

DEGUSTACIJSKI MENI / DEGUSTATION MENU

Mousse rdeče pese, tatar postrvi, okisana koleraba, hrenova pena, ekspandiran riž, spongi

Mousse beetroot, trout tartare, pickled kohlrabi, horseradish foam, puffed rice, sponges

Plateis, Sauvignon, 2023

Jean Bouchard, Mercurey, 2011

Žrebičkov tatar, čemaževi popki, krema rdečega zelja, bučna majoneza, hruškov čatni

Horse tartare, wild garlic buds, cream of red cabbage, pumpkin mayonnaise, pear chutney

Familija, Sivi pinot, 2022

Jerman, Pinot Grigio, 2022

Zgornjesavinjski želodec v telečji omaki, kremna krompirjeva juha, firovž “

Zgornjesavinjski želodec” in a veal sauce, creamy potato soup, “firovž”

Puklavec Family Wines, Welschriesling, 2022

Jerman, Pinot Grigio, 2022

ali/or

Oves, zeliščna krema, pinjenec

Oats, herbal cream, buttermilk

Štokelj, bela planta, 2020

Jerman, Pinot Grigio, 2022

Ravioli s potočnimi raki in skuto, omaka z limonsko verbena in koriandrom

Ravioli with crayfish and cottage cheese, sauce with lemon verbena and coriander

Manjka mi še vino, Štajerc, 1981

Minuty, Rose Prestige, 2022

ali/or

Zgornjesavinjski žlinkrofi s prekajenim mesom, jabolčna omaka s hrenom, ocvirki

Ravioli »žlinkrofi« filled with smoked meat, apple and horseradish sauce, cracklings

Klet Goriška Brda, De Baguer beli, 2019

Manjka mi tuje vino

File smuča, ribji pate s korenjem, maslena omaka, drobnjakovo olje, kaviar

Zander fillet, fish paté with carrot, beurre blanc sauce, chive oil, caviar

Oskar, Chardonny Premium, 2020

Vila Gemma, Abruzzo Bianco, 2022

Hrbet jelena, demi glace omaka, kipnik z jurčki, peteršiljena krema z redkvico, bučni prah

Deer loin, demi glace sauce, souffle with mushrooms, parsley cream with radish, pumpkin powder

Sutor, Red, 2018

Popoov, Grand Cuvee Reserve, 2017

Beli čokoladni mousse, hruškov pire & čatni, čipka kakava, karamelna omaka

White chocolate mousse, pear puree & chutney, cocoa lace, caramel sauce

Gordia, Damigiana, 2018

Sauternes, 1992

4 hodi/courses € 69,00

5 hodov/courses € 82,00

6 hodov/courses € 95,00

7 hodov/courses € 108,00

Restavracija Planinka,

Chef Helena Bizjak Žerovnik

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Dobavitelji / Suppliers kmetija Rihter, kmetija Tonkec, kmetija Matk, ribogojnica Špegelj, čebelarska družina Gornji Grad, Unatova kmetija, mesarstvo Krušič, Nimrod, Gozdič, oljarna Kocbek, oljarna Lisjak, Brinečev kmečki mlin