Cold appetizers

CAULIFLOWER — **15 €**

Charred cauliflower with thyme, roasted hazelnuts, goat cheese cream, fresh mushrooms, black truffle essence, and fresh herbs

PÂTÉ — **15 €**

Chicken liver mousse, raspberry reduction, almond praline, fresh raspberries, and oregano

TROUT — **17 €**

Zupan's red trout tartare, daikon radish, roasted sesame seeds, apricot reduction, fermented soy, leek, sesame lace crisp, and fresh herbs

FOAL — **17 €**

Foal rabiff on homemade brioche, pickled mushrooms, chives, aged Tolmin cheese crisp, and fresh herbs

Warm appetizers

EGG — **17 €**

Potato cream with black truffle essence, poached egg, herb crumble, roasted hazelnuts, mushroom reduction, and fresh herbs

EGG — **17 €**

Potato cream with black truffle essence, poached egg, pork crumble, roasted hazelnuts, meat reduction, and fresh herbs

OCTOPUS — **18 €**

Octopus with Mediterranean vegetables, buttery scampi sauce, roasted pepper gel, homemade garlic mayonnaise, trout roe, and fresh herbs

HARE — **18 €**

Hare terrine, burnt parsley root cream, seared carrot, demi-glace, pickled vegetables, fresh herbs, and parsley oil

Main dishes

CABBAGE — **30 €**

Seared slow-cooked young cabbage, crispy polenta cooked in brown butter with spring onion, seared young carrot, broccoli cream with Lisjak's olive oil, onion demi-wine sauce, and fresh chives

SEA BASS — **32 €**

Adriatic sea bass fillet, roasted cauliflower purée, sautéed Chinese cabbage, broccoli cream with Lisjak's olive oil, young peas, fish sauce with chlorophyll, and trout roe

DEER — **36 €**

Deer loin fillet, potato purée with caramelized butter, seared mushrooms, curly-leaf kale, roasted chestnuts, and natural demi-wine sauce

Desserts

SOUFFLÉ — **10 €**

Chocolate soufflé, salted caramel, hazelnut crumble, and Podjed's sour cream ice cream

PUMPKIN — **9 €**

Panna cotta of seasonally spiced buttercup squash, salted granola praline, white chocolate crumble, and cinnamon ice cream

SPRUCE-ORANGE — **9 €**

Dark chocolate tart with spruce essence, orange sherbet, spruce gel, white chocolate crumble, and condensed milk

FINALE

SELECTION OF ORGANIC SLOVENIAN CHEESES — **18 €**

Vegetarian dish
For allergen content, please ask your waiter