



PALACE ELISABETH

HVAR

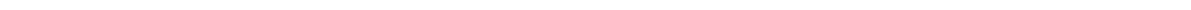
Dinner Menu

The culinary experience at Palace Elisabeth has been thoughtfully created as a blend of heritage, art, and contemporary cuisine.

Overlooking the historic square and the beauty of the Adriatic Sea, the hotel reflects the elegance and rich cultural spirit of the island of Hvar.

Every detail has been carefully designed to capture the true essence of the destination through flavours, aromas, and an atmosphere that creates lasting memories.

Palace Elisabeth Team



Soups

LANGOUSTINE BISQUE (S, N, D) Scampi oil, creamy bisque, micro herbs	24,00€
TRUFFLE CAPPUCCINO (D, V) Wild mushroom espuma, crème fraîche, black truffle, olive dust	21,00€

Starters

OYSTERS (F, D) Selection of oysters Fresh Rockefeller Brie & Champagne	15,00€
TUNA CRUDO (F, N) Avocado, sun-dried tomato, pickled onion, almond, black caviar, basil oil, honey-lime vinaigrette	28,00€
SEARED SCALLOPS (F, D) Fennel espuma, apple, smoked bacon, citrus dressing, sea fennel, herb oil	34,00€
BEEF TARTARE (G, F, E) Hand-cut beef, quail egg yolk, anchovies, mustard à l'Ancienne, focaccia crisp, arugula	21,00€
FOIE GRAS (D, N) Brioche, roasted leek, cherry jus, almond crumble	28,00€
BEETROOT & GOAT CHEESE (D, N, V) Heritage beetroot, goat cheese, roasted nuts, micro herbs	22,00€

Pasta & Risotto

BEETROOT RISOTTO (D, N, V) Arborio rice, beetroot essence, goat cheese, black garlic aioli	26,00€
SPINACH RAVIOLI (G, D, V) Ricotta, spinach, sage butter, confit tomato, aged Parmesan	28,00€
LOBSTER LINGUINE (G, S, D) Lobster tail, bisque beurre blanc, clams, parsley	34,00€

Main Courses

SEAFOOD BUZZARA (S, G) Clams, mussels, white wine, garlic, parsley, lemon, breadcrumbs	38,00€
SEA BASS (F) Pea and mint purée, fennel, asparagus, confit tomato, sea fennel, shallot foam	39,00€
MONKFISH PRIMAVERA (F) Kale-wrapped monkfish, broccolini, confit tomato, gremolata, scampi, black ink aioli, fennel espuma	48,00€
RACK OF LAMB (D) Herb crusted rack of lamb, baby vegetables, celery purée, rosemary jus	48,00€
FILET MIGNON (D) Potato mille-feuille, seasonal vegetables, rosemary jus	55,00€
BLACK ANGUS RIBEYE (D, N) Green beans glazed with rendered fat, asparagus, confit tomato, demi-glace	68,00€
ROASTED EGGPLANT (D, V, N) Buffalo mozzarella, tahini, pomegranate, herbs, confit tomato	28,00€
DAILY CATCH Chef's selection of fresh fish, prepared à la Dalmatino	(kg) 90,00€

Sides

FRENCH FRIES	10,00€
TRUFFLE & PARMESAN FRIES	12,00€
ARUGULA SALAD	10,00€
GRILLED ASPARAGUS	10,00€
SEASONAL GRILLED VEGETABLES	12,00€

Sauces

CHIMICHURRI
PEPPERCORN
CHAMPAGNE
DEMI-GLACE

Couvert for two guests 6,00 €

Chef's selection of freshly baked breads and house-made spreads

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DEAR GUESTS,

Please inform our team of any allergies, intolerances or dietary preferences so we may take the utmost care in preparing your dining experience.

Thank you.

ALLERGY LEGEND

G - Gluten | **D** - Dairy | **N** - Nuts | **V** - Vegetarian | **S** - Shellfish | **F** - Fish

All prices are listed in EUR
Tax is included in the price

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