



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 (17th 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, ravioli, cauliflower

TURBOT

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

WAGYU

Wagyu striploin fillet, kale, barley, raisins

Pre-desert

CHOCOLATE & CAROB

Dark chocolate crémeux, carob sponge, milk chocolate and carob espuma, orange gel, carob crisp

Petit fours

TASTING MENU 175 €

WINE PAIRING - ALLEGRETTO - 3 glasses 45 € | MODERATO - 5 glasses 75 € | ANDANTE - 5 glasses 120 €

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

Maestoso

5-COURSE DINNER

Amuse Bouche

BEEF

Beef tartare, pine nuts, black truffle & tarragon

LAMB

Risotto "cacio e pepe", lamb and morels

SEA BASS

Sea bass fillet, fermented tomato, fava beans, sea urchin

PIGEON

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

Pre-desert

SOUR CHERRIES & ALMONDS

Baked sour cherries, almond meringue, toasted almond crème anglaise, sour cherry and maraschino ice cream

Petit fours

TASTING MENU 175 €

WINE PAIRING - ALLEGRETTO - 3 glasses 45 € | MODERATO - 5 glasses 75 € | ANDANTE - 5 glasses 120 €

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

Overture

À LA CARTE

EEL AND OYSTER

Smoked eel, oyster, asparagus, horseradish & nori seaweed



BEETROOT & CARROT

Different textures of beetroot and carrot



BEEF

Beef tartare, pine nuts, black truffle & tarragon



SCALLOPS

Scallops carpaccio, caviar, apple and lime



2 DISHES PER PERSON 95 € | 3 DISHES PER PERSON 135 €

Crescendo

À LA CARTE

LAMB

Risotto "cacio e pepe", lamb and morels



SEA FOOD

Homemade pasta, vongole & mussels, salicornia cream, mullet bottarga



LOBSTER

Lobster tail, bisque, ravioli, cauliflower

PORK

Pork cheek, sunchoke espuma, truffle, crumble

2 DISHES PER PERSON 95 € | 3 DISHES PER PERSON 135 €

Harmony

À LA CARTE

TURBOT

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



SEA BASS

Sea bass fillet, fermented tomato, fava beans, sea urchin



DENTEX

Basil purée, fennel, trout roe & caper sauce



PIGEON

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

WAGYU

Wagyu striploin fillet, kale, barley, and Portobello mushrooms

2 DISHES PER PERSON 95 € | 3 DISHES PER PERSON 135 €

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



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



THE LEADING HOTELS
OF THE WORLD®