

ISTRA  
ISLAND HOTEL

## Banquet

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Coffee Break

Fingerfood

Buffet Offer

Standard Buffet Offer

Standing Buffet

BBQ

Menu in Courses

Light Business Lunch

Gala Dinners

Welcome Drink

Drink Packages

Open Bar

Additional services

MAISTRA  
*SELECT*

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## Coffee break

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### Coffee break I

–  
Filter coffee or a selection of four teas  
Natural spring water or mineral water

–  
**35 kn / 5 € per person**

### Coffee break II

–  
Filter coffee or a selection of four teas  
Natural spring water or mineral water  
A selection of natural juices

–  
**40 kn / 5,50 € per person**

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### Extras

Filled croissant

–  
**9 kn / 1,50 €**

Muffin

–  
**5 kn / 0,70 €**

Various petit fours (3 pieces)

–  
**9 kn / 1,50 €**

Seasonal fruit cuts

–  
**12 kn / 2 €**

Mini sandwiches (3 pieces)

–  
**24 kn / 3,50 €**

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## Fingerfood

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### Classic

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Roast beef with horseradish sauce on a toasted baguette  
Istrian cured meat delicacies on a bruschetta with olive tapenade  
Shrimps marinated in lime juice and olive oil  
Smoked salmon on toast with butter and gorgonzola cream  
Mini mozzarella with tomatoes and fresh basil  
Adriatic tuna pâté with capers  
Various cheeses with fresh fruit on a stick  
Whipped cod à la Istria  
Canapés with Black Slavonian pork *kulen* sausage  
Octopus tentacles in chermoula marinade

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**95 kn / 13 € per person**

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### Standard

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Caviar on a toast round with butter  
Istrian aged sheep and goat cheese with olives

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+ Classic Fingerfood

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**115 kn / 16 € per person**

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### Premium

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Istrian *boškari*n beef steak tartare on crostini with butter  
Flambéed scallop on lime and basil cream

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+ Standard Fingerfood

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**135 kn / 18 € per person**

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### Superior

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Grilled foie gras medallion on orange sauce  
Marinated lobster tail roses on rocket pesto

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+ Premium Fingerfood

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**155 kn / 21 € per person**

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### Vegetarian

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Black Motovun truffle sauce  
Pastry rolls with vegetables in sweet and sour sauce  
Smoked tofu, cherry tomato and avocado shashlik

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**30 kn / 4 € per person**

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### Sweet I

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Sweet tart with chocolate mousse and exotic fruit  
*Fritule* (fritters) with Istrian malvazija dried grapes

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**20 kn / 3 € per person**

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### Sweet II

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Raffaello balls on forest fruit chutney  
Profiteroles with bourbon vanilla cream  
Mille-feuille with strawberries and cardamom  
Tricolor macarons

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**40 kn / 6 € per person**

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## Buffet offer

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### Standard buffet offer

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#### Buffet I

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#### Cold Dishes

*Fiocchetto* on a baked baguette with olives  
Mussels and shrimps on ice with bay leaf and rosemary  
Fresh cow-milk curd with sage honey and dried apricots  
Tartelettes with tuna mousse, marinated *brunoise* red bell peppers  
Board of dried Istrian *ombolo* and sausages with crostini and olives  
Sea bass carpaccio on rocket with pomegranate and balsamic vinegar  
Selection of local hard cheeses with dried and fresh fruit  
Bruschettas with *datterino* tomatoes and mozzarella  
Grilled cuttlefish in herb and olive oil marinade  
Pickled and marinated vegetables

–

#### Salad bar

A selection of leafy salads with a variety of dressings  
Tomatoes, fresh cucumbers, carrots, radishes

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#### Warm Dishes

Cockerel soup  
Fuži – traditional Istrian pasta with black Motovun truffle  
Turkey roll stuffed with bacon and gouda cheese  
Bavette with squid, mussel and tomato ragout  
Meat balls with cheese on ratatouille  
Scorpion fish fillets in garlic and olive oil emulsion  
Veal *saltimbocca* alla Istriana  
Stuffed calamari in Istrian malvazija sauce  
Grilled salmon fillet in green marinade

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#### Side Dishes

Baked potatoes with parmesan and garlic  
Wok julienne vegetables  
Brussels sprouts sautéed with onion and *brunoise* pancetta

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#### Dessert

A selection of at least eight desserts  
Sliced seasonal and exotic fruit served on ice fountains

**480 kn / 64 € per person**

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## Buffet II

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### Cold Dishes

Roast beef on a bruschetta with wild asparagus cream  
Istrian aged sheep and cow cheese with olives  
Tuna *tataki* with sesame and ponzu dressing on rocket  
Istrian prosciutto with melon and strawberries  
Camembert cheese with red pepper on a cracker, black grapes and walnuts  
Mini mozzarella with cherry tomatoes and fresh basil  
Seasonal vegetable tempura on *grappolo* tomato chutney  
Red King smoked salmon on a focaccia with Roquefort cheese cream  
Anchovy marinade on rocket with vinaigrette sauce  
Pickled and marinated vegetables

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### Salad Bar

A selection of leafy salads with a variety of dressings  
Tomatoes, fresh cucumbers, carrots, radishes

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### Warm Dishes

Broccoli and cauliflower cream soup with fried porcini mushrooms and crouton  
Tagliatelle with scallops, rocket and cherry tomatoes  
Tortellini stuffed with ricotta cheese and spinach with prosciutto sauce  
Black tiger prawn, pineapple and courgette skewers  
Grilled lamb cutlets with thyme sauce  
Grilled calamari in coarsely chopped garlic and olive oil  
Chicken rolls stuffed with pancetta and sage  
Adriatic meagre fillets on vegetable ragout  
Filet mignon in green peppercorn sauce

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### Side Dishes

Fried onions and noisette potatoes  
Buttered root vegetable barrels  
Sautéed baby spinach with tomato concasse

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### Dessert

A selection of at least eight desserts  
Sliced seasonal and exotic fruit served on ice fountains

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**510 kn / 68 € per person**

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### Buffet III

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#### Cold Dishes

Veal tenderloin sous vide with tuna and caper sauce  
Culatello ham with kalamata olives and sun-dried cherry tomatoes  
Maki sushi mix with wasabi, pickled ginger and soy sauce  
Rolled pancetta and Black Slavonian pork *kulen* sausage  
Cold-smoked Adriatic tuna and swordfish prosciutto  
Selection of hard and blue cheeses with fruit  
Kvarner prawns à la parisienne  
Steak tartare on toast with butter  
Leek and cow-milk curd quiche  
Pickled and marinated vegetables

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#### Salad Bar

A selection of leafy salads with a variety of dressings  
Tomatoes, fresh cucumbers, carrots, radishes

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#### Warm Dishes

Cream of pumpkin soup with truffles and pumpkin seeds  
Tagliolini with Black Tiger prawns in hot sauce  
Ravioli Bolognese with fresh basil  
Mixed Adriatic clams alla busara with tomato concasse  
Pork medallions wrapped in pancetta with mustard and caper sauce  
Monkfish and tuna skewers in sage sauce  
Roasted veal roll with root vegetables and herbs  
Crispy duck breast in orange sauce  
Brill fillets in wild garlic and thyme sauce

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#### Side Dishes

Baked polenta with granulated cheese and toasted pine nuts  
New potato halves with pancetta and rosemary  
Garniture of green asparagus and grilled vegetables

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#### Dessert

A selection of at least eight desserts  
Sliced seasonal and exotic fruit served on ice fountains

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**530 kn / 71 € per person**

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## Buffet IV

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### Cold Dishes

Istrian prosciutto and well-aged cheeses sliced in front of guests  
Tuna tartare with avocado cream and strips of red chilli peppers  
*Boškari*n beef carpaccio with sliced truffles and goat cheese served on rocket  
Marinated lobster tail on chicory salad  
Various blue cheeses with fresh grapes  
Sashimi, nigiri and maki sushi in various combinations  
Platter of home-made cured meat delicacies  
Burratina on slices of *grappolo* tomato with fresh basil pesto  
Smoked Kornati meagre mousse on rye toast  
Pickled and marinated vegetables

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### Salad Bar

A selection of leafy salads with a variety of dressings  
Tomatoes, fresh cucumbers, carrots, radishes

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### Warm Dishes

Kvarner prawn bisque with cream and croutons  
Pljukanci – traditional Istrian pasta with pancetta and wild asparagus  
Fettuccine with julienne vegetables in mascarpone sauce  
Scallops au gratin  
Sea bass fillet rolls filled with crab cream  
Baby beef tournedos in Motovun black truffle sauce  
Oven-baked pork tenderloin with herbs  
John Dory in Istrian malvazija with garlic crisps  
Chicken fillet roll with prosciutto and sage

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### Side Dishes

Roasted potato grenaille with tomatoes and olives  
Green asparagus in a smoked pancetta caul  
Crispy potato croquettes, grilled vegetables

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### Side Dishes

Roasted potato grenaille with tomatoes and olives  
Green asparagus in a smoked pancetta caul  
Crispy potato croquettes, grilled vegetables

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550 kn / 74 € per person

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## Standing Buffet Offer

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### Standing Finger Buffet I

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#### Cold Dishes

Young Istrian goat cheese with dried figs  
Mussels marinated in lemon and olive oil  
Various cured meat delicacies on toast  
Cow-milk curd with walnuts and lavender honey  
Tartelettes with a marinated vegetable ragout  
Smoked salmon roses on toast with butter  
Various cheeses with fresh fruit  
Tuna pâté on crostini with herbs  
Mini mozzarella with tomatoes and basil  
Marinated noble white fish on rocket  
Chickpea hummus in a shortcrust pastry boat with chives  
Pickled deli vegetables, olives

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#### Warm Dishes

Foie gras on toasted bread and artichoke cream  
Orly shrimps in spicy cocktail sauce  
Mini chicken cannelloni on sun-dried tomato pesto  
Istrian sausages and *ombolo* on crostini with olive oil  
Fried whitebait served in a mould with lemon slices  
Bruschettas with cherry tomatoes, pancetta and Emmental cheese  
Focaccia with herbs and olives  
Pastry rolls stuffed with shrimps in ponzu sauce  
Baked carrot fingers glazed in honey and garlic

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#### Dessert

Chocolate brownie with almonds  
*Fritule* (fritters) with Istrian malvazija dried grapes  
Mascarpone cream with plum chutney  
Jam and walnut pie with Chantilly vanilla cream  
Tartelettes with various mousses and fruit  
Chilled sliced fruit

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**350 kn / 47 € per person**

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## Standing Finger Buffet II

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### Cold Dishes

Cooked ham rolls stuffed with curd and olive cream  
Roast beef with cream and horseradish mousse on a toasted baguette  
Mini Caesar salad in a glass with pancetta crisps  
Smoked sea bass mousse on a cracker  
Waldorf salad in a glass with smoked salmon  
Tobiko caviar on toast with butter  
Raw Kvarner prawns in lime and rocket cream  
Istrian prosciutto with melon and strawberries  
Various noble mould and Istrian cheeses with fresh fruit  
Whipped Nordic cod on toast  
Bloody Mary gazpacho shooters  
Pickled deli vegetables, olives

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### Warm Dishes

Smoked Rougie duck breast with Barrique balsamic vinegar  
Filet mignon on blueberry jam  
Octopus with roast tomatoes in red wine  
Fried nut mozzarella with remoulade sauce  
Salmon fillet in spring courgette caul  
Rolled turkey breast stuffed with brie and green asparagus  
Pork tenderloin with dried plum sauce  
Pizza rolls with mozzarella, goat cheese and bacon  
Baked parsley root fingers glazed in honey

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### Dessert

Ganache square with Grand Marnier liqueur  
Apple and sour cherry strudel  
Lemon cakes with strawberry glaze  
Traditional sweet Labin *krafi* (sweet ravioli)  
Oreo cupcake  
Glazed fruit cakes  
Seasonal sliced fresh fruit

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**380 kn / 51 € per person**

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## Finger / Fork Buffet 1

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### Cold Dishes

Istrian prosciutto on a stick with a herb crouton  
Gravlax lollipop with lime cream and microgreens  
Shashlik with noble mould cheeses and dehydrated fruit  
Roast beef rolls stuffed with cow cheese and Dijon sauce  
Seafood salad in Coquille St Jacques  
Mozzarella with *grappolo* tomatoes and fresh basil  
Smoked turkey and apricot canapé  
Crostoni with aubergine cream

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### Warm Dishes

Poached salmon mignons in spring courgette caul  
Turkey breast marinated in yoghurt and curry  
Lava barbecue grill pork fillet in Dijon sauce  
Veal top round steak in panko breadcrumbs with Duxelles cream sauce  
Mini ravioli stuffed with goat cheese on tomato and basil sauce  
Monkfish medallions in sparkling wine sauce  
Sea bass rolls stuffed with crab cream  
Chicken skewers with Mediterranean vegetables  
Oven baked root vegetables  
Fried potato Dauphinoise

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### Dessert

Apricot crostata with *crème anglaise*  
Cheese and white chocolate cake served with raspberry coulis  
Fruit basket with coconut and mint sauce  
Éclairs with Bavarian cream and toasted hazelnut crumb  
Curd and lemon cannoli  
Seasonal sliced fresh fruit

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**420 kn / 56 € per person**

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## Finger / Fork Buffet 2

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### Cold Dishes

Mini Niçoise salad in a glass with Taggiasca olives  
*Uramaki* with wasabi, ginger, and soy sauce  
Istrian prosciutto on a bruschetta with olive tapenade  
White sea fish roll with green asparagus  
Lim bay oysters with lemon slices  
Gorgonzola cheese and walnut balls on pear cream  
Smoked tuna prosciutto with red grapefruit  
Octopus tentacle on saffron sauce

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### Warm Dishes

*Pljukanci* (traditional pasta) with black Motovun truffle  
Veal rolls stuffed with spicy chilli peppers and mascarpone cheese cream  
Kornati meagre fillets in herbs and olive oil  
Pork tenderloin on pumpkin cream  
Stuffed calamari with chicory and prosciutto  
Chicken *saltimbocca* alla Istriana  
Grilled tuna medallions on cherry tomato salsa  
Lamb cutlets with honey and thyme sauce  
Kvarner prawns in beer pastry  
Braised Brussels sprouts on pancetta  
Fried potato medallions

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### Dessert

Williams pear pie with cinnamon sauce  
Mini strawberry Pavlova with vanilla sauce  
White chocolate mousse with forest fruit coulis  
Mini walnut roll and poppy seed roll  
Chocolate Alcazar cakes  
*Cantucci* with almonds and pistachio  
Seasonal sliced fresh fruit

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**450 kn / 60 € per person**

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## BBQ

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### BBQ Buffet I

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#### Cold Dishes

Slow-roasted strip loin with pickled pearl onions and capers  
Smoked salmon roses on toast  
Cow-milk curd with lavender honey and walnuts  
Prosciutto, *kulen*, sausages, *ombolo*  
Various cheeses with fruits  
Pastry rolls stuffed with vegetables  
Button mushrooms filled with truffle sauce  
White and oily fish marinade

–

#### Salad Bar

Adriatic cuttlefish with potatoes and tomatoes  
Greek salad, Mexican salad, Waldorf salad, bulghur salad  
A variety of leafy salads, cucumbers, tomatoes, carrots, corn  
Croutons, olives, pickled pearl onions, gherkins,  
chilli peppers, grilled peppers with garlic, horseradish, mustard  
A selection of dressings, guacamole

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#### Soup

Cold cream and dill soup

–

#### Warm Dishes

Mussels alla busara with tomatoes  
Veal loin and Mediterranean vegetable shashlik  
Chicken fillet with aromatic Mediterranean herbs  
Swordfish medallions in olive oil and rosemary  
Pork rib-eye steak in wild garlic marinade  
Grilled calamari in garlic, olive oil and parsley sauce  
Spicy shish kebab with *kajmak* (clotted sour cream) and onions  
Shrimps in garlic and balsamic vinegar sauce  
Ranch and habanero sauces  
*Kajmak* (clotted sour cream), *ajvar* (bell pepper and aubergine spread), finely chopped onions  
Potato halves with pancetta and rosemary  
Grilled bell peppers and courgettes, fried onion rings  
Chard on olive oil, grilled mushrooms  
Baked sweet potato fingers with bacon

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### Dessert

Aromatic carrot, pineapple and cinnamon cake

Matcha cheesecake

Chocolate crostata in vanilla sauce

Apple strudel and sour cherry strudel

Baklava with pistachio

Seasonal sliced fresh fruit

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470 kn / 63 € per person

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### BBQ Buffet II

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#### Cold Dishes

A selection of cured Istrian meat delicacies

Nordic gravlax on a bruschetta with curd and dill cream

Mini burratina on rocket and *grappolo* tomatoes

A selection of smoked fish with horseradish sauce

*Boškari*n beef steak tartare with toasted baguette and butter

A display of blue and hard cheeses with pome fruits

Mini tortillas with mushroom ragout and tomato concasse

Marinated anchovies with *herbes de Provence*

–

#### Salad Bar

Adriatic octopus with potatoes and tomatoes

Greek salad, Mexican salad, Waldorf salad, bulghur salad

A variety of leafy salads, cucumbers, tomatoes, carrots, corn

Croutons, olives, pickled pearl onions, gherkins,

chilli peppers, grilled peppers with garlic, horseradish, mustard

A selection of dressings, guacamole

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#### Soup

Cold and refreshing spicy tomato and vegetable soup

#### Warm Dishes

Mixed clams alla busara

Turkey roll stuffed with sun-dried tomatoes and rosemary

Marinated pork ribs à la Texas

Tuna fillet medallions in cherry tomato and olive hot sauce

Lamb cutlets with honey and thyme sauce

Grilled prawns in green garlic and parsley marinade

Grilled baby beef rib-eye steak marinated in barbecue sauce

Scorpion fish fillets in basil and lime sauce

*Ćevapčići* (grilled minced-meat fingers) in flatbread with onion

Ranch and habanero sauces

*Kajmak* (clotted sour cream), *ajvar* (bell pepper and aubergine spread), finely chopped onions

Baked potato slices, grilled vegetables

Roast tomatoes with oregano

Fried onion rings, grilled polenta

–

#### **Dessert**

Cheese and white chocolate cake with raspberry coulis

Apple and fig strudel with walnuts

Apricot crostata with *crème anglaise*

*Fritule* (fritters) dipped in prosecco and honey

Sachertorte with vanilla sauce

Seasonal sliced fresh fruit

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**490 kn / 66 € per person**

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## Menu in courses

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### Light Business Lunch

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#### Fish Menu I

–  
White sea fish consommé with carrots and  
rice  
–  
Tuna steak with cherry tomato and black  
olive sauce  
Baby spinach hearts on butter, baked  
potatoes  
–  
Cheesecake with warm forest fruit coulis  
–  
**230 kn / 31 € per person**

#### Meat Menu I

–  
Oxtail consommé with noodles and  
vegetables  
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Chicken rolls stuffed with Istrian  
prosciutto and sage  
Potato gratin, sautéed spring vegetables  
on butter  
–  
Sour cherry and cheese strudel with vanilla  
cream  
–  
**230 kn / 31 € per person**

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#### Fish Menu II

–  
Octopus terrine on sweet potato cream  
with rocket and lemon  
–  
Adriatic sea bream fillets with Choron  
sauce  
Sautéed new potatoes with chard and  
garlic  
–  
Panna cotta with strawberry jelly and  
mulled young wine  
–  
**250 kn / 34 € per person**

#### Meat Menu II

–  
Rump steak tagliata with grated Grana  
Padano cheese and rocket  
–  
Pork medallions wrapped in pancetta with  
Dijon sauce  
Sautéed potato with onions, braised red  
cabbage with apples  
–  
Semifreddo chocolate and hazelnut  
mousse cake  
–  
**250 kn / 34 € per person**

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### Fish Menu III

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Seafood salad with microgreens and  
balsamic vinegar reduction  
-  
Stuffed Adriatic calamari in Istrian  
malvazija sauce  
Grilled polenta medallions, kale on olive  
oil  
-  
Crème caramel with an exotic citrus  
compote  
-

270 kn / 36 € per person

### Meat Menu III

-  
Istrian prosciutto and cow-milk curd with  
cherry tomatoes and black olives  
-  
Filet mignon in black Motovun truffle  
sauce  
Wok julienne vegetables, *Boulangère*  
potatoes  
-  
Strawberry and coffee cream tiramisu  
-

270 kn / 36 € per person

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### Vegetarian Menu

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Andalusian gazpacho  
-  
Falafel on spinach and Greek yoghurt cream  
Couscous with vegetables  
Shiitake mushrooms tempura  
-  
Granny Smith apple tart with custard sauce  
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230 kn / 31 € per person

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## Gala Dinners

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### Three Course

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#### Fish Menu I

–  
Sea bream ceviche with pomegranate  
served on rocket  
Smoked Nordic salmon with crostini,  
butter and caviar  
–  
Sea bass fillet rolls in black olive pesto  
Baby spinach on olive oil and garlic crisps  
Cream of new potato, steamed julienne  
carrots  
–  
Sour cherry baklava with pistachio crumb

–  
**320 kn / 43 € per person**

#### Fish Menu II

–  
Red shrimps, mango and avocado tartare  
with spring onion cream  
Anchovies marinated in *herbes de  
Provence*  
–  
Adriatic calamari stuffed with prosciutto  
and radicchio trevisano  
Istrian malvazija, caper and black truffle  
sauce  
Oven-baked potatoes with seasonal  
vegetables and olives

–  
Sachertorte and vanilla ice cream

–  
**320 kn / 43 € per person**

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#### Fish Menu III

–  
Octopus on white polenta with rocket and tomatoes  
Whipped cod à la Istria  
–  
Monkfish in sweet sparkling wine with tomato concasse  
Chard and broad bean cream, *Boulangère* potatoes  
–  
Poppy seed, walnut and cheese cake with chocolate sauce

–  
**320 kn / 43 € per person**

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### Meat Menu I

–  
Cured Istrian *ombolo* and sausages with  
pickled oyster mushrooms  
Goat curd with dried figs and amorphia  
honey –  
Veal strip loin alla Istriana in prosciutto  
and sage sauce  
Grilled polenta medallions with sun-dried  
tomatoes  
Green asparagus wrapped in pancetta  
–  
Apple pie with Chantilly cream and vanilla  
sauce  
–

**320 kn / 43 € per person**

### Meat Menu II

–  
Cold and thinly sliced slow-roasted baby  
beef and turkey  
Microgreens and tuna, salted anchovies  
and caper sauce  
–  
Pork tenderloin au gratin with tomatoes  
and mozzarella  
Potato rosti in cream and chopped chive  
sauce  
Buttered artichoke hearts  
–  
Flambéed Ferrero Rocher pancakes  
–

**320 kn / 43 € per person**

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### Meat Menu III

–  
Burratina on *grappolo* tomato with toasted pine nuts and basil  
*Boškarin* beef carpaccio on rocket, Parmigiano Reggiano cheese  
–  
Crispy roasted Rougie duck breast in plum sauce  
Baked buckwheat with spinach, celery and potato purée  
–  
Tarte Tatin with whipped cream and orange jam  
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**320 kn / 43 € per person**

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### Vegetarian Menu

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Tomato, tofu cheese and toasted bread salad  
Olives, onions, fresh basil

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*Datterino* tomatoes stuffed with mushroom ragout  
Polenta medallions with pine nuts and cream sauce  
Vegetable tempura

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Mojito cheesecake  
Crumble od keksa i finger lime caviar

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**320 kn / 43 € per person**

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### Four Course

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#### Fish Menu I

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Adriatic tuna carpaccio with micro salad and soy sauce  
Raw Kvarner prawns in lime jelly

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Fettuccine with local cuttlefish and cherry tomato ragout

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John Dory in Istrian malvazija with garlic crisps  
Potatoes with chilli peppers and olives, Jerusalem artichoke purée

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Baklava with pistachio and bourbon vanilla ice cream

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**370 kn / 50 € per person**

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### Fish Menu II

–  
Lim bay oysters with sliced Motovun black truffles  
Gravlax in dill and three citrus fruits with microgreens

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Tagliolini with Black Tiger prawns and jalapeño peppers

–  
Kornati meagre fillets with butter and pistachio crumb  
Spinach on olive oil, carrot and sweet potato cream

–  
Lemon and meringue tart

–  
**370 kn / 50 € per person**

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### Fish Menu III

–  
Scallop tartare on tomato and caper coulis  
Flambéed shrimps on fennel and rocket cream

–  
Black giants with smoked salmon and thyme

–  
Tuna steak with cherry tomato and olive sauce  
Grilled courgettes, white bean with roast garlic purée

–  
Crème caramel with coffee sauce and fried dried figs

–  
**370 kn / 50 € per person**

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### Meat Menu I

–  
Roast beef on celery and apple salad with Dijon sauce  
Smoked turkey breast, green asparagus, orange emulsion

–  
Fuži Istrian pasta with Motovun black truffle

–  
Pork medallions from the lava barbecue grill, coarse Dijon mustard sauce  
Potatoes stuffed with cheese and pancetta, steamed julienne root vegetables

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Whipped ganache tart with vanilla and raspberries

–  
**370 kn / 50 € per person**

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### Meat Menu II

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Roquefort cheese with strawberries and black grapes  
Culatello ham, rolled pancetta, pickled capers, kalamata olives

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Green tagliatelle with cockerel ragout

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Beef cheeks in dingač sauce  
Potatoes au gratin, sautéed baby spinach with almonds, pumpkin cream

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Chocolate *rožata* in pistachio and mint sauce

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**370 kn / 50 € per person**

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### Meat Menu III

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*Boškarin* beef fillet tartare  
Crostoni with herbs and olive oil

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Tortellini with wild asparagus and capocollo crisps

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Chicken roll with apricot chutney  
Grilled polenta with toasted pine nuts, vegetable primavera

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Espresso martini tiramisu

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**370 kn / 50 € per person**

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### Vegetarian Menu

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Vegetable maki sushi rolls, soy sauce  
Tofu sphere on a cracker with avocado cream

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Cream carrot and ginger soup with coconut milk

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Grilled cherry tomatoes with herbs and parmesan  
Button mushrooms filled with black truffle sauce  
Courgette tempura

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Cream cake with forest fruit sauce

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**370 kn / 50 € per person**

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## Five Course

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### Fish Menu I

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Tuna tataki with sushi rice and hot sauce  
Black sesame seeds, wasabi and pickled ginger in umeboshi vinegar

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Cream mussel and scallop soup

-  
Prawn and asparagus risotto

-  
Brill in wild garlic sauce  
Fondant potatoes with thyme, parsnip purée

-  
Profiterole filled with vanilla ice cream and chocolate icing

-  
**420 kn / 56 € per person**

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### Fish Menu II

-  
Flambéed scallop carpaccio  
Rocket pesto, blood orange gel

-  
Crab bisque with sliced truffles, cream and croutons

-  
Scialatielli with sea urchin and julienne courgettes

-  
Sea bream fillets in herb sauce  
Roast potatoes with rocket and black olives  
Quinoa with red bell pepper and basil

-  
White chocolate mousse with forest fruit coulis

-  
**420 kn / 56 € per person**

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### Fish Menu III

-  
Lobster tartare on red onion and smoked broad bean jam  
Finger lime caviar, whole-wheat crackers

-  
Sea bream consommé with cognac and quail egg

-  
Bavette with clams and *datterino* tomatoes

-  
Loch Fyne salmon in dill sauce  
Kale with potatoes, buttered julienne carrot mix

-  
Curd tart with Earl Grey syrup and dried figs

-  
**420 kn / 56 € per person**

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### Meat Menu I

-  
Fresh ricotta cheese and thyme tartlet  
Honey and almond dressing, micro salad

-  
Creamy porcini and potato soup with croutons and cream

-  
Caramelle tricolori with salvia sauce and pancetta crisps

-  
Tournedos Rossini  
Wok julienne vegetables, roasted potato grenaille with rosemary

-  
Baked pears with walnuts and agave syrup

Mango sorbet

-  
**420 kn / 56 € per person**

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### Meat Menu II

-  
Board of Istrian prosciutto and well-aged sheep cheese  
Marinated chanterelles, pickled African peppers, olives

-  
Wild asparagus cream soup with croutons

-  
Pljukanci Istrian pasta with venison ragout served in parmesan basket

-  
Grilled duck breast in Albufera sauce  
Potato and bacon roses, white polenta with asparagus

-  
Chocolate lava cake with fresh caramelised fruit  
Vanilla ice cream

-  
**420 kn / 56 € per person**

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### Meat Menu III

-  
White beef tenderloin carpaccio  
Bouquet of microgreens, balsamic vinegar, hard goat cheese

-  
Cream of pumpkin soup with truffles and roasted seeds

-  
Lasagnette with veal sweetbreads in onion and Istrian malvazija

-  
Lamb rack roasted in lavender honey and almond crumb  
Duchess potatoes with saffron, demi-glace, steamed vegetables

-  
Meringue cake with dark and white chocolate mousse

-  
**420 kn / 56 € per person**

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## Vegetarian Menu

-

Biber sarmasi

Burratina on rocket with pine nuts and basil

-

Cold gazpacho cucumber and chilli pepper soup

-

Durum spaghetti with pesto Genovese and sun-dried tomatoes

-

Buckwheat dumplings on a pea and beetroot cream

Potato and courgette fritters, tomatoes stuffed with barley

-

Blueberry crumble with lemon ice cream

-

**420 kn / 56 € per person**

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## Welcome drink

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The offer is based on a half-hour service.

### Welcome drink I

-

Sparkling wine

-

**25 kn / 3,50 € per person**

### Welcome drink II

-

White and red wine, sparkling and still water

-

**30 kn / 4 € per person**

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### Welcome drink III

-

Local *rakija* brandy, various juices, sparkling and still water, snacks

-

**55 kn / 7,50 € per person**

### Welcome drink IV

-

Sparkling wine, various juices, sparkling and still water, snacks

-

**60 kn / 8 € per person**

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### Welcome drink V

-

White and red wine, sparkling and still water, local beer, various juices, snacks

-

**65 kn / 9 € per person**

### Welcome drink VI

-

Sparkling wine, white and red wine, sparkling and still water, local beer, various juices, snacks

-

**70 kn / 10 € per person**

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### Welcome drink VII

-

Sparkling wine, white and red wine, cocktails (Mojito, Cuba Libre), spritzes (Aperol spritz, Hugo), various juices, local beer, sparkling and still water, snacks

-

**110 kn / 15 € per person**

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**Snack I**

-

Roasted almonds, dried figs – portion

-

**20 kn / 3 € per person**

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**Snack II**

-

*Fritule* (fritters), *kroštule* (sweet knots) – portion

-

**30 kn / 4 € per person**

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## Drink Packages

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### Drink package I

(Lunch)

-

Sparkling or still water – 0.375 l

Various juices – 0.20 l / 0.25 l

-

**47 kn / 7 € per person**

### Beverage package II

(Lunch)

-

Malvazija, Dobravac – 0.15 l

or

Merlot, Medea – 0.15 l

Sparkling or still water – 0.20 l

-

**53 kn / 8 € per person**

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### Beverage package I

(Dinner, 3 hours of service)

-

Malvazija Sonata, Dobravac

Cabernet Sauvignon, Festigia

Sparkling or still water

Various juices

-

**240 kn / 32 € per person**

### Beverage package II

(Dinner, 3 hours of service)

-

Malvazija, Benvenuti

Cuvee Castello, Festigia

Sparkling or still water

Various juices

Local beer

-

**260 kn / 35 € per person**

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## Open Bar

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### Open Bar I

–

Sparkling wine, white and red wine, local beer, local *rakija* brandy, various juices, sparkling/still water

–

**200 kn / 27 € per person / 2 hours**  
**Each additional hour: 100 kn / 14 € per person**

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### Open Bar II

–

Sparkling wine, white and red wine, local beer, local *rakija* brandy, various juices, sparkling/still water, cocktails (Mojito, Aperol Spritz, Cuba Libre, Moscow Mule)

–

**250 kn / 34 € per person / 2 hours**  
**Each additional hour: 125 kn / 17 € per person**

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### Open Bar III

–

Sparkling wine, white and red wine, local beer, local *rakija* brandy, various juices, sparkling/still water, cocktails (Mojito, Aperol Spritz, Cuba Libre, Moscow Mule), Johnnie Walker Red Label, Jack Daniels, Absolut Vodka, Tanqueray Gin, Captain Morgan Rum

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**300 kn / 40 € per person / 2 hours**  
**Each additional hour: 150 kn / 20 € per person**

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## Additional services

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### Corkage

-

Corkage for the customer's wine (still and sparkling)

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100 kn / 14 € per bottle

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