

DINNER

APPETISERS

Scallops | 200g (GF) (LF) € 29
Seared scallops, quail egg, twice cooked pork belly
Chestnut crumbs, cucumber, parsnip purée

Panzanella | 250g (LF) (V) € 17
Cherry tomatoes, avocado, cucumber, garlic chips
Pickled onion, fried eggplant, tomato and fresh basil dressing
Toasted rye bread

Add: Ciliegine Mozzarella € 3.5

Cordillera Salad | 200g (GF) (V) € 19
Lettuce, baked onions, carrots, tomatoes, squash, chickpeas
Feta cheese, quail eggs, toasted seeds, citrus vinegar

SOUP

Bouillabaisse | 220g (GF) (LF) € 18
Fish soup, poached mussels, glazed potato
Soft fennel with orange

Pumpkin | 220g (GF) (LF) (V) € 14
Creamy pumpkin soup, caramelized pumpkin seed foam

FROM THE SEA

Smoked | 350g € 37
House-made ravioli pasta with monkfish, glazed zucchini
Smoked monkfish medallion, chanterelles
Porcini sauce, tomato chips

Red Mullet | 380g (GF) € 32
Sautéed potato with onion, grilled red mullet
Calamari stuffed with green beans and herbs

FROM THE GARDEN

From the Garden | 350g (V) € 23
Glazed pumpkin, risotto with green beans pure
Chanterelles, pickled onion

Mezza (for two) | 480g (GF) € 28
Local selected Mangulica prosciutto
Lovcen smoked prosciutto, pork sausage, dry beef
Selection of Montenegrin cheeses, marinated olives, ajvar

Composition | 200g € 23
Dry aged beef tartar, cured egg yolk, shallot and capers
Smoked cream cheese, pickled onion, rye breadcrumbs
Chives oil, herb salad, mini baguette

PASTA & RISOTTO

Fisherman's | 300g (GF) € 33
Creamy black risotto with yellow peppers, sautéed calamari
Watercress pesto, parsley chips

Forest | 250g € 26
Porcini and Grana Padano house-made gnocchi
Overnight cooked ox tail, mushroom chips, porcini powder

Nonna's Way | 300g (GF) (V) € 19
Lasagne with gluten free pancakes, basil bechamel
Organic vegetables ratatouille, Parmigiano Reggiano crust

FROM THE LAND

Pork Belly | 380g € 29
Slow cooked pork belly, crispy skin
Cherry gel, apple and cinnamon cream, potato and olive oil purée

Lamb | 420g € 35
Overnight cooked lamb shank
Scallion cooked in milk, pickled carrot, chives, crispy onion
Fried baby potato, beetroot and lamb juice

FLAME GRILL

Flame grill choice of sea food and meat

Tuna Steak | 220g € 29
Sea Bass Fillet | 200g € 32
Chicken Fillet | 280g € 21
Montenegrin Fillet Mignon | 250g € 39
Jack Creek Black Angus Ribeye | 300g € 106
Vegan Fillet Mignon, beetroot jus | 220g (V) € 25

Served with a choice of
Creamy polenta with Mediterranean herbs
or
Potato and olive oil purée
or
Grilled organic vegetables
or
Fried baby potato
or
Garden Salad
(Lettuce, spinach, cherry tomatoes, radish)