

# GREDIČ RESTAURANT

MENU



## FROM NATURE TO INSPIRATIONAL PLATES

The pristine nature of the Brda Hills and its gifts provide an inexhaustible source of inspiration when preparing new culinary experiences as it is influenced by both the sea and the mountain pastures.

The authentic and sincere signature on our plates is provided by master chefs, reflecting our values as derived from our love for cooking, respect for our roots, local customs and tradition, responsibility towards nature and excellence in preparing food. Let us present you with our interpretation of the flavours of nature.

You can choose between a fish and meat five-course menu or let yourself be enchanted by the summer inspiration of our chef, who will gladly lend an ear to your food preferences and offer you an adjusted menu as part of our offering. If you are looking for a perfect blend of food and wine, let our experienced waiters offer you Gredič's wide array of excellent local and foreign varieties to accompany each particular plate served to you.

*We wish you a pleasant visit.*

## ***Gourmet secrets below the water surface***

*(5-course menu)*

Amuse-bouche

»«

Marinated trout tartare on cucumber carpaccio, with trout caviar, orange gel and orange fruit

»«

Yellowfin tuna carpaccio, mixed shoots, wasabi and pineapple

»«

Home-made cuttlefish linguine with date mussels, parsley oil and lime peel

»«

Octopus with sautéed white polenta, caramelised carrots and fried leek

»«

Seasonal dessert

*EUR 50 per person*

*20 EUR wine pairing (5 samples)*

## ***An aquarelle of flavours in the kingdom of vineyards***

*(5-course menu)*

*Amuse-bouche*

»«

*Marinated veal with mixed shoots and bread cubes, shallot cooked in caramel and red beet, cherry tomato brunoise, smoked mountain cheese and veal gravy*

»«

*Porcini pâté in parsley crumbs, julienne vegetables and apple vinaigrette, ground parmesan and garlic cream*

»«

*Home-made gnocchi with Brda sausage, asparagus and smoked cottage cheese*

»«

*Lamb backstrap in crust, pea purée, cranberry sauce and onion marmalade*

»«

*Seasonal dessert*

*EUR 50 per person*

*20 EUR wine pairing (5 samples)*

***Tell us your special dietary requirements and we will cater to them within our offer.***

Place setting – EUR 3 per person

For information about allergens, please contact our waiting staff, who will provide you with a list of allergens contained by individual dishes.

***Restavracija Gredič – The Plate MICHELIN 2020***

