

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 with the sea -

LOBSTER

Marigold, 'nduja spicy sausage and lemon

(2, 3, 4, 7,9,10)

JELLYFISH (fake!)

zucchini, potatoes, green sauce, mussels and clams

(7, 14)

FUSILLONI

sea lettuce, lemon, black garlic and frozen roe

(1, 4, 7)

RISOTTO

„dirty“ cuttlefish,tamarind and basil

(4, 7, 9, 14)

AMBERJACK

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

(3, 4, 6, 10)

CHOCOLATE

apricot, seaweed

(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)

AUBERGINE

cocoa and tomatoes, cold spaghetti and with zucchini flowers

(1, 2, 6, 7, 11)

RAVIOLI

goat cheese, almonds and toasted barley with nasturtium sorbet

(1, 3, 7, 8)

SWEETBREAD

pelinkovac caramel and popcorn

(1, 3, 7)

ISTRIAN LAMB

seaweed and sea herbs, capers and lemon

(7, 10)

RHUBARB and ALMONDS

white chocolate and sage

(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

Extra Menu

Aperitif € 35 p.p

.Selection of Istrian cheese € 25 p.p

A' 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 (European regulation 1169/2011)

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