

2021 – 2026

*In balance,
where everything transforms.*

*This menu celebrates an anniversary
and explores essentiality,
the depth of the sea,
and Istrian identity.*

ROVINJ / Waterline

the delicate line where the city meets the sea

SCAMPI, PEACH and TOMATO

from the sea, into summer

(2, 3, 7)

CUTTLEFISH in BLACK INK, AJVAR

the sea paired with something warm, roasted, familiar

(7, 11, 14)

RISOTTO with MUSSELS, SAFFRON and BASIL

a recent memory, essential

(3, 7, 14)

AMBERJACK with ZUCCHINI, KUMQUAT and HORSERADISH

movement on the waterline

(4, 7)

LEMON and BAY LEAF

fine, almost ethereal

(3, 7)

STRAWBERRIES, TONKA BEAN and TARRAGON

gentle sweetness

(3, 7)

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

menu: € 230 p.p.

Pairing, wine: between Adriatic and Danube € 110 p.p.

The Somm Choice € 210 p.p.

Old World Icons € 360 p.p.

Pairing, no/low alcohol: Botanical € 75 p.p.

ISTRIAN Weaves

earthly rhythms, measured gestures

AUBERGINE, ALMOND and FINE HERBS
sunlight, the garden, fire and the sea breeze
(1, 8)

MUSHROOMS, BLACK TRUFFLE and CASHEWS
the quiet of the Motovun forest
(7, 8, 9)

POTATOES and SWISS CHARD
layered comfort and vertical freshness
(1, 3, 7)

GRILLED QUAIL with OLIVES
warmth and tension, unified in a clear gesture
(1, 3, 7, 10)

LEMON and BAY LEAF
fine, almost ethereal
(3, 7)

CHOCOLATE, SEA BUCKTHORN and YOGURT
a living landscape
(1, 7, 8)

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RETURN

à la carte creations that tell our story
through regional ingredients and authentic
flavors.

A minimum selection of two creations per person is required,
bread selection included.

Parties up to 5 Guests.

JELLYFISH: shrimp, cuttlefish, zucchini, and spices € 65

2, 4, 7, 14

SPAGHETTI WITH SEA HERBS, butter and anchovies € 65

1, 3, 4, 7

POTATO GNOCCHI with ramsons, chives and caviar € 75

1, 3, 4, 7

SEA BASS steamed on stones with its roe and spinach € 75

3, 4, 10

TONKA BEAN CREAM, fruit and vegetables (Dessert) € 45

7, 8, 9

Extra Menu

Aperitif & Amuse bouche € 40 p.p.

Mineral Water € 8

Espresso Coffee €8

Prices include service and tax.

Payment is made exclusively in Euro (€)

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. Mollusks 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