

ROVINJ - *Soil washed by the Sea*

UNDER THE SEA

scallops, sea water, coral and yogurt

(4, 7, 14)

ISTRIAN LANGOUSTINE

squash, orange and Jerusalem artichoke

(2, 3, 4)

RISOTTO

saffron, mussels and basil

(7, 14)

golden CUTTLEFISH

with citrus and pepper,

tartare with cocoa beans, garum and aloe vera

(4, 14)

RED SCORPION fish

whole and crispy, with tamarind, swiss card and capers

(4, 7)

LEMON and COASTAL HERBS

with star anise granita and almonds

(1, 3, 7, 8)

CRÈME BRÛLÉE

carrot&ginger sorbet and tonka bean

(3, 7)

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

menu: € 210 p.p

winepairing : € 95 p.p

sommelier's choice: € 190 p.p. (6 glasses) / € 140 p.p. (4 glasses)

no & low alcohol pairing: € 65 p.p

ISTRIA - *Sun-kissed Land*

NASTURTIUM

flowers, leaves ice cream and pasta with Urbani whey

(1, 7, 10)

MUSHROOMS

parsley, ginger and lemongrass

raviolo with Parmesan and young potatoes

(1, 3, 6, 7)

AUBERGINE

grilled in ravioli,

steamed with horseradish, black truffle and hazelnuts

(1, 3, 6, 7, 8)

SWEETBREAD

strawberry and roses

(1, 3, 7, 10)

BOŠKARIN

with mustard, almonds and figs

(1, 6, 7, 8, 9, 10)

LEMON and COASTAL HERBS

with star anise granita and almonds

(1, 3, 7, 8)

CRIOLLO CHOCOLATE

red pepper & raspberry compote, horseradish gelato

(1, 3, 7, 8)

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