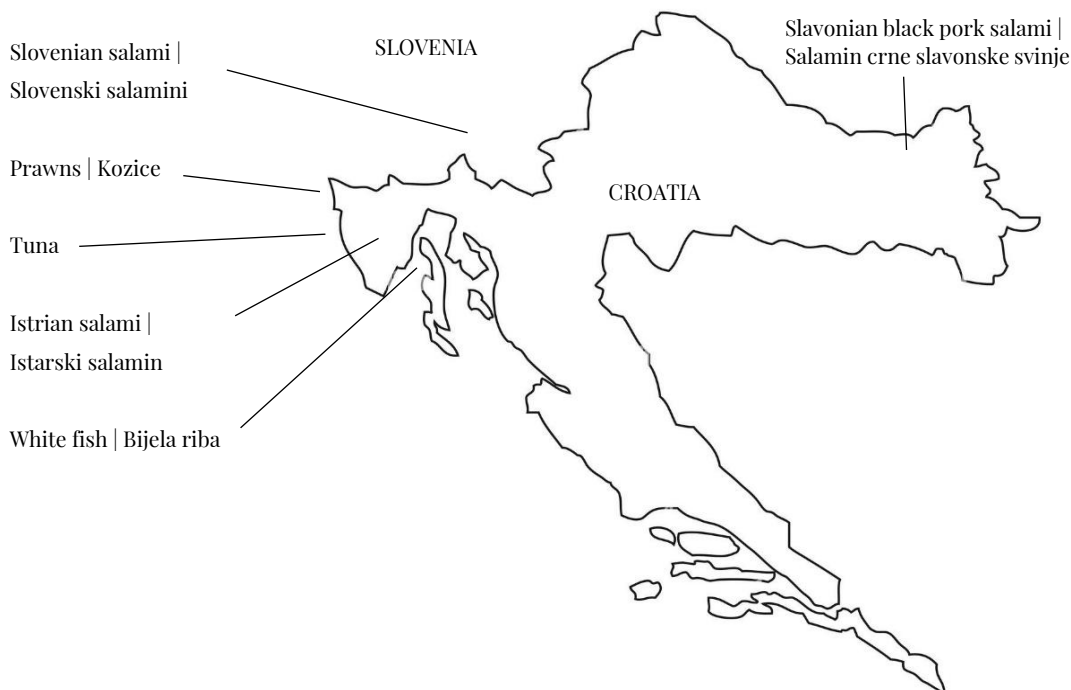
White istrian fish ceviche, wild meadow herbs, chive oil, lime 17,00 €
Chevice od istarske bijele ribe, livadsko bilje, ulje od vlasca, lime

Tuna tartare from Rovinj, asparagus, shallots, lemon, olive oil, lemon zest 22,00 €
Tartar od rovinjske tune, šparoge, ljutika, limun, maslinovo ulje, korica limuna

Charcuterie selection

Selekcija salamina i kobasica

Pork Svinja Žminj, Istria	7,00 €
OINK Cret Viljevski, Slavonia	7,00 €
Game Divljač Ribnica, Slovenia	9,00 €
Dear Jelen Ribnica, Slovenia	13,00 €



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RISING ACTION

ZAPLET

Velouté soup with Novigrad prawns tartare and microgreens Juha velute s tartarom od novigradskih kozica, mikro bilje	22,00 €
Purple Novigrad potato gnocchi, Novigrad prawns, young peas, mint Njoki od ljubičastog novigradskog krumpira, novigradske kozice, mladi grašak, menta	26,00 €
Homemade tagliolini with lemon carbonara and Adriatic scallops Domaći tagliolini s carbonarom od limuna i jadranskom jakobovom kopicom	26,00 €
Black istrian cuttlefish risotto with cod Crni rižoto od istarske sipe s bakalarom	26,00 €
Warm-cold wild vegetable salad, meadow flowers, rosehip vinaigrette Toplo hladna salata od divljeg povća, livadsko cvijeće, ocat od šipka	18,00 €

Prawns | Kozice
Scallops | Jakobove
Potato | Krumpir

Cuttlefish | Sipa



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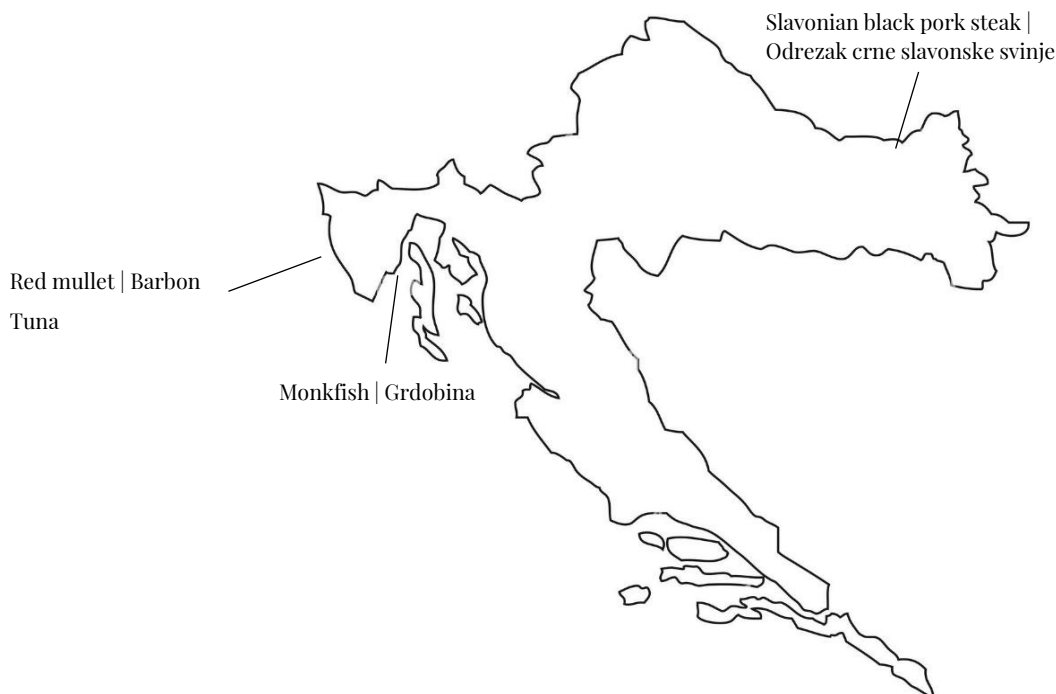
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CLIMAX

VRHUNAC

Tuna fillet from Rovinj, roasted spring onions, chickpea cream, micro salad File od rovinjske tune, pečeni mladi luk, krema slanutak, mikro salata	30,00 €
Raša Monkfish wrapped in leek, cauliflower cream, asparagus salad, green oil Raška grdobina u poriluku, krema cvjetača, salatica od šparoga, zeleno ulje	30,00 €
Rovinj Red mullet fillet stuffed with Mediterranean herbs, tomato capers, scampi sauce File rovinjskog barbona punjen mediteranskim mirodijama, rajčica cappari, umak od škampa	28,00 €
Salt baked Adriatic fish Jadranska riba u soli	95,00 € / kg
Flank steak, potato confit, celery cream, lemon Juneći flank odrezak, confit od krumpira, krema od celera, limun	28,00 €
Slavonian black pig Spider steak, pickled carrot, baby spinach Spider odrezak od crne slavonske svinje, ukiseljena mrkva, mladi špinat	28,00 €



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CONCLUSION

EPILOG

Tiramisu Tiramisu	9,00 €
Apple confit with fresh Žminj curd cheese Confit od jabuke sa žminjskom skutom	7,00 €
Cheese selection Selekcija sireva	
Cow, young Kravlji, mladi Žminj, Istria	4,00 €
Cow, 24 months Kravlji, 24 mjeseci Žminj, Istria	9,00 €
Comté, 24 months Jura, France	9,00 €
Bear salami, aged 10 years Ribnica, Slovenia Medvjeda salama, dozrijevana 10 godina Ribnica, Slovenia	12,00 €



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