

Ispričat ću Vam priču, istinitu priču...

Ovo što imate pred sobom je moje životno dijelo, ostavština ako želite...

Kratki sažetak lutanja po svijetu u zadnjih deset godina pretočio na papir. Tu su svi utjecaji i okusi, svi mali skriveni znakovi, koji su od mene napravili to što jesam danas. Arogantan egoist koji će napraviti sve što je potrebno da dođe do cilja, biti chef. Nemojte me krivo shvatiti, nisam tako odgojen, zahvaljujući svojoj majci, ali život u kuhinji me promijenio i formirao tako da mogu preživjeti i isplivati. Vjerujte mi na riječ, to je jedini način kako egzistirati u ovoj profesiji.

Na sreću nisam bio sam. Tu su bila moja braća po oružju, Jo i Steven i Paolo i Petra i još mnogo drugih. Imena nisu važna jer oni znaju o kome pričam. Svima njima ... kapa dolje. Ovaj meni sam želio kuhati prije 20 godina, ali nisam imao niti znanja, niti kulinarske discipline za nešto ovakvo. Ovaj meni je rezultat mnogih neprospavanih noći i bezbroj cigareta i kava dan za danom, mjesecima, godinama.

Kad otvorite ove stranice ja vam nudim svoju dušu, kreativnost... sebe.

Ali, ako ste spremni, udobno sjednite, duboko udahnite, sklopite poslužavnike ispred sebe i podignite stolice u uspravan položaj. Vrijeme je poletanja!

Let me tell you a story, a true story...

what you have in front of you is my life's work, my legacy if you want.

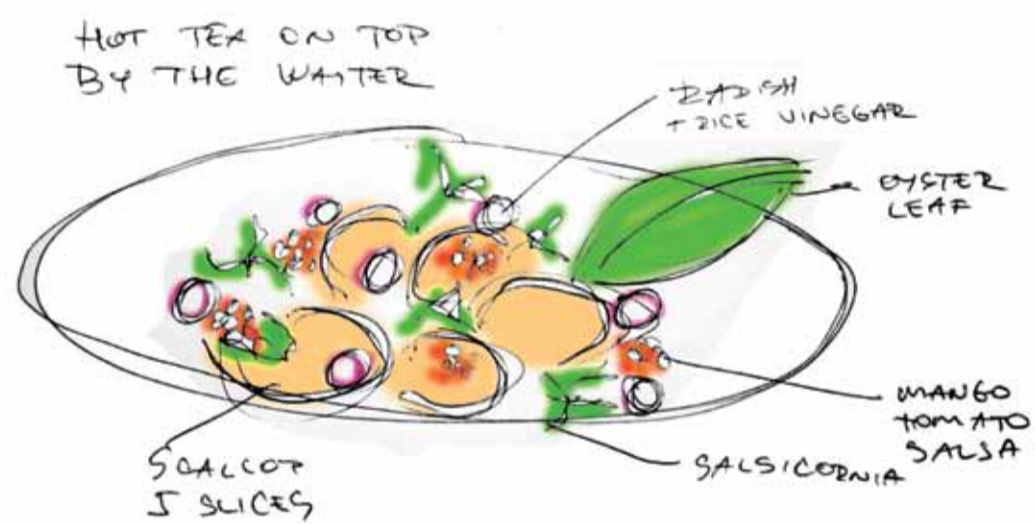
A compilation of bumming around the world for a last decade and trying to put on the paper all the influences and tastes and senses, scratches and nuts if you want, that formed me to be who I am today. An arrogant egoist who will do what ever is necessary to succeed, to be a chef. I was not raised that way. Thanks to my mom, but cooking changed me and formed me to its owlmould to be able zo survive and prevail, to stay afloat. And believe you me this is the only way to stay alive in this profession.

But I didn't do it alone. I had my fellow warriors, Jo and Steven and Paolo and Petra and many more, names are irrelevant. They know who they are, too all of them... chapeau. This menu is what I wanted to be 20 years ago, but couldn't cope with techniques and cooking processes. This menu is result of long sleepless nights and cigarette and coffee devouring days and months. Please threat it that way.

Once you open this menu you will have a window to my soul, my creativity... me bare. If you are ready, sit back, take a deep breath, your trays up and your seats in upright position, it is time to take off.

. Tom

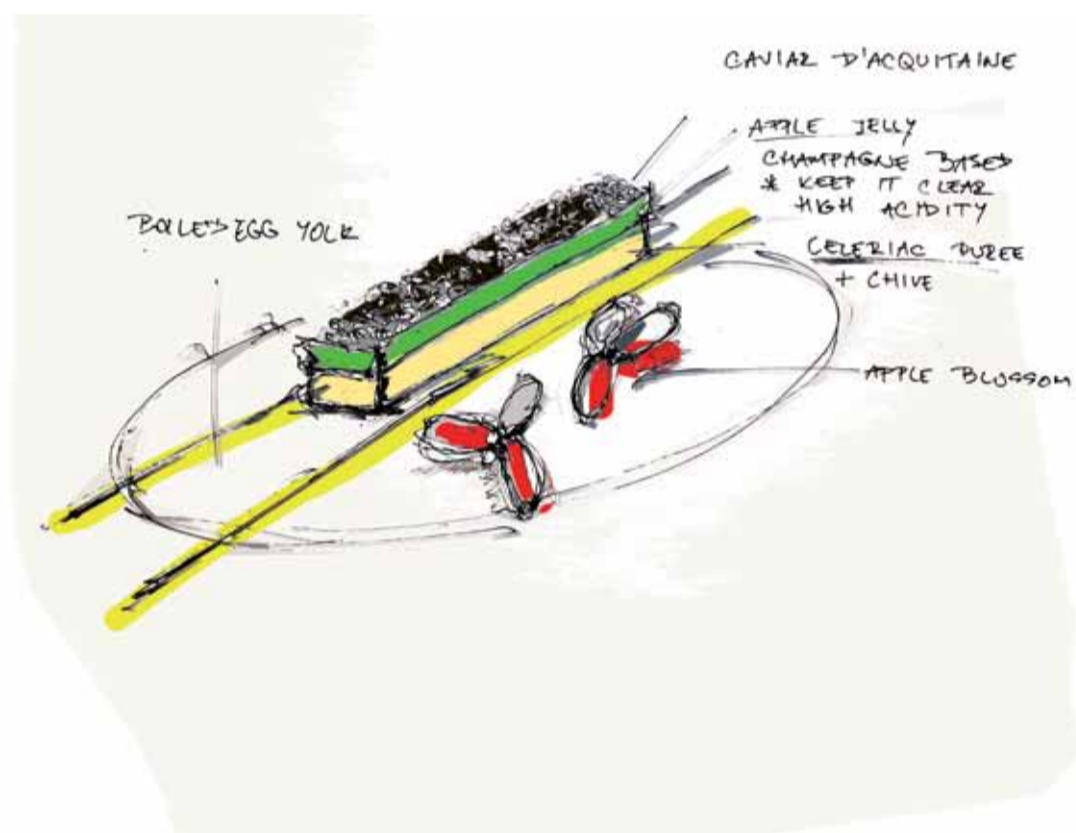
Sirova jakobova kapica  
Čaj od šparoge i mente, ukiseljena rotkvica  
Salicornia, salsa od manga i rajčice  
Lišće kamenice



Raw scallop  
Asparagus and mint tea, pickled radish  
Salicornia, mango and tomato salsa  
Oyster leafs

120,00 kn

Kavijar d'Acquitaine  
Pire od cvjetače; vlasac  
Žele od zelene jabuke; champagne  
Cvijet jabuke, Cress



Caviar d'Acquitaine  
Cauliflower purée; chive  
Green apple jelly; champagne  
Apple blossom; Cress

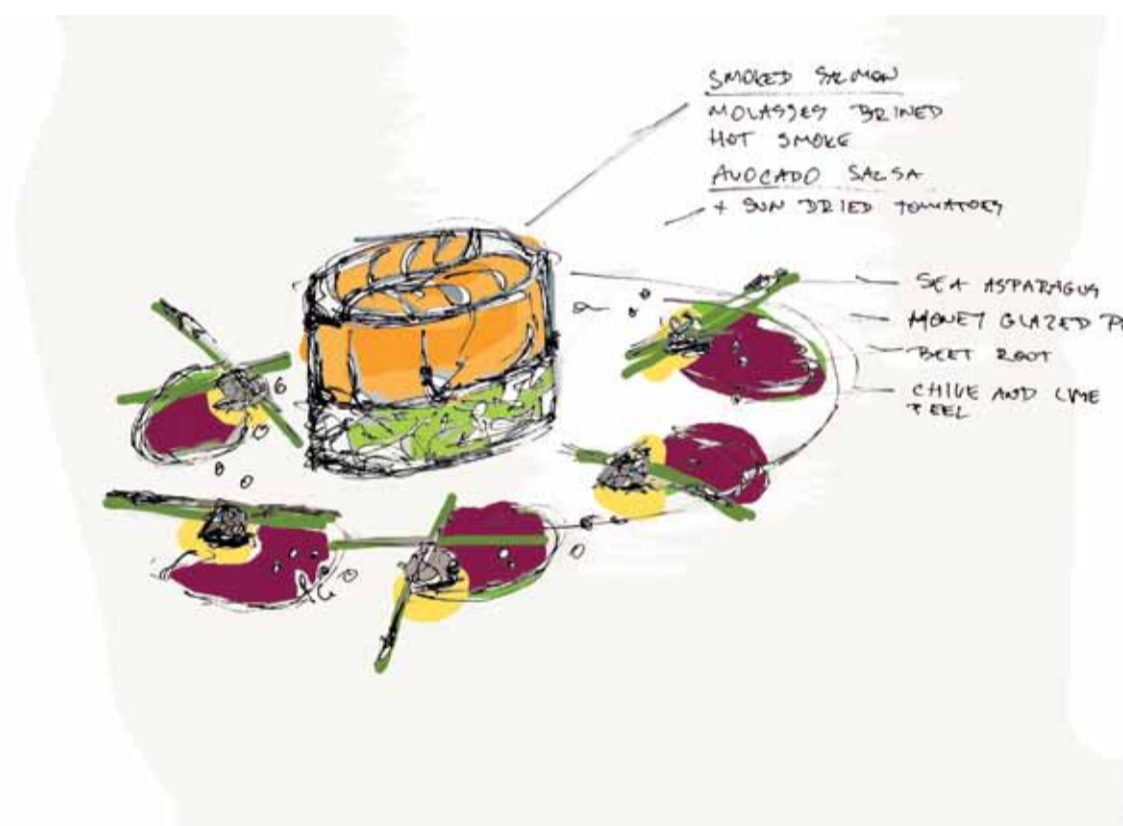
360,00 kn

Dimljeni losos; salamura od melase

Salsa od avokada; sušeni daterino

Pepquino; limeta

Medom glazirana kruška



Home smoked salmon; molasses brined

Avocado salsa; daterino sun dried

Pepquino; lime

Honey glazed pear

180,00 kn

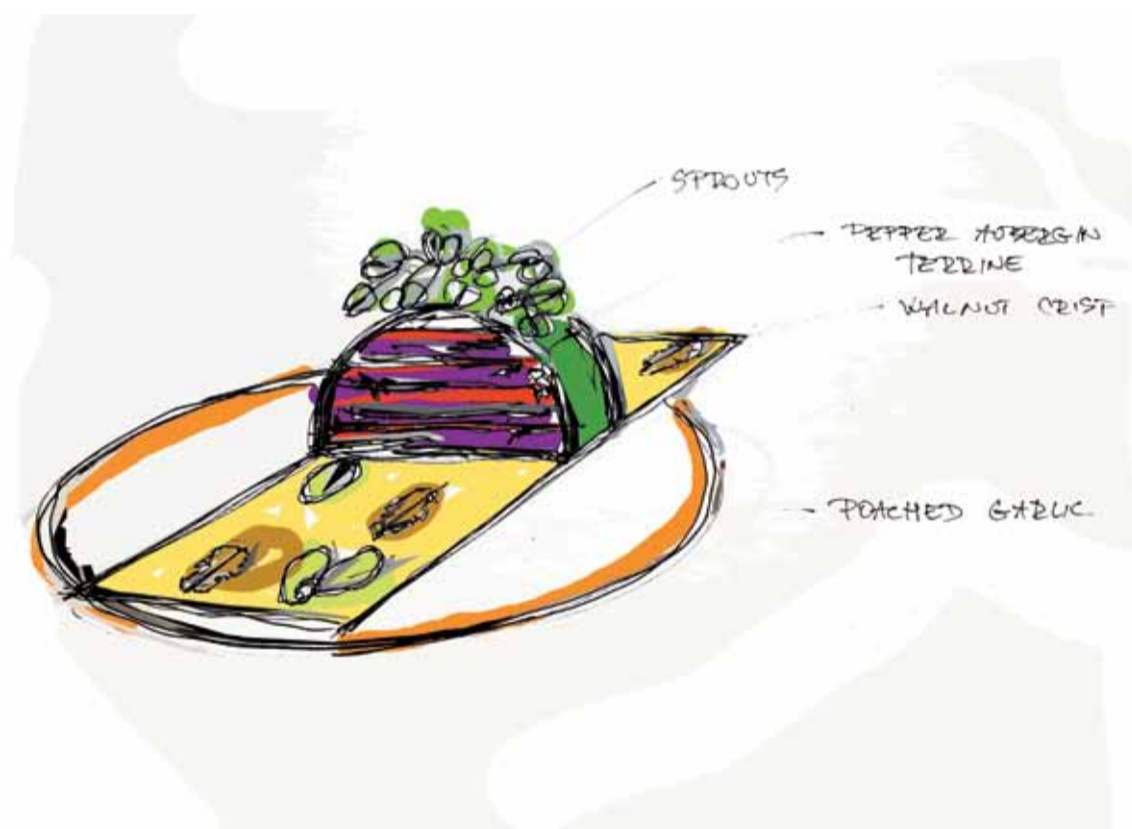
Ukiseljeni zubatac  
Luk kozjak; ocat iz hrasta  
Svježi krastavac i jabuka  
Borage



Escabéche of dentex  
Pickled shallots; oak aged vinegar  
Fresh cucumber and apple  
Borage cress

150,00 kn

Terina od paprike i patlidana  
Glazirana s medom i timijanom  
Poširan češnjak sa šafranom u maslinovom ulju  
Kreker od oraha



Pepper Aubergine terrine  
Glazed with honey thyme  
Poached garlic with saffron rested in olive oil  
Walnut crisp

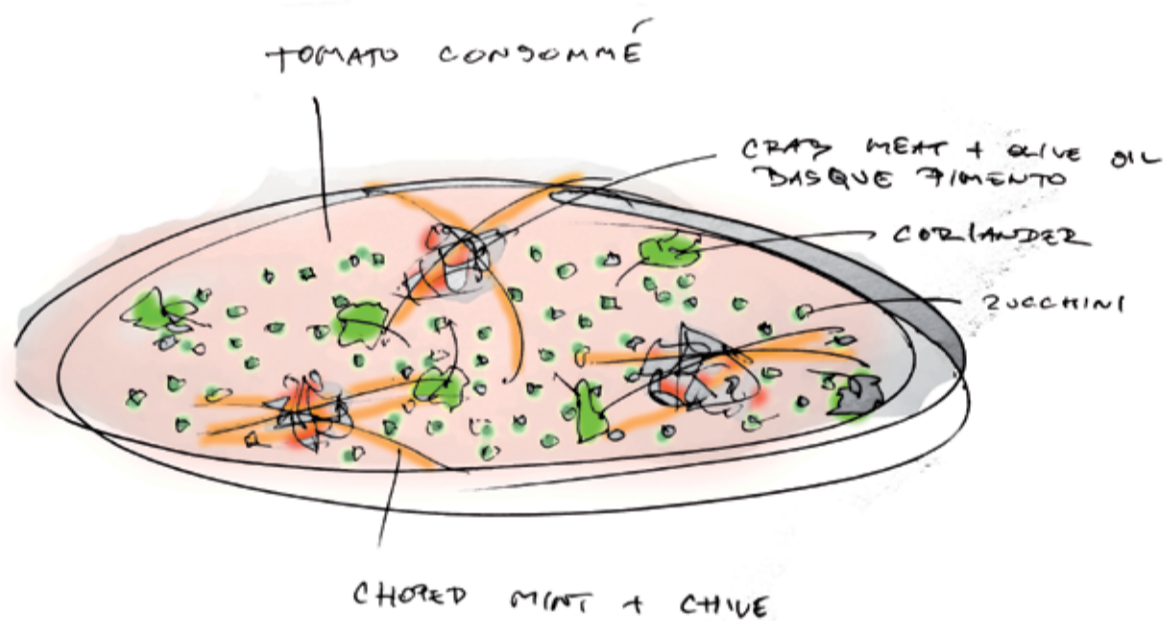
110,00 kn

Juha od tikvice s mentom

Esencija rajčice;

Rakovica; Baskijska paprika

Korijander, vlasac



Mint and zucchini soup

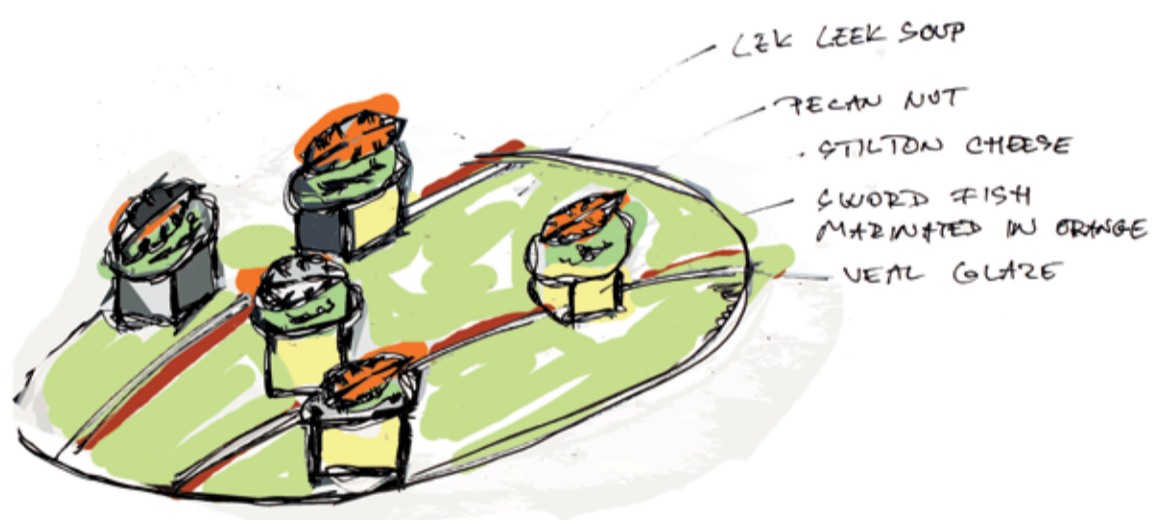
Tomato essence;

Crab meat, Basque pimento

Coriander, chive, chervil

140,00 kn

Krem juha od poriluka  
Sabljarka; marinirana u narančinom soku  
Stilton sir; brazilski orah  
Mesni glaze



Crème of leek  
Sword fish; orange marinated  
Stilton cheese; pecan nut  
Veal glaze

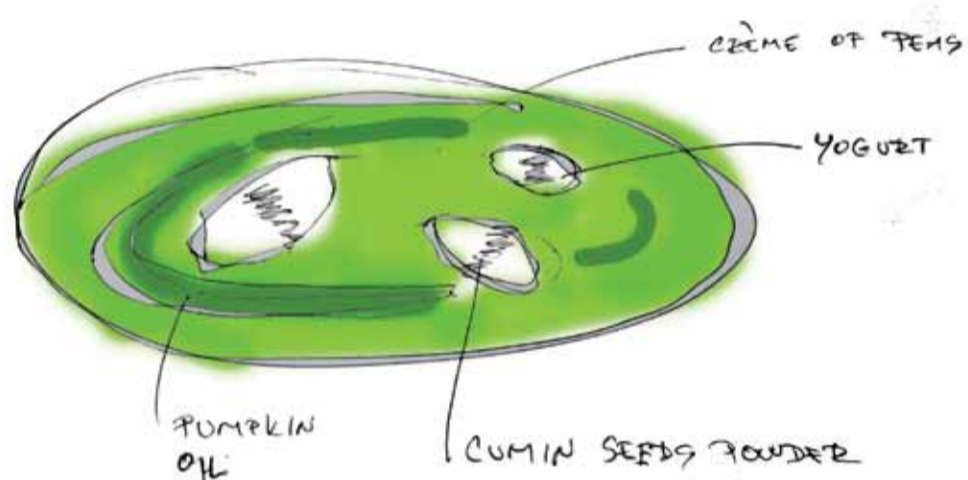
130,00 kn

Juha od graška

Ulje od đumbira; tostirane sjemenke suncokreta

Jogurt; kumin

Ulje od bundeve



Green pea crème soup

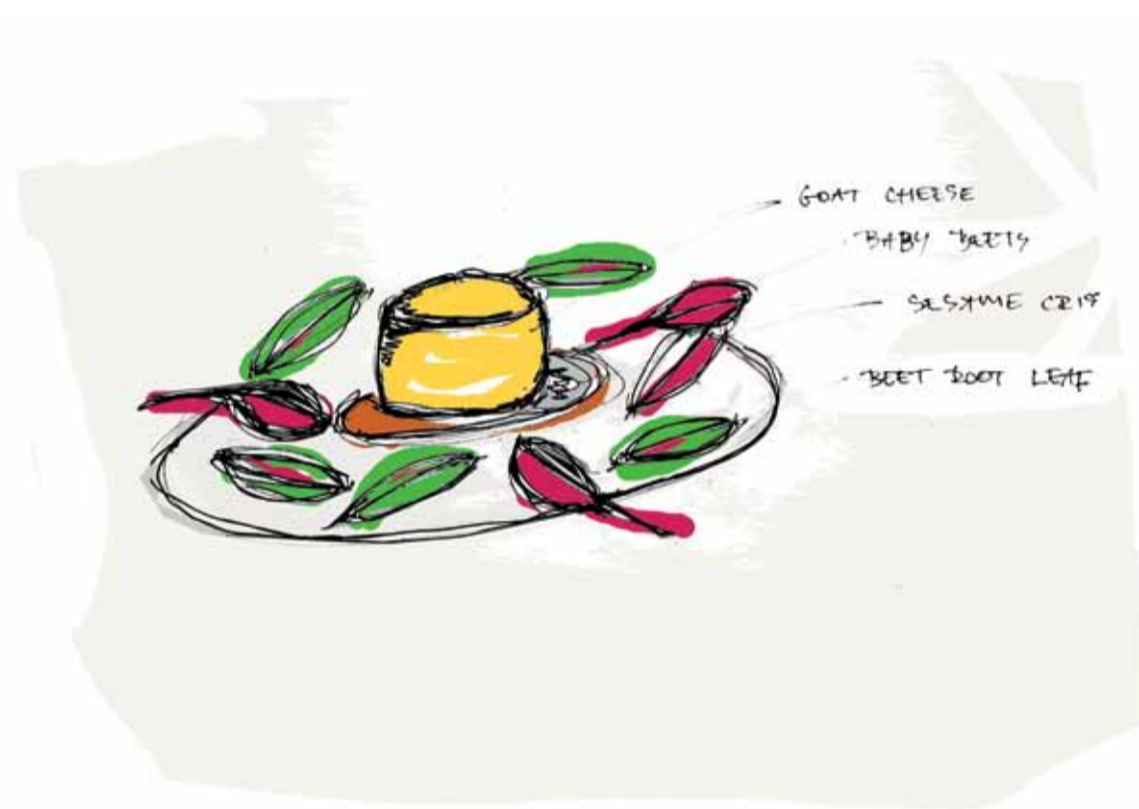
Ginger oil; toasted sunflower seeds

Yogurt; cumin seeds

Pumpkin oil

90,00 kn

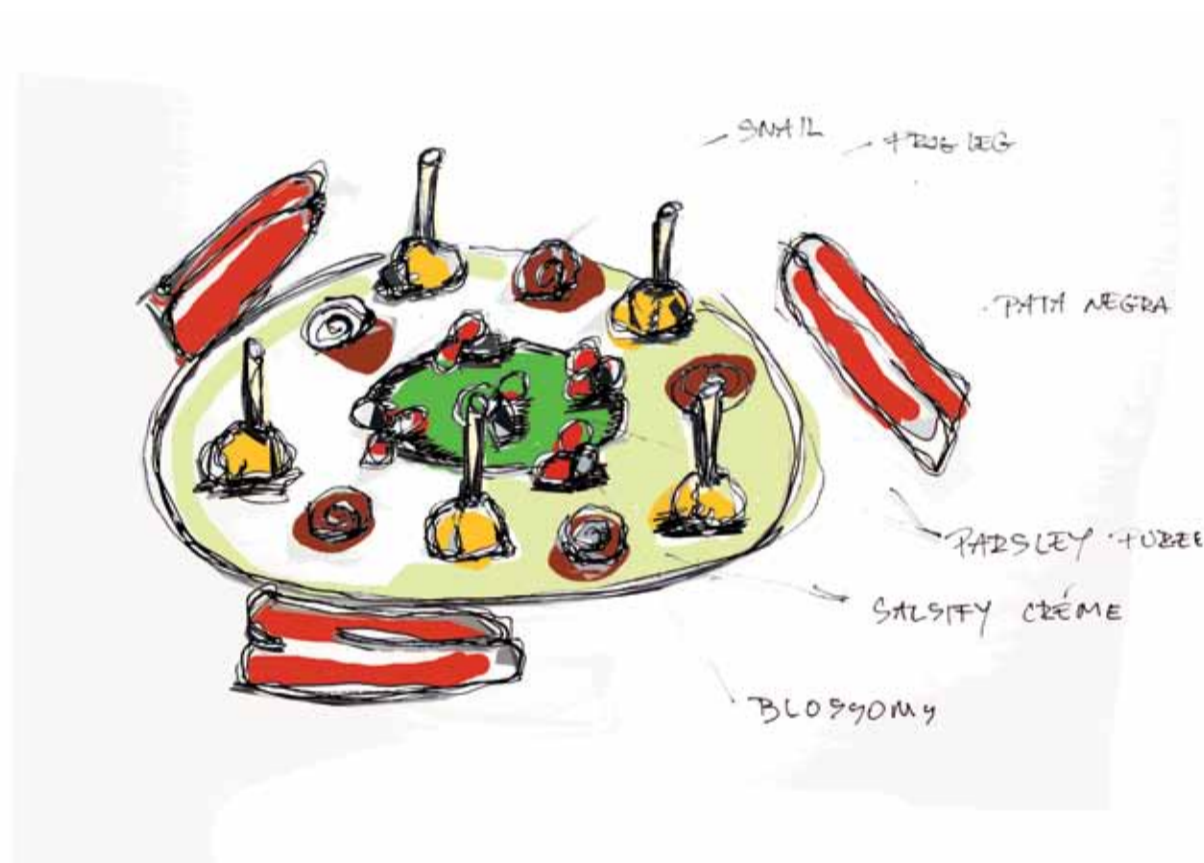
Tostirani kozji sir  
Pečene mlade cikle; timijan  
Lišće cikle; ocat s orasima  
Kreker od sezama



Toasted goat cheese  
Baked baby beet root; thyme  
Beet root leaf; walnut vinegar  
Sesame crisp

140,00 kn

Prženi žablji kraci  
Sotirani puževi; Tawny Porto  
Pire od peršina; krema od korijena kozje brade  
Pata negra; jestivo cvijeće



Fried Frog legs  
Sautéed snail; Tawny Porto  
Parsley puree; Salsify crème  
Patanegra; blossoms

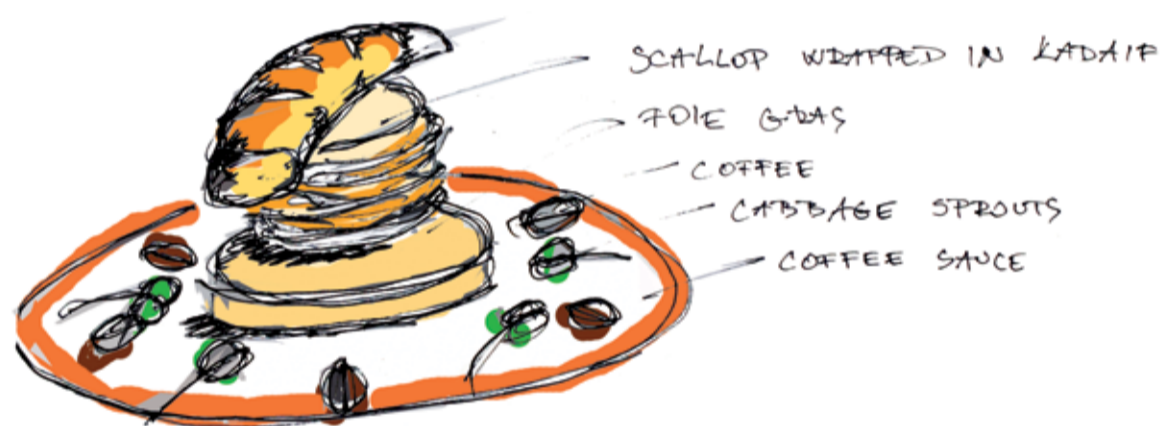
220,00 kn

Sotirani škampi

Guščja jetra iz gaze; Armagnac

Nashi kruška, Kadaif, smeđi šećer

Umak od kave; klice kupusa



Seared Langoustine tail

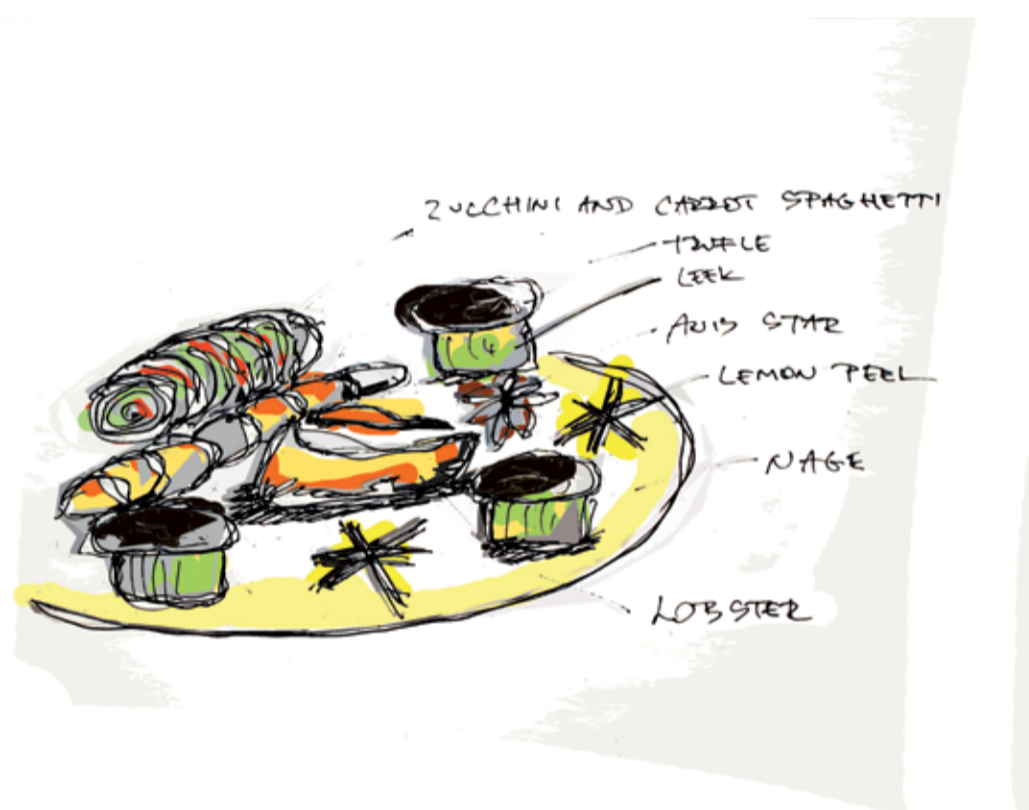
Foiegrastorchon; Armagnac

Nashi gold, Kadaif, brown sugar

Coffee sauce; cabbage sprouts

220,00 kn

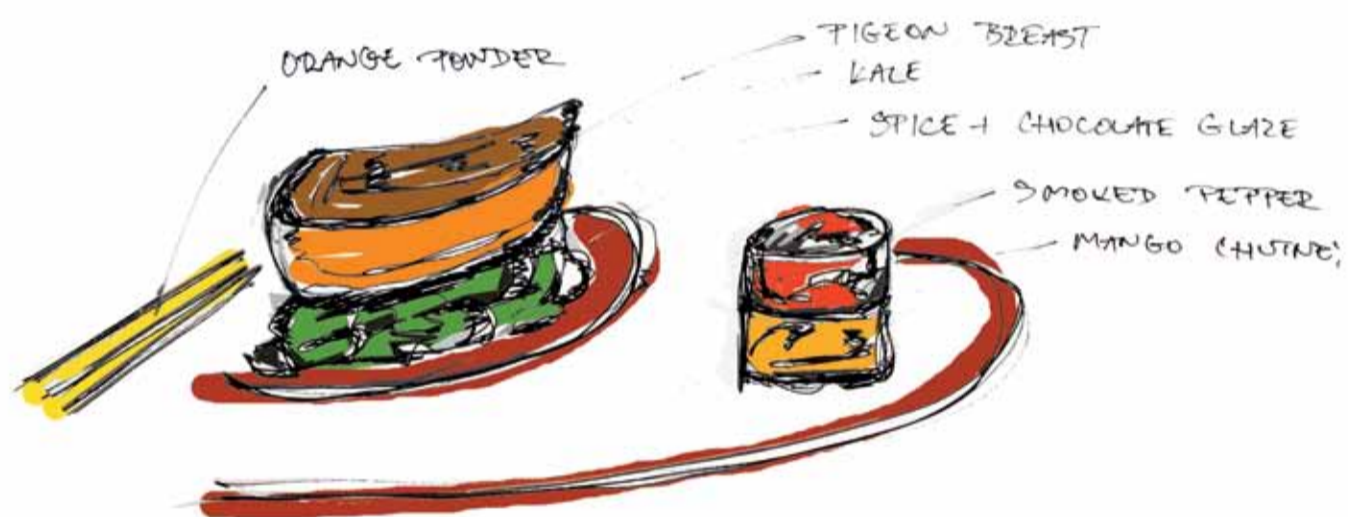
Ujušak od hlapa; anis i vlasac  
Špageti od mrkve i tikvice  
Pirjani poriluk; crni tartuf  
Ukiseljena limunova korica



Lobster nage; anis and chive  
Zucchini and carrot spaghetti  
Braised leek; black truffle  
Pickled lemon peel

270,00 kn

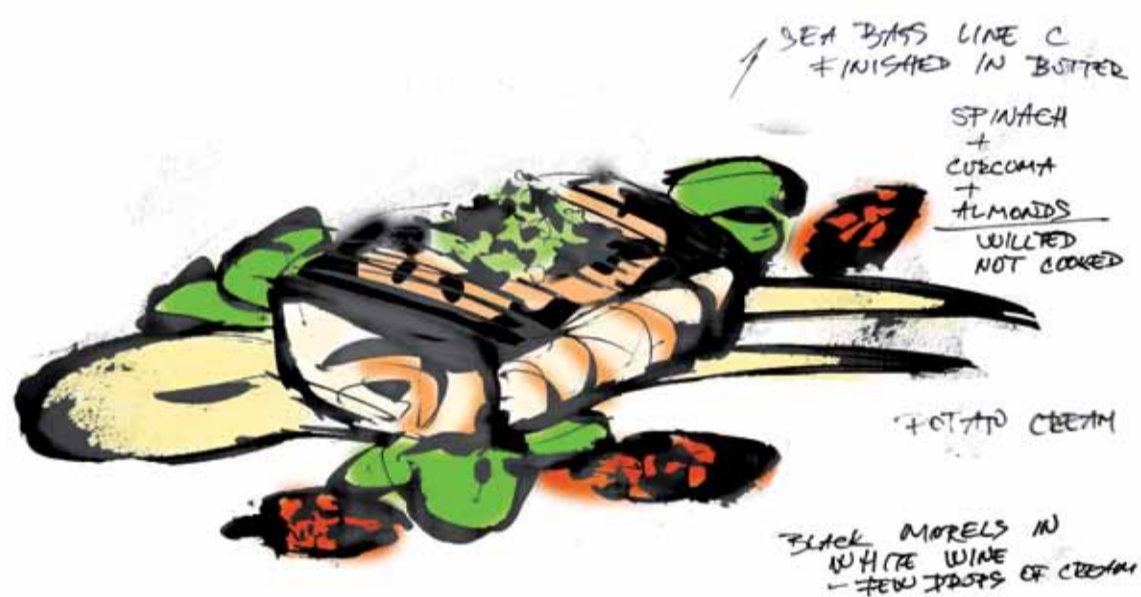
Golublja prsa  
Sotirani kelj; prah od naranče  
Ukuhani mango; dimljena paprika  
Čokoladni glaze



Seared Pigeon breast  
Sautéed kale; orange powder  
Mango chutney; smoked peppers  
Chocolate glaze

190,00 kn

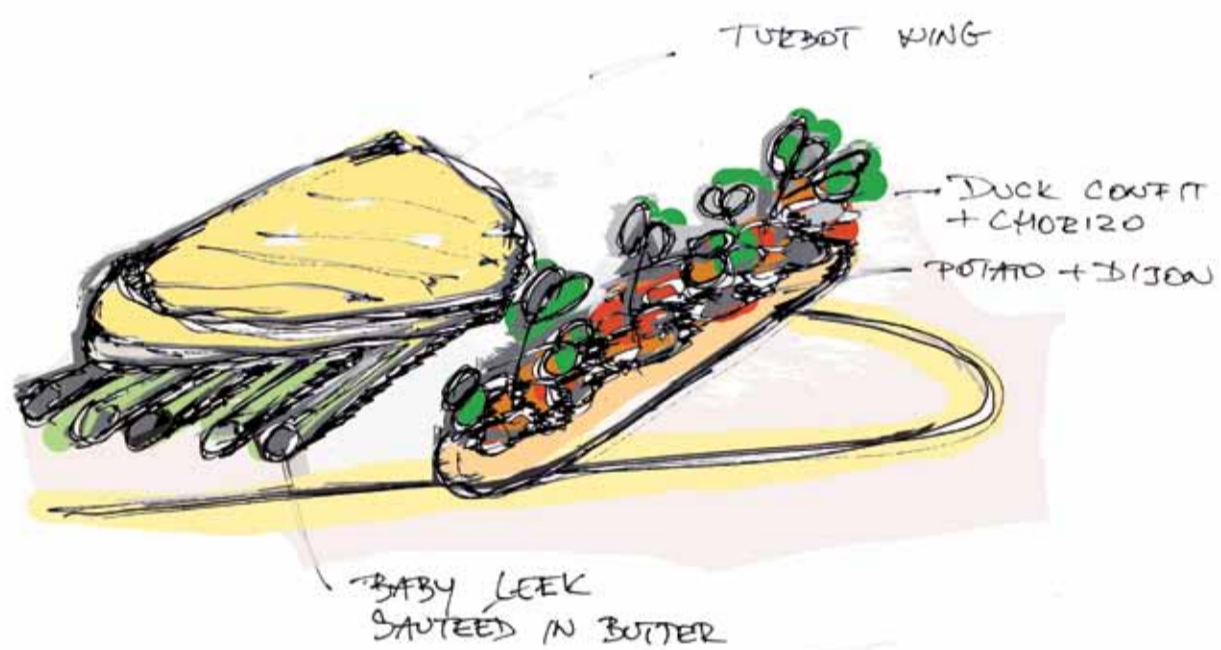
File Atlantskog brancina  
Crvena blitva s kurkumom i bademima  
Krema od krumpira  
Crni smrčci; zelena jabuka



Pan fried line caught sea bass  
Wilted red chard with curcuma and almonds  
Potato crème  
Black morel ragout; green apple

290,00 kn

Krilo romba  
Pačji confit; chorizo kobasica  
Krema od senfa i krumpira  
Sotirani baby poriluk



Turbot wing  
Duck confit; chorizo sausage  
Potato Dijon crème  
Baby leek sautéed

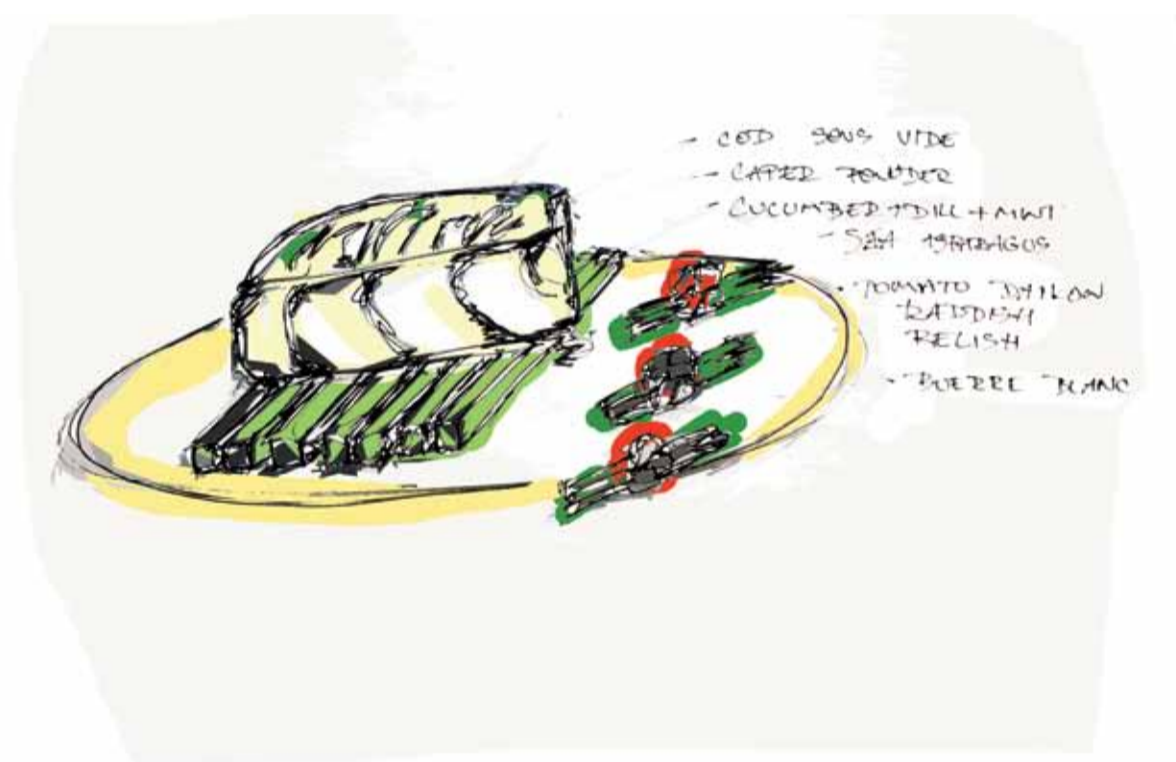
230,00 kn

File bakalara kuhan u vakumu; prah od kapara

Krastavac; kopar, menta; morske šparoge

Rotkva i rajčica

Buerre blanc; champagne umak



Cod sous vide; caper powder

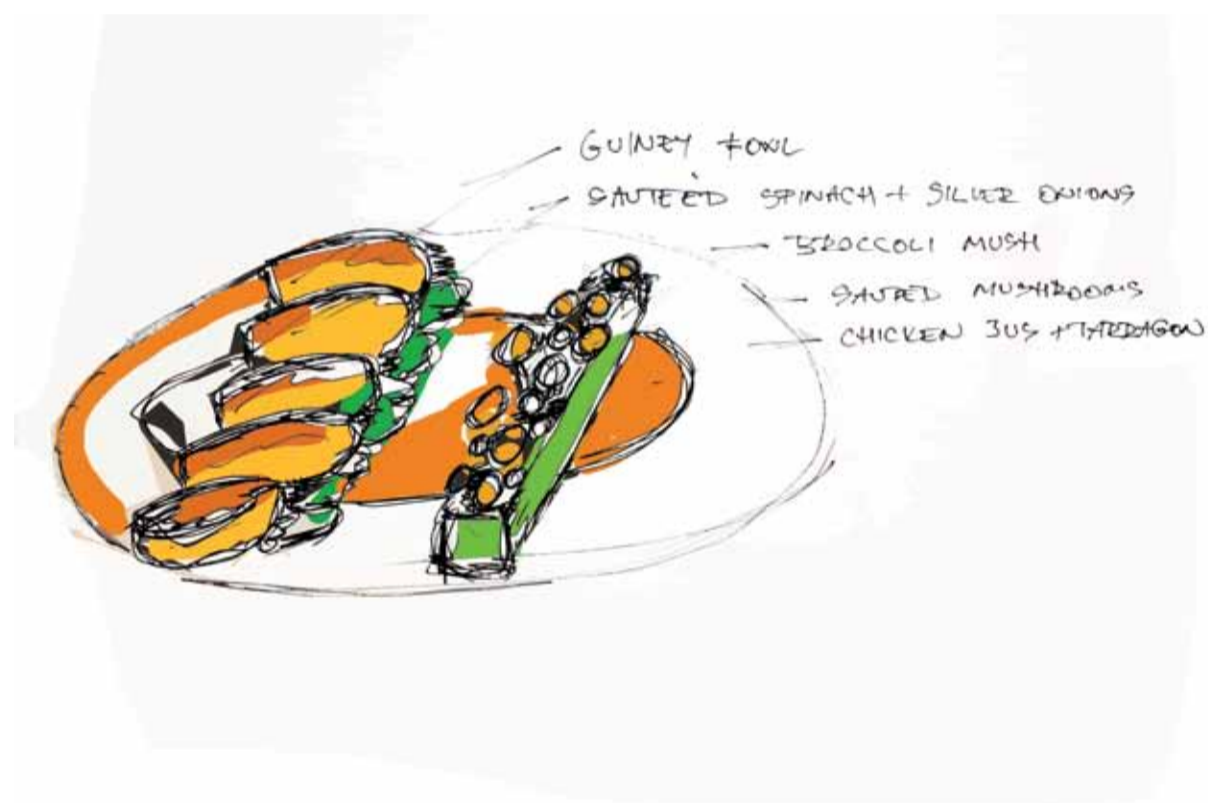
Cucumber; dill, mint; sea asparagus

Tomato daikon relish

Buerreblanc; champagne sauce

210,00 kn

Pečena prsa biserke  
Enoki gljive; lučice, špinat  
Pire od brokule; badem i timijan  
Umak od piletine i estragona



Pan fried Guiney fowl breast  
Enokimushrooms; silver onion, spinach  
Broccoli mush; almonds, thyme  
Chicken tarragon jus

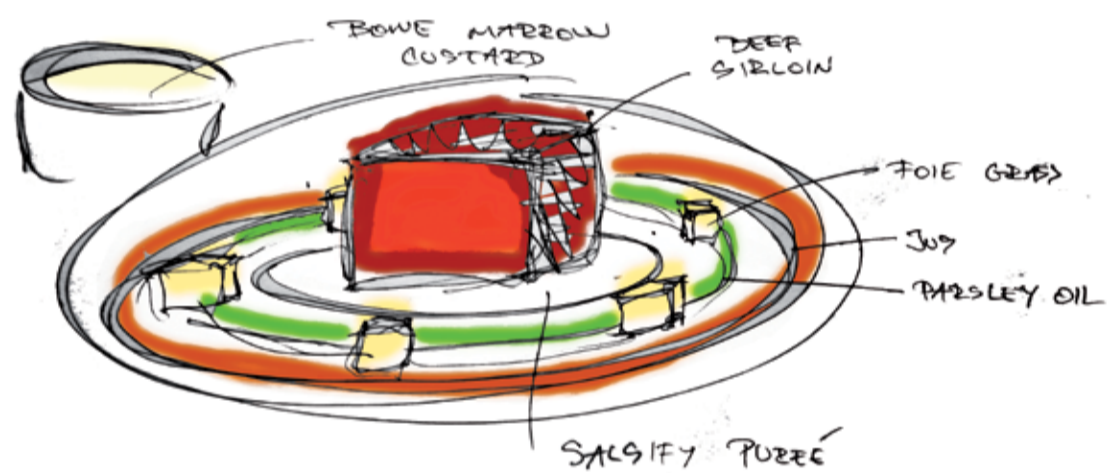
250,00 kn

Škotski ramstek

Pjenica od koštane srži; pire korijena kozje brade

Peršinovoulje, guščja jetra

Jus de veau



Scottish beef sirloin

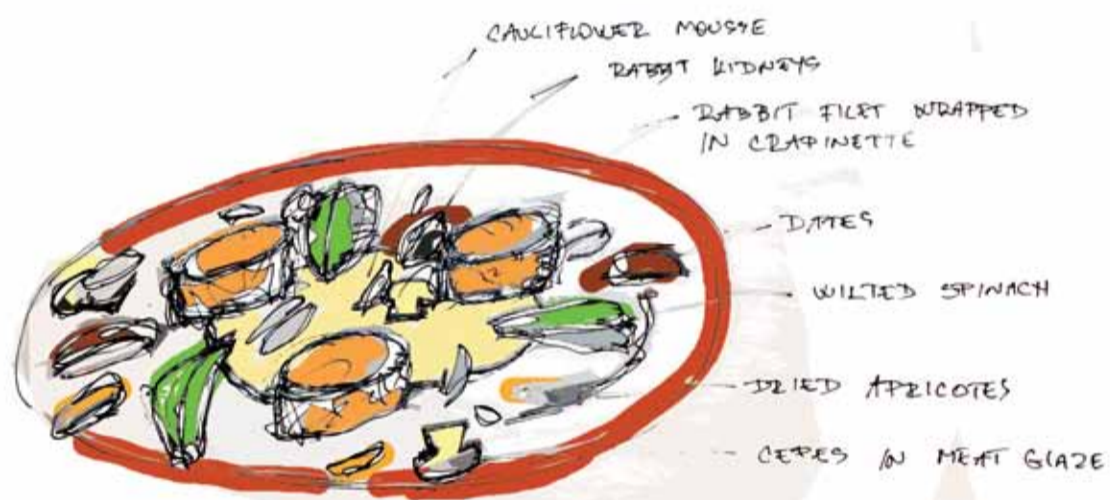
Bone Marrow Custard; Salsify puree

Parsley oil, foiegras

Jus de veau

290,00 kn

Pečeni file zec; crapinette  
Sotirani špinat; sušene marelice, datulje, zečji bubrezi  
Pjenica cvjetača; izdanci brokule  
Mesni glaze



Baked Rabbit filet; crapinette  
Sautéed spinach; dried apricots, dates, kidneys  
Cauliflower mousse; broccoli sprouts  
Meat glaze

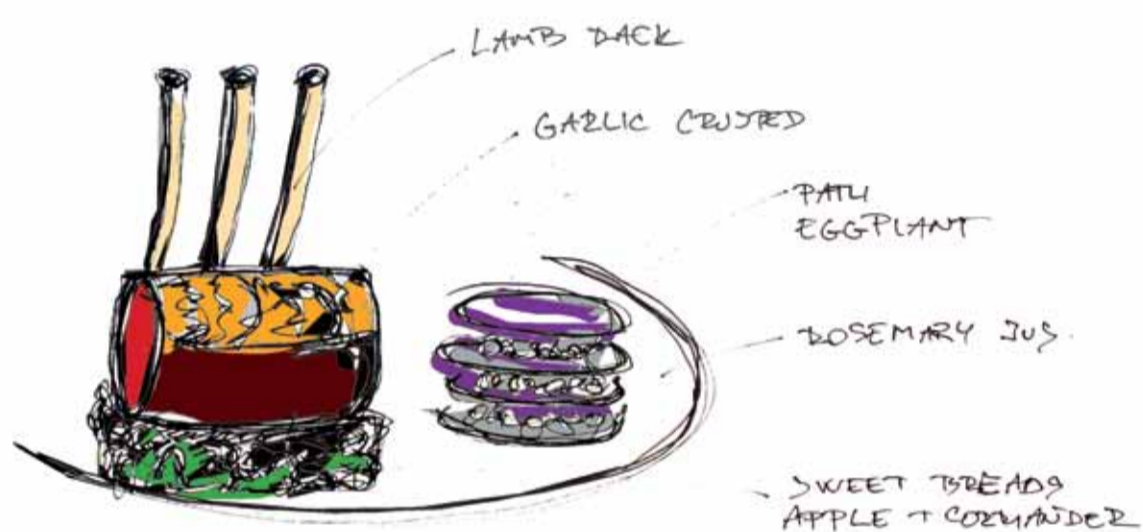
230,00 kn

Janjeći rack; zapečen češnjakom

Pečeni patlidani

Janjeće brizle, jabuka, korijander

Umak od ružmarina



Lamb rack; garlic crusted

Baked spiced eggplant;

Sweet breads; apple, coriander

Rosemary jus

250,00 kn

Parfe od manga i limete  
Crumble od tostiranog kokosa  
Žele od čokolade i korijandera

Mango and lime parfait  
Toasted coconut crumble  
Chocolate jelly with coriander

80,00 kn

Pečeni ananas, anis, cimet  
Smrznuti jogurt  
Glukoza s mentom

Baked pineapple, anis, cinnamon  
Frozen yogurt  
Mint glucose

80,00 kn

Krem limun pita  
Džem od limuna  
Meringue

Lemon tart  
Lemon jam  
Meringue

75,00 kn

Torta od kruške  
Mousse od mliječne čokolade  
Čips od đumbira

Pear cake  
Milk chocolate mousse  
Ginger chips

80,00 kn

Nabujak od čokolade  
Umak od marakuje

Chocolate soufflé  
Passion fruit sauce

80,00 kn

