



4 or 6-COURSES FISH MENU

TATAKI OF YELLOWFIN TUNA*

(guacamole, tomato ceviche, tomato mayonnaise, pistachio sponge, crispy with cuttlefish)

Rebula, Ferjančič, Vipava

CREAMY SOUP OF BAKED GARLIC*

(canasstrele, ginger bubbles)

Chardonnay, Piro, Goriška brda

BLACK RISOTTO

(roasted king prawns, cuttlefish, clams, Grana Padano)

Eko Malvasia Acacia, Rodica, slovenian Istria

BAKED OCTOPUS

(baked potatoes, zucchini, cherry tomatoes, capers)

Pinela, Sveti Martin, Vipava, Orange wine

FILLET OF JOHN DORY*

(crab sauce, ravioli with crabs, vegetables)

Pinot Grigio, Šuman, Slovenian Styria, Demeter, Orange wine

MANNA ŠTRUDELJ *

(cottage cheese mousse, cinnamon ice cream, caramel cream, apple sauce, apples and walnuts, tuli)

Sweet Muscat, Petrič, Vipava





4 or 6-COURSES MEAT MENU

VEAL TARTAR*

(soured mushrooms, sheep's parmesan, homemade toast, Manna butter, hot pepper powder)

Cabernet sauvignon, Ferjančič, Vipava

CREAMY SOUP OF BAKED GARLIC*

(baguette with lardo Iberico, ginger bubbles)

Pinot Noir, KlenArt, slovenian Istria

RAVIOLI WITH COTTAGE CHEESE AND HERBS

(beef cheeks, mushrooms, Grana Padano)

Bis, Korenika Moškon, slovenian Istria, Demeter

PLUMA OF IBERIAN PORK "PATA NEGRA"

(fried potatoes, porcini mushrooms, parsley root puree, fried pork skin, vegetables)

Barbera, Sveti Martin, Vipava

VENISON FILE*

(celery purée, chestnuts, vegetables, berries)

Cabernet frank, Čarga, Goriška brda

MANNA ŠTRUDELJ *

(cottage cheese mousse, cinnamon ice cream, caramel cream, apple sauce, apples and walnuts, tuli)

Sweet Muscat, Petrič, Vipava

