



Označena živila imajo
certifikat KBZ.
Dishes, prepared from Taste
Laško certified ingredients..

POMLADNI MENU / SPRING MENU

MESNI MENU

Marinirani šparglji v ovoju laške slanine, solata s pomladnim
cvetjem in mladi sir, gel koprive, žafranova pena

Čemaževa kremna juha, zlati profiteroli, peteršiljev čips

Hrustljavo pečen file piščanca polnjen s pehtranovim nadevom,
svijska ribica v ovoju pistacije, pire graha, v portu kuhania mlada
čebula, zeliščno olje

Mascarpone, jagoda, orehov žličnik

RIBJI MENU

Tatar rdeče pese, hišni kruh z orehi, pomladna solata s
prekajenim lososom

Čemaževa kremna juha, zlati profiteroli, peteršiljev čips

Poširan file smuča z gamberi in mlado špinačo, pire rumenega
korenja s sladkim paradižnikom, koromačev čips,
limonina omaka

Mango, kokos, pistacija, meta

Cena: 32,00€/osebo

Vsebuje alergene : gluten, jajca, mleko – laktosa, oreščke in lupinasto sadje, ribi, raki, mehkužci, listna zelena
Contain allergens : gluten, eggs, lactose – milk, nuts, fish, cancers, molloscs, leafy vegetable

MEAT MENU

Marinated asparagus wrapped in Laško bacon, spring salad
with spring flowers and young cheese, nettle gel, saffron foam

Wild garlic cream soup, golden profiteroles, parsley chips

Crispy baked chicken fillet stuffed with tarragon, pork fillet in
pistachio wrap, mashed peas, spring onion cooked in port wine,
herbal oil

Mascarpone, strawberry, walnut dumpling

FISH MENU

Beetroot tartar, homemade bread with walnuts, spring salad
with smoked salmon

Wild garlic cream soup, golden profiteroles, parsley chips

Poached pike-perch fillet with shrimps and baby spinach,
mashed yellow carrots with sweet tomatoes, fennel chips,
lemon sauce

Mango, coconut, pistachio, mint

Price: 32,00€/person