

Chef signature dishes

Cold appetizers

Scampi

adriatic bay scampi, parsley oil, olive oil, lime, honey

28€ - 210,84kn

Boškarin carpaccio

hard cow cheese, marinated vegetables,
ricotta, crispy onions, pine nuts

24€ - 180,72kn

Soups

Scampi bisque

adriatic bay scampi, orange, lime & pepperoncino,
saffron, popcorn ice cream

19€ - 143,07kn

Homemade consomme soup

consomme soup from free range chicken from island Hvar,
julienne vegetables, homemade pasta

15€ - 112,95kn

Warm Appetizers

Octopus

demi-glace octopus, capers, vinegar, lyophilized tomato,
dehydrated olive, varenik, potato cream

32€ - 240,96kn

Capesante

capesante, cauliflower cream, parsley oil, dalmatian pancetta,
black gnocchi, spinach, pickled sea fennel

38€ - 286,14kn

Beetroot & goat cheese risotto

vialone nano rice, dehydrated beetroot, roasted hazelnut,
goat cheese, parmesan foam

23€ - 173,19kn

Main dishes

Dry aged seabass fillet

adriatic seabass, kale, black garlic mayo,
crispy kale, green pea cream, spring onion, lime

50€ - 376,50kn

Monkfish

monkfish osso bucco, fish demi-glace,
lemon myrtle, tempura sea fennel, spinach cream

47€ - 353,91kn

Veal fillet

veal jus, celery cream, broccoli,
potato pave, varenik glaze, barley pops

48€ - 361,44kn

Chuck tail flap wagyu

chuck tail flap wagyu, cep mushroom ragu,
baked onion & potato puree, fermented green pepper sauce, parsley oil

110€ - 828,30kn

Desserts

Honey & orange

bees wax ice cream, orange bitter compote,
honey & almond crumble, pollen

16€ - 120,48kn

Lace

choux craquelin, elderflower chantilly & tonka bean

14€ - 105,42kn

Cream Caramel

lavender, poached dried figs

13€ - 97,89kn

Selection of Croatian cheese

28€ - 210,84kn

Covert

butter, bread, olive oil

6.50€ - 48,94kn

For special dietary restrictions and options please inform our service.

Order for a la carte menu can be done until 10:00pm