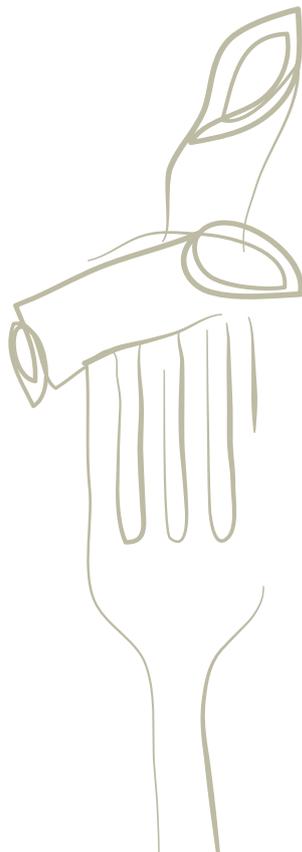


o l  
menu



## PREDJELA

### Proljetna listnata salata

s balzamičnim dressingom, cherry rajčicama, krastavcima, šampinjonima i pinjolima

Po izboru: istarski ovčji sir | marinirano povrće sušeno meso

### Carpaccio od brancina

s limetom, dumbirom i rotkvicama

### Tatar od Black Angus govedine

s prepeličjim jajetom i tostiranom focacciom

### Grilane divlje šparoge

s vinaigretteom od cherry rajčica i kremom od slanutka

## TOPLA PREDJELA PRIJELAZI

### Fuži s tartufima

tradicionalna istarska tjestenina s domaćim tartufima i redukcijom malvazije

### Rižoto

s divljim šparogama i istarskim ovčjim sirom

## STARTERS

### Spring Leaf Salad 11,50€

with balsamic dressing, cherry tomatoes, cucumbers, mushrooms and pine nuts

Choice of: Istrian sheep's milk cheese (+6,50€)  
Marinated vegetables (+4,50€) | Cured meats (+6,50€)

### Sea Bass Carpaccio 21,50€

with lime, ginger and radishes

### Black Angus beef tartare 23€

with quail egg and toasted focaccia

### Grilled Wild Asparagus 14,50€

with cherry tomato vinaigrette and chickpea cream

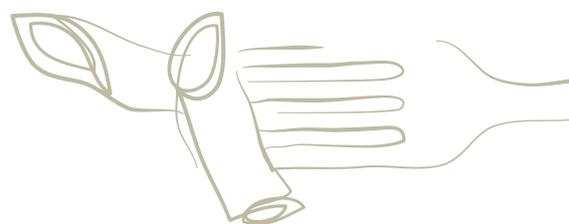
## WARM STARTERS

### Fuži with Truffles 25€

traditional Istrian pasta with local truffles and Malvasia reduction

### Risotto 15€

with wild asparagus and Istrian sheep's milk cheese



Molimo obavijestite nas o alergijama i pitajte za detalje jela koja sadrže alergene.  
Please make us aware of any allergies and ask for further details of dishes that contain allergens.  
Normativ proizvoda se nalazi na šanku, te se na Vaš zahtjev može dobiti na uvid.  
Product standard is at the bar and you can see it at request.  
PDV i ostali porezi su uračunati u cijenu.  
VAT and other taxes included.

### GLAVNA JELA

**Ribeye steak od Black Angus govedine**  
s pečenim artičokama, krumpirovim  
mousselineom i jusom od timijana

**Ulov dana**  
svježa cijela riba ili filet dana s l  
imunskim krumpirom i sezonskim povrćem

**Cvjetača pečena u lisnatom tijestu**  
s fondom od rajčice i timijana, pireom  
od cvjetače i cous-cousom od cvjetače

### SWISS CHOICE

**Zürcher Geschnetzeltes**  
s kremastim umakom od šampinjona i svježe  
pečenim krumpirovim röstijem

### DESSERTI

**Mousse od tamne švicarske čokolade**  
s smokvama, istarskim maslinovim uljem  
i sorbetom od maline

**Crème brûlée s tonka-grahom**  
sa sorbetom od kakaa i anisa

**Izbor domaćih sorbeta**  
4 sezonska sorbeta s voćem

### MAIN COURSES

**Black Angus Ribeye Steak 37€**  
with roasted artichokes, potato mousseline  
and thyme jus

**Catch of the Day 31€/p.P. | 90€/kg**  
fresh whole fish or fillet of the day with  
lemon potatoes and seasonal vegetables

**Cauliflower in Puff Pastry 18€**   
with tomato and thyme fond, cauliflower purée  
and cauliflower couscous

### SWISS CHOICE

**Zürcher Geschnetzeltes 33€**  
with creamy mushroom sauce and  
freshly made potato rösti

### DESSERTS

**Dark Swiss chocolate mousse 9€**  
with figs, Istrian olive oil and raspberry sorbet

**Crème Brûlée with Tonka Bean 8,50€**  
with cocoa and anise sorbet

**Selection of Homemade Sorbets 9€**  
4 seasonal fruit sorbets



Molimo obavijestite nas o alergijama i pitajte za detalje jela koja sadrže alergene.  
Please make us aware of any allergies and ask for further details of dishes that contain allergens.  
Normativ proizvoda se nalazi na šanku, te se na Vaš zahtjev može dobiti na uvid.  
Product standard is at the bar and you can see it at request.  
PDV i ostali porezi su uračunati u cijenu.  
VAT and other taxes included.