

BISTRO

Meni / Menu

hladne jedi / cold dishes

Goveji tatar z gorčičnimi semeni, vloženo šalotko in balzamičnim kisom

Beef tartare with mustard seeds, pickled shallots, and balsamic vinegar

14,90 EUR

Vitello tonnato s kaprami in zeliščnim oljem

Vitello tonnato with capers and herb oil

14,50 EUR

Bivolja mozzarella s hladno paradižnikovo omako in baziliko

Buffalo mozzarella with cold tomato sauce and basil

12,90 EUR

Bakalar z olivami in česnovim kruhom

Bakalar (stockfish spread) with olives and garlic bread

9,90 EUR

Suhe toskanske mesnine s starano gaudo in vložninami

Dry Toscan cured meats with aged Gauda and pickles

14,50 EUR

tople jedi / warm dishes

Paradižnikova juha s feto in rožmarinom

Tomato soup with feta cheese and rosemary

6,50 EUR

Krompirjevi njoki z jurčki, govejim filejem in češnjevim paradižnikom

Potato gnocchi with porcini mushrooms, beef fillet, and cherry tomatoes

16,50 EUR

Rezanci s hobotnico, olivami, oljčnim oljem in suhim paradižnikom

Tagliatelle with octopus, olives, olive oil, and sundried tomatoes

16,50 EUR

Polnozrnat špageti z artičokami, dimljeno skuto in limeto

Whole wheat spaghetti with artichokes, smoked cottage cheese, and lime

14,90 EUR

Na žaru pečeni gamberi z mangovo omako in algami

Grilled prawns with mango sauce and seaweed

15,90 EUR

Špinačni rezanci s smetano, gamberi in bučkami

Spinach tagliatelle with cream, prawns, and zucchini

14,90 EUR

Sirovi ravioli s piščancem in žafranom

Cheese ravioli with chicken and saffron

14,90 EUR

Špageti "caccio e pepe"

Spaghetti "caccio e pepe"

12,50 EUR

kosila lunch

2-hodno kosilo

2-course lunch

16,00 EUR

3-hodno kosilo

3-course lunch

21,00 EUR

glavne jedi / main courses

File lososa v azijski glazuri s kremo sladkega krompirja in vodna kreša

Salmon fillet in Asian glaze with sweet potato cream and watercress

24,50 EUR

Piščančje prsi v kokosovem mleku s tajskim curryem, stročji fižol in pečeno korenje

Chicken breasts in coconut milk with Thai curry, green beans, and roasted carrots

15,90 EUR

File brancina z limoninim pirejem, maslena omaka s češnjevim paradižnikom

Sea bass fillet with lemon puree and butter sauce with cherry tomatoes

18,90 EUR

Na žaru pečen goveji ribeye (300 g) z gratinirano polento in mlado berivko

Grilled ribeye steak (300 g) with gratin polenta and young lettuce

29,50 EUR

solatni krožniki / salad plates

Mešana drobna solata z rukolo, češnjem paradižnikom, olive, popečeni gamberi

Mixed baby greens with arugula, cherry tomatoes, olives, and grilled prawns

14,90 EUR

Solata ledenka, pečen piščančji file, kremni dresing, sladko kislom omaka, parmezan

Iceberg lettuce salad, roasted chicken breast, creamy dressing, sweet and sour sauce, aged cheese

13,50 EUR

Mlada špinača z berivko, praženi orehi, mladi sir, meden dresing s figami

Young spinach with young lettuce, toasted walnuts, young cheese, fig honey dressing

14,50 EUR