



Chefov meni

Pozdrav iz kuhinje
Welcome from the kitchen

Tatarski biftek
Beef tartare

Hobotnica, grahov pire, majoneza črnega česna
Octopus, green pea pure, black garlic mayonnaise

Ravoli s pecorinom, čemažev veloute
Ravioli with Pecorino cheese, wild garlic veloute

Račja prsa, korenčkov pire, pomaranča
Duck breast, carrot pure, orange

Brancin, brokoli pire, maslena omaka z lešniki
Seabass, broccoli pure, butter sauce with walnuts

Cheesecake s pasijonko
Cheesecake with passion fruit

Cena: 49 eur
Price 49 eur

Dnevni meni

Rakovica, limona, melba toast
Crab, lemon, melba toast

Grahova juha

Green pea soup

File lososa, limonin pire, maslena omaka
Salmon fillet, lemon puree, butter sauce
ali/ or

Goveji hrbet, sotirani šparglji, holandska omaka
Beef entrecote, asparagus, holander sauce

Čokoladna pita, jagodni sorbet
Chocolate pie, strawberry sorbet

4 hodi: 29 eur
4 course 29 eur