

CHEFFS MENU

Tartar od tunja
Tuna tartar
Thunfisch-Tartar

Rižoto sa kremom od cvjetače i jakovskom kapicom
suho groždje marinirano u balsamicu, hrskavi kapar

Risotto with cauliflower and scallop
Raisins in balsamic vinegar, crispy capers

Risotto mit Blumenkohl und Jakobsmuschel
Rosinen in Balsamico-Essig, knusprige Kapern

Surf and Turf
Grdobina u panceti i rolica sa goveđim repom,
pire od graška, krema od paprike

Surf and Turf
Monkfish medallions wrapped in pancetta and braised oxtail roll,
pea puree, paprika cream

Surf and Turf
Seeteufelmedaillons im Pancetta und Ochschwanzrolle,
Erbsenpüree, Paprikacreme

Rekonstruirana "Pavlova"
Reconstructed "Pavlova"
Rekonstruierte "Pavlova"

290. 00 kn

PREDJELA / STARTERS / VORSPEISEN

Burrata

konfit rajčica, rukola, pesto genovese

Burrata

tomato confit, rocket, pesto genovese

Burrata

Tomatenconfit, Rucola, Pesto Genovese

75.00 kn

Carpaccio

salsa od celera, perle od tartufa, prepeličje jaje

Carpaccio

celery salsa, truffle pearls, quail egg

Carpaccio

Selleriesalsa, Trüffelperlen, Wachtelei

90,00 kn

Ceviche od jakovskih kapica

Scallops ceviche

Jakobsmuschel-Ceviche

85,00 kn

Biftek tartar

Beefsteak tartar

Rinderfilet-Tartar

95,00 kn

Tartar od tunja

Tuna tartar

Thunfisch-Tartar

85,00 kn

Pršut i sir

Pršut san Daniele, parmigiano reggiano

Prosciutto and cheese

Prosciutto San Daniele, Parmigiano Reggiano

Rohschinken und Käse

Prosciutto San Daniele, Parmigiano Reggiano

85,00 kn

Quinoa salata

(vegan optional)

Krema od cikle i zelene jabuke, cream-fresh, i lješnjaci

65,00 kn

Quinoa salad

(vegan optional)

Beetroot and green apple cream, cream-fresh, and hazelnuts

65,00 kn

Quinoa-Salat

(vegan optional)

Rote-Bete und Grün-Apfel-Creme, Cream-Fresh und Haselnüsse

65,00 kn

Lasagna (vegan)

patlidžan, rajčica, rukola, tofu krema

Lasagna (vegan)

eggplant, tomato, arugula, tofu cream

Lasagna (vegan)

Auberginen, Tomaten, Rucola, Tofu-Creme

85,00 kn

JUHE / SOUP / SUPPE

Bisque od škampi

Scampi bisque

Scampi Bisque

43,00 kn

Gusta riblja juha

Thick fish soup

Dicke Fischsuppe

37,00 kn

Krem juha od povrća

Vegetable cream soup

Gemüsecremesuppe

30,00 kn

PASTE I RIŽOTI

Bolognese

dugo kuhani goveđi ragu sa pappardellama

Bolognese

very long cooked beef ragout with pappardelle

Bolognese

lange gekochten Rinderragout mit Pappardelle

75, 00 kn

Pasta "Agljo, Olio e Peperoncino" sa kozicama

Pasta "Agljo, Olio e Peperoncino" with shrimps

Pasta "Agljo, Olio e Peperoncino" mit Garnelen

90,00 kn

Pasta sa lignjama i hobotnicom

Pasta with calamari and octopus

Pasta mit Calamari und Tintenfisch

95,00 kn

Rižoto sa kozicama

Shrimps risotto

Garnelen Risotto

95,00 kn

Rižoto sa cvjetačom i jakovskom kopicom

suho groždje u balsamicu, hrskavi kapar

Risotto with cauliflower and scallop

Raisins in balsamic vinegar, crispy capers

Risotto mit Blumenkohl und Jakobsmuschel

Rosinen in Balsamico-Essig, knusprige Kapern

90, 00 kn

GLAVNA JELA / MAIN COURSES / HAUPTGERICHTE

Biftek

pire krumpir, konfit od ljutike, demi glace umak

Beefsteak (Fillet steak)

with mashed potatoes, shallots confiture, demi glace sauce

Rinderfilet

mit Kartoffelpüree, Schalottenkonfitüre, Demi-Glace-Sauce

195,00 kn

Biftek "Del Posto"

foie gras, pire krumpir sa tartufima, šampinjon, Porto umak

Beefsteak " Del Posto "

foie gras, truffled mashed potatoes, mushroom, Port sauce

Rinderfilet " Del Posto "

Foie Gras, getrüffeltes Kartoffelpüree, Champignon, Port-sauce

245,00 kn

Tomahawk (rib-eye) steak (1kg - za dvoje)

mladi krompir / gljive

Tomahawk (rib-eye) steak (1kg - for two)

rosemary new potatoes / mushrooms

Tomahawk (Rib-eye) Steak (1kg - für zwei)

Rosmarin neue Kartoffeln / Pilze

390, 00 kn

Janjeći kotleti Frenched Rack

u korici od začinskog bilja

pire od bijelog graha, glazirana mlada mrkva

Lamb chops Frenched Rack

in a spicy herbs crust

white bean puree, glazed baby carrots

Lammkoteletts Frenched Rack

in einer würzigen Kräuterkruste

weißes Bohnenpüree, glasierte Baby Karotten

195, 00 kn

Rib-eye steak od crne slavonske svinje

(slobodni uzgoj - organsko)

Mladi krumpir, cherry rajčice, šampinjoni

Pork rib-eye steak

(free range - organic Black slavonian pig)

New potatoes, cherry tomatoes, mushroom

Rib-Eye-Steak vom schwarzen slawonischen Schwein

(Freilandhaltung - Bio)

neue Kartoffeln, Cherrytomaten, Champignons

115, 00 kn

Pileći file

(slobodni uzgoj – organsko))

Pileća prsa na žaru sa mladim krompirom i cherry rajčicama

Chicken fillet

(free range - organic)

Grilled chicken fillet with new potatoes and cherry tomatoes

Hähnchenfilet

(Freilandhaltung - Bio)

Gegrilltes Hähnchenfilet mit neuen Kartoffeln und Kirschtomaten

95,00 kn

Mesna plata (za dvoje)

Biftek, svinjski rib-eye, janjeći kotlet, pileći file
prženi krumpir, povrće sa žara

Meat platter (for two)

Beefsteak, pork ribeye, lamb chop, chicken fillet
fried potatoes, grilled vegetables

Fleischteller (für zwei)

Rinderfilet, Schweine-Ribeye, Lammkotelett, Hähnchenfilet

Bratkartoffeln, gegrilltes Gemüse

295,00 kn

GLAVNA JELA / MAIN COURSES / HAUPTGERICHTE

File brancina

palenta, blitva i concasse od rajčica

Sea bass fillet

polenta, swiss chard and tomato concasse

Wolfsbarschfilet

Polenta, Mangold und Tomaten-Concasse

145,00 kn

Tunj

Tunj na žaru sa kremom od celera, korica od crvenog papra

Tuna

Grilled tuna steak with celery cream, red pepper crust

Thunfisch

Gegrillter Thunfischsteak mit Selleriecreme, Paprika-Kruste

155,00 kn

Hobotnica

krakovi hobotnice sa crnim rižotom i kremom od šafrana

Octopus

octopus tentacles with black risotto and saffron cream

Octopus

oktopus-Tentakeln mit schwarzem Risotto und Safrancreme

155,00 kn

Surf and Turf

Grdobina u panceti i rolica sa goveđim repom,
pire od graška, krema od paprike

Surf and Turf

Monkfish medallions wrapped in pancetta **and** braised oxtail roll,
pea puree, paprika cream

Surf and Turf

Seeteufelmedaillons im Pancetta und Ochsenschwanzrolle,
Erbsenpüree, Paprikacreme

165,00 kn

Riblja plata (za dvoje)

File brancina, file tunja, lignje, dagnje, škampi

Blitva sa krumpirom

Fish platter (for two)

Sea bass fillet, tuna fillet, calamari, mussels, scampi

Swiss chard with potatoes

Fischplatte (für zwei)

Wolfsbarschfilet, Thunfischfilet, Calamari, Muscheln, Scampi

Mangold mit Kartoffeln

320,00 kn

SALATE

Salata sa prženim lignjama na kolutiće

mix zelenih salata, cherry rajčice

Salad with fried calamari rings

mixed green salads, cherry tomatoes

Salat mit frittiert Calamari-Ringe

gemischte grüne Salate, Kirschtomaten

75,00 kn

Grčka salata

feta sir, krema od paprike, mus od maslina i slanah inćuna

Greek salad

feta cheese, paprika cream, olive and salted anchovy mousse

Griechischer Salat

Feta-Käse, Paprika-Creme, Oliven und gesalzene Sardellenmousse

65,00 kn

Rukola i gorgonzola salata

snijeg od gorgonzole, cherry rajčice, crne masline i krastavac

Arugula and gorgonzola salad

gorgonzola snow, cherry tomatoes, black olives and cucumber

Rucola - Gorgonzola - Salat

Gorgonzola Schnee, Kirschtomaten, schwarze Oliven und Gurken

65,00 kn

Sezonska salata

mix zelenih salata, cherry rajčica i krastavac

Seasonal salad

mixed green salads, cherry tomatoes and cucumber

Salat der Saison

gemischte grüne Salate, Kirschtomaten und Gurke

29,00 kn

PRILOZI / SIDE DISHES / BEILAGE

Prženi krumpirići

French fries

Pommes frites

28,00 kn

Mladi krumpir sa ružmarinom

New potatoes with rosemary

Neue Kartoffeln mit Rosmarin

30,00 kn

Povrće na žaru

Grilled vegetables

Gegrilltes Gemüse

30,00 kn

Blitva na dalmatinski

Swiss chard dalmatian style

Mangold dalmatinischer Art

30, 00 kn

ZA DJECU / FOR KIDS / FÜR KINDER

Pasta "Bolognese"

35,00 kn

Pohani pileći file i pržni krumpirići

Breaded chicken fillet and french fries

Paniertes Hähnchenfilet und Pommes frites

40,00 kn

Hrskavi riblji file i pržni krumpirići

Crispy fish fillet and french fries

Knuspriges Fischfilet und Pommes frites

40,00 kn