

DEGUSTACIJSKI MENI

KARPAČO RDEČE PESE

z musom iz gorgonzole, timijanovimi krekerji in pečenimi pinjolami

TUNOV TATAREC

s sojino omako, prepeličjim jajcem in arašidi

RIŽOTA Z DIMLJENO POSTRVJO IN BUČO

z bučnim pirejem in posušenimi olivami

BRANCIN NA ŽARU

z narastkom iz prosene kaše, zelenjavo julienne in masleno omako

NATRGANO RAČJE BEDRO

s topinamburjevim pirejem, višnjevim gelom, omako iz portovca in polento iz bohinjske trdinke

MUS IZ BELE ČOKOLADE

s koromačevim sladoledom in drobljencem

Krajše razvajanje (4 hodi)

72,00 EUR

Daljše razvajanje (6 hodov)

92,00 EUR

Vinska spremljava (4 kozarci)

30,00 EUR

Vinska spremljava (6 kozarcev)

40,00 EUR

TASTING MENU

RED BEET CARPACCIO

*with gorgonzola mousse, thyme crackers
and roasted pine nuts*

TUNA TARTARE

with soy sauce, quail egg and peanuts

**RISOTTO WITH SMOKED
TROUT AND PUMPKIN**

with pumpkin purée and dried olives

GRILLED SEA BASS

*with a millet pudding, julienne vegetables
and beurre blanc sauce*

PULLED DUCK LEG

*with Jerusalem artichoke purée, cherry gel,
port sauce and polenta made from Bohinj
trdinka corn*

WHITE CHOCOLATE MOUSSE

with fennel ice cream and crumble

Four-Course Seasonal Journey

72,00 EUR

Six-Course Seasonal Journey

92,00 EUR

Wine Pairing (4 glasses)

30,00 EUR

Wine Pairing (6 glasses)

40,00 EUR