

20. - 29. marec 2026

# TEDEN RESTAVRACIJ

## MESNI MENI

### Hladna predjed

*Tataki teletine, domača gorčica, mlada čebula,  
dehidriran rumenjaki*

### Juha

*Zelenjavna juha*

### Glavna jed

*Zorjen hrbet divjega prašiča, krema topinamburja,  
bukov ostrigar, ocvrtek ovesa, demi glaze, borovnica*

### Sladica

*Čokoladni cream brulle, ruby sladoled, malina,  
rdeča pesa, sponge*

## RIBJI MENI

### Hladna predjed

*Cheviche rdeče postrvi, čemaževi popki,  
jagoda, majoneza čemaža, gel jagode*

### Juha

*Zelenjavna juha*

### Glavna jed

*Poširan file kraljevega glavača, soufflé polente, taglioni  
jadranskega lignja, žgan por, beurre blanc*

### Sladica

*Čokoladni Crème Brûlée, ruby sladoled, malina,  
rdeča pesa, sponge*

## VEGETARIJANSKI MENI

### Hladna predjed

*Črna redkev, žele skute, gel suhe hruške, pečene bučnice, sončnično olje*

### Juha

*Zelenjavna juha*

### Glavna jed

*Ajdov štrukelj, nariban lešnik, juha gomoljne zelene, vegi  
demi glaze, okisana stebelna zelena, olje zelene, čips ajde*

### Sladica

*Čokoladni cream brulle, ruby sladoled, malina, rdeča pesa, sponge*



MENI ZA VAS  
PRIPRAVLJA  
CHEF TADEJ  
PETRIČ Z EKIPO.

Rezerviraj mizo: [TUKAJ](#)

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# RESTAURANT WEEK

## MEAT MENU

### Cold Starter

*Tataki of veal, homemade mustard, spring onion, dehydrated egg yolk*

### Soup

*Vegetable soup*

### Main dish

*Dry-aged wild boar loin, Jerusalem artichoke cream, oyster mushroom, oat fritter, demi-glace, blueberry*

### Dessert

*Chocolate crème brûlée, ruby chocolate ice cream, raspberry, beetroot, sponge cake*

## FISH MENU

### Cold Starter

*Red trout ceviche, wild garlic buds, strawberry, wild garlic mayonnaise, strawberry gel*

### Soup

*Vegetable soup*

### Main dish

*Poached fillet of king scorpionfish, polenta soufflé, Adriatic squid taglioni, charred leek, beurre blanc*

### Dessert

*Chocolate crème brûlée, ruby chocolate ice cream, raspberry, beetroot, sponge cake*

## VEGETARIAN MENU

### Cold Starter

*Black radish, curd jelly, dried pear gel, roasted pumpkin seeds, sunflower oil*

### Soup

*Vegetable soup*

### Main dish

*Buckwheat štrukelj, grated hazelnut, celeriac broth, vegetable demi-glace, pickled celery stalk, celery oil, buckwheat chips*

### Dessert

*Chocolate crème brûlée, ruby chocolate ice cream, raspberry, beetroot, sponge cake*



THE MENU IS  
PREPARED FOR YOU  
BY CHEF TADEJ  
PETRIČ AND HIS  
TEAM.

Book a table: [HERE](#)