

PINOALPINO

Respect for tradition, boundless curiosity, and a passion for discovery shape every dish on this menu. Our chef Maj Suhadolnik and his dedicated team craft each plate with creativity and precision, promising a dining experience that will surprise and delight. Bon appétit!

4-COURSE LOCAL TASTING MENU

Dry-aged trout, ponzu, fermented radishes, pumpkin seeds (4,6)
Ravioli with tepka pear, aged cow's cheese, long pepper, and candied walnuts (1,3,7,8)
Fried pulled lamb, cooked yoghurt, chive emulsion, cumin (1,3,7)
Handmade plum dumplings with crumbles (1,3,7)

Menu / 55 €
Wine pairing / 24 €

COLD

Beef tartare, bone marrow, parmesan bread (1,3,4,7,10) / 19 €
Dry-aged trout, ponzu, fermented radishes, pumpkin seeds (4,6) / 17 €
Greek salad à la Maj (7) / 9 €
Burrata, fermented asparagus, tomato oil (7) / 15 €
Chicken liver pâté, almond praline, parmesan cheese (7,8,9) / 12 €
Charcuterie board (for 2 persons) (7,8) / 25 €
Cheese board (for 2 persons) (7,8) / 23 €
Homemade bread and butter (1,7) / 3 €

WARM

Cream soup / Daily soup / 7 € / 6 €
Broccoli, sea buckthorn cream sauce, pumpkin seeds (7) / 12 €
Risotto with tomato water, pea garum, lardo, and fried celery leaves (1,7,9) / 16 €
Barley risotto with coffee shoyu, roasted coulfiflower and truffle (1,7) / 17 €
Ravioli with tepka pear, aged cow's cheese, long pepper, and candied walnuts (1,3,7,8) / 14 €
Pasta Carbotriciana (1,3,7) / 16 €

MAIN

Seasonal salad with dry-aged trout, orange, citrus dressing and pumpkin seeds (4,6) / 16 €
Miso-glazed eggplant, tomato sauce, aged cheese (7,9) / 17 €
Fried pulled lamb, cooked yoghurt, chive emulsion, cumin (1,3,7) / 26 €
Dry-aged trout fillet, garum and trout roe, fermented fennel (4,7) / 23 €
Meatballs, potato purée, whipped feta cheese (1,7,9) / 21 €
Fried chicken wings, black garlic emulsion (1,3,10) / 19 €
Beef fillet (tenderloin), potato pave, long pepper sauce (7) / 36 €

SWEET

Chocolate mousse, fermented peach gel, olive oil with vanilla (3,7) / 7 €
Pavlova cake, fermented strawberries, terragon ice cream (3,7) / 8 €
Handmade plum dumplings with crumbles (1,3,7) / 8 €

KIDS' MENU

Soup, pasta / 16 €

Cover charge / 2 €

All prices are in EUR including VAT. Price list valid from June 16th 2025.

Pino Alpino d.o.o., Borovška cesta 83, 4280 Kranjska Gora, DŠ: SI17163650

1-gluten 2-crustacean, 3-egg, 4-fish, 5-peanuts, 6-soybeans, 7-dairy products, 8-nuts, 9-celery, 10-mustard seeds, 11-sesame, 12-sulphur dioxide, 13-lupin, 14-molluscs