

5 – HODNI VALENTINOV MENI

5 – COURSE ST. VALENTINE MENU

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MESNI MENI / COLD STARTER

HLADNA PREDJED / COLD STARTER

JELENOV TATAR / VENISON TARTARE

Jelenov hrbet, figova majoneza s tartufi, gel robid, črni oreh

* Venison loin, fig mayonnaise with truffles, blackberry gel, black walnut

HLADNA PREDJED / COLD STARTER

GOVEJI CARPACCIO / BEEF CARPACCIO

Goveji carpaccio, emulzija črnega česna, drobtine

* Beef carpaccio, black garlic emulsion, sourdough breadcrumbs

TOPLA PREDJED / WARM STARTER

OHROVTOV KANELON / KALE CANNELLONI

Ohrovtov kanelon polnjen z gobami, čičeriko in šalotko, limonina majoneza, lešnikova krema

Kale cannelloni filled with mushrooms, chickpeas and shallots, lemon mayonnaise, hazelnut cream

GLAVNA JED / MAIN DISH

JELENOV HRBET / VENISON LOIN

Jelenov hrbet, kostanjev pire, skutin štrukelj, pečen kostanj, okisan ribez

Venison loin, chestnut pure, "štrukelj" with cottage cheese, roasted chestnut, pickled currant

SLADICA / DESSERT

TARTELLA

Tartella malina, vrtnica, mascarpone, frizzantin Čok, mango, pistacija

**Tartella rapsbarry, rose, mascarpone cream, sparkling wine frizzantin, mango, pistacchio*

PRICE: 55€/OSEBO

RIBJI MENI/FISH MENU

HLADNA PREDJED / COLD STARTER

RIBJI PATE / FISH PATE

Hišni brancinov pate, peteršiljev pesto, ikre postrvi, brancinov čips

* House sea bass pate, parsley pesto, trout caviar, sea bass chips

HLADNA PREDJED / COLD STARTER

BRANCINOV CARPACCIO S TARTUFI / SEA BASS CARPACCIO WITH TRUFFLES

Carpaccio brancina, kakijev gel, tartufi, fermentiran jabolčni sok, čips pinjol, olje bazilike

* Sea bass carpaccio, persimmon gel, truffles, fermented apple juice, pine nut chips, basil oil

TOPLA PREDJED / WARM STARTER

OHROVTOV KANELON / KALE CANNELLONI

Ohrovtov kanelon polnjen z gobami, čičeriko in šalotko, limonina majoneza, lešnikova krema

Kale cannelloni filled with mushrooms, chickpeas and shallots, lemon mayonnaise, hazelnut cream

GLAVNA JED/MAIN DISH

FILE BRANCINA / SEA BASS FILLET

File brancina, pire pastinaka, pečen pastinak, limonina majoneza, koromač, pastinakov čips

* Sea bass fillet, parsnip pure, roasted parsnip, lemon mayonnaise, fennel salad, parsnip chips

SLADICA / DESSERT

TARTELLA

Tartella malina, vrtnica, mascarpone, frizzantin Čok, mango, pistacija

**Tartella rapbsbarry, rose, mascarpone cream, sparkling wine frizzantin, mango, pistacchio*

PRICE: 55€/OSEBO

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VEGETARIJANSKI MENI / VEGETARIAN MENU

HLADNA PREDJED / COLD STARTER

CARPACCIO RDEČE PESE / BEET ROOT CARPACCIO

Sou-vide rdeče pese, sorbet rdeče pese, medena orehova krema, čičerikine drobtine, motovilec

* Sous vide beetroot, beetroot sorbet, walnut and honey cream, crushed chickpeas, lamb's lettuce

HLADNA PREDJED / COLD STARTER

LEČIN TATAR / LENTIL TATAR

Kuhana leča, sušen paradižnik, kapre, rdeča paprika, domače olivno olje

* Cooked lentil, dry tomatoes, capres, red pepper, olive oil

TOPLA PREDJED / WARM STARTER

OHROVTOV KANELON / KALE CANNELLONI

OhrovtoV kanelon polnjen z gobami, čičeriko in šalotko, limonina majoneza, lešnikova krema

Kale cannelloni filled with mushrooms, chickpeas and shallots, lemon mayonnaise, hazelnut cream

GLAVNA JED / MAIN DISH

BUČNA ZLOŽENKA / PUMPKIN CASSEROLE

Bučna zloženska, baba ghanoush, fermentirana limona, čips iz bučnih in sezamovih semen

Pumpkin casserole, baba ghanoush, fermented lemon, pumpkin and sesame seed chips

SLADICA/DESSERT

TARTELLA

Tartella malina, vrtnica, mascarpone, frizzantin Čok, mango, pistacija

**Tartella rapbsbarry, rose, mascarpone cream, sparkling wine frizzantin, mango, pistacchio*

PRICE: 55€/OSEBO

