

À LA CARTE

NAŠA BREZČASNA IZBIRA

OUR TIMELESS CHOICE

PREDJEDI / STARTERS

€

BLUE-MANGO — 19.50
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

PIZZA FRAME — 17.50
Zmečkana burrata | inčuni | brokoli v marinadi citrusov | barviti češnjevi paradižniki

Smashed Burrata | anchovies | citrus marinated broccoli | colored cherry tomatoes

TARTACCIO — 20.50
Goveji tatar & carpaccio | tartufova krema | praženi lešniki | poširano jajce | hrustljave palčke zelene

Beef tartar & carpaccio | truffle cream | roasted hazelnuts | poached egg | crisp celery sticks



GLAVNE JEDI / MAIN COURSES

€

ISTRIA AND PASTA (MILK, GLUTEN) — 25.00
Sveži Istrski fuži | črni tartufi | drobtine | pena iz parmezana
Fresh Istrian fuži pasta | black truffle | crumbs | Parmesan foam

THE ADRIATIC CHARMER (FISH) — 36.00
Dušen file brancina | mlada špinača | svež avokado |
črna himalajska sol | limonina in limetina lupinica
Steamed seabass fillet | young spinach | fresh avocado |
black Himalayan salt | lemon & lime zest

BOWL (FISH, SOYA) — 34.00
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

ATLANTIC (MILK, GLUTEN, CELERY, CRUSTACEAN, E-X SULPHITE) — 39.00
Mariniran jastog s pomarančno lupinico | testenine linguine |
sušeni paradižniki | omaka Monterosso
Marinated lobster with orange zest | fresh linguine | sun-dried
tomatoes | Monterosso sauce

GRASS-FED (MILK, CELERY) — 36.00
Na žaru pečen goveji file | omaka iz jurčkov | mousseline
krompirja | mladi brokolini | baby korenček
Grilled beef fillet | porcini sauce | potato mousseline |
baby broccolini | baby carrots

AGED* - 100 g (MILK) — 16.00
35 dni suho zorjena bržola slovenski Ribeye steak |
maslo Beurre vigneron
35 day dry-aged Slovenian Ribeye steak | Beurre vigneron butter
* priporočena teža za naročilo je najmanj 200 g | the recommended order is 200g or more



SLADICE / DESSERTS

€

BRÛLÉE (MILK, EGG) — 11.00
Sveži gozdni sadeži | malinov sorbet | krema
Mixed fresh wild berries | raspberry sorbet | foam cream

HOMEMADE ICE CREAM (MILK, GLUTEN, NUTS | MILK, EGG | MILK, NUTS) — 11.00
Okusi: Dubai čokolada | Pavlova | Snickers

SLOVENIAN CHEESE SELECTION 100g (MILK) — 11.00
Sir Tolminc | sir Florian | mladi kozji sir | sir s tartufi
Tolminc cheese | Florian cheese | young goat cheese | cheese with truffles

TOFFEE (MILK, GLUTEN, EGG, NUTS) — 11.00
Stopljena karamela | hrustljav lešnik | čokoladna glazura | figov sladoled
Melted caramel | crunchy hazelnut | chocolate glaze | fig ice cream



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.





NOVI NAVDIHI-
SVEŽI OKUSI

NEW INSPIRATIONS –
FRESH FLAVORS

PREDJEDI / STARTERS

€

ARTICHOKE SOUP (MILK, NUTS) 11.00
Kremna juha iz topinamburja | sveže jabolko Granny Smith | praženi lešniki | hrustljavi čips iz topinamburja

Jerusalem artichoke velouté | fresh Granny Smith apple | toasted hazelnuts | Jerusalem artichoke crisps

FOREST TARTLET (MILK, GLUTEN, E-X SULPHITE) 19.00
Topla tartaletka z jurčki in sirom Tolminc | vložene gobe šimeji | sveži črni tartuf | svež drobnjak

Warm porcini & Tolminc cheese tartlet | pickled shimeji mushrooms | fresh black truffle | fresh chives

LANGOUSTINE (MILK, CRUSTACEAN, FISH) 27.00
Na maslu pečeni škampi | cvetačni pire in popečeni cvetovi cvetače | sveža mandarina | kaviar Oscietra

Butter-roasted langoustines | cauliflower purée and roasted florets | fresh mandarin | Oscietra caviar

SMOKED VENISON (MILK, GLUTEN, E-X SULPHITE) 21.00
Rahlo dimljen file divjačine | crème fraîche s hrenom | kutinov kompot | vložena zelenjava | rženi hrustljavec

Lightly smoked venison fillet | horseradish crème fraîche | quince compote | pickled vegetables | rye crisp

GLAVNE JEDI / MAIN COURSES

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DUCK LEG CONFIT 30.00
Hrustljavo konfitirano račje stegno | ajdova kaša s panceto | solata iz belgijskega radiča | račja omaka

Crispy duck leg confit | buckwheat porridge with pancetta | Belgian endive salad | duck jus

GNOCCHI & PUMPKIN 25.00
Domači krompirjevi njoki | krema iz pečene buče | parmezanova pena | na žaru pečen treviški radič | pražena bučna semena | bučno olje

Homemade potato gnocchi | roasted pumpkin cream | Parmesan foam | grilled Treviso radicchio | toasted pumpkin seeds | pumpkin seed oil

TURBOT 39.00
Na maslu pečen romb | karameliziran črni koren | glaziran mladi por | velute iz klapavic | vložen koromač | koprovo olje

Butter-roasted turbot | caramelised salsify | glazed baby leeks | mussel velouté | pickled fennel | dill oil

VEAL 36.00
Pečen telečji file | panirani telečji priželjci | krompirjev pavé | opečeno zelje | omaka iz pečene teletine

Roasted veal fillet | breaded veal sweetbreads | potato pavé | charred cabbage | roasted veal jus

SLADICE / DESSERTS

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CHOCOLATE & MANDARIN 11.00
Krema iz temne čokolade | mandarinin gel | ajdov biskvit | hrustljavec s koščki kakavovih zrn | istrsko oljčno olje

Dark chocolate crémeux | mandarin gel | buckwheat sponge | cocoa nib tuile | Istrian olive oil

SLOVENIAN ŠTRUKLJI 11.00
Topli skutni štruklji | orehov praliné | krema iz karamelizirane bele čokolade | slivov sorbet

Warm cottage cheese štruklji | walnut praline | caramelised white chocolate cream | plum sorbet

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