



Le Premier

Restaurant
Menu





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Le Premier
BOUTIQUE HOTEL

Predjela

Pate od guščje jetre s umakom od cherry likera s chutneyem od kruške i aromatiziranom brusketom

Kn 75,00

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

Steak Tagliatta na lisnatim salatama uz grana padano sir, šparoge i polusušene rajčice

Kn 110,00

Juha

Juha od crvenog luka sa zapečenom brusketom i grana padano sirom

Kn 35,00

Consome od pivca s brunoise povrćem

Kn 35,00





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Tjestenine i Rižota

Rissotto Mantecato od bundeve sa šumskim gljivama i crumble od kulena

Kn 85,00

Naši domaći ravioli punjeni rakovima u umaku od maslaca i biska

Kn 115,00

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

Kn 85,00

Glavna jela

*File grdobine pečen u maslacu, glazirane mini rajčice s acetom, krema od
bijelog graha i crumble od domaće pancete*

Kn 170,00

*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

*Pirjani teleći obrazi s quenellom od krumpira i poriluka,
na kremi od kruha i gorgonzole*

Kn 140,00

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

Kn 225,00





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Deserti

Jaffa tart

Kn 40,00

Ekler s mousseom od bijele čokolade punjen coulisom od maline

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 200,00 Kn.

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

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





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Cold appetizers

Goose liver pate with chutney pear and cherry liquor sauce served with aromatised bruschetta

Kn 75,00

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

Steak Tagliatta on lettuce with grana padano chese, asparagus and half dried tomatoes

Kn 110,00

Soups

Red onion soup with bruschetta and grana padano chasee

Kn 35,00

Rooster consommé with burnoise vegetables

Kn 35,00





Pasta and Risotto

Pumpkin risotto mantecato with forest mushrooms and kulen crumble /Croatian spicy sausage crumble/

Kn 85,00

Our homemade ravioli stuffed with crabs in butter bisque sauce

Kn 115,00

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

Kn 85,00

Main course

Veal cheeks sous vide with potato and leek quenelle on bread and gorgonzola cheese cream

Kn 140,00

Rib-eye premium cut served with baked young carrots, hummus, asparagus, grated truffles and veal jus

Kn 225,00

Monk fish file, glazed cherry tomatoes with acetto, white kidney bean and homemade bacon crumble

Kn 170,00

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

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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Desserts

Jaffa tart

Kn 40,00

Eclair with white chocolate mousse filled with raspberry 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 200,00 Kn.

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

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

