

maxim

restavracija

GOURMET MENU

*Tatar jadranske tune s solato avokada in paradižnika, wasabi omaka,
kvarnerski škamp ter hrustljava bagetta*

*Pečena gosja jetra z orehovim drobljencem, raviol s fourme ambert sirom, pire kutine,
espuma zephyr čokolade in porto omaka z gozdnimi sadeži*

*Domači mini njoki z jadranskimi kozicami, kanaštelami,
sušenim paradižnikom, mladim porom in rakovo omako*

*File romba s šampanjsko omako, kremna špinača,
poširano prepelice jajce in krompirjev čips*

*Prsi goloba na fregoli sardo z omako telečjega repa in zelenjave, pire pečenega jabolka,
raviol z gobovim nadevom in redukcija Pedro Ximenez sherrya*

*Srnin hrbet z lešnikovo skorjico, štrukelj z albuminsko skuto, pire piamonte lešnika,
višnjeve ragu ter srnina omaka*

*Mousse grškega jogurta z mandljevim biskvitom,
sorbet pasijonke in manga*

*Tortica iz jagod, buffalo riccote in mascarpone sira,
sladoled bele čokolade, jagodni sorbet in espuma borbonske vanilije*

Cena menuja 80,00€

Gourmet menu s 7 hodi - brez grškega jogurta 70,00€

Gourmet menu s 6 hodi - brez grškega jogurta in domačih njokov 60,00€

Vinska spremljava

Tuna tatar: Bjana rose, suho, Miran Sirk, Goriška brda, Slovenija

Gosja jetra: Renski rizling, polsladko, Čurin Praprotnik, Štajerska, Slovenija

Domači njoki: Sauvignon Blanc, Cloudy Bay, suho, Nova Zelandija

File romba in prsi goloba: Puligny Montrachet, suho, Louis Latour, Burgundija, Francija

Srnin hrbet: Modri pinot Opoka, suho, Marjan Simčič, Goriška brda, Slovenija

Jagodna tortica: Rumeni muškät, sladko, Prus, Bela Krajina, Slovenija

Cena vinske spremljave 42,00€/osebo

Gourmet menuje pripravljamo za minimalno dve osebi.

Vse cene so v evrih in vključujejo DDV.

GOURMET MENU

*Adriatic tuna tartare with avocado and tomato salad, wasabi sauce,
scampi and crispy baguette*



*Roast goose liver with walnut crumble, ravioli with filling of fourme d'ambert cheese,
quince puree, zephyr chocolate espuma and porto sauce with forest fruits*



*Homemade mini gnocchi with Adriatic shrimps, scallops,
dried tomatoes, young leek and crab sauce*



*Turbot file with champagne sauce, creamy spinach,
poached egg and potato chips*



*Pigeon breast on fregola with veal tail and vegetable sauce, roast apple puree,
ravioli with mushroom filling and reduction of Pedro Ximenez sherry*



*Venison back with hazelnut crust, dumplings with cottage cheese,
piemonte hazelnuts puree, cherry ragout and venison sauce*



*Mousse of Greek yogurt with almond biscuit,
passionfruit and mango sorbet*



*Strawberry, buffalo ricotta and mascarpone cheese cake,
white chocolate ice cream, strawberry sorbet and bourbon vanilla espuma*

Gourmet menu 80,00€

Gourmet menu with 7 courses - without mousse of Greek yogurt 70,00€

Gourmet menu with 6 courses - without mini gnocchi and mousse of Greek yogurt 60,00€



Wine pairing

Tuna tartare: *Bjana rose, sparkling wine, dry, Miran Sirk, Goriška brda, Slovenia*

Goose liver: *Renski rizling, semi-sweet, Čurin Praprotnik, Styria, Slovenia*

Homemade gnocchi: *Sauvignon Blanc, Cloudy Bay, dry, New Zealand*

Turbot file and pigeon breast: *Puligny Montrachet, dry, Louis Latour, Burgundy, France*

Venison back: *Pinot Noir Opoka, dry, Marjan Simčič, Goriška brda, Slovenia*

Strawberry cake: *Yellow muscat, sweet, Prus, Bela Krajina, Slovenia*

Price per Wine pairing 42,00€/person

*Gourmet menus are prepared for a minimum of two persons.
All prices are in Euros and includes VAT.*