

3-COURSE TASTING MENU

Meat menu

Prosciutto roll with game pâté, cranberry butter, bread bruschetta

1, 3, 7

Celeriac soup with fried egg yolk and crispy leek

1, 3, 7, 9

Lamb fillet in natural sauce, pear cream with blue frankincense, buckwheat štruklji (rolled dumplings) with cottage cheese, gorgonzola mash with walnuts

1, 3, 7, 8, 12

32,00 €

Fish menu

Smoked trout tartare with trout caviar, avocado cream, marinated prawns

1, 2, 4, 6, 7, 14

Creamy porcini mushroom soup with potato gratin and dried porcini mushrooms

1, 3, 7

Confit catfish roulade on lemon purée with light dill sauce

4, 7

32,00 €

Vegetarian menu

Red cabbage crisps, apple tartare, pistachio cream, nuts

1, 7, 8

Creamy porcini mushroom soup with dried porcini mushrooms

1, 3, 7

Noodles with saffron sauce, sun-dried tomatoes, roasted pine nuts and herbal oil

1, 3, 7, 8, 12

32,00 €

Allergens

1 Cereals containing gluten, 2 Crustaceans, 3 Eggs, 4 Fish, 5 Peanuts, 6 Soya and soya beans, 7 Milk / dairy products containing lactose, 8 Nuts, 9 Celery, 10 Mustard seed, 11 Sesame seed, 12 Sulphur dioxide and Sulphites, 13 Lupins, 14 Molluscs.