



POSLOVNI RIBJI MENI / BUSINESS FISH MENU

Marinirani kraljevi gamberi z jagodami, limonino emulzijo in rukolino spužvo

Marinated king prawns with strawberries, lemon emulsion and arugula sponge

Kremna juha iz pečenega česna z mesom kanastrel in ingverjevo peno

Creamy soup of baked garlic with meat of canasstreles and ingver foam

File potočne postrvi z masleno omako bučnega olja in pirejem zelene

Brown trout with butter sauce with pumpkin seed oil and celery puré

Lešnikov mousse s kokosovo peno in prahom rjavega masla

Hazelnuts mousse with coconut foam and dust of brown butter

POSLOVNI MESNI MENI / BUSINESS MEAT MENU

Hišna piščančja pašteta s črnimi tartufi, kvašenim maslom in slivovim kaviarjem

Manna chicken pâté with black truffles, yeast butter and plum caviar

Kremna juha iz pečenega česna, lardo na popečenem kruhu in ingverjeva pena

Creamy soup of baked garlic, baguette with lardo and ingver foam

Dolgo kuhane ličnice odojka s pirejem dimljene buče

Long cooked suckling pig cheeks with puré of smoked pumpkin

Lešnikov mousse s kokosovo peno in prahom rjavega masla

Hazelnuts mousse with coconut foam and dust of brown butter

Naročite lahko tudi meni po izboru chefa / *You can also order a menu by chef*

3-hodni / *courses meni* : 15,90 eur 4-hodni / *courses meni* : 19,90 eur

Poslovne menije strežemo vsak dan do 17.ure / *Business menus is served every day until 5pm*

