INTERCONTINENTAL®
LJUBLJANA

# 2027

# NEW YEAR MENU

# NOVOLETNI MENI

31 DECEMBER 2026
B-RESTAURANT
20TH FLOOR

# NOVOLETNA VEČERJA
# NEW YEAR'S EVE DINNER

31. december ob 20.00
31 December at 8 PM

Hrustljava polenta, krema iz dimljenega sira,  vložena šalotka
Crispy polenta, smoked cheese cream, pickled shallot

Mousse iz račjega stegna in gob, brioš, figov čatni, kremna solata iz endivije in vloženega mladega korenja
Duck leg & mushroom mousse, brioche, fig chutney, creamy endive & pickled baby carrot salad

Juha iz pečene cvetače in belega fižola, sveži tartuf, hrustljava presta, limonino olje
Roasted cauliflower & white bean soup, fresh truffle, pretzel crisp, lemon oil

Soška postrv, dimljeni savojski ohrovt, topla mandljeva krema, vložena hruška, kaviar Antonius, olje verbene
Soča trout, smoked savoy cabbage, warm almond cream, pickled pear, Antonius caviar, verbena oil

Pečen file divjačine, rdeče zelje, jabolčni fondant, pire gomoljne zelene, robide
Roasted fillet of venison, red cabbage, apple fondant, celeriac purée, blackberries

Mlečna čokolada, kostanjev mousse, rumov sladoled, ajdov biskvit, meringa
Milk chocolate, chestnut mousse, rum ice cream, buckwheat sponge, meringue

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*Večerja vključuje živo glasbo, pijačo dobrodošlice, šampanjec ob polnoči ter poseben koktajl hišnega bartenderja*
*The dinner includes live music, a welcome drink, champagne at midnight, and a signature cocktail crafted by our bartender*

230 € na osebo
230 € per person

# VEGETARIJANSKI MENI
# VEGETARIAN MENU

31. december ob 20.00
31 December at 8 PM

Hrustljava polenta, krema iz dimljenega sira, vložena šalotka
Crispy polenta, smoked cheese cream, pickled shallot

Hruška, marinirana z vaniljo, artičoka z limono in timijanom, koromač in pomaranča, praženi mandlji
Vanilla-compressed pear, lemon–thyme marinated artichoke, fennel & orange, roasted almonds

Juha iz pečene cvetače in belega fižola, sveži tartuf, hrustljava presta, limonino olje
Roasted cauliflower & white bean soup, fresh truffle, pretzel crisp, lemon oil

Pečen portobello, topel čičerikin pire, radič Treviso na žaru
Roasted Portobello mushroom, warm chickpea purée, grilled Treviso radicchio

Riž arborio, zlato, žafran, parmezan
Arborio rice, gold, saffron, Parmesan cheese

Mlečna čokolada, kostanjev mousse, rumov sladoled, ajdov biskvit, meringa
Milk chocolate, chestnut mousse, rum ice cream, buckwheat sponge, meringue

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*Večerja vključuje živo glasbo, pijačo dobrodošlice, šampanjec ob polnoči ter poseben koktajl hišnega bartenderja*
*The dinner includes live music, a welcome drink, champagne at midnight, and a signature cocktail crafted by our bartender*

230 € na osebo
230 € per person

# OTROŠKI MENI
# CHILDREN'S MENU

Hrustljava polenta, krema iz dimljenega sira, vložena šalotka
Crispy polenta, smoked cheese cream, pickled shallot

Mocarela, češnjev paradižnik, sveža bazilika, popečen kruh
Mozzarella, cherry tomatoes, fresh basil, toasted bread

Juha iz pečene cvetače in belega fižola, sveži tartuf, hrustljava presta, limonino olje
Roasted cauliflower & white bean soup, fresh truffle, pretzel crisp, lemon oil

Mini goveji burger, blagi cheddar, pomfrit
Mini beef burger, mild cheddar, French fries

Mlečna čokolada, kostanjev mousse, vaniljev sladoled, ajdov biskvit, meringa
Milk chocolate, chestnut mousse, vanilla ice cream, buckwheat sponge, meringue

*Na voljo za otroke, stare od 6 do 11 let*
*Available for children aged 6–11 years*

120 € na osebo, 3 brezalkoholne pijače vključene
120 € per person, 3 soft drinks included