

# Slatki kutak - Sweet corner

## ... ZRNO SOLI



### ZRNO SOLI RUŽA - ZRNO SOLI ROSE | 85 KN

biskvit od maslinovog ulja, lavande i ružmarina,  
krema od mascarponea i bijele čokolade  
*olive oil, lavender and rosemary cake,  
white chocolate and mascarpone cream*

### TOMINO NOVO RUHO - TOM'S CRUNCHY ATTIRE | 75 KN

hrskavi krokant od orašastih plodova, slastičarska krema od PREMIUM vanilije  
s Madagaskara\*, bobičasto voće  
*crunchy nut crocant, premium vanilla custard cream, berry fruit*

### FRATROV PUDING - FRIAR'S PUDDING | 65 KN

krema od jaja, arancini, liker od ruže  
*egg cream, arancini (candied orange), rose liquor*

1300-te godine zabilježena je pod imenom "fratrov puding", a danas je svi znaju kao Rožata i dio je gastronomske baštine srednjovjekovne Dalmacije, a prvi zapis o najpoznatijem slatkom jelu naše gastronomije seže iz vremena Mletaka. Ovo je uistinu posebna slastica koja je dobila ime po ruži jer se u nju dodajte liker od ruže.

*Uživajte u jedinstvenom trenutku ...*

*In 1300 this recipe was recorded under the name 'friar's pudding' whilst today it is commonly known as Rožata and it is recognized as an important part of the gastronomical heritage of the Medieval Dalmatia. The first record of the most renowned Croatian pastry goes way back in time and has its roots in the rule of the Venetians. This dessert is special indeed and owes its name to the rose, as the rose liquor is one of the 'secret' ingredients of a well-made rožata.*

*Enjoy this unique moment...*

### ERUPCIJA - ERUPTION | 55 KN

lava cake od tamne čokolade, hladni umak od PREMIUM vanilije  
s Madagaskara\*, orašasti plodovi  
*dark chocolate lava cake, PREMIUM Madagascar\* vanilla cold sauce, nuts*

### CARPACCIO OD ANANASA - PINEAPPLE CARPACCIO | 50 KN

ananas, bobičasto voće, pistacio, redukcija od meda i smokve  
*pineapple, berries, pistachio, honey and fig reduction*

\*Jedan od najpoznatijih proizvoda Madagaskara je vanilija koja se dobiva od orhideja i koristi kao začim. Mahune vanilije trebaju najmanje dvije godine da bi sazrele i zbog toga su vrlo skupe.

*Vanilla is one of the most renowned products of Madagascar and is extracted from orchids to be used as a spice. Vanilla seed pods take at least two years to ripen and are labor-intensive which is why vanilla is the second-most expensive spice in the world.*

