



Summer Menu

Breakfast is made buffet style with selection of fruits, vegetables, meat products, cheeses, cereal and cold beverages. Eggs by choice, croissants, bagels with cream cheese and smoked salmon

Starters

Istrian freshly made fettuccine pasta with a butter poached Adriatic lobster tail in lobster bisque sauce.

Seasonal salad with baby mozzarella dressed with honey walnut dressing

Adriatic Tuna tartare garnished with the parsley oil, capers, squid ink tuille and acidic emulsion.

Mango and avocado salad with orange and pine nuts

Locally grown Beef carpaccio with grana padano crema, pistacio and basil pesto, arugula, aceto balsamico crema and mustard aioli.

Smoked Adriatic tuna carpaccio with the cherry tomatoes in aged balsamic dressing, arugula and grana padano.

Greek salad with feta cheese

Caprese salad with basil oil and balsamico crema

Fresh Adriatic fish platter with tuna carpaccio, shrimp pate, anchovies and octopus.

Main courses

Adriatic seabass filet on the grill crusted in dalmatian herbs, palenta and fish demiglace.

Homemade gnocchi with beefsteak and wild mushrooms in red wine sauce infused with truffle oil

Veal cutlet with potato mashed pure infused with roasted garlic, baby carrots and a red wine sauce

Asparougus rissoto with shrimp tails flambéed in cognac

Grilled salmon in beurre blanc sauce with capers and julienne vegetables

Freshly made pasta with Istrian truffles and Dalmatian Prosciutto, grana padano crumble and micro greens

First class Adriatic fish baked in salt with roasted vegetables

Adriatic Lobster and shrimp "Buzara" with fresh pasta

Slow cooked osso bucco with rice alla milanese

Dessert

White chocolate mousse with pistaccio crumble

Tart with fresh fruits

Lemon tiramisu

Crepes stuffed with walnuts in orange and cognac sauce

Cheesecake with mascarpone and fresh fruits

Orange and almond cake with orange pure