

#### NA MIZI / ON THE TABLE

Domače maslo kmetije Pustotnik z jurčki, svež kruh ☺  
*Butter from Pustotnik farm, fresh bread ☺*

#### POZDRAV IZ KUHINJE / AMOUS BOUCHE

Slan princeskin krof z rikoto, figo, pršutom (vegi brez pršuta)  
*Salty coux bun, ricotta, fig, prosciutto (vegi no prosciutto)*

#### HLADNA PREDJED / COLD STARTER

Ceviche brancina, pomelo, kaviar, avokado krema, citrus preliv  
*Sea bass ceviche, pomelo avocado cream, citrus dressing*

ALI / OR

Porova terina, tartufi, kozji sir, porova krema, oreščki ☺  
*Leek terrine, truffles, goat cheese, leek cream, nuts ☺*

#### JUHA / SOUP

Bučna juha, rikotini njoki z žajblem, bučna variacija, dimljena panceta (vegi brez pancete)  
*Pumpkin soup, ricotta sage gnudi, pumpkin variation, smoked panceta (vegi no panceta)*

#### TOPLA PREDJED / HOT STARTER

Domači raviol z rakci in jastogom, bisque omaka, blitva  
*Homemade prawn and lobster raviol, bisque sauce, swiss chard*

ALI / OR

Ročno delani Jamar ravioli, orehi, parmezan, tartufi ☺  
*Handmade cave cheese ravioli, parmesan, truffles ☺*

#### GLAVNA JED / MAIN COURSE

Srna hrbet sous – vide, gobe, pesa, brokolini, črna čokolada, robide, kroketi  
*Venison back loin sous – vide, mushrooms, beetroot, broccolini, black chocolate, black berries, croquettes*

ALI / OR

Pečen kraljev ostrigar, mešana polenta, ohrovt, Pustotnik sir, gobova omaka ☺  
*Grilled king oyster, artisan polenta, kale, Pustotnik cheese, mushroom jus ☺*

#### SLADICA / DESSERT

Čokoladna pita s pekan oreščki, javorjev sirup, sladoled  
*Chocolate pecan pie, maple sirup, ice cream*

#### PETIT FOUR

Čokoladni tartuf  
*Chocolate truffle*

ALI / OR

Tonka mandljev domači prijatelj  
*Tonka bean almond traditional cookie*

JOIN US

# *New Year's* *2025*

STEP INTO A NIGHT OF MAGIC WITH SPARKLING NIGHTS AND DELIGHTFUL BITES! SAVOR EXQUISITE FLAVORS, TOAST TO UNFORGETTABLE MOMENTS, AND CELEBRATE UNDER A GLITTERING SKY. IT'S AN EVENING OF ELEGANCE YOU WON'T WANT TO MISS—SECURE YOUR PLACE TODAY!

140 € PER PERSON

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