



À LA CARTE
NAŠA PREJŠNJA VIZIJA
OUR PREVIOUS VISION



PREDJEDI / STARTERS

€

BLUE-MANGO

Hrustljava solata | preliv jabolka in kaper | carpaccio modroplavutega tuna | mehke rižev papir | kapljice mangovega sorbeta
Crisp salad | apple-caper dressing | bluefin tuna carpaccio | soft rice sheet

17.50

PIZZA FRAME

Zmečkana Burrata | inčuni | brokoli v marinadi citrusov | barviti češnjev paradižnik
Smashed Burrata | anchovies | citrus marinated broccoli | colored cherry tomatoes

16.50

TARTACCIO

Goveji tatar & carpaccio | krema tartufa | praženi lešniki | poširano jajce | hrustljave palčke zelenjave
Beef tartar & carpaccio | truffle cream | roasted hazelnuts | poached egg | crisp celery sticks

18.50



GLAVNE JEDI / MAIN COURSES

€

AGED* - 100g

35 dni suho zorjena bržola Ribeye steak | zeliščno maslo z limeto |

35 day dry-aged Ribeye steak | butter herbs lime |

* priporočena teža za narocilo je najmanj 200g |

the recommended order is 200g or more

17.00

ATLANTIC

Jastog | testenine linguine | sušeni paradižniki | omaka Monterosso

Lobster | linguine | sun-dry tomato | Monterosso sauce

39.00

GRASS-FED

Na žaru pečen goveji file | omaka iz jurčkov | pire krompir |

brokolini | baby korenček

Grilled beef fillet | porcini sauce | mashed potato | broccolini |

baby carrots

37.00

ISTRIA AND PASTA

Sveži Istrski fuži | črni tartufi | drobtine | pena Parmezana

Fresh Istrian fuži pasta | black truffle | crumbs | Parmesan foam

24.00

THE ADRIATIC CHARMER

Dušen file brancina | mlada špinača | svež avokado

Steamed sea bass fillet | young spinach | fresh avocado

37.00



SLADICE / DESSERTS

€

BRÛLÉE

Sveži gozdni sadeži | jagodni sorbet | krema

Mixed fresh wild berries | raspberry sorbet | foam cream

9.50

SLOVENIAN CHEESE SELECTION 100g

Sir Tolminc | sir Florian | Mladi kozji sir | sir s tartufi

Tolminc cheese | Florian cheese | Young goat cheese | cheese with truffles

12.50

TOFFEE

Stopljena karamela | hrustljiv lešnik | čokoladna glazura | figov sladoled

Melted caramel | crunchy hazelnut | chocolate glaze | fig ice cream

9.50



Pogrinjek 3.50 €
Hrano strežemo do 30 minut pred zaprtjem.
Vse cene so v EUR in vključujejo DDV.
Alergije in intolerance hrane:
Dobrodošla so vprašanja gostov, ki želijo vedeti,
ali katerikoli obrok vsebuje določene sestavine.

Cover charge 3.50 €
Food is served until 30 minutes before closing.
All prices are in EUR and include VAT.

Food allergies and intolerances:
We welcome enquiries from customers who wish to know
whether any meals contain particular ingredients.





NOVA NAVDIHOVANJA-
SVEŽI OKUSI
NEW INSPIRATIONS –
FRESH FLAVORS



PREDJEDI / STARTERS

€

CAULIFLOWER

Juha iz pečene cvetače in belih fižolov | sveži tartuf | hrustljave preste | bučno olje

11.50

Roasted cauliflower and white bean soup | fresh truffle | crispy pretzels | pumpkin seed oil

GARDEN

Humus rdeče pese | granatno jabolko s citrusi | Treviso radič | kozji sir z bučnimi semeni | staran balzamični kis | lešnikovo olje

16.50

Beetroot hummus | citrus pomegranate | Treviso radicchio | goat cheese with pumpkin seeds | aged balsamic vinegar | hazelnut oil

MOUSSE

Račji mousse z gobami | hrustljiv brioš | figov chutney | kremasta solata iz endivije in mariniranih mladih korenčkov

18.50

Duck mousse with mushrooms | crispy brioche | fig chutney | creamy endive salad with marinated baby carrots

SEAFOOD

Paradižnikovo-žafanova juha | morska spaka | školjke | ocvrti lignji | sveži koromač | hrustljavi kruh

18.50

Tomato and saffron soup | monkfish | shellfish | fried calamari | fresh fennel | crispy bread



GLAVNE JEDI / MAIN COURSES

€

BOWL

Modroplavuta tuna | proso | rjavi riž | leča | sezonska zelenjava |
avokado | redkev | citrusni preliv | preliv iz pšenične trave
Bluefin tuna | millet | brown rice | lentils | seasonal vegetables |
avocado | radish | citrus dressing | wheatgrass dressing

34.00

PORK

Krškopoljski svinjski vrat | ajdova polenta | česnov konfit | ostrigarice
| mlada čebula
Krškopolje pork neck | buckwheat polenta | garlic confit | oyster
mushrooms | spring onion

28.00

TROUT

Soška postrv | dimljeno savojno zelje | topla mandljeva krema | kisla
hruška | kavijar Antonius | olje verbene
Soča trout | smoked Savoy cabbage | warm almond cream | pickled
pear | Antonius caviar | verbena oil

36.00

VEAL

Počasi kuhan telečji file | ječmenova rižota | sotirana pesa | demi
glace s tartufi | Chantilly krema | jabolko | orehi
Slow-cooked veal fillet | barley risotto | sautéed beetroot | truffle
demi-glacé | Chantilly cream | apple | walnuts

33.00



SLADICE / DESSERTS

€

CHESTNUT

Mlečna čokolada | mousse iz kostanja | rumov sladoled | ajdov biskvit
| hrustljava meringa
Milk chocolate | chestnut mousse | rum ice cream | buckwheat
sponge | crispy meringue

9.50

HOMEMADE ICECREAM

Okusi: Figa | Pistacija | Slovenski med
Flavors: Fig | Pistachio | Slovenian honey

8.50

HONEY

Hrustljava medena skorjica | medeni sladoled | mlečna pena | žele
mandarine | Joconde biskvit
Crispy honey crust | honey ice cream | milk foam | mandarin jelly |
Joconde sponge

9.50



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