



Le Premier

Room service

Menu





1870

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 groždice

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

*Usluga servisa u sobu je dostupna od
12,00 - 22,00h*

Usluga servisa u sobu se naplaćuje 30,00 Kn.





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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

Chestnuts Mont Blanc

Kn. 40,00

White chocolate Bavarian cream and chestnuts

Kn. 40,00

National and international cheese selection

Kn. 80,00

*Room service is available from
12,00 - 22,00h*

Room service charge is 30,00 Kn

