

DEGUSTACIJSKI MENI / TASTING MENU

ARTIČOKE / ARTHICHOKE

GEL OD MENTE, KREKER OD QUINOE, MICRO SALATE
MINT GELEE, QUINOA CRACKER, MICRO GREENS (5,6,8,11,14)

WINE PAIRING: ŠEMBER ROSE BRUT

DIMLJENA PASTRMKA / SMOKED TROUT

KRASTAVCI, JABUKE, HREN, DRESING OD KOPRA, ULJE ORAHA
CUCUMBERS, APPLES, HORSERADISH, DILL DRESSING, WALNUT OIL (4,7,8)

WINE PAIRING: MALVAZIJA, PRIMA LUCE COSETTO, 2021.

JAKOBOVE KAPICE / SCALLOPS

KREMA OD PEČENOG KUKURUZA, PIRJANE PAPRIKE, NARANČA, ŠIPAK, SALIKORNIJA
ROASTED CORN CREAM, SAUTED PEPPERS, ORANGE, POMEGRANATE, GLASSWORT (2,3,7)

WINE PAIRING: FRENCHIE ST. HILLS, 2018.

JUHA OD TIKVICA / ZUCCHINI SOUP

PRŽENI PUPATOR, PECAN ORAH, PECORINO, ULJE OD CHILIJIA
FRIED BRUSSEL SPROUT, PECAN NUTS, PECORINO CHEESE, CHILLI OIL (1,7,8)

WINE PAIRING: CHARDONNAY, PROVIĆ, 2019.

PATLIDŽAN / EGGPLANT

KREMA OD GRAŠKA, MINI RAJČICE, ŠPAROGE, PISTACIO
PEA CREAM, MINI TOMATOES, ESPARAGUS, PISTACHIO NUTS (5,8,11)

WINE PAIRING: POŠIP, KORTA KATARINA, 2021.

PASTA CARMELLE

PUNJENE PILEĆOM JETRICOM, BRESKVAMA I RICOTA SIROM, UMAK OD MALINA, PRAH OD
LUKA
STUFFED WITH CHICKEN LIVER, PEACHES AND RICOTTA, RASPBERRY SAUCE, ONION
POWDER (1,3,5,7)

WINE PAIRING: GRIMALDA RED, MATOŠEVIĆ, 2017.

KORIJENI / ROOT VEGETABLES

CANNELLON OD MRKVE, CELER, JERUZALEMSKA ARTIČOKA, FERMENTIRANI ČEŠNJAK,
MLADI LUK, LJUTIKA, CRNI TARTUF
CARROT CANNELONNI, CELERY, JERUSALEM ARTICHOKE, FERMENTED GARLIC, SPRING
ONIONS, SHALLOTS, BLACK TRUFFLE (6,9)

WINE PAIRING: ZLATAN CRLJENAK, PLENKOVIĆ, 2016.

TART

JAGODE, MALINE, RABARBARA
STRAWBERRY, RASPBERRY, RHUBARB (1,3,7)

WINE PAIRING: MUŠKAT KOZLOVIĆ, 2021.

DEGUSTACIJSKI MENI / TASTING MENU

139,36 EUR / 1050,00 HRK

DEGUSTACIJSKI MENI SA WINE PAIRINGOM

TASTING MENU WITH WINE PAIRING

192,45 EUR / 1450,00 HRK

DEGUSTACIJSKI MENI PRIPREMA SE ISKLJUČIVO ZA CIJELI STOL
TASTING MENU MUST BE ORDERED FOR THE ENTIRE TABLE

HLADNA PREDJELA / COLD APPETIZERS

GOVEĐI TARTAR / BEEF TARTAR

DIJON MOUSSE, BISKOTINI OD PARMEZANA
DIJON MOUSSE, PARMESAN BISCUITS (1,3,7,10)
25,88 EUR / 195,00 HRK

DIMLJENA PASTRMKA / SMOKED TROUT

KRASTAVCI, JABUKE, HREN, DRESING OD KOPRA, ULJE ORAHA
CUCUMBERS, APPLES, HORSERADISH, DILL DRESSING, WALNUT OIL (4,7,8)
27,21 EUR / 205,00 HRK

REPIĆI ŠKAMPA / PRAWN TAILS

PESTO OD PINJOLA, ČIPS OD ŠKAMPA, UKISELJENI LISTOVI KAPARA, ESPUMA OD LIMUNA
PINE NUTS PESTO, SHRIMP CHIPS, PICKLED CAPER LEAVES, LEMON FOAM (1,2,5,7,13)
28,54 EUR / 215,00 HRK

ARTIČOKE / ARTHICHOKE

GEL OD MENTE, KREKER OD QUINOE, MICRO SALATE
MINT GELEE, QUINOA CRACKER, MICRO GREENS (5,6,8,11,14)
23,23 EUR / 175,00 HRK

TOPLA PREDJELA / WARM APPETIZERS

JUHA OD TIKVICA / ZUCCHINI SOUP

PRŽENI PUPATOR, PECAN ORAH, PECORINO, ULJE OD CHILIJA
FRIED BRUSSEL SPROUT, PECAN NUTS, PECORINO CHEESE, CHILLI OIL (1,7,8)
11,28 EUR / 85,00 HRK

PASTA CARMELLE NAŠEG TALIJANSKOG SOUS CHEFA MARCA / PASTA CARMELLE FROM OUR ITALIAN SOUS CHEF MARCO

PUNJENE PILEĆOM JETRICOM, BRESKVAMA I RICOTA SIROM, UMAK OD MALINA, PRAH OD
LUKA
STUFFED WITH CHICKEN LIVER, PEACHES AND RICOTTA, RASPBERRY SAUCE, ONION
POWDER (1,3,5,7)
23,23 EUR / 175,00 HRK

JAKOBOVE KAPICE / SCALLOPS

KREMA OD PEČENOG KUKURUZA, PIRJANE PAPRIKE, NARANČA, ŠIPAK, SALIKORNIJA
ROASTED CORN CREAM, SAUTED PEPPERS, ORANGE, POMEGRANATE, GLASSWORT (2,3,7)
27,21 EUR / 205,00 HRK

PATLIDŽAN / EGGPLANT

KREMA OD GRAŠKA, MINI RAJČICE, ŠPAROGE, PISTACIO
PEA CREAM, MINI TOMATOES, ESPARAGUS, PISTACHIO NUTS (5,8,11)
24,55 EUR / 185,00 HRK

GLAVNA JELA / ENTRES

BRANCIN / SEA BASS

ŠPINAT, KOMORAČ, SUHE RAJČICE, MASLINE, ŠAFRAN BEURRE BLANC
SPINACH, FENNEL, DRIED TOMATOES, OLIVES, SAFFRON BEURRE BLANC (4,7)
40,48 EUR / 305,00 HRK

JUNEĆI FILE / BEEF FILLET

KONFITIRANI BATAT, PAŠTETA OD GUŠČJE JETRE, POVRČE
SWEET POTATO CONFIT, GOOSE LIVER PATE, VEGETABLES (3,9,14)
41,14 EUR / 310,00 HRK

JANJEĆI KOTLETI / LAMB CUTLET

RISOTTO OD GORGONZOLE, BURRATE I GRAŠKA, UMAK OD RUŽMARINA
RISOTTO WITH GORGONZOLA, BURRATA AND PEAS, ROSEMARY SAUCE (7,9)
43,13 EUR / 325,00 HRK

GRDOBINA / MONKFISH

MOZAIK OD POVRČA, MAHUNE, MARMELADA OD RAJČICA, AIOLI OD AGRUMA, VINAIGRETTE
OD MRKVE, ANISA I DJUMBIRA
VEGETABLE MOSAIC, GREEN BEANS, TOMATOE MARMELADE, CITRUS AIOLI, VINAIGRETE
WITH CARROTS, ANISE AND GINGER (4,7,8)
40,48 EUR / 305,00 HRK

KORIJENI / ROOT VEGETABLES

CANNELLON OD MRKVE, CELER, JERUZALEMSKA ARTIČOKA, FERMENTIRANI ČEŠNJAK,
MLADI LUK, LJUTIKA, CRNI TARTUF
CARROT CANNELONNI, CELERY, JERUSALEM ARTICHOKE, FERMENTED GARLIC, SPRING
ONIONS, SHALLOTS, BLACK TRUFFLE (6,9)
28,54 EUR / 215,00 HRK

DESERTI / DESSERTS

ČOKOLADNA FUZIJA / CHOCOLATE FUSION

TERINA OD LJEŠNJAKA I ČOKOLADE, SORBETO OD KAKA-A I TAMNE ČOKOLADE, ESPUMA
OD KUPINE I ĐUMBIRA
CHOCOLATE AND HAZELNUT TERINE, COCOA SORBET WITH DARK CHOCOLATE,
RASPBERRY AND GINGER FOAM (1,3,5,6,7,8)
10,62 EUR / 80,00 HRK

TART

JAGODE, MALINE, RABARBARA
STRAWBERRY, RASPBERRY, RHUBARB (1,3,7)
10,62 EUR / 80,00 HRK

KOLAČ OD SIRA / CHEESECAKE

SPUŽVA OD PISTACIJA, SFERE OD ŠIPKA I BALSAMICA
PISTACHIO SPONGE CAKE, POMEGRANATE AND BALSAMIC SPHERES (1,3,7,8)
10,62 EUR / 80,00 HRK

PRALINE

MANTALA (TRADICIONALNO SLATKO IZ KONAVALA) SA ARANCINOM I ORAŠASTIM VOĆEM,
GANACHE OD TAMNE ČOKOLADE, KAMELA I SOL
MANTALA (TRADITIONAL SWEET FROM KONAVLE REGION) WITH SWEET ORANGE PEEL AND
FRUIT NUTS, DARK CHOCOLATE GANACHE, CARAMEL AND SALT (1,3,5,6,7,8,14)
9,95 EUR / 75,00 HRK

ALERGIJE I INTOLERANCIJE:

U SLUČAJU ALERGIJA NA ODREĐENU HRANU ILI SASTOJKE MOLIMO OBRATITE SE NAŠEM OSOBLJU KAO I UKOLKO SU VAM POTREBNE DODATNE INFORMACIJE O KORIŠTENIM SASTOJECIMA I NAČINU PRIPREME POJEDINIH JELA

ALLERGIES AND INTOLERANCE:

PLEASE SPEAK TO A MEMBER OF OUR STAFF IN CASE OF FOOD ALLERGIES OR SPECIAL DIETARY NEEDS OR IF YOU WOULD LIKE TO FIND MORE ABOUT OUR INGREDIENTS AND FOOD PREPARATION PROCESS.

ALERGENI | 1 GLUTEN | 2 RAKOVI | 3 JAJA | 4 RIBA | 5 KIKIRIKI | 6 SOJA | 7 MLIJEKO | 8 ORAŠASTO VOĆE | 9 CELER | 10 GORUŠICA | 11 SEZAM | 12 LUPIN | 13 MEKUŠCI | 14 SO₂

ALLERGENS | 1 GLUTEN | 2 CRUSTACEANS | 3 EGGS | 4 FISH | 5 PEANUTS | 6 SOYA | 7 MILK | 8 NUTS | 9 CELERY | 10 MUSTARD | 11 SEZAME | 12 LUPIN | 13 MOLLUSCS | 14 SO₂

Dvojno iskazivanje cijena - Sukladno Zakonu o uvođenju EUR kao službene valute u Republiku Hrvatsku, Jadranski luksuzni hoteli d.d. u obvezi je tijekom trajanja razdoblja dvojnog iskazivanja cijena (5. rujna 2022. do 31. prosinca 2023.g.) iskazivati cijenu usluge u euru i kuni, a uz primjenu fiksnog tečaja konverzije (1EUR=7,53450 HRK) i uz pravila za preračunavanje i zaokruživanje. U razdoblju dvojnog iskazivanja novčani iskazi vrijednosti u valuti koja nije službena valuta samo su informativnog karaktera.

Dual Display and Euro Pricing - according to the Euro Adoption Act as official currency in the Republic of Croatia, Adriatic Luxury Hotels j.s.c. has legal requirement to implement dual pricing display including both Kunas and Euros pricing as of September 5th, 2022, till December 31st, 2023, implementing fixed currency exchange (1 EUR = 7,53450 HRK). All amounts will be rounded and presented according to the legislation in place. In the period of dual display, the amount of currency still not official of the time of display will serve for information purposes only.