

ARGANTE
RESTAURANT

četni meni

summer menu

PREDJELA / STARTERS

Hladna „Virgin Mary“ juha
Cold "Virgin Mary" soup

Carpaccio mozaik od tune i lososa
Tuna and salmon carpaccio mosaic

**Burrata na kremi od crnih maslina s
carpacciom od rajčice i jagoda**
Burrata on black olive cream with tomato
and strawberry carpaccio

**Marinirana lubenica u Grey goose vodki na
kremi od feta sira**
Marinated watermelon in Grey Goose vodka
on feta cheese cream

GLAVNA JELA / MAIN COURSES

Rižoto de marisco
Risotto de marisco

**Losos na podlozi od muhammare sa salatom od
korabe i svježeg kopra**
Salmon on a muhammara base with kohlrabi and fresh dill

Saltimbocca od pilećeg batka i zabatka s pireom od kukuruza
Chicken drumstick saltimbocca with corn puree

Marinirani teleći kare s mahunama i salatom od koromača
Marinated veal loin with green beans and fennel salad

DESERTI / DESSERTS

Voćni tart
Fruit tart

Tart od pistacija
Pistachio tart

Dnevni desert
Daily dessert

po osobi
per person:

29,00 €

Preporuka vina
Wine recommendation

Rose Velebna
0,15l 8,00 €