

maxim

restavracija

A LA CARTE MENU

Hladne in tople predjedi

*Goveji carpaccio s tatarskim biftkom na buffallo burrati,
staran balzamični kis, parmezan ter datterino paradiznik*
15,00€

*Ocvrta pralina rakovice na kremi avokada s solatnicami, stročji fižol,
poširano prepeličje jajce, ravigote omaka ter pena jadranskih škampov*
12,00€

*Domači ravioli z baziliko na paradiznikovem raguju,
buffallo mozzarella s patanegro pršutom ter pena bazilike*
18,00€

Juhe

Dvojno močna goveja juha z mesom, zelenjavo in zdrobovim žličnikom
7,50€

Kremna grahova juha s cappuccino peno
5,50€

Glavna ribja in mesna jed

*File jadranskega brancina na mediteranskem raguju s taggiasca olivami,
kaprami in artičokami, sotirana špinaca, sladki grah in pečeni krompir*
29,00€

*Telečji file z gosjimi jetri in porto omako, domači žepček z gobovim nadevom,
krompirjeva krema, glazirana zelenjava in pire svežih jurčkov*
32,00€

Sladice

*Gratinirana palačinka z albuminsko skuto in pehtranom,
vaniljev sladoled in espuma bourbonske vanilije*
7,50€

*Tortica iz arriba čokolade z giandujjo, vaffli s piemonte lešnikom,
sladoled sambirano čokolade in malinov sorbet*
7,50€

Pogrinjek
3,00€

*Vse cene so v evrih in vključujejo DDV
Podatki o alergeni in o posameznih jedeh in napitkih se nahajajo v katalogu alergenov,
ki ga dobite pri strežnem osebju.*

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Cold and warm starters

*Beef carpaccio with beef tartare on buffalo burrata,
aged balsamic vinegar, parmesan cheese and datterini tomatoes*
15,00€

*Fried crab praline on avocado cream, wild salad, string beans,
poached quail egg, ravigote sauce and Adriatic shrimps espuma*
12,00€

*Ravioli with basil on tomatoes ragout,
buffalo mozzarella with Pata Negra prosciutto and basil foam*
18,00€

Soups

Double beef soup with meat, vegetables and meal
7,50€

Creamy pea soup with cappuccino foam
5,50€

Main fish and meat dishes

*Adriatic sea bass filet on Mediterranean vegetables with taggiasca olives,
capers and artichokes, spinach, sweet peas and baked potatoes*
29,00€

*Veal file with goose liver and porto sauce, ravioli with mushroom filling,
potato cream, glazed vegetables and porcini mushrooms puree*
32,00€

Desserts

*Gratinated pancakes with cottage cheese and tarragon,
vanilla ice cream and bourbon vanilla espuma*
7,50€

*Arriba chocolate and gianduja mousse cake, waffles with piemonte hazelnut,
sambrano chocolate ice cream and raspberry sorbet*
7,50€

Amuse bouche
3,00€

*All prices are in Euros and include VAT
Information of allergens in individual dishes and drinks are located in the catalog of allergens
which can be obtained from the restaurant staff.*