

Menu

The chef recommends

Tasting menu

3-course menu: <i>starters made by the chef, cold starter composition, main course and dessert</i>	€ 30
4-course menu: <i>starters made by the chef, cold starter composition, first course, main course and dessert</i>	€ 45
6-course menu: <i>starters made by the chef, cold starter composition, soup, first course, sorbet, main course and dessert</i>	€ 60

Payment with the Privilege card and vouchers is not possible; the Privilege card discount also does not apply.

Bruschette

Mediterranean-style big bruschetta <i>made of focaccia bread with cherry tomatoes, Taggiasca olives, basil, stracciatella and extra virgin olive oil</i>	€ 10
Bruschetta with <i>Adriatic Sea anchovies, burrata cheese, Catalan chicory and Taggiasca olives</i>	€ 11
Buckwheat and walnut bruschetta bread, <i>bean hummus and fried mushrooms (vegan)</i>	€ 9

Our tartars

Beef tartar, <i>smoked yolk, salad with crispy artichoke heart and parsley mayonnaise</i>	€ 15
Sausage tartar, <i>marinated vegetables, grainy mustard mayonnaise and corn focaccia bread (local)</i>	€ 13
Tuna tartar <i>with grapefruit, fennel and pistachio crunch</i>	€ 16
Teriyaki-marinated pumpkin tartar, <i>pickled vegetables and truffle mayonnaise (vegan)</i>	€ 10

We would like to warn our guests that despite observing all the provisions of the HACCP regulations and striving to purchase strictly controlled and highest quality raw materials that are always fresh, the consumption of raw fish might have a potential risk of intoxication, as raw materials that have not been heat-treated do not guarantee a high level of safety when consumed.

Salads

Corn salad, <i>pork cheek, egg, pecorino cheese and cornbread focaccia</i>	€ 12
Catalan chicory, <i>Taggiasca olives, marinated anchovies from the Adriatic Sea, burrata cheese and crusty bread</i>	€ 16
Salad, raw tuna, <i>edamame, wakame ponzu dressing and sesame oil</i>	€ 18
Corn, <i>carrots, salad, arugula, corn salad, mozzarella, olives and celery</i>	€ 8
Mixed salad	€ 7

Fish starters

Sea bass carpaccio, pumpkin and citrus fruit stew and seaweed crunch	€ 22
Smoked salmon with radicchio and fennel salad	€ 18
Creamy codfish, parsley and black olive crumble	€ 19
Prawns in a winter vegetable salad with pomegranate mayonnaise	€ 18
Mediterranean-style octopus salad	€ 22
Oysters	€ 7 piece
Raw prawns	€ 130 kg
Chef's appetizer of raw and cooked fish and other seafood delicacies	€ 40

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Starters

Local cold cuts platter <i>with cheese and radicchio compote (local)</i>	€ 16
San Daniele prosciutto, <i>fior di latte cheese and La Blave di Mortean breadsticks</i>	€ 16
Duck speck, <i>winter salad, bagòss cheese, walnuts and elderberry dressing</i>	€ 22
Veal <i>with cauliflower mayonnaise, BBQ sauce, kale and truffle</i>	€ 18
Selection of local cheeses <i>with radicchio compote and dried fruit</i>	€ 15

Soups and broths

Beef broth	€ 6
Soup of the day	€ 6
Mussels <i>with pasta and beans, pork cheek and fennel oil</i>	€ 10

Fish first courses

Bottoni with red prawns, <i>crustacean bisque, stracciatella cheese and basil</i>	€ 28
Paccheri <i>with scampi cream and marinated scampi</i>	€ 28
Queen scallop risotto <i>with fennel and lemon</i>	€ 18
Mezze maniche <i>with squid, artichokes and parsley pesto</i>	€ 14
Spaghetti <i>with clams, the scent of lemon and bottarga</i>	€ 27
Spaghetti with seafood	€ 18

In order to help the kitchen personnel, we cordially ask you to order no more than three different types of appetisers for the same table at the same time.

First courses

Zlikrofi stuffed with potato and marjoram tofu, root demi glacé sauce and truffle (vegan)	€ 15
Oooh, mia dolce Goriziana: <i>creamy barley risotto with wild fennel butter, lemon and beetroot, marinated trout, caviar and kaymak (local)</i>	€ 15
Risotto <i>with porcini mushrooms whipped with Jerusalem artichoke cream, herb oil</i>	€ 17
Bauletti <i>with Barolo stew, creamed potato, brown stock and beetroot</i>	€ 20
Potato dumplings <i>with duck, pumpkin and montasio cheese</i>	€ 13
Fettuccine <i>with venison sauce, roasted celeriac and pan-fried cardoncelli mushrooms</i>	€ 13
Spaghetti carbonara <i>with fried artichoke</i>	€ 14
Paccheri <i>with tomato and stracciatella cheese</i>	€ 12

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Fish second courses

Monkfish tail <i>with mantis shrimp and cardoncelli mushrooms, cream of finocchi sauce</i>	€ 32
Blacktail steak <i>with lemon sauce and rico cabbage</i>	€ 19
Seared tuna, <i>mushroom and katsuobushi stock, Catalan chicory salad and capers</i>	€ 29
Fried shellfish and crustaceans, <i>pumpkin, lime mayonnaise and green tabasco</i>	€ 23
Pan-fried octopus <i>with artichoke cream and crunchy topinambur</i>	€ 24
White fish, <i>various cooking methods (grilled, salt-crusted, or cooked)</i>	€ 95 kg
Fresh caught white fish, <i>various cooking methods (grilled, salt-crusted, or cooked)</i>	€ 115 kg
Prawns	€ 130 kg
Dondoli - sea truffles <i>(if available)</i>	€ 100 kg

Extras

Grilled scallop	€ 8 piece
Clams <i>(if available)</i>	€ 85 kg
Mussels <i>(if available)</i>	€ 30 kg

Second courses

Cardoncelli mushrooms and cauliflower cooked <i>in roasted aquafaba and bean puree (vegan)</i>	€ 18
Beef <i>with its condensed broth, caramelised pink onion marmalade, turnip terrine and marjoram oil (local)</i>	€ 15
Duck breast <i>with red onion and pomegranate sauce, parsnip quenelle and cardoncelli shrooms</i>	€ 21
Sliced Black Angus and Belgian <i>endive lacquered with aged apple vinegar</i>	€ 37
Pork cheek <i>stewed in beer, topinambur and truffle</i>	€ 18
Beef fillet <i>with osso buco veal jus and spiced cauliflower</i>	€ 37
Breaded chicken breast <i>with apple vinegar mayonnaise and curry, fried potatoes</i>	€ 16
Grilled lamb chops <i>(if available)</i>	€ 115 kg
Fiorentina <i>(if available)</i>	€ 100 kg
Cowboy steak <i>(if available)</i>	€ 105 kg
Tomahawk steak <i>(if available)</i>	€ 100 kg
Calf tomahawk <i>(if available)</i>	€ 105 kg

Extras

Porcini mushroom sauce	€ 8
Green pepper sauce	€ 6

Side dishes

Fried potato gnocchi	€ 6
Mashed potatoes	€ 6
Steak house fries	€ 5
Beets and potatoes	€ 7
Pan-fried cardoncelli mushrooms	€ 12
Seasonal vegetables	€ 7

Desserts

Cake <i>with dark chocolate, hazelnuts, bitter cocoa and walnut ice cream (vegan)</i>	€ 8
Chestnut tart, <i>persimmon compote and milk ice cream (local)</i>	€ 7
Cold pear and fennel trifle <i>with dark chocolate mousse and cornflour crumble</i>	€ 7
Tiramisù	€ 7
Apple ganache <i>with almond sable and cinnamon gel, hazelnut butterscotch ice cream</i>	€ 8
Vanilla mulled cream <i>with chocolate biscuits</i>	€ 8
Millefeuille <i>with pistachio Chantilly cream and raspberries</i>	€ 9
Sliced fruit	€ 6
Vanilla ice cream <i>with warm berry sauce</i>	€ 7

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