



KRIŠTOF RECOMMENDS



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Cold starters

- **“Vodomec” trout duet, bread sauce, lemon cream, “Vodomec” trout caviar.....14,50 €**
Recommended wine: Malvasija Klenar (magnum), white, dry, 2019, Istria, Slovenia.....3,50 € / dcl
- **Deer tartare, fried egg yolk, brioche, scallops, truffles and aoli cream.....16,00 €**
Recommended wine: Movia Pinot Gris Ambra, white, dry, 2017, Goriška Brda, Slovenia.....5,50 € / dcl

Soup

- **Chef’s Seasonal Soup.....6,50 €**

Warm starters

- **Pumpkin risotto, chestnuts, goose prosciutto.....15,00 € / 22,00 €**
Recommended wine: Gaube young wine, white, dry, 2021, Styria, Slovenia.....3,00 € / dcl
- **Scallops, celeriac puree, pear, walnut oil.....15,00 € / 22,00 €**
Recommended wine: Rebula, Erzetič, white, dry, 2020, Goriška Brda, Slovenia.....3,50 € / dcl
- **Goose liver, hazelnuts, apple.....16,00 € / 23,00 €**
Recommended wine: Ben Rye, Donna Fugata, white, dry, 2017, Italy.....7,00 € / 0,5 dcl

Main Dishes

- **Roe deer shank, plum, kale with bacon, juniper strong sauce.....24,00 €**
Recommended wine: Rubido, Tilia, red, dry, 2018, Vipava Valley, Slovenia.....5,50 € / dcl
- **Veal fillet, glazed mushrooms, potato cake with onions, “mangalica” lardo, double strong sauce..... 25,00 €**
Recommended wine: Pavo (magnum), red, dry, 2018, Vipava Valley, Slovenia.....5,00 € / dcl
- **“Fonda” sea bass, glazed lentils, cauliflower confit roast on brown butter, fish anise sauce with vanilla.....23,50 €**
Recommended wine: Pikolit, Villa Fabiani, white, dry, 2018, Kras, Slovenia.....5,50 € / dcl
- **Duck breasts, carrot puree, roasted carrots, “mlinci”, duck sauce with orange.....23,50 €**
Recommended wine: Sixty, Vinakoper, red., dry, 2016, Istria, Slovenia.....3,50 € / dcl

Deserts

- **Krištof’s dumplings, “potica” ice cream, vanilla.....6,90 €**
Recommended wine: Sauternes, Philippe de Rothschild, white, sweet, 2017, France.....4,00 € / 0,5 dcl
- **Chocolate fondant, raspberry ice cream, raspberry foam.....6,90 €**
Recommended wine: Dar Sonca, Pravino, white, sweet, 2019, Styria, Slovenia.....3,50 € / 0,5 dcl

All prices are in EUR and include VAT.

Make your own menu ...

- 4 – course menu (starter, soup, main dish, dessert): 44 €
- 5 – course menu (cold starter, soup, warm starter, main dish, dessert): 55 €
- 6 – course menu (cold starter, second cold starter, warm starter, second warm starter, main dish, dessert): 66 €

Local dishes & dishes if you are in a hurry...

- **Hribar domestic Carniolan sausage with horse radish and mustard.....11,50 €**
- **Chicken breasts on salad nest with parsley pesto.....15,00 €**
- **Trout fillet in papillote, spinach puree and roasted almonds15,00 €**
- **Goulash with bread dumpling.....11,50 €**
- **Lamb stew with buckwheat spoonbread.....12,50 €**
- **Salad from domestic garden with nuts.....5,00 €**

If you are mushroom lover, ask for dishes from seasonal mushrooms (porcini, chanterelles). We also offer Orešnik organic goat cheese and organic BioSing salami.

Vegan dishes...

- **Corn noodles (gluten free) or buckwheat porridge with soya cream, and mushrooms.....16,00 €**
- **Wine beet cream.....16,00 €**
- **Fresh herbal drink from Krištof’s garden.....3,00 €**

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