

PINOALPINO

4-COURSE TASTING MENU

Salad with tomatoes, cucumbers, feta and tarragon ⁽⁷⁾	
Buckwheat "žganci" with porcini mushrooms and cracklings ^(1,7)	
Dry-aged trout fillet with fennel and brioche ^(1,3,4,7)	
Peach with vanilla ice cream and pumpkin seed oil ^(3,7)	51 €
Wine pairing	24 €

KIDS' MENU

Soup	
Pasta	16 €

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STARTERS

Vitello tonnato ^(3,4,10)	17 €
Beef tartare with bone marrow ^(1,3,4,7,10)	19 €
Salad with tomatoes, cucumbers, feta and tarragon ⁽⁷⁾	9 €
Burrata with tomatoes and basil ⁽⁷⁾	16 €
Chicken liver pâté ^(7,8,9)	12 €
Charcuterie board (for 2 persons) ^(7,8)	25 €
Cheese board (for 2 persons) ^(7,8)	23 €
Homemade focaccia and butter ^(1,7)	5 €
Beef soup	6 €
Cream soup of the day	7 €
Broccoli with yoghurt and crumbles ^(1,7)	14 €
Buckwheat "žganci" with porcini mushrooms and cracklings ^(1,7)	13 €
Risotto with tomato and lardo ^(1,7,9)	16 €
Barley risotto with cauliflower and truffle ^(1,7)	17 €
Ravioli with tepka pear and cottage cheese ^(1,3,7,8)	15 €
Pasta with stracciatella and bell pepper ^(1,3,7)	17 €

MAIN COURSES

Seasonal salad with cold-smoked trout and orange ⁽⁴⁾	16 €
Seasonal salad with brie, peach and pine nuts ^(7,8)	16 €
Fried eggplant with sour-spicy sauce ^(1,3)	19 €
Dry-aged trout fillet with fennel and brioche ^(1,3,4,7)	24 €
Fried chicken wings and spicy mayo ^(1,3,6,10)	20 €
Viennese cutlet with potato purée and kimchi ^(1,3,7)	25 €
Slow-roasted lamb with polenta ^(1,7,9)	26 €
Beef in pepper sauce with potatoes ⁽⁷⁾	33 €

SLADKO

Peach with vanilla ice cream and pumpkin seed oil ^(3,7)	8 €
Chocolate mousse ^(3,7)	8 €
Pavlova cake ^(3,7)	8 €
Handmade plum dumplings with breadcrumbs ^(1,3,7)	9 €
Affogato ^(3,7)	6 €
Cover charge	2 €