



Zimski meni / Winter menu

MESNI MENU

Rezine mladega goveda, oljčno olje, limeta, lističi kozjega sira



Sezonska juha



Zapečena svinjska ribica, piščančja jetrca, šampinjoni, sirov kipnik, krompirjeva krema s tartufi, hrustljave kroglice z rikoto, zimski cvetovi



Jogurtova strjenka z robidnicami, ajdov sladoled s karamelo in praženimi lešniki

(vsebuje alergene: gluten, jajca, mleko-laktoza, oreščki in lupinasto sadje, listna zelena)

MEAT MENU

Slices of young beef, olive oil, lime, goat cheese leaves



Seasonal soup



Baked pork fillet, chicken liver, mushrooms, cheese souffle, potato cream with truffles, crispy ricotta balls, winter flowers



Yogurt panna cotta with blackberries, buckwheat ice cream with caramel and roasted hazelnuts

(contain allergens: gluten, eggs, lactose-milk, nuts, leafy vegetable)

RIBJI MENU

Orjaški lignji 3 x (v solati, carpaccio, ocvrti), zeliščna majoneza, krompirjeva solata, granita iz stebelne zelene



Sezonska juha



Lososov file s sezamovo skorjico, holandska omaka, sipini špageti s koromačem in sušenimi paradižniki, olivno olje, parmezan



Limonin mignon z meringo, sorbet iz gozdnih sadežev, granatno jabolko

(vsebuje alergene: gluten, jajca, mleko-laktoza, oreščki in lupinasto sadje, sezam, mehkužci, ribe, listna zelena)

FISH MENU

Squid tentacles 3 x (in salad, carpaccio, fried), herbal mayonnaise, potato salad, stem celery granita



Seasonal soup



Salmon fillet with sesame crust, Dutch sauce, cuttlefish spaghetti with fennel and dried tomatoes, olive oil, Parmesan



Lemon mignon with meringue, forest fruit sorbet, pomegranate

(contain allergens: gluten, eggs, lactose-milk, nuts, sesame seed, molluscs, fish, leafy vegetable)

Cena: 20,00€/osebo

Price: 20,00€/person

Vse cene so v € in v skladu z zakonom vsebujejo DDV.