

## PREDJELO

Rižoto od mladog radiča, fete i suhих smokava



Cheesecake s crumbleom od bosiljka  
i sušenih mini rajčica



Krem juha od špinata i brancina

## GLAVNO JELO

Escalope punjen kremom od zelenih rajčica,  
bosiljkom i dimljenom mozzarellom,  
na kremi od graška



Lagano pečena juneća rebra s mladim keljom  
i pjenicom od krumpira i tartufa



File pagara na cappuccinu od avocada i kremi od  
mediteranske čičvarde sa slatko kiselim rotkvicama

## DESERT

Rapsodija tisuću listića



Veganska tortica



Dnevni kolač

Uključena čaša vina

## STARTERS

Young radicchio risotto with feta and dried figs



Cheesecake with basil crumble and  
sun-dried cherry tomatoes



Cream of spinach and sea bass

## MAIN COURSES

Stuffed escalope with green tomato cream,  
basil, and smoked mozzarella,  
served on a pea purée



Slow-roasted beef short ribs with young kale,  
potato, and truffle espuma



Red sea bream fillet, avocado cappuccino,  
Mediterranean chickpea cream  
and sweet-and-sour radishes

## DESSERTS

Mille-feuille "Rhapsody"



Vegan petit gâteau



Daily dessert

Glass of wine included

ručak: 26 €  
večera: 28 €

lunch: 26 €  
dinner: 28 €