



VEGETARIJANSKI MENI / VEGETARIAN MENU

Paradižnikov tartar, zorjen ovčji sir, kuli rumene paprike, balzamični kaviar, čemaževo olje
Tomato tartar, aged sheep cheese, culi of yellow pepper, balsamic caviar, wild garlic oil

Burrata, šparglji, prepeličje jajce, žafranova polenta, čemaževa spužva, oljčno olje
Burrata, asparagus, quail eggs, saffron polenta, wild garlic sponge, olive oil

Kremna juha iz pečenega česna, cvetača v tempuri in ingverjeva pena
Creamy soup of baked garlic, cauliflower in tempura and ingver foam

Pirini ravioli z ricotto in zelišči, smetanova omaka s koprivami
Spelt ravioli with ricotta and herbs, cream sauce with nettle

Ožgana cvetača, omaka črnih tartufov, zelenjavni pire, pokovka ajdove kaše
Scorche cauliflower, vegetable purée, black truffle sauce, pop corn of buckwheat porridge

Pomarančni sorbet
Orange sorbet

Domač grahov tofu, grahov kuli, šampinjoni, ocvrta mozzarella, mladi grah
Homemade tofu with peas, peas culi, champignon mushrooms, fried mozzarella, young peas

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 : 34,90 eur

5-hodni / *courses* meni : 39,90 eur

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

7-hodni / *courses* meni : 46,90 eur

8-hodni / *courses* meni : 49,90 eur

