



# KRIŠTOF RECOMMENDS



## Cold starters

- **Marinated Vodomec trout, cold corn soup, granite cucumber, caviar.....16,00 €**  
*Recommended wine: Pinela, Vipava, white, dry, 2021, Vipava Valley, Slovenia.....4,00 € / dcl*
- **Veal tartare, parsley moss, porcini, hazelnut mayonnaise, goose liver.....16,50 €**  
*Recommended wine: Malvasija, Zaro, white, dry, 2019, Istria, Slovenia.....6,50 € / dcl*
- **Matevž's baby burrata, black olive caramel, tomato compote, basil ice cream, red onion crisps.....15,50 €**  
*Recommended wine: Pikolit, Villa Fabiani, white, dry, 2020, Kras, Slovenia.....5,50 € / dcl*

## Soup

- **Chef's Seasonal Soup.....6,90 €**

## Warm starters

- **»Žlikrofi«, wild chicken soute, local vegetables.....16,00 € / 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, Gaube, white, dry, 2021, Styria, Slovenia.....4,00 € / dcl*
- **Inquire about dishes with goose liver.....25,00 € / 35,00 €**

## Main Dishes

- **Lamb with spinach, pine nuts and raisins, Mediterranean couscous, lamb sauce....26,00 €**  
*Recommended wine: Blue Pinot (magnum), Klenar, red, dry, 2020, Istria, Slovenia.....4,50 € / dcl*
- **Veal fillet »a la chef«..... 27,00 €**  
*Recommended wine: Cabernet Sauvignon (magnum), Dar Sonca, red, dry, 2013, Istria, Slovenia.....6,50 € / dcl*
- **Fillet of the »Fonda« sea bass, potato dumpling with chives, cream of kohlrabi, asparagus, stuffed calamari.....24,00 €**  
*Recommended wine: Sixty White (magnum), Vina Koper, white, dry, 2019, Kras, Slovenia.....6,00 € / dcl*
- **Fillet of rabbit stuffed with pistachio and wrapped in bacon, French toast, sweet potato cream, cherry sauce .....24,50 €**  
*Recommended wine: Mlečnik 2016, Mlečnik, white, dry, 2016, Vipava Valley, Slovenia.....6,50 € / dcl*

## Deserts

- **»Štruklji« duet, apple cooked in saffron, ice cream with »potica« flavour.....7,60 €**  
*Recommended wine: Sweet Muskat, Pravino, white, sweet, 2020, Styria, Slovenia.....6,00 € / dcl*
- **Krištof's daily dessert.....7,60 €**



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## Make your own menu ...

- \*4 – course menu (starter, soup, main dish, dessert): 50 €
- \*5 – course menu (cold starter, soup, warm starter, main dish, dessert): 60 €
- \*6 – course menu (cold starter, second cold starter, warm starter, second warm starter, main dish, dessert): 70 €

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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.....11,50 €
- Chicken breasts on salad nest with parsley pesto.....15,00 €
- Trout fillet in parsley, homemade sweet and sour sauce, potato cream, spinach.....16,00 €
- Goulash with bread dumpling.....12,00 €
- 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 €