



## *Tasting menus 2019*

For groups (min. 20 persons)

### *Based on local cuisine!*

Bread and all pasta are made with flour milled on an old mill in our Cultural and educational center Kaštel.

### **1. TASTING – „Homemade“**

Tasting of extra virgin olive oil (biancera, licino, mix)  
Tasting of 2 types of bread (truffle bread and cornbread)  
Fritule (sweet traditional pastry)  
1 dcl of white wine  
1 dcl of red wine



### **2. TASTING – „Truffle“**

2 slices of cheese with truffles  
2 rusks with truffle spread  
Kroštule (traditional sweets, 2pcs)  
1 dcl of white wine  
1 dcl of red wine



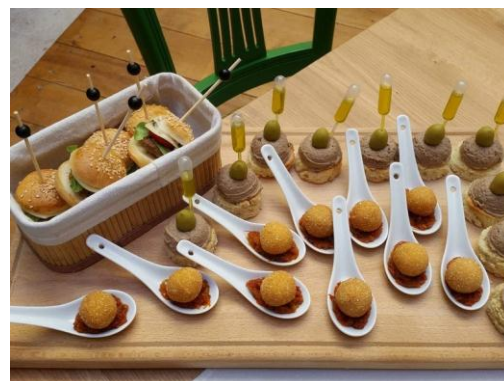
### 3. TASTING – „Boškariin“ (Istrian ox)

Istrian ox sausage  
2 bruschetta with istrian ox spread  
Apple pie  
1 dcl of red wine



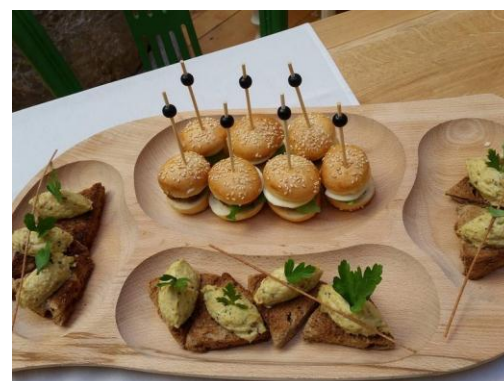
### 4. TASTING – „Truffle exclusive“

2 slices of prosciutto  
2 slices of cheese with truffles  
Truffle canap  (1 pc)  
1 spoon of truffle omelette  
1 spoon of fuži with tartufata and black truffles  
Chocolate truffle (1 pc)  
1 dcl of white wine  
1 dcl of red wine



### 5. TASTING – „Mix“

Tasting of extra virgin olive oil (3 types+bread+cheese)  
2 slices of prosciutto  
2 slices of cheese with truffles  
Istrian ox spread  
1 spoon of truffle omelette  
1 spoon of fuži with tartufata and black truffles  
Truffle ice cream  
1 dcl of white wine  
1 dcl of red wine



MOTOVUN  
POVIJEST  
U POKRETU



Kulturno  
edukativni  
centar  
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## *Visiting Cultural and educational center Kaštel*



### **Exhibition: „Motovun, history in motion“:**

- Polesini family
- Mill with stone waterwheel
- Josef Ressel
- Mario Andretti
- Giant „Veli Jože“
- o Motovun forest
- o Old railway „Parenzana“
- o Motovun film festival



**Cultural and educational center Kaštel - GIP d.o.o.**

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