

Menu

Fish and seafood starters

Sea bass carpaccio with mandarin and Sichuan pepper	€ 20
Tuna tartare with pumpkin cream, kaztabushi soup, and black sesame	€ 18
Mediterranean-style octopus with datterino tomatoes in three styles	€ 19
Salted cod with pumpkin in saor	€ 18
Marinated anchovies with parsley cream	€ 12
Smoked salmon with butter and pomegranate	€ 19
Oysters	€ 6 / pz
Raw prawns with long pepper	€ 100/per kg
Chef's starter of raw and cooked fish and seafood	€ 40

Dear guests, despite complying with all the HACCP standards and great effort put in verifying and purchasing fresh and high-quality ingredients, consumption of raw seafood may represent a risk for food poisoning, as the ingredients are not heat-treated. Heat-treatment would in fact mean a higher level of security.

Starters

Prosciutto di San Daniele	€ 16
Vitel tonné	€ 18
Duck bacon with chestnuts and apple	€ 19
Beef tartare with red beetroot, red apple, radicchio, and elderflower dressing	€ 16
Selection of local cheeses with jams and dried fruits	€ 12
Selection of local cured meats and cheeses	€ 16

Soups

Ooo, ti moja Goričanka (pearl barley soup with vegetables)	€ 10
Beef soup with noodles, carrot, and cooked beef	€ 5
Cauliflower cream soup with mixed pasta and black truffle	€ 13

Warm fish and seafood starters

Risotto with prawns and leek cream, sliced almonds and candied lemon	€ 18
Bronze-cut linguine with clams, breadcrumb and parsley breadcrumb, and lemon	€ 20
Beetroot gnocchi with smoked eel, red apple, and dill	€ 19
Paccheri di Gragnano with calamari, baby cuttlefish, and broccoli cream	€ 15
Spaghetti with seafood made in the traditional style	€ 18

In order for our cooks to organize their work most effectively, we kindly ask that you to order no more than three different types of starters at one table at the same time.

Warm Starters

Risotto with porcini mushrooms, chestnuts, and reduced veal ossobuco sauce (serves min. 2 persons)	€ 15 / por.
Spaghetti with three types of tomato, burrata, and basil	€ 12
Homemade noodles with local porcini mushrooms, melted taleggio cheese, and walnuts	€ 18
Maccheroncini pasta cacio e pepe with guanciale bacon	€ 12
Tortellini with duck in mushroom broth	€ 16
Potato gnocchi with homemade meat ragù	€ 12

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Main fish and seafood dishes

Oven-baked corbel fillet with seasonal vegetables and Jerusalem artichoke	€ 28
Sea bass fillet with mandarin sauce and braised fennel	€ 28
Fried fish and vegetables with mint and lime mayonnaise	€ 22
White fish cooked in various ways (grilled, salt-baked, oven-baked, boiled in seawater)	€ 70 / per kg
Wild white fish cooked in various ways (grilled, salt-baked, oven-baked, boiled in seawater)	€ 90 / per kg
Scampi (subject to availability)	€ 100 / per kg
Warty venus – sea truffle (subject to availability)	€ 90 / per kg

Main Meat Dishes

Beef tagliata with demi-glace sauce, potato frico and vegetables	€ 26
Beef fillet with kale and chestnut	€ 30
Glazed hake fillet with kale and chestnut	€ 22
Crispy fried chicken breast, French fries, and yogurt mayonnaise with apples and curry	€ 16

Side dishes

Mashed potatoes	€ 5
Potato frico (local dish)	€ 10
Grilled vegetables	€ 6

Salads

Salad bar	€ 6
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Desserts

Crème brûlée with baked apple sorbet and cinnamon crumble	€ 7
Panna cotta with mandorlato	€ 6
Millefeuille with vanilla and chocolate cream	€ 7
Tiramisu with pandoro cake	€ 6
Quince Tarte Tatin with mulled wine-flavoured ice cream	€ 7
Sgroppino with limoncello and prosecco	€ 4
Fruit in season	€ 7 / por

Table setting	€ 3
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Chef Matjaž with his cooking and serving team wishes you to enjoy your meal!