

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 exciting combinations. The menu is based on the seasons and follows the un-ending inspiration of our great chefs.

Hladne predjedi / Cold entrées

Terina gosjih jeter s konjakom / Foie gras terrine with cognac

Doma narejena terina gosjih jeter z grozdno marmelado in rožmarinom
Home made goose liver terrine with West Slovene grape and rosemary marmalade
12 €

Mesni tatar / Steak tartare

Ročno rezan tatar wagyu govedine s puhastim rižem in mavrico začimb
Hand chopped Wagyu beef with puffed black rice and a rainbow of spices
15 €

Sveže bretanske ostrige z limeto / Freshly shucked Bretagne oysters with lime

3,5 € (1 kom / 1 pcs) / 9 € (3 kom / 3 pcs)

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

Mariniran losos v rumu z agrumi ob hrenovi kremi in rdečim poprom
Marinated salmon in rum and agrumi with a horseradish cream and red pepper oil
12 €

Tuna tataki

Opečena Jadranska tuna s svežimi zelišči na julienne gomoljni zelenjavi
Seared Adriatic tuna with fresh herbs on julienne vegetables
12 €

Ocvrta zelišča s kozjo skuto / Fried herbs with goat cottage cheese

Ocvrta zelišča s kozjo skuto na blinu z ajdovim medom
Fried herbs with fresh goat cheese on blini with buckwheat flower honey
9 €

Tople predjedi / Warm entrées

Dnevna zelenjavna juha / Our daily vegetable soup

Dnevno pripravljena juha iz domače zelenjave s tržnice
Daily prepared fresh vegetable soup from our Ljubljana market place
5 €

Gamberi po mediteransko / Mediterranean prawns

Infuzionirani gamberi s smrekovim vršički na zeliščni polenti
Infused prawns with foraged pine buds on herb polenta
12 €

Domače testenine z ragujem žabjih krakov in vanilijo / Homemade »chitarra« pasta with frog ragout and vanilla

12 €

Račja jetra / Duck liver

Račja jetra na opečenem briošu z redukcijo porta
Duck liver on toasted brioche with a port reduction
15 €

Hrustljave zelenjavne kroglice/ Crispy vegetable balls

Sveža vrtna zelenjava v riževi tempuri na topli paradižnikovi omaki
Tempura vegetable balls on a warm tomatoe coulis
13 €

Glavne jedi / Main courses

Ajdovi krapci z zelenjavnim ratatujem / Traditional Slovene dumplings “ Krapci ”

Doma narejeni ajdovi krapci, polnjeni z zelenjavnim ratatujem in zelenjavnimi kuliji
Traditional Slovene dumplings “ Krapci ” stuffed with a vegetable ratatouille and a medley of vegetable coulis
16 €

Domač pečen piščanec / Slovene roasted chicken

Domač pečen piščančji file s pire krompirjem z glazirano rdečo peso in šparglji
Slovene country roasted chicken fillet with potatoe purée, glazed beetroot and asparagus
18 €

Počasi pečena jagenčkova krača / Slowly roasted lamb shank

Počasi pečena jagenčkova krača z borovničovo omako, rožmarinom in pirejem belega fižola
Slowly roasted lamb shank, blueberry sauce with rosemary and white bean purée
22 €

Avstralski rib eye s pečenim Igorjem / Austrian rib eye & a Slovene “potatoe Igor”

Na žaru pečen rib eye avstralskega črnega angusa s celim opečenim krompirjem polnjenim z zelenjavo
Australian black angus rib eye with whole baked potatoe stuffed with vegetables
25 €

Hobotnica iz pečice / Oven baked octopus

Jadranska hobotnica z malimi paradižniki, olivami, kaprami, baziliko, pečenim krompirjem in česnom
Adriatic octopus with small tomatoes, basil, istrian olives & capers, roasted potatoes and garlic sauce
19 €

File polenovke na planktonovem pireju in krokantom maline /

Fresh black cod on plankton purée and raspberry croquant
22 €



Sladko / Sweet

**Kozarček svežega sadja s peno jogurta in bazilike /
A glass of fresh fruit with a yogurt foam and basil**

6 €

Čokoladni "sufle" z lešnikovo giandujo / Chocolate fondant with hazelnut gianduia

6 €

Vandrova Pavlova torta / Vander's signature Pavlova cake
Rahla merenga s stepeno smetano, mascarpone sirom in jagodičevjem
Tender meringue with whipped cream, mascarpone and berries

6 €

**Pomarančna tortica z mandljevo kremo in sušenim cvetjem /
Orange cake with almond cream and dried flowers**

6 €

Sir / Cheese

Kozji sir Orešnik iz ljubljanskega podeželja / "Orešnik" goat cheese from Ljubljana countryside
Served with Slovene honey

7 €

**Izbor mešanih regionalnih sirov s suhim sadjem, oreščki in olivami za 2 osebi /
Selection of mixed regional cheeses with dried fruits, nuts and olives for 2 persons**

15 €

**Za jedi z vsebnostjo alergenov vprašajte natakarja
*Ask your waiter for dishes containing allergens***