

HIŠNI KOKTEJLI



GOZDNI TIP MEDU

Gozdni tipi medu so polnejšega okusa z globokimi okusi, katere najdemo v gozdu. Medjetemnejše barve, z razponom not okusov od grenkih, oreščkastih, smolnatih do cvetličnih in ga uporabljamo za naše, boljpolne hišne koktejle. Od izbire gozdnih tipov medu smouporabili tiste, ki so tradicionalni za Slovenijo: Kostanjev med, mešan Gozdni med in Lipov med.

CHESTNUT

Sailor Jerry & Plantation Xaymaca Special Dry rum, Kostanjev med, Gonzalez Byass Alfonso Oloroso Seco sherry, Cocchi Amaro Dopo Teatro vermouht, Angostura grenčica, creole grenčica

Sailor Jerry & Plantation Xaymaca Special Dry rum, Chestnut honey, Gonzalez Byass Alfonso Oloroso Seco sherry, Cocchi Amaro Dopo Teatro vermouht, Angostura bitters, creole bitters

FOREST

Woodford Reserve bourbon, Gonzalez Byass Alfonso Oloroso Seco sherry, Gozdni med, z jurčki infuziran bourbon

Woodford Reserve Bourbon, Gonzalez Byass Alfonso Oloroso Seco sherry, Forest honey, infused porcini bourbon

LINDEN

Z Lipo infuziran Hendrick's gin, Lipov med, limonin sok, Yellow Chartreuse sprej

Linden infused Hendrick's gin, Linden honey, lemon juice, Yellow Chartreuse spray

SIGNATURE COCKTAILS



FOREST HONEY

Forest honeys are fuller in taste and have deeper, forest-like characteristics to them. Darker in colour with notes that range from bitter, nutty, piny to floral, forest honeys are used our richer signature cocktails. From the selection of forest honeys, we used the ones that are traditional for Slovenia: Chestnut honey, mixed Forest honey and Linden honey.

HIŠNI KOKTEJLI



CVETLIČNI TIP MEDU

Cvetlični tipi medu so delikatni, botanični in polni živahnih arom, katere so nabrane iz različnih cvetov rastlin, ki cvetijo v različnih mesecih, tako, da so količine in kakovost zelo odvisne od letne sezone. Za naše lažje hišne koktejle smo uporabili Slovenske tipe cvetličnega medu: Akacijev med, mešan Cvetlični med in Ajdov med.

ACACIA ■

Herradura Plata tekila, Italicus liker, Akacijev med, limetin sok, limonin sok, mleko*

*Mleko se uporablja v procesu priprave in ne v samem koktajlu

Herradura Plata tequila, Italicus liqueur, Acacia honey, lime juice, lemon juice, milk*

*Milk used in the prepping process and not in the cocktail itself

BUCKWHEAT ■

Remy Martin V.S.O.P konjak, Ajdov med, cider

Remy Martin V.S.O.P cognac, Buckwheat honey, cider

FLORAL ■

Finlandia vodka, St. Germain Elderflower liker, Cvetlični med, kamilica, limonin sok, soda

Finlandia vodka, St. Germain Elderflower liqueur, Floral honey, chamomile, lemon juice, soda

SIGNATURE COCKTAILS



FLORAL HONEY

Floral honeys are delicate, botanical, and filled with lively aromas harvested from different blossoms that bloom in different months, so the quantities and quality are very dependent on the yearly season. We used Slovenian Acacia honey, Buckwheat honey and mixed Floral honey for your lighter cocktails.

**Pelicon - Oh,
Honey!**



11.00 €

KOKTAJLI ZA S SABO COCKTAILS TO GO

ACACIA

Herradura Plata tekila, Italicus liker, Akacijev med, limetin sok, limonin sok, mleko*

*Mleko se uporablja v procesu priprave in ne v samem koktajlu

Herradura Plata tequila, Italicus liqueur, Acacia honey, lime juice, lemon juice, milk*

*Milk used in the prepping process and not in the cocktail itself

BOULEVARDIER

Woodford Reserve bourbon, Campari bitter, Cocchi Amaro Dopo Teatro vermouth

FOREST

Woodford Reserve bourbon, Gonzalez Byass Alfonso Oloroso Seco sherry, Gozdni med, z jurčki infuziran bourbon

Woodford Reserve bourbon, Gonzalez Byass Alfonso Oloroso Seco sherry, Forest honey, infused porcini bourbon

NEGRONI

Hendricks gin, Campari bitter, Cocchi Amaro Dopo Teatro vermouth

OLD FASHIONED

Woodford Reserve bourbon, sladkorni sirup, Angostura grenčica, pomaranča grenčica

Woodford Reserve bourbon, sugar syrup, Angostura bitters, orange bitters



Vsi koktajli 14.50 €
All cocktails 14.50 €

KLASIČNI KOKTAJLI
CLASSIC COCKTAILS



APERITIVNI KOKTAJLI
APERITIVO COCKTAILS

AMERICANO	14.50
Campari bitter, Cocchi Dopo Teatro vermouth, TH Soda	
APEROL SPRITZ	13.50
Aperol liqueur, Prosecco, TH Soda	
CAMPARI SPRITZ	13.50
Campari bitter, Prosecco, TH Soda	
GARIBALDI	14.50
Campari bitter, orange juice	
GARI NOT A BALDI	14.50
Campari bitter, grapefruit juice	
HUGO SPRITZ	15.00
Prosecco, St. Germain Elderflower liqueur, elder syrup, lime juice, mint leaves, TH Soda	
ITALICUS SPRITZ	15.50
Italicus liqueur, Prosecco, TH Soda	
MIMOSA	11.50
Prosecco, orange juice	
NEGRONI SBAGLIATO	15.50
Campari bitter, Cocchi Amaro Dopo Teatro vermouth, Prosecco	

DIGESTIVO KOKTAJLI
DIGESTIVO COCKTAILS

BLACK RUSSIAN	14.50
Finlandia vodka, Mr. Black - coffee liqueur, chocolate bitters	
BRANDY FLIP	15.50
Remy Martin V.S.O.P cognac, simple syrup, egg white & yolk	
ESPRESSO MARTINI	14.50
Finlandia vodka, Mr. Black - coffee liqueur, Gonzalez Byass Alfonso Oloroso Seco Sherry, demerara syrup, espresso	
GENTLEMAN'S COFFEE	15.50
Shanky's Whip - liqueur & whiskey blend, Mr. Black - coffee liqueur, Woodford Reserve bourbon, demerara syrup, chocolate bitters, espresso	
TORINO COFFEE	14.50
Cocchi Amaro Dopo Teatro vermouth, sugar syrup, espresso, TH Tonic	
WHITE RUSSIAN	14.50
Finlandia vodka, Mr. Black - coffee liqueur, chocolate bitters, cream	

SVEŽI KOKTAJLI
FRESH COCKTAILS

AIR MAIL	14.50
Plantation 3 Stars rum, Prosecco, lime juice, Linden honey syrup	
AMARETTO SOUR	14.50
Amaretto liqueur, Woodford Reserve bourbon, lemon juice, demerara syrup, egg white	
AMOR VERDADERO	14.50
Sipsmith gin, IPA syrup, lemon juice, egg white, raspberries	
AVIATION	14.50
Tanqueray 10 gin, Luxardo Maraschino liqueur, Bitter Truth Creme de Violette liqueur, lemon juice, simple syrup	

BEE'S 75	19.50
Hendricks gin, Brut Reserve Billecart Salmon champagne, lemon juice, Linden honey syrup	
BEE'S KNEES	14.50
Hendricks gin, lemon juice, Acacia honey syrup, salt solution	
CAIPIRINHA	14.50
Sagatiba Cachaca, lime wedges, demarara syrup	
CAIPIROSKA	14.50
Finlandia vodka, lime wedges, demarara syrup	
CHAMOMILE CAIPIROSKA	14.50
Chamomile Finlandia vodka, lime wedges, Forest honey syrup	
COGNAC FRENCH 75	19.50
Remy Martin V.S.O.P cognac, Brut Reserve, Billecart Salmon champagne, lemon juice, sugar syrup	
CORPSE REVIVER #2	14.50
Hendricks gin, Dry Curacao liqueur, Lillet Blanc vermouth, Pernod Absinthe, lemon juice	
COSMOPOLITAN	14.50
Finlandia vodka, Dry Curaçao liqueur, lime juice, cranberry Juice, simple syrup	
CUBA LIBRE	14.50
Sailor Jerry Spiced rum, Coca Cola, lime wedges	
DAIQUIRI	14.50
Plantation 3 stars rum, lime juice, sugar syrup	
DARK 'N' STORMY	14.50
Plantation Xaymaca Special Dry rum, lime juice, TH Spicy Ginger Beer	
DIRTY ADAM & EVE	15.00
Hendrick's gin (linden infused), Italicus liqueur, olive water, Three Cents Fig Leaf Soda	
DON JULIO MARGARITA	15.50
Don Julio Blanco tequila, Dry Curacao liqueur, lime juice, agave syrup	
DON JULIO PALOMA	15.50
Don Julio Blanco tequila, lime juice, agava syrup, TH Pink Grapefruit	
FLEUR DE PARADIS	15.50
Hendricks gin, Prosecco, St. Germain Elderflower liqueur, lemon juice, grapefruit juice	
FRENCH 75	19.50
Hendricks gin, Brut Reserve, Billecart Salmon champagne, lemon juice, sugar syrup	
FRENCH TART	15.50
Ketel One vodka, St. Germain Elderflower liqueur, lemon juice, grapefruit juice	
GIMLET	14.50
Hendricks gin, lime juice, sugar syrup	
HEMINGWAY DAIQUIRI	14.50
Plantation 3 Stars rum, Maraschino liqueur, lime juice, grapefruit juice	
HENDRIK'S GIN MULE	14.50
Hendrick's gin, lime juice, TH Ginger Beer	

JUNGLE BIRD	14.50
Plantation Xaymaca Special Dry rum, Campari bitter, lime juice, demerara syrup, pineapple juice	
LAST WORD	15.00
Hendricks gin, Green Chartreuse liqueur, Maraschino liqueur, lime juice	
LONG ISLAND	15.50
Plantation 3 Stars rum, Finlandia vodka, Dry Curaçao liqueur, Herradura Plata tequila, Hendricks gin, lime juice, Coca-Cola	
MAI TAI	15.50
Plantation Xaymaca Special Dry rum, Plantation OFDT rum, Sailor Jerry Spiced rum, Dry Curaçao liqueur, lime juice, orgeat syrup	
MARGARITA	15.00
Herradura Plata tequila, Dry Curaçao liqueur, lime juice, agave syrup	
MEZCAL SOUR	15.50
San Cosme Mezcal, lemon juice, agave syrup, orange bitters, saline solution, egg white	
MOJITO	14.50
Plantation 3 Stars rum, lime juice, sugar syrup, mint leaves, TH Soda	
MOSCOW MULE	14.50
Finlandia vodka, lime juice, simple syrup, TH Spicy Ginger Beer	
NAKED & FAMOUS	17.50
San Cosme Mezcal, Aperol liqueur, Yellow Chartreuse liqueur, lemon juice	
NEW YORK SOUR	14.50
Woodford Reserve bourbon, Cabernet Sauvignon Marjan Simčič float, lemon juice, sugar syrup, egg white	
OLD CUBAN	14.50
Plantation Xaymaca Special Dry rum, Prosecco, lime juice, sugar syrup, Angostura bitters, mint leaves	
PALOMA	15.50
Herradura Plata tequila, lime juice, agave syrup, TH Pink Grapefruit	
PAPER PLANE	14.50
Woodford Reserve bourbon, Amaro Montenegro liqueur, Aperol liqueur, lemon juice	
PENICILLIN	14.50
Monkey Shoulder whisky, Laphroaig 10 whisky float, lemon juice, ginger honey syrup	
PISCO SOUR	14.50
Pisco Demonio Acholado Tacama, lime juice, lemon juice, sugar syrup, egg white	
SIDECAR	14.50
Remy Martin VSOP cognac, Dry Curaçao liqueur, lemon juice	
SOUTH SIDE	14.50
Hendricks gin, lime juice, sugar syrup, mint leaves	
SPACE IS SOUR	15.00
Woodford Reserve bourbon, Amaretto liqueur, Bitter Truth Creme de Violette liqueur, orgeat syrup, egg white	
THE CLOVER CLUB	14.50
Hendricks gin, Cocchi di Torino Extra Dry vermouth, lemon juice, raspberries, simple syrup, egg white	

THE LAST ONE	15.00
Planteray Cut and Dry Coconut rum, Giffard banana liqueur, lime juice, simple syrup, salt solution, chocolate bitters	
TOM COLLINS	14.50
Hendricks gin, lemon juice, sugar syrup, TH Soda	
TOMMY'S MARGARITA	15.50
Herradura Plata tequila, lime juice, agave syrup	
WHISKY SOUR	15.00
Woodford Reserve bourbon, lemon juice, demerara syrup, Angostura bitters, egg white	
WHITE LADY	14.50
Hendricks gin, Dry Curaçao liqueur, lemon juice, sugar syrup, (egg white optional)	
SPIRITS FORWARD KOKTAJLI	
SPIRITS FORWARD COCKTAILS	
BIJOU	15.50
Hendricks gin, Cocchi Amaro Dopo Teatro vermouth, Green Chartreuse liqueur, orange bitters	
BOULEVARDIER	15.50
Woodford Reserve bourbon, Campari bitter, Cocchi Amaro Dopo Teatro vermouth	
CARDINALE	14.50
Citadelle gin, Campari bitter, Cocchi di Torino Extra Dry vermouth	
CHRYSANTHEMUM	14.50
Dolin Blanc vermout, D.O.M. Benedictine liqueur, Pernod Absinthe	
CORPSE REVIVER #1	16.50
Remy V.S.O.P cognac, Comte Louis de Lauriston VSOP calvados, Cocchi Amaro Dopo Teatro vermouth, orange bitters	
DRY MARTINI	14.50
Sipsmith London Dry gin, Cocchi di Torino Extra Dry vermouth	
GODFATHER	14.50
Woodford Reserve bourbon, Amaretto Disaronno liqueur	
HANKY PANKY	14.50
Sipsmith gin, Cocchi Amaro Dopo Teatro vermouth, Fernet Branca bitter	
HERRADURA OLD FASHIONED	14.50
Herradura Reposado tequila, agave syrup, orange bitters	
LA ROSITA	15.50
Herradura Reposado tequila, Campari bitter, Cocchi di Torino Extra Dry vermouth, Cocchi Amaro Dopo Teatro vermouth, Angostura bitters	
MANHATTAN	14.50
Bulleit Rye whiskey, Cocchi Amaro Dopo Teatro vermouth, Angostura bitters	
MARTINEZ	14.50
Sipsmith gin, Cocchi Amaro Dopo Teatro vermouth, Maraschino liqueur, orange bitters, Angostura bitters	
MEZCAL NEGRONI	15.50
San Cosme Mezcal Blanco tequila, Campari bitter, Cocchi Amaro Dopo Teatro vermouth	

NEGRONI	15.50
Hendricks gin, Campari bitter, Cocchi Amaro Dopo Teatro vermouth	
OAXACA OLD FASHIONED	14.50
Herradura Reposado tequila, San Cosme Mezcal Blanco tequila, agave syrup, orange bitters	
OLD FASHIONED	15.50
Woodford Reserve bourbon, demerara syrup, Angostura bitters, orange bitters	
RUSTY NAIL	14.50
Chivas Regal 12 YO whisky, Drambuie liqueur, Angostura bitter	
ROSE NEGRONI	15.50
Sipsmith gin, Campari bitter, Cocchi Amaro Dopo Teatro vermouth, pink peppercorn, dry rose petals	
RUM OLD FASHIONED	14.50
Plantation XO rum, demerara syrup, chocolate bitters, orange bitters, Angostura bitters	
SAZERAC – COGNAC	19.50
Remy Martin V.S.O.P cognac, Peychaud's bitters, Absinthe spray, demerara syrup	
SAZERAC – HALF & HALF	18.50
Remy Martin V.S.O.P cognac, Woodford Rye bourbon, Peychaud's Bitters, Absinthe spray, demerara syrup	
SAZERAC – RYE	15.00
Woodford Rye bourbon, Peychaud's bitters, Absinthe spray, demerara syrup	
SCARLET BLISS	15.00
Sipsmith gin, Cocchi Amaro Dopo Teatro vermouth, coconut oil, strawberries	
TROPICANA	15.50
Planteray Cut & Dry Coconut rum, Plantation Stiggins Pineapple rum, coconut water & milk, orgeat syrup, pineapple juice, cream	
VESPER	14.50
Sipsmith gin, Finlandia vodka, Dolin Vermouth Blanc	
VIEUX CARRE	15.50
Remy Martin VSOP cognac, Bulleit Rye whiskey, Cocchi Amaro Dopo Teatro vermouth, D.O.M. Benedictine liqueur, Peychauds bitters	
VODKA MARTINI	15.50
Ketel One vodka, Cocchi di Torino Extra Dry vermouth	
BREZALKOHOLNI KOKTAJLI	
NON-ALCOHOLIC COCKTAILS	
MOJITO N/A	11.50
Lime juice, sugar syrup, mint leaves, TH Soda	
NO-APERETIVO	11.50
Vera Aperetivo, Giffard Bitter syrup, TH Soda, TH Tonic	
JASMIN N/A	11.50
Jasmine pearls tea, lime juice, simple syrpy, TH Soda	

PENEČA VINA / SPARKLING WINE

Istenič, Gourmet Rose Brut, Dolenjska, Slovenia	9.50	66.00
Nebo, Blanc de Blancs Extra Brut, Goriška Brda, Slovenia	8.50	59.00
Pitars, Prosecco DOC Extra Brut, Veneto, Italy	7.50	51.00

ŠAMPANJCI / CHAMPAGNE

Billecart-Salmon, Brut Reserve, Champagne, France	15.00	104.00
Dom Pérignon, Brut, Champagne, France		445.00
Krug, Grande Cuvée Brut, Champagne, France		455.00
Moët & Chandon, Brut Impérial, Champagne, France		129.00
Louis Roederer, Cristal Brut, Champagne, France		475.00
Veuve Clicquot, Yellow Label Brut, Champagne, France		135.00
Veuve Clicquot, Yellow Label Brut Rose, Champagne, France		155.00

BELA VINA / WHITE WINE



Christian Moreau, Chablis Grand Cru, Burgundy, France	23.50	166.00
Henri Bourgeois, Sancerre La Bourgeois, Loire, France	16.50	113.00
Marjan Simčič, Numerals One, Goriška Brda, Slovenia	18.50	128.00
Marjan Simčič, Sauv. Blanc Opoka, Goriška Brda, Slovenia	19.50	136.00

Ciringa, Sauvignon Blanc, Štajerska, Slovenia	9.50	66.00
Frešer, Riesling Markus, Štajerska, Slovenia	8.50	59.00
Gross, Furmint Gorca Haloze, Štajerska, Slovenia	9.00	63.00
Gradis'ciutta, Rebula Sveti Nikolaj, Goriška Brda, Slovenia	9.50	66.00
Marjan Simčič, Chardonnay, Goriška Brda, Slovenia	8.50	59.00
Movia, Pinot Grigio Ambra, Goriška Brda, Slovenia	9.50	66.00
Movia, Veliko Chardonnay, Goriška Brda, Slovenia	12.50	89.00
Santomas, Malvazija, Slovenska Istra, Slovenia	8.50	59.00

Jakončič, Carolina Bela, Goriška Brda, Slovenia		79.00
Jakončič, Rumena Rebula Carolina, Goriška Brda, Slovenia		89.00
Marof, Sauvignon Blanc Bodonci, Prekmurje, Slovenia		89.00
Šuklje, Chardonnay Projekt, Bela Krajina, Slovenia		69.00
Amélie & Charles Sparr, Riesling Grand Cru, Alsace, France		119.00
Edi Keber, Collio Bianco, Friuli-Venezia Giulia, Italy		69.00
Pieropan, Soave Classico La Rocca, Veneto, Italy		89.00





 0.100 | 0.750 l

ROSE VINA / ROSE WINE

Batič, Rose, Vipavska dolina, Slovenia	9.50	66.00
Colnar, Rose, Dolenjska, Slovenia	8.50	59.00
De L'escarelle, Rose Les Deux Anges, Provance, France	8.50	59.00

RDEČA VINA / RED WINE



Constantini, Muse Extra, Goriška Brda, Slovenia	23.50	166.00
Gaja, Brunello di Montalcino DOCG, Toscana, Italy	35.00	252.00
Pontet-Canet, Pauillac Grand Cru Classé, Bordeaux, France	38.00	275.00

Constantini, Muse Ruby, Goriška Brda, Slovenia	15.50	111.00
Jakončič, Carolina Rdeča, Goriška Brda, Slovenia	12.00	85.00
Lisjak Boris, Sara, Kras, Slovenia	12.50	89.00
Marjan Simčič, Cabernet Sauvignon, Goriška Brda, Slovenia	8.50	59.00
Movia, Merlot Java, Goriška Brda, Slovenia	9.50	66.00
Santomas, Syrah, Slovenska Istra, Slovenia	8.50	59.00
Šuklje, Blaufränkisch Lodoma, Bela Krajina, Slovenia	8.50	59.00
Verus, Pinot Noir, Štajerska, Slovenia	9.50	66.00

Kristančič, Red Artwork, Goriška Brda, Slovenia	129.00	
Marjan Simčič, Merlot Opoka, Goriška Brda, Slovenia	139.00	
Marjan Simčič, Modri Pinot Opoka, Goriška Brda, Slovenia	125.00	
Marof, Blaufränkisch Mačkovci, Prekmurje, Slovenia	79.00	
Movia, Veliko Rdeče, Goriška Brda, Slovenia	119.00	
Santomas, Antonius Cabernet Sauvignon, Slovenska Istra, Slovenia	75.00	
Calon-Ségur, Saint-Estèphe Grand Cru Classé, Bordeaux, France	389.00	
Lassègue, Saint-Émilion Grand Cru, Bordeaux, France	109.00	
Gaja, Dagromis Barolo DOCG, Piemonte, Italy	197.00	
Marchesi Antinori, Tignanello, Tuscany IGT, Italy	219.00	
Pieropan, Amarone della Valpolicella DOCG, Veneto, Italy	117.00	
Tenuta San Guido, Sassicaia, Bolgheri DOC, Tuscany, Italy	595.00	
Vega Sicilia, Valbuena 5°, Ribera del Duero, Spain	269.00	

SLADKA VINA / SWEET WINE

Michele Chiarlo, Moscato d'Asti DOCG, Piemont, Italy	7.50	51.00
Pravino, Rumeni Muškát Izbor, Štajerska, Slovenia	7.50	51.00



 0.050 | 0.500 l

Quinta do Vallado, Porto 10 Y.O. Tawny, Douro, Portugal	6.50	59.00
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0.050 | 0.375 l

Puklavec, Traminec Seven Numbers I, Štajerska, Slovenia	7.50	51.00
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GIN

Aviation	9.00
Bombay Sapphire	9.00
Brockmans	9.50
Copperhead Alchemist	12.00
Citadelle	9.00
David	9.50
Edinburgh	9.50
Edinburgh Rhubarb Ginger	10.50
Elephant London Dry	11.00
Etsu Double Orange	10.00
Hendrick's	9.50
Isle Of Harris	10.50
Ki No Bi Kyoto Dry	10.50
Mare	10.50
Mare Capri	10.00
Mombasa Club	9.00
Monkey 47	14.00
Nordes Atlantic Galician	9.00
Opihr Oriental Spiced	9.50
Plymouth Original Dry	9.00
Silent Pool	9.00
Sipsmith London Dry	9.50
Tanqueray London Dry	8.00
Tanqueray Ten	9.50
The Botanist	9.50

SLOVENSKI GINI
SLOVENIAN GINS

Broken Bones Navy Strength	12.00
Karakter	9.50

RUM

A.H. Riise Non Plus Ultra	22.00
Brugal 1888	9.50
Diplomatico Reserva Exclusiva	9.50
Plantation 3 stars	8.00
Plantation O.F.T.D.	8.50
Planteray Cut and Dry Coconut	13.00
Plantation Stiggins Fancy Pineapple	14.00
Plantation Xaymaca Special Dry	10.00
Plantation XO	14.00
Rhum J.M X.O	15.00
Sailor Jerry spiced	8.50
Zacapa Centenario Solera 23	18.50

VODKA

Belvedere	9.00
Finlandia	7.50
Ketel One	8.50
Slovenia Vodka	11.00

KONJAK & VINJAK
COGNAC & BRANDY

Courvoisier VS	10.00
Comte Louis de Lauriston Calvados VSOP	10.50
Hennessy XO	33.00
Remy Martin V.S.O.P	16.00
Remy Martin 1738	18.00
Remy Martin X.O.	29.00

VISKIJI MALT
MALT WHISKEY

Aberlour 12 YO	9.50
Ardbeg Ten	11.00
Bowmore 12 YO	9.50
Cragganmore 12 YO	9.50
Dalwhinnie 15 YO	15.00
Glengrant 10 YO	8.50
Glenfiddich 12 YO	9.50
Glenfiddich 15 YO	11.50
Glenfiddich 21 YO	29.00
Monkey Shoulder	8.50
Oban 14 YO	17.00
Lagavulin 16 YO	13.00
Laphroaig 10 YO	11.00
Talisker 10 YO	14.00
The Balvenie 12 YO – Double Wood	17.00
The Glenlivet 18 YO	19.50

AZIJSKI VISKIJI
ASIAN WHISKEY

Amrut Indian Fusion	13.50
Kavalan Single Malt	14.00
Nikka Coffey Malt	16.00

ŠKOTSKI MEŠANI VISKIJI
BLENDED SCOTCH WHISKEY

Chivas Regal 12 YO	9.50
Chivas Regal 18 YO	16.50
Johnnie Walker Black Label	9.50
Johnnie Walker Blue Label	47.00
Johnnie Walker Platinum	19.50

IRSKI VISKIJI
IRISH WHISKEY

Connemara Peated	8.50
Green Spot	11.50
Jameson	8.00
Jameson 18 YO	19.00
Redbreast 12YO	13.00
Teeling	8.50

AMERIŠKI VISKIJI
AMERICAN WHISKEY

Buffalo Trace	12.00
Bulleit Rye	8.50
Jack Daniel's	8.00
Woodford Reserve Bourbon	12.00
Woodford Rye Wild	10.00
Wild Turkey Rare Breed	11.00

TEKILA
TEQUILA

Clase Azul Mezcal San Luis	69.00
Clase Azul Reposado	35.00
Don Julio Anejo	18.00
Don Julio Blanco	13.50
Herradura Plata	12.00
Herradura Reposado	10.50
Patron Tequila Anejo	13.50
Patron Tequila Silver	11.50
San Cosme Mezcal Blanco	10.00

ŽGANJE IN LIKERJI
SCHNAPPS & LIQUEURS

Aperol	7.50
Amaro Montenegro	7.50
Amaro Averna	6.50
Amaretto Disaronno	7.50
Baileys	7.50
Campari Bitter	7.50
Cynar	7.50
D.O.M. Benedictine	6.50
Drambuie	6.50
Dry Curacao	6.50
Fernet Branca	7.00
Grappa la Malvasia di Nonino	11.00
Green Chartreuse	11.00
Italicus Rosolio di Bergamotto	9.50
Jägermeister Manifest	8.00
Limoncello Mamma Mia	7.50
Mr. Black - Coffee Liqueur	9.50
Pelinkovac Antique	7.50
Pernod Absinthe	8.50
Roner Williams Reserve Viljamovka / Pear	6.50
Shanky's Whip - Liqueur & Whiskey Blend	8.50
St Germain Elderflower	8.00
Yellow Chartreuse	12.00



0.100 l

VINJAK FORTIFIED
WINES

Dolin Vermouth Blanc	7.50
Cocchi Amaro Dopo Teatro Vermouth	9.00
Cocchi di Torino Extra Dry Vermouth	9.00
Gonzalez Byass Alfonso Oloroso Seco Sherry	7.50

PIVO
BEER

Union Unfiltered - Draft 0.30 l	7.00
Union Unfiltered - Draft 0.40 l	8.00
Pelicon Superlager - Draft 0.30 l	7.00
Pelicon Superlager - Draft 0.40 l	8.00
Corona Extra 0.35 l	7.00
Erdinger Weissbier 0.50 l	7.00
Estrella Galicia N/A 0.33 l	6.50
Pelicon The 3rd Pill – India Pale Ale 0.50 l	8.50
Pelicon Leaking Barrel – Brazil Coffee Porter 0.33 l	15.00
Cider Christian Drouin Pear 0.75 l	37.00

GAZIRANE PIJAČE
SOFT DRINKS

Coca Cola 0.25 l	4.50
Coca Cola Zero 0.25 l	4.50
Fanta 0.25 l	4.50
Sprite 0.25 l	4.50
Schweppes Bitter Lemon 0.25 l	4.50
Thomas Henry Ginger Beer 0.20 l	4.80
Thomas Henry Ginger Ale 0.20 l	4.80
Thomas Henry Pink Grapefruit 0.20 l	4.80
Thomas Henry Soda 0.20 l	4.80
Three Cents Fig Leaf Soda 0.20 l	4.80
Red Bull 0.25 l	5.90
Fuze tea (peach & hibiscus) 0.25 l	4.50

IZBIRA TONIKOV
SELECTION OF TONIC

Fever Tree Tonic 0.20 l	4.80
Fever Tree Light Tonic 0.20 l	4.80
Fever Tree Mediterranean Tonic 0.20 l	4.80
Hoppy Tonic 0.25 l	4.80
Thomas Henry Tonic 0.20 l	4.80

KAVA & ČAJ
COFFEE & TEA

Espresso	3.70
Espresso z mlekom Espresso with milk	3.80
Espresso z smetano Espresso with cream	3.80
Dvojni espresso Double Espresso	4.90
Americano	3.70
Americano z mlekom with milk milk	3.80
Macchiato	3.80
Cappuccino	3.90
Latte Macchiato / Bela kava	3.90
Flat White	5.00
Vročča čokolada Hot chocolate	5.50
Kakav Cacao	3.50
Ronnefeldt TEASTAR®	
Classic english, splendid earl grey, superior gyokuro, morgentau, fruity camomile, refreshing mint, jasmine pearls, red fruit	4.70

VODA
WATER

Acqua Panna 0.25 l / San Pellegrino 0.25 l	4.20
Acqua Panna 0.75 l / San Pellegrino 0.75 l	6.10

NARAVNI SOKOVI
FRESH JUICES

Pomaranča Orange 0.30 l	7.00
Grenivka Grapefruit 0.30 l	7.00
Limonada Lemonade 0.40 l	5.00

SADNI SOKOVI
FRUIT JUICES

Pomaranča Orange 0.20 l	4.50
Jabolko Apple 0.20 l	4.50
Jagoda Strawberry 0.20 l	4.50
Ananas Pineapple 0.20 l	4.50

HRANO STREŽEMO
FOOD SERVED 12.00-22.00

PREDJEDI
APPETIZERS

BURGER B BAR	19.00
Goveje meso bombetka cocktail omaka paradižnik solata ledenka čebula slanina cheddar sir Beef meat buns cocktail sauce tomato iceberg onion bacon cheddar cheese	
BRUSCHETTA-STYLE TAPAS TRIO	22.00
Hišni kruh z dimljenim lososom bresaolo mozzarella in avokadom House bread with smoked salmon bresaola mozzarella and avocado	
CAESAR SOLATA CAESAR SALAD	18.00
Solata Caesar piščančje prsi inčuni Caesar salad chicken breast anchovy	
KRANJSKA KLOBASA KRANJSKA SAUSAGE 200 g	19.00
Geografsko zaščiten klobasa z gorčico in hrenom Geographically protected sausage with mustard and horseradish	
KROMPIR POTATO 200 g	10.00
Ocvrti krompirček s tartufi ali parmesan sir French fries with truffle or parmesan cheese	
NOURISH BOWL	21.00
Proso rjavi riž leča sezonska zelenjava avokado redkev citrusni preliv preliv iz pšenične trave Millet brown rice lentils seasonal vegetables avocado radish citrus wheatgrass dressing	
SLOVENSKI DRAGULJI SLOVENIAN GEMS 200 g	24.00
Izbor slovenskih mesnin in namazov iz različnih regij Selection of Slovenian cold cuts and spreads from different regions	
SLOVENSKI SIRI SLOVENIAN CHEESES 200 g	24.00
Sir Tolminc sir Florian mladi kozji sir sir s tartufi Tolminc cheese Florian cheese young goat cheese cheese with truffles	
VEGAN BURGER	19.00
Veganska polpetka burger štručka hišna koktajl omaka paradižnik solata ledenka čebula Vegan burger buns house cocktail sauce tomato iceberg onion	

SLADICE
DESSERTS

BRULEE	9.50
Sveži gozdni sadeži malinov sorbet krema Mixed fresh wild berries raspberry sorbet foam cream	
DOMAČI SLADOLED HOMEMADE ICE CREAM	9.50
Okusi: Dubai čokolada Pavlova Snickers Flavours: Dubai chocolate Pavlova Snickers	
SEZONSKO SADJE SEASONAL FRUIT PLATE	9.50
TOFFEE	9.50
Stopljena karamela hrustljav lešnik čokoladna glazura Melted caramel crunchy hazelnut chocolate glaze	

ODPIRALNI ČAS
OPENING HOURS

Vsak dan od 10.30h do 24h
Every day from 10.30 am till 12 pm

Hrano strežemo od 12h do 22h
Food served from 12 am till 22 pm

Koktejle strežemo od 17.00h do 24h
Cocktails served from 5 pm till 12 pm

Vse cene so v EUR in vključujejo DDV
All prices are in EUR and inclusive of VAT

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