



predjela Entrees

tacos brancin TACOS OD CELERA S BRANCINOM U PANKO MRVICAMA, LIMETA MAYO, SALSA LIMO, ADOBO UMAK UZ DODATAK CREME FRAICHEA, MLADOG ZELJA, JULIENNE DAIKON ZELENE SALATE I NORI ALGI

54,00 2 kom.

tacos karé TACOS OD CELERA S MARINIRANIM SVINJSKIM KAREOM, LIMO MAYO, LIMO SALSA SA SVJEŽIM ANANASOM, CREME FRAICHE, JULIENNE MLADO ZELJE, DAIKON, NORI ALGE, ČILI, MLADI LUK

46,00 2 kom.

foie gras (GANACHE RILLETE) KREMAŠTI NAMAZ OD GUŠČJE JETRE S KOMADIĆIMA KONFITIRANOG MESA, PISTACIJE, TOST, UKISELJENE LUČICE I KRASTAVCI, MASLAC, DIJON ZRNATI SENF

94,00

tuna tartar WASABI TAPIOKA KREKER, GUACAMOLE UMAK, LIMETA LECHE, MLADI LUK, ČILI, DAIKON, NORI ALGE, SEZAMOVE SJEMENKE

86,00

tiradito GOVEDI CARPACCIO ADOBO-HABANERO, GUACAMOLE UMAK, LIMETA MAYO, CRUMBLE ORAŠASTIH PLODOVA, BULGUR SALATICA, ICEBERG, DAIKON, RIKOLA, ROTKVICE, GRČKI JOGURT, LISTIĆI GRANA PADANA, MLADI LUK, ČILI

94,00

fidel tempestas QUINOA LIMO SALATA, AVOCADO, RIKOLA, MATOVILAC, ZELENA SALATA, CREME FRAICHE, NAR, FILE SEZONSKIH AGRUMA, CRUMBLE ORAŠASTIH PLODOVA, MISO-OCATNI DRESING, ADOBO SALSA, SVJEŽI ČILI, VLASAC, MLADI LUK, "JESTIVA ZEMLJA", CHIA SJEMENKE

62,00

brancin-dashi daikon

POŠIRANI FILE BRANCINA, INFUZIRANI DAIKON U MISO-DASHI TEMELJCU, WAKAME ALGE, SHITAKE GLJIVE, SEZAM

74,00

nasu patlidžan VEGE MISO MARINIRANI PATLIDŽAN "CAPONATA", SVJEŽI KOZJI SIR, MASLINE, LIMO SALSA, TIKVICE, CREME FRAICHE, DAIKON-ICEBERG SALATICA S RIKOLOM I MRKVOM

74,00

tacos seabass CELERY TACOS WITH SEABASS IN PANKO CRUMBS, LIME MAYO, SALSA LIMO, ADOBO SAUCE WITH THE ADDITION OF CREME FRAICHE, JULIENNE OF CABBAGE, DAIKON, GREEN SALAD AND NORI ALGAE

54,00 2 pcs

tacos karé CELERY TACOS WITH MARINATED PORK LOIN, LIME MAYO, LIMO SALSA WITH FRESH PINEAPPLE, CREME FRAICHE, JULIENNE OF CABBAGE, DAIKON, NORI ALGAE, CHILLI, SPRING ONIONS

46,00 2 pcs

foie gras (GANACHE RILLETE) CREAMY SPREAD OF FOIE GRAS AND CONFIT OF DUCK LEG, PISTACHIO, TOST, PICKLED BABY ONIONS AND GERKINS, BUTTER AND GRAIN MUSTARD

94,00

tuna tartar WASABI TAPIOKA CRACKER, GUACAMOLE, LIME LECHE, SPRING ONIONS, CHILLI, DAIKON, NORI ALGAE, SESAME SEEDS

86,00

tiradito BEEF CARPACCIO ADOBO-HABANERO, GUACAMOLE, LIME MAYO, CRUMBLED NUTS, BULGUR SALAD, ICEBERG, DAIKON, ARUGULA, RADISH, GREEK YOGURT, SHAVED GRANA PADANO, SPRING ONIONS, CHILLI

94,00

fidel tempestas QUINOA AND LIMO SALAD, AVOCADO, ARUGULA, CORN SALAD, GREEN SALAD, CREME FRAICHE, PEPPER, SEASONAL CITRUS, CRUMBLED NUTS, MISO-VINEGAR DRESSING, ADOBO SALSA, FRESH CHILI, CHIA SEEDS, SESAME SEEDS, CHOCOLATE "EARTH" CRUMBLE

62,00

seabass-dashi daikon

POACHED SEABASS FILE, INFUSED DAIKON IN BROTH OF MISO-DASHI, WAKAME ALGAE, SHIITAKE MUSHROOMS, SESAME SEEDS

74,00

nasu eggplant VEGGIE MISO MARINATED EGGPLANT "CAPONATA", FRESH GOAT CHEESE, OLIVES, LIMO SALSA, ZUCCHINI, CREME FRAICHE, DAIKON-ICEBERG SALAD WITH ARUGULA AND CARROT

74,00

platters jumps soups

pileća juhica

S DOMAĆIM REZANCIMA I POVRĆEM

28,00

dnevna juhica

34,00

hladna plata

DRNIŠKI PRŠUT, SLAVONSKI KULEN, IZBOR PAŠKIH SIREVA, MASLINE, RAJČICE, RIKOLA

110,00

plata sir

IZBOR PLEMENITIH SIREVA PO IZBORU CHEFA KUHINJE

140,00

chicken soup

WITH HOMEMADE NOODLES AND VEGETABLES

28,00

daily soup

34,00

cold platter

DRNIŠ PROSCIUTTO, SLAVONIAN KULEN, SELECTION OF PAG CHEESES, OLIVES, TOMATO, ARUGULA

110,00

mixed cheese platter

CHEESE PLATTER - A SELECTION OF FINE CHEESES

140,00

glayna mainjela cours

fidel carbonara

RUČNO RAĐENI SPAGHETTI, POŠIRANO JAJE U VAKUUMU, KREMA OD BADEMOVOG MLIJEKA, CRUMBLE OD DOMAĆEG ŠPEKA, SVJEŽE RIBANI PARMEZAN

78,00

carnaroli rizoto s

biftekom RIŽOTO S BIFTEKOM I GLJIVAMA, PESTO OD SUŠENE RAJČICE, SVJEŽE RIBANI PARMEZAN, PRAH OD RAJČICE

94,00

wok biftek WOK S BIFTEKOM I UDON REZANCIMA, STIR-FRY POVREĆEM (LJUBIČASTI LUK, MRKVA, TIKVICE, CRVENA PAPRIKA, SHIITAKE GLJIVE, ŠPINAT, KINESKI KUPUS), DOMAĆI UMAK, KIKIRIKI TOSTIRAN U SOJI

84,00

vege wok WOK SA UDON REZANCIMA I DIMLJENIM TOFU SIROM, STIR-FRY POVREĆEM (LJUBIČASTI LUK, MRKVA, TIKVICE, CRVENA PAPRIKA, SHIITAKE GLJIVE, ŠPINAT, KINESKI KUPUS) DOMAĆI UMAK, KIKIRIKI TOSTIRAN U SOJI

74,00

tonkatsu grdobina

PANIRANI MEDALJONI GRDOBINE, KOMPOT OD CHERRY RAJČICA, BABY ŠPINAT, CURRY-SOJA UMAK, KORJANDER

160,00

magret pačja prsa

MARINIRANA PAČJA PRSA U VAKUUMU, ORZOTTO S GLJIVAMA, SALATICA OD CIKLE, MRKVE I BABY BLITVE S MISO-OCTENIM DRESINGOM I GRČKIM JOGURTOM, PJENICA OD CIKLE

138,00

crispy picek

PRSA U CORNFLAKES-PANKO MRVICAMA, MISO MARINIRANI PATLIDŽANI - "CAPONATA", SVJEŽI KOZJI SIR, CREME FRAICHE, MANGO-CURRY UMAK, DAIKON-ICEBERG SALATICA S RIKOLOM I JULIENNE MRKVOM

108,00

file brancina SOTIRANI MLADI BOB, ŠPAROGE I CHERRY RAJČICE MANTEKIRANI S „VODOM“ OD CARNAROLI RIŽE

154,00

napó lungić

MARINIRANI LUNGIĆ U PANCETI, LIMO RAGU OD BELUGA LEĆE S GLJIVAMA I KINESKIM KUPUSOM, CREME FRAICHE, MANGO-CURRY SOJA UMAK, JULIENNE SALATICA OD MRKVE, ICEBERGA, DAIKONA I RIKOLE

128,00

tuna file FILE TUNE U SEZAMOVIM SJEMENKAMA, GUACAMOLE UMAK, LIMO SA SOTIRANIM BIJELIM GRAHOM I MLADIM KOZJIM SIROM, SALATICA OD DAIKONA, RIKOLE, ICEBERGA

160,00

biftek au poivre FLAMBIKIRAN KONJAKOM, PILEĆI DEMI UMAK S DOMAĆIM CREME FRAICHEOM, ZELENI PAPAN, TRI PUTA PRŽENI KRUMPIRIĆI, SEZONSKA SALATICA

204,00

ribeye HABANERO BBQ UMAK, GUACAMOLE, DOMAĆI KRUMPIRIĆI, STIR-FRY POVREĆE, SEZONSKA SALATICA

212,00

ribeye premium

500g

380,00

fidel carbonara

HAND-MADE SPAGHETTI, POACHED EGG, CREAM OF ALMOND MILK, CRUMBLE OF HOME-MADE BACON, FRESHLY GRATED PARMESAN

78,00

carnaroli risotto with

beefsteak RISOTTO WITH BEEFSTEAK AND MUSHROOMS, PESTO OF DRIED TOMATOES, FRESHLY GRATED PARMESAN, TOMATO POWDER

94,00

wok beefsteak WOK WITH BEEFSTEAK AND UDON NOODLES, STIR-FRY VEGETABLES (ONIONS, CARROTS, ZUCCHINI, RED PEPPER, SHIITAKE MUSHROOMS, SPINACH, CHINESE CABBAGE), HOMEMADE SAUCE, PEANUTS TOASTED IN SOYA

84,00

veggie wok VEGETARIAN WOK WITH NOODLES AND SMOKED TOFU, STIR-FRY VEGETABLES (RED ONION, CARROTS, ZUCCHINI, RED PEPPER, SHIITAKE MUSHROOMS, SPINACH, CHINESE CABBAGE) HOMEMADE SAUCE, PEANUTS TOASTED IN SOYA

74,00

tonkatsu monkfish

BREADED MONKFISH MEDALLIONS, CHERRY TOMATO SAUCE, BABY SPINACH, CURRY-SOY SAUCE, CORIANDER

160,00

magret duck breast

MARINATED DUCK BREAST IN VACUUM, BARELY WITH MUSHROOMS, BEETROOT SALAD, CARROT AND BABY MANGEL WITH MISO-VINEGAR DRESSING AND GREEK YOGURT, BEETROOT ESPUMA

138,00

crispy chicken

CHICKEN BREAST IN CORNFLAKES AND PANKO CRUMBES, MISO MARINATED EGGPLANT "CAPONATA", FRESH GOAT CHEESE, CREME FRAICHE, MANGO-CURRY SAUCE, DAIKON-ICEBERG SALAD WITH ARUGULA AND JULIENNE CARROT

108,00

seabass file SAUTED SPRING FAVA BEANS, ASPARAGUS AND CHERRY TOMATOES WITH "WATER" OF CARNAROLI RICE

154,00

napo pork tenderloin

WRAPPED PORK TENDERLOIN WRAPPED IN PANCETTA, LIMO RAGOUT WITH BELUGA LENTILLE, MUSHROOMS AND CHINESE CABBAGE, CREME FRAICHE, MANGO-CURRY SOY SAUCE, JULIENNE CARROT, ICEBERG, DAIKON AND RADISH SALAD

128,00

tuna file TUNA FILE IN SESAME SEEDS, GUACAMOLE SAUCE, LIMO WITH SAUTED WHITE BEANS AND FRESH GOAT CHEESE, DAIKON SALAD, ARUGULA, ICEBERG

160,00

steak au poivre FILET MIGNON FLAMBÉED WITH COGNAC, CHICKEN DEMIGLACE WITH HOMEMADE CREME FRAICHE, GREEN PEPPER, TRIPLE COOKED POTATO FRITES, SEASONAL SALAD

204,00

ribeye HABANERO BBQ SAUCE, GUACAMOLE, TRIPLE COOKED POTATO FRITES, STIR-FRY VEGETABLES, SEASONAL SALAD

212,00

ribeye premium

500g

380,00

desserts

chocoladilla **26,00**

cheesecake **24,00**

opereta **28,00**

pannacotta **24,00**

kremica / cream **24,00**

tart od maline / raspberry tart **26,00**

šer **26,00**

ume **30,00**

tart od tikve / pumpkin tart **28,00**