

TASTING MENU

Chef's recommended tasting menu € 60.00
5-course menu
amuse-bouche, cold starter, warm starter, sorbet, main course, dessert

Cold starters

Foie gras with crispy skin, € 25.00
aged vinegar, medlar and
apricot compote, steamed bread

Wagyu beef carpaccio € 35.00
with redcurrants, mizuna,
elderberry vinegar and crispy walnuts

Scampi tartare € 38.00
with cucumber, sea fennel, lime and
mint mayonnaise

Assorted raw seafood delicacies € 30,00
*sea bass carpaccio, croaker tartare and
red tuna tataki*

Assorted cooked seafood delicacies € 25,00
chilled octopus, salt cod spread and prawns

Greater amberjack ceviche € 25.00
with almond milk, lime gel and
puffed polenta

Sea bass carpaccio € 28.00
with green beans, basil pesto and
tomato water

Red tuna tataki € 22.00
with pepper and Greek basil chutney,
sweet-and-sour pepper sauce and
Taggiasca olive salad

*Dear guests, despite complying with all the HACCP standards and great effort put in
verifying and purchasing fresh and high-quality ingredients, consumption of raw
seafood may represent a risk for food poisoning, as the ingredients are not heat-
treated. Heat-treatment would in fact mean a higher level of security.*

Soups

"Ptuj Onion" soup € 13.00
with chicken consommé, duck tongues
and aged Montasio fondue

Blue crab tortelli in crab broth € 18.00
with yellow zucchini

Warm Starters

Carnaroli risotto € 38.00
cooked in scampi broth with
yellow datterino tomato cream,
spring onion powder, raw scampi and
scampi mayonnaise

Spaghetti € 26.00
with clams served with cucumber,
sea fennel and lemon emulsion

Paccheri € 28.00
with tub gurnard, its own sauce and
shiso oil

Gragnano linguine € 28.00
with crab ragù, bisque and tarragon

Potato gnocchi € 25.00
with Krškopolje pork ragù, peppers and
lovage

Idrijski žlikrofi € 20.00
stuffed with lamb, served with potato
cream, sour cream and chives

Main Courses

Lamb fillet € 32.00
with its own jus, myrtle emulsion,
eggplant and sweet-and-sour shallots

Milk-braised veal loin € 36.00
with osso buco jus, saffron mayonnaise,
potato mille-feuille and beet leaves
reduced in their own fermented juice

Wagyu tagliata € 65.00
with beurre blanc, grilled cardoncelli
mushrooms with marjoram and
carrot mostarda

Turbot loin € 37.00
with peas, pil-pil sauce and mint oil

Meagre € 36.00
with baby gem lettuce,
anchovy colatura and parsley sauce

Grilled octopus € 30.00
with yellow peppers, candied lemon
and a cherry tomato and
cucumber salad

Desserts

Tiramisù € 10.00
with coffee and cardamom sauce

Lemon crostata € 8.00
with pastry cream and vanilla milk

Crème brûlée € 10.00
with almond milk, lime and
forest berries

75% dark chocolate mousse € 10.00
with peanut crumble, roasted apricots
and salted peanut sauce

Cover charge € 6.00