



# K R I Š T O F R E C O M M E N D S



## Cold starters

- **Marinated Vodomec trout, caviar, sage tea, egg onion butter cream, ginger.....16,50 €**  
*Recommended wine: Malvasija Klenar, white, dry, 2022, Istria, Slovenia.....4,00 € / dcl*
- **Veal tartare, Jerusalem artichoke cream and chips, fried egg yolk in hazelnuts.....16,50 €**  
*Recommended wine: Grey Pinot, Ambra, white, dry, 2021, Goriška Brda, Slovenia.....6,50 € / dcl*
- **Matevž's baby burrata, onion jam, malvasia gel, fennel.....15,50 €**  
*Recommended wine: Pikolit, Villa Fabiani, white, dry, 2020, Kras, Slovenia.....5,50 € / dcl*

## Soup

- **Chef's Seasonal Soup.....7,00 €**

## Warm starters

- **»Žlikrofi«, veal ragu, pop corn of Krškopolje pork.....16,50 € / 23,00 €**  
*Recommended wine: Grey Pinot, Lavrenčič, belo, suho, 2021, Vipavska Valley, Slovenia.....4,00 € / dcl*
- **Risotto "a la chef" .....16,00 € / 24,00 €**  
*Recommended wine: Sauvignon, Familia Intro, white, dry, 2021, Styria, Slovenia.....6,00 € / dcl*
- **Inquire about dishes with goose liver.....25,00 € / 35,00 €**

## Main Dishes

- **Deer fillet, beetroot puree, charred beetroot, vegetable mousse, venison sauce.....27,00 €**  
*Recommended wine: Merlot (magnum), Dar Sonca, red, dry, 2023, Istria, Slovenia.....6,50 € / dcl*
- **Veal fillet »a la chef«..... 26,00 €**  
*Recommended wine: Cabernet Sauvignon, Erzetič, red, dry, 2018, Goriška Brda, Slovenia.....6,50 € / dcl*
- **Fillet of the »Fonda« sea bass, cream of white beans, kale, orange, fish foam sauce with sea buckthorn.....24,50 €**  
*Recommended wine: Zelen, Guerila, white, dry, 2022, Vipavska dolina, Slovenia.....4,50 € / dcl*
- **Guinea fowl duet, sweet potatoes with roasted garlic, glazed carrots .....26,00 €**  
*Recommended wine: Zarja, Batič, white, dry, 2021, Vipava Valley, Slovenia.....6,50 € / dcl*
- **Inquire about dishes with Slovenian aged steakes (side dish included) .....100 g / 14,00 €**

## Deserts

- **»Štruklji« duet, apple, ice cream with »potica« flavour, vanilla cream.....7,80 €**  
*Recommended wine: Traminac, Herga, white, half-sweet, 2021, Styria, Slovenia.....6,00 € / dcl*
- **Krištof's daily dessert.....7,80 €**



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## Make your own menu ...

- \*4 – course menu (starter, soup, main dish, dessert): 52 €
- \*5 – course menu (cold starter, soup, warm starter, main dish, dessert): 62 €
- \*6 – course menu (cold starter, second cold starter, warm starter, second warm starter, main dish, dessert): 72 €

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\* 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.....12,00 €
- Chicken breasts on salad nest with parsley pesto.....16,00 €
- Trout fillet in parsley, homemade sweet and sour sauce, potato cream, spinach.....17,00 €
- Goulash with bread dumpling.....12,50 €
- Stew with buckwheat spoonbread.....12,50 €
- Salad from domestic garden with nuts.....5,80 €

## Vegan dishes...

- Vegan “steak”, “sarmice” wine leaf stuffed with Slovenian cereals, beetroot cream.....22,00 €
- Corn noodles (gluten free) or buckwheat porridge with soya cream, and mushrooms.....17,00 €
- Fresh herbal drink from Krištof's garden.....3,50 €