

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

LIGHT LUNCH À LA CARTE

VEGAN SALAD BOWL Allergens: sesame, soy	22.-€
Lettuce Tomatoes Cucumbers Red cabbage Carrots Homemade hummus Avocado Refreshing vegan dressing	
SEASONAL VEGETABLES & PRAWNS SALAD BOWL Allergens: crustaceans, soy	30.-€
Lettuce Tomatoes Cucumbers Red cabbage Carrots Toasted seasonal vegetables & prawns Refreshing dressing	
TUNA & RICE SALAD BOWL Allergens: fish, eggs, soy	29.-€
Aromatic citrus white rice Adriatic bluefin confit tuna Olives Cherry tomatoes Cucumbers Soy sauce Herbs Grape fruit Fried egg	
CRISPY CHICKEN SALAD BOWL Allergens: gluten, eggs, nut traces	28.-€
Lettuce Tomatoes Cucumbers Red cabbage Carrots Cornflakes breaded free range chicken supreme Refreshing dressing	
BURGER Allergens: sesame, gluten, milk	32.-€
Homemade brioche Beef brisket patty Bacon Basil mayonnaise Cheese Tomatoes Lettuce Homemade tapioca coated fried potatoes	

CLAMS Allergens: mollusks, gluten, sulphites Mix of fresh Adriatic clams opened in garlic & local white wine „Pošip“ Cherry tomatoes & fresh herbs from our garden Lemongarden extra virgin olive oil Crispy warm bruschetta	33.- €
OCTOPUS LASAGNE Allergens: gluten, milk, eggs, mollusks, sulphites Homemade pasta Slow-cooked Adriatic octopus ragu Fresh herbs from our garden Creamy bechamel sauce Mozzarella Parmigiano Reggiano	30.- €
SPAGHETTI VONGOLE Allergens: gluten, milk, eggs, mollusks, sulphites Homemade spaghetti Adriatic vongole Garlic Pošip white wine Fish stock Grana Padano Lemon thyme Homemade sun dried cherry tomatoes Lemongarden extra virgin olive oil	32.- €
VEAL RISOTTO Allergens: milk, sulphites Vialone Nano rice Slow-cooked milk fed veal ragu Butter Parmigiano Reggiano Lemon thyme Lemongarden extra virgin olive oil	30.- €
DAILY CATCH Allergens: fish Fresh Adriatic fish from local fishermen prepared on the grill, served with spinach & potatoes or seasonal grilled vegetables	135.- €

DESSERTS

PROFUMI DI BRACHIA Allergens: nuts, eggs, milk, wheat	18.-€
Almond Lemon Swiss meringue Sage	
MRS. RABARBARA Allergens: nuts, eggs, milk	18.-€
Buckwheat & almond Rhubarb jam Buckwheat Chantilly Buckwheat popcorn	
BASQUE CHEESECAKE Allergens: nuts, eggs, milk, wheat, dairy products	18.-€
Basque cheesecake Biscuit ice cream Raspberry gel Raspberries	
PAVLOVA, OUR WAY Allergens: nuts, eggs, milk	20.-€
Fennel Lemongrass ganache Lemon gel Strawberries	
SORBET & SHERBET VARIATION Allergens: milk, nuts, strawberry	25.-€
Seasonal fruit – 5 scoops	
ICE CREAM SCOOP Allergens: milk, nuts	6.-€
Vanilla Pistachio Gianduja chocolate Coconut Lemon yoghurt	
SORBET SCOOP – Strawberry Basil – apple Yuzu Allergens: strawberry	6.-€
SHERBET SCOOP – Cocoa Kumquat Allergens: milk	6.-€