

Meni

Ribji meni

Pozdrav iz kuhinje
(hišni brioš, maslo s suhim paradižnikom,
hladno dimljena Zupanova postrv, hren)

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Mozaik iz korenja in lososa, koprovo olje
s pomarančo, kaviar iz limete in kumare,
vložen kromać, sladoled iz sladkega janeža
in citrusov preliv s koriandrom

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Dimljen file rdeče postrvi, zelenjavni rogljiček,
brstični ohrovt, hrenov čips, gel iz kisle smetane
in pena iz granatnega jabolka

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Poširan file skuše z daši omako, špinačni narastek,
gobe šitake, cvetačna krema in biskvit z rdečo peso

32 €

Sladica s kozarcem sladkega vina

12 €

Kostanjev mousse s karamelno čokolado in kardamomom,
brownie krokant, bučni sladoled z oreščkom tonka, žele iz
kakija, pena iz praženih orehov in pomarančna omaka

Vinska spremljava

17 €

3 kozarci vina (0,1 l)
po izboru hišnega someljeja

Mesni meni

Pozdrav iz kuhinje
(hišni brioš, maslo s suhim paradižnikom,
hladno dimljena Zupanova postrv, hren)

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Pisana telečja terina z gomoljasto zelenjavo in
zeliščnimi palačinkami, drobnjakov preliv,
marinirano sladko korenje, vložene lisičke, pastinakova
krema ter olje z rdečo papriko in paradižnikom

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Konfit dimljenih svinjskih reber, ocvrtek iz sladkega
krompirja in česna, čebulna marmelada, drobljenec iz
slanine, glaziran brokoli in omaka z brinovimi jagodami

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Zorjeno goveje pleče, ravioli z lešniki in lokalnimi
gobami, pastinak, pečena buča, zažgana koleraba
in gorčična omaka z javorjevim sirupom

32 €

Sladica s kozarcem sladkega vina

12 €

Kostanjev mousse s karamelno čokolado in kardamomom,
brownie krokant, bučni sladoled z oreščkom tonka, žele iz
kakija, pena iz praženih orehov in pomarančna omaka

Vinska spremljava

17 €

3 kozarci vina (0,1 l)
po izboru hišnega someljeja

Menu

Fish menu

Amuse-bouche

(house-made brioche, butter with sun-dried tomato, cold-smoked Zupan trout, horseradish)

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Carrot and salmon mosaic, dill oil with orange, lime and cucumber caviar, pickled fennel, sweet anise ice cream, and citrus dressing with coriander

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Smoked fillet of red trout, vegetable croissant, Brussels sprouts, horseradish chips, sour cream gel, and pomegranate foam

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Poached mackerel fillet with dashi sauce, spinach soufflé, shiitake mushrooms, cauliflower cream, and beetroot sponge

32 €

Dessert with a glass of sweet wine

12 €

Chestnut mousse with caramel chocolate and cardamom, brownie crocant, pumpkin ice cream with tonka bean, persimmon jelly, roasted walnut foam, and orange sauce

Wine selection

17 €

3 glasses of wine (0,1 l) selected
by the house sommelier

Meat menu

Amuse-bouche

(house-made brioche, butter with sun-dried tomato, cold-smoked Zupan trout, horseradish)

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Colourful veal terrine with root vegetables and herb crepes, chive dressing, marinated sweet carrots, pickled chanterelles, parsnip cream, and oil with red bell pepper and tomato

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Confit of smoked pork ribs, sweet potato and garlic fritter, onion marmalade, bacon crumble, glazed broccoli, and juniper berry sauce with maple syrup

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Matured beef shoulder, ravioli with hazelnuts and local mushrooms, parsnip, roasted pumpkin, charred kohlrabi, and mustard sauce

32 €

Dessert with a glass of sweet wine

12 €

Chestnut mousse with caramel chocolate and cardamom, brownie crocant, pumpkin ice cream with tonka bean, persimmon jelly, roasted walnut foam, and orange sauce

Wine selection

17 €

3 glasses of wine (0,1 l) selected
by the house sommelier