
STARTERS

GRABEN30

DEER CARPACCIO
MARINATED IN FLEUR DE SEL AND SUGAR
(candied dried fruit / reduction of black wine, rosemary and honey)

16,90 €

BEEF TARTAR
*with glazed red onion and cream from balsamic
vinegar and blueberries (walnut cracker)*

100g **15,90 €** / 200g **21,90 €**

ADRIATIC TUNA TAGLIATA
WITH EMULSION MADE OF HONEY, LIME AND OLIVE OIL
(avocado and ginger cream, caviar)

16,90 €

JACOB'S MUSSELS FLAMBÉED
IN LÉOPOLD GOURMEL COGNAC

*on a foam of milk, truffles and bacon;
with Istrian prosciutto chips*

14,90 €

SOUPS

GRABEN30

CLEAR SOUP

with Jullienne tafelspitz and vegetables

5,90 €

CREAMY TOMATO SOUP

with bacon

6,90 €

CREAMY PUMPKIN SOUP

(vegans, vegetarians)

5,90 €

PASTA RISOTTO

GRABEN 30

**BOLETUS AND QUINCE
CONFIT RISOTTO**

(parmesan cheese, butter)

16,90 €

"LA BARCHETA" RAVIOLO

Raviolo filled with flambéed scampi, duck liver and glazed salad

18,90 €

**ISTRIAN BLACK
TRUFFLE TAGLIOLINI**

(egg yolk, parmesan cheese, butter)

22,90 €

FISH

GRABEN30

ZANDER FILLET

with celery purée and chives emulsion

19,90 €

TUNA FILLET

with "salsa verde" and glazed cherry tomatoes

24,90 €

ROASTED OCTOPUS

with cherry tomato, basil and pepperoncini cream; with fried capers

24,50 €

MEAT

GRABEN30

BEEF CHEEKES

*braised in a black wine with
glazed pear (honey, thyme, cloves)
seasonal vegetables*

24,90 €

GRATINATED LAMB CHOP

*with a Mediterranean herbs crust and garlic cream
seasonal vegetables*

28,90 €

DUCK BREASTS

*with orange and apricot cream
seasonal vegetables*

23,50 €

BEEF STEAK

seasonal vegetables

25,90 €

RIB-EYE STEAK

seasonal vegetables

29,90 €

DESSERTS

GRABEN30

CHOCOLATE MOUSSE

with cinnamon and berry fruit cream

6,90 €

PANNA COTTA

with orange aroma and berry fruit sauce

6,50 €

SEMIFREDDO CROCCANTINO

almonds and caramel

7,50 €

ORANGE SORBET

with Prosecco and Campari

7,90 €