



RESTAURANT LEMONGARDEN

À LA CARTE

STARTERS

OYSTERS

Fresh oysters served on ice with pickled brunoise shallots | Ginger | Pomegranate seeds & vinegar pearls

32 € / 241.10 KN

TUNA NOODLES

Raw Adriatic blue fin tuna noodles marinated in citrus aged soya | Coconut & horseradish sauce | Homemade basil oil

35 € / 263.71 KN

CURED WHITE FISH

Homemade cured white fish in sea salt | Sugar and citrus zest | Panko fried prawn balls

32 € / 241.10 KN

LANGUSTINE & PEARLS

Big langoustine tail on Yakitori open flame | Tapioca sabayon pearls | Langoustine sauce

47 € / 354.12 KN

VEAL TARTARE

Veal tenderloin brunoise cubes | Fine cognac | Fresh mint | Deep-fried egg yolk | Chicken skin chips

35 € / 263.71 KN



BEEF CARPACCIO

Thinly sliced beef tenderloin | Buffalo mozzarella | Capers | Fresh lemon | Rucola | Extra virgin olive oil

30 € / 226.04 KN

LAMB PÂTÉ

Lamb liver from island of Brač | Whipped butter | Shallots | Grand Marnier | Honey & orange glaze | Crispy brushetta

35 € / 263.71 KN

SOUPS

TOMATO (Lemongarden classic)

Oven baked and brown sugar caramelized tomato soup | Modena aceto balsamico | Basil | Buffalo mozzarella | Aceto pearls | Basil & tomato oil

18 € / 135.62 KN

WHITE ASPARAGUS

Creamy white asparagus soup served with Adriatic Sea bass tartare | Strawberries | Basil oil

20 € / 150.69 KN

COLD GREEN PEAS

Green peas | Leeks | Mint | Extra virgin olive oil | Cream | Toasted pine nuts

19 € / 143.16 KN

MEDITERRANEAN LEMON & CHICKEN SOUP

Chicken bouillon | Preserved lemons | Fermented lemon zest | Orange couscous | Feta cheese | Chives | Extra virgin olive oil

20 € / 150.69 KN



HOMEMADE PASTA

Pasta is handmade: 500 g grano tenero flour, 500 g semolina flour, 21 egg yolks, 1 whole egg

SMALL | BIG

SPAGHETTI VONGOLE (Lemongarden classic)

Handmade spaghetti | Extra Adriatic vongole | Garlic | White wine | Fish bouillon | Homemade sundried cherry tomatoes | Parsley | Thyme | Extra virgin olive oil

25 € / 188.36 KN | 35 € / 263.71 KN

TAGLIATELLE LANGUSTINE & MOCCA CARBONARA

Homemade tagliatelle | Adriatic langustine | Mocca | Egg yolk | Peccorino | Parsley | Extra virgin olive oil

27 € / 203.43 KN | 38 € / 286.31 KN

RAVIOLI „PAŠTICADA“

Homemade ravioli stuffed with beef stew | Rich brown sauce | Carrots | Brussel sprouts | Bacon crispy brunoise

25 € / 188.36 KN | 35 € / 263.71 KN

GNUDI

Rich & picante tomato sauce | Home made ricotta gnudi | Smoked anchovies | Marinated tuna cubes | Black olives powder

27 € / 203.43 KN | 38 € / 286.31 KN



RISOTTO

CUTTLEFISH BLACK RISOTTO (Lemongarden classic) **28 € / 210.97 KN | 38 € / 286.31 KN**

Vialone nano rice | Slowly cooked cuttlefish ragu | Cuttlefish ink | Shallots | White wine | Parmigiano reggiano | Tomato & olive oil emulsion | Parmesan foam

SEA & FOREST RISOTTO **35 € / 263.71 KN | 45 € / 339.05 KN**

Vialone nano rice | Black truffle from Istria | Scampi espuma | Parmigiano reggiano | Extra virgin olive oil

VEAL RISOTTO **27 € / 203.43 KN | 33 € / 248.64 KN**

Fine veal ragout | Lemon thyme | Carnaroli rice | Butter

MAIN COURSES

SQUID **47 € / 354.12 KN**

Adriatic squid caught in Sutivan bay stuffed with ratatouille couscous | Yellow zucchini cream | Extra virgin olive oil

SURF & TURF YAKITORI **75 € / 565.09 KN**

Wagyu & scallops stick marinated with ginger | Garlic and aged soya | Potato pureé

OCTOPUS **36 € / 271.24 KN**

Adriatic octopus tentacles fried in tempura | Butternut squash pureé | Greek yoghurt labneh



SEA BASS

47 € / 354.12 KN

Open flame skin side grilled Adriatic sea bass fillet | Dill & scallions mussoline | Beetroot pave

SWORDFISH ALLA MILANESE

42 € / 316.45 KN

Adriatic swordfish deep fried in panko breadcrumbs | Saffron & mascarpone cream | Basil mayonnaise | Cherry tomatoes

BEEF TENDERLOIN

48 € / 361.66 KN

Medium rare tenderloin steak | Bordelaise & shallots sauce | Fried potatoes mille feuille with rosemary & garlic

LAMB CUTLETS

50 € / 376.72 KN

Sous vide & open flame grilled lamb cutlet | Gratin creamy yellow curry polenta | Rainbow beetroots with brie cheese



DESSERTS

BABA AU RHUM

13 € / 97.95 KN

Yeast dough soaked in rum, amaretto and spices | Bourbon vanilla crème anglaise | Fresh berries | Almond flakes

LEMON 2.1

16 € / 120.55 KN

White chocolate yuzu crème montée | Lemon, lime and mint liquid core | Cocoa butter glaze

VANILLA 1000 LAYERS

15 € / 113.02 KN

Phyllo dough | Pate sableé | Puff pastry | Choux pastry | Yeast dough | Madagascar vanilla cremeux and ice cream

INTENSIVE CHERRY

15 € / 113.02 KN

55% dark chocolate mousse | Amarena Maraschino cherry compote | 70% dark chocolate glaze | Lavander cremé chantilly | Cocoa salted crumble

BLUE COCONUT

16 € / 120.55 KN

Vegan blueberry cremeux and sorbet | Raspberry crumble | Coconut cream | Fresh blueberries



HOMEMADE SORBET VARIATION

Seasonal fruit - 5 scoops

16 € / 120.55 KN

HOMEMADE ICE CREAM SCOOP

Chocolate | Madagascar vanilla | Yogurt | Strawberry and raspberry

4 € / 30.14 KN

HOME MADE SORBET SCOOP

Lemon | Raspberry | Strawberry | Lime and mint | Mango | Cocoa

4 € / 30.14 KN

VAT and other taxes are included in the price.
Prices are displayed in Euro and Kuna currency.

ILIĆ DVOR HOTEL d.o.o.

Sutivan 21403

Perića Kala 1

OIB: 65058528826

Owner: Helena Ramsbacher