



M E N U

DEGUSTATION MENU

Four-Course Seasonal Journey	72,00 EUR
Six-Course Seasonal Journey	92,00 EUR

À LA CARTE

COLD STARTERS

Beef Tartare (for two people)	36,00 EUR
Tuna Tartare <i>with soy sauce, quail egg and peanuts</i>	24,00 EUR
Red beet carpaccio <i>with gorgonzola mousse, thyme crackers and roasted pine nuts</i>	22,00 EUR

SOUP

Beef soup	7,00 EUR
Mushroom soup	8,00 EUR
Seasonable vegetable soup	8,00 EUR

HOT APPETIZERS

Risotto with smoked trout <i>with pumpkin purée and dried olives</i>	24,00 EUR
Spinach Gnocchi with Beef Ragout <i>with sheep's cheese and porcini mushrooms</i>	26,00 EUR
Castle style goose liver <i>with pumpkin purée, onion jam and pickled shallots</i>	28,00 EUR
Onion Tart with Goose Liver <i>with young goat's cheese and hollandaise sauce</i>	28,00 EUR

The castle chef welcomes you with an amuse-bouche, 2,00 EUR



*The list of allergens for each dish on the menu is available at the service staff.
Please inform your waiter of any food allergies or intolerances.*

MAIN COURSES

Beef steak <i>with mashed potatoes, onion marmalade, dijon mustard and dark sauce</i>	38,00 EUR
Beef steak with goose liver <i>with mashed potatoes, onion marmalade, dijon mustard and dark sauce</i>	42,00 EUR
Veal cheeks <i>with mashed potatoes, baby carrots, parsley oil and rich dark sauce</i>	34,00 EUR
Crispy seared krškopolje pork <i>with roasted potatoes, pancetta chips, pickled fennel and dark sauce</i>	34,00 EUR
Lamb crown <i>with layered potato gratin and pickled red cabbage</i>	38,00 EUR
Venison loin <i>with porcini strudel, plum gel and port wine sauce</i>	38,00 EUR
Duck terrine <i>with Jerusalem artichoke purée, cherry gel, port sauce and polenta made from Bohinj trdinka corn</i>	36,00 EUR
Grilled sea bass <i>with vegetable ravioli, savoy cabbage leaf and butter sauce</i>	34,00 EUR
Castle style mushroom lasagne <i>with pumpkin purée, mushroom ragout, potato foam and pumpkin seeds</i>	28,00 EUR

DESSERTS

White chocolate	8,00 EUR
Chocolate cake	8,00 EUR
Traditional 'gibanica' cake	8,00 EUR
Coconut with caramel and chocolate	10,00 EUR
Fennel with white chocolate	10,00 EUR
Seasonal pie	8,00 EUR