

## Gourmet menu

*Zvitek rdeče pese z zeliščno skuto, čips mešanih semen, jajčna krema z limono*  
*Beetroot wrap with herb cottage cheese, mixed seed chips, egg cream with lemon*

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*Tatar rdeče postrvi, rolca marinirane bučke z moko praženih mandljev, tris paprik*  
*Tatar red trout, roll of marinated zucchini with roasted almonds, tris peppers*

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*Koromačeva solata z rdečim poprom, sotirani jurčki, peteršiljeva krema, drobtine črnega sezama*  
*Fennel salad with red pepper, sauteed mushrooms, parsley cream, black sesame crumbs*

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*Srnin tatar na concase-ju rdeče pese in avokada, gorčična semena, ananas v vinu in pehtranu, majoneza*  
*luštreka, tapenada črnih oliv*

*Roe deer tartar on beetroot and avocado concasse, mustard seeds, pineapple in wine and tarragon,*  
*chamomile mayonnaise, black olive tapenade*

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*Jurčkov raviol z kremo pastinaka, hrustljivo zeleno in tartufnim oljem*  
*Mushroom ravioli with parsnip cream, crispy greens and truffle oil*

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*Hladna kumarična juha z jogurtom, meto in bezgom*  
*Cold cucumber soup with yogurt, mint and elderberry*

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*File dimljene postrvi, mini zeleni fižol z pehtranom, pesto špinacije z lešniki, sotiran beluš, okisan šrargelj,*  
*omaka pastinaka z drobnjakovim oljem in črnim kavjarjem*

*Smoked trout fillet, mini green beans with tarragon, spinach pesto with hazelnuts, sauteed asparagus,*  
*pickled gourd, parsnip sauce with chives oil and black caviar*

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*Goveji file v porto ruby omaki, glaziran korenček z lešniki, krema pečene zelene, gobice, brstični ohrovt*  
*Beefsteak in porto ruby sauce, glazed carrot with hazelnuts, celery cream, mushrooms, Brussels sprouts*

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*Mousse domače skute oblit z pirejem marelice, sorbet limone, kokosov drobljenec*  
*Homemade cottage cheese mousse coated with apricot puree, lemon sorbet, coconut crumbs*

5 hodi/courses: 55,00€ • 7 hodov/courses: 73,00€ • 9 hodov/courses: 91,00€