

À la carte

MINIMUM ORDER: 1 STARTER - 1 MAIN COURSE

Included in the À la carte:

- **AMUSE-BOUCHE** (snacks to "warm up the palate")
- **BREAD, BUTTER, CHEESE** and **OLIVE OIL**
- **PETIT FOURS** (cookies, sweets, and biscuits for the end)

STARTERS

FOREST 43€



Beef Tartare from an organic farm in Udubina, at an altitude of over 700m / Adriatic anchovies / shallots / fermented strawberry syrup / hazelnuts / Japanese quail egg from a farm in Velika Gorica / dehydrated wild mushrooms from Medvednica mountain / local, handcrafted goat cheese from Dalmatinska zagora

SEA BOLOGNESE 2.0. 43€



Adriatic squid pasta / Ragù made from Adriatic squid head / Gacka trout roe / buttermilk sauce with dill oil

RUBY RED 37€



Carnaroli rice Acquerello 7 years aged / vegetable stock / beetroot and tonka bean / sauce made from cow's milk and goat's milk / almond cappuccino / cheese Kolan Reserve aged 24 months

The tasting menu is available for order until 9 pm.

Our menu contains allergens. If you suffer from a food allergy or intolerance, please let a member of the restaurant team know upon placing your order.

Individual dishes can be adjusted to meet the specified dietary restrictions via the symbols:   

"Our culinary ethos revolves around the use of **organic, wild, or biodynamic** ingredients sourced from local and regional small producers, and our commitment to support the local community. If you are interested in learning more about our suppliers, please visit our website or ask us.

MAIN COURSES

FEATHER 2.0. 67€



Dry-aged, organic, free range duck from a Kostibol family specially raised for restaurant Torero, smoked with hay and dandelions, glazed with honey from Medvednica mountain and 12 years aged aceto balsamico / parsnip / stock from a wild parsnip from Medvednica / sauce from the leftover parts of the duck / chive sauce

BEEF WELLINGTON 47€



Filet mignon of beef from an organic farm in Udbina, at an altitude of over 700m / duxelles from locally grown mushrooms / pancake with parsley / Dijon mustard / sweet potato / demi-glace sauce with star anise

SOIL 41€



Cheese Kolan Reserve aged 24 months / sage from the garden located at foothills of Medvednica / Cow's milk Ricotta from Gligora / Istrian black truffle / locally grown mushrooms / organic pumpkin oil from Varaždin by the Petrović family / Katica egg yolk from Kostibol family

DESSERTS

CLOUD 13€

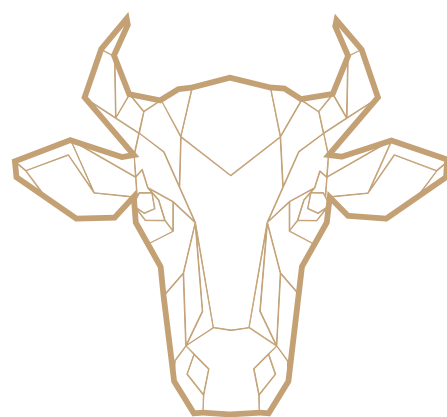


Hot, cold, light, strong...

GLASS SPHERE 13€



Our vision of cheesecake!



SCENT OF A TASTE 6.0.

"LOOK, TASTE, SMELL, FEEL, HEAR"

LIÈGE WAFFLE AND "DUCK", PERSIAN JAM

Liège waffle cooked in duck fat topped with duck heart, brain and liver, caramelized onions, Kombu dashi and mushroom jelly, kale chips / tartlet with Persian jam, vanilla cream and egg white crust

POTATOES, CAVIAR, BURGER

Native potatoes from Ilika, chicken jus, Osietra selection caviar from the Schlader family from the Kalkalpen National Park in the Austrian Alps / mayonnaise with honey from Medvednica mountain, maple syrup and hot sauce, fried onions, Salanova salad, beef from an organic farm in Udubina, at an altitude of over 700m, bacon from the Black Slavonian pork, cheese from mixed cow and sheep milk

B² & OIL & CHEESE

2 aromatized butters, French Brioche, extra virgin olive oil, fresh cows cheese

FOREST

Beef Tartare from an organic farm in Udubina, at an altitude of over 700m / Adriatic anchovies / shallots / fermented strawberry syrup / hazelnuts / Japanese quail egg from a farm in Velika Gorica / dehydrated wild mushrooms from Medvednica mountain / local, handcrafted goat cheese from Dalmatinska zagora / snack made of spruce needles syrup, hazelnuts and almonds

SEA BOLOGNESE 2.0.

Adriatic squid pasta / Ragù made from Adriatic squid head / Gacka trout roe / buttermilk sauce with dill oil

RUBY RED

Carnaroli rice Acquerello 7 years aged / vegetable stock / beetroot and tonka bean / sauce made from cow's milk and goat's milk / cheese Kolan Reserve aged 24 months / almond cappuccino

BEEF WELLINGTON

Filet mignon of beef from an organic farm in Udubina, at an altitude of over 700m / duxelles from locally grown mushrooms / pancake with parsley / Dijon mustard / sweet potato / demi-glace sauce with star anise

FEATHER 2.0.

Dry-aged, organic, free range duck from a Kostibol family specially raised for restaurant Torero, smoked with hay and dandelions, glazed with honey from Medvednica mountain and 12 years aged aceto balsamico / parsnip / stock from a wild parsnip from Medvednica / sauce from the leftover parts of the duck / chive sauce

"BATHING TUB AND A SPONGE"

Bathing

CLOUD

Hot, cold, light, strong...

GLASS SPHERE

Our vision of cheesecake!

PETIT FOURS

Jelly, Praline, "Ice cream cone", French Macaron, Potica

PRICE: 157€

OPTIONAL WINE PAIRING 77€

À la carte

MINIMALNA NARUDŽBA: 1 PREDJELO - 1 GLAVNO JELO

Uključeno u cijenu À la carte:

- **AMUSE-BOUCHE** (zalogaži za "zagrijavanje nepca")

- **KRUH, MASLAC, SIR i MASLIHOVO ULJE**

- **PETIT FOURS** (kolačići za kraj)

PREDJELA

ŠUMA 43€



Tatarski biftek od domaćeg junećeg mesa s organske farme u Udolini, koja se nalazi na 700m nadmorske visine / lješnjak / jadranski inčuni / luk šalot / sirup od fermentiranih jagoda / jaje japanske prepelice s farme u Velikoj Gorici / dehidrirane divlje gljive s Medvednice / domaći, ručno rađeni kozji sir iz Dalmatinske zagore

MORSKI BOLOGNESE 2.0. 43€



Tjestenina od tijela jadranske lignje / Ragù od glave jadranske lignje / ikra od Gacke pastve / buttermilk umak s uljem od kopra

RUBIN CRVENA 37€



Carnaroli riža acquerello 7 godina odležana / povrtni temeljac / cikla i tonka / umak od kravljag i kozjeg mlijeka / cappuccino od badema / sir Kolan Rezerva 24 mjeseca odležan

Degustacijski meni je dostupan za narudžbu do 21:00 sat.

Naš jelovnik sadrži alergene. Ako patite od alergija ili intolerancija na određene namirnice, molimo da o tome obavijestite osoblje restorana prilikom narudžbe.

Određena jela uz koja se nalaze simboli:    mogu se prilagoditi prehranbenim restrikcijama.

"Naša se kulinarska filozofija temelji na upotrebi **organskih, divljih ili biodinamičkih** sastojaka dobivenih od regionalnih i lokalnih malih proizvođača, te našoj predanosti u podršci lokalnoj zajednici. Ako ste zainteresirani saznati tko su naši dobavljači, možete posjetiti našu web stranicu ili nas pitati."

GLAVNA JELA

PERO 2.0. 67€



Dry-aged patka iz slobodnog, ekološkog uzgoja obitelji Kostibol za restoran Torero, dimljena sijenom i maslačkom, glazirana medom s medvednice i 10 godina odležanim acetom balsamicom / pastrnjak / temeljac od divljeg pastrnjaka sa medvednice / umak od ostataka patke / umak od vlasca

BEEF WELLINGTON 47€



Domaće juneće meso s organske farme u Udbini, koja se nalazi na 700m nadmorske visine / duxelles od gljiva iz lokalnog uzgoja / palačinka sa peršinom / Dijon senf / batat / Demi-glace umak s zvjezdastim anisom

ZEMLJA 41€



Sir Kolan Rezerva 24 mjeseca odležan / kadulja iz vrta u podnožju Medvednice / istarski crni tartuf / kravlja ricotta od sirane Gligora / gljive iz lokalnog uzgoja / organsko bučino ulje iz Varaždina obitelji Petrović / žumanjak od jaja Katice obitelji Kostibol

DESERTI

OBLAK 13€

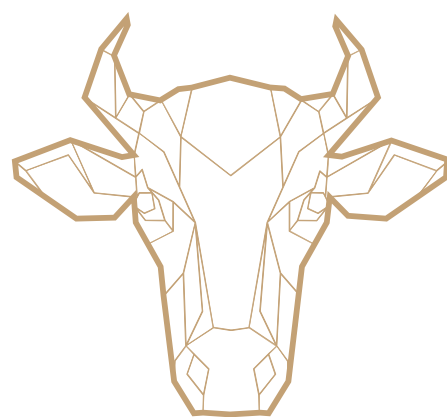


Toplo, hladno, mekano, snažno...

STAKLENA KUGLA 13€



Naša vizija torte od sira!



MIRIS OKUSA 6.0.

"MIRIS, OKUS, VID, DODIR, SLUH"

LIÈGE WAFFLE I "PATKA", PERZIJSKI DŽEM

Liège waffle pečen na pačjoj masti sa pačjim srcem, mozgom i jetrom, karameliziranim lukom, želeom od Kombu dashia i gljiva, čipsom od kelja / tartlet s perzijskim džemom, kremom od vanilije i korom od bjelanjaka

KRUMPIR, KAVIJAR, BURGER

Lički krumpir, pileći jus, Osietra selection kavijar od obitelji Schlader iz nacionalnog parka Kalkalpen u austrijskim Alpama / majoneza s cvjetnim medom s medvednice, javorovim sirupom i ljutim umakom, prženi luk, Salanova salata, domaće juneće meso s organske farme u Udolini, koja se nalazi na 700m nadmorske visine, domaća slanina od crne slavonske svinje, sir iz mješanog kravljeg i ovčjeg mlijeka

KRUH, MASLAC, ULJE, SIR

2 aromatizirana maslaca, Francuski Brioš, ekstra djevičansko maslinovo ulje, svježi kravljji sir

ŠUMA

Tatarski biftek od domaćeg junećeg mesa s organske farme u Udolini, koja se nalazi na 700m nadmorske visine / lješnjak / jadranski inčuni / luk šalot / sirup od fermentiranih jagoda / jaje japanske prepelice s farme u Velikoj Gorici / dehidrirane divlje gljive s Medvednice / domaći, ručno rađeni kozji sir iz Dalmatinske zagore / kuglica od sirupa iglica smreke, lješnjaka i badema

MORSKI BOLOGNESE 2.0.

Tjestenina od tijela jadranske lignje / Ragù od glave jadranske lignje / ikra od Gacke pastrve / buttermilk umak s uljem od kopra

RUBIN CRVENA

Carnaroli riža acquerello 7 godina odležana / povrtni temeljac / cappuccino od badema cikla i tonka / umak od kravljag i kozjeg mlijeka / sir Kolan Rezerva 24 mjeseca odležan

BEEF WELLINGTON

Domaće juneće meso s organske farme u Udolini, koja se nalazi na 700m nadmorske visine / duxelles od gljiva iz lokalnog uzgoja / palačinka sa peršinom / Dijon senf / batat / Demi-glace umak s zvjezdastim anisom

PERO 2.0.

Dry-aged patka iz slobodnog, ekološkog uzgoja obitelji Kostibol za restoran Torero, dimljena sijenom i maslačkom, glazirana medom s medvednice i 10 godina odležanim acetom balsamicom / pastrnjak / temeljac od divljeg pastrnjaka sa medvednice / umak od ostataka patke / umak od vlasca

"KADA I SPUŽVA"

Kupka

OBLAK

Toplo, hladno, mekano, snažno...

STAKLENA KUGLA

Naša vizija torte od sira!

PETIT FOURS

Žele, Pralina, "Sladoled u kornetu", Francuski Macaron, Potica

CIJENA: 157€

SLJUBLJIVANJE HRANE I VINA 77€