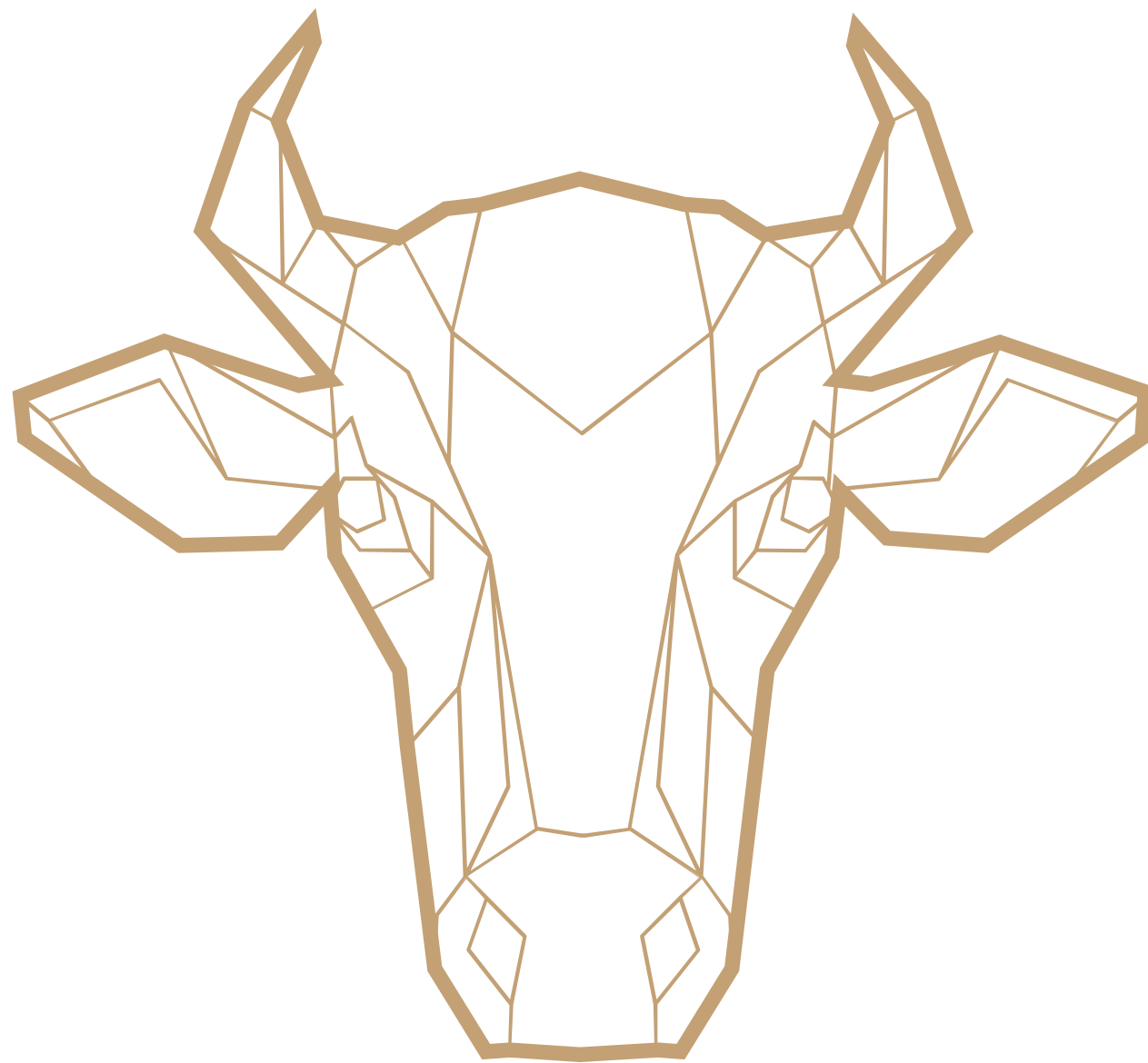




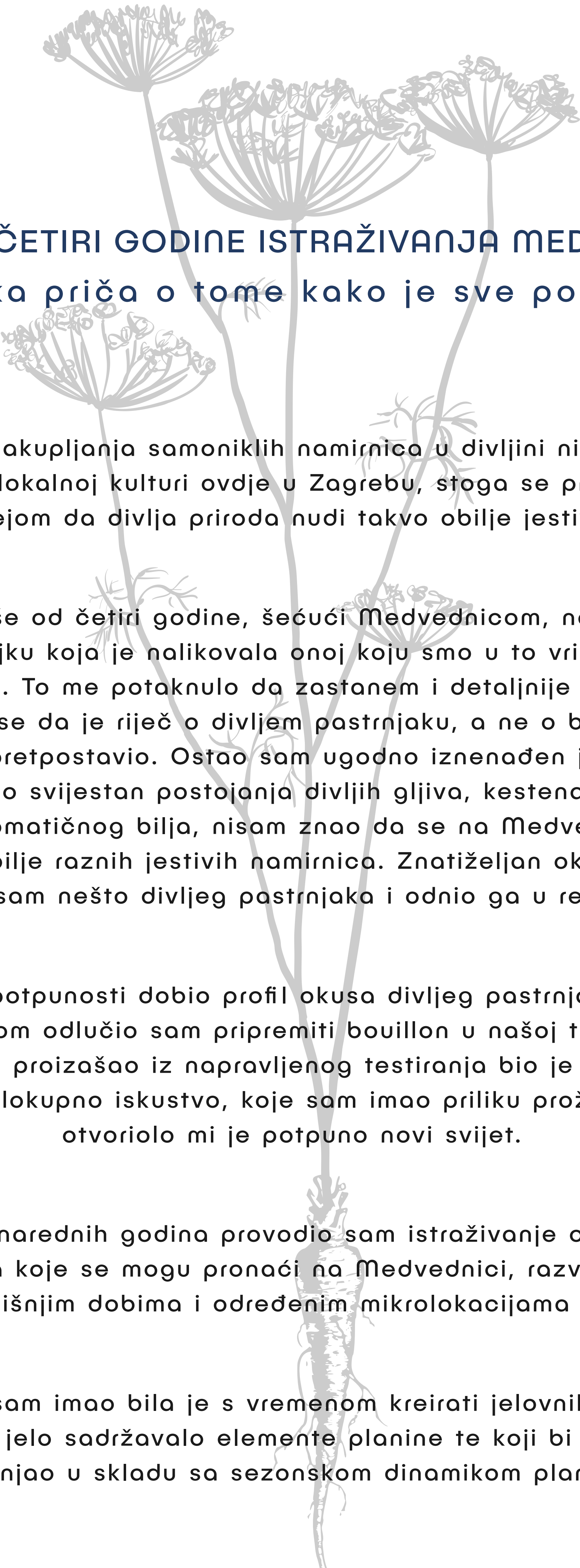
Naša se kulinarska filozofija temelji na upotrebi **organskih, divljih** ili **biodinamičkih** sastojaka dobivenih primarno od lokalnih malih proizvođača, te našoj predanosti u podršci lokalnoj zajednici i istraživanju Medvednice.

Pozivamo Vas da nam se pridružite u našoj misiji podrške malim obiteljskim gospodarstvima i proizvođačima koji koriste metode organske proizvodnje. Slijedom toga, na početku Vaše večere uručiti ćemo Vam popis koji uključuje neke od naših dobavljača.

Naš degustacijski jelovnik sadrži alergene. Ako imate alergiju ili intoleranciju na određene namirnice, **molimo Vas da nas obavijestite najmanje 24 sata prije rezervacije** kako bismo mogli poduzeti potrebne prilagodbe u skladu s vašim željama.

Degustacijski meni može se prilagoditi kako bi se zadovoljile navedene prehrambene restrikcije:





VIŠE OD ČETIRI GODINE ISTRAŽIVANJA MEDVEDNICE

Kratka priča o tome kako je sve počelo.

Koncept sakupljanja samoniklih namirnica u divljini nije duboko ukorijenjen u lokalnoj kulturi ovdje u Zagrebu, stoga se prije nisam baš susretao s idejom da divlja priroda nudi takvo obilje jestivih namirnica.

Prije malo više od četiri godine, šecući Medvednicom, naišao sam na neobičnu biljku koja je nalikovala onoj koju smo u to vrijeme koristili u restoranu. To me potaknulo da zastanem i detaljnije je istražim. Ispostavilo se da je riječ o divljem pastrnjaku, a ne o biljci za koju sam isprva pretpostavio. Ostao sam ugodno iznenađen jer, iako sam do tada bio svjestan postojanja divljih gljiva, kestena, koprive i pokojeg aromatičnog bilja, nisam znao da se na Medvednici može pronaći obilje raznih jestivih namirnica. Znatiželjan oko okusom, ubrao sam nešto divljeg pastrnjaka i odnio ga u restoran.

Kako bih u potpunosti dobio profil okusa divljeg pastrnjaka, zajedno sa svojim timom odlučio sam pripremiti bouillon u našoj testnoj kuhinji. Okus koji je proizašao iz napravljenog testiranja bio je izvanredan. To cjelokupno iskustvo, koje sam imao priliku proživjeti, otvorilo mi je potpuno novi svijet.

Tijekom narednih godina provodio sam istraživanje o jestivim namirnicama koje se mogu pronaći na Medvednici, razvrstavajući ih prema godišnjim dobima i određenim mikrolokacijama na planini.

Vizija koju sam imao bila je s vremenom kreirati jelovnik u kojem bi gotovo svako jelo sadržavalo elemente planine te koji bi se postepeno mijenjao u skladu sa sezonskom dinamikom planine.

MEDVEDNICA

"MIRIS, OKUS, VID, DODIR, SLUH"

KISELA JUHA / TATARSKI BIFTEK / LINZER AUGEN

Consommé od telećeg i junećeg mesa / croustade od piva, tatarski od bifteka odležanog 45 dana kombiniranom metodom suhog zrenja i zrenja u pčelinjem vosku, ulje od obične jele, concassé od rajčice, holandez na bazi dimljenih žumanjaka, čips od kelja / Linzer Augen keks na bazi lješnjaka i cimeta punjen s pilećom jetrom, pekmezom od bobica bazge i ukiseljenom bijelom trešnjom te posipan s kombinacijom muškarnog oraščića, cimeta, klinčića i nerafiniranog šećera

NEĐELJNI RUČAK

Lički krumpir, pileći jus, dry-aged pileći bata, dimljena sijenom i konfitiran 6 sati s timijanom, češnjakom i lovorom, hrskavi mushy s pilećom kožicom / majoneza od paljenih vrhova poriluka s cvjetnim medom s Medvednice i pikantnim umakom, prženi luk, salata, juneći vrat i but, domaća slanina od crne slavonske svinje, sir iz mješanog kravljeg i ovčjeg mlijeka / krema od žutanjaka i hrena, pileći consommé / salata, sporo karamelizirani kelj, vinaigrette od više vrsta iglica jele i smreke, ukiseljeni cvijet medvjedeg luka

KRUH, MASLAC, ULJE OD BREZE

Maslac od Jersey krava iz like s cvijetom soli iz Nina / francuski brioš / baguette de tradition ulje od breze s Medvednice

PLANINSKO TLO

Parfe od više vrsta gljiva / zemlja od ostataka gljiva / prah od listova koprive i medvjedeg luka / fermentirana divlja malina / mladi češer / hrastov lišaj / listići od ostataka francuskog brioša

IZNAD I ISPOD TLA

Carnaroli riža Acquerello 8 godina odležana / aromatični povrtni temeljac / cikla odležana 60 dana metodom suhog zrenja / umak na bazi cvjetova bazge prezerviranih na 3 različite metode / med od bobica bazge / ulje od vrhova cikle / ukiseljene borove mladice / sir Kolan Rezerva 24 mjeseca odležan

BEEF WELLINGTON I PČELINJI VOSAK S MEDVEDNICE

Biftek odležan 45 dana kombiniranom metodom suhog zrenja i zrenja u pčelinjem vosku / duxelles od gljiva / palačinka od peršina / pire od celera / gratin dauphinois od celera i pčelinjeg voska / Demi-glace umak / umak od divljeg vlasca / ulje od specialty kave

"KADA"

Kupka

STAKLENA KUGLA

Bijela čokolada s vanilijom / lička Basa, lička kiselna i lički jogurt aromatizirani s korom od jabuka / fermentirani pekmez od jabuka / ocat od bijele trešnje / biskvit od maslaca / poširana i sporo karamelizirana jabuka / karamelizirano lisnato tijesto / jestivo staklo / medeki od ostatka sirupa za poširanje jabuka

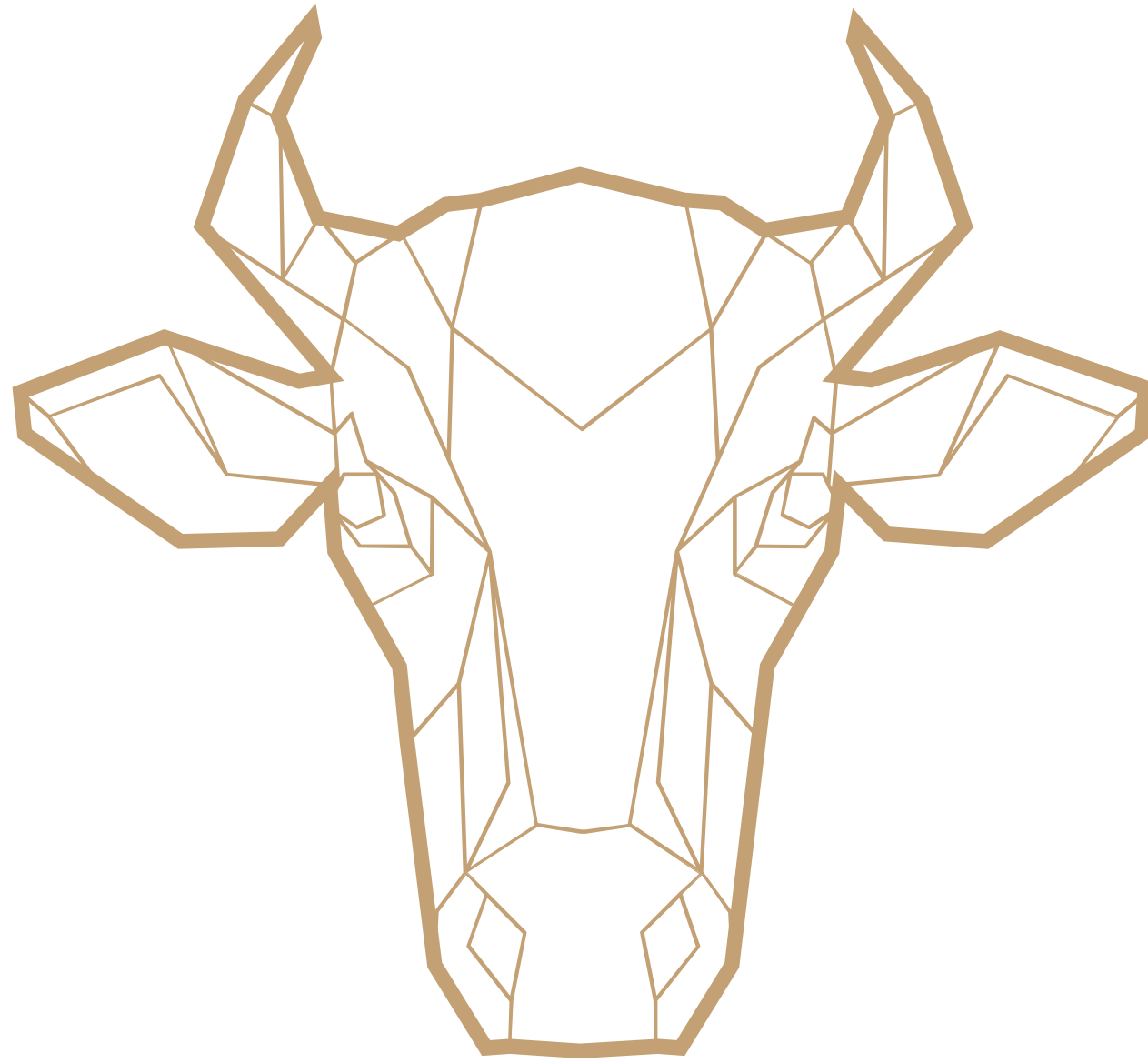
ČAJANKA

Pralina od čokolade Santa Domingo 70% s pekmezom od divljih kupina / Paris-Brest / Macaron / Čaj od borovih iglica / Madeleine od planinskog cvijeća

CIJENA: 138€

SLJUBLJIVANJE HRANE I VINA 68€

Budući da se oslanjamo na sezonsko branje na Medvednici i lokalne, organske namirnice, određena jela ili namirnice na jelovniku mogu biti zamijenjeni ovisno o sezoni.



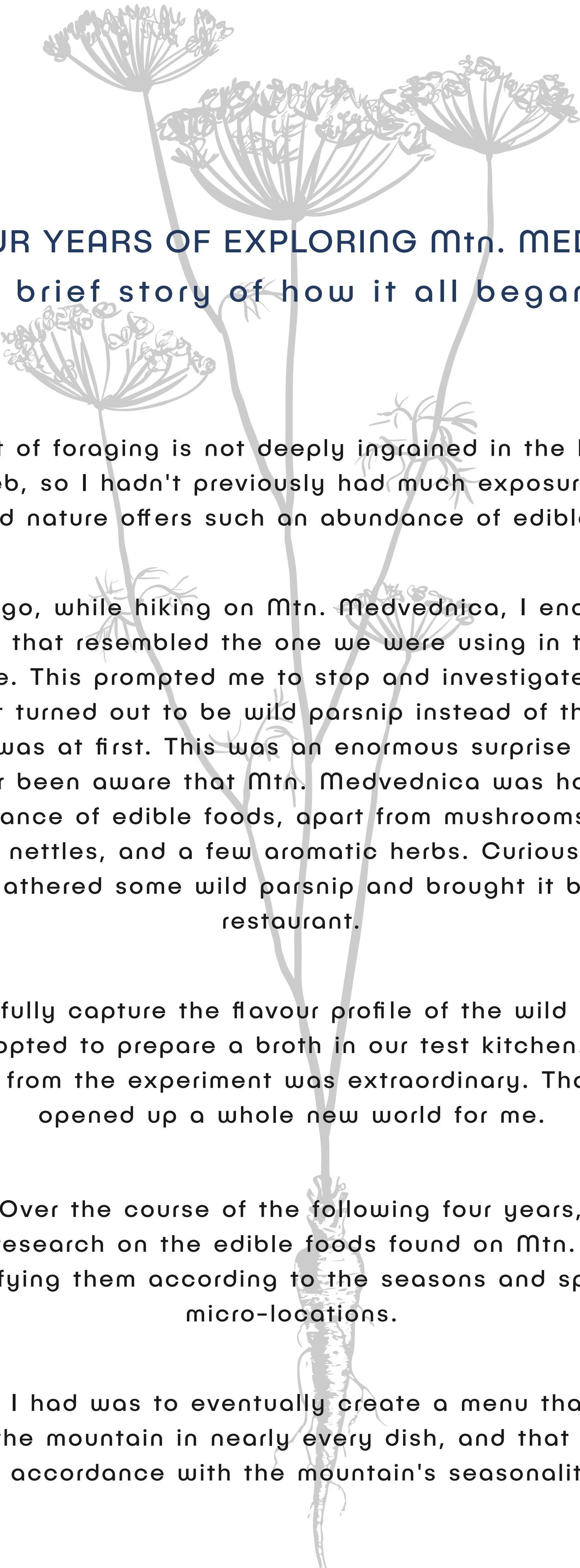
Our culinary ethos revolves around exploration of Mtn. Medvednica and the use of **organic**, **wild** or **biodynamic** ingredients which are primarily sourced from small, local producers, and our dedication to supporting the local community.

We invite you to join us in our mission to support small family farms and producers who use organic production methods. You will therefore be presented with a list of some of our suppliers at the beginning of your dinner experience.

Our menu contains allergens. If you have a food allergy or intolerance, **please inform us at least 24 hours prior to your reservation** so that we can make the necessary arrangements to accommodate your preferences.

Tasting menus can be adjusted to meet the specified dietary restrictions:





OVER FOUR YEARS OF EXPLORING Mtn. MEDVEDNICA

A brief story of how it all began.

The concept of foraging is not deeply ingrained in the local culture here in Zagreb, so I hadn't previously had much exposure to the idea that wild nature offers such an abundance of edible foods.

Four years ago, while hiking on Mtn. Medvednica, I encountered an unusual plant that resembled the one we were using in the restaurant at the time. This prompted me to stop and investigate the plant further. It turned out to be wild parsnip instead of the plant I thought it was at first. This was an enormous surprise to me, as I had never been aware that Mtn. Medvednica was home to an abundance of edible foods, apart from mushrooms, wild chestnuts, nettles, and a few aromatic herbs. Curious about the flavour, I gathered some wild parsnip and brought it back to the restaurant.

In order to fully capture the flavour profile of the wild parsnip, my team and I opted to prepare a broth in our test kitchen. The flavour that resulted from the experiment was extraordinary. That experience opened up a whole new world for me.

Over the course of the following four years, I conducted research on the edible foods found on Mtn. Medvednica, classifying them according to the seasons and specific micro-locations.

The vision I had was to eventually create a menu that included elements of the mountain in nearly every dish, and that would evolve in accordance with the mountain's seasonality.

Mtn. MEDVEDNICA

"LOOK, TASTE, SMELL, FEEL, HEAR"

SOUR SOUP / STEAK TARTARE / LINZER AUGEN

Consommé made from a combination of beef and veal meat / beer croustade, steak tartare made from filet mignon aged for 45 days using a combined dry-aging and beeswax-aging method, silver fir oil, tomato concassé, hollandaise sauce based on smoked egg yolks, kale chips / Linzer Augen biscuit based on hazelnuts and cinnamon filled with chicken liver, elderberry jam, and pickled white cherry, dusted with a blend of nutmeg, cinnamon, cloves, and unrefined sugar

SUNDAY LUNCH

Native potatoes from Lika, chicken jus, dry-aged chicken drumstick, smoked with hay and confit for 6 hours with thyme, garlic and bay leaf, crispy chips made from rice mushy and chicken skin / mayonnaise made from charred leek tops with honey from Mtn. Medvednica and hot sauce, fried onions, salad, beef, Black Slavonian pork bacon, cheese from mixed cow and sheep milk / egg custard aromatised with horseradish, chicken consommé / salad, caramelized kale, vinaigrette based on various types of fir and spruce needles, pickled wild garlic flower, breadcrumbs

BREAD, BUTTER, BIRCH TREE OIL

Butter from Lika's Jersey cows infused with flower of salt from Nin / French Brioche / Baguette Tradition / birch tree oil

MOUNTAIN SOIL

Mushroom parfait / "soil" made from mushroom leftovers / powder of wild nettle and wild garlic leaves / fermented wild raspberry / young pine cone / oakmoss / leaves made from leftover French brioche

ABOVE AND BELOW THE SOIL

Carnaroli rice Acquerello 8 years aged / aromatic vegetable stock / 60 days dry-aged beetroot / sauce based on elderflowers preserved using 3 different methods / elderberry honey / oil made from beetroot tops / pickled spruce tips / cheese Kolan Reserve aged 24 months

BEEF WELLINGTON AND BEESWAX FROM Mtn. MEDVEDNICA

Filet mignon aged for 45 days using a combined dry-aging and beeswax-aging method / mushroom duxelles / parsley pancake / celery puree / celery and beeswax gratin dauphinois / demi-glace sauce / wild chives sauce / specialty coffee oil

"BATHTUB"

Bathing

CRYSTAL BALL

White chocolate with vanilla / lička basa cheese, lička kiselná and lički yogurt aromatized with apple peels / fermented apple jam / white cherry vinegar / lemon-soaked butter cake / poached and slowly caramelized apple / caramelized puff pastry / edible glass / candies made from the leftover apple-poaching syrup

TEA PARTY

Santo Domingo 70% chocolate praline with wild blackberry jam / Paris-Brest / Macaron / Pine needle tea / Mountain flower madeleine

PRICE: 138€

OPTIONAL WINE PAIRING 68€

Due to our reliance on seasonal foraging at Mtn. Medvednica and local, organic ingredients, certain dishes or items on the menu may be replaced depending on the season.