

## WELCOME TO LEMONGARDEN RESTAURANT

Lemongarden Restaurant, nestled within the Heritage Hotel Lemongarden in Sutivan on the island of Brač, offers an exceptional dining experience that seamlessly blends Mediterranean tradition with contemporary culinary artistry.

The restaurant's À-la-carte menu is a testament to the rich culinary heritage of the region. Inspired by the flavors of the Adriatic and the richness of our island, each dish is crafted using hand-picked ingredients—many grown right here in our island gardens and orchards.

Chef Ante Udovičić, the culinary master, brings a wealth of experience from Croatia's finest restaurants and international influences. His dedication to quality ingredients and innovative cooking techniques is evident in every dish, ensuring a memorable dining experience for all guests.

Helena Ramsbacher and Lemongarden team

**JRE**  
HERITAGE RESTAURANTS

**Gault&Millau**

**falstaff**

## RESTAURANT LEMONGARDEN

### À LA CARTE STARTERS

|                                                                                                                                                                                                                                                 |              |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------|
| <b>OYSTERS</b>                                                                                                                                                                                                                                  | <b>45.-€</b> |
| Fresh oysters   Mint & ginger syrup   Yuzu & lemon warm mousseline  <br>Cucumber parisienne                                                                                                                                                     |              |
| <b>BEEF TARTARE &amp; BÉARNAISE</b>                                                                                                                                                                                                             | <b>38.-€</b> |
| Beef tenderloin brunoise   Dijon mustard   Cornichons   Shallots   Egg yolk  <br>Fresh chili   Chives   Worcestershire sauce   Hennessy cognac   Capers   Pickled<br>shallots   Homemade béarnaise ice cream   Toasted homemade sourdough bread |              |
| <b>TUNA &amp; CHESTNUTS</b>                                                                                                                                                                                                                     | <b>32.-€</b> |
| Marinated raw bluefin adriatic tuna cubes   "KOTONJATA" quince cheese   Tyme  <br>Chestnuts warm creamy espuma                                                                                                                                  |              |
| <b>MONKFISH CARPACCIO</b>                                                                                                                                                                                                                       | <b>32.-€</b> |
| Adriatic monkfish soaked in red beetroot fresh squeezed juice, thinly<br>sliced   Pickled mustard seeds   Strawberries   Horseradish   Basil mayo  <br>Pickled toasted hazelnuts   Cress   Lemongarden extra virgin olive oil                   |              |
| <b>SCALLOPS &amp; VEAL SWEETBREADS</b>                                                                                                                                                                                                          | <b>32.-€</b> |
| Toasted scallops   Veal sweetbreads processed in two techniques, sous vide &<br>frying   Sweet and buttery veal jus   Puffed rice   Creamy oysters & cucumber sauce  <br>Rhubarb chutney                                                        |              |

## SOUPS

**PUFF BUTTERNUT & PRAWNS SOUP (15 minutes prep)** 15.-€

Puff pastry | Creamy baked butternut squash & clementines veloute | Toasted Adriatic prawns | Lemongarden extra virgin olive oil

**LEMON SOUP & WHITE FISH TARTARE (hot or cold)** 15.-€

Lemons from our garden | Chickpeas | Yuzu | Coconut cream | Vegetables stock | White fish tartare | Lime zest

## HOMEMADE PASTA

flour from an old italian mill & free range chicken eggs, sea salt

**SPAGHETTI** Big/ Small 30.-€/ 22.-€

Handmade spaghetti | Fresh Adriatic vongole | Garlic | Pošip white wine | Fish stock | Grana padano | Lemon thyme | Homemade sun dried cherry tomatoes | Lemongarden extra virgin olive oil

**TAGLIATELLE** 32.-€/ 24.-€

Handmade tagliatelle carbonara style | Adriatic scampi tails | Egg yolk | Garlic | Pecorino cheese | Parsley | Lemongarden extra virgin olive oil

**OPEN RAVIOLI** 36.-€/ 28.-€

Handmade beetroot dough | Truffle cream | Toasted prawns | Beetroot beurre blanc | Pickled roasted hazelnuts

## GNUDI

38.-€/ 30.-€

Softly prepared sheep skuta gnudi filled with Adriatic scampi | Creamy scampi  
bisque | Breaded Adriatic octopus with almonds & puff rice

## RISOTTO

Vialone Nano rice from Venetto, gold butter from Normandy, Parmigiano Reggiano from Parma, cold press extra virgin olive oil from Lemongarden  
olive trees, recipe for the creamiest risotto in Croatia

Big/ Small

## MARE E MONTI

35.-€/ 28.-€

Vialone Nano rice | Forest mushrooms ragu | Baked pumkin coulis | Tiger prawns |  
Parmigiano Reggiano | Butter | Lemongarden extra virgin olive oil

## LOBSTER RISOTTO

38.-€/ 30.-€

Vialone Nano rice | Lobster bouillon | Lobster meat | Chicken skin | Hennessy  
cognac | Lobster butter | Parmigiano Reggiano | Crispy capers | Lemongarden  
extra virgin olive oil

## MAIN COURSES

### WAGYU BEEF

80.-€

A5 marbling Wagyu striploin from Hokkaido island grilled above binchotan open fire | Crispy potato & cheese sticks | Rainbow chard glazed with clarified butter, garlic & ginger | Chicken skin | Chicken jus

### LAMB

45.-€

Grass fed lamb belly from island of Brač, prepared in two techniques, sous vide on 65°C/12 h, then grilled above binchotan open fire | „Smutica“, Brač sheep cheese sauce with reduced sweet red wine | Smoked confit garlic & potato pureé | Grilled greens & cherry tomatoes

### VEAL & TUNA

42.-€

Milk-fed veal striploin grilled and glazed with lime zest | Soya sauce & olive oil | Adriatic blue fin tuna tartare | Caper leaves | Fresh cucumber stripes | Buttermilk | Veal jus & fig leaf oil

### SQUID

42.-€

Adriatic squid from Sutivan bay stuffed with slow-cooked oxtail and grilled over an open flame | Red beetroot beurre blanc | Grilled kale sprout | Lavender goat milk foam

### MONKFISH

45.-€

Adriatic large monkfish tail fillet rolled in lamb caul fat, grilled above an open binchotan fire, glazed with elderflower clarified butter | Monkfish skin duxelle | Bouillabaisse sauce with herb oil | Glazed pappars, carrots & zucchini | Potato & dried tomato crispy grissini

## SOLE

42.-€

Adriatic sole fish fillets prepared in two techniques, poached & panko-crusted |  
Cauliflower & olive oil pil pil emulsion | Beetroot & olive oil pil pil emulsion |  
Homemade seaweeds jam | Ginger pickled radishes | Elderflower pickled cauliflower

## TRADITIONAL DISHES

*We are fine dining but we are glad to please our guests with some traditional meals*

## GNOCCHI

28.-€

Homemade potato gnocchi | Prawns | Zucchini | Sun dried cherry tomatoes |  
Parmigiano Reggiano | Fish bouillon | White wine | Parsley

## VEAL RISOTTO

28.-€

Vialone Nano rice | Slow-cooked milk-fed veal ragu | Butter | Parmigiano  
Reggiano | Lemon thyme | Lemongarden extra virgin olive oil

## SCALOPPINE AL LIMONE

38.-€

Milk-fed veal escalopes | Lemons | Capers | White wine | Veal jus | Butter |  
Steam & glazed seasonal vegetables

## PAŠTICADA

38.-€

Beef larded with garlic & pancetta, cooked for 16h in red wine, Dalmatian Prošek &  
root vegetables | Dried plums | Homemade butter-glazed potato gnocchi

## STEAK FRITES

45.-€

Classic beef tenderloin steak grilled above an open binchotan flame | Beef jus |  
Hollandaise sauce | Homemade tapioca coated fried potatoes

## VEGAN MENU

### RAMEN

29.-€

Seasonal vegetables from our garden | Shitake & shimeji mushrooms |  
Seaweeds kombu & vegetables broth | Smoked tofu | Grilled Swiss chard |  
Spring onion | Carrots stripes | Sesame | Rice noodles | Lime | Nori  
seaweeds | Corn | Basil oil

### BELL PEPPER

29.-€

Roasted bell peppers | Hummus | Roasted peppers coulis | Salsa verde | Garlic chips |  
Toasted almond flakes | Open fire grilled homemade focaccia

### LEEK

26.-€

Samosas made of leek and stuffed with seared barley and root vegetables,  
baked in oven | Homemade hummus | White miso sauce

### CABBAGE

28.-€

Steamed and grilled cabbage over binchotan open fire | Homemade hummus  
with turmeric | Pickled rose ginger powder | Tahini & soy sauce glaze

### PORTOBELLO

28.-€

Grilled portobello mushrooms over binchotan open fire, stuffed with seared barley  
and root vegetables | Vegan jus | Roasted garlic, onion & potato espuma

## DESSERTS

|                                                                        |              |
|------------------------------------------------------------------------|--------------|
| <b>AUTUMN</b>                                                          | <b>18.-€</b> |
| Chestnut   66% dark chocolate   Brown butter   Rum   Orange            |              |
| <b>PEAR</b>                                                            | <b>18.-€</b> |
| Tonka pear   35% caramelized white chocolate   Almonds   Tonka bean    |              |
| <b>LEMON</b>                                                           | <b>17.-€</b> |
| Lemon   Fermented lemon   Ivoire 35%                                   |              |
| <b>DARK AND BRAČ</b>                                                   | <b>18.-€</b> |
| Kakao 46% milk chocolate   Carob from Sutivan   Hazelnuts   Cocoa      |              |
| <b>PUMPKIN UP</b>                                                      | <b>18.-€</b> |
| Pumpkin   Bourbon vanilla   Tangerine   Homemade dried figs   Spices   |              |
| <b>BEST LEMON TART</b>                                                 | <b>14.-€</b> |
| Almonds   Madagascar vanilla   Lemons from our garden   Meringue       |              |
| <b>HOMEMADE SORBET VARIATION</b>                                       | <b>25.-€</b> |
| Seasonal fruit - 5 scoops                                              |              |
| <b>HOMEMADE ICE CREAM SCOOP</b>                                        | <b>6.-€</b>  |
| Milk chocolate   Madagascar vanilla   Yogurt   Fiori di latte          |              |
| <b>HOME MADE SORBET SCOOP</b>                                          | <b>6.-€</b>  |
| Green apple   Raspberry   Strawberry   Lemon   Apricot   Mango   Cocoa |              |

