

Cold appetizers

PATE 17 €

Creamy chicken liver pate, honey, roasted hazelnuts and fresh herbs


TROUT 17 €

Zupan's Bohinj trout, nori algae, pea cream, lemon mayonnaise, Podjed's yoghurt, trout roe and fresh herbs

BEETROOT TARTAR 15 € 

Beetroot tartar, roasted walnuts, dried caper mayonnaise, Jamar cheese, beetroot crisp and chive oil

Warm appetizers

TORTELLINI 17 € 

Homemade tortellini with ricotta, aged Tolmin cheese sauce, roasted walnuts, parsley oil and fresh herbs

OCTOPUS 17 €

Crispy octopus, confit young potatoes, roasted tomato sauce, garlic mayonnaise, fried capers and herbal oil

LAMB 17 €

Lamb dumpling with polenta, lamb reduction sauce, creamy roasted corn and young fresh cheese

Main dishes

BROCCOLI 28 € 

Roasted broccoli, pea puree with Podjed's sour cream, young cheese cream, fried chickpeas, semi dried cherry tomatoes and herb oil

TROUT 30 €

Zupan's Bohinj trout fillet, curlyleaf kale, confit young potatoes, pea puree, beurre blanc with roe and herbs, leek ash and fresh herbs.

DEER 34 €

Venison loin fillet, walnut dumpling, cranberry jam, curlyleaf kale, roasted walnuts and venison wine reduction

BEEF 34 €

Beef fillet, porcini mushroom puree, roasted carrots, roasted porcini mushroom fritter, wine demi-glace sauce

Desserts

SOUFFLE 8 € 

Chocolate souffle, hazelnut crumble, sour cream ice cream and salted caramel

STICKY PUDDING 8 € 


Sticky date pudding, caramelised walnuts, walnut crunch and baked banana ice cream

TOPINAMBUR 10 € 

Jerusalem artichoke, Jerusalem artichoke chips, white chocolate, lemon and bay leaf mousse, crumble and sour cream ice cream

Finale

SELECTION OF SLOVENIAN ECOLOGICAL CHEESES 15 €

 Vegetarian dish

For allergen content please contact your waiter