
U restoranu Wine Vault hrana i vino postaju umjetnost uz lokalnu ponudu inspiriranu starim recepturama naših majki i baka, inovativno prezentiranu francuskim tehnikama kuhanja te upotpunjenu bogatom vinskom kartom.

Istinski uživati u životu znači prepoznati strast u detaljima. Tako nastaje autentična mješavina detalja sa željom kreiranja jedinstvenog i nezaboravnog iskustva, s trenucima koji su posvećeni isključivo vama.

Chef's table uz inspirativne priče našeg zavidnog vinskog podruma dodatna su mogućnost doživljaja posebno prilagođene, intimne večeri uz majstora kuhinje i vrhunske prezentacije hrane.

In the Wine Vault restaurant, food and wine become art with a local offer inspired by old recipes of our mothers and grandmothers, innovatively presented by French cooking techniques and complemented by a rich wine list.

Truly enjoying life means recognizing passion in details and thus an authentic mix of details is created with the desire to create a unique and unforgettable experience with moments dedicated exclusively to you.

Chef's Table, along with inspiring stories from our exceptional wine cellar, are an additional possibility of experiencing specially tailored, intimate evenings with the master chef and stunning food presentations.

W I

C R V E N E K O Z I C E

Tartar od kozica zamotan u šarenoj tikvici, krema od mlade mrkve,
zelena jabuka, limun i maslinovo ulje

G A M B E R O R O S S O

Prawn tartare wrapped in colourful zucchini,
young carrot cream, green apple, lemon and olive oil

280,00

K R A L J M O R A

Rep hlapa u vlastitom soku sa narančom,
salata od kliješta, smrznuto grožđe, kavijar Keta

K I N G O F T H E S E A

Lobster tail in lobster and orange juice, lobster claw salad,
frozen grapes, Keta caviar

390,00

S T A R A T E R I N A I Z 1 9 2 4

Terina od pilećih iznutrica u istarskom pršutu, džem od kupina,
prženica od maslaca

T E R R I N E B A S E D O N T R A D I T I O N S A S I N 1 9 2 4

Chicken offal terrine in istrian prosciutto, blackberry jam, butter bread

180,00

P R I Č A O M L I J E K U I R A J Č I C I

Burrata, marmelada od rajčica, consommé rajčica,
emulzija od bosiljka, kreker od kruha

M I L K A N D T O M A T O S T O R Y

Burrata, tomato marmalade, tomato consommé,
basil emulsion, cracker bread

120,00

N E

O T O K P A G

Rižoto od paškog sira, kruške kuhane u vinu Gegić, mljeveni orasi

P A G I S L A N D

Pag cheese risotto, pear cooked in Gegić wine, ground walnuts

145,00

I S T R I A K V A R N E R

Škamp, bisque, krumpir i tartuf

I S T R I A A N D K V A R N E R

Shrimp, bisque, potato and truffle

205,00

P U T O K O H R V A T S K E

Jadranska sipa, Slavonski kulen, istarska panceta

A R O U N D C R O A T I A

Adriatic cuttlefish, Slavonian Kulen, Istrian pancetta

195,00

BAKIN GOVEĐI REP

Otvoreni raviol, goveđi rep, juha od luka

GRANNIES OXTAIL TRADITION

Open raviolo, oxtail, onion soup

190,00

NARANČASTA KOZA

Njoki od bundeve, smrčak, lokalni kozji sir Kumparička,
groždice u Chardonnayu

ORANGE GOAT

Pumpkin gnocchi, morel mushrooms,
local aged goat cheese, Chardonnay preserved raisins

185,00

V A

L J U T A S L A V O N S K A M A R G I T A
Grdobina, juha od češnjaka, salata od koromača

S P I C Y S L A V O N I A N M A R G I T A
Monkfish, garlic soup, fennel salad

290,00

M O R E I V I N O

Poširani file bracina, tartar od brancina, čips od kože, film od aromatičnog bilja,
umak od istarske Malvazije, Oscietra kavijar

S E A A N D W I N E

Poached sea bass fillet, sea bass tartare, crispy skin, aromatic herb coat,
Malvazija sauce, Oscietra caviar

250,00

G Ā A . S K U Š A

Pečena slatka šalša od rajčica, ragu od leće

M R S . M A C K E R E L E

Baked homemade sweet tomato salsa, black lentil ragout

195,00

J U N E T I N A

Umak demi-glace, mekani kroketi od boba i krumpira, pjena od graška

B E E F

Demi-glace, potato and fava bean soft croquettes, green pea foam

275,00

S L A T K A P A T K A

Med, ragu od heljde, jabuka u Merlotu

S W E E T D U C K

Honey, buckwheat, apple preserved in red wine

250,00

T R A D I C I J A

Janjetina na padelu, mak, focaccia, mrkva i tikvica

T R A D I T I O N

Lamb stew, poppy, focaccia, carrot and zucchini

255,00

U L T

J A B U K A

Confit od jabuke

Sladoled od vanilije i ružmarina

A P P L E

Apple confit

Vanilla and rosemary ice cream

90,00

P Č E L A I M E D

Saće, frangipane s orasima

Sorbet od medice, kuhana kruška

Krema od skute

B E E & H O N E Y

Honey comb, walnut frangipane

Honey brandy sorbet, cooked pear

Curd cream

90,00

Č O K O L A D A

Tamna čokolada, bijela čokolada, mliječna čokolada

Lješnjak – crumble, prženi i slatki

C H O C O L A T E

Dark chocolate, white chocolate, milk chocolate

Hazelnut – crumble, baked and sweet

90,00

S I R E V I I Z H R V A T S K E

Koziji „Kumparička

Ovčji „Pag

Kravlji „Latus

C R O A T I A N C H E E S E S

Goat's milk cheese 'Kumparička'

Sheep's milk cheese 'Pag'

Cow's milk cheese 'Latus'

150,00

