

Cold appetizers

PATE 16 €

Goose and chicken liver mousse, brioche, hazelnuts and cranberries

HUMMUS 12 €

Roasted carrot hummus, crispy chickpeas and fresh herbs

CEVICHE 14 €

Trout ceviche, yogurt, marinated cucumbers and trout roe

TARTARE 16 €

Beef tartare, cured egg yolk, pickled onions and mustard ice cream

Warm appetizers

PULLED PORK 18 €

Caramelized pulled pork, spring onions, peach caramel, pork skin fritters and trout roe

TROUT 18 €

Poached trout, roasted tomato sauce, leek mash and marinated kale

RAVIOLI 14 €

Spinach ravioli with cottage cheese, semi dried tomatoes, parsley oil and aged cheese sauce

LEEK SOUP 12 €

Creamy soup of charred leeks and baked potatoes with homemade pancetta and creme fraiche

Main dishes

DEER 34 €

Venison loin, Brussels sprouts, pear, parsnip and chocolate wine sauce

OCTOPUS 32 €

Crispy octopus, smoked paprika, burnt parsley root, marinated herbs and parsley mayonnaise

CELERIAC 25 €

Celeriac steak, chickpea puree, oyster mushrooms and parsley oil

PORK 28 €

Pork neck fillet, roasted rutabaga puree, kale and pork sauce

Desserts

MERINGUE 7 €

Baked meringue, English cream, salted caramel with roasted hazelnuts

COFFEE 9 €

Caramel glazed coffee shortcrust tart with tonka flavoured mousse

MILLE-FEUILLE 7 €


Puff pastry, lemon curd, English cream ice cream


CHOCOLATE SOUFFLÉ 8 €

Chocolate soufflé, vanilla cream, banana ice cream

Finale

SELECTION OF SLOVENE ECOLOGICAL CHEESES 15 €

 Organically produced

 Vegetarian dish

For allergen content please contact your waiter