

# SENSUS

| FINE DINING RESTAURANT |

## TASTING MENU

1050,00 KN

WITH WINE PARING

1450,00 KN

**ARTICHOKE** \*5,6,8,11,14

MINT GELEE, QUINOA CRACKER, MICRO GREENS

**TOMAC ROSÉ EXTRA BRUT**

**SMOKED TROUT** \*4,7,8

CUCUMBERS, APPLES, HORSERADISH, DILL DRESSING, WALNUT OIL

**MALVAZIJA PRIMA LUCE 2021.**

**SCALLOPS** \*2,3,7

ROASTED CORN CREAM, SAUTEED PEPPERS, ORANGE, POMEGRANATE, GLASSWORT

**FRENCHIE ST. HILLS 2018.**

**ZUCCHINI SOUP** \*1,7,8

FRIED ZUCCHINI BLOSSOM, PECAN NUTS, PECORINO CHEESE, CHILLI OIL

**CHARDONNAY PROVIĆ 2019.**

**EGGPLANT** \*6,8,11

PEA CREAM, MINI TOMATOES, ASPARAGUS, PISTACHIO NUTS

**POŠIP KORTA KATARINA 2019.**

**CARAMELLE** \*1,3,5,7

STUFFED CHICKEN LIVER, PEACHES AND RICOTTA, RASPBERRY SAUCE, ONION POWDER

**GRIMALDA RED MATOŠEVIĆ 2017.**

**ROOT VEGETABLES** \*6,9

CARROT CANNELONNI, CELERY, JERUSALEM ARTICHOKE, FERMENTED GARLIC, SPRING ONIONS, SHALLOTS, BLACK TRUFFLE

**ZLATAN CRLJENAK PLENKOVIĆ 2016.**

**TART** \*1,3,7

APPLE, RASPBERRY, RHUBARB

**MUŠKAT KOZLOVIĆ 2021.**

TASTING MENU MUST BE ORDERED FOR THE ENTIRE TABLE.

## SPECIAL OFFERS

CAVIAR COMES FROM  
SIBERIAN STURGEON  
RAISED IN FRANCE

**CAVIAR PRUNIER SELECTION 20 GR** \*1,3,4,7

MIMOSA EGG SALAD, BLINI, CREME FRAICHE  
600,00 KN

**STRUGEON CAVIAR PRUNIER TRADITION 30 GR** \*1,3,4,7

MIMOSA EGG SALAD, BLINI, CREME FRAICHE  
1150,00 HRK

## COLD APPETIZERS

**BEEF TARTARE** \*1,3,7,10  
DIJON MOUSE, PARMESAN BISCUITS  
195,00 HRK

**SMOKED TROUT** \*4,7,8  
CUCUMBERS, APPLES, HORSERADISH, DILL DRESSING, WALNUT OIL  
205,00 HRK

**PRAWN TAILS** \*1,2,5,7,13  
PINE NUT PESTO, SHRIMP CHIPS, PICKLED CAPER LEAVES, LEMON FOAM  
215,00 HRK

**ARTICHOKE** \*5,6,8,11  
MINT GELEE, QUINOA CRACKER, BALSAMIC PEARLS, MICRO GREENS  
175,00 HRK

## WARM APPETIZERS

**ZUCCHINI SOUP** \*1,7,8  
FRIED ZUCCHINI BLOSSOM, PECAN NUTS, PECORINO CHEESE, CHILLI OIL  
85,00 HRK

**PASTA CARMELLE FROM OUR ITALIAN SOUS CHEF MARCO** \*1,3,7,9  
STUFFED WITH CHICKEN LIVER, PEACHES AND RICOTTA, RASPBERRY SAUCE, ONION POWDER  
175,00 HRK

**SCALLOPS** \*2,5,6,7,8,11,13  
ROASTED CORN CREAM, SAUTEED PEPPERS, ORANGE, POMEGRANATE, GLASSWORT  
205,00 HRK

**EGGPLANT** \*6,8,11  
PEA CREAM, MINI TOMATOES, ASPARAGUS, PISTACHIO NUTS  
185,00 HRK

## ENTRES

**SEA BASS** \*4,7  
SPINACH, FENNEL, DRIED TOMATOES, OLIVES, SAFFRON BEURRE BLANC  
305,00 HRK

**BEEF FILLET** \*3,9,14  
SWEET POTATO CONFIT, GOOSE LIVER PATE, VEGETABLES  
310,00 HRK

**LAMB CUTLET** \*7,9  
RISOTTO WITH GORGONZOLA, BURRATA AND PEAS, ROSEMARY SAUCE  
325,00 HRK

**MONKFISH** \*4,7,8  
VEGETABLE MOSAIC, GREEN BEANS, TOMATO MARMALADE, CITRUS AIOLI, VINAIGRETTE WITH CARROTS, ANISE AND GINGER  
305,00 HRK

**ROOT VEGETABLES** \*6,9  
CARROT CANNELLONI, CELERY, JERUSALEM ARTICHOKE, FERMENTED GARLIC, SPRING ONIONS, SHALLOTS, BLACK TRUFFLE  
215,00 HRK

## DESSERTS

**CHOCOLATE FUSION** \*1,3,5,6,7,8  
CHOCOLATE AND HAZELNUT TERRINE, COCOA SORBET WITH DARK CHOCOLATE, RASPBERRY AND GINGER FOAM  
80,00 HRK

**TART** \*1,3,7  
APPLE, RASPBERRY, RHUBARB  
80,00 HRK

**CHEESECAKE** \*1,3,7,8  
PISTACHIO SPONGE CAKE, POMEGRANATE AND BALSAMIC SPHERES  
80,00 HRK

**PRALINE** \*1,3,5,6,7,8,14  
MANTALA (A TRADITIONAL DUBROVNIK FRUIT DESSERT) WITH SWEET ORANGE PEEL AND NUTS, DARK CHOCOLATE GANACHE, CARAMEL AND SALT  
75,00 HRK



PLEASE SCAN THE CODE TO  
VIEW THE WINE LIST

VAT IS INCLUDED IN THE PRICE. 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.

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

# SENSUS

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## DEGUSTACIJSKI MENI

1050,00 KN  
SA WINE PARINGOM  
1450,00 KN

### ARTIČOKE \*5,6,8,11,14

GEL OD MENTE, KREKER OD QUINOE, MICRO GREENS

TOMAC ROSÉ EXTRA BRUT

### DIMLJENA PASTRMKA \*4,7,8

KRASTAVCI, JABUKE, HREN, DRESSING OD KOPRA, ULJE ORAHA

MALVAZIJA PRIMA LUCE 2021.

### JAKOBOVE KAPICE \*2,3,7

KREMA OD PEČENOG KUKURUZA, PIRJANE PAPRIKE, NARANČA, ŠIPAK, SALIKORNIJA

FRENCHIE ST. HILLS 2018.

### JUHA OD TIKVICA \*1,7,8

PRŽENI PUPATOR, PECAN ORAH, PECORINO, ULJE OD CHILIIJA

CHARDONNAY PROVIĆ 2019.

### PATLIDŽAN \*6,8,11

KREMA OD GRAŠKA, MINI RAJČICE, ŠPAROGE, PISTACIO

POŠIP KORTA KATARINA 2019.

### CARMELLE \*1,3,5,7

PUNJENE PILEĆOM JETRICOM, BRESKVAMA I RIKOTOM, UMAK OD MALINA, PRAH OD LUKA

GRIMALDA RED MATOŠEVIĆ 2017.

### KORIJENI \*6,9

CANNELLON OD MRKVE, CELER, JERUZALEMSKA ARTIČOKA, FERMENTIRANI ČEŠNJAK, MLADI LUK, LJUTIKA, CRNI TARTUF

ZLATAN CRJENAK PLENKOVIĆ 2016.

### TART \*1,3,7

JAGODE, MALINE, RABARBARA

MUŠKAT KOZLOVIĆ 2021.

| DEGUSTACIJSKI MENI PRIPREMA SE ISKLJUČIVO ZA CIJELI STOL |

## POSEBNA PONUDA

OBA KAVIARA SU OD  
SIBIRSKJE JESETRE  
UZGOJENE U  
FRANCUSKOJ

### CAVIAR PRUNIER SELECTION 20 GR \*1,3,4,7

MIMOSA SALATA, BLINI, CREME FRAICHE

600,00 KN

### STRUGEON CAVIAR PRUNIER TRADITION 30 GR \*1,3,4,7

MIMOSA SALATA, BLINI, CREME FRAICHE

1150,00 HRK

## HLADNA PREDJELA

**GOVEDI TARTAR** \*1,3,7,10  
DIJON MOUSSE, BISKOTINI OD PARMEZANA  
195,00 HRK

**DIMLJENA PASTRMKA** \*4,7,8  
KRSTAVCI, JABUKE, HREN, DRESSING OD KOPRA, ULJE ORAHA  
205,00 HRK

**REPIĆI ŠKAMPA** \*1,2,5,7,13  
PESTO OD PINJOLA, ČIPS OD ŠKAMPA, UKISELJENI LISTOVI KAPARA, ESPUMA OD LIMUNA  
215,00 HRK

**ARTIČOKE** \*5,6,8,11  
GEL OD MENTE, KREKER OD QUINOE, PERLE OD BALSAMICA, MICRO GREENS  
175,00 HRK

## TOPLA PREDJELA

**JUHA OD TIKVICA** \*1,7,8  
PRŽENI PUPATOR, PECAN ORAH, PECORINO, ULJE OD CHILJIA  
85,00 HRK

**PASTA CARMELLE NAŠEGA TALIJANSKOG SOUS CHEFA MARČA** \*1,3,7,9  
PUNJENE PILEĆOM JETRICOM, BRESKVAMA I RIKOTOM, UMAK OD MALINA, PRAH OD LUKA  
175,00 HRK

**JAKOBOVE KAPICE** \*2,5,6,7,8,11,13  
KREMA OD PEČENOG KUKURUZA, PIRJANE PAPRIKE, NARANČA, ŠIPAK, SALIKORNIJA  
205,00 HRK

**PATLIDŽAN** \*6,8,11  
KREMA OD GRAŠKA, MINI RAJČICE, ŠPAROGE, PISTACIO  
185,00 HRK

## GLAVNA JELA

**BRANCIN** \*4,7  
ŠPINAT, KOMORAČ, SUHE RAJČICE, MASLINE, ŠAFRAN BEURRE BLANC  
305,00 HRK

**JUNEĆI FILET** \*3,9,14  
KONFITIRANI BATAT, PAŠTETA OD GUŠČJE JETRE, POVRĆE  
310,00 HRK

**JANJEĆI KOTLETI** \*7,9  
RISOTTO OD GORGONZOLE, BURATTE I GRAŠKA, UMAK OD RUŽMARINA  
325,00 HRK

**GRDOBINA** \*4,7,8  
MOZAIK OD POVRĆA, MAHUNE, MARMELADA OD RAJČICA, AIOLI OD AGRUMA, VINAIGRETTE OD MRKVE, ANISA I DJUMBIRA  
305,00 HRK

**KORIJENI** \*6,9  
CANNELLON OD MRKVE, CELER, JERUZALEMSKA ARTIČOKA, FERMENTIRANI ČEŠNJAK, MLADI LUK, LJUTIKA, CRNI TARTUFI  
215,00 HRK

## DESERTI

**ČOKOLADNA FUZIJA** \*1,3,5,6,7,8  
TERINA OD LJEŠNJAKA I ČOKOLADE, SORBETO OD KAKA-A I TAMNE ČOKOLADE, ESPUMA OD KUPINE I ĐUMBIRA  
80,00 HRK

**TART** \*1,3,7  
JAGODE, MALINE, RABARBARA  
80,00 HRK

**KOLAČ OD SIRA** \*1,3,7,8  
SPUŽVA OD PISTACIJA, SFERE OD ŠIPKA I BALSAMICA  
80,00 HRK

**PRALINE** \*1,3,5,6,7,8,14  
MANTALA, MEDITERANSKA, SA ARANCINOM I ORAŠASTIM VOĆEM, GANACHE OD TAMNE ČOKOLADE GUANAJE, KARAMELA I SOL  
75,00 HRK



KAKO BISTE VIDJELI LISTU VINA, MOLIMO  
SKENIRAJTE KOD

MOLIM VAS, RAZGOVORITE SA ČLANOM NAŠEG OSOBLJA U SLUČAJU ALERGIJA NA HRANU ILI POSEBNIH POTREBA ZA PREHRANU ILI AKO ŽELITE PRONAĆI VIŠE O NAŠIM SASTOJCIMA I POSTUPKU PRIPREME HRANE.

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