# 31 December

THE RESTAURANT LJUBLJANA

Mew Mewis

tasting menu

# **CHEF'S GREETING**

# **COLD STARTER**

- 1.) silky-smooth goose liver crème brûlée, topped with caramelized crust
  - 2.) adriatic fish ceviche, served with yuzu caviar and pomegranate gel

# **WARM STARTER**

- 1.) refined creamy potato soup with truffles and 24K gold
- 2.) homemade pasta in lobster bisque served with lobster tartare and caviar

# **REFRESHING PALATE CLEANSER**

lemon sorbet

# **MAIN COURSE**

beef fillet and king prawns wrapped in bacon, served with potato terrine and Béarnaise sauce

# **DESSERT**

chocolate brownie with house-made fior di latte ice cream and a drizzle of salted caramel

# **CHEESE SELECTION**

artisanal cheeses Golden Ring (Vipava)

price: 150 eur