

HRK **STARTERS**

- 50 PANZANELLA SALAD  
fresh salad, aceto balsamic and honey dressing, croutons
- 85 LEVANT FLAVORS  
grilled flat bread, hummus, baba ganoush, roasted bell pepper spread, fattoush salad
- 95 TUNA TARTAR ON AVOCADO AND WASABI  
ponzu-ginger dressing, sesame crocant
- 100 CAPRESSE SALAD  
mozzarella cheese, cherry tomatoes, sea salt, pesto genovese
- 125 BURA 18  
prosciutto 18 months, black Slavonian pig „kulen“, hot bagel with „čvarci“, cottage cheese and sour cream
- 120 YORKSHIRE PUDDING CRAB ROLL  
tiger prawns, avocado, mayonnaise, olives, wood garlic pesto, croutons
- 125 BEEF CARPACCIO  
on cream cheese with truffles, arugula, grana padano
- 85 CAESAR SALAD WITH CHICKEN  
lettuce, chicken, arugula and anchovy pesto, Grana Padano
- 115 CHEESE SELECTION

HRK **SOUP**

- 45 CLEAR BEEF SOUP  
meat, vegetable noodles
- 40 THICK BEET SOUP WITH SOUR CREAM  
concasse tomatoes, crackers with parsley and chives salsa
- 45 FROM STONE  
clear fish soup, vongole, shrimps, tomato, leek
- 40 TOMATO SOUP  
basil and mascarpone cream, chimichurri, grilled focaccia

HRK **SMALLER**

- 135 RUMPSTEAK TAGLIATA with lardo on mushroom risotto, spicy salsa
- 90 TAGLIATELLE WITH CHICKEN IN PUTTANESCA SAUCE  
arugula, mozzarella
- 100 BLACK AGNUS BEEF BURGER  
cheese, bacon, tomatoes, caramelized onions
- 140 HOMEMADE SKRADIN TORTELLINI WITH VEAL  
on cauliflower cream, 12 hours stewed veal, goose liver, mozzarella, roast butter
- 135 PLJUKANCI WITH PROSCIUTTO AND TRUFFLES  
Istrian pljukanci, black truffle tartufata
- 130 STEAK AND TOMATO RISOTTO  
cream of parmesan and dried tomatoes

HRK **BIGGER**

- 110 POTATO DOUGH ROLL WITH SPINACH AND FENNEL  
sesame, sauteed beans, baba ganoush cream
- 150 STEWED BEEF CHEEKS  
parsley and almond pesto, celery and grana padano truffle quennel, grilled broccoli, carrots
- 295 TURNEDO ROSSINI STEAK  
beef steak, foie gras, black truffles, potato and leek rosti
- 155 VENISON GOULASH  
homemade dumplings with bacon, beans and cabbage salad with pumpkin oil
- 155 PORK LOIN WRAPPED WITH LAMB FAT  
pancetta chips, cheese and pumpkin croquettes, carrot cream, velouté cream
- 145 ROLLED CHICKEN STUFFED WITH MUSHROOMS AND LIVER PATE  
roast veal gravy, kale, roasted pumpkin
- 160 SEA BASS FILLET  
shrimp puree, grilled asparagus, pine nuts gremolata
- 175 SALMON FILLET ON HORSERADISH AND APPLE CREAM  
sous vide beetroot with cloves and chili, crispy potatoes, mixed collard greens and salad
- 190 ROASTED TUNA IN SESAME  
wasabi mashed potatoes, mushrooms, red wine and grapefruit sauce

## HRK **WAGYU SELECTION**

- 165 WAGYU CARPACCIO  
on warm dough
- 160 WAGYU FLAT BREAD  
homemade flat bread, Wagyu A5, salted cheese, arugula
- 550 WAGYU RUMPSTEAK A5, 160 g  
ponzu, garlic chips, wasabi, focaccia fried with steak fat

## **GRILL**

HRK Each main course is served with two side dishes and a sauce of your choice.

- 165 BLACK ANGUS FLANK STEAK 250 g
- 280 BEEF TENDERLOIN
- 260 BLACK ANGUS RUMPSTEAK
- 285 BLACK ANGUS RIBEYE
- 350 T BONE
- 82 TOMAHAWK 100 gr (portion 950 - 1200g)
- 165 SALMON FILET

## **SIDE DISHES**

- grilled vegetables
- homemade fried potatoes
- young spinach
- sauteed mushrooms
- small garden salad
- baked potatoes in foil with cream cheese and spices
- carrots on butter
- collard greens sauté on soy sauce and bacon

## **SAUCE**

- Béarnaise
- roasted bell pepper cream
- mustard sauce
- truffle butter
- chimichuri salsa
- green pepper sauce
- Diana steak mushrooms sauce (mushrooms, butter, onions, worcestershire, sour cream)

## HRK **DESSERTS**

- 55 CHOCOLATE SPHERE WITH PISTACHIOS  
almond meringue
- 45 SEASONAL TART
- 60 MUD CAKE  
vanilla ice cream, almonds
- 50 PROFITEROLS WITH PUMPKIN CREAM  
sabayon, beetroot ice cream
- 55 WHITE CHOCOLATE PEAR  
stuffed with caramelized pear mousse

## 45 **SECRET RECIPE** HRK **OXBO ICE CREAM**

Choose two favorite flavors, add one glaze and your special final touch.

### **INTRO**

- HAZELNUT
- PISTACHIO
- COCONUT
- GINGER
- DoubleTree  
COOKIE

### **INTRUGUE**

- CARAMEL  
TOPING
- CHOCOLATE  
GANACHE

### **GRAND FINALE**

- TOASTED  
HAZELNUTS
- ALMOND  
FLAKES

For vegan, vegetarian or gluten free options please contact our service staff. For those with special dietary requirements or allergies who may wish to know about the ingredients used, please ask a member of staff. Some menu items may contain traces of alcohol. Fish dishes may contain small bones. Products are subject to change and availability. All prices include VAT.