

ASKETCUISINE

# Chef's Table

OSTRVO · 9 COURSES · €120 PER PERSON

01

## BURA

PRELUDE · BEFORE THE SYSTEM

Oyster — three forms

*Kamenica — tri forme*

02

## MASA

THE FRAMER · FORM & FOUNDATION

Sardine — gravlax, smoked cream, skin chip

*Srdela — gravlax, dimljena krema, skin chip*

03

## ESENCA

THE BINDER · COHESION & DEPTH

Mussel — consommé, espuma, agar gel

*Dagnja — konsomé, espuma, agar gel*

04

## KOSTRA

THE ANCHOR · STRUCTURE & INTEGRITY

Dentex — tartare, confit 52°C, puffed skin

*Zubatac — tartare, konfit 52°C, puhana koža*

05

## ŽARA

THE FIREKEEPER · TRANSFORMATION

Octopus — binchotan, umami reduction, wafer

*Hobotnica — binchotan, umami redukcija, wafer*

06

## FERMENT

THE SHARPENER · CONTRAST & SHARPNESS

Wild fennel — agua fresca, lacto granita, ash cream

*Divlji komorač — agua fresca, lacto granita, pepeo krema*

07

## PATINA

THE WEAVER · INTEGRATION

Lamb — 48h sous-vide, binchotan rack, fat chip

*Janjetina — 48h sous-vide, binchotan kotlet, chip od masti*

08

## JEZGRA

THE ARCHITECT · VISION & LEGACY

Fig — olive oil sorbet, caramelised, leaf chip

*Smokva — sorbet maslinovog ulja, karamelizovana, leaf chip*

09

## TALOG

EPILOGUE · WHAT THE SYSTEM LEAVES

Olive oil — gelato, spherification, microwave sponge

*Maslinovo ulje — gelato, sferifikacija, mikrotalasni biskvit*

"Every great evening has one moment that lasts longer than all the others."

Maximum 12 guests · Reservation required

ASKETCUISINE · OSTRVO · TEL: +385 91 422 0000