



ARGANTE

RESTAURANT

proljetni meni spring menu

PREDJELA / STARTERS


Chevice od orade sa salatom od grejpa, naranče i komorača
Sea bream ceviche with grapefruit, orange and fennel salad

Krem juha od špinata i brancina
Spinach and Sea bass veloute

Rižoto od mladog radiča, fete i suhih smokava
Young radicchio risotto with feta cheese and dried figs

Cheesecake s crumbleom od bosiljka i sušenih rajčica
Savory cheesecake with basil crumble and sun dried
cherry tomatoes

GLAVNA JELA / MAIN COURSES



Lagano pečena juneća rebra s mladim keljom i
pjenicom od krumpira i tartufa
Slow roasted beef short ribs with baby kale and potato truffle foam

File pagara na cappuccinu od avokada i kremi
od mediteranske ćićvarde
Red porgy fillet on avocado cappuccino with mediterranean chickpea cream

Escalope punjen kremom od zelenih rajčica,
bosiljka i dimljene mozzarelle na kremi od graška
Escalope stuffed with green tomato cream, basil and smoked
mozzarella served on a pea puree

Pileća galantina punjena baby špinatom i medvjedićim lukom sa
slatko kiselim šparogama i mladim krumpirom
Chicken galantine stuffed with baby spinach and wild garlic, served
with sweet-and-sour asparagus and new potatoes

DESERTI / DESSERTS

Jagode s acetom i šlagom
Strawberries with aged vinegar and chantilly cream

Tiramisu my way
Tiramisu "my way"

Dnevni desert
Daily dessert

po osobi
per person:
30,00€