

# New tastings

Our new menus celebrate all the ingredients included, from fruit and vegetables directly from our garden to fish and meat of strictly local and certified origin.

## Entre'

Scallops, "larso" and white truffle (Magnatum)

Egg, celery and white truffle (Magnatum)

Ravioli, fish and white truffle (Magnatum)

## Fish „Brodetto“

Pork belly and pistacchio

## Dessert

Price of the menu' : 590,00

Wine degustation : 290,00

# ... and a few more dishes

Istrian „Prosciutto“(the real one) 120,00

Carpaccio of Istrian veal, fresh fennel and olive oil 120,00

„Triglie in saor“ 110,00

„Langustine and ricotta“ 130,00

## Appetizers

## „Primi piatti“

Tagliatelle and white truffle (Magnatum) 210,00

„Cappuccino“ of potatoes and white truffle (Magnatum) 210,00

„Orzo“, aromatic herbs and cheese 110,00

Patatoe in salt and white truffle (Magnatum) 190,00

Soup of the day 80,00

„Lamb and tomatos“ 160,00

Fish fillet and aromatic herbs 160,00

## Main courses

## Desserts

Jogurt, lemon and kakao 60,00

„Semifreddo“ of black truffle 60,00

Selection of local chesses 60,00

The prices are expressed in kunas and include the VAT tax

In the menu can be present some allergens, the staff will be happy to give you detailed information about that

