



## VEGETARIJANSKI MENI / VEGETARIAN MENU

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

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

**Kremna juha iz pečenega česna, cvetača v tempuri in ingverjeva pena\***

*Creamy soup of baked garlic, cauliflower in tempura and ingver foam\**

**Mlada špinača, dimljena ricotta, testo lazanje, smetanova omaka s česnom**

*Young spinach, smoked ricotta, dough lasagna, cream sauce with garlic*

**Zeliščni ravioli s skuto in kajmakom, consommé kraljevih ostrigarjev in sir Grana Padano**

*Herbs ravioli with cottage cheese, consommé of king oyster mushrooms, Grana Padano*

**Pomarančni sorbet**

*Orange sorbet*

**Ožgana cvetača, omaka črnih tartufov, zelenjavni pire, pokovka ajdove kaše\***

*Scorche cauliflower, vegetable purée, black truffle sauce, pop corn of buckwheat porridge\**

**Manna štrudelj, skutni mousse, cimetov sladoled, karamelna krema, jabolka in orehi\***

*Manna strudel, cottage cheese mousse, cinnamon ice cream, caramel cream, apples and walnuts\**

4-hodni\* / *courses meni* : 32,90 eur

5-hodni / *courses meni* : 37,90 eur

7-hodni / *courses meni* : 42,90 eur

