
















Cold appetizers

DUCK PROSCIUTTO	17 €	
Duck prosciutto, orange gel, citrus mesocarp gel, citrus caramel, pickled shallots and fresh herbs		
TROUT TATAR	17 €	
Bohinj trout tartar, fennel, cucumber, orange, roasted pumpkin seeds, trout roe and herbal oil		
DEER TARTAR	17 €	
Deer steak tartare, burnt hazelnut snow, raspberry reduction, roasted hazelnuts, fresh herbs		
CELERY MOUSSE	15 €	 
Celery, dried tomatoes and white bean mousse, fried parsley root, sourdough mayonnaise, parsley oil and fresh herbs		






Warm appetizers

LAMB	17 €	
Lamb cigar, cream of smoked grains, cream infused with hay/herb oil split-sauce, fenugreek mayo, sourdough mayo, young cheese and fresh herbs		
SMOKED TROUT	17 €	
Steamed and sauteed dumplings with smoked trout, aged gouda sauce, lemon essence and trout roe		
TORTELLINI	17 €	 
Homemade tortellini filled with ricotta, white wine, spinach and cottage cheese sauce, roasted walnuts and fresh herbs		
CAULIFLOWER / TUPINAMBUR	15 €	
Creamy roasted cauliflower soup, Jerusalem artichoke, Jerusalem artichoke chips, fresh herbs and black truffle essence		

Main dishes


DEER	34 €	
Deer loin, kohlrabi cream, marinated young cabbage, roasted hazelnuts, venison demi-wine sauce		
TROUT	30 €	
Bohinj trout fillet, celeriac cream, reduced fumet, young Swiss chard, glazed mushrooms, gratin crumbs, parsley oil		
CAULIFLOWER	28 €	 
Baked cauliflower, cauliflower cream, yeast sauce, fried garlic, sourdough mayonnaise, homemade yogurt		
PORK	32 €	
Krškopolje pork neck fillet, celeriac cream, glazed root vegetables, sauteed cabbage, confit garlic cream, natural honey and mustard sauce		


Desserts

CREMEUX	7 €	 
Cremeux of smoked rosemary, cocoa and dark chocolate crumble		
CARROT CAKE	8 €	 
Carrot cake, citrus caramel, orange gel, yogurt sphere, tangerine sorbet		
SOUFFLÉ	10 €	
Pistachio and white chocolate soufflé, sesame ganache, chocolate crumble, forest fruit sorbet		

Finale

SELECTION OF SLOVENE ECOLOGICAL CHEESES	15 €	 
--	------	---

 Organically produced

 Vegetarian dish

For allergen content please contact your waiter