

Menu

A La Carte

HLADNE PREDJEDI / COLD STARTER

Izbor sirov / A selection of cheeses (7)	12,00 €
Kraški pršut Ščuka 24 mes / Karst prosciutto Ščuka 24 months (100 gramov)	17,00 €
Goveji karpacho / Beef carpaccio (3)	16,50 €

JUHE / SOUP

Kremna juha / Velvety soup - seasonal	8,50 €
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TOPLE PREDJEDI / WARM STARTER

Ravioli nadevani s skuto in kozjim sirom sirom, rumeni paradižnik, fermentirana limona / Ravioli stuffed with goat's cheese and cottage cheese, yellow tomatoes, fermented lemon (1,3,7)	18,00 €
Domače testenine, tartufi / Homemade pasta, truffles (1,3,7)	23,00 €
Jelenov golaž, njoki/testenine / Deer goulash, gnocchi/pasta (1,3,7)	17,00 €

GLAVNE JEDI / MAIN DISH

Svinjska lička / Pork cheek (7)	25,00 €
Zorjeni goveji hrbet Jerusi / Dray Aged Beef Jerusi	40,00 €
Goveja tagliata	28,00 €
File ribe / Fish fillet (4)	24,00 €

PRILOGE / SIDE DISHES

5,00 €

SLADICE / DESSERT

Cheesecake z malinami / with raspberry (7)	8,50 €
Čokoladni souffle / Chocolate souffle (1,3,7)	8,50 €
Chefova sladica / Chef's Dessert (1,3,7,8)	10,00 €
Chefov sorbet / Chef's Sorbet	5,00 €

CHEFOV 4-HODNI MENI /

CHEF'S TESTING MENU 4-COURSES

55,00 €

POSEBNA PONUDBA: 3-HODNI MENI S TARTUFI/

SPECIAL OFFER: 3-COURSE MENU WITH TRUFFLES

50,00 €

POGRINJEK / COVER

3,00 €

*Vsa naša živila so sledljiva in lokalna. Spodbujamo ohranjanje lokalnih tradicij na sezonskih sestavinah.
V našem lokalu živila lahko vsebujejo snovi ali proizvode, ki povzročajo alergije. Za seznam alergenov vprašajte strežno osebje.*

*All our food is local. We encourage the preservation of local traditions based on seasonal ingredients.
In our restaurant the food can contain substances or products that cause allergies. Ask the staff for the list of allergens.*

KRASNA 