

# Roxanich & Hotel Ambassador

MENU

## Amuse busche

Tuna tataki with avocado and green pea cream, fermented garlic  
mayonnaise with pea powder and tapioca cracker  
Les Petites Bulles Istriennes, Extra Brut, 2009 g



## Muscat pumpkin Velotue

Poached apple, croquettes with pumpkin seed and sweet potatoes served  
with mozzarella ice cream  
Sauvignon Blanc Mirna, 2016 g



## Risotto with Adriatic scampi carpaccio

Lobster bisque, watercress, grated black truffle and  
olive oil earth  
Cuvee Sorelle, 2016 g



## Boškari in reduced Teran sauce

Served with parsnip cream, hokkaido pumpkin gel, with glazed carrots,  
chestnut chips and seedling sprouts  
Teran Re, 2009 g



## Choco tacos

White and dark chocolate nougat with hazelnut crunch, tonka quenelle  
beans and raspberry pearls  
Porat Antenal, 2009 g



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## Amuse busche

Tuna tataki sa kremom od avokada i graška, majoneza fermentiranog  
češnjaka sa prahom od graška i tapioca kreker  
Les Petites Bulles Istriennes, Extra Brut, 2009 g



## Velotue od muškadne buče

Poširana jabuka, krocket od sjemenke buče i batata poslužen sa  
mozzarella sladoledom  
Sauvignon Blanc Mirna, 2016 g



## Rižoto sa carpacciom od Jadranskog škampa

Bisque od jastoga, potočarka, naribani crni tartuf i zemlja od  
maslinovog ulja  
Cuvee Sorelle, 2016 g



## Boškarin u reduciranom umaku od terana

Poslužen sa kremom od pastrnjaka, gelom od hokaido tikve, sa  
glaziranom mrkvom, čips od maruna i klice kresa  
Teran Re, 2009 g



## Choco tacos

Bijeli i tamni nougat sa krokantom od lješnjaka, mahunama tonka  
quenelle i sa perlama malina  
Porat Antenal, 2009 g



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