



PREDJEDI / STARTERS

Krožnik sirov, sušeni dateljni z orehi, med s tartufi (za dve osebi)	21,00 €
<i>A plate of cheese, dried dates with walnuts, honey with truffles (for two persons)</i>	
Burrata, malancanov pire, pražena čebula, dimljeno olje, balzamični kaviar*	7,90 €
<i>Burrata, aubergine puré, roasted onions, smoked oil, balsamic caviar</i>	
Tartar divje kirnije, mandarinin gel, česnova pena, zelišča	8,90 €
<i>Tartar of wild white grouper fish with clementine gel, foam of garlic, herbs</i>	
Marinirani kraljevi gamberi z jagodami, limonino emulzijo in rukolino spužvo	8,50 €
<i>Marinated king prawns with strawberries, lemon emulsion and arugula sponge</i>	
Solata hobotnice, balzamični kaviar, češnjev paradižnik in prah oljčnega olja Jenko	9,90 €
<i>Octopus salad, balsamic caviar, cherry tomatoes, Jenko olive oil dust</i>	
Tataki rumenoplavute tune, krema avokada, paradižnikov cevice, pistacijeva spužva	9,90 €
<i>Tataki of yellowfin tuna, guacamole, tomato ceviche, pistachio sponge</i>	
Hišna piščančja pašteta s črnimi tartufi, kvašenim maslom in slivovim kaviarjem	7,90 €
<i>Manna chicken pâté with black truffles, yeast butter and plum caviar</i>	
Telečji tartar, hišne okisane gobe, ovčji parmezan, domači toast, kvašeno maslo	9,90 €
<i>Veal tartar, soured mushrooms, sheep's parmesan, homemade toast, Manna butter</i>	
Dimljena račja prsa, izbrana solatka z jabolčnim balzamičnim kisom, tartufi	8,90 €
<i>Smoked duck breast, selected lettuce with apple balsamic vinegar, truffles</i>	





PREDJEDI / STARTERS

Mlada špinaca, dimljena ricotta, testo lasanje, smetanova omaka s česnom <i>Young spinach, smoked ricotta, dough lasagna, cream sauce with garlic</i>	7,90 €
Zeliščni ravioli s skuto in kajmakom, consommé kraljevih ostrigarjev in sir Grana P. <i>Herbs ravioli with cottage cheese, consommé of king oyster mushrooms, Grana Padano</i>	8,50 €
Kremna juha iz pečenega česna z mesom kanastrel in ingverjevo peno <i>Creamy soup of baked garlic with meat of canasstreles and ingver foam*</i>	6,90 €
Bouillabaise, ribe, školjke, gamberi, žafran, zelenjava <i>Bouillabaise, fish, clams, prawns, saffron, vegetables</i>	7,90 €
Pečene kapesante (3 kos), črna rižota, sipa <i>Roasted St. Jacobs scallops (3 pcs), black risotto, cuttlefish</i>	13,90 €
Ravioli z rakovico, škampi in gamberi, škampova redukcija, sipa, kraljevi gamber <i>Ravioli with crab, langostine and prawns, shrimp reduction, clams, royal prawns</i>	9,90 €
Morska (buzara) s školjkami (1kg školjk) <i>Sea "busara" with clams (1kg clams)</i>	15,90 €
Kočevski medved z ajdovim raviolom nadevanim z masleno bučo <i>Slovenian bear with buckwheat raviol with buttery pumpkin</i>	13,90 €
Gosja jetra, mandljev pire, sušene fige z mandlji <i>Foie gras, almonds pure, dried figs with almonds</i>	11,90 €
Souffle z govejim repom, pena črnega ribeza, solatka z gorčičnimi semeni <i>Souffle with beef tail, selected lettuce with mustard seeds, foam of blackcurrant</i>	8,90 €

