

You simply feel at home where your language
is spoken and where the land is so generous.
The differences, which have generated complexity
and forged the proud character of people,
here they fade away.

The Adriatic Sea connects us.

From Udine to Rovinj, from Friuli to Istra
we are carrying our suitcase
full of tastes and traditions, so that they can be joined
to the scents and culture of these places.

GODIA

*Agli Amici:
ingredients, history and cross-culture*

Scampi

butternut squash and ginger
(soya, crustaceans, sesame)

Jellyfish

herbs sauce, cauliflower and mussels
(fish, milk, soya, mollusks)

Potato Gnocchi

scallops, "bagna cauda" and caviar
(gluten, nuts, milk, fish, shellfish, eggs)

Pork

mushrooms and beer sauce
(milk, soja, gluten)

White flowers

Pear, coffee, rose, chamomile
(milk, eggs, nuts, gluten)

For the tasting menu is required the participation of the entire table

Menu: 1100 kn p. p. - € 146,00

We suggest the pairing with wines: 500 kn p.p. - € 66,36

Extra menu: local cheese selection, pan brioche and chutneys: 150 kn p.p. - € 19,90

ISTRA

“A north breeze came up from the sea and brought with it the scent of freshly ploughed ground: the scent of red clay, that there is no other like it.” - F. Tomizza

Amberjack

Miso scapece, yoghurt and sea herbs
(fish, milk, soja)

Squid

Saffron and ajvar pil pil
(shellfish)

Risotto

Eel and raspberry
(fish, milk, celery)

Kanfanar lamb

Fennel pollen and goat ricotta
(milk)

Fruit and vegetables

Tonka bean, white chocolate cream
(milk, celery, almond)

For the tasting menu is required the participation of the entire table

Menu: 1000 kn p. p. - € 132,73

We suggest the pairing with wines: 450 kn p.p. - € 59,72

Extra menu: local cheese selection, pan brioche and chutneys: 150 kn p.p. - € 19,90

Postcards from **ROVINJ**

batanas are rocking on the waves, time has stopped

Lobster

lovage and milk

(crustaceans, eggs, milk, celery, nuts)

Spaghetti with sea herbs

(gluten, fish, butter, egg)

Red Snepper

seaweed, sesame and figs

(fish, sesame, milk)

CioccoRapa

Guanaja chocolate, beetroot and yoghurt

(gluten, egg, milk, nuts)

For the tasting menu is required the participation of the entire table

Menu: 850 kn p. p. - € 112,82

We suggest the pairing with wines: 350 kn p.p. - € 46,45

Extra menu: local cheese selection, pan brioche and chutneys: 150 kn p.p. - € 19,90