

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 CRJENAK 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

ENTREES

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

| FINE DINING RESTAURANT |

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 CHILIJIA

CHARDONNAY PROVIĆ 2019.

PATLIDŽAN *6,8,11

KREMA OD GRAŠKA, MINI RAJČICE, ŠPAROGE, PISTACIO

POŠIP KORTA KATARINA 2019.

CARAMELLE *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 CRLJENAK 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 CHILIIJA
85,00 HRK

PASTA CARMELLE NAŠEGA TALIJANSKOG SOUS CHEFA MARCA *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, KAMELA I SOL
75,00 HRK



MOLIM VAS, RAZGOVORITE SA ČLANOM NAŠEG OSOBLJA U SLUČAJU ALERGIJA NA HRANU ILI POSEBNIH POTREBA ZA PREHRANU ILI AKO ŽELITE PRONAĆI VIŠE O NAŠIM SASTOJICIMA 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

KAKO BISTE VIDJELI LISTU VINA, MOLIMO
SKENIRAJTE KOD