

## GOURMET MENU



Bučkin zvitek z domačo fermentirano zeliščno skuto, krema pomaranče,  
granatno jabolko, pinjole, drobnjakovo olje  
Zucchini wrap with homemade fermented herbal curd, orange cream, pomegranate, pine nuts, chive oil

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Rožica rdeče in navadne zlatovčice z algami, jogurtova emulzija, omaka kumare  
Flower of tartar trout with seaweed, yogurt emulsion, cucumber sauce

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Rolica polnjena s svinjskim prekajenim mesom, poširano prepeličje jajce, pastinak z jabolkom, redkvica  
Roll filled with smoked pork, poached quail egg, parsnip with apple, radish

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Ravioli z jurčki, pastinakova krema, tartufovo olje z zelišči, zelena  
Ravioli with porcini mushrooms, parsnip cream, truffle oil with herbs, celery

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Hobotnica na concasse-ju paradižnika, mlada špinača, citron omaka, krema kraljeve kozice  
Octopus on tomato concasse, baby spinach, lemon sauce, king prawn cream

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Hladna paradižnikova juha z espumo bazilike in sušeni paradižnik, gorčični sladoled  
Cold tomato soup with basil espuma and sun-dried tomatoes, mustard ice cream

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File škarpene v krepki ribji omaki z mladim krompirjem,  
hrustljava mrežica s kremo rdeče paprike in čilija, popečena kraljeva kozica  
Grouper fillet in a fish sauce with young potatoes,  
crispy net with red pepper and chili cream, fried king prawn

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Goveji file v Porto ruby omaki, zdrobov cmok, glaziran korenček z lešniki,  
slanina s stročjim fižolom, gobice, ohrovt s kremo zelene  
Beefsteak in Porto ruby sauce, semolina dumpling, glazed carrot with hazelnuts,  
bacon with green beans, mushrooms, savoy cabbage with celery cream

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Mousse domače skute oblit s pirejem marelice, sorbet limone, kokosov drobljenec  
Homemade curd mousse topped with apricot puree, lemon sorbet, crumbled coconut



3 hodi/course: 34,00€ ◦ 4 hodi/course: 45,00€  
5 hodov/courses: 55,00€ ◦ 7 hodov/courses: 73,00€ ◦ 9 hodov/courses: 91,00€