

## 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 vegetable ravioli, savoy cabbage leaf  
and butter sauce*

**DUCK TERRINE**

*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**