



Appetizers

 Egg croquette, green asparagus, potato shavers

◆ Ham hock, white bean, honey, grain mustard

 Rabbit jelly, gazpacho, green pistachio

 Octopus, pink grapefruit, black ink croutons, curried filo



Tempura of prawns, squid and vegetables served in an origami boat
(Half board supplement of 15kn)



Soups

Ston mussels, saffron, aioli, corn crostini

  Zucchini, cumin cream

Pasta & Risotti

  Garganelli, walnut pesto, black olive crumble
(Half board supplement of 15kn)

  Pappardelle, broad beans, rucola,
Roma tomatoes

Veal shank ravioli, Savoy cabbage, sage jus

Seafood risotto, lemon scent

Potato gnocchi, chicken liver, balsamico

Main courses

Duck leg confit, rosemary peas, mushrooms, parsley potatoes

◆Pork belly, pork cutlet, pumpkin and apple compote, baby spinach leaves

◆Calamari, summer greens, crispy pancetta

Beef tenderloin, parmesan and chard slice, Modena jus

Pag island lamb, apricot and pine nut carpet, artichoke heart, Dingač wine syrup



Baby monkfish tail, queen scallop, prosecco potatoes



◆Chicken breast, potato dauphinoise, daikon, spring onions



Sicilian caponata

Dessert

Chocolate truffle, balsamic fig, vanilla ice cream, pumpkin and cherry

Pineapple, pineapple, pineapple

Bitter orange tart, Bounty chocolate, passion fruit sorbet

Ginger parfait, nutty biscuit, fresh strawberries

Pear and almond soufflé, roasted peaches, green apple sorbet