

Early Fall 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
Goat cheese salad with housemade truffle honey, apricots and almonds	18
Cold tomato ramen, Clai olive oil, basil and chilli	16
Istrian tom-yum, Kvarner langoustine, zucchini blossom and pepper stuffed with shrimp, fig leaf oil	31
Raviolo al uovo, truffle miso, fresh black truffle	29
Raviolo al uovo with housemade fermented skuta with fresh white truffle	38
Crab lasagnetta, Tolmin cheese sauce, eggplant chips and basil	38
Our “parmiggiana”, fried eggplant, tomatoes and basil, cheese sauce	21
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 and blackberries	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



Degustation menu

Bread selection, Clai extra virgin olive oil, and fermented butter

Line-caught tuna sashimi, tomato consomme, ponzu sauce, shiso, wild strawberry

Istrian Tom-Yum with stuffed zucchini blossoms, adriatic langoustine

Raviolo al uovo, porcini and chanterelles, truffle miso, fresh black truffle

Roe buck fillet with pepper jus, beetroot, blackberries and blackcurrants

Goat milk ice cream, poached apricots and almond crumble

110 €

Wine pairing

45 €

The tasting menu is available only for the whole table