

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

—

Welcome to our world

CA gin, mandarine, grapefruit

—

Summer wind

*Dark rum, Darna pelinkovac,
malvazia, rosemarry, 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

Summer tomato



—

Fire roasted friggiteli – wild bramble
berry and fennel blossom

—

An aubergine



The journey

Scallops, kohlrabi and lamb
Raw, salt baked and broth, wild fennel oil



—

Fig crème, fig leaf extract,
barbecued scampi, lardo



—

Corn and an egg
*Simmered, barbecued, popped,
bread and poached yolk*



—

White – an almond and a cod
*White almond crème, sautéed tripe,
celeriac, ashes – almond frappé*



Fussiloni

Local beer and yeast



—

Risotto

*Classically done – Summer tuberaceae
Creamed with aged Parmigiano, a
collection of mushrooms and sea fennel oil*



—

Lobster, lemon, miso – smoked
claw and pork sausage pie



—

A meagre's respect towards sustainability
*Pan fried and fresh grape juice glazed
meagre's cheek and jaw, barbecued lettuce
heart, dried Summer mushroom emulsion*



A bowl and a fish

Squid cacciò e peppe – crispy red mullet



—

Capers, porridge, monkfish

*Our salted caper porridge - barbecued
monkfish, harissa and sumac*



—

The season's champions

*Olive oil poached amberjack,
artichoke*



—

Black pig – truffle - fennel

*Barbecued, pickled truffle, salt
aged and confit bulb*



Beetroot, mustard, duck
*Baked in hay and fig leaves, preserved,
pan fried breast and juices*



—

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



—

Local free range pig, celeriac,
blackened Apple, oscietra
*Salt aged, barbecued and elderflower
glazed belly joint, juice and caviar*



—

Lamb and onions
*Slow cooked and pressed breast and
shoulder of local lamb, sweet and
sour of roots, summer fruits, 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*



—

Corn – corn

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



—

Rosaceae

*Apricot – compressed, sorbet,
dry, almond milk*



—

A Summer's stroll

*Peaches - roasted, jam and
petals, elderflower custard*



You can choose

5 dishes per person

110,00 €

—

Wine package 5 per person

85,00 €

—

7 dishes per person

140,00 €

—

Wine package 7 per person

110,00 €

10 dishes per person

180,00 €

—

Wine package 10 per person

140,00 €

—

15 dishes per person

220,00 €

—

20 dishes per person

320,00 €

Allergens



Crustaceans



Molluscs



Sesame seeds



Celery



Nuts



Peanuts



Cereals containing gluten



Milk (Lactose)



Eggs



Sulphur dioxide and sulphites



Fish



Soya



Mustard



Lupin
