

LOVE

MENU

istrian bistro

& TAPAS BAR

MEAT MENU

Amouse-bouche

Cake stuffed with porcini cream, head cheese, spring onions
Brut Rose, Bjana, Goriška Brda



Beef tartare, truffles and roses

Beef tartare with quail egg, truffle butter, rose jam
Syrah, Santomas, slovenska Istra, dry



Truffles and buckwheat

Creamy mushroom soup with truffles, buckwheat popcorn, French cream
Malvazija, Brič, slovenska Istra, dry



Rhubarb sorbet

Rhubarb sorbet with green apples, mint, basil and Istrian sparkling wine



Veal, buckwheat and carrots

Veal fillet, homemade buckwheat gnocchi with sage, roasted baby carrots,
wild herbs

Merlot Bagueri, Klet Brda, Goriška Brda, dry



White chocolate, red fruits and pistachio

White chocolate mousse, red berry ice cream, strawberry gel, fresh
raspberries, pistachio crumble, macaron

Sladki Muškat, Brič, slovenska Istra, sweet

Price: 95 €

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FISH MENU

Amouse-bouche

Crystal bread with tomato puree, marinated anchovies
Brut Rose, Bjana, Goriška Brda



Tuna, orange and anise

Tuna tartare with rose water gel, candied orange, marinated anise,
compressed cucumber with elderflower and dill
Rose Casmere, Santomas, slovenska Istra, dry



Brodet and ravioli

Modern brodet with homemade ravioli, polenta chips with Mediterranean herbs
Malvazija, Pucer z Vrha, slovenska istra, dry



Rhubarb sorbet

Rhubarb sorbet with green apples, mint, basil and Istrian sparkling wine



Brill, orange and scallop

Brill, kale casserole, honey orange sauce, roasted scallop, imitation oyster,
wild vegetables

De Baguer Chardonnay-Sauvignon Blanc, Klet Brda, Goriška Brda, dry



White chocolate, red fruits and pistachio

White chocolate mousse, red berry ice cream, strawberry gel, fresh
raspberries, pistachio crumble, macaron

Sladki muškat, Brič, slovenska Istra, sweet

Price: 95 €