



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 165,00

*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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BOUTIQUE HOTEL

*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 mousse 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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BOUTIQUE HOTEL

Veal chop 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

