



*Le Premier*

*Restaurant*  
*Menu*





02020

*Le Premier*  
BOUTIQUE HOTEL

Par riječi našeg izvršnog šefa kuhinje Stefana Cosattinia

*Jednoga dana, dok sam još bio dijete moja majka je pripremala ručak za nas osjećao sam ... da mi odašilje ljubav i emocije. Prošlo je puno vremena od tada, puno puteva sam prošao i mnoge stvari proživio ali nikada neću zaboraviti strast za hranom, poštovanje prema namirnicama, sreću dok pripremam hranu i koliko usrećujem ljude s tako pripremljenom hranom.*

*Danas u kuhinji s napola zatvorenim očima još je vidim kako mi govori:  
„Stefano, ne zaboravi dijeliti ljubav i strast!“*

*To je ono što želimo prenijeti svima Vama.*

Few words from our executive chef Stefano Cosattini

*One day, when I was a child and my mother was preparing and serving lunch for us, inside me, I felt one thing... She was transmitting love & emotions. It's been a long time since that day. A lot of road has been covered, so many situations have been lived, but I never forgot how much my mother gave me passion for food, respect for the ingredients, happiness in preparing food, making people happy. Today in the kitchen with my half closed eyes*

*I can see her telling me one thing: Stefano, do not forget to spread Love & Passion!*

*This is what we want to convey to all of you too.*





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### **Predjela**

*Sporo pečeni but(17h)Crne Slavonske svinje, krema od kestena,karamelizirane datulje i Pecorino sir*

*Kn.95,00*

*Jadranska hobotnica, stracciatella di bufala,spužva od lješnjaka,hrskavi pistacijo*

*Kn 95,00*

*Crveni kraljevski gamberi,mousse od bundeva i crnoga sezama, mirepoix od šumskih gljiva*

*Kn.95,00*

*Goveđi obrazi,mekana palenta mantecata,krema od crnih tartufa, hrskavi poriluk*

*Kn.95,00*

### **Juhe**

*Juha od ječma, šumskih gljva, kesten i hrskava Istarska panceta*

*Kn.55,00*

*Krem juha od bundeve, cimet i pjenica od parmezana*

*Kn.40,00*

*Veloute' od brokule, confit od lignji i rajčica datterino*

*Kn.45,00*





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### **Tjestenine i Rižota**

*Spaghetti, pesto od rikole i kraljevski gamberi*

*Kn.95,00*

*Ravioli od burrata, krema od poriluka, dimljena pačija prsa i prah od crnih maslina*

*Kn.95,00*

*Risotto mantecato sa vrganjima, kestena i hrskavi San daniele pršut*

*Kn.100,00*

*Risotto mantecato sa crveni radićem Treviso, redukcija od aceto balsamico i konfitirani goveđi obrazi*

*Kn. 95,00*

### **Glavna jela**

*Teleći file, mousse od krumpira, vrganji, krema od lješnjaka*

*Kn. 165,00*

*Goveđi Cuberoll, pire od bundeve, umak od Samoborske muštarde, karamelizirani kesteni*

*Kn.165,00*

*File brancina, sotirani kelj, redukcija od vina Cuvee i grožđice*

*Kn. 165,00*

*File orade, ljubičasti krumpir, confit od artičoka*

*Kn. 165,00*





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### Deserti

*Tortica od crne čokolade, ganache od lješnjaka iz Piemonte*

*Kn.40,00*

*Crostatina od bundeve, karamelizirane sjemenke od bundeve*

*Kn. 40,00*

*Mont Blanc od kestena*

*Kn. 40,00*

*Bavarska krema od bijele čokolade i kestena*

*Kn. 40,00*

*Izbor nacionalnih i internacionalnih sireva*

*Kn. 80,00*

*Chef Choice Menu 2 slijeda Kn. 200,00*

*Chef Choice Menu 3 slijeda Kn. 250,00*

*Chef Choice Menu 4 slijeda Kn. 310,00*





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### *Appetizers*

*Sous -vide (17h )baked Black Slavonian pork, chestnuts cream, caramelized dates and Pecorino cheese*

*Kn.95,00*

*Adriatic octopus, stracciatella di bufala, hazelnuts sponge, crunchy pistachio*

*Kn 95,00*

*King prawns, pumpkin and black sesame mousse, forest mushrooms mirepoix*

*Kn.95,00*

*Beef cheeks, soft polenta montecata, black truffles cream and crunchy leek*

*Kn.95,00*

### *Soups*

*Barley soup, forest mushrooms, chestnuts and crunchy Istrian bacon*

*Kn.55,00*

*Pumpkin Cream soup, cinnamon and parmesan foam*

*Kn.40,00*

*Broccoli veloute' with squids confit and datterino tomatoes*

*Kn.45,00*





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### **Pasta and Risotto**

*Spaghetti with rucola pesto and king prawns*

*Kn.95,00*

*Ravioli with burrata, leek cream, smoked duck breast and black olives powder*

*Kn.95,00*

*Risotto mantecato with porcini mushrooms, chestnuts and crunchy San Daniele prosciutto*

*Kn.100,00*

*Risotto mantecato with red radicchio, reduction of aceto balsamico and beef cheeks confit*

*Kn. 95,00*

### **Main course**

*Veal tenderloin, potato mousse, porcini mushrooms and hazelnuts cream*

*Kn. 165,00*

*Beef Cuberoll, mashed pumpkin, Samoborian Mustard sauce with caramelized chestnuts*

*Kn.165,00*

*Sea bass, savoy cabbage, reduction of Cuvee red wine and raisins*

*Kn. 165,00*

*Sea bream filet, purple potatoes and artichokes confit*

*Kn. 165,00*





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**Desserts**

*Black chocolate tart, Piemonte hazelnuts ganache*

*Kn.40,00*

*Pumpkin crostatina with caramelized pumpkin seeds*

*Kn. 40,00*

*Chastnuts Mont Blanc*

*Kn. 40,00*

*White chocolate Bavarian cream and chestnuts*

*Kn. 40,00*

*National and international cheese selection*

*Kn. 80,00*

*Chef Choice Menu 2 course Kn. 200,00*

*Chef Choice Menu 3 course Kn. 250,00*

*Chef Choice Menu 4 course Kn. 310,00*

