STARA ŠKOLA with Ana Roš

Istria, Untamed

Welcome to Stara Škola.

Tonight, expect bitterness that bites, acidity that wakes you up and flavours that refuse to be polite. I've shaped this menu hand in hand with our new head chef, Mattia Colacicco, who brings his Italian heritage to the Istrian table. Weeks of tasting and sparking ideas off each other led us here.

With the Adriatic just a short drive away, and surrounded by olive groves, orchards, vineyards and fig trees, we wanted to celebrate the flavours of this extraordinary region. But not by reproducing what we already know and love. We wanted to play with them, set them against each other, challenge what we're fond of and add a little wildness to the familiar.

Much of what you'll taste tonight comes from our very own garden. And when we harvest something, we use all of it: root and leaf, peel and juice, the whole sunchoke, the whole lemon. These ingredients appear and reappear throughout the menu, each time telling another part of the story of Green Istria.

This menu will keep moving with the seasons. What you taste today may be gone tomorrow. So, forget what you expect, and allow us to surprise you. Let's rock!

— Ana Roš

	Base price (12.11.2026) · EUR	Price (current) · EUR
For starters		
Leek, roasted and confit, pumpkin seed, yoghurt, chive oil	20	20
Poached yard egg, potato in different textures, pit cheese emulsion, black truffles	25	25
Sea bream ceviche, kiwi leche de tigre, salted capers	26	26
Rabbit saddle, caramote prawn bisque, fig leaf oil, greens	26	26
Pasta – Get it twisted		
Pasta veil, foraged herb ricotta, wild watercress emulsion, new-season olive oil	22	22
Spaghettone, olive brine, preserved lemon, rosemary, shaved oyster	22	22
Sunchoke ravioli, Sunday roast jus, crisp sage	27	27
Rye bread gnocchi, duxelles filling, mushroom foam and stock, pine oil, black truffles	28	28
As for mains		
Salt-baked beetroot, horseradish, kefir, Clai Refosco reduction, juniper oil	25	25
Lightly smoked pork neck, sauerkraut glaze, charred cabbage, honey and mustard dressing	25	25
Dirty squid, cheesy polenta filling, lemon gremolata, smoked herring sauce	30	30
Roasted duck breast, braised winter radicchio, Clai vinegar, chicory reduction, pomegranate	30	30
Must-have desserts		
Pumpkin sorbet, marinated raw pumpkin, quince water, chilli oil	12	12
Rožata tart, bay leaf infusion, lemon curd ice cream	12	12
Smoked whisky baba, warm chocolate sauce, black cardamom ice cream	14	14
Celeriac and vanilla panna cotta, espresso sauce, miso caramel, black truffles	14	14