

# SUMMER MENU

## COLD INTRO

Cheese board <sup>(7,8)</sup> €14 **B** **V** **GF**  
(Gartner, Orešnik, Pr' Tonejovc', Pr' Prangarčk')

Charcuterie board €15 **GF** **B**  
(Šemrov, Kodila, Bohinjske mesnine)

Bohinj flatbread <sup>(1,7)</sup> €6.5 **B**  
(Pr' Vandrovč' corn dough, Pr' Tonejovc' minced lard, thyme, Gartner smoked cheese and cracklings)

Beef tartare, garlic caviar, anchovies, Prangarček Gouda cracker, house-made garlic mayonnaise, fried egg yolk <sup>(1,3,4,7,10)</sup> €12 **B**

Eggplant spread, fried eggplant, pickled kohlrabi, green oil, chili oil €10 **GF** **V**

Mortadela and fresh cheese mousse, pistachios, basil oil, marinated cucumber <sup>(7,8)</sup> €11.5 **GF**

Marinated rainbow trout, dill, parsley cracker, roasted leeks, dill mayonnaise <sup>(1,3,4)</sup> €12

## WARM INTRO

Beef soup <sup>(1,3)</sup> €6

Vegetable soup of the day €6 **GF** **V**

Local polenta, local butter, sour milk, minced lard and cracklings <sup>(7)</sup> €9 **B** **GF**

Spinach ravioli stuffed with mohant (a local cheese), beurre blanc with sage and walnuts <sup>(1,3,7,8)</sup> €13 **B** **V**

Krainer sausage with horseradish and mustard <sup>(7,10)</sup> €10.5 **B** **GF**

## SALADS

Lamb's lettuce, chicken, Prangarček feta, raspberries, walnuts, raspberry vinaigrette <sup>(7,8)</sup> €12 **B** **GF**

Cold-smoked rainbow trout, Romaine hearts, potatoes, Lušt cherry tomatoes, olives, poached egg, green beans, vinaigrette <sup>(3,4)</sup> €13 **GF**

Chinese cabbage, millet, roasted Hokkaido pumpkin, sweet potatoes, carrots, pumpkin seeds, prunes, Grashka chickpea cheese, Kocbek pumpkin seed oil dressing with vegan mayonnaise and apple cider vinegar <sup>(8)</sup> €14 **V** **GF**

## MAIN DISHES

Our take on fried chicken, marinated vegetables, kimchi, barbecue sauce <sup>(1,3)</sup> €15

Trout, roasted sweet potatoes, pak choi, soy sauce, miso sauce, bell pepper salsa <sup>(4,6)</sup> €19 **GF**

Deer backstrap, roasted baby beetroot, hazelnuts, barley, shallots with turmeric, brown sauce <sup>(1,7,8)</sup> €24

Lamb rump, fried lamb sweetbreads, turnip marinated in butter and rosemary, carrots, black garlic, yellow carrot purée, walnut crumble <sup>(1,3,7,8)</sup> €21

Beef brisket, onion purée, salsa verde, roasted baby leeks, roasted Romaine hearts, Caesar dressing <sup>(3,7)</sup> €22 **GF**

Vegan risotto with yellow tomatoes, fried basil and marinated tempeh €17 **GF** **V**

## SWEET FINISH

Honey semifreddo, cracker, oat crumble, pollen, honey sponge, honey <sup>(1,3,7)</sup> €6.5 **B** **V**

Cheesecake with mohant (a local cheese), raspberry purée and butter crumble <sup>(1,3,7)</sup> €6 **B** **V**

Chocolate choux pastry, cauliflower vanilla cream, cherry sorbet, grapefruit gel, dehydrated grapefruit <sup>(1,3,7)</sup> €6.5 **V**

Strawberries, strawberry foam, strawberry leather, ground pistachios, pistachio sponge, meringue <sup>(1,3,7,8)</sup> €6.5 **V**

Baked apple, pecans, chocolate cake with pecans and sweet potato, caramel mousse, apple chips <sup>(3,7,8)</sup> €6.5 **V** **GF**

**B** BOHINJSKO/FROM BOHINI **V** VEGAN **GF** GLUTEN FREE **V** VEGETARIAN

### ALLERGENS

1. Wheat that contains gluten 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soy 7. Milk / products with lactose 8. Nuts 9. Leaf celery 10. Mustard seeds 11. Sesame seeds 12. Sulfur dioxide 13. Lupin 14. Molluscs

All prices are in € and include VAT. Price list is valid from 25 June 2022.