



*Le Premier*

*Restaurant*  
*Menu*





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*Le Premier*  
BOUTIQUE HOTEL

### **Predjela**

*Tuna tube punjen s moussom od gusje jetre uz prah od maslina, klice i aceto perle*

*Kn 105,00*

*Tartar od jadranske tune uz dinju burnoise, svježi krastavac, tostirane bučine sjemenke s dressingom od agruma*

*Kn 80,00*

*Salata od kraljevskih gambera na podlozi od mladih lisnatih salata i komorača*

*Kn 75,00*

*Dimljena brasiola uz micro salate, kremu od mrkve, aceto perle i jestivo cvijeće*

*Kn 75,00*

### **Juhe**

*Kremasta juha od celera s gamberima i hrskavim pršutom*

*Kn 35,00*

*Consome od pivca s raviolom od mozzarelle i julienne povrćem*

*Kn 35,00*





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### **Tjestenine i Rižota**

*Zeleni detox rižoto od mladog špinata s šparogama s kremom od pistacija,  
black tiger kozicu i prah od cikle*

*Kn 75,00*

*Njoki od špinata u kremastom umaku od brancina, cherry rajčica, tikvica uz  
prah od crnih maslina*

*Kn 80,00*

*Istarski pljukanci u kremastom umaku od tikvica i polusušenih rajčica  
s rezancima od bifteka*

*Kn 85,00*

*Rib-eye steak tagliata na šparogama, mladim lisnatim salatama s ribanim sir  
grana padano, aceto perle i polusušene rajčice*

*Kn 95,00*

### **Glavna jela**

*File lososa s koricom od chilija uz mousse od krumpira aromatiziran s  
češnjakom, joulienne povrće i pesto od rikule*

*Kn 135,00*

*Janjeći kotleti s crustom od dijona i pistacija serviran uz kremu od cikle i mrkve,  
pire od slanutka i jus od tamne čokolade*

*Kn 185,00*

*File brancina serviran uz pire od celera s krumpirom i salatu od svježeg  
komorača s agrumima*

*Kn 150,00*





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*Teleći kare na pireu od mladog boba uz aromatiziranu hrskavu palentu  
i teleći jus*

*Kn 145,00*

*Rib-eye premium cut, serviran uz pečenu mladu mrkvu, hoummus, šparoge,  
ribani crni tartuf i teleći jus*

*Kn 195,00*

### **Deserti**

*Ekler s mousseom od bijele čokolade punjen coulisom od maline*

*Kn.42,00*

*Ekler s mousseom od tamne čokolade punjen coulisom od šumskog voća*

*Kn. 42,00*

*Mousse od lješnjaka s biskvitom od tamne čokolade*

*Kn. 40,00*

*Izbor nacionalnih i internacionalnih sireva*

*Kn. 80,00*

*Meni po izboru šefa kuhinje 2 slijeda od Kn. 200,00*

*Meni po izboru šefa kuhinje 3 slijeda od Kn. 250,00*

*Meni po izboru šefa kuhinje 4 slijeda od Kn. 310,00*





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### **Cold appetizers**

*Tuna fillet filled with “fois gras” mousse with olive powder, sprouts and aceto pearls*

*Kn 105,00*

*Adriatic sea tuna tartar with burnoise melon, fresh cucumber, toasted pumpkin seeds and citrus dressing*

*Kn 80,00*

*Black tiger prawns a base of young leafy salads and fennel*

*Kn 75,00*

*Smoked brasiola with sprouts, carrot cream, aceto pearls and edible flowers*

*Kn 75,00*

### **Soups**

*Creamy celery soup with prawns and crispy prosciutto*

*Kn 35,00*

*Rooster consommé with ravioli of mozzarella and Julienne vegetables*

*Kn 35,00*





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### **Pasta and Risotto**

*Green detox risotto made from young spinach, asparagus, pistachio cream, black tiger prawn and beetroot powder*

*Kn 75,00*

*Spinach gnocchi in creamy sea bass sauce with cherry tomatoes, zucchini and black olive powder*

*Kn 80,00*

*Istrian pasta Pljukanci in a creamy sauce of zucchini and semi-dried tomatoes with beefsteak strips*

*Kn 85,00*

*Rib-eye steak tagliata on asparagus, young leafy salads with Grana Padana cheese, aceto pearls and semi-dried tomatoes*

*Kn 95,00*

### **Main course**

*Salmon with chili crust, potato mouse flavoured with garlic and joulienne vegetables and ricolaa pesto*

*Kn 135,00*

*Lamb chops with Dijon mustard and pistachio crust served with beetroot and carrot cream, chickpea puree and dark chocolate yus*

*Kn 185,00*

*Sea bass fillet served with celery puree with potatoes and fresh fennel salad with citrus fruits*

*Kn 150,00*





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*Veal curry on young bean puree with flavored crispy polenta and veal yus*

*Kn 145,00*

*Rib-eye premium cut, served with roasted young carrots, hummus, asparagus, grated black truffle and veal yus*

*Kn 195,00*

### *Desserts*

*Eclair with white chocolate mousse filled with raspberry coulis*

*Kn 42,00*

*Eclair with dark chocolate mousse filled with forest fruit coulis*

*Kn 42,00*

*Hazelnut mousse with dark chocolate biscuit*

*Kn 40,00*

*Selection of national and international cheeses*

*Kn 80,00*

*Chefs choice menu - 2 courses - from Kn. 200,00*

*Chefs choice menu - 3 courses - from Kn. 250,00*

*Chefs choice menu - 4 courses - from Kn. 310,00*

