



Boogie into 2026! **MENU**

užitak za sve

Zajednički pladanj domaćih delicija: buđola, pršut, parmileta mekani kozji sir i klasična francuska salata

predjela

Krem juha od školjki, poslužena s hrskavom bruschettom

Carpaccio od hobotnice u limunovu vinaigretu s dodatkom svježe naranče i rikole

Otočki tartar biftek od svježe govedine, poslužen s toplim domaćim kruhom

izbor jednog jela

glavna jela

Janjeći kotleti sous vide, u pistacijinoj korici, s pečenom palentom i umakom od smokava i crnog vina

Losos pečen u lisnatom tijestu, poslužen s pečenom mrkvom i kremastim umakom od bijelog vina

Confit od pačjeg bedra, poslužen s domaćim njokima, kremom od bundeve i blagim parmezan umakom

izbor jednog jela

deserti

Profiterol punjen kremom od lješnjaka i praline, preliven cimetovom ganache kremom

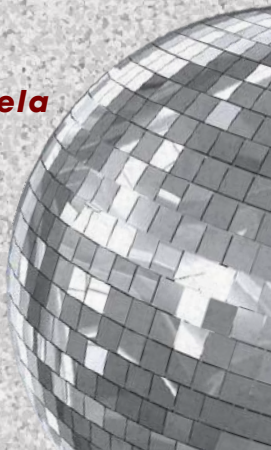
Aromatični brownie sa začinima, poslužen s domaćim sladoledom od ružmarina

izbor jednog jela

jelo nakon ponoći

Tradicionalni, sporokuhani goveđi gulaš

*Ukoliko imate neku prehrambenu intoleranciju ili alergiju, ljubazno vas molimo da obavijestite recepciju prilikom rezervacije.





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a delight for everyone

Dry-cured pork neck, prosciutto, parmileta, soft goat cheese, and classic French salad

starters

Creamy shellfish soup, served with crispy bruschetta

Octopus Carpaccio in lemon vinaigrette with fresh orange and arugula

Island-Style beef tartare made from fresh beef, served with warm homemade bread

**one dish of your
choice**

main courses

Lamb Cutlets Sous Vide coated in pistachio crust, with roasted polenta and fig and red wine sauce

Salmon en Croûte baked in puff pastry, served with roasted carrots and creamy white wine sauce

Duck Leg Confit served with homemade gnocchi, pumpkin purée, and a mild Parmesan cream sauce

**one dish of your
choice**

desserts

Profiterole filled with hazelnut praline cream topped with a cinnamon ganache

Chocolate Brownie with herbs served with homemade rosemary ice cream.

**one dish of your
choice**

after midnight

Traditional Slow-Cooked Beef Goulash

*If you have any food intolerance or allergies, we kindly ask you to inform the reception at the time of booking.

