



JESENSKI MENU Autumn menu

MESNI MENU

Žolca z bučnim oljem, žolca v solati z ajdovo kašo in ocvrta z vinaigrettsko omako (tatarska ajda iz kmetije Sinkovič 🍷), zeliščna greda (zelišča iz lastnega zeliščnega vrta)



Sezonska juha



Medaljoni svinjske ribice na kruhovi rezini z jurčki, krema rdeče pese, zelene in muškatne buče, francoski žličniki z zelišči, v sopari kuhana jesenska zelenjava (Kmetija Sinkovič in Eko kmetija Očko 🍷)



Karamelna strjenka s karamelno omako

RIBJI MENU

Dimljena postrv (Ribogojnica Ferlič 🍷), hrenova krema, motovilec, rukola, granatno jabolko



Sezonska juha



Pečen file orade, kapesanta, lignji na žafranovi rižoti, gozdni sadeži



Čokoladni soufflé z belo čokolado, gozdni sadeži (moka iz mlina Grebenc)

MEAT MENU

Aspic with pumpkin oil, aspic fried with vinaigrette sauce and tartar buckwheat salad with fresh herbs from our herbal garden (tartar from local farm Sinkovič 🍷)



Seasonal soup



Pork tenderloin medallions on bread slice with Penny bun mushrooms; cream of beetroot, celery and moschata pumpkin; herbal drop dumplings, steamed autumn vegetable (vegetable from local farms Sinkovič and Očko 🍷)



Caramel panna cotta with caramel sauce

FISH MENU

Smoked trout (fishfarm Ferlič 🍷); horseradish cream; mâche, rocket, pomegranate



Seasonal soup



Sea bream fillet; mediterranean scallop, saffron risotto with squid, forest fruits.



Chocolate soufflé with white chocolate, forest fruits

Cena: 20,00€/osebo

Price: 20,00€/person