

*Hotel
Monte Mulini
Rovinj • Croatia*

Wine Vault Experience

Amouse - Bouche

 *Pjenušac, Grigio Blanc Nature, Coletti, Bregovita Hrvatska*


GAMBERO ROSSO / CRVENE KOZICE

Prawn tartare wrapped in colourful zucchini,
young carrot cream, green apple, lemon and olive oil
Tartar od kozica zamotan u šarenoj tikvici, krema od mlade mrkve,
zelena jabuka, limun i maslinovo ulje

 *Chardonnay, Radovan, 2020, Istra i Kvarner, Hrvatska*


TERRINE BASED ON TRADITIONS AS IN 1924 / STARA TERINA IZ 1924

Chicken offal terrine in istrian prosciutto,
blackberry jam, butter bread
Terina od pilećih iznutrica u istarskom pršutu,
džem od kupina, prženica od maslaca

 *Trittenheimer Apotheke Kabinett, Riesling, 2018, Ansgar Clüßerath, Njemačka*

ISTRIA AND KVARNER / ISTRA I KVARNER

Scampi, bisque, potato and truffle
Škamp, bisque, krumpir i tartuf

 *Les Clos Grand Cru, 2016, Louis Moreau, Chablis, Francuska*

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SEA AND WINE / MORE I VINO

Poached seabass filet, seabass tartare, crispy skin, aromatic herb coat,
Malvazija sauce, Oscietra caviar
Poširani file brancina, tartar od brancina, čips kože, film aromatičnog bilja,
umak istarske Malvazije, Oscietra kavijar

 *Malvazija Istarska, „Selekcija“ Kozlović, 2019, Istra i Kvarner, Hrvatska*


SPICY SLAVONIAN MARGITA / LJUTA SLAVONSKA MARGITA

Monkfish, garlic soup, fennel salad
Grdobina, juha od češnjaka, salata od koromača

 *Rebula, 2015, Kabaj, Goriška brda, Slovenija*

GRANNIES OX TAIL TRADITION / BAKIN GOVEĐI REP

Open raviolo, oxtail, onion soup
Otvoreni raviol, goveđi rep, juha od luka


 *Montigl (Monticol), Pinot Noir, 2013, /2016 Cantina Terlano, Italija*

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SWEET DUCK / SLATKA PATKA

Honey, buckwheat, apple preserved in red wine
Med, ragu od heljde, jabuka u Merlotu.

 *Reserva Real, 2002, Miguel Torres, Penedes, Španjolska*


BEE & HONEY / PČELA I MED

Honey comb, walnut frangipane, Honey brandy sorbet,
cooked pear, Curd cream
Saće, frangipane s orasima, Sorbet od medicine,
kuhana kruška, krema od skute

Ili / Or

CHEESES / SIREVI

Goat „Kumparička“, Sheep „Pag“, Cow „Latus“
Koziji „Kumparička“, Ovčji „Pag“, Kravlji „Latus“

 *Muškat, San Salvatore, 2013, Benvenuti, Istra i Kvarner, Hrvatska*

3 course	460,00 kn / 61,07 EUR
4 course	550,00 kn / 73,02 EUR
5 course	670,00 kn / 88,95 EUR
6 course	740,00 kn / 98,24 EUR
7 course	850,00 kn / 112,85 EUR
8 course	920,00kn / 122,14 EUR

Wine flight option of 0,100 l by the glass / Uparivanje hrane i vina, 0,100 l po čaši
Max. 8 glasses, 1005,00 kn / 133,3 EUR

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