

M L E Č N A  
**MARIJA** *no* **CA**  
BISTRO & EVENT CENTRE

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# Menu

BISTRO



*Sophia Loren*



*Marija Terezija*



*Julija Obrenović*



*Anna Plöchl*



*Klementina Metternich*



## Cold starters

Prosciutto roll with game pâté, cranberry butter,  
bread bruschetta **14,00 €**

1, 3, 7

Smoked trout tartare with trout caviar, avocado  
cream, marinated prawns **13,00 €**

1, 2, 4, 6, 7, 14

Red cabbage crisps, apple tartare, goat's  
cheese with pistachio, nuts **12,00 €**

1, 7, 8

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## Soups

Celeriac soup with fried egg yolk and crispy  
leek **5,00 €**

1, 3, 7, 9

Creamy porcini mushroom soup with potato  
gratin and dried porcini mushrooms **5,00 €**

1, 3, 7

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## Warm starters

Venison ragu with mini spinach gnocchi, root  
vegetables, cream custard with chives **12,00 €**

1, 3, 7, 9, 12

Giants with cuttlefish ink, prawn sauce with  
marinated prawns **13,00 €**

1, 2, 3, 7, 12, 14

Noodles with saffron sauce, sun-dried tomatoes,  
roasted pine nuts and herbal oil **11,00 €**

1, 3, 7, 8, 12

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## Salad plates

Potato salad with honey, mustard seeds and  
roast chicken **8,00 €**

1, 3, 7, 9, 12

Salad plate with marinated prawns and smoked  
salmon with yoghurt dressing **8,50 €**

1, 3, 7, 12, 14

## Main courses

- Trout fillet in corn panada, pearl barley risotto with root vegetables and pumpkin seeds **18,00 €**  
1, 4, 7, 9, 12
- Confit catfish roulade on lemon purée with light dill sauce **19,00 €**  
4, 7
- Roasted chicken breast on orange risotto with Hokkaido pumpkin and turmeric **19,00 €**  
1, 3, 7
- Fried veal roulade, truffle purée, assorted vegetables, dried porcini mushrooms **20,00 €**  
1, 3, 7
- Fillet of beef with foie gras and truffle sauce, sautéed asparagus, crispy polenta sticks with black sesame seeds **28,00 €**  
1, 3, 7, 11
- Glazed duck breast in honey sauce, hot cream štrukelj (rolled dumpling), carrot purée, baked orange **26,00 €**  
1, 3, 7, 12
- Lamb fillet in natural sauce, pear cream with blue frankincense, buckwheat štruklji (rolled dumplings) with cottage cheese, gorgonzola mash with walnuts **23,00 €**  
1, 3, 7, 8, 12
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## Desserts

- Crème brûlée with berries, chocolate crumble, raspberry sorbet **6,50 €**  
1, 3, 5, 6, 8, 12
- Pancakes with white chocolate, Raffaello, pistachio cream, mojito ice cream with mint **6,50 €**  
1, 3, 5, 6, 8, 12
- Chocolate brownie, coffee mousse, roasted hazelnuts, caramel ice cream **7,00 €**  
1, 3, 5, 6, 8, 12
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## 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.