



## Cold appetizers

### **TOMATO** 17 €

Tartare of marinated and semi-dried cherry tomatoes, young cheese cream, tomato consommé, fresh strawberries, mint, basil, Lisjak olive oil and microgreens 

### **HUMMUS** 17 €

Herb hummus, burnt honey, sesame mayonnaise, pickled shallots, crispy chickpeas, capers and Lisjak olive oil with fresh herbs 

### **TROUT** 18 €

Zupan's cold-smoked trout, almond reduction, toasted almonds, Zupan trout roe, Lisjak olive oil, kale and fresh herbs

### **DEER TARTARE** 20 €


Deer tartare, egg yolk cream, pickled vegetables, cured egg yolk, herb oil and fresh herbs

## Warm appetizers

### **TUNA** 20 €

Tuna tataki, pea cream with Podjed sour cream, parsley root chips, soy reduction, citrus mayonnaise, herb oil and fresh herbs

### **CROQUETTE** 18 €

Homemade croquette filled with Podjed cottage cheese, spinach and brown butter, pea puree, aged Tolmin cheese sauce, lemon mayonnaise, Lisjak olive oil and fresh herbs 

### **OCTOPUS** 20 €


Slow-cooked octopus tentacle with seared Mediterranean vegetables, buttery shrimp sauce and fresh herbs

### **DUCK** 18 €

Duck tortellini, aged Tolmin cheese sauce, caramelized kohlrabi, buckwheat popcorn, fresh herbs and Lisjak olive oil

## Main dishes

### **EGGPLANT** 32 €

Marinated roasted eggplant, baba ghanoush, garlic cream, sesame mayonnaise, crispy chickpeas, yogurt, vegetable macedoine and fresh herbs 

### **SEA BREAM** 34 €

Adriatic sea bream fillet, garlic puree, Normandy sauce, sautéed mussels and young Swiss chard, confit cherry tomatoes, marinated zucchini and fresh herbs

### **DEER** 38 €

Deer loin fillet, young potato puree with caramelized butter, golden-seared oyster mushroom slices, curly kale and natural demi-glace wine reduction

### **PORK CHEEKS** 36 €

Krškopolje pork cheeks, celery root cream, marinated charred leek, crispy shallots, lamb's lettuce and natural meat reduction

## Desserts

### **SOUFFLÉ** 10 €

Chocolate soufflé, salted caramel ice cream, forest berry coulis, chocolate crumble and fresh berries

### **APRICOT-ELDERFLOWER** 9 €


Apricot chutney, crème anglaise, charred meringue, mascarpone, elderflower ice cream and candied elderflower

### **LEMON-BLUEBERRY-SAFFRON** 9 €

Blueberry semifreddo, saffron espuma, crumble and citrus ice cream

## Finale

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

Vegetarian dishes 

For information regarding potential allergens, please consult our waitstaff