



À LA CARTE  
NAŠA BREZČASNA IZBIRA  
OUR TIMELESS CHOICE



## PREDJEDI / STARTERS

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### BLUE-MANGO

Hrustljava solata | preliv jabolka in kaper | carpaccio modroplavutega tuna | mehek rižev papir | kapljice mangovega sorbeta  
Crisp salad | apple-caper dressing | bluefin tuna carpaccio | soft rice sheet | drops of mango sorbet

17.50

### PIZZA FRAME

Zmečkana burrata | inčuni | brokoli v marinadi citrusov | barviti češnjevi paradižniki  
Smashed Burrata | anchovies | citrus marinated broccoli | colored cherry tomatoes

16.50

### TARTACCIO

Goveji tatar & carpaccio | tartufova krema | praženi lešniki | poširano jajce | hrustljave palčke zelenjave  
Beef tartar & carpaccio | truffle cream | roasted hazelnuts | poached egg | crisp celery sticks

18.50



## GLAVNE JEDI / MAIN COURSES

€

### AGED\* - 100g

35 dni suho zorjena bržola Ribeye steak | zeliščno maslo z limeto

35 day dry-aged Ribeye steak | butter herbs with lime

\* priporočena teža za naročilo je najmanj 200g | the recommended order is 200g or more

17.00

### ATLANTIC

Mariniran jastog s pomarančno lupinico | testenine linguine | sušeni paradižniki | omaka Monterosso

Marinated lobster with orange zest | linguine | sun-dry tomatoes | Monterosso sauce

39.00

### GRASS-FED

Na žaru pečen goveji file | omaka iz jurčkov | mousseline krompirja | brokolini | baby korenček

Grilled beef fillet | porcini sauce | potato mousseline | broccolini | baby carrots

37.00

### ISTRIA AND PASTA

Sveži Istrski fuži | črni tartufi | drobtine | pena iz parmezana

Fresh Istrian fuži pasta | black truffle | crumbs | Parmesan foam

24.00

### THE ADRIATIC CHARMER

Dušen file brancina | mlada špinača | svež avokado

Steamed sea bass fillet | young spinach | fresh avocado

37.00

### BOWL

Modroplavuta tuna | proso | rjavi riž | leča | sezonska zelenjava | avokado & redkev | citrusni preliv | preliv iz pšenične trave

Bluefin tuna | millet | brown rice | lentils | seasonal vegetables | avocado | radish | citrus dressing | wheatgrass dressing

34.00



## SLADICE / DESSERTS

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€

### BRÛLÉE

Sveži gozdni sadeži | malinov sorbet | krema

Mixed fresh wild berries | raspberry sorbet | foam cream

9.50

### SLOVENIAN CHEESE SELECTION 100g

Sir Tolminc | sir Florian | mladi kozji sir | sir s tartufi

Tolminc cheese | Florian cheese | young goat cheese | cheese with truffles

12.50

### TOFFEE

Stopljena karamela | hrustljav lešnik | čokoladna glazura | figov sladoled

Melted caramel | crunchy hazelnut | chocolate glaze | fig ice cream

9.50

### HOMEMADE ICECREAM

Okusi: Dubai čokolada | Pavlova | Snickers

Flavors: Dubai Chocolate | Pavlova | Snickers

9.50



Pogrinjek 3.50 €

Hrano strežemo do 30 minut pred zaprtjem.

Vse cene so v EUR in vključujejo DDV.

Alergije in intolerance hrane:

Dobrodošla so vprašanja gostov, ki želijo vedeti,  
ali katerikoli obrok vsebuje določene sestavine.

Cover charge 3.50 €

Food is served until 30 minutes before closing.

All prices are in EUR and include VAT.

**Food allergies and intolerances:**

We welcome enquiries from customers who wish to know  
whether any meals contain particular ingredients.





NOVA NAVDIHOVANJA-  
SVEŽI OKUSI

NEW INSPIRATIONS –  
FRESH FLAVORS



## PREDJEDI / STARTERS

€

### FOIE GRAS

Popečena gosja jetra | krema zelene | hrustljiv brioche | zeleno jabolko | dimljena jegulja | Madeira omaka

Seared foie gras | celeriac cream | crispy brioche | green apple | smoked eel | Madeira sauce

29.00

### OCTOPUS

Na žaru pečena mlada hobotnica | mlad krompir | paradižnikov konfit | morska zelišča | pasijonka | jesetrov kaviar

Grilled baby octopus | young potato | tomato confit | sea herbs | passion fruit | sturgeon caviar

23.50

### SPRING GREENS

Škotski dimljen losos | zeleni šparglji | mladi grah in bob | krema iz sira Tolminc

Scottish smoked salmon | green asparagus | spring peas & broad beans | Tolminc cream

21.50

### WHITE ASPARAGUS

Kremna juha iz belih špargljev | prepeličje jajce | mandlji | olje pehtrana

White asparagus cream soup | quail egg | almond | tarragon oil

12.50



## GLAVNE JEDI / MAIN COURSES

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€

### CRISPY PORK

Zlato hrustljiv guanciale | dimljen jogurt | baby gem solata | fermentirana rabarbara

29.00

Golden crispy pork (guanciale) | smoked yogurt | baby gem | fermented rhubarb

### GUINEA FOWL

Pečena prsa pegatke | mavrahov jus | mlada čebula | kremna koruza & mlada koruza na žaru

34.00

Roasted guinea fowl breast | morel jus | spring onion | creamed corn & grilled baby corn

### SCALLOPS

Opečene pokrovače | porova krema | konfitiran krompir | jabolko-cider | hrustljavi ocvirki | ajdov čips

35.00

Seared scallops | leek fondue | potato confit | cider-apple | pork cracklings | buckwheat crisp



## SLADICE / DESSERTS

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### CHERRY & CHOCOLATE

Temna čokolada | češnjev kompot | čokoladni mousse | jogurtova pena

9.50

Dark chocolate | cherry compote | chocolate mousse | yogurt foam

### LEMON ILLUSION

Limonin mousse | gel citrusov | mandljev biskvit | bela čokolada | limonino olivno olje

9.50

Lemon mousse | citrus gel | almond sponge | white chocolate | lemon olive oil

### STRAWBERRY GARDEN

Različne teksture jagod | vanilijeva krema | bazilika | meringue

9.50

Strawberry textures | vanilla cream | basil | meringue



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