



FOOD

# STARTERS

## ONION SOUP

Kapula, Gruyère sir, bijelo vino, majčina dušica  
Onion, Gruyère cheese, white wine, thyme

8 €

## SAINT JACQUES (po komadu/ one piece)

Gratinirana jakobova kapica, kozica, šalša, krušne mrvice,  
Parmigiano Reggiano DOP, triestina umak, maslinovo ulje  
Gratinated scallop, shrimp, tomato sauce, breadcrumbs,  
Parmigiano Reggiano DOP, Triestine-style sauce, olive oil

8 €

## MONTANARINE (three in portion)

Mortadella - Mortadella, pistachio, pesto genovese  
Stracciatella - Stracciatella, anchovy, caviar  
Prosciutto - Prosciutto, Grana Padano cheese  
fondue, thinly sliced melon, truffle pearls

12 € / 14 € / 15 €

## BURRATA LE FABRIQUE

Burrata, pečena kruška, pečena cikla, pinjoli, matovilac, rikola, ulje od bosiljka  
Burrata, roasted pear, roasted beetroot, pine nuts, lamb's lettuce, arugula, basil oil

17 €

## VITELLO GAMBERATO

Tanko rezana teletina, krema od kozica, cvijet kapara,  
prah dehidriranih crnih maslina, mrvljene pistacije, perle od maslinova ulja  
Thinly sliced veal, shrimp cream, caper flower, dehydrated black  
olive powder, crushed pistachio, olive oil pearls

18 €

## ARTICHOKE ROMESCO

Pržena artičoka, romesco umak, Parmigiano Reggiano DOP, limunova korica  
Fried artichoke, romesco sauce, Parmigiano Reggiano DOP, lemon zest

18 €

## SALATA NICOISE

Konfitirana tuna, lollo rosso, mahune, prepeličja jaja, cherry  
rajčice, masline, cvijet kapara, dressing od citrusa i maslinovog ulja  
Confit tuna, lollo rosso lettuce, green beans, quail eggs, cherry  
tomatoes, olives, caper flower, citrus and olive oil dressing

19 €

## TRIS DI TARTARE DAL MARE

Tuna, kozica, romb, emulzija citrusa, ulje peršina, komorač, chili, kavijar  
Tuna, shrimp, turbot, citrus emulsion, parsley oil, fennel, chili, caviar

22 €

## BEEF CARPACCIO

Biftek, Parmigiano Reggiano DOP, maslinovo ulje, limunov  
sok, Dijon senf, javorov sirup, crni tartuf, perle od tartufa, rikola  
Beef steak, Parmigiano Reggiano DOP, olive oil, lemon juice,  
Dijon mustard, maple syrup, black truffle, truffle pearls, rocket salad

22 €

## LE SUPPER BEEF TARTARE

Beef sa 12 začina, dehidrirani žumanjak,  
pecivo, lava sol, serviran s pomfritom  
Beef with 12 spices, dehydrated egg yolk,  
bun, lava salt, served with fries

26 €

# PASTA & RISOTTO

## RISOTTO PRIMAVERA

Carnaroli riža, šparoge, grašak, poriluk, bijelo vino  
Carnaroli rice, asparagus, peas, leek, white wine

19 €

## CARBONARA - RICETTA ORIGINALE

Domaći špageti, guanciale, žumanjak, Pecorino  
Homemade spaghetti, guanciale, egg yolk, Pecorino

21 €

## RIGATONI ALLA VODKA

Rigatoni, šalša, vodka, dimljeni losos  
Rigatoni, tomato sauce, vodka, smoked salmon

22 €

## “BŒUF BOURGUIGNON”

Sporo kuhani juneci obrazi, kritharaki, Pinot Noir,  
lardo, šampinjoni, sotirane perle luka, hrskava panceta  
Slow-cooked beef cheeks, kritharaki, Pinot Noir, lardo,  
mushrooms, sautéed pearl onions, crispy bacon

23 €

## PACCHERI CON GAMBERI

Paccheri, škampi, šalša, peršin, češnjak, chili, masline  
Paccheri, shrimp, tomato sauce, parsley, garlic, chili, olive

24 €

## FETTUCCINE ALFREDO (for two served in a cheese ring)

Domaće fettuccine, maslac, Parmigiano  
Reggiano DOP, crni tartuf, perle od crnog tartufa  
Homemade fettuccine, butter, Parmigiano Reggiano  
DOP, black truffle, black truffle pearls

42 €

# MAIN COURSES

## CROISSANT BURGER

Juneće meso, sourdough kroasan, ukiseljena ljutika, hrskava kapula, Gruyère, BBQ demi-glace umak, poslužen s topljenim raclette sirom  
Beef, sourdough croissant, pickled shallot, crispy onion, Gruyère, BBQ demi-glace sauce, served with melted raclette cheese

20 €

## MAGRET CONFIT

Pačja prsa, krema od butternut tikve i graška, sotirani grašak  
Duck breast, butternut squash and pea cream, sautéed peas

25 €

## TUNA STEAK

Grilana tuna, komorač, segmenti naranče, ljubičasta kapula, menta, bosiljak, med od lavande, emulzija citrusa  
Grilled tuna, fennel, orange segments, red onion, mint, basil, lavender honey, citrus emulsion

29 €

## VITELLO ALLA VODKA E RIGATONI

Pohani teleći šnicel, rigatoni, šalša, vodka, bosiljak, mozzarella  
Breaded veal schnitzel, rigatoni, tomato sauce, vodka, basil, mozzarella

34 €

## LAMB ALIGOT

Sporo kuhana janjeća koljenica, sotirane šparoge, demi-glace, pire s Gruyère sirom  
Slow-cooked lamb shank, sautéed asparagus, demi-glace, purée with Gruyère cheese

35 €

## VONGOLI E ROMBO

Grilani romb, blitva na dalmatinski, vongole, baby mrkva, grašak  
Grilled turbot, Dalmatian-style Swiss chard, clams, baby carrots, peas

36 €

## STEAK AU POIVRE

Biftek (250 g), zeleni papar, crno vino, Dijon senf, maslac  
Beef steak (250 g), green peppercorns, red wine, Dijon mustard, butter

36 €

## RIB EYE

Rib eye steak (300 g), demi-glace umak, začinski maslac  
Ribeye steak (300 g), demi-glace sauce, herb butter

39 €

# SIDES

Pommes frites

5 €

Sezonska salata

Seasonal salad

5 €

Pire krumpir

Mashed potatoes

5 €

## FENNEL SALATA

Komorač, naranča, ljubičasta kapula, med od lavande, menta, bosiljak  
Fennel, orange, red onion, lavender honey, mint, basil

5 €

Krema od krumpira s češnjakom

Potato cream with garlic

6 €

## SOTIRANO POVRĆE / SAUTÉED VEGETABLES

Brokula, baby mrkva, šparoga, grašak

Broccoli, baby carrots, asparagus, peas

6 €

## ALIGOT

Krema od krumpira, Gruyère sir

Potato cream, Gruyère cheese

7 €

# DESSERTS

## SGROPPINO

Vodka, sladoled od limuna, prosecco

Vodka, lemon ice cream, prosecco

8 €

## TIRAMISU

Mascarpone, Lotus keks, Lotus krema, bijela čokolada, kakao prah

Mascarpone, Lotus biscuit, Lotus cream, white chocolate, cocoa powder

9 €

## TARTE TATIN

Karamelizirana jabuka, lisnato tijesto, sladoled od vanilije

Caramelized apple, puff pastry, vanilla ice cream

10 €

## CROISSANT

Kroasan, lješnjak, kremasti sir fromage blanc,

Valrhona tamna čokolada, crème fouettée

Croissant, hazelnut, creamy fromage blanc cheese,

Valrhona dark chocolate, whipped cream

10 €

# PIZZA

## MARGHERITA TRADIZIONALE

Domaća salsa, mozzarella, bosiljak, maslinovo ulje  
Homemade salsa, mozzarella, basil, olive oil

14 €

## CAPRICCIOSA CLASSICA

Domaća salsa, mozzarella i provola, gljive, masline, artičoke, dimljena šunka, origano  
Homemade salsa, mozzarella and provola, mushrooms, olives, artichokes, smoked ham, oregano

15 €

## GIULIA

Domaća salsa, mozzarella i provola, rikola i matovilac, dimljena burrata, umak od tune, prah crnih maslina  
Homemade salsa, mozzarella and provola, arugula and lamb's lettuce, smoked burrata, tuna sauce, black olive powder

17 €

## ALESSIA

Fondue, mozzarella i provola, mortadella na maslinovom ulju s češnjakom i peršinom, dimljena burrata, Gruyère, pistachio, origano, bosiljak  
Fondue, mozzarella and provola, mortadella in olive oil with garlic and parsley, smoked burrata, Gruyère, pistachio, oregano, basil

17 €

## DANTE

Fondue, mozzarella i provola, iceberg salata, žute cherry rajčice, sušene rajčice, zelene masline, tuna, umak od kozica, prah crnih maslina, maslinovo ulje  
Fondue, mozzarella and provola, iceberg lettuce, yellow cherry tomatoes, sun-dried tomatoes, green olives, tuna, shrimp sauce, black olive powder, olive oil

17 €

## FLAVIO

Vodka umak, mozzarella i provola, rolana panceta, chorizo, ljubičasta kapula, fondue, peperoncini papričice, crveni papar, origano, bosiljak  
Vodka sauce, mozzarella and provola, rolled pancetta, chorizo, red onion, fondue, peperoncini peppers, red pepper, oregano, basil

18 €

## ISABELLA

Domaća salsa, mozzarella i provola, rikola i matovilac, dimljena burrata, aceto perle, pršut, Gruyère, prah crnih maslina  
Homemade salsa, mozzarella and provola, arugula and lamb's lettuce, smoked burrata, balsamic pearls, prosciutto, Gruyère, black olive powder

18 €

## ENZO

Pistachio umak, mozzarella i provola, dimljena šunka, stracciatella, kozji sir s tartufima, pistachio, prah crnih maslina, bosiljak  
Pistachio sauce, mozzarella and provola, smoked ham, stracciatella, goat cheese with truffles, pistachio, black olive powder, basil

18 €

## CHIARA

Domaća salsa, mozzarella i provola, marinirane kozice, rikola i matovilac, dimljeni pršut od tune, Gruyère, maslinovo ulje, prah crnih maslina  
Homemade salsa, mozzarella and provola, marinated shrimp, arugula and lamb's lettuce, smoked tuna prosciutto, Gruyère, olive oil, black olive powder

18 €

Nadoplatu bezglutensko tijesto  
Gluten free dough

2 €

Put Supavla 1, Split  
OIB: 82264013276

RESTORAN  
FABRIQUE

Trg Franje Tuđmana 3

PDV i usluga su uračunati u cijenu  
VAT and service are included in price

