



## JESENSKI MENU / AUTUMN MENU

### MESNI MENU

Pečeni mladi sir kmetije Knez, drobtine pečene slanine, hruška, med, pražena bučna semena, bučno olje

Sezonska juha

Piščančji file z muslinom in lešniki, velute, ješprenjček z lisičkami, ohrovt, zelena, krompir, koleraba

Pečeno jabolko, kuhana smetana, orehova zmrzlina, oreh

### RIBJI MENU

Postrvji tatar, kumare, hrustek, zelišča

Sezonska juha

Poširani smuč s škampovim repkom in blitvo, žafranova pena, 3x cvetača (cvetačina krema, pečena cvetača, cvetača v testu s pivom), bučke in korenje

Vanilijeva krema, sliva, lešnikov krokant, sorbet malaga

**Cena: 28,00€/osebo**

### MEAT MENU

Baked young cheese from Farm Knez, bacon crumble, pear, honey, roasted pumpkin seeds, pumpkin oil.

Soup of the season

Chicken fillet with mousseline and hazelnuts, veloute sauce, barley with chanterelles mushrooms, cale, celery, potato, kohlrabi

Baked apple, panna cotta, walnut parfait, walnut

### FISH MENU

Trout tatar, cucumbers, roasted bread, herbs

Soup of the season

Poached zander with shrimp tail and chard, saffron foam, 3x cauliflower (cauliflower cream, baked cauliflower, beer battered cauliflower), zucchini and carrots

Vanilla cream, plum, roasted nuts, malaga sorbet

**Price: 28,00€/person**

Menu vsebuje živila lokalnega porekla in certificirana živila ponudnikov označenih s certifikatom kakovosti Okusiti Laško.  
The menu consists ingredients of local origin and certified with a Taste Laško quality trademark.

(vsebuje alergene: gluten, jajca, mleko-laktoza, oreščki in lupinasto sadje, ribe, raki, mehkužci, listna zelena / contain allergens: gluten, eggs, lactose-milk, nuts, fish, crabs, mollucs, leafy vegetable)