



GARDEN RESTAURANT

**CENIK
PRICELIST**

HLADNE PREDJEDI / COLD STARTERS

Piščančja paštetka s prečiščenim maslom, med s tartufi, popečen kruh
Chicken pâté with clarified butter, truffle-infused honey, toasted bread

*(1,7)

9 €

Carpaccio rdeče pese na solatki rukole, špinače in pomaranče,
pražen sezam, kis črnega ribeza

*Beetroot carpaccio on a bed of rocket, spinach, and oranges,
toasted sesame seeds, blackcurrant vinegar*

*(1,11,12)

8 €

Narezek suhih mesnin, domača marmelada, vložnine, popečen kruh
Assortment of cured meats, homemade jam, pickled goods, toasted bread

*(1)

15 €

TOPLE PREDJEDI / WARM STARTERS

Ajdov krap, omaka popečenih lisičk, kocke popečenega mladega sira
Buckwheat pockets, chanterelle sauce, cubes of toasted young cheese

*(1,3,7)

9 €

Kremna špinačna juha, popečeni kruhovi krutoni,
domača kislá smetana z zelišči

*Creamy spinach soup, toasted bread croutons,
homemade sour cream with herbs*

*(1,7)

8 €

GLAVNE JEDI / MAIN COURSE

Piščančji file v omaki suhih hrušk,
ajdovi krapi s skuto, kuhana sezonska zelenjava
*Chicken fillet in dried pear sauce, buckwheat ravioli with cottage cheese,
boiled seasonal vegetables*

*(1,3,7)

26 €

File postrvi z drobnjakovim pirejem, pečeni šampinjoni
kuhana sezonska zelenjava, ribja omaka z zelišči
*Trout fillet with chive mash, roasted mushrooms,
boiled seasonal vegetables, herb fish sauce*

*(4,7)

28 €

Steak rdeče pese s kremo pečene cvetače, pečen pariški krompir
kuhana sezonska zelenjava, granatno jabolko, drobnjakovo olje
*Beetroot steak with roasted cauliflower cream, roasted Parisian potatoes,
boiled seasonal vegetables, pomegranate, chive oil*

*(1)

25 €

Solatni krožnik s piščancem, avokadom in pomarančo
(izbor sezonske solate, piščančja prsa, avokado, pomaranča,
češnjev paradižnik krutoni, hišni preliv s citrusi)

*Chicken, avocado, and orange salad
(seasonal salad selection, chicken breasts, avocado, orange,
cherry tomatoes, croutons, house citrus dressing)*

*(1,12)

16 €

PONUDBA ZA NAJMLAJŠE / CHILDREN'S MENU

Ocvrti piščančji trakci s sezamom, ocvrt krompirček, coctail omaka
Sesame-coated fried chicken strips, fried potato sticks, cocktail sauce

*(1,3,11)

12 €

Testenine /Pasta:

- Omaka bologneze
Bolognese sauce
- Paradižnikova omaka
Tomato sauce

*(1,3)

10 €

SLADICE / DESSERT

Medena panakota, orehov drobljenec omaka sladkega vina,
sveže sezonsko sadje, cvetni prah

*Honey panna cotta, walnut crumble, sweet wine sauce,
fresh seasonal fruit, pollen*

*(1,7,8,12)

8 €

Garden Zavitek

(pečeno listnato testo, mousse zelenega jabolka, crumble, cimet)

Garden-style strudel

(baked puff pastry, green apple mousse, crumble, cinnamon)

*(1,3,7)

10 €

*ALERGENI



Od semena do krožnika

Naš kuharski mojster za vas pripravlja sodobne kulinarčne mojstrovine, za katere navdih črpa iz tradicionalne slovenske kuhinje.

Trudimo se, da jih v kar največji meri sestavljamo iz sezonskih pridelkov, ki so zrastle na našem vrtu ali okoliških kmetijah. Kot so to počele že naše babice. Ker verjamemo, da je naravno najbolj okusno.

From seed to plate

Let our master chef seduce you with contemporary culinary masterpieces, inspired by traditional Slovenian cuisine.

We try as much as possible to create them from seasonal produce, grown on our garden or on surrounding farms, just the way our grandmothers used to do. Because we believe that natural equals tasty.

Alkoholnih pijač ne strežemo vinjenim osebam, mladoletnim osebam in osebam, za katere upravičeno domnevamo, da bodo alkoholne pijače posredovale mladoletnim. Cene vsebujejo DDV in so v EUR. Cenik velja od 29. 03. 2024.

Alcoholic beverages may not be served to intoxicated persons, minors and persons for whom there is reason to believe that they will hand alcoholic beverages to minors. Prices are listed in EUR and include VAT. The price list is valid as of 29 March 2024.