

C.A.

We love food, we live for food, cannot live without curating and creating new food and drinks. During the years, we gathered some real accolades. But the most remarkable is about to happen now. What is most important to us? That's tomorrow.

Indulge all your senses with the everlasting beauty surrounding you - the monumental city, the fragrant nature of our "surroundings" and exquisite aromas of artisanal delicacies.

Let yourself go on a gourmet journey created by Jeffrey, whose final goal is to tantalise your taste buds, seduce your senses and pamper your palate. Do not be surprised with true art in your glass, as well as on your plate. A truly unique experience is in front of you.

Cocktails

Golden Cape

Our Herbarium, elderflower, jasmin, fig

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Welcome to our world

CA gin, mandarine, grapefruit

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Summer wind

*Dark rum, Darna pelinkovac,
malvazia, rosemary, salt, citrus*

—

22 Island

*Old Pilot's barrel aged gin,
Darna amaro, Corretto*

—

Jugo

*Darna elderflower liqueur,
basil, Coronica Due*

—

Different

*MeMento, labdanum,
lemon soda*

Snacks

Asparagus – crème,
trimmed and shaved



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Our take on a pizza ai funghi



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Roasted apple – smoked
apple consommé

The journey

It's time

*Sautéed white asparagus, morel
crème, butter poached sweet
breads, hazelnut extract*



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P and P

*Simmered peas and crème,
gambero rosso, smoked butter*



Custard and crab

*A smooth Veli Jože custard, simmered
crab, chicken juices, seaweed dust*



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The risotto

*Classically done, potatoes,
miso and oscietra*



A bowl of squid cacciò e
peppe – crispy red mullet



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Scallops, vine tomatoes and kohlrabi – nori
tartlet with anchovy aioli and beef crudo
*Pan seared, preserved and dried summer
ones, salted lemon pickle, hand cut*



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Minestrone
*Broad beans, salsify, crisped buckwheat,
poached yolk and ashes – local
bacon and vermicelli frittata*



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Lobster, white radish, celeriac
*Cooked on coal and brushed with duck
fat, pickled, juice - claw tartare*



Raviolo

*Local morels and cepes,
liquid egg, Veli Jože*



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The season's champions

*Juniper crusted turbot, pine
beurre blanc and pickle*



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Black pig – prawns and no prawn - fennel

*Barbecued and dusted loin, fermented
truffle jus, salt aged and confit bulb*



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A meagre's respect towards sustainability

*Homemade butter fried meagre's
cheek and jaw, coffee, and radicchio*



A Dalmatian taste - Dentex, cuttlefish,
Swiss chard, and our scampi yoghurt
*Cured and pan fried, sautéed in their
own ink, lime poached and topped*



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Pigeon

*Barbecued and brushed with
goose fat, confit of the rest, apple
and truffle Wellington, juices*



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A bond

*Seared old cow, clove jus, pickled
truffle - cured razor clam*



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Lamb and onions

*Slow cooked and pressed breast and
shoulder, sweet and sour onions, and
Dalmatian oranges, more onions*



The Istrian Coat of Arms

*A collection of Istrian cattle and herds
cheese from the board – warm raisin and
pepper rolls, quince and celery chutney – As
a pairing!, our wine gummy bear collection*



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Corn – corn

*Barbecued corn, caramelised popcorn,
corn ice cream and cracked pepper*



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Sweet peas and saffron

*Pea semifreddo, saffron sabayon,
horseraddish meringue*



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Spring looming

*Whey, rosemary, barley,
labneh and rhubarb*



Allergens



Crustaceans



Molluscs



Sesame seeds



Celery



Nuts



Peanuts



Cereals containing gluten



Milk (Lactose)



Eggs



Sulphur dioxide and sulphites



Fish



Soya



Mustard



Lupin
