

MENU  
**À LA CARTE**

**COLD STARTERS**

Beef Tartare	24,00 EUR
Piran sea bass carpaccio <i>with cherry tomato sauce, spinach brioche, orange and celery leaves</i>	23,00 EUR
Buffalo mozzarella/burrata <i>with basil emulsion, cherry tomatoes, balsamic gel, sundried tomatoes and seaweed chips</i>	17,00 EUR

**WARM STARTERS**

Soup – beef/mushroom	6,00 EUR
Seasonal vegetable soup <i>with crushed hazelnuts and parsley chips</i>	8,00 EUR
Risotto with crayfish and rosemary <i>with spinach purée, rosemary butter, dried olives and parmesan lace</i>	21,00 EUR
Homemade tortellini with pulled veal <i>with sheep's cheese filling and pulled veal ragout</i>	20,00 EUR
Castle style goose liver <i>with pumpkin purée, onion jam and pickled shallots</i>	25,00 EUR

## MAIN COURSES

Beef steak <i>with mashed potatoes, onion marmalade, dijon mustard and dark sauce</i>	34,00 EUR
Beef steak with goose liver <i>with mashed potatoes, onion marmalade, dijon mustard and dark sauce</i>	38,00 EUR
Veal cheeks <i>with rolled cheese dumplings au gratin, parsley oil, dark sauce and parsley chips</i>	28,00 EUR
Crispy seared krškopolje pork <i>with roasted potatoes, pancetta chips, pickled fennel and dark sauce</i>	28,00 EUR
Lamb shank in milk <i>with vegetable purée, garlic confit, mini carrots and traditional bohinj corn polenta</i>	28,00 EUR
Crispy trout <i>with potatoes from the castle's organic garden, anchovy mayonnaise and pickled red onion</i>	28,00 EUR
Roast duck <i>carrot purée, cherry gel and traditional bohinj corn polenta</i>	25,00 EUR
Castle style mushroom lasagne <i>with pumpkin purée, mushroom ragout, potato foam and pumpkin seeds</i>	22,00 EUR

## DESSERTS

Traditional 'gibanica' cake	8,00 EUR
Chocolate cake	8,00 EUR
Seasonal fruit pie	8,00 EUR
Daily selection of the castle pastry chefs	8,00 EUR