



MENU
EN



COUVERT

Served to all guests Daily assortment of homemade bread
Welcoming snack designed by the Chef de Cuisine
Assortment of olive oils 18.00 kn

COLD APPETIZERS

Mozzarella and tomatoes with arugula pesto	135.00 kn
Zucchini in lemon and pepper with cottage cheese in olive tapenade	118.00 kn
Beef-tartar from Chef de Cuisine	152.00 kn
Beef Capriccio in lime and peperoncino with cottage cheese in pepper	152.00 kn
Octopus Carpaccio over young leaf lettuce with piculja olive oil	148.00 kn
Swordfish in wild orange marinade	148.00 kn
Lobster&Pepper cookie	285.00 kn
<i>Lobster served on bed of young leaf lettuce with Mediterranean herbs on black cocktail sauce, pepper cookie with lemon</i>	
Tuna tartar and toast with Mediterranean herbs	148.00 kn
Tasting plate from the Chef de Cuisine	148.00 kn
<i>Pressed octopus, swordfish and caviar</i>	

SOUPS

Zucchini cream soup	52.00 kn
Cold yogurt soup	52.00 kn
Home made fish soup	56.00 kn
Crab soup	68.00 kn



WARM APPETIZERS

Prawn risotto with peppered Parmesan crisps	146.00 kn
Homemade pljukanci pasta in truffle sauce with prawn and scallop meat	196.00 kn
Spaghetti with prawn meat in golden sauce	186.00 kn
Lobster bisque and cottage cheese ravioli	298.00 kn
Fried baby squid over black cocktail sauce	164.00 kn
<i>Cold cucumber salad with marinated cloves</i>	
Capesante in zucchini on arugula pesto creamy beetroot risotto	176.00 kn

VEGETARIAN DISHES

Ravioli with vegetable filling on Mediterranean herbs sauce	125.00 kn
Grilled vegetables with baked new potatoes and rosemary	112.00 kn
Smoked cheese fried with sesame seeds served with cold cucumber salad and marinated cloves	145.00 kn

SPECIAL ASORTMENT OF FISH AND CRABS FROM OUR SHACK RECOMMENDED BY CHEF DE CUISINE

Sea urchin roe (per piece)	60.00 kn
Daily catch of white fish (per kg)	640.00 kn
Live crabs from our crab shack (per kg)	980.00 kn
Scallops (per piece)	60.00 kn
Fresh prawns (per kg)	590.00 kn



FISH DISHES

Grilled squid served with warm-cold vegetable salad	178.00 kn
Grilled octopus arms over tomato salsa with new potato and rosemary	186.00 kn
Cod fillet wrapped in black olives on broad beans foam with vegetable ravioli	218.00 kn
Tuna in sesame over cold black ink cocktail sauce with creamy beetroot risotto	208.00 kn
Monkfish panada from the Chef de Cuisine	212.00 kn

MEAT DISHES

Rolled chicken breast with mozzarella and arugula in mushroom sauce with fried nettle gnocchi	178.00 kn
Pork fillet and confit in forest fruit and red pepper sauce with cottage cheese ravioli	187.00 kn
Grilled beefsteak over aubergine cream with beetroot in sesame and gorgonzola	248.00 kn
Lamb chop with the crust of Samobor mustard over fried onions with new potatoes and rosemary	258.00 kn
Grilled beef steak over truffle sauce with homemade pljukanci pasta and fresh Istrian truffle	268.00 kn



SIDE DISHES AND SALADS

Assorted seasonal salads	48.00 kn
New potatoes fried in skins	48.00 kn
Warm-cold salad	48.00 kn
Grilled vegetable	48.00 kn
Rice cooked with butter	48.00 kn
Boiled potatoes	48.00 kn

SWEETS

Assortment of daily pastries	52.00 kn
Dubrovnik flan cake with caramel	48.00 kn
Homemade cherry and chocolate mousse	48.00 kn
Ice cream with cream	52.00 kn
Dingač-poached pears with vanilla	58.00 kn
Caramelised figs on fresh cheese mousse	58.00 kn

CHEESES

Pag Island Cheese	148.00 kn
<i>Sheep's milk hard cheese 3-12 months old. Award-winning Croatian cheese made in Gligora Dairy on Pag Island</i>	
Gorgonzola-dolce	112.00 kn
<i>Cow's milk soft and creamy blue cheese, 6 months matured, originating from the town of Gorgonzola in northern Italian region of Lombardy</i>	
Grana Padano	132.00 kn
<i>Cow's milk hard cheese, 16 months matured, originating from the town of Parma in northern Italian region of Emilia Romagna</i>	
Taleggio	132.00 kn
<i>Cow's milk soft cheese recognisable by its creamy texture and thin soft crust covered by white mould, 50 days matured. Taleggio cheese originates from the Taleggio valley located in the Alps, in the Italian region of Lombardy, in vicinity of then city of Bergamo.</i>	