

RESTORAN DVOR				WORKING HOURS			
Yard d.o.o., Put Firula 14, 21000 Split				Mon – Sun, Public holidays 12:00 – 24:00 Note: Kitchen is open until 23:00			
DEGUSTACIJSKI MENU		GLAVNA JELA – RIBA		TASTING MENU		MAIN COURSES - FISH	
TARTAR OD GAMBERA ROSSA <i>stracciatella, kivi, menta, mandarina</i>		FILE JADRANSKE TUNE <i>bulgur, zeleno lisnato povrće, masline, ljutika, romesco</i>		GAMBERO ROSSO TARTARE <i>stracciatella, kivi, mint, mandarin</i>		ADRIATIC TUNA FILLET <i>bulgur, leafy greens, olives, shallots, romesco sauce</i>	
GOVEDI TARTAR <i>majoneza od senfa, gorušica, mliječni kruh</i>		€ 37.00 (10.9.2026. € 43.00)		BEEF TARTARE <i>mustard mayonnaise, mustard seeds, milk bread</i>		€ 37.00 (10.9.2026. € 43.00)	
SEZONSKA JUHA <i>gusta juha od sezonskog povrća</i>		JADRANSKA BIJELA RIBA <i>lešo, al forno, gradele, u soli</i>		SEASONAL SOUP <i>creamy seasonal vegetable soup</i>		ADRIATIC WHITE FISH <i>boiled, oven-baked, grilled, salt-baked</i>	
CRNI RIŽOT <i>sipa, espuma od sira Reyppenaer, ulje od vlasca</i>		€ 100.00 (1KG) (10.9.2026. € 125.00 / 1kg)		BLACK RISOTTO <i>cuttlefish, Reyppenaer cheese espuma, chive oil</i>		€ 100.00 (1KG) (10.9.2026. € 125.00 / 1kg)	
FILE JADRANSKE TUNE <i>bulgur, zeleno lisnato povrće, masline, ljutika, romesco</i>		DALMATINSKA GREGADA (ZA DVOJE) <i>bijela riba, povrće, bijelo vino, kozice, školjke</i>		ADRIATIC TUNA FILLET <i>bulgur, leafy greens, olives, shallots, romesco sauce</i>		DALMATIAN FISH STEW – GREGADA (FOR 2) <i>white fish, vegetables, white wine, prawns, shellfish</i>	
JANJEĆI KOTLETI <i>gratinirani krumpir, krema od graška i mente, krusta</i>		€ 90.00 (10.9.2026. € 115.00)		LAMB CHOPS <i>potato gratin, pea and mint cream, crust</i>		GRILLED SCAMPI	
PREDESERT — PANNA COTTA <i>kadulja, granitè od šipka, sladoled od jogurta</i>		ŠKAMPI ŽAR		PRE-DESSERT <i>sage, pomegranate granita, yoghurt ice cream</i>		€ 100.00 (1KG) (10.9.2026. € 125.00 / 1kg)	
DESERT „KRUŠKA" <i>kruška kuhana u začинима, krema od vanilije, pralinè od pekan oraha, hrskavi pâte à choux, sladoled od prženog mljeka</i>		ŠKAMPI BUZARA <i>česnjak, prošek, linguine, chilli</i>		"PEAR" DESSERT <i>spiced poached pear, vanilla cream, pecan praline, crispy choux pastry, toasted milk ice cream</i>		SCAMPI BUZARA <i>garlic, Prošek dessert wine, linguine, chilli</i>	
€ 100.00		€ 100.00 (1KG) (10.9.2026. € 125.00 / 1kg)		€ 100.00		€ 100.00 (1KG) (10.9.2026. € 125.00 / 1kg)	
PRŠUT I SIR (ZA DVOJE) <i>drniški pršut, selekcija sireva, masline, orašasti plodovi, domaći džemovi</i>		HLAP/JASTOG BUZARA <i>česnjak, prošek, linguine, chilli</i>		PROSCIUTTO & CHEESE SELECTION <i>Drniš prosciutto, olives, nuts, homemade jams</i>		LOBSTER BUZARA <i>garlic, Prošek dessert wine, lemon, chilli</i>	
€ 29.00		€ 150.00 (1KG) (10.9.2026. € 190.00 / 1kg)		€ 29.00		€ 150.00 (1KG) (10.9.2026. € 190.00 / 1kg)	
HLADNA PREDJELA		GLAVNA JELA – MESO		COLD STARTERS		MAIN COURSES - MEAT	
GOVEDI TARTAR <i>maslac, senf, kapari, gorušica, mliječni kruh</i>		JANJEĆI KOTLETI <i>gratinirani krumpir, krema od graška i mente, krusta</i>		BEEF TARTARE <i>butter, mustard, capers, mustard seeds, milk bread</i>		LAMB CHOPS <i>potato gratin, pea and mint cream, crust</i>	
€ 27.00		€ 38.00 (10.9.2026. € 43.00)		€ 27.00		€ 38.00 (10.9.2026. € 43.00)	
PAŠTETA DANA <i>sezonska pašteta od ribe, dolce garbo ili divljači</i>		PAČJA PRSA <i>krema od kukuriza, gljive, ukiseljeno povrće</i>		PÂTÉ OF THE DAY <i>seasonal fish, dolce garbo or game pâté</i>		DUCK BREAST <i>sweetcorn purée, mushrooms, pickled vegetables</i>	
€ 16.00		€ 37.00		€ 16.00		€ 37.00	
SAUR OD TUNE <i>kapula, zlatne groždice, pinjoli, ružmarin</i>		RIBEYE / BLACK ANGUS - ARGENTINA <i>krema od hrena i jabuke, ukiseljeno povrće, demi-glace</i>		TUNA SAUR <i>onion, golden raisins, pine nuts, rosemary</i>		RIBEYE / BLACK ANGUS - ARGENTINA <i>horseradish and apple cream, pickled vegetables, demi-glace</i>	
€ 22.00		€ 15.00 /100 G (10.9.2026. € 18.00 / 100g)		€ 22.00		€ 15.00 /100 G (10.9.2026. € 18.00 / 100g)	
CARPACCIO OD TUNE <i>ulje od mlade kapulice, kapari, majoneza od crnog česnjaka, krema od brujeta</i>		RAMSTEK / TOMAHAWK <i>krema od hrena i jabuke, ukiseljeno povrće, demi-glace</i>		TUNA CARPACCIO <i>spring onion oil, capers, black garlic mayonnaise, brodetto cream</i>		RUMP STEAK / TOMAHAWK <i>horseradish and apple cream, pickled vegetables, demi-glace</i>	
€ 15.00 (10.9.2026. € 27.00)		€ 14.00 /100 G		€ 15.00 (10.9.2026. € 27.00)		€ 14.00 /100 G	
TARTAR OD GAMBERA ROSSA <i>stracciatella, kivi, menta</i>		WAGYU (JAPAN) <i>gratinirani krumpir, ukiseljeno povrće, demi-glace</i>		GAMBERO ROSSO TARTARE <i>stracciatella, kivi, mint</i>		WAGYU (JAPAN) <i>potato gratin, pickled vegetables, demi-glace</i>	
€ 25.00		€ 150.00 (10.9.2026. € 150.00)		€ 25.00		€ 150.00 (10.9.2026. € 150.00)	
JUHE		DESERTI		SOUPS		DESSERTS	
RIBLJA JUHA <i>bijela riba, mrkva, riža</i>		„JABUKA" <i>konfitirana jabuka, namelaka od vanilije i badema, fudge, crumble od cimeta, sladoled vanilija</i>		FISH SOUP <i>white fish, carrot, rice</i>		"APPLE" <i>confit apple, vanilla and almond namelaka, fudge, cinnamon crumble, vanilla ice cream</i>	
€ 9.00 (10.9.2026. € 9.00)		€ 10.00		€ 9.00 (10.9.2026. € 9.00)		€ 10.00	
POVRTNA JUHA <i>gusta juha od sezonskog povrća</i>		„KRUŠKA" <i>kruška kuhana u začинима, krema od vanilije, pralinè od pekan oraha, hrskavi pâte à choux, sladoled od prženog mljeka</i>		VEGETABLE SOUP <i>thick seasonal vegetable soup</i>		"PEAR" <i>spiced poached pear, vanilla cream, pecan praline, crispy choux pastry, toasted milk ice cream</i>	
€ 9.00 (10.9.2026. € 9.00)		€ 12.00		€ 9.00 (10.9.2026. € 9.00)		€ 12.00	
TOPLA PREDJELA		„LJEŠNJAK" <i>mousse od čokolade Valrhona, crumble od kakaa, karamel krema, sladoled od lješnjaka</i>		BLACK RISOTTO <i>cuttlefish, Reyppenaer cheese espuma, chive oil</i>		"HAZELNUT" <i>Valrhona chocolate mousse, cocoa crumble, caramel cream, hazelnut ice cream</i>	
CRNI RIŽOT <i>sipa, espuma od sira Reyppenaer, ulje od vlasca</i>		€ 10.00		€ 26.00 (10.9.2026. € 29.00)		€ 10.00	
€ 26.00 (10.9.2026. € 29.00)		„CRÈME BRÛLÉE" <i>crème brûlée od vanilije, sladoled od smeđeg maslaca</i>		SEAFOOD CARBONARA <i>pasta with monkfish, smoked mussels and smoked prawns</i>		"CRÈME BRÛLÉE" <i>vanilla crème brûlée, crispy wafer, brown butter ice cream</i>	
MORSKA CARBONARA <i>tjestenina s grdobinom, dimljenim dagnjama i dimljenim kozicama</i>		€ 8.00		€ 24.00		€ 8.00	
€ 24.00		„ČOKOLADA" <i>čokoladni pâte à bombe, crumble od kakaa, tuile od kakuovih zrna, sladoled od čokolade</i>		OCTOPUS STEW <i>slow-cooked octopus in wine sauce, potatoes</i>		"CHOCOLATE" <i>chocolate pâte à bombe, cocoa crumble, cocoa nib tuile, chocolate ice cream</i>	
GULAŠ OD HOBOTNICE <i>sporo kuhana hobotnica u umaku od vina, krumpir</i>		€ 12.00		€ 26.00		€ 12.00	
€ 26.00		RADNO VRIJEME Ponedjeljak – Nedjelja, Blagdani 12:00 – 24:00 Napomena: Kuhinja radi do 23:00		OXTAIL RISOTTO <i>slow-cooked oxtail, mushrooms</i>			
RIŽOT OD GOVEĐEG REPA <i>sporo kuhani goveđi rep, gljive</i>				ROOSTER "TINGUL" <i>gnocchi, Prošek dessert wine, wine vinegar, vegetables</i>			
€ 26.00				€ 24.00 (10.9.2026. € 28.00)			
TINGUL OD PIVCA <i>njoki, prošek, kvasina, povrće</i>				GAME AGNOLOTTI <i>slow-cooked venison and wild boar in wine sauce, vegetables, ricotta, mushrooms</i>			
€ 24.00 (10.9.2026. € 28.00)				€ 26.00			
AGNOLOTTI OD DIVLJAČI <i>sporo kuhana smetina i veprovina u umaku od vina, povrće, ricotta, gljive</i>							
€ 26.00							