



ŠEFOV MENI / CHEF'S MENU

Sveže Jadranske kozice, škampov mousse, melona in avokado, sneg kumar in oljčnega olja
Fresh Adriatic shrimps, langoustine mousse, melon and avocado, cucumber and olive oil snow

Jagenjčkov carpaccio, mousse šalotke, prepeličje jajce, Pecorino Romano sir, orehi, čemaž
Lamb carpaccio, shallot mousse, quail eggs, Pecorino Romano cheese, walnuts, wild garlic

Kremna juha iz pečenega česna, jastog v tempuri, ingverjeva pena
Creamy soup of baked garlic, tempura lobster, ginger foam

Pečena Jakobova pokrovača in kanastrele, kremna bela polenta, tartufi, dimljeno olje
Roasted St. Jacobs scallops and canastrelles, creamy white polenta, truffles, smoked olive oil

Pomarančni sorbet
Orange sorbet

Golaž Kočevskega medveda, pirin raviol z ricotto in zelišči, gobe, jagodičevje
Slovenian bear, spelt ravioli with ricotta and herbs, mushrooms, berrys

Vratovina Iberijskega prašiča "Pata Negra", sotirane gobe, jabolčni chutney z rabarbaro
Pluma of Iberian pork "Pata Negra", sauteed mushrooms, chutney of Granny Smith apple and rhubarb

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 : 34,90 eur

5-hodni / *courses* meni : 39,90 eur

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

7-hodni / *courses* meni : 46,90 eur

8-hodni / *courses* meni : 49,90 eur

Menije je možno naročiti le za celotno omizje oz. najmanj za 2 osebi

Menus can be order only for all table or minimum per 2 persons

Namesto mesnih jedi je možno naročiti tudi le ribje jedi

Instead of meat dishes you can also order only fish dishes

