

Introduction to the new future with a new chef



Sourdough open sandwich with beef tongue, kimchi, smoked emulsion with eggs from Baracija	12
Local butcher beef sashimi, home-produced mussel and porcini garum, pickled sea fennel	15
Line-caught tuna sashimi, grilled eggplants, and dashi	16
Porcini carpaccio, pear, Čićarija cheese, and black truffles	19
Istrian cold cuts (for one person)	14
Pheasant and porcini consommé, handmade pasta stuffed with local “skuta” cheese, Clai olive oil	13
Raviolo al uovo with housemade fermented skuta, foraged chanterelles, and porcini mushrooms	19
Lasagnetta with traditional Istrian sausage, mantecata with wannabe local cacio e pepe	15
Grilled squid, corn cream, and squid ink sauce	23
Raviolo al uovo with housemade fermented skuta with fresh white truffle	34
Rabbit ‘Cordon bleu’, warm tartare sauce, and grilled cabbage with white truffles	31
Apple juice, fennel seeds-cured local pork steak with Jan's choice of seasonal side dishes	22
Roe buck fillet, forest blueberries, shallot sauce, porcini mushroom	32
Grilled sea bream, kale shoots, bergamot, Clai olive oil	24
Dry-aged Istrian beef steak 350g	53
Seasonal salad	4
Rožada with eggs from Baracija estate, sage, and honey	9
Choco tarte, hazelnuts, crème Chantilly, and forest blueberries	9
Burnt cheesecake, black truffle	15
*Black Truffle 1g	1
*White Truffle 1g	3
For vegetarian and gluten-free options, consult your waiter	