

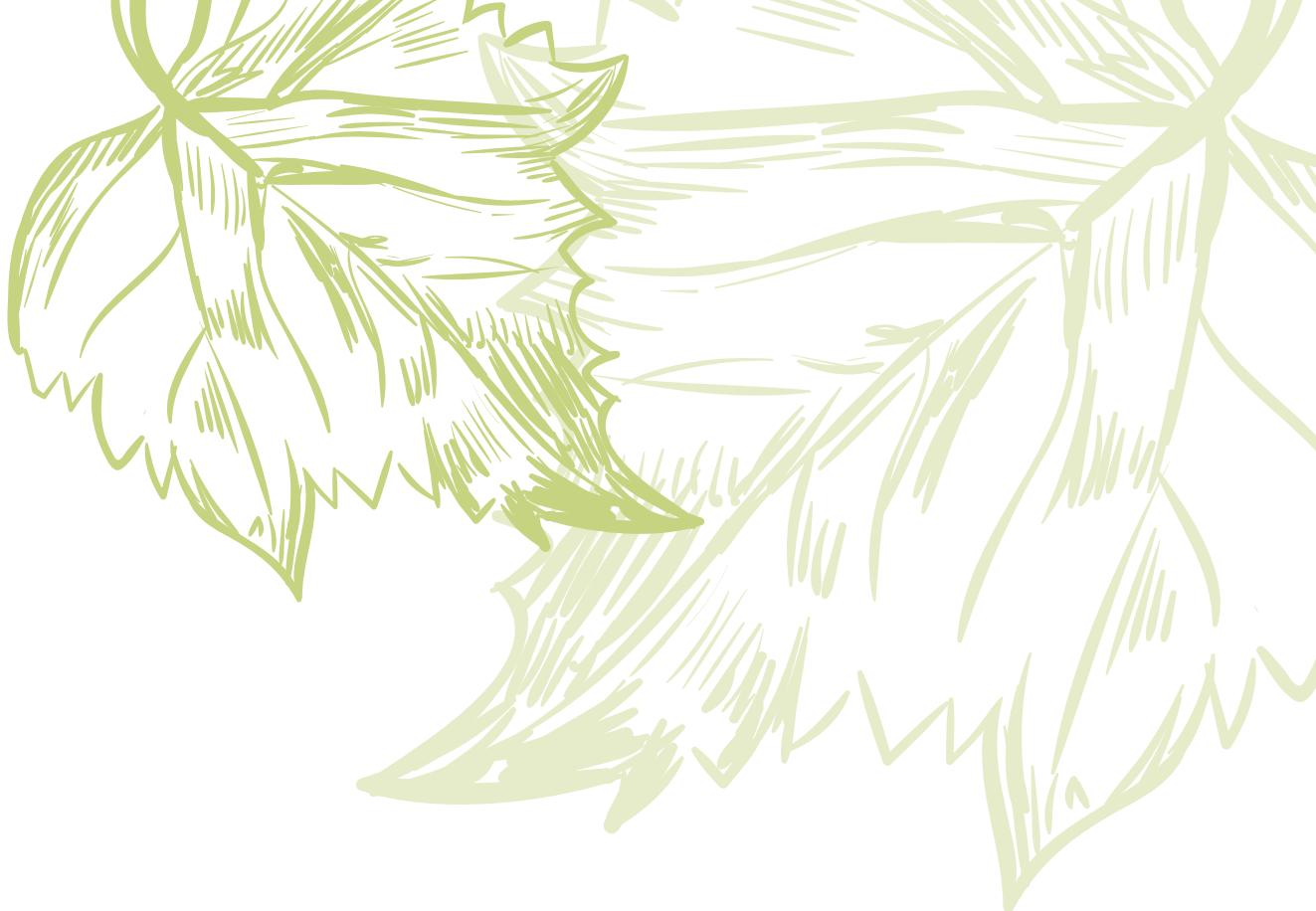


TRŠKA GORA NEAR NOVO MESTO

KRKIN HRAM

TERME KRKA





A WARM WELCOME

Built in the early 19th century, Krka Vineyard Cottage is a fine example of the elegant town-house characteristic of Trška Gora. Traditionally owned by prosperous merchants, manufacturers, innkeepers, and hoteliers, these homes differed in both size and design from typical vineyard cottages. Over the years, the property has had many notable owners, and in 1977, it was acquired by the Krka pharmaceutical company in Novo Mesto. Following a complete renovation in 2024, it is now managed by Terme Krka.

The main building accommodates up to 45 guests, with a spacious terrace offering stunning views of Novo Mesto and the Krka River valley—perfect for enjoying fine weather. Krka Vineyard Cottage is an ideal venue for social and business gatherings, family celebrations, intimate wedding receptions with lunch, and terrace picnics.

Guests can savour traditional local dishes, including grilled specialities and slow-roasted delicacies prepared under hot coals, paired with the finest local wines. A selection of gourmet gifts is also available to make your visit truly memorable.

Krka Vineyard Cottage welcomes guests by prior arrangement.

Reservations and orders | booking@terme-krka.eu | +386 8 20 50 300

MENU 1

€72.00 per person

RECEPTION UNDER THE VINE-COVERED PERGOLA

Traditional bread with sausage

Traditional Dolenjska buckwheat flatbread with curd cheese – *potancelj*

Smoked beef tongue with pumpkin seed oil and carrot pastry

Rye bread with lard spread

WARM STARTERS UNDER THE VINE-COVERED PERGOLA

Porcini mushrooms with egg and parsley

Poured noodles with dried salami and radicchio

Fried vegetable cannelloni and white cabbage with apple

Buckwheat and cabbage mash with cracklings and sausage

SOUPS

Clear beef soup with semolina dumplings

Seasonal vegetable soup

MAIN COURSES

Veal roasted under hot coals, served with potatoes and vegetables

Pork tenderloin roulade with cheddar cheese and baby spinach

Crispy seared duck breast

Traditional rolled-dough dumpling au gratin

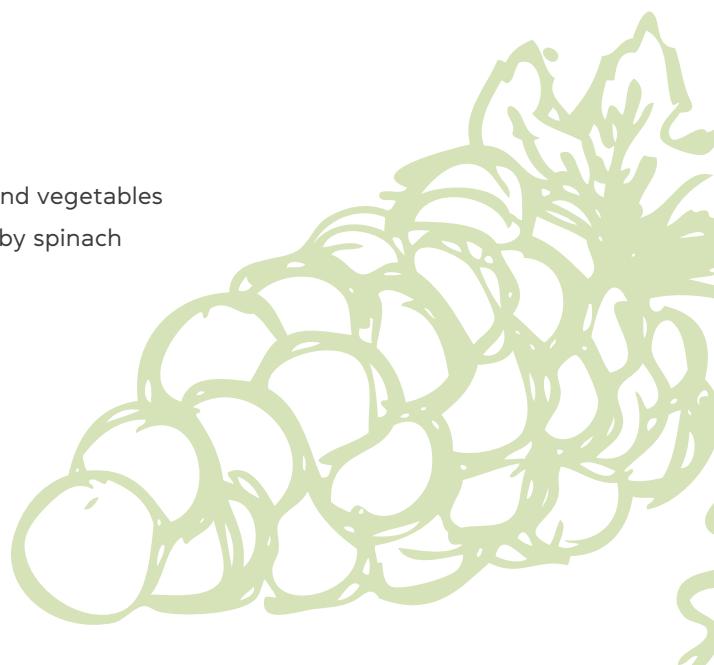
Green beans with cracklings

Homemade traditional flatbread – *mlinci*

Sweetcorn cobs and carrots wrapped with bacon

Apple strudel

Pumpkin pie





MENU 2

€72.00 per person



RECEPTION UNDER THE VINE-COVERED PERGOLA

Karst prosciutto, freshly sliced in front of guests, with marinated olives

Škerjanc Farm cheese

Carrot pastry with chicken pâté, pear cream and buckwheat popcorn

Smoked trout tartare, caviar and Romanesco broccoli

Salad of freeze-dried tomatoes, burrata mozzarella and basil

WARM STARTERS UNDER THE VINE-COVERED PERGOLA

Porcini mushrooms with egg and parsley

Grilled calf's liver with apricot jam

Giant prawn skewer with tomatoes

SOUPS

Clear beef soup with poured noodles

Seasonal vegetable soup

MAIN COURSES

Octopus roasted under hot coals, served with vegetables and potatoes

Rack of lamb with rosemary

Stuffed chicken thigh in a net

Traditional rolled-dough dumpling on browned cream, topped with breadcrumbs

Peppers with potato filling, baked with sour cream

Buckwheat with chanterelles

Sour cherry and curd cheese strudel

Apricot pie

MENU 3

€57.00 per person

RECEPTION UNDER THE VINE-COVERED PERGOLA

- Sausage in a pastry crust with egg and horseradish
- Traditional rolled-dough curd dumplings with browned cream
- Chanterelles with onion and egg
- Dried fruit and a selection of cheeses

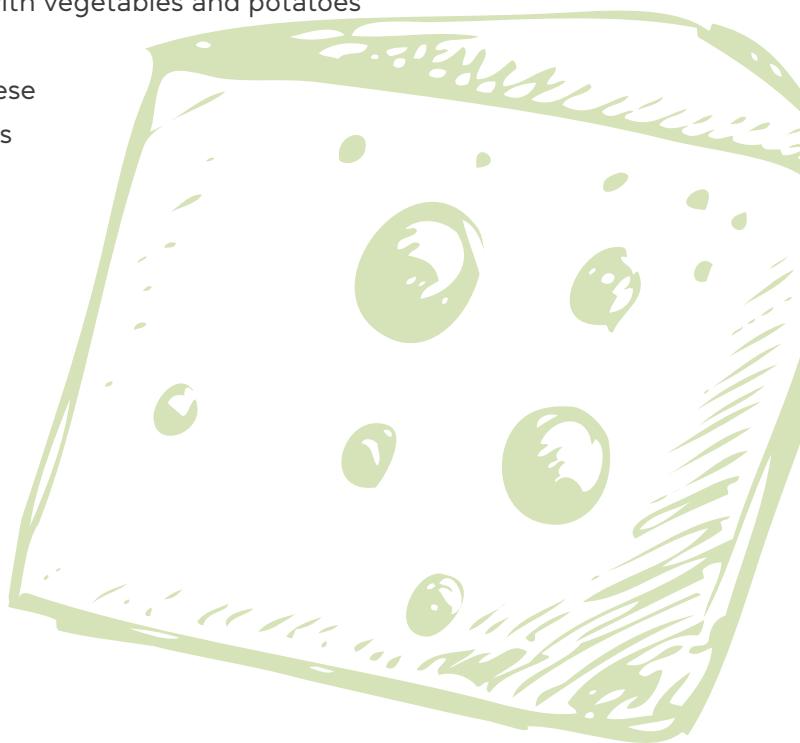
SOUPS

- Clear beef soup with grated noodles
- Vegetable minestrone with dumplings

MAIN COURSES

- Stuffed pork ribs
- Veal shoulder roasted under hot coals, with vegetables and potatoes
- Homemade traditional flatbread – *mlinci*
- Button mushrooms with aged cow's cheese
- Sautéed cabbage with bacon and potatoes
- Radishes with rapeseed oil

Pear pie





MENU 4

€57.00 per person



RECEPTION UNDER THE VINE-COVERED PERGOLA

Sausage cooked in Cviček wine with whole mustard

Slow-cooked smoked pork roll with genof mustard – šívanka

Local bread with caraway and coarse salt

Dried fruit and a selection of cheeses

SOUPS

Clear beef soup with noodles and carrots

Rustic mushroom soup with porcini mushrooms, potatoes and vegetables

MAIN COURSES

Leg of veal roast under hot coals

Pork roast with summer savory in its own jus, served with roast potatoes and vegetables

Char-grilled chicken thigh as a skewer

Traditional rolled-dough bean dumplings topped with fried onions

Cauliflower, broccoli and carrots topped with breadcrumbs

Sweet potatoes stuffed with curd cheese, sprinkled with black salt

Trška Gora grmada dessert with roasted hazelnuts

IT'S GOOD TO KNOW...

...that we bake a variety of breads, including buckwheat and walnut loaves, corn loaves, rye bread, wholemeal loaves, and colourful loaves. All our breads and other flour products are made from stone-ground grain. Loaves can also be wrapped as gifts.

€12.00

...that we make jam using fruit from our own orchards and can wrap the jars for you as gifts for your guests

€9.00

...that we also offer gift-wrapped homemade specialities:

Half a homemade sausage with aromatic bread

€13.00

A whole sausage with buckwheat bread

€17.00

Homemade salami

€28.00

We can also prepare for you and your guests:

Fluffy shredded pancakes €4.50/person

Traditional crisp dough fritters €4.00/person

Meat dishes are cooked under hot coals.

Gift-wrapped wine: Cviček, our own wine from Trška gora

(1 litre bottle) €17.00







SELECTION OF DRINKS



Sparkling wines

Penina Pleter, dry,
Kartuzija Pleterje, Dolenjska

Frelih Brut, brut,
Frelih Winery, Dolenjska

Penina Brut Réserve, brut,
Domaine Slapšak, Dolenjska

White wines

Quintet, Cvelbar,
Bajnof Winery, Dolenjska

1 l

Green silvanec, dry,
Frelih Winery, Dolenjska

0.75 l

Riesling, dry,
Colnar Winery, Dolenjska

0.75 l

Chardonnay Excellent, dry,
Wine cellar Klet Jelenič, Dolenjska

0.75 l

Parcele Alto, dry,
Albiana, Dolenjska

0.75 l

Red wines

Cviček, Cvelbar,
Bajnof Winery, Dolenjska

1 l

€18.00

Blaufränkisch, Cvelbar,
Bajnof Winery, Dolenjska

1 l

€21.00

Blaufränkisch, dry,
Kartuzija Pleterje, Dolenjska

0.75 l

€26.00

Blaufränkisch, dry,
Kozinc, Dolenjska

0.75 l

€40.00

Rosé wines

Rosé, dry,
Verstovšek Estate, Bizeljsko - Sremič

0.75 l

€33.00

DRINKS MENU



Spirits		
Pelinkovec (herbal liqueur)	0.03 l	€3.70
Blueberry liqueur	0.03 l	€3.70
Slivovka (plum brandy)	0.03 l	€3.70
Jägermeister	0.03 l	€4.20
Pear brandy	0.03 l	€5.20

Non-alcoholic drinks

Apple juice	1 l	€17.00
Orange juice	1 l	€17.00
Coca-Cola, bottle	0.25 l	€3.80

Water

Radenska mineral water	1 l	€6.00
Still water Naturelle	1 l	€6.00



Terms of Payment

All prices include VAT.

The above offer applies to orders for a minimum of 20 people.

The listed menus can be modified (items may be added or removed).

A minimum event expenditure of €1,300.00 is required.

If the total event cost does not meet the minimum expenditure, an additional charge for room rental will apply.

The final number of meals must be confirmed at least 7 days before the event.

In the event of a late cancellation, the following charges will apply based on the value of services ordered, in accordance with the Restaurant Rules:

Cancellation or reduction in the number of participants at least 7 days before the event	No charge
Cancellation 3-7 days before the event	50% of the services booked
Reduction in participants 3-7 days before the event	30% of the difference between the announced and the actual number
Reduction in participants 1-3 days before the event	50% of the difference between the number announced and the actual number
Changes to the number of participants within the last 24 hours	100% payment of all services booked

We reserve the right to adjust prices and conditions, which will be communicated at the time of booking. The price list is valid from 1 January 2025.

TERME KRKA

Reservations and enquiries

booking@terme-krka.eu | +386 8 20 50 300