

À la carte

Domače, tradicionalno in samo najboljše.

Oziroma vse, kar v tem letnem času ponujajo ljubljanska tržnica in okoliške kmetije. Naše jedi, združujejo sveže sestavine, slovensko tradicijo in sodobno kulinariko. Naša Vander ponudba sledi letnim časom in neizčrpnemu navdihu naših odličnih kuharjev.

Home-made, traditional and only the best that is seasonally available from our Ljubljana markets, local farmers and forests. Vander dishes bring together Slovenian tradition and contemporary cuisine in excitingly combinations. The menu is based on the seasons and follows the un-ending inspiration of our great chefs.

Hladne predjedi / Cold entrées

Prekajena račja prsa / Smoked duck breast

Nežno dimljena račja prsa na mladi solatki s korenčkovo kremo in tartufovim oljem
Gently smoked duck breast slices with salad leaves and a carrot & truffle oil cream
10 €

Goveji karpačo / Beef carpaccio

Karpačo iz najboljše slovenske govedine z dolgim črnim poprom, rukolo in zelenim aiolijem
Carpaccio from prime Slovene beef with long peppercorns, rocket and green aioli
12 €

Sveže ostrige / Freshly shucked oysters

Sveže odprte bretanske ostrige s šalotkinim kisom in limono
Freshly shucked Bretagne oysters naturelle or with a shallot vinaigrette and lemon
9 € - 3 kom / 3 pcs

Mariniran losos s hrenovo kremo / Marinated salmon with a horseradish cream

Kocke lososa mariniranega v rumu z agrumi ob hrenovi kremi in oljem rdečega popra
Cubes of salmon marinated in rum and agrumi with a horseradish cream and red pepper oil
12 €

Vandrova super solata / Vander Super Salad

Solatni listi z okisano zelenjavo, slovenskimi orehi in jabolki, svežimi zelišči in dresingom iz sveže kozje skute
Salad leaves with pickled vegetables, Slovene walnuts & apples, fresh herbs with a fresh goat cheese dressing
9 €

Zelenjavni mozaik z domačo paradižnikovo omako / Vegetable mosaic with homemade tomato chutney

Zelenjavna zložanka z domačo rahlo pikantno paradižnikovo marmelado
Vegetable stack with a lightly spiced tomato sauce
9 €

Tople predjedi / Warm entrées

Dnevna zelenjavna juha / Our daily vegetable soup

Dnevno pripravljena juha iz domače zelenjave s tržnice
Daily prepared soup of fresh vegetables from our Ljubljana market place
4 €

Gamberi vindaloo / Prawn Vindaloo

Sladko pekoči jadranski gamberi na lečinem narastku
Sweet and spicy vindaloo sauce with Adriatic prawns on lentil "dhokla" spongy cakes
12 €

Popečene kapesante na grahovem pireju / Seared scallops on a pea purée

6 € kom / pce

Gosja jetra / Fois gras

Gosja jetra s svežimi figami in karameliziranimi lešniki
Goose liver sautéed with fresh figs and caramelised hazelnuts
15 €



Vanderful domače testenine / Vanderful homemade "egg" pasta
Domače testenine z dimljenim jajčnim rumenjacom "bottarga", zorjenim v vulkanski soli
Homemade pasta with smoked cured egg yolk "bottarga", matured in volcanic salt
13 €

Glavne jedi / Main courses

Ajdovi štruklji na šefov način / Traditional Slovene dumplings "Štruklji"
Doma narejeni ajdovi štruklji z rikoto, sezonskimi zelišči in zelenjavo
Homemade buckwheat "Štruklji" dumplings with ricotta cheese and seasonal herbs & vegetables
16 €

Divji prašiček z gorenjskim lardom / Wild boar with gorenška – alpine lardo
Počasi pečen divji prašiček z lardom in pirejem rumene kolerabe s pinjolami
Slowly baked wild boar with yellow kohlrabi purée, pinenuts and lardo from the gorenška-alpine region
19 €

Pečen piščančji file / Roasted chicken fillet
File domačega piščanca s pire krompirjem, zelenim stročjim fižolom in korenčkom v lastnem soku
Slovene country roasted chicken fillet with potatoe purée, green beans, carrots and juices from the pan
17 €

Avstralski rib eye in slovenski Cmok / Australian rib eye & a Slovene "Cmok"
Na žaru pečen rib eye avstralskega črnega angusa z lahkim domačim kruhovim cmokom
Grilled Australian black angus rib eye with light, homemade bread dumplings
22 €

Hobotnica iz pečice / Oven baked octopus
Jadranska hobotnica z malimi paradižniki, olivami, kaprami, baziliko, pečenim krompirjem in česnovo omako
Adriatic octopus with small tomatoes, basil, istrian olives & capers, roasted potatoes and garlic sauce
19 €

File divje jadranske ribe s črnim rižom in mediteransko zelenjavo / Wild Adriatic fish fillet with black rice and mediterranean vegetables
22 €

Sladko / Sweet

Čokoladni tango / Chocolate tango

Mus bele in črne čokolade

A mousse of white and dark chocolate

6 €

Čokoladni "sufle" s pasionko / Chocolate fondant with passion fruit

6 €

Vandrova Pavlova torta / Vander's signature Pavlova cake

Rahla merenga s stepeno smetano, mascarpone sirom in jagodičevjem

Tender merengue with whipped cream, mascarpone and berries

6 €

Sveže sadje z mandljevim drobljencem / Fresh fruit with an almond crumble

6 €

Sir / Cheese

Kozji sir Orešnik / "Orešnik" goat cheese

z domačim medom

with Slovene honey

7 €