

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*

19,00 €

Just marTEAni

Fig, melon, pepper, green tea

19,00 €

Bond oo8

Juniper, floreale, memento

16,00 €

Just a little bit

*Juniper, vibrante,
labdanum, bubbles*

16,00 €

Snacks

Salsify, shiso and
our sun dried tomato juice

—

Goats blue and malvasia raisin
tartlet, grated walnuts

—

A truffle doughnut

The journey

Pumpkin

Prosciutto, roasted, seeds, oil, barbecued leaves

ORIGINS – ALL IN A 20 KM RADIUS

Pumpkin – Jehnići Poreč

—

Scampi, caviar, quince + broccoli

*Chewy tart with raw cured scampi,
oscietra layer, quince jam, charred
broccoli tree and crème*

ORIGINS – ALL IN A 155 KM RADIUS

Scampi – Adriatic Sea

Quince & broccoli – Jehnići Poreč

Oscietra – Brescia

—

Risotto

*Classically done, fluffy gambero rosso
and wild fennel blossom omelette*

ORIGINS – ALL IN A 450 KM RADIUS

Rice – the valleys of Piedmont

Gambero rosso – Mediterranean Sea

Eggs – Pazin

Green – greens
*Charred leaves, basil jus – razor clam
twig and pickled white asparagus*

ORIGINS – ALL IN A 25 KM RADIUS
*Razor clams – the sea around us
Leaves – Jehnići Poreč*

Lobster – the Adriatic one + cabbage
*Both cooked on coal, cumin and immortelle
butter, sauerkraut beurre blanc*

ORIGINS – ALL IN A 25 KM RADIUS
*Immortelle – shrubs around us
Lobster – Adriatic Sea
Sauerkraut – done by us
Cabbage – Jehnići Poreč*

Squid, young fig leaf, coastal chard
+ our lardo and crumbs
*Fried in duck fat, pickled, flashed
on coal – just a petal*

ORIGINS – ALL IN A 38 KM RADIUS
*Squid – Adriatic Sea
Fig leaves – Bale
Coastal chard – outside Lukić's house*

Mushrooms – the great summer ones

*Sautéed, barbecued, petals, crème
of all filled buttons + bouillon*

ORIGINS – ALL IN A 40 KM RADIUS

Mushrooms – foraged around us

A meagre's respect towards sustainability

*Teran verjus rouge glazed cheek and jaw,
pickled malvasia grapes, sauce Veronique*

ORIGINS – ALL IN A 300 KM RADIUS

Meagre – Adriatic Sea – Zadar

Malvasia grapes – Jehnići Poreč

A red mullet's tale

*Orange preserved and pan roasted+ salted
anchovies + goats cheese crème, artichokes*

ORIGINS – ALL IN A 50 KM RADIUS

Red mullet and anchovies – the sea around us

Artichokes – Jehnići Poreč

Goats cheese – Stancija Kumparička – Cokuni

John Dory – cooked on burning hay,
caper leaves and brushed with duck fat
*A pie of new potatoes, black olives and sun-
dried tomatoes – tarragon bearnaise*

ORIGINS – ALL IN A 20 KM RADIUS

*John Dory – Adriatic Sea
new potatoes – Jehnici Poreč*

—

Turbot + carrots
*Carrot kombucha glazed charred turbot,
rosemary miso roasted carrot + carrot leather*

ORIGINS – ALL IN A 25 KM RADIUS

*Turbot – Adriatic Sea
Carrots – Jehnici Poreč*

—

M + M
*Pan roasted monkfish, smoked butter,
mushrooms – barbecued, dust and garum*

ORIGINS – ALL IN A 20 KM RADIUS

*Mushrooms – around us
Monkfish – Adriatic Sea
Butter – done by us*

Black pig, our sun - dried tomatoes,
eel and prosciutto glaze
*Neck preserved in tea, coal flashed, a mole of
sundried tomatoes, a glaze of eel and prosciutto*

ORIGINS – ALL IN 50 KM RADIUS

Pig – Kanfanar

Tomatoes – Dubravac Valalta

Eel – Novigrad

—

Pigeon – barbecued and brushed
with goose fat, confit of the rest, apple
and truffle Wellington, juices

ORIGINS – ALL IN A 50 KM RADIUS

Pigeon – from the air around us

Apples – Kaldir

Truffles – Sveti Ivan Buzet

—

Beef, parsley, parsnip
Salted, cold smoked and butter
roasted tenderloin – purée – milk
poached – jus + truffle béarnaise

ORIGINS – ALL IN A 20 KM RADIUS

Beef – Križevci

Parsley + parsnip – Jehnići Poreč

Truffles – Sveti Ivan Buzet

Lamb fig leaves and lambs'
pancetta, anchovies
*Slow cooked and pressed breast and shoulder,
a jus of our cured Adriatic anchovies, leaves*

ORIGINS – ALL IN A 25 KM RADIUS

*Lamb – Kanfanar
Anchovies – Adriatic Sea
Fig leaves – my garden in Maružini*

A collection of Istrian cattle and herds
cheese – Kaldir apple Tart Tatin, brioche

ORIGINS – ALL IN 28 KM RADIUS

*Goats cheese – Stancija Kumparička – Cokuni
Cattle cheese – Stancija Špin & Orbanic
Quince – Rovinj
Celery – Jehnići Poreč*

Figs, corn, and butter
*Roasted figs, sweet corn ice cream and
smoked brown butter emulsion*

ORIGINS – ALL IN 28 KM RADIUS

*Figs – the trees around us
Corn – Jehnići Poreč
Butter – done by us*

A summer feast
*A salad of local tomatoes,
peach sorbetto, basil oil*

ORIGINS – ALL IN 28 KM RADIUS

*Tomatoes – Dobarvac
Peaches – Novigrad
Basil – our gardnes*

—

Custard, essence and simmered

ORIGINS – ALL IN 28 KM RADIUS

*Sage – our gardens
Carob – Zadar
Kumquat – Kanfanar*

You can choose

5 dishes per person

130,00 €

Wine package 5 per person

85,00 €

Non-alcoholic package 5 per person

55,00 €

—

7 dishes per person

160,00 €

Wine package 7 per person

110,00 €

Non-alcoholic package 7 per person

70,00 €

—

10 dishes per person

210,00 €

Wine package 10 per person

140,00 €

Non-alcoholic package 10 per person

100,00 €

—

15 dishes per person

260,00 €

—

20 dishes per person

320,00 €

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Allergens

	CELERY	EGGS	CEREALS CONTAINING GLUTEN	MILK (LACTOSE)	FISH	NUTS	PEANUTS	SESAME SEEDS	SOYA	CRUSTACEANS	MUSTARD	MOLLUSCS	SULPHUR DIOXIDE AND SULPHITES	LUPIN
Salsify													▲	
Goat blue cheese tart		▲	▲	▲		▲							▲	
A truffle doughnut		▲	▲	▲										
Pumpkin										▲			▲	
Scampi				▲	▲									
Rissoto		▲		▲						▲			▲	
Green					▲				▲			▲		
Lobster	▲			▲						▲				
Squid			▲							▲			▲	
Mushrooms	▲	▲	▲	▲					▲					
Meagre	▲			▲	▲								▲	
Red Mullet				▲	▲				▲				▲	
John Dory		▲	▲	▲									▲	
Turbot			▲	▲	▲			▲	▲					
Monkfish			▲						▲					
Black pig									▲				▲	
Pigeon		▲		▲										
Beef		▲		▲										
Lamb					▲									
The Istrian Coat of Arms	▲				▲	▲	▲						▲	
Corn		▲		▲										
Tomato														
Custard		▲		▲										

All prices are expressed in euros.
Tax and service are included in the price.
Tips are not included in the price.