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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

raw SCAMPI, LEMON and GREEN APPLE

briny freshness and green acidity

(2, 3, 4)

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)

COD with ZUCCHINI and HORSERADISH

movement on the waterline

(4, 7)

LEMON and BAY LEAF

fine, almost ethereal

(3, 7)

PUMPKIN, GRAPEFRUIT and JUNIPER

the last warm light, a bitter breeze

(1, 3, 7, 8)

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

menu: € 230 p.p.

price 10.09.2026.: 230,00 €

Pairing, wine : between Adriatic and Danube € 110,00 p.p.

price 10.09.2026.: 110,00 €

The Somm Choice € 210,00 p.p.

price 10.09.2026.: 210,00 €

Old World Icons € 360 p.p.

price 10.09.2026.: 360,00 €

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

price 10.09.2026.: 75,00 €

ISTRIAN Weaves

earthly rhythms, measured gestures

PORCINI 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)

EGG and WHITE TRUFFLE

cauliflower, Veli Jože and the quiet richness of brown butter

(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

*price 10.09.2026.: 65,00 €**

SPAGHETTI WITH SEA HERBS, butter and anchovies € 65

1, 3,4, 7

*price 10.09.2026.: 65,00 €**

POTATO GNOCCHI with ramsons, chives and caviar € 75

1, 3, 4, 7

*price 10.09.2026.: 75,00 €**

POTATO GNOCCHI & WHITE TRUFFLE, morchia and vegetable jus € 75

1, 3, 7

*price 10.09.2026.: 75,00 €**

HOMEMADE TAGLIOLINI & WHITE TRUFFLE, butter and freshly shaved white truffle € 75

1, 3, 7

*price 10.09.2026.: 75,00 €**

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

3, 4, 10

*price 10.09.2026.: 75,00 €**

TONKA BEAN CREAM, fruit and vegetables *(Dessert)* € 4 5

7, 8, 9

*price 10.09.2026.: 45,00 €**

EXTRA-menu

Aperitif & Amuse-Bouche € 40 p.P.

*price 10.09.2026.: 40,00 €**

Mineral Water € 8

*price 10.09.2026.: 8,00 €**

Espresso coffee € 8

*price 10.09.2026.: 8,00 €**

Cheese Selection € 25

*price 10.09.2026.: 25,00 €**

Prices include service and tax.

Payment is made exclusively in Euro (€)

** Reference price on 10.09.2026, displayed in accordance with the obligation set out in the Croatian Government regulation*

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