

7 – course menu 72,00 €

Tuna

on a sauce of double cream from Pustotnik farm,
marinated asparagus with a sauce of lime,
rice vinegar, ginger, soy sauce, and olive oil

Fried Adriatic prawn

with kadaif noodles on a creamy pea sauce,
raviolo with mascarpone cheese, glazed peas, and prawn sauce

Pan-seared scallop

with white asparagus,
pak choi, and orange hollandaise

Seabass

on baby spinach with Datterino tomatoes,
octopus, cockles, Taggiasca olives, and glasswort

Guineafowl breast

on fregula with veal oxtail,
vegetables, and baked apple purée

Venison backstrap

on parsley root foam, bread dumpling with Karst pancetta,
sautéed chanterelle mushrooms, sour cherry ragout,
and baked baby carrots

Mousse of sour cream

from Pustotnik farm with marinated strawberries,
strawberry sorbet, and white chocolate foam

5 – course menu

(includes tuna, fried prawn, fish, venison, and dessert)
52,00 €

3 – course menu

(includes tuna, venison, and dessert)
35,00 €