

Introduction to the future with a new menu



Oyster, ponzu, radish (1 piece)	7
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
Terrine of Istrian sausage, pistachio, and foie gras	28
Forest consommé, 'Istrian cotechino', pheasant filled cappellacci, fresh black truffle.	22
Lasagnetta with traditional Istrian sausage, mantecata with wannabe local cacio e pepe	18
Bigoli with rabbit ragout, artichokes, fresh black truffle	26
Istrian pasutice pasta with 15 grams of fresh black truffle	31
Grilled sunchoke, sheep ricotta, Isontino radicchio, homemade lardo	17
Grilled veal, saltimbocca sauce, artichoke, radicchio	27
Apple juice, fennel seeds—cured local pork steak with Jan's choice of seasonal side dishes	27
Roe buck fillet with pepper and orange sauce, cime di rapa, and mushrooms	33
Suckling pig pithiver, veloute with tarragon, foie gras and fresh black truffle	38
Cabbage steak and cabbage cream with fresh black truffle	19
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	