

5 - COURSE TASTING MENU

Amuse bouche

Crostade with fermented radishes, leek cream (1, 3, 7)

Fried choux pastry with aged cheese, cottage cheese with black lime (1, 3, 7)

Menu

Hokkaido pumpkin, pumpkin seeds, house-made mascarpone (7)

Confit dry-aged trout, fermented radishes, roe, garum (4, 7)

Orzotto with bee pollen garum, egg foam with house-made sriracha, pickled black trumpets (1, 3, 7, 12)

Venison, cured pork, porcini garum (7)

Pumpkin seed ice cream, miso caramel, sumac crunch (1, 3, 7)

Petit fours

Grandmother’s “Bajadera” (1, 7, 8)

Cockta marshmallow

Menu 69 €

Wine pairing 30 €

COLD STARTERS

Burrata, tarragon, saffron pear vinegar, olive oil (7) 16 €

Chicken liver pâté, pumpkin seed praline (7, 8, 9) 12 €

Beef tartare with bone marrow, parmesan breadj (1, 3, 4, 7, 10) 19 €

Selection of cheeses and cured meats (for 2 persons) (7, 8) 25 €

Selection of cheeses (for 2 persons) (7, 8) 23 €

Homemade bread and butter (1, 7) 3 €

WARM STARTERS

Beef soup / Creamy soup 6 € / 7 €

Orzotto with bee pollen garum, egg foam with sriracha, pickled black trumpets (1, 3, 7, 12) 14 €

Ravioli with wild pear “tepka”, candied walnuts, long pepper, buttermilk garum (1, 3, 7, 8) 15 €

Confit and roasted cabbage, miso breadcrumbs, cranberry marmalade, porcini garum (1, 7) 16 €

Risotto Milanese with caramelised black sausage (1, 7) 16 €

Pasta with Hokkaido pumpkin sauce, stracciatella and pumpkin seed (1, 3, 7) 16 €

Creamy pasta with venison garum and lardo (1, 3, 7) 17 €

MAIN DISHES

Radicchio, brie, pears, candied walnuts, balsamic vinaigrette (7, 8, 12) 16 €

Beetroot, candied hazelnuts, crème fraîche, olive zabaglione (3, 7, 8) 18 €

Dry-aged trout, fermented radishes, garum, roe, brioche (4, 7) 24 €

Veal Wiener schnitzel, mashed beans with potatoes (“matevž”), kimchi (1, 3, 7) 25 €

Crispy pulled lamb, cumin yogurt, chive emulsion (1, 3, 7) 26 €

Venison, celeriac, black garlic (7, 9) 32 €

DESSERTS

Pumpkin seed ice cream, miso caramel, sumac crunch (1, 3, 7) 8 €

White chocolate with yogurt, orange, olive oil (7) 8 €

Homemade plum dumplings (1, 3, 7) 9 €

KIDS’ MENU

Soup, pasta 16 €

Cover charge 2 €