

A GRAND CELEBRATION

New Year's Eve Dinner

LAUREL & BERRY RESTAURANT
31.12.2025. / GRAND PARK HOTEL ROVINJ

LIVE OYSTER STATION

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Fine de Claire + Gillardeau
Served with Yuzu Kosho, Mignonette and Lemon

GASTRONOMIA

—

LOIN OF FINE SCOTTISH SALMON
with Pearls
CRUDO OF SEA BASS
Dalmatian Capers, Smoked Lemon Gel
HAND-CARVED LOCAL ISTRIAN PROSCIUTTO
with Pan de Tomate
FOIE GRAS VERRINE
Vin Santo Sweet Wine, Cantucci
MARINATED SARDINES
Tropea Onion, Mustard Dressing, Buckwheat Crisps
MORTADELLA FAVOLOSA
Pistachio Cream, Fresh Focaccia
LARDO DI COLONNATA
Pomegranate, Aged Balsamic Vinegar
LOCAL BREAD BAKED HAM
Soured Cream, French Salad and Horseradish
SALAME FELINO
Culatello di Zibello, Pancetta Arrotoata
OUR PICKLES AND FOCACCINE

LIVE WELL BAR – SUSTAINABLE FARMING

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SIGNATURE GUACAMOLE
Avocado, Pickled Cucumber, Edamame, Dill Oil
BURRATINA
Heirloom Tomato, Green Tomato Dressing
VEGETABLE AND HERB TARTARE
Quinoa, Mustard Dressing
LEAVES AND FLORA
Dressings, Our Olives, Seeds
NATURAL
Pumpkin & Its Seeds – Artichokes – Celery – Cucumbers

ITALIAN & FRENCH

—

RISOTTO TERAN AND TRUFFLE
Carnaroli Risotto, Local Hazelnuts, Teran
HOMEMADE TAGLIOLINI
Black Winter Istrian Truffle, Aged Parmesan Cheese
BOUILLABAISSE
Rock Fish and Shellfish, Saffron Potatoes, Fennel Sauce
Rouille, Croutons

HOT CARVING STATION

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CÔTE DE BOEUF
Truffle, Mashed Potatoes, Glazed Baby Vegetables,
Béarnaise
SALMON WELLINGTON
Salmon Fillet, Spinach, Puff Pastry,
Champagne Beurre Blanc

LOCAL POTS AND SIDES

THE TRADITIONAL LOCAL MANESTRA –
with Dried Pork Meats
JOTA – Beans, Sauerkraut & Turnips
SPECCATINO OF LOCAL BEEF – with Truffles and
Simmered Shallots
SARMA – as traditions defined it
GRATIN OF CAULIFLOWER – Veli Jože and Thyme
Crumbs
NEW POTATOES – Confit, Bacon Lardons

FRENCH, ITALIAN & LOCAL CHEESE

GORGONZOLA
Fig Jam, Crackers
COMTÉ
Walnuts, Coffee Honey, Brown Bread
MIMOLETTE
with Aged Balsamic Vinegar
BLUE 69
with Poached Pear in Spices
TALEGGIO
Caramelised Pears, Red Wine Reduction
36-MONTH PARMIGIANO REGGIANO
TUROŠ
VELI JOŽE
LIČKA BASA

LOVELINESS

BOWLS OF FRESH FRUITS, SIMMERED &
MASCARPONE
BISCUITS
Dulce, Cinnamon and Ceylon
OPERA CAKE
HONEY BLOSSOM & POLLEN
Crème Brûlée
BABKA
PECAN PIE WITH VANILLA
AN APPLE'S LOVE
CHOCOLATE WITH SMOKED SALT CARAMEL

A CHILDHOOD JOURNEY

LASAGNE LIKE MAMMA'S
Simmered Local Beef, Light Cheese Bechamel
CHICKEN BROCHETTES
Roasted Carrots, Honey Glaze & Mashed Sweet Potato
TURKEY & ZUCCHINI
A light Stew with Steamed Rice