



RECOMMENDED BY  
MICHELIN GUIDE

# Pjerin Welcomes You!

Fair liberty, beloved liberty, liberty sweetly avowed,  
thou are the treasured gift that God to us endowed,  
all our glory is thy true creation,  
to our Home thou are all the decoration,  
no silver nor gold, not life itself could replace  
the reward of thy pure and sublime grace.

*Hymn to Liberty*, Ivan Gundulić (17<sup>th</sup> century)

*Hymn to Liberty* is a piece written by the most prominent Baroque author born in Dubrovnik, Ivan Gundulić, and it serves as an inspiration for our menu.

Welcome to the stage of liberty in the theatre of flavor. At Pjerin, dining is an artistic performance – an expression of freedom, passion, and creativity. Like the great playwrights of Dubrovnik's past, our visionary chef composes flavors, our team brings them to life, and our guests become part of the unfolding story.

Each dish is a scene, each course an act – blending tradition with innovation, heritage with modernity. The curtain rises with your first taste.

---

EXECUTIVE CHEF

Robert Račić

RESTAURANT MANAGER AND HEAD SOMMELIER

Enes Hasanspahić

# Serenata

5-COURSE DINNER

## Amuse Bouche

### SCALLOPS

Scallops carpaccio, caviar, apple, and lime

### LOBSTER

Lobster tail, bisque, homemade tagliolini

### TURBOT

Turbot fillet, broccoli, beurre blanc, kohlrabi, and beetroot

### SEA BASS

Sea bass fillet, red and green cabbage, parsley and lemongrass sauce

## Pre-desert

### STRAWBERRY & YUZU

Strawberry meringue, yuzu sorbet, rhubarb consommé, strawberries

## Petit four

TASTING MENU 160 €

WINE PAIRING - ALLEGRETTO - 3 glasses 45 € | MODERATO - 5 glasses 75 € | ANDANTE - 5 glasses 105 €

FOR THE BEST DINING EXPERIENCE, THE TASTING MENU IS REQUIRED FOR ALL GUESTS AT THE TABLE.



# Maestoso

## 5-COURSE DINNER

### Amuse Bouche

#### TUNA

Tuna tartare, watermelon and vodka, crunchy potato, and wasabi

#### ASPARAGUS

White asparagus espuma, low-cooked egg, and black Istrian truffle

#### LAMB

Risotto “cacio e pepe”, lamb and morels

#### WAGYU

Wagyu striploin fillet, kale, barley, and Portobello mushrooms

### Pre-desert

#### CHOCOLATE & BLACKBERRY

Chocolate crème brûlée, blackberry and chocolate ice cream, and blackberries

### Petit four

TASTING MENU 160 €

WINE PAIRING - ALLEGRETTO - 3 glasses 45 € | MODERATO - 5 glasses 75 € | ANDANTE - 5 glasses 105 €

---

FOR THE BEST DINING EXPERIENCE, THE TASTING MENU IS REQUIRED FOR ALL GUESTS AT THE TABLE.



# Overture

À LA CARTE

TUNA

Tuna tartare, watermelon and vodka, crunchy potato, and wasabi



BEETROOT & CARROT

Different textures of beetroot and carrot



DEER

Deer tartar, pine nuts, pears, and tarragon



SCALLOPS

Scallops carpaccio, caviar, apple, and lime

2 DISHES PER PERSON 90 € | 3 DISHES PER PERSON 125 €



# Crescendo

À LA CARTE

LAMB

Risotto “cacio e pepe”, lamb and morels



SEA FOOD

Homemade black pasta, sea food selection, salicornia cream, and mullet bottarga



LOBSTER

Lobster tail, bisque, homemade tagliolini

ASPARAGUS

White asparagus espuma, low cooked egg, black Istrian truffle

CELERY

Celery root mile-feuille, bay leaf cream, celery ash, pickled daikon, and almonds



2 DISHES PER PERSON 90 € | 3 DISHES PER PERSON 125 €

# Harmony

À LA CARTE

TURBOT

Turbot fillet, broccoli, beurre blanc, kohlrabi, and beatroot



SEA BASS

Sea bass fillet, red and green cabbage, parsley and lemongrass sauce



PIGEON

Dry-aged pigeon, asparagus and black garlic, pickled onion and onion puree



WAGYU

Wagyu striploin fillet, kale, barley, and Portobello mushrooms

PORK

Pork belly cooked for 24 hours, carrot, celery, apple, and hazelnut



2 DISHES PER PERSON 90 € | 3 DISHES PER PERSON 125 €

PLEASE ASK YOUR WAITER IF YOU REQUIRE ANY INFORMATION REGARDING ALLERGIES OR INTOLERANCES.



Gluten Free



Dairy Free



Plant-Based



Sustainable Seafood



Vegetarian



Locally Sourced





VILLA DUBROVNIK

DUBROVNIK

---

Alcoholic beverages and tobacco products  
are not to be sold to minors (persons younger than 18 years).

VAT is included in the price.

Please address your complaints to Customer Relations at:  
[guestservices@villa-dubrovnik.hr](mailto:guestservices@villa-dubrovnik.hr)



THE LEADING HOTELS  
OF THE WORLD®