

Early Summer Menu



Open sandwich with beef tongue, housemade kimchi and smoked egg emulsion	16
Prosciutto and cantaloupe salad, purple basil, honey and cantaloupe gazpacho	21
Local butcher beef carpaccio, truffle garum, sapporito delle valli mayo, pickled sea fennel	22
Line-caught tuna sashimi, tomato consomme, homemade ponzu sauce, shiso, strawberry	24
Cold tomato ramen, Clai olive oil, basil and chilli	16
Istrian tom-yum, Kvarner langoustine, zucchini blossom stuffed with shrimp, fig leaf oil	31
Raviolo al uovo, porcini and chanterelles, truffle miso, fresh black truffle	34
Crab lasagnetta, Tolmin cheese sauce, eggplant chips	38
Our “parmiggiana”, fried eggplant, tomatoes and basil, cheese sauce	21
Garfish grilled over charcoal, fennel and vermouth sauce, swiss chard and wax beans	31
Monkfish medallion, chanterelles and lemon verbena beurre blanc	32
Saltimbocca istriana, charcoal grilled pork neck, padron peppers, saltimbocca sauce	33
Roe buck fillet with pepper jus, beetroot, brown butter crumble, blackberries and blackcurrants	34
Seasonal salad	5
Chocolate and hazelnut tart with chantilly cream, cherry reduction	9
Goat milk ice cream, poached apricots and almond crumble	9
Peach sorbet, peach gazpacho, peaches marinated in amaretto	9
Cheese selection	19

For vegetarian and gluten-free options, consult your waiter