



## PREDJEDI / STARTERS

**Krožnik sirov, sušeni dateljni z orehi, med s tartufi (za dve osebi)**

21,00 €

*A plate of cheese, dried dates with walnuts, honey with truffles (for two persons)*

**Burrata, malancanov pire, pražena čebula, dimljeno olje, balzamični kaviar\***

7,90 €

*Burrata, aubergine puré, roasted onions, smoked oil, balsamic caviar*

**Tartar divje kurnije, mandarinin gel, česnova pena, zelišča**

8,90 €

*Tartar of wild white grouper fish with clementine gel, foam of garlic, herbs*

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

8,50 €

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

**Solata hobotnice, balzamični kaviar, češnjev paradižnik in prah oljčnega olja Jenko**

9,90 €

*Octopus salad, balsamic caviar, cherry tomatoes, Jenko olive oil dust*

**Tataki rumenoplavute tune, krema avokada, paradižnikov cevice, pistacijeva spužva**

9,90 €

*Tataki of yellowfin tuna, guacamole, tomato ceviche, pistachio sponge*

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

7,90 €

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

**Telečji tartar, hišne okisane gobe, ovčji parmezan, domači toast, kvašeno maslo**

9,90 €

*Veal tartar, soured mushrooms, sheep's parmesan, homemade toast, Manna butter*

**Dimljena račja prsa, izbrana solatka z jabolčnim balzamičnim kisom, tartufi**

8,90 €

*Smoked duck breast, selected lettuce with apple balsamic vinegar, truffles*





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| <b>Mlada špinača, dimljena ricotta, testo lasanje, smetanova omaka s česnom</b><br><i>Young spinach, smoked ricotta, dough lasagna, cream sauce with garlic</i>                          | 7,90 €  |
| <b>Zeliščni ravioli s skuto in kajmakom, consommé kraljevih ostrigarjev in sir Grana P.</b><br><i>Herbs ravioli with cottage cheese, consommé of king oyster mushrooms, Grana Padano</i> | 8,50 €  |
| <b>Kremna juha iz pečenega česna z mesom kanastrel in ingverjevo peno</b><br><i>Creamy soup of baked garlic with meat of canasstreles and ingver foam*</i>                               | 6,90 €  |
| <b>Bouillabaise, ribe, školjke, gamberi, žafran, zelenjava</b><br><i>Bouillabaise, fish, clams, prawns, saffron, vegetables</i>  | 7,90 €  |
| <b>Pečene kapesante (3 kos), črna rižota, sipa</b><br><i>Roasted St. Jacobs scallops (3 pcs), black risotto, cuttlefish</i>  | 13,90 € |
| <b>Ravioli z rakovico, škampi in gamberi, škampova redukcija, sipa, kraljevi gamber</b><br><i>Ravioli with crab, langostine and prawns, shrimp reduction, clams, royal prawns</i>        | 9,90 €  |
| <b>Morska (buzara) s školjkami (1kg školjk)</b><br><i>Sea "busara" with clams (1kg clams)</i>  | 15,90 € |
| <b>Kočevski medved z ajdovim raviolom nadevanim z masleno bučo</b><br><i>Slovenian bear with buckwheat raviol with buttery pumpkin</i>   | 13,90 € |
| <b>Gosja jetra, mandljev pire, sušene fige z mandlji</b><br><i>Foie gras, almonds pure, dried figs with almonds</i>  | 11,90 € |
| <b>Souffle z govejim repom, pena črnega ribeza, solatka z gorčičnimi semeni</b><br><i>Souffle with beef tail, selected lettuce with mustard seeds, foam of blackcurrant</i>              | 8,90 €  |

