



## **POSLOVNI RIBJI MENI / BUSINESS FISH MENU**

**Marinirani kraljevi gamberi z jagodami, limonino emulzijo in rukolino spužvo**

*Marinated king prawns with strawberries, lemon emulsion and arugula sponge*

**Kremna juha iz pečenega česna z mesom kanastrel in ingverjevo peno**

*Creamy soup of baked garlic with meat of canasstreles and ingver foam*

**File potočne postrvi z masleno omako bučnega olja in pirejem zelene**

*Brown trout with butter sauce with pumpkin seed oil and celery puré*

**Lešnikov mousse s kokosovo peno in prahom rjavega masla**

*Hazelnuts mousse with coconut foam and dust of brown butter*

## **POSLOVNI MESNI MENI / BUSINESS MEAT MENU**

**Hišna piščančja pašteta s črnimi tartufi, kvašenim maslom in slivovim kaviarjem**

*Manna chicken pâté with black truffles, yeast butter and plum caviar*

**Kremna juha iz pečenega česna, lardo na popečenem kruhu in ingverjeva pena**

*Creamy soup of baked garlic, baguette with lardo and ingver foam*

**Dolgo kuhane ličnice odojka s pirejem dimljene buče**

*Long cooked suckling pig cheeks with puré of smoked pumpkin*

**Lešnikov mousse s kokosovo peno in prahom rjavega masla**

*Hazelnuts mousse with coconut foam and dust of brown butter*

Naročite lahko tudi meni po izboru chefa / *You can also order a menu by chef*

3-hodni / *courses meni* : 15,90 eur      4-hodni / *courses meni* : 19,90 eur

Poslovne menije strežemo vsak dan do 17.ure / *Business menus is served every day until 5pm*

