KRIŠTOF RECOMMENDS

Cold starters

- **Marinated Vodomec trout, fig leaf, buckwheat, yozu, seaside fennel, grapefruit.....….16,50 €**
  Recommended wine: Zelen, Colja, white, dry, 2024, Vipava Valley, Slovenia……..……..……..…….....4,50 € / dcl
- **Veal tartare, Jerusalem artichokes, hazelnuts, egg, Barolo.....……...…….……..16,50 €**
  Recommended wine: Pinot Gris, Lavrenčič, white, dry, 2024, Vipava Valley, Slovenia…….…….…….....4,50 € / dcl
- **Cheeses by Orešnik dairy farming, milk froth, chestnuts, Isabella grapes, honey…….……..……..…….....15,50 €**
  Recommended wine: Rebula, Medot, white, dry, 2024, Goriška Brda, Slovenia……..……..……..…….....4,50 € / dcl

Soup

- **Chef's Seasonal Soup……..……..…….....…..7,50 €**

Warm starters

- **Risotto a la Chef……..…...…...……..16,50 € / 23,00 €**
  Recommended wine: Sauvignon, Gaube, white, dry, 2025, Styria, Slovenia…….……..……..……..……..6,00 € / dcl
- **Scallops, pear, celery, black walnut ……..……..16,50 € / 24,50 €**
  Recommended wine: Gredič, Movia, white, dry, 2023, Goriška Brda, Slovenia…..……..……..……..5,00 € / dcl
- **Inquire about dishes with goose liver……..…..……..25,00 € / 35,00 €**

Main Dishes

- **Wild boar fillet with cocoa beans, fig chutney, potato dumplings with cottage cheese, baked cauliflower purée, game sauce…….……..…….....23,50 €**
  Recommended wine: Cabernet Franc, Santei, red, dry, 2021, Styria, Slovenia…….....6,00 € / dcl
- **Veal fillet, creamy polenta, truffles, tomato chutney, veal gravy……..……..... 31,50 €**
  Recommended wine: Erzetič, Cabernet Sauvignon, red, dry, 2018, Goriška Brda, Slovenia…….....7,00 € / dcl
- **Sea bass fillet, mushroom strudel with crayfish, bisque sauce, pumpkin purée ..……27,50 €**
  Recommended wine: Malvasija, Klenar, white, dry, 2025, Istria, Slovenia…….....4,50 € / dcl
- **Inquire about dishes with Slovenian aged steakes (side dish included) ……...100 g / 14,00 €**

Deserts

- **»Štruklji« duet, apple, ice cream, vanilla cream…..……...…7,80 €**
  Recommended wine: Yellow Muskat, Pravino, white, sweet, 2023, Styria, Slovenia…….....6,00 € / dcl
- **Krištof's daily dessert…….....7,80 €**
  Recommended wine: Ben Rye, Donna Fugata, white, sweet, 2019, Italy……..……..……..…….....8,00 € / 0,5 dcl

All prices are in EUR and include VAT.

KRIŠTOF RECOMMENDS

Make your own menu …

- ***4 – course menu (starter, soup, main dish, dessert): 57 €**
- ***5 – course menu (cold starter, soup, warm starter, main dish, dessert): 67 €**
- ***6 – course menu (cold starter, second cold starter, warm starter, second warm starter, main dish, dessert): 77 €**

*** Goose liver is not served as a warm starter or main dish within the menus. Thank you for your understanding.**

Local dishes & dishes if you are in a hurry…

- **Hribar domestic Carniolan sausage with horse radish and mustard……....13,50 €**
- **Chicken breasts on salad nest with parsley pesto……..……..……16,00 €**
- **Goulash with bread dumpling……..……14,00 €**
- **Stew with buckwheat spoonbread……..……13,50 €**
- **Salad from domestic garden with nuts……6,50 €**

Vegan dishes…

- **Vegan »steak« with side dish ……..……..….22,00 €**
- **Corn noodles (gluten free) with soya cream and mushrooms……..……..….17,00 €**
- **Fresh herbal drink from Krištof's garden..……..……..……..3,50 € /** 2 dcl

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