



VEGETARIJANSKI MENI / VEGETARIAN MENU

Burrata, malancanov pire, pražena čebula, dimljeno olje, balzamični kavjar*

Burrata, aubergine puré, roasted onions, smoked oil, balsamic caviar

Kremna juha iz pečenega česna, cvetača v tempuri in ingverjeva pena*

*Creamy soup of baked garlic, cauliflower in tempura and ingver foam**

Mlada špinača, dimljena ricotta, testo lazanje, smetanova omaka s česnom

Young spinach, smoked ricotta, dough lasagna, cream sauce with garlic

Zeliščni ravioli s skuto in kajmakom, consommé kraljevih ostrigarjev in sir Grana Padano

Herbs ravioli with cottage cheese, consommé of king oyster mushrooms, Grana Padano

Pomarančni sorbet

Orange sorbet

Ožgana cvetača, omaka črnih tartufov, zelenjavni pire, pokovka ajdove kaše*

*Scorche cauliflower, vegetable purée, black truffle sauce, pop corn of buckwheat porridge**

Manna štrudelj, skutni mousse, cimetov sladoled, karamelna krema, jabolka in orehi*

*Manna strudel, cottage cheese mousse, cinnamon ice cream, caramel cream, apples and walnuts**

4-hodni* / *courses meni* : 32,90 eur

5-hodni / *courses meni* : 37,90 eur

7-hodni / *courses meni* : 42,90 eur

