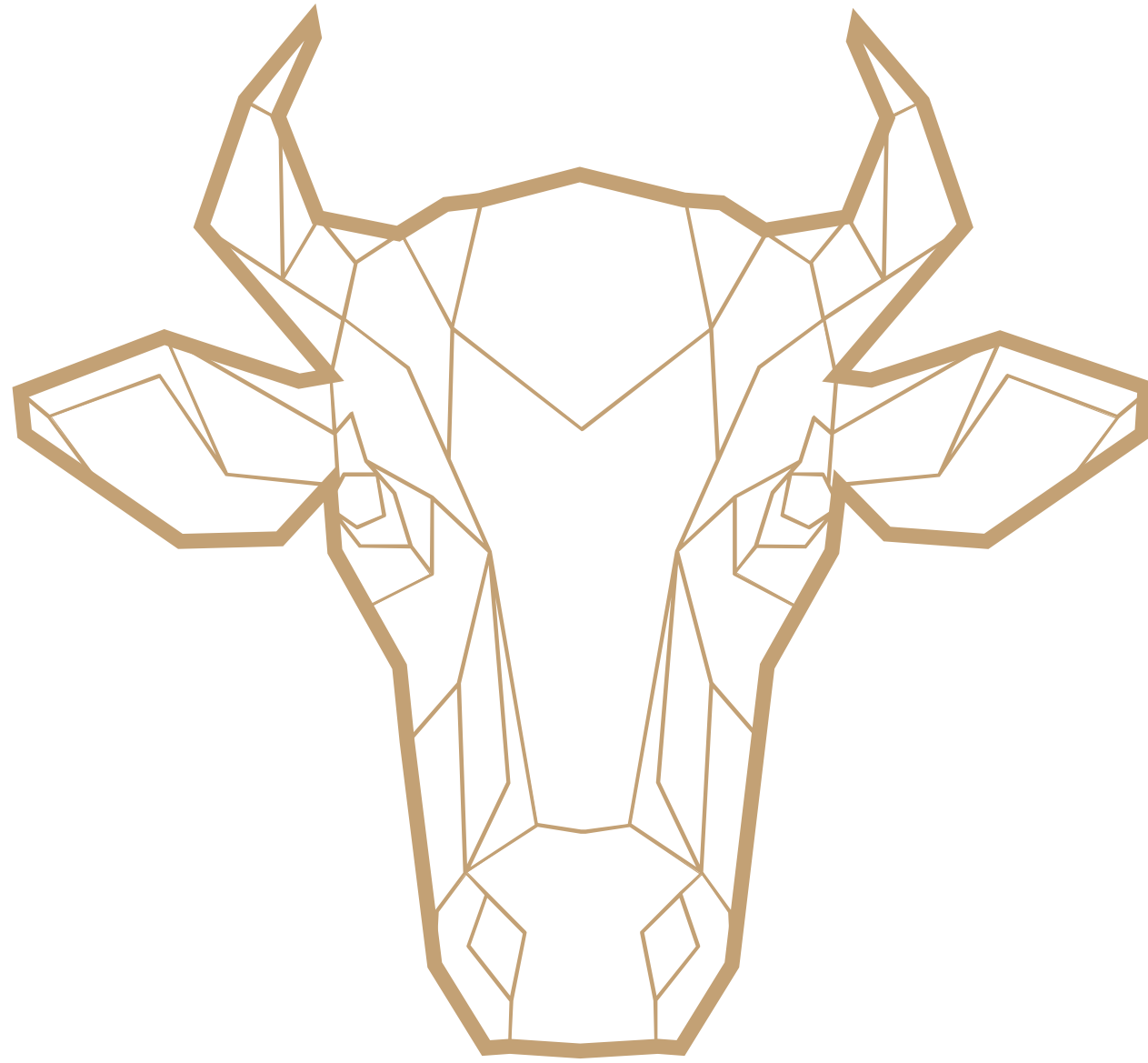




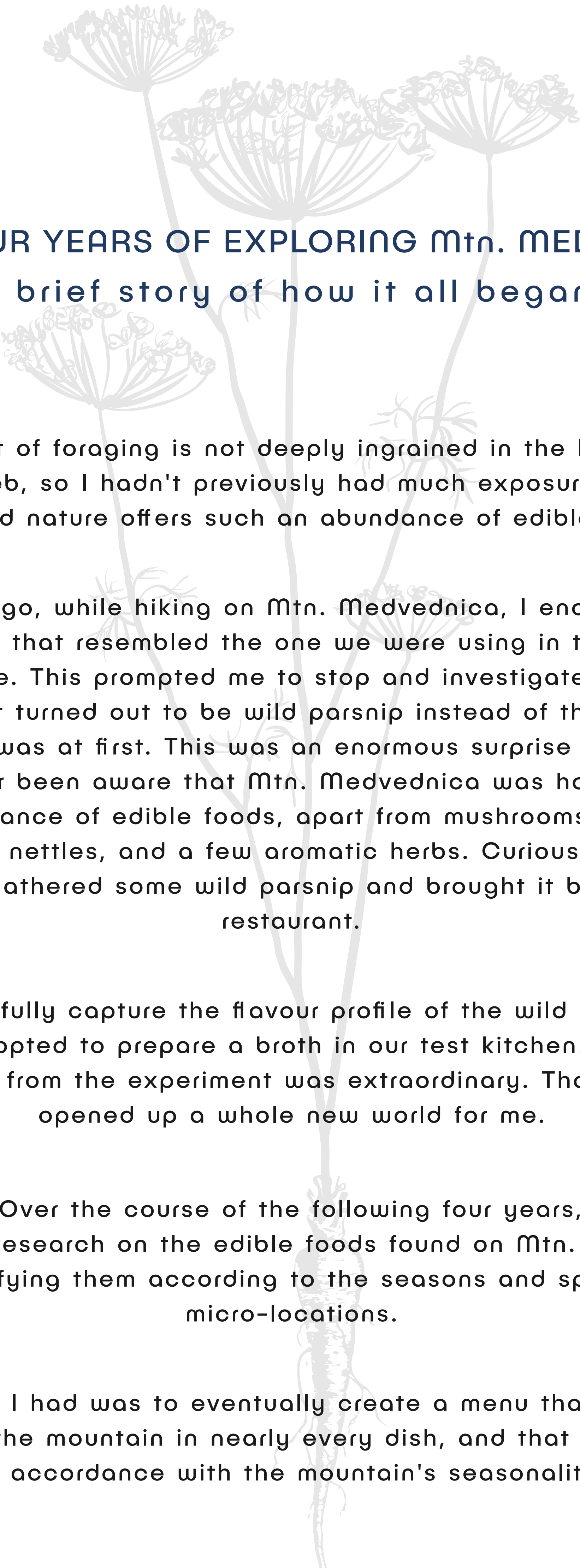
Our culinary ethos revolves around exploration of Mtn. Medvednica and the use of **organic**, **wild** or **biodynamic** ingredients which are primarily sourced from small, local producers, and our dedication to supporting the local community.

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.