



GOSTILNA

KRIŠTOF

GOSTILNA GOSTILNA ZA DVA SAMOOSKRBA
NEŽKINA HIŠA VEČERJA NA ZAJLI

Cold starters

Veal carpaccio, boletus mushrooms, parmesan cream, hazelnut oil, parsley sponge	14,00 €
<i>Recommended wine: Rose Santej, rosé, dry, 2014, Vipava Valley, Slovenia</i>	3,50 € / dcl
Vodomec trout tartar, grapes gel, marinated grape berries, avocado with wasabi, »mangolica« pork cracklings	13,50 €
<i>Recommended wine: Gredič Movia, white, dry, 2016, Goriška Brda, Slovenia</i>	3,50 € / dcl
Goat cheese Kristof, figs, walnuts, Italian chicory	12,50 €
<i>Recommended wine: Zelen Guerila, white, dry, 2017, Vipava Valley, Slovenia</i>	3,80 € / dcl
BioSing salami selection, buckwheat porridge salad, garden vegetables	15,00 €
<i>Recommended wine: Trebež Prinčič, white, dry, 2014, Oslavia, Friuly Venezia Giulia, Italy</i>	6,00 € / dcl

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

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

Soups

Krištof's tomato tea	6,50 €
Chef's soup	6,00 €
Cold cucumber soup with rosewater and apple sorbet	5,00 €

Warm starters

Istrian pasta Fuži, truffles, shrimps, glasswort	13,50 € / 18,50 €
<i>Recommended wine: Angel Batič, white, dry, 2016, Vipava valley, Slovenia</i>	6,00 € / dcl
Grilled scallops, cauliflower cream, cauliflower flowers, oil of cauliflower greenery, almond granola	13,50 € / 18,50 €
<i>Recommended wine: Malvazija Monterosso, white, dry, 2018, Istria, Croatia</i>	2,90 € / dcl
Domestic ravioli stuffed with cottage cheese, chanterelle mushrooms, Fonda sea bass	16,50 € / 22,50 €
<i>Recommended wine: Rebula Erzetič, white, dry, 2017, Goriška Brda, Slovenia</i>	2,90 € / dcl
Goose liver duet, hazelnut crust, glazed apples, apple sorbet	16,50 € / 22,50 €
<i>Recommended wine: Ben Ryé, white, sweet, 2015, Donnafugata, Sicily, Italy</i>	7,00 € / 0,05 dcl

Salads

Leaf salad from home garden with pine nuts	5,50 €
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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, prosciutto, sage, potato noodles with boletus mushrooms, veal »glace« sauce <i>Recommended wine: Pinot Noir Klenar, red, dry, 2015, Slovene Istria</i>	21,00 € 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>	22,00 € 2,90 € / dcl
Chicken »poulet de Bresse« with herbs, carrot puree, glazed carrots <i>Recommended wine: Mulit Prinčič, white, dry, 2017, Goriška Brda, Slovenia</i>	20,00 € 3,50 € / dcl
Seabass Fonda, homemade nettle »spaetzles«, summer vegetables, beuree blanc sauce <i>Recommended wine: Pinela Vipava 1894, white, dry, 2018, 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, strewberry sauce, strewberry ice cream with basil <i>Recommended wine: Dar sonca Koželj, white, sweet, 2017, Styria, Slovenia</i>	6,90 € 5,00 € / 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
Seasonal dessert <i>Recommended wine: Sauternes Philippe de Rothschild, white, sweet, 2016, France</i>	6,90 € 4,00 € / 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 €
Buckwheat porridge, garden vegetable or mushrooms	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

Fresh herbal drink from Kristof's garden	3,00 €
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Local and bio dishes

Arvaj Carniolan sausage with horse radish and mustard	10,50 €
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	10,50 €
Veal stew (bio lamb) with buckwheat porridge	11,50 €
Bio tripes with white polenta and truffles	12,50 €



KRIŠTOF RECOMMENDS:



Small menu

Chanterelle mushrooms risotto, roasted shrimp
Veal shank, wild garlic soufflé, prosciutto, sage, potato noodles with boletus mushrooms,
veal »glace« sauce
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, grapes gel, marinated grape berries, avocado with
wasabi, »mangolica« pork cracklings
Chanterelle mushrooms soup
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

Veal carpaccio, boletus mushrooms, parmesan cream, hazelnut oil, parsley sponge
Grilled scallops, cauliflower cream, cauliflower flowers, oil of cauliflower greenery, almond granola
Domestic ravioli stuffed with cottage cheese, chanterelle mushrooms, Fonda sea bass
Main dish a la Chef
Seasonal desert

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, 2016

Pavo Dušan Kristančič, red, dry, 2015

All prices are in EUR and include VAT.