Cold appetizers

TOMATO **17 €**

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

PORCINI **18 €**

Porcini pâté, pickled beets, lovage mayonnaise, powdered dehydrated porcini, sour cream and lovage oil split sauce, Jerusalem artichoke crisps, and fresh herbs

TROUT **18 €**

Marinated Zupan's Bohinj trout, infused kefir from Podjed Farm, cucumber gel, trout roe, radishes, herb oil, and fresh herbs

DEER CARPACCIO **19 €**

Deer carpaccio in beetroot juice, crispy brioche, onion cream, pickled mustard seeds, balsamic vinegar gel, and Brussels sprouts

Warm appetizers

SCALLOPS **19 €**

Scallops, pea purée with Podjed's sour cream, radish, creamy confit garlic soup with thyme, sea asparagus, trout roe, herb oil, and fresh herbs

PUMPKIN **18 €**

Pumpkin ravioli with Podjed's cottage cheese and sage, aged Tolmin cheese sauce with Kocbek pumpkin oil, balsamic reduction with chestnut honey, roasted pumpkin seeds, and caramelized pumpkin

OCTOPUS **20 €**

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

WILD BOAR **19 €**

Pulled wild boar confit, spring onions, wild boar demi sauce, roasted polenta, lovage, and pickled pear

Main dishes

CABBAGE **32 €**

Roasted red cabbage, pumpkin cream, red cabbage gel, pickled onion, honey dressing with hazelnuts, orange, herbal crumbs, and fresh herbs

TURBOT **34 €**

Adriatic turbot fillet, broad bean mash, fish velouté with brown butter, sun-dried tomatoes, vegetable ash, trout roe, fresh herbs, and parsley oil

DEER **38 €**

Deer fillet, cottage cheese-filled dumplings with cranberries, roasted pear purée, black walnuts, curly leaf kale, and bordelaise sauce

PORK CHEEKS **36 €**

Krškopolje pork cheeks, pumpkin cream, potato terrine, roasted carrots, spring onions, natural wine sauce, chives, and fried pork rinds

Desserts

SOUFFLÉ **10 €**

Chocolate soufflé, brown butter ice cream, hazelnut reduction, hazelnut crumble, brown butter powder, and Piran fleur de sel

STRUDEL **9 €**

Apple strudel, tarragon ice cream, citrus crumble

NAMELAKA **9 €**

White chocolate namelaka, cranberry crumble, beetroot gel, balsamic vinegar caviar, fresh berries, and black currant sorbet

Finale

SELECTION OF SLOVENIAN ORGANIC CHEESES **18 €**

Vegetarian dishes

For information regarding potential allergens, please consult our waitstaff