



GOSTILNA

KRIŠTOF

GOSTILNA GOSTILNA ZA DVA SAMOOSKRBA
NEŽKINA HIŠA VEČERJA NA ZAJLI

Cold starters

Deer carpaccio, quince, hazelnut oil, black walnuts <i>Recommended wine: Rose Santej, rosé, dry, 2014, Vipava Valley, Slovenia</i>	14,00 € 3,50 € / dcl
Vodomec trout tartar, potatoe cream, asparagus, fried egg yolk, »mangolica« pork cracklings <i>Recommended wine: Gredič Movia, white, dry, 2016, Goriška Brda, Slovenia</i>	13,50 € 3,50 € / dcl
Goat cheese Kristof, figs, walnuts, Italian chicory <i>Recommended wine: Zelen Guerila, white, dry, 2017, Vipava Valley, Slovenia</i>	12,50 € 3,80 € / dcl
BioSing salami selection, sparagus salad, wild garlic capers <i>Recommended wine: Trebež Prinčič, white, dry, 2014, Oslavia, Friuly Venezia Giulia, Italy</i>	15,00 € 6,00 € / dcl

We can offer you a smoked raw fish, grown with natural organic feed:

(BIO) seabass »Fonda« <i>Recommended wine: Malvazija Klenar, white, dry, 2017, Slovene Istria, Slovenia</i>	15,00 € 2,90 € / dcl
(BIO) Trout »Vodomec« <i>Recommended wine: Rebula Medot, white, dry, 2018, Goriška Brda, Slovenia</i>	12,50 € 2,90 € / dcl

Soups

Krištof's tomato tea	6,50 €
Chef's soup	5,50 €
Beef soup with three coloured noodles	4,50 €

Warm starters

Istrian pasta Fuži, truffles, shrimps, glasswort <i>Recommended wine: Angel Batič, white, dry, 2016, Vipava valley, Slovenia</i>	13,50 € / 18,50 € 6,00 € / dcl
Chicory Risotto, roasted scallops, wine reduction <i>Recommended wine: Malvazija Monterosso, white, dry, 2018, Istria, Croatia</i>	13,50 € / 18,50 € 2,90 € / dcl
Domestic ravioli stuffed with cottage cheese, asparagus, Fonda sea bass <i>Recommended wine: Rebula Erzetič, white, dry, 2017, Goriška Brda, Slovenia</i>	16,50 € / 22,50 € 2,90 € / dcl
Goose liver duet, mango chutney, crust of cocoa beans <i>Recommended wine: Ben Ryé, white, sweet, 2015, Donnafugata, Sicily, Italy</i>	16,50 € / 22,50 € 7,00 € / 0,05 dcl

Salads

Lamb lettuce with pine nuts	5,50 €
Seasons salad	4,50 €

Main dishes

Beef fillet, white polenta with truffles, cherry tomatoes, pine nuts <i>Recommended wine: Pavo Dušan Kristančič, red, dry, 2015, Goriška Brda, Slovenia</i>	24,50 € 5,00 € / dcl
Lamb, glazed vegetable (fennel, courgettes, cherry tomatoes), stuffed potatoes, peas beans, goat cheese, mint <i>Recommended wine: Merlot Kupljen, red, dry, 2011, Styria, Slovenia</i>	22,00 € 3,90 € / dcl
Veal shank, wild garlic soufflé, glazed vegetable, veal tongue, chips of »mangalica«, horseradish foam, horseradish chips <i>Recommended wine: Pinot Noir Klenar, red, dry, 2016, Slovene Istria</i>	19,00 € 3,50 € / dcl
Rabbit, crust of bacon, »pain perdu«, sour cherry, goose liver, sour cherry sauce <i>Recommended wine: Sauvignon Gaube, white, dry, 2018, Styria, Slovenia</i>	21,00 € 2,90 € / dcl
Chicken »poulet de Bresse« with herbs, carrot puree, glazed spring carrots <i>Recommended wine: Mulit Prinčič, white, dry, 2017, Goriška Brda, Slovenia</i>	20,00 € 3,50 € / dcl
Seabass Fonda, tempeh from buckwheat and sunflower seeds, garden herbs puree <i>Recommended wine: Pinela Vipava 1894, white, dry, 2017, Vipava Valley, Slovenia</i>	21,00 € 3,00 € / dcl

Desserts from Krištof's sweetshop

Chocolate cigar, whiskey ice cream, caramel sauce <i>Recommended wine: Ben Ryé, white, sweet, 2015, Donnafugata, Sicily, Italy</i>	6,90 € 7,00 € / 0,05 dcl
»Kobariški krapki« (sweet dumplings with dry pears and raisins), apple gel, vanilla foam, vanilla ice cream <i>Recommended wine: Yellow Muskat Makovec, white, sweet, 2017, Vipava Valley, Slovenia</i>	6,90 € 5,00 € / dcl
White chocolate fondant, strawberry sauce, strawberry ice cream with basil <i>Recommended wine: Dar sonca Koželj, white, sweet, 2017, Styria, Slovenia</i>	6,90 € 5,00 € / dcl
White chocolate creme brulee, raspberry, chocolate biscuit, passion ice cream <i>Recommended wine: Sauternes Philippe de Rothschild, white, sweet, 2016, France</i>	6,90 € 4,00 € / 0,05 dcl
Slovene »štruklji« (authentic dumplings) duet, »Potica« ice cream <i>Recommended wine: Porto Quinta do Tedo, Portugal</i>	6,90 € 3,50 € / 0,05 dcl

Cheese

Indigenous Slovene cheeses with Slovene honey	9,50 €
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Bio vegan dishes

Corn noodles (gluten free) with seasons mushrooms and soya cream	15,00 €
Black rice risotto with glasswort	15,00 €
Wine leafs rolls stuffed with wild rice, pine nuts and raisins on almond beetroot sauce	16,00 €

Ask also for our homemade vegan deserts or vegan ice cream

Bio raw drinks

Pear and plum drink	2,80 €
Fresh herbal drink from Kristof's garden	2,80 €
Oat and spelt drink	2,80 €

Local and bio dishes

Arvaj Carniolan sausage with horse radish and mustard	9,50 €
Bio chicken breasts on salad nest with parsley pesto	15,00 €
Trout fillet in papillote, spinach puree and roasted almonds	14,00 €

Ask for something with the spoon

Goulash (bio beef) with bread dumplings	9,50 €
Veal stew (bio lamb) with buckwheat porridge	10,50 €
Bio tripes with white polenta and truffles	12,50 €



KRIŠTOF RECOMMENDS:



Small menu

Asparagus risotto, roasted shrimp
Veal shank, wild garlic soufflé, glazed vegetable, veal tongue, chips of »mangalica«,
horseradish foam, horseradish chips
»Kobariški krapki« (sweet dumplings with pears and raisins), apple gel,
vanilla foam, vanilla ice cream

Price of the menu: 29 €

Recommended wines:

Malvazija Dar sonca Koželj, white, dry, 2017, Vipava Valley, Slovenia: 2,80 € / dcl

Pinot Noir Klenar, red, dry, 2016, Slovene Istria, Slovenia: 3,50 € / dcl

Yellow Muskat Makovec, white, dry, 2017, Vipava Valley, Slovenia: 5,00 € / dcl

Fish menu

Vodomec trout tartar, potatoes' cream, asparagus, fried egg yolk, »mangolica« pork cracklings
Wild garlic soup, cottage cheese fritters
Seabass Fonda a la Chef
White chocolate fondant, strawberry sauce, strawberry ice cream with basil

Price of the menu: 39 €

Recommended organic white wines:

Malvazija Korenika & Moškon, white, dry, 2016, Slovene Istria: 3,50 € / dcl

Muni Bianco Daniele Piccinin, white, dry, 2012, Italy: 3,70 € / dcl

Cuvee Ana Mlečnik, white, dry, 2015, Vipava Valley Slovenia: 5,00 € / dcl

Roxanich Antica, white, dry, 2012, Istria, Croatia: 6,50 / dcl

Gourmet menu

Deer carpaccio, quince, hazelnut oil, black walnuts
Krištof's tomato tea
Domestic ravioli stuffed with cottage cheese, asparagus, Fonda sea bass
Main dish a la Chef
White chocolate creme brulee, raspberry, chocolate biscuit, passion ice cream

Price of the menu: 51 €

Recommended wines from Goriška Brda, Slovenia, filled in (1,5l) magnum bottles: 5,50 € / dcl

Teodor belo Marjan Simčič, white, dry, 2015

Veliko belo Movia, white, dry, 2010

Duet Edi Simčič, red, dry, 2014

Pavo Dušan Kristančič, red, dry, 2015

All prices are in EUR and include VAT.