

Chef's menu

Marec / March 2019

Dimljena Polenovka / Smoked Cod

ovčji jogurt, koper, marinirana kumara / sheep's yogurt, dill, marinated cucumber

Braised Lamb Shank

beli fižol, grah, brinova omaka / white bean stew, sugarsnap peas, juniper sauce

ali / or

Fondin Brancin / Fonda Sea Bass Fillet

miso maslena omaka, pire cvetače, korenje / miso butter sauce, cauliflower purée, carrots

Vander Štruklji

hruške, orehov sladoled / pears, walnut ice cream

3-hodni / course / 30

Dimljena Polenovka / Smoked Cod

ovčji jogurt, koper, marinirana kumara / sheep's yogurt, dill, marinated cucumber

Goveji Tartar / Beef Tartare

rumenjak, gorčična semena, šalotka, krutoni / confit egg yolk, wholegrain mustard, shallots, croutons

Rižota Ajdove Kaše / Buckwheat Rissoto

gobe bukovače, petersiljeva pena / oyster mushrooms, parsey foam

Počasi kuhana jagnetina / Braised Lamb Shank

beli fižol, grah, brinova omaka / white bean stew, sugarsnap peas, juniper sauce

ali / or

Fondin Brancin / Fonda Sea Bass Fillet

Miso maslena omaka, pire cvetače, korenje / miso butter sauce, cauliflower purée, carrots

Vander Štruklji

hruške, orehov sladoled / pears, walnut ice cream

5-hodni / course / 45

from 17.00 – 22.00