

## Cold appetizers

**PÂTÉ** 16 €

Chicken liver mousse with prunes, caramelized fig, fig coulis and truffle dust

**EGGPLANT** 12 €

Baba ghanoush, fried capers, mint, yogurt, scorched honey, Lisjak olive oil and fresh herbs

**TROUT** 14 €

Cold smoked Zupan trout, lime mayonnaise, black olive crumble, marinated zucchini, dill and trout roe

**DEER** 16 €

Deer tartare, egg yolk cream, Yorkshire pudding, pickled onions, Jamar cheese and leek oil

## Warm appetizers

**VENISON AND MUSHROOMS** 16 €

Venison ragout, porcini ravioli, thyme and raspberries

**COD** 16 €

Profiterol, poached cod, bisque, confited garlic and potato mayonnaise

**RATATOUILLE** 14 €

Provençal vegetables, burnt peppers and tomatoe sauce, fresh herbs

**BAKED POTATO AND KALE POTTAGE** 12 €

Cream kale leaf and baked potato pottage, pork crackles and Podjed creme

## Main dishes

**BUCK** 34 €

Venison loin, baked cauliflower puree, herbal breadcrumbs, demi sauce with mushrooms and scorched shallots

**OCTOPUS** 34 €

Sauteed octopus, marinated in red cabbage juice, potato parmentiere with safflower, cuttlefish ink sauce, burnt peppers and confited rosemary mayonnaise

**PUMPKIN** 25 €

Roasted pumpkin, mushroom ragout, potato parmentiere, herbal breadcrumbs and fresh herbs

**PORK** 30 €

Pork neck filet, sundried tomato and roasted hazelnut puree, demi sauce, sauteed vegetables and garlic mayonnaise

## Desserts

**CRÈME BRÛLÉE** 7 €

Lavender crème brûlée, buckwheat ice cream, buckwheat popcorn and white chocolate crumble

**RICOTTA** 7 €


Homemade ricotta, forest fruit coulis, hazelnut butter dust and sour cherry ice cream


**SOUFFLÉ** 8 €

Chocolate soufflé, forest fruit coulis, creme fraiche ice cream and fresh fruits

## Finale

**SELECTION OF SLOVENE ECOLOGICAL CHEESES** 15 €

 Organically produced

 Vegetarian dish

For allergen content please contact your waiter