PiNKU

VEČERA DINNER

P i N K U

SEVEN COURSE TASTING MENU
EXPERIENCE

KAMENICA
svježa kamenica, gel od limete, jagoda, granita od pjenušca
fresh oyster, lime gel, strawberry, sparkling wine granita

PLAVI RAK
rillette od plavog raka, tostirani pršut, hladna juha od graška i mente
blue crab rillette, prosciutto crumb, cold pea and mint soup

LIGNJA
poširana i dimljena lignja, krema od češnjaka, breskva
poached and smoked squid, garlic cream, peach

KOMARČA
ukiseljena komarča, bajam, buča mayo i gel od aronije
pickled gilt-head seabream, almond crumb, pumpkin seed mayo and aronia gel

MOL
poširani mol, rezanci od sipe, ukiseljeno jaje, mlada kapulica i riblji consomme
poached hake fish, cuttlefish noodles, pickled egg, spring onion and fish broth

TUNA
pečeni file Jadranske tune, tikvica, hollandaise i pinjoli
burned Adriatic tuna, zucchini, hollandaise and pine nuts

ČOKO & SIR
domaća čokolada od rogača i bajama, kozji sir i karamela
home made chocolate with carob and almonds, goat cheese and caramel

— 105 € —

WINE PAIRING WITH THE SEVEN COURSE TASTING MENU

— 65 € —