

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
Pâté de Foie Gras <i>with apple, pickled red onion and sour cherry</i>	24,00 EUR
Prawn carpaccio <i>with spinach brioche, citrus gel and anchovy mayonnaise</i>	26,00 EUR
Castle caprese <i>with basil ice cream, pickled cherry tomatoes and mozzarella mousse</i>	22,00 EUR

### SOUP

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

### HOT APPETIZERS

Black orzo with squid <i>with pickled lemon and miso foam</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 pear and celery purée</i>	28,00 EUR

The castle chef welcomes you with an amuse-bouche, 3,00 EUR

## 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 cheese štruklji, baby carrot, parsley oil and dark sauce</i>	36,00 EUR
Crispy roasted pulled krškopolje pork <i>with potatoes and vegetables cooked under the bell and fennel salad</i>	36,00 EUR
Lamb shank <i>with roasted potatoes, pancetta chips and cucumber salad</i>	38,00 EUR
Chicken roulade <i>with goose liver, bohinj corn polenta and jerusalem artichoke</i>	36,00 EUR
Confit sturgeon <i>with cottage cheese and spinach pie, anchovy and caper sauce</i>	38,00 EUR
Grilled sea bass <i>with millet soufflé, julienne vegetables and butter sauce</i>	36,00 EUR
Gratinated vegetable cannelloni <i>with cottage cheese and porcini mushroom sauce</i>	30,00 EUR

## DESSERTS

Basque cheesecake	8,50 EUR
Chocolate cake	8,50 EUR
Traditional 'gibanica' cake	8,50 EUR
Tiramisu	8,50 EUR
Sour cream mousse with sour cherry	10,00 EUR
Seasonal pie with homemade ice cream	8,50 EUR