

Chef's menu

January 2019

Zorjen Losos / Cured Salmon

*rumenjāk, hren, marinirane kumare /
confit egg yolk, horseradish, marinated cucumber*

Hrustljava račja prsa / Crispy Duck Breast

*zelena, beli fižol, vadouvan /
roast celeriac, pickled celery, white bean stew, vadouvan spice*

ali / or

File brancina / Steamed Fonda Sea Bass

*Fondin brancin, miso maslena omaka, pire cvetače, korenje /
Fonda Sea Bass, miso butter sauce, cauliflower purée, carrots*

Mascarpone Crème brûlée

limona, bela čokolada / lemon, white chocolate

3-hodni / course / 30

Zorjen Losos / Cured Salmon

*rumenjāk, hren, marinirane kumare /
confit egg yolk, horseradish, marinated cucumber*

Goveji Tartar / Beef Tartar

*krema pečenega česna, gorčična semena, šalotka, hrustljiv kruh
roast garlic, wholegrain mustard, shallots, crunchy bread*

Bučni ravioli / Roast Pumpkin Ravioli (v)

*rikota, kremna špinača, mandlji /
ricotta, creamed spinach, raw almonds*

Hrustljava račja prsa / Crispy Duck Breast

*zelena, beli fižol, vadouvan /
roast celeriac, pickled celery, white bean stew, vadouvan spice*

ali / or

File brancina / Steamed Fonda Sea Bass

*Fondin brancin, miso maslena omaka, pire cvetače, korenje /
Fonda Sea Bass, miso butter sauce, cauliflower purée, carrots*

Mascarpone Crème brûlée

limona, bela čokolada / Lemon, white chocolate

5-hodni / course / 45

from 17.00 – 22.00