

*"Believe me, dear friend,
I've seen a lot of the world, but this is
the place I've always dreamed of, visiting"*

Mr Franz Xaver Dienersberg wrote sublimely from Dobrna to his friend in Graz as far back as 1814.

FOR STARTERS

Assorted meat plate^{3,5} (500 g) 18,00 €

Locally produced dry meats ('Savinjski želodec', prosciutto, homemade salami), various cheeses and homemade pâté.

Cheese plate^{3,5} (150 g) 12,00 €

A plate of carefully selected local cheeses.

Beef tartare^{3,5} (100 g) 10,00 €

We season the local beef fillet with the classic house sauce and serve it with fresh whipped butter.

Prosciutto with olives (150 g) 10,00 €

Slovenian prosciutto, served with Istrian olives.

Plate with prosciutto and cheese⁵ (150 g) 10,00 €

Slovenian prosciutto served with Istrian olives and carefully selected local cheeses.

List of allergens

1 Cereal containing gluten, 2 Shellfish, Fish, Molluscs, 3 Eggs, 4 Peanuts, 5 Milk and lactose-containing dairy products, 6 Soybeans, 7 Nuts, 8 Celery, 9 Mustard seeds, 10 Sesame seeds, 11 Sulfur dioxide and sulphites, 12 Wolf bean





SOUPS

Beef soup with frittatas ^{1,3} **4,90 €**

A clear soup made from the finest cuts of beef and homemade soup vegetables, served with fresh frittatas.

Styrian mushroom soup ^{3,5} **4,90 €**

Styrian mushroom soup made with a variety of Slovenian mushrooms, homemade vegetables, and a handful of carefully chosen spices, served with a dollop of sour cream.

Vegetable minestrone **4,90 €**

A flavourful stew full of fresh seasonal vegetables.

PASTA

Gnocchi with venison goulash ^{1,3} **10,00 €**

Homemade potato gnocchi served with venison goulash made from local venison.

Spaghetti with Bolognese sauce ^{1,3,5} **7,90 €**

Pasta with meat Bolognese sauce and Italian Parmesan.

Penne in tomato sauce ^{1,2,3,5} **7,90 €**

Penne in a fresh tomato sauce topped with fresh Parmesan cheese.

MEAT AND FISH DISHED

Grilled rump steak (200 g) ^{5,11} **16,90 €**

Matured beef rump steak in a wine sauce, with sautéed vegetables and potatoes on the side.

Lamb chops ^{5,11} **16,90 €**

Lamb chops in a wine sauce, with sautéed vegetables and potatoes on the side.

Wiener Schnitzel with side dish ^{1,3,5,9} **12,90 €**

Wiener Schnitzel veal steak, fried in butter and served with fried potatoes and tartar sauce.

Marinated salmon fillet ^{2,5} **12,90 €**

Salmon fillet marinated in house sauce, grilled and served with romesco rice. For added flavour, homemade citrus mayonnaise with parsley is added.

Viennese fried chicken ^{1,3,5,9} **11,90 €**

Fried chicken fillet prepared in the Viennese style, served with baked fries and homemade tartar sauce.

Fried squid ^{1,2,3,9} **10,00 €**

Crispy squid served with fried potato wedges and homemade tartar sauce.

Grilled squid ^{2,3,9} **10,00 €**

Tender squid served with fried potato wedges and homemade tartar sauce.

VEGAN DISHES

Alo Tikki **9,00 €**

A traditional vegan Indian potato patty topped with homemade chickpea sauce and grated tofu.

Penne in tomato sauce ¹ **7,90 €**

Penne in a fresh tomato sauce.

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SALADS

Caesar salad ^{1, 2, 3, 9} **10,00 €**

The classic consists of Romanesque salad, homemade Caesar sauce, boiled egg, Italian Parmesan cheese, croutons, and bacon.

Caesar salad with chicken ^{1, 2, 3, 9} **10,00 €**

The classic consists of Romanesque salad, homemade Caesar sauce, grilled chicken strips, boiled egg, Italian Parmesan cheese, croutons, and bacon.

Large mixed salad **2,90 €**

Lettuce, cabbage, beans, beets, rocket

Small mixed salad **1,90 €**

Lettuce, cabbage, beans, beets, rocket

SIDE DISHES

Roasted vegetables **3,00 €**

Potato fries **2,50 €**

Butter rice ⁵ **2,20 €**

Bread basket **1,50 €**

Homemade ketchup **1,30 €**

Tartar sauce **1,30 €**

Mayonnaise sauce (Ayoli) **1,30 €**

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*You will love our daily fresh house
desserts from our Sweet Display Counter.*

In the summer months, we prepare refreshing homemade ice cream. You are also welcome to try our other daily fresh seasonal cakes and other desserts from our Sweet Display Counter!

DESSERTS

Cream slice ^{1,3,4}	3,50 €
Fruit cake ³	3,50 €
Strawberry cake with Greek yogurt ^{1,5,7}	3,50 €
Raspberry cake with white chocolate ^{1,3,5}	3,50 €
Blueberry cake with white chocolate ^{1,3,5}	3,50 €
Sanje Vita ^{1,3,5,7}	3,50 €
Sacher cake ^{1,3,7}	3,50 €
Chocolate trio (gluten-free) ^{3,5}	3,50 €
Pancakes with walnuts ^{1,3,5,7}	5,90 €
Pancakes with jam or chocolate ^{1,3,5}	5,90 €
Fruit sundae ⁵	5,90 €
Fruit, two scoops of ice cream, cream	
Hot spring ⁵	5,90 €
Hot mixed fruit, two scoops of ice cream, cream	
Banana split ⁵	5,90 €
Homemade ice cream (scoop) ^{3,5,7}	1,50 €
Other seasonal daily fresh desserts on display	2,50 € - 4,90 €

Patisserie box

Small	0,40 €
Large	0,50 €

