

MENU

Starters & salads

CHARCUTERIE AND CHEESE

Selection of local O.P.G charcuterie and cheeses,
served with fig marmelade

20€ (150,69 KN)

WEDGE SALAD

Iceberg lettuce, bleu cheese, corn, tomato and
scallions, buttermilk dressing & pancetta

12€ (90,41 KN)

Add chicken Add prawn
6€ (45,21 KN) 7€ (52,74 KN)

PRAWN TARTARE

Marinated prawns, wasabi mayo, red pepper coulis & toasted nori

13€ (97,95 KN)

BEEF CARPACCIO

Shaved filet mignon, spring onion emulsion, marinated
cherry tomatoes & parmesan

16€ (120,55 KN)

Warm starters

SEAFOOD RISOTTO

Scampi bisque, prawns, clams, squid & parmesan

22€ (165,76 KN)

SMOKED FISH "CARBONARA"

Smoked Adriatic fish, cream & parmesan

20€ (150,69 KN)

Mains

DUCK CONFIT

Roasted potatoes, garlic cream & rosemary

24€ (180,83 KN)

YOUR CHOICE OF STEAK

45 day dry aged rib-eye Filet Mignon

39€ (293,85 KN)

39€ (293,85 KN)

Potato three ways, horseradish & jus

SWORDFISH FILE

Pepper and onion stew & potatoes

28€ (210,97 KN)

MARKET FISH

Served with vichyssoise, roasted potatoes and
caramelised leeks & rosemary oil

26€ (195,90 KN)

BUZZARA

Mussels, olives & capers

19€ (143,16 KN)

PLANT BASED STEW

Spicy chickpea, tomato with lemon and summer herbs

19€ (143,16 KN)

BEEF BURGER

Cheddar, lettuce, tomato & sweet and sour pickles

21€ (158,22 KN)

FRIED CHICKEN SANDWICH

Smoky aioli, shredded lettuce, sweet and sour pickles

18 € (135,62 KN)

Add french fries Add salad
6€ (45,21 KN) 6€ (45,21 KN)

BREAD BASKET

Served w butter & house made bread

6€ (45,21 KN)

Patisserie

OUR CAKES AND DESSERTS ARE BAKED AND
PREPARED FRESH ON THE PREMISES.

IT IS HERE WHERE OUR DEDICATED TEAM
TRANSFORMS WHOLE BUTTER, CREAM, FRESH
FRUITS, AND IMPORTED FRENCH CHOCOLATE
INTO VARIED DESSERTS USING TRADITIONAL &
CONTEMPORARY TECHNIQUES.

OUR PASTRY CHEF COMBINES FRENCH AND
CROATIAN SWEET CLASSICS AND PRESENTS
THEM SO ELEGANTLY INTO 21ST CENTURY
INTERPRETATIONS.

HOMEMADE ICE CREAM

Milky ice cream with raspberry pure,
crushed meringue & fresh fruit

8 € (60,28 KN)

CHOCOLICIOUS

Chocolate and almond cake - Gluten free-

6,5 € (48,97 KN)

VEGAN TART

Oat flakes, nuts & chocolate ganache

7 € (52,74 KN)

TOFFIFE

Hazelnut sponge, caramel mousse & chocolate ganache

7 € (52,74 KN)

COCO MADEMOISELLE

Rye and oat financier, chocolate mousse,
cacao nibs & crisp pastry

6,5 € (48,97 KN)

PISTACHIO PATE CHOUX

Pate choux with craquelin, diplomat pistachio
& hazelnut praline insert

6,5 € (48,97 KN)

JELOVNIK

Salate & predjela

SIREVI & CHARCUTERIE

Izbor lokalnih O.P.G suhomesnatih proizvoda i sireva
& posluženih s marmeladom od smokava

20€ (150,69 KN)

PROLJETNA SALATA

Iceberg salata, bleu sir, kukuruz, rajčica, mladi luk,
dressing od mlaćenice i panceta.

12€ (90,41 KN)

Dodatak piletina Dodatak kozice
6€ (45,21 KN) 7€ (52,74 KN)

TARTAR OD KOZICA

Marinirane kozice, wasabi mayo, coulis od crvene
paprike & tostirani nori

13€ (97,95 KN)

GOVEĐI CARPACCIO

Narezani file mignon, emulzija od mladog luka, marinirane
cherry rajčice & parmezan

16€ (120,55 KN)

Topla predjela

RIŽOT OD KOZICA I ŠKOLJAKA

"Bisque" od škampa, kozice, školjke, lignja & parmezan

22€ (165,76 KN)

"CARBONARA" OD DIMLJENE SKUŠE

Dimljena Skuša, vrhnje & parmezan

20€ (150,69 KN)

Glavna jela

CONFITIRANA PATKA

Krumpir, krema od češnjaka & ružmarina

24€ (180,83 KN)

IZBOR GOVEĐIH ODREZAKA 45 dana odležani rib-eye Biftek

39€ (293,85 KN) 39€ (293,85 KN)

Krumpir na tri načina, hren & demi-glace

FILE SABLJARKE

Marmelada od papra i luka & krumpir

28€ (210,97 KN)

JADRANSKA RIBA

Poslužuje se s vichyssoisom, pečenim krumpirom,
karameliziranim porilukom & uljem ružmarina.

26€ (195,90 KN)

BUZARA

Dagnje, masline & kapari

19€ (143,16 KN)

ŠAKŠUKA SA SLANUTKOM

Slanutak, rajčice s limunom i začinskim biljem

19€ (143,16 KN)

GOVEĐI BURGER

Cheddar, zelena salata, rajčica & ukiseljeno povrće

21€ (158,22 KN)

SENDVIČ S PILETINOM

Dimljeni aioli, zelena salata & kiseli krastavci

18 € (135,62 KN)

Dodatak pomfrit Dodatak salata

6€ (45,21 KN)

6€ (45,21 KN)

KOŠARA KRUHA

Servirana s maslacem & domaćim kruhom

6€ (45,21 KN)

Slastice

NAŠI KOLAČI SU PEČENI I PRIPREMLJENI SVJEŽI U
VLASTITOM POGONU ZA IZRADU SLASTICA.

NAŠ TIM SLASTIČARA PRETVARA MASLAC, VRHNJE,
SVJEŽE VOĆE I UVOZNU VRHUNSKU FRANCUSKU
ČOKOLADU U RAZNE DESERTE KORISTEĆI
TRADICIONALNE I MODERNE TEHNIKE IZRADA.

NAŠ CHEF KOMBINIRA FRANCUSKE I HRVATSKE
KLASIKE I ELOKVENTNO IH PREZENTIRA U DUHU
SUVREMENOG VREMENA 21. STOLJEĆA.

DOMAĆI SLADOLED

Sladoleđ s pireom od maline, meringue & svježe voće

8 € (60,28 KN)

CHOCOLICIOUS

Kolač od badema & čokolade - Gluten free-

6,5 € (48,97 KN)

VEGAN TART

Zobene pahuljice, orah & čokoladni ganach

7 € (52,74 KN)

TOFFIFE

Biskvit od lješnjaka, karamela mousse &
čokoladni ganache

7 € (52,74 KN)

COCO MADEMOISELLE

Financier od raži i zobi, čokoladni mousse,
kakao zrno & prhko tijesto

6,5 € (48,97 KN)

PISTACHIO PATE CHOUX

Lješnjak pralina, pistachio diplomat
krema & pareno tijesto

6,5 € (48,97 KN)