

—42—

FORTY
TWO



COLD APPETIZERS

BEEF TARTARE

Hand-cut beef tartare / charred chive mayo / mushroom powder

G, J

24,00 €

BEETROOT TARTARE

Beetroot / mustard seeds / creamy barrique aceto / parsnip chips / goat cheese and sour cream mousse / coriander oil

M

10,00 €

FISH CARPACCIO

White fish / citrus fruits / salad / roe

R

23,00 €

SALMON TARTAR

, Salmon / mustard seeds / cucumber and lime gazpacho / smoked cream / toasted bread

M, J, G

14,00 €





COLD APPETIZERS

TUNA TARTAR

Yellowfin tuna / soy sauce / spring onion / chili / sesame /
tortilla crisps

G, R, OR

18,00 €

BEEF CARPACCIO

Beef steak / arugula / varenik / young goat cheese /
pistachio

OP, M

23,00 €

SELECTION OF CURED MEATS & CHEESES

Selection of cold cuts and cheeses

M, OP

18,00 €

BURRATA CHEESE (FOR TWO)

Burrata cheese / paradise tomato / roasted peaches / basil

M

2€





WARM APPETIZERS

CRISPY PRAWN TAILS

Prawns / kadaif pastry / remoulade sauce / beetroot /
chicory / radish

RA, G, M

25,00 €

SCALLOPS

Scallops / peas / asparagus / jerusalem artichoke /
seaweed & lemon foam

ŠK, M

25,00 €

ALLA SOPARNIK

Hand-stretched dough / spinach / brie / mozzarella /
tomato jam / capers

M, G

13,00 €

BAKED BURRATA

Burrata / prosciutto / tomato / honey / black pepper / basil
& pistachio gremolata

M, OR

16,00 €

FRIED SQUID

Fried squid / spicy tartar sauce

ME, G, M

14,00 €





SOUPS

BEEF SOUP

Beef / vegetables / homemade grated pasta

G, J

6,00 €

SOUP OF THE DAY

Daily kitchen inspiration

6,00 €





RISOTTOS & PASTA

RAVIOLI GORGONZOLA & PEAR

Handmade ravioli / gorgonzola and pear cream / beurre noisette /
broccoli cream

G, J, M

18,00 €

FUŽI ALLA AMATRICIANA

Fuži / guanciale / tomato sauce / baby spinach

G, J, M

16,00 €

PLJUKANCI BEEF

Pljukanci pasta / demi-glace sauce / pine nuts / sun-dried
tomatoes / beef strips / arugula

G, OP, M

25,00 €

PLJUKANCI PRAWNS

Pljukanci pasta / prawns / bisque / baby spinach

G, OP, M

28,00 €

TAGLIATELLE BOLOGNESE

Tagliatelle / veal ragù / grana padano cheese

G, J, M

15,00 €





RISOTTOS & PASTA

PRAWN & SAFFRON RISOTTO

Carnaroli rice / prawn tails / prawn bisque / saffron / black truffle, olive & mushroom paste

R, M, G

27,00 €

VEAL RISOTTO

Veal ragù / carnaroli rice / grana padano cheese / nutmeg

OP, M

20,00 €

PARMIGIANO RISOTTO

Carnaroli rice / parmigiano / pear and merlot gel / cocoa nibs

M, OP

20,00 €

GUANCIALE RISOTTO

Carnaroli rice / guanciale / black truffle, mushroom and olive paste / pine nuts / radicchio / fresh black truffle

M, OP

18,00 €





MAIN COURSES

BEEF FILET MIGNON

Beef filet / demi-glace sauce / mashed potatoes / toasted
spinach / truffle

M

45,00 €

BEEF CHEEKS

Beef cheeks / wine sauce / parsnip cream / parsnip chips /
seasonal salad

G, M

36,00 €

DUCK BREAST

Duck breast / fondant potatoes / smoked carrot puree / shiitake
mushrooms / jus

OP, M

36,00 €

CRISPY VEAL SCHNITZEL

Breaded veal shoulder / fries / egg / chimichurri

M, G, J

20,00 €





MAIN COURSES

CHICKEN CAESAR SALAD

Romaine lettuce / free-range chicken fillets / aromatic croutons / grana padano cheese / Caesar dressing

J, M, G

20,00 €

OCTOPUS TENTACLE

Gratinated octopus leg / pea cream / potato croquette / squid ink and lemon emulsion

OP, ME, M, G J

38,00 €

TUNA STEAK

Yellowfin tuna / potato and wasabi powder cream / asparagus

M

33,00 €





MEAT

RIBEYE BLACK ANGUS

"nature's meadow"

M

350 G / 46,00 €

COWBOY BLACK ANGUS

"nature's meadow"

M

100G / 12,00 €

SIMMENTAL BEEF FILET

M

250G / 40,00 €

LAMB CHOPS

M

350G / 43,00 €





FISH

SALMON FILET

R

18,00 €

ADRIATIC SEA BASS FILLET

R

38,00 €





SIDE DISHES

FRIES

7,00 €

GRANA PADANO RICE

Rice / grana padano / butter / white wine

J, M, G

8,00 €

SWEET POTATO FRIES

8,00 €

GRILLED GREEN ASPARAGUS

Pancetta / grilled asparagus

J, M, G

8,00 €





SIDE DISHES

SMOKED CREAM

Seasonal vegetables / almond & wild garlic pesto

J, M, G

12,00 €

MASHED POTATOES WITH TRUFFLE

Black truffle, olive & mushroom paste / fresh black truffle

J, M, G

9,00 €

BLACK RICE

Ratatouille vegetables / agave syrup / lemon

J, M, G

9,00 €

GRILLED VEGETABLES

Pepper / zucchini / mushrooms / onion

8,00 €





SALADS

**ARUGULA SALAD, CHERRY TOMATO & GRANA
PADANO CHEESE**

M

8,00 €

LAMB'S LETTUCE SALAD

6,00 €

MIXED SEASONAL SALAD

6,00 €

CABBAGE SALAD

5,00 €

CHERRY TOMATO SALAD

5,00 €

SUMMER SALAD

Bell peppers / cucumbers / tomatoes / onions

8,00 €





DESSERT

DAILY DESSERT

7,00 €

ALLERGENS

Labels

G - gluten

M - milk

OP - nuts

J - egg

R - fish

RA - crustaceans

ŠK - shellfish

ME - molluscs

COUVERT

Foamed butter / dark beer reduction and
muscovado sugar / 3 types of bread

2,00 €

WE KINDLY ASK OUR ESTEEMED GUESTS WHO HAVE AN ALLERGIC REACTION TO CERTAIN FOODS TO INFORM THE RESTAURANT STAFF IN ADVANCE. SOME DISHES MAY CONTAIN ALLERGENS. FOR MORE DETAILED INFORMATION, PLEASE CONTACT THE RESTAURANT STAFF.

THE SALE, SERVING, POURING, AND CONSUMPTION OF ALCOHOLIC BEVERAGES, AS WELL AS THE SALE OF TOBACCO PRODUCTS, IS PROHIBITED FOR PERSONS UNDER 18 YEARS OF AGE.

PRICES ARE EXPRESSED IN EUROS. VAT IS INCLUDED IN THE PRICE.

IN ACCORDANCE WITH ARTICLE 8 OF THE CONSUMER PROTECTION ACT, ANY COMPLAINTS MAY BE SUBMITTED BY MAIL, VIA EMAIL TO: FORTYTWO@MIMES.HR, OR IN PERSON AT OUR BUSINESS PREMISES.

