

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 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.

match / memory

layering

one thousand days

capturing lightness between contours

Summer 2024

## **ROVINJ**

*- Soil washed by the Sea -*

### **ISTRIAN LANGOUSTINES**

steamed egg, basil and lemon

(2, 3, 4, 6, 7)

### **JELLYFISH** *(fake!)*

zucchini, potatoes, green sauce, mussels and venus clams

(7, 14)

### **FUSILLONI**

sea lettuce, lemon, black garlic and frozen roe

(1, 4, 7)

### **GRILLED CUTTLEFISH**

risotto and flowers of the Istrian coast

(4, 7, 9, 11, 14)

### **AMBERJACK**

grilled with peach mustard and scapece miso  
raw, infused with ibiscus tea, saffron and plum

(3, 4, 6, 10)

### **CHOCOLATE**

apricots, seaweed and herbs

(3, 7, 8)

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

menu: € 185 p.p

winepairing : € 95 p.p

sommelier's choice: € 135 p.p

no & low alcohol pairing: € 60 p.p

## **ISTRIA**

*- Sun-kissed Land -*

### **CUCUMBER and CAPERS**

with seaweeds and elderberries

*(1, 3, 7)*

### **SPAGHETTI**

cold, with zucchini flowers, smoked aubergines and citrus

*(1, 2, 6)*

### **RAVIOLI**

goat cheese, almonds and toasted barley with nasturtium sorbet

*(1, 3, 7, 8)*

### **SWEETBREAD**

Pelinkovac caramel and popcorn

*(1, 3, 7)*

### **ISTRIAN LAMB**

sea herbs, capers and lemon

*(7, 10)*

### **APPLE FLOWER**

raspberry and wild fennel

*(1, 3, 7)*

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

menu: € 185 p.p.

winepairing : € 95 p.p.

sommelier's choice: € 135 p.p.

no & low alcohol pairing: € 60 p.p.

## **Extra Menu**

Aperitif € 35 p.p.

Selection of Istrian cheese € 25 p.p

## **À la Carte**

You can order dishes from the tasting menus (for tables of up to 4 guests):

2 dishes + dessert per person: 140 Euro

3 dishes + dessert per person: 170 euro

Mineral water: Euro 7

Espresso coffee: Euro 7

The prices includes service and tax.  
The payment is made exclusively in euros

## Food Allergens

1. Cereals containing gluten, namely: a- wheat  
(such as spelt and Khorasan wheat), b- rye, c- barley, d- oats
2. Crustaceans for example: a- prawns, b- crabs, c- lobster, d -crayfish
3. Eggs
4. Fish.
5. Peanuts
6. Soybeans
7. Milk
8. Nuts: namely a- almonds, b- hazelnuts, c- walnuts, d- cashews, e- pecan  
nuts, f- Brazil nuts, g- pistachio nuts, h- macadamia (or Queensland) nuts.
9. Celery and celeriac
10. Mustard
11. Sesame
12. Sulphur dioxide/sulphites, where added and at a level above 10mg/kg in  
the finished product. This can be used as a preservative in dried fruit
13. Lupin, which includes lupin seeds and flour.
14. Molluscs like a- clams, b- mussels, c- whelks, d- oysters, e- snails and  
f- squid

*Based on the information listed, if you have a food allergy to any of the ingredients prepared or served in our restaurant, please keep in mind, when deciding which food items are right for You, that there are products containing wheat/gluten, soy, milk, and eggs in our restaurant. Cross-contact may occur during food preparation and storage.*

Smoking is forbidden in our restaurant