

#### $\mathrm{M} \to \mathrm{N} \mathrm{U}$

# **DEGUSTATION MENU**

Four-Course Seasonal Journey

Six-Course Seasonal Journey

À LA CARTE

### **COLD STARTERS**

Beef Tartare (for two people)	36,00 EUR
Piran sea bass carpaccio with cherry tomato sauce, spinach brioche, orange and celery leaves	24,00 EUR
Buffalo mozzarella/burrata with basil emulsion, cherry tomatoes, balsamic gel, sundried tomatoes and seaweed chips	20,00 EUR
SOUP	
Beef soup	7,00 EUR
Mushroom soup	8,00 EUR

Seasonable vegetable soup

## TOPLE PREDJEDI

Risotto with crayfish and rosemary with spinach purée, rosemary butter, dried olives and parmesan lace	23,00 EUR
Homemade tortellini with pulled veal with sheep's cheese filling and pulled veal ragout	23,00 EUR
Castle style goose liver with pumpkin purée, onion jam and pickled shallots	28,00 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. 72,00 EUR

92,00 EUR

8,00 EUR



## MAIN COURSES

Beef steak with mashed potatoes, onion marmalade, dijon mustard and dark sauce	38,00 EUR
Beef steak with goose liver with mashed potatoes, onion marmalade, dijon mustard and dark sauce	42,00 EUR
Veal cheeks with rolled cheese dumplings au gratin, parsley oil, dark sauce and parsley chips	34,00 EUR
Crispy seared krškopolje pork with roasted potatoes, pancetta chips, pickled fennel and dark sauce	34,00 EUR
Lamb shank with vegetable purée, garlic confit, mini carrots and traditional bohinj corn polenta	34,00 EUR
Roast duck carrot purée, cherry gel and traditional bohinj corn polenta	34,00 EUR
Grilled sea bass with potatoes from the castle's organic garden, beurre blanc sauce and pickled red onions	32,00 EUR
Castle style mushroom lasagne with pumpkin purée, mushroom ragout, potato foam and pumpkin seeds	28,00 EUR

## DESSERTS

White chocolate	8,00 EUR
Chocolate cake	8,00 EUR
Traditional 'gibanica' cake	8,00 EUR
Castle pavlova cake	8,00 EUR
Seasonal pie	8,00 EUR
Tiramisu	8,00 EUR

