

Chef Luka Peternel

Gourmet menu

Tradicionalna jed: Ubrnjenik, karamelizirana hruška, pena z drobnjakom, hrenova omaka s kislo smetano
Traditional dish: Ubrnjenik, caramelized pear, foam with chives, horseradish sauce with sour cream

Kostanjeva kremna juha, jurčkova krema, zeliščna espuma, sveža cvetača in ajdov hrustek
Chestnut cream soup, mushroom cream, herb espuma, fresh cauliflower and buckwheat crisp

Domači žlinkrofi polnjeni z dimljenim mesom, jabolčna omaka s hrenom, ocvirkji
Home-made dumplings »žlinkrofi« filled with smoked meat and sprinkled with apple-horseradish sauce

File smuča s kremo avokada in bazilike, bučni štrukelj z mangom, ribja naravna omaka, drobnjakovo olje, žličnik kremnega sira z zelišči
Zander fillet with avocado and basil cream, pumpkin strudel with mango, natural fish sauce, chives oil, cream cheese with herbs

Jagnječja zarebnerica v bučnih semenih, zdrobov cmok s skuto, glazirano korenje, demi glace omaka s timijanom
Lamb chops in pumpkin seeds, semolina dumplings with cottage cheese, glazed carrots, demi glace sauce with thyme

Medena strjenka s sivko, orehov crumble s timijanom, hruškov sorbet, pečena meringue in jabolčni diamanti
Honey panna cotta with lavender, walnut crumble with thyme, pear sorbet, baked meringue and apple diamonds

3 hodi/courses: 33,00€ ; 4 hodi/courses: 41,00€
5 hodov/courses: 49,00€ ; 6 hodov/courses: 57,00€