

























Menu
















*An enticing introduction**(Cold Hors d'Oeuvres)*

	€
French oysters	50.00/kg
	
Adriatic prawns	110.00/kg
	
Lobster in different styles	100.00/kg
	
Prawn carpaccio, green apple granita, olive oil butter	30.00
  	
Fried giant river prawn in kataifi dough, sweet and sour sauce, vegetables in season	28.00
    	
Stag carpaccio, quince mustard with classic mustard, parmesan cracker, fried nuts, pickled chanterelles	18.00
  	
House-made duck pâté, fig mustard, baked carrot cream, pistachio, foie gras	24.00
   	















*Home sweet home**(Soups)*

Lobster soup, fried prawn, sour cream	10.00
    	
Clear vegetable soup with polenta roché	6.00
	













*A warm hug**(Warm Hors d'Oeuvres)*

Ravioli with anglerfish, parsnip, carrot, fish sauce, parsley oil	19.00
   	
Acquarello rice, red prawn tartare, lime	28.00
 	
Gnocchi, veal ragout, roasted porcini, Tolmin cheese fondue	22.00
   	
Zlikrof filled with cottage cheese, maize, hazelnuts	18.00
    	








*Thinny tricks**(Main dishes)*

Butter-cooked trout fillet, pot barley, spinach, pine nuts, tomato powder	23.00
   	
Fried red mullet, potatoes, lime, fennel, chives	16.00
  	
Baked veal saddle, Tortellino with chanterelles, caramelized scallion, veal reduction	25.00
   	
Stewed lamb leg, polenta, celery tuber, pickled red onion	20.00
  	

*Burning desire**(Flambé Prepared in Front of the Guest)*

Lobster tortellini, crayfish sauce, tuber vegetables, wakame algae	32.00
   	
Sea bass fillet, Coquille St. Jacques sauce, black lentils	32.00
   	
Ravioli with cottage cheese and raisins, with orange and raisin flambé	12.00
   	

*Epilogue**(Desserts)*

Caramel pie with hazelnuts, Williams sorbet, pear gel	8.00
   	
Pavlova with Bourbon vanilla cream, fruit in season, and house-made sorbet	8.00
  	
Greetings from kitchen	5.00

Food allergens menu list:

