

Degustacijski meni / Degustation menu

Bučkin mousse, tatar postrvi, okisana koleraba, hrenova pena, spongi
Zucchini mousse, trout tartare, pickled kohlrabi, horseradish foam, sponges

Goveji carpaccio, preliv s črnim tartufnim sokom, staran sir
Beef carpaccio, black truffle juice dressing, aged cheese

Crème brûlée z ovesom, zeliščna krema, pinjenec
Crème brûlée with oats, herbal cream, buttermilk

Zgornjesavinjski žlinkrofi s prekajenim mesom, jabolčna omaka s hrenom, ocvirki
Ravioli »žlinkrofi« filled with smoked meat, apple and horseradish sauce, cracklings

File smuča s korenčkovo kremo in špinačo, maslena omaka, kaviar, drobnjakovo olje
Fillet Zander fish, carrot cream, spinach, Beurre blanc sauce, caviar, chive oil

Hrbet jelena, demi glace omaka, jurčkov kipnik, peteršiljeva krema, bučni prah
Deer loin, demi glace sauce, mushroom souffle, parsley cream, pumpkin powder

Mlečni čokoladni mouuse, jagodni pire, mandljev biskvit, vaniljeva omaka
Milk chocolate mousse, strawberry purée, almond sponge cake, vanilla sauce

4 hodi/courses € 69,00

5 hodov/courses € 82,00

6 hodov/courses € 95,00

7 hodov/courses € 108,00

Chef Helena Bizjak Žerovnik

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