

# New Year's Eve Restaurant "ON" / Buffet



lone

31st December 2025

## LOCAL JOURNEY

Istrian prosciutto, smoked tuna,  
venison sausages

—

Cheese selection: Sheep cheese,  
Cheese in Terran, aged Veli Jože,  
walnut crust cheese, black pepper  
cheese

## RAW PASSION

Maki sushi  
(Nori seaweed, salmon, cucumber)

—

A shellfish ice tower – with hand-  
dived scallops, mussels and clams

—

Trout caviar

—

Cucumber and prawn rolls

—

Monkfish carpaccio

—

Duck liver pâté tartlets

—

Slow-roasted beef rolls, wholegrain  
mustard and crispy onions

—

Gazpacho shooters

—

ACCOMPANIMENTS: lemon gel, raisin  
and green apple marmalade, pickled  
ginger, olive oil selection

## WE CONTINUE THE COLD STORY

Swordfish poke, rice, beans,  
cucumber, sesame and spring  
onions, wasabi mayonnaise

—

Quail and pistachio terrine, pickled  
carrots, roasted shallots, raspberry gel

—

Honey-glazed beetroot and pumpkin  
salad, chickpea cream, toasted  
walnuts, micro pea salad

## WARMTH

Rooster consommé

—

Creamy local stone fish soup,  
lime and bay leaf

—

ACCOMPANIMENTS: prosciutto tor-  
tellini, root vegetables, marinated  
prawns, Venus clams in lime juice

## THE THEATRE

Pumpkin and cottage cheese ravioli,  
black winter truffle sauce

—

Squid ink spaccatelli pasta with  
shrimps, broad beans and Queen  
scallops

## LAYERED VEGETARIAN STORIES

Chickpeas, basil and mint,  
almond milk and saffron sauce

—

Shepherd's pie with root vegetables  
and garden herbs

—

Salad leaves, crudités and herbs

## FOR THE LOVE OF FISH

Cartuccio of Kornati stone bass,  
malvasia, root vegetables, herbs and  
olive oil

—

Turbot fillet, glazed chicory in shrimp  
and caper jus

—

Sea bream and prawn roulade,  
butter-roasted leeks, saffron beurre  
blanc

—

Sun-dried tomato and caper roasted  
polenta, pickled seaweed

## A MEAT RELATION

Chicken and kulen galantine,  
smoked cheese jus, crispy onions

—

Wellington with leeks, olives and  
prosciutto

—

Pressed lamb, Portobello  
mushrooms in a port jus, roasted  
spring onions

—

Slow-cooked veal cheeks,  
wholegrain mustard, roasted carrots

A selection of homemade bread and  
focaccia

## LOVELINESS

Vegan pineapple and coconut tart

—

Yoghurt and amarena panna cotta

—

Gluten-free chocolate cake

—

Hazelnut and lemon cake

—

Pistachio profiteroles

—

Vanilla and strawberry cake

—

Lemon financier

—

Macarons

—

Mascarpone cream and  
chocolate soil



MAISTRA  
*Collection*

# New Year's Eve Restaurant "ON" Kids' Buffet

 lone

## GLAVNO

Fried fish sticks in corn flakes

—  
100% gluten-free local  
beef mini burger

—  
Potato croquettes

—  
Vegetable sticks in tomato sauce

—  
Gluten-free pasta with cheese

## SLATKO

Gluten-free chocolate brownie

—  
Vegan fruit tart

—  
Colourful lollipops



MAISTRA  
*Collection*