

Desserts

Ice cream, 2 flavours **50kn**

Sladoled, 2 okusa

Crème brûlée **80kn**

Crème brûlée

Chocolate molton cake with ice cream **90kn**

Čokoladni kolač sa sladoledom od vanilije

Chocolate mousse **75kn**

Čokoladni mousse

Fresh watermelon with mint **60kn**

Lubenica sa svježom mentom

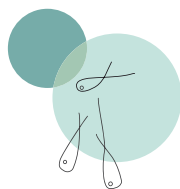
Apple tart **80kn**

Tart od jabuke

Cheese

Local cheese assortment **115kn**

Selekcija sireva



COFFEE, ILLY 100% ARABICA

Espresso	20kn
Decaffeinated Espresso	20kn
Macchiato small	25kn
Macchiato large	25kn
Cappuccino	30kn
Latte Macchiato	35kn

ICED COFFEE

Cogito coffee cold brew 3dl	45kn
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TEA & INFUSIONS

Breakfast tea (4-5 min)	30kn
Earl Grey Yin Zhen (4-5 min)	30kn
Passion de fleurs white tea (4-6 min)	30kn
Sencha Fukuyu green tea (2-3 min)	30kn
Carcadet Provence fruit tea (4-6 min)	30kn
Camomille (2-4 min)	30kn
Tisane Fidji (5-6 min)	30kn

The activity is included in the Croatian VAT system. The appeal book can be found at the bar.
The serving and consumption of alcoholic beverages is forbidden for people under 18.
Nebesa d.o.o., Uvala Lozna 6, Hvar. VAT: 61901616383.



Le Bistrot



Service from 7 to 10pm (last order)
Usluga od 19h do 22h

Starters

Croatian cold cuts & cheese assortment **150kn**
Selekcija hrvatskih narezaka i sireva

Beef carpaccio with lemon
caviar and Parmigiano reggiano cheese, **130kn**
Govedi carpaccio sa kavijarom
od limuna, salatom i Parmigiano reggiano sirom

Duck foie gras with muscat jelly and fig compote **155kn**
Pačji foie gras sa želeom od muškata i kompotom od šljiva

Fresh tomato and mozzarella salad **95kn**
Salata od svježe rajčice i mozzarella sira

Salmon gravlax with blini and lemon dill cream **125kn**
Gravlax od lososa sa ruskom palačinkom i šlagom od limuna i kopra

White fish carpaccio marinated in lemon juice **130kn**
Carpaccio od bijele ribe marinirane u limunovom soku

Grilled peppers with smoked sheep cheese and
pickled garlic **100kn**
Paprike na žaru sa dimljenim ovčjim sirom
i ukiseljenim češnjakom

Soup

Soup of the day **95kn**
Juha dana

Fish & seafood

Tuna tataki **220kn**
Tataki od tune

Seabass filet **150kn**
File brancina

Grilled octopus **150kn**
Hobotnica na žaru

Grilled salmon filet **150kn**
Losos na žaru

Meat

Rumpsteak **200kn**
Ramstek

Lamb chops **200kn**
Janjeći kotleti

Beef and vegetable skewers **200kn**
Ražnjići od govedine i povrća

Roasted chicken leg **130kn**
Pečeni pileći zabatak

Catch of the day

Grilled or in oven served with mediterranean vegetables **550kn/kg**
Na žaru ili u pećnici sa mediteranskim povrćem

Side dishes - one included

(Extra side dish - Dodatni prilog **50kn each**)

Potato puree
Pire od krumpira

Plain jasmin rice
Jasmin riža

Sweet potato puree
Pire od slatkog krumpira

Grilled vegetables
Povrće na žaru

Steamed vegetables
Povrće na pari

Rosemary fried potato wedges
Domaći prženi krumpiri sa
ružmarinom

Homemade pasta

Tagliatelle with adriatic shrimps
in bisque sauce **160kn**
Tagliatelle sa jadranskim kozicama
u bisque umaku

Spaghetti with clams in white wine sauce **160kn**
Spaghetti sa školjkama u umaku od bijelog vina

Tagliolini with garlic and fresh oregano **145kn**
Tagliolini sa češnjakom i svježim origanom

Pljukanci with mediterranean herbs
and vegetables **120kn**
Pljukanci sa mediteranskim povrćem
i začinima

Cheese ravioli with island honey and
Parmigiano reggiano **145kn**
Ravioli punjeni sirom, medom i Parmigiano
reggiano sirom

*Please ask our team for information on food allergies
or any special dietary requirement.*

*Za pitanja vezana uz alergije ili specijalne prehrabene
zahtjeve molimo posavjetujte se sa našim timom.*

