

# Introduction to the future with a new menu



Carpaccio of Istrian scallops, Stara Škola kumquat, Clai olive oil	16
Line-caught tuna sashimi, almond milk, homemade ponzu sauce, shiso	22
Roe buck tartare, grilled sourdough	24
Local butcher beef carpaccio, porcini garum, saporito delle valli mayo, pickled sea fennel	19
Terrine of Istrian sausage, pistachio, and foie gras	28
Forest consommé, 'Istrian cotecchino', pheasant filled cappellacci, fresh black truffle.	22
Lasagnetta with traditional Istrian sausage, mantecata with wannabe local cacio e pepe, wild asparagus	18
Istrian pasutice pasta with 15 grams of fresh black truffle	31
Grilled sunchoke, sheep ricotta, Isontino radicchio, homemade lardo	17
Murky grouper, white asparagus, poached oyster, oyster sauce and dill	34
Apple juice, fennel seeds–cured black slavianian pork steak with Jan's choice of seasonal side dishes	28
Roe buck fillet with pepper and orange sauce, wild asparagus, and mushrooms	33
Suckling pig pithiver, veloute with tarragon, foie gras and fresh black truffle	38
Guinea fowl roulade for two, white asparagus, green asparagus cream, albufera sauce	41
Radicchio salad	5
Rum baba with orange sorbet and Chantilly cream	9
Chocolate and hazelnut tart with whiskey cream, cherry reduction	9
Burnt cheesecake, black truffle	15
*Black Truffle 1g	1
For vegetarian and gluten-free options, consult your waiter	