



KRIŠTOF RECOMMENDS



Cold starters

- **Vodomec trout tris: »šavor«, pâté, caviar.....13,50 €**
Recommended wine: Rebula MonteRosso, white, dry, 2019, Istria, Slovenia.....3,50 € / dcl
- **Deer tartar, young fennel, fried egg yolk, grissin.....14,50 €**
Recommended wine: Gredič Movia, white, dry, 2018, Goriška Brda, Slovenia3,50 € / dcl

Soup

- **Chef's seasonal soup.....6,00 €**

Warm starters

- **Grilled scallops, pear, celery cream, hazelnut oil.....16,50 € / 22,50 €**
Recommended wine: Pikolit, Villa Fabiani, white, dry, 2018, Kras, Slovenia.....5,50 € / dcl
- **Istrian »fuži«, truffles, shrimps, parmesan foam.....14,00 € / 19,00 €**
Recommended wine: Zarja, Batič, white, dry, 2017, Vipava Valley, Slovenia.....5,50 € / dcl

Main Dishes

- **Fonda sea bass, spelt risotto, autumn mushrooms,
vegetable, butter wine sauce.....22,50 €**
Recommended wine: Rebula Erzetič, white, dry, 2019, Goriška Brda, Slovenia.....3,20 € / dcl
- **Guinea fowl, shimps, pumpkin puree, spinach, sauce.....23,00 €**
Recommended wine: Nostra Tilia, white, dry, Vipava Valley, Slovenija4,20 € / dcl
- **Wild boar fillet, viola potatoes,
plumps with red pepper, sauce.....22,50 €**
Recommended wine: Merlot Krapež, red, dry, 2018, Vipava Valley, Slovenia.....5,00 € / dcl
- **Veal tagliata, white polenta with truffles,
fried tomatoes, pine nuts, wine sauce.....23,00 €**
Recommended wine: Cabernet Sauvignon, Dar Sonca, red, dry, 2013, Slovenska Istra, Slovenija.....5,00 € / dcl

Deserts

- **Krištof's pear strudel, sour cream ice-cream.....6,90 €**
Recommended wine: Sauternes, white, sweet, 2017, France.....4,00 € / 0,5 dcl
- **Chocolate cigar, whiskey ice cream, caramel coffee sauce.....6,90 €**
Recommended wine: Ben Rye, Donna Fugata, white, sweet, 2017, Italy.....7,00 € / 0,5 dcl



K R I Š T O F R E C O M M E N D S



Make your own menu ...

- 4 – course menu (starter, soup, main dish, dessert): 41 €
- 5 – course menu (cold starter, soup, warm starter, main dish, dessert): 51 €
- 6 – course menu (cold starter, warm starter, second warm starter, fish, main dish, dessert): 61 €

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

- Arvaj Carniolan sausage with horse radish and mustard.....10,50 €
- Chicken breasts on salad nest with parsley pesto.....15,00 €
- Trout fillet in papillote, spinach puree and roasted almonds14,00 €
- Goulash with bread dumpling.....10,50 €
- Lamb stew with buckwheat spoonbread.....11,50 €
- Tripes with white polenta and truffles.....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 mushrooms16,00 €
- Grape leaves dolma stuffed with wild rice, pine nuts and raisins,
almond beetroot sauce16,00 €
- Fresh herbal drink from Krištof's garden.....3,00 €