

THREE STORIES

J E D A N

THE CUTTLE AND THE PIG

*Olive oil simmered tentacles, sea water and its ink simmered loins,
salted bacon crumbs, smoked shank, parsley juice*

D V A

BURNING FIELDS

*Pine branches seared lambs loin, goats sausage,
skuta, butter cooked parsley root and hay ashes*

T R I

PLUMS, WILD SAGE AND OATS

*Braised plums, sage custard and
oat crumble – frozen shot of fermented plum rakija*

FIVE STORIES

J E D A N

OUR TERROIR

*Molunat reef grey mullet, simmered yolk, sour red cabbage,
chicken skin and Istrian truffles*

D V A

A STORY TOLD SINCE 2010

*Risotto from the valleys of Piedmont, simmered flat tomatoes,
aubergines, crumbled buffalo skuta and egg yolk shavings*

T R I

COLOURS AND STORIES

*Tuna responsibly caught- sausages,
barbequed and pickled beetroots, ajvar*

Č E T I R I

A TASTE OF LATE SUMMER

*Pan fried Adriatic amberjack, wild leaves, Ston mussels,
butternut, Poljice wild saffron and pears*

P E T

LEMON, BASIL AND BURRATA

Lemon tart, basil, burrata and yoghurt.
