

WINE DINNERS

PLAVA LAGUNA



Restaurant Bacchus

HOTEL PARENTIUM PLAVA LAGUNA

with

Pjenušci Peršurić, Pršurići

UTORAK
/ TUESDAY

14.07.2026.

08.09.2026.

20:00 h

plavalaguna.com

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Birana jela i vina očekuju vas u predivnom ambijentu restorana Bacchus Hotela Parentium Plava Laguna. Kušat ćete četiri slijeda po izboru chefa kuhinje sljubljena s vinima jednog poznatog istarskog vinara. Jela se baziraju na tradicionalnoj istarskoj i mediteranskoj kuhinji, s modernim dodirom.

Probrane namirnice uključuju najfinije komade mesa, ribu i morske plodove, lokalno uzgojeno povrće, tartufe i još mnogo toga što naši chefovi kuhinje, iskustvom i strašću, pretvaraju u delicije ugodne oku i nepcu.

Provjerite jelovnike i rezervirajte svoje mjesto na vrijeme! Provedite nezaboravnu gurmansku večer na jednoj od najljepših terasa u Poreču.

Za više informacija o Wine Dinners večerama nazovite **+385 52 411 500**.

Selected dishes and wines await you in the wonderful ambience of the Bacchus Restaurant at the Hotel Parentium Plava Laguna. You will taste four courses chosen by the chef, paired with the wines of a famous Istrian winemaker. The dishes are based on traditional Istrian and Mediterranean cuisine, with a modern touch.

Selected foods include the finest cuts of meat, fish and seafood, locally grown vegetables, truffles and much more that our chefs, with their experience and passion, turn into delicacies pleasing to the eye and palate.

Check the menus and book your place in time! Spend an unforgettable gourmet evening on one of the most beautiful terraces in Poreč.

For more information about Wine Dinners, call **+385 52 411 500**.

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MEŃU

Misal Millenium, brut, 2022

CARPACCIO OD BRANCINA,
ROKULA, CRNI TARTUF
/ SEA BASS CARPACCIO,
ARUGULA, BLACK TRUFFLE

Misal Blanc de blancs, brut natur, 2022

RIŽOTO SA ŠKAMPIMA I MALINAMA
/ RISOTTO WITH SCAMPI AND RASPBERRIES

Misal Istra, brut, NV

MOZAIK OD PUREĆIH PRSA, KOROMAČ,
GORGONZOLA, LJEŠNJACI
/ TURKEY BREAST MOSAIC, FENNEL,
GORGONZOLA, HAZELNUTS

Misal Rouge, demi sec, 2019

KRAVLJA SKUTA, MED ORASI,
SUHA SMOKVA, BIJELA ČOKOLADA
/ COW'S CURD, HONEY, WALNUTS,
DRY FIG, WHITE CHOCOLATE