



FOOD

APPERTIZERS

ONION SOUP V

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 V, GF

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 GF

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 V, GF

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

18 €

SALATA NICOISE GF

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 €

TARTARE GAMBERI GF

Kozice, emulzija citrusa, ulje peršina, komorač, chili, kavijar
Shrimps, citrus emulsion, parsley oil, fennel, chili, caviar

22 €

BEEF CARPACCIO GF

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 €

TARTARE & FRIES

Beef sa 12 začina, pecivo, lava sol, serviran s pomfritom
Beef with 12 spices, bun, lava salt, served with fries

26 €

PASTA & RISOTTO

RISOTTO PRIMAVERA V, GF

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

19 €

CARBONARA - RICETTA ORIGINALE

Domaci 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, orzo pasta,
Pinot Noir, lardo, šampinjoni, sotirane perle luka
Slow-cooked beef cheeks, orzo pasta, Pinot Noir,
lardo, mushrooms, sautéed pearl onions

23 €

PACCHERI CON GAMBERI

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

28 €

CARPACCIO ALLA ALFREDO (for two served in a cheese ring) V

Domaci spaghetti, beef carpaccio, maslac, Parmigiano
Reggiano DOP, crni tartuf, perle od crnog tartufa
Homemade spaghetti, beef carpaccio, butter, Parmigiano
Reggiano DOP, black truffle, black truffle pearls

64 €

MAIN COURSES

"CROISSANT BURGER" V

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 €

"DUCK CONFIT"

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

25 €

"TUNA" GF

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

32 €

"VITELLO & VODKA RIGATONI"

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

34 €

"LAMB ALIGOT" GF

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" GF

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

36 €

"BEEF STEAK" GF

Bifteak (250 g)
Beef steak (250 g)

36 €

"PREMIUM RIB EYE" GF

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

39 €

"PICANHA" (500 g)

Premium brazilski cut, sporo kuhan sous vide tehnikom dovršen na grillu
Premium Brazilian cut, slow-cooked sous vide finished over on the grill

42 €

"BACCHANALIA MEAT PLATE" (1400 g recommended for four people)

Ražnjići od bifteka umotani u panceti (200 g), picanha (500 g), janjeća koljenica (400 g), rib eye (300 g), sotirano povrće, pire
Steak skewers wrapped in pancetta (200 g), picanha (500 g), lamb shank (400 g), rib eye (300 g), sautéed vegetables, mashed potatoes

154 €

SIDES

Pommes frites

5 €

Sezonska salata V, GF

Seasonal salad

5 €

Pire krumpir V, GF

Mashed potatoes

5 €

FENNEL SALATA V, GF

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

5 €

Krema od krumpira s češnjakom V, GF

Potato cream with garlic

6 €

SOTIRANO POVRĆE / SAUTÉED VEGETABLES V, GF

Brokula, baby mrkva, šparoga, grašak

Broccoli, baby carrots, asparagus, peas

6 €

ALIGOT V, GF

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 €

FABRIQVE

Fabrique umak, cheddar sir, mozzarella fior di latte,
mljeveno juneće meso, iceberg salata, origano
Fabrique sauce, cheddar cheese, mozzarella fior di latte,
minced meat, iceberg salad, oregano

17 €

LA BOMBA DI BOLOGNA

Krema od pistacia i bosiljka, fior di latte mozzarella,
mortadela di Bologna, mljeveni pistacio,
grčke kalamata masline, origano
Pistachio and basil cream, fior di latte mozzarella,
mortadella di Bologna, ground pistachio,
greek kalamata olives, oregano

17 €

LORENZO v

Mozzarella, crispy roman artichoke, pesto
rikula, romanesco umak, Pecorino Romano DOP
Mpzarella, crispy Roman artichoke, arugula pesto,
Romanesco sauce, Pecorino Romano DOP

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
FABRIQVE

Trg Franje Tuđmana 3

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

WiFi password
fabrique2107

