

AUTUMN-WINTER MENU 2017

Cold appetizers

Karst dried ham with mozzarella and olives
Caprese salad
Homemade paté wrapped in stallion meat,
brioche with dried fruit and pear gel
Adriatic octopus carpaccio
with balsamic caviar
Beetroot tatar with goat cottage cheese
and walnuts, homemade chips
and horseradish cream

Soups

Daily vegetable soup
Consommé with homemade grated groats
Fish soup with saffron

Warm appetizers

Warm salad with bread, crunchy pancetta,
parmesan and poached egg
Sautéed veal liver with white wine
and balsamic vinegar, salad bouquet
on mashed potatoes
"Idrijski žlikrofi" (local pasta)
with rooster capon ragout
Baked Mediterranean scallops
on chickpea puree with apple
Pljukanci (Istrian pasta) with truffles
Granny's gnocchi with fresh yellow
chanterelles and thyme

Main courses

Grilled chicken with pomegranate, spinach
and white beans
Gratinated beef fillet with truffles
on cream polenta

Local pork ribs with baked cheese dumplings,
garden vegetables, lentils and barbecue sauce
Beef tagliata on rucola with parmesan,
tomato and potato
Baked salmon with radish, quinoa
and yellow chanterelles
Grilled octopus from Primorska region
Piran sea bass on warm potato with baby
spinach and tomatoes

Risotto and Pasta

Spinach noodles with salmon, olives,
tomatoes and baby spinach
Spelt noodles with chicken, pines,
homemade pesto and fresh cheese
Spaghetti (bolognese / carbonara / tomato
sauce / pesto / pork tenderloin and leek)
Penne (veal and truffles / chicken and yellow
chanterelles / aubergine, marinated tomato,
goat cheese and cashews)
Risotto (black sea risotto / chicken, basil and
tomatoes / pesto, baby spinach and goat
cottage cheese)

Dessert

Chocolate fondant with homemade ice cream
»Prekmurska gibanica« (traditional cake with
walnuts, poppy seeds, cottage and apples) with
vanilla ice cream
Tiramisu
Apple strudel with vanilla ice cream
Homemade ice creams selection
Pie (apple/pear/grapes)

Let yourself be pampered!