



Spoštovani obiskovalci Hotela Planinka !

Hotel Planinka stoji na mestu, ki že stoletje povezuje domačine ter ostale mimoidoče, ki obišejo naš kraj. Na tem mestu sta se pred več kot stotimi leti združili dve stanovanjski hiši v mogočno »Šemovo« hišo. Skozi leta se je spreminjala namembnost objekta. Leta 1963 je bil objekt preurejen v Gostišče Planinka, leta 1972 pa v Hotel Planinka. Od takrat do danes je Hotel doživel čisto vse; Od razcveta v 70. letih do bridkega konca v 90ih! Leta 2011 sva Hotelu nova lastnika ponudila nov začetek, od takrat naprej smo na popotovanju katerega del ste trenutno tudi Vi! Veliko ljudi si je delilo ta kraj pred nami, veliko jih pride še za nami, želiva vam obilo lepih trenutkov na tem mestu, v tem času!

Dear Guest, welcome to the Hotel Planinka !

Hotel Planinka is situated on a site that for centuries connects the locals and other passers-by who visited our place. More than a hundred years ago, two houses were merged into this mighty "Šem's" house. Throughout the years, the purpose of the building changed. In 1963, the building was converted into a Planinka guest house, and in 1972 it became a Hotel Planinka. Since then, the Hotel has faced with everything; From the boom in the 70s till 90s and after that time hotel went into a long period of decline! In year 2011, the new owner offered a new start to the hotel. Since then we are on the journey of which part you are currently also! Many people shared this place before of us, many come after us, we wish you plenty of nice moments in this place, during this time!

Helena in Tomaž Žerovnik



Leto / Year 1964



Leto / Year 1976



PLANINKA SELECTION MENU

Metulj mariniranega lososa s koprom in namazom bazilike, kaviar

**Zgornjesavinjski želodec z namazom iz skute značilni poltrajni, soljeni in začinjeni Mohovt,
solata z bučnim oljem in semeni**

Špargljeva juha s čemaževim listom in žličnikom rikote, čemaža in mandeljnov

Domači žlinkrofi na način Chefa kuhinje

**Hrustljivo pečen file postrvi s pomarančno melisino omako, čemažev pire, korenčkova
krema in solata z oreščki**

**Srnin hrbet v hruškovi omaki z brinovimi jagodami, polenta, cvetačni pire, koleraba z
žafranom in sveža hruška**

Tête de Moine sir z medom akacije in posušenim Cohiba tobakom

**Domača sladica s poezijo treh čokolad na Flosu z malinovim sorbetom
in gozdnimi sadeži**

**3 hodi : 27,00€
4 hodi: 35,00€
5 hodov: 44,00€
6 hodov: 51,00€
8 hodov: 67,00€**



PLANINKA SELECTION MENU

Butterfly of marinated salmon with dill, basil cream sauce and caviar

**Zgornjesavinjski želodec home made salami stuffed with pieces of bacon and pork meat
with cottage cheese Mohovt, salad with pumpkin oil and seeds**

Asparagus soup with wild garlic leaves and Ricotta dumpling with wild garlic and almonds

Home made dumplings prepared in Chef's own style

**Crispy baked fillet trout in a sauce of orange - melissa, wild garlic puree, carrot cream and
salad with nuts**

**Deer fillet in pear sauce with juniper berries, polenta, cauliflower puree, kohlrabi with
saffron and fresh pear**

Tête de Moine cheese with acacia honey and Cohiba tobacco leaf

**Local dessert with Ingot of three chocolates Valrhona on Timber rafting, sorbet of
raspberry's and forest fruits**

3 courses: 27,00€

4 courses: 35,00€

5 courses: 44,00€

6 courses: 51,00€

8 courses: 67,00€



**HLADNE PREDJEDI / COLD STARTERS / KALTE VORSPEISEN / ANTIPASTI FREDDI /
ENTRÉES FROIDES**

Zgornjesavinjski želodec z namazom iz skute značilni poltrajni, soljeni in začinjeni Mohovt

Zgornjesavinjski želodec home made salami stuffed with pieces of bacon and pork meat
with local cottage cheese Mohovt

Am hof geräucherter hausgemachte Wurstspezialität gefüllt mit Schweinefleisch und Speck
mit hausgemachte Quark mit Namen »Mohovt«

Insaccato tipico della valle della savinja "Zgornjesavinjski želodec" con ricotta locale » Mohovt«

Saucisson typique de la région de la Savinja à base d'estomac de porc avec fromage cottage local
»Mohovt«

€ 8,60



Metulj mariniranega lososa s kopro m z namazom bazilike in kaviarjem

Butterfly of marinated salmon with dill, basil cream sauce and caviar

Schmetterling mariniertem Lachs mit Dill, Basilikum-Sahne-Sauce und Kaviar

Farfalla di salmone marinato con aneto, salsa di basilico e caviale

Papillon de saumon mariné à l'aneth, sauce crème au basilic et caviar

€8,30



Srnin carpaccio s staranim parmezanom prelito s sokom črnih tartufov

in olivnim oljem

Deer carpaccio with parmesan cheese parumed with black truffle juice and olive oil

Rhee Carpaccio mit Parmesan-Käse parfūmiert mit schwarzem Trüffel Saft und Olivenöl

Carpaccio di cervo con parmigiano profumato con succo di tartufo nero e olio d'oliva

Carpaccio de cerf avec du parmesan parfumé avec du jus de truffe noire et d'huile d'olive

€8,90



TOPLE PREDJEDI / WARM STARTERS / WARME VORSPEISEN /

ANTIPASTI CALDI/ ENTRÉES CHAUDES

Domači žlinkrofi na način Chefa kuhinje

Home made dumplings » Žlinkrofi« prepared in Chef's own style
Hausgemachte Knödel » Žlinkrofi« vorbereitet auf eigener Chef Stil
Gnocchi con carne »Žlinkrofi« preparato su stile di Chef
Boulettes de viande » Žlinkrofi« à la façon de Chef

€7,40



Rižota z beluši, mlado čebulo, žafranom in kraljevimi kozicami

Risotto with asparagus, spring onions, saffron and royal shrimp
Risotto mit Spargel, Frühlingszwiebeln, Safran und Königskrabben
Risotto con asparagi, cipolline, zafferano e gamberi reale
Risotto aux asperges, oignons de printemps, le safran et la crevette royale

€ 8,10



Ravioli polnjeni z zeleno in šampinjoni v capuccinu gob in kostanja

Ravioli filled with celeriac and champignon in braun mushrooms capuccino
Ravioli gefüllt mit Sellerie und Champignons mit Pilzen Cappuccino
Ravioli con sedano rapa e champignon e fungo cappuccino
Raviolis avec raves et champignons et champignon cappuccino

€ 8,90



**GLAVNE JEDI / MAIN DISHES / HAUPT SPEISEN / SECONDI PIATTI /
PLATS PRINCIPAUX**

**Srnin hrbet v hruškovi omaki z brinovimi jagodami, polenta, cvetačni pire, koleraba z
žafanom in sveža hruška**

Deer fillet in pear sauce with juniper berries, polenta, cauliflower puree, kohlrabi
with saffron and fresh pear

Rehfilet in Birnensauce mit Wacholderbeeren, Polenta, Blumenkohlpüree, Kohlrabi
mit Safran und frischer Birne

Filetto di cervo in salsa di pere con bacche di ginepro, polenta, purea di cavolfiore,
cavolo rapa allo zafferano e pera fresca

Filet de chevreuil en sauce poire aux baies de genièvre, polenta, purée de chou-fleur,
chou-rave au safran et poire

€17,90



**Pečen telečji hrbet z omako Mascarpone s porom, čemažev pire, korenčkova krema, bučke
in motovilec s pistacijo**

Roasted veal medallions with Mascarpone sauce and leek, wild garlic puree, carrot cream,
zucchini and salad with pistachio

Gebratene Kalbsmedaillon mit Mascarpone-Sauce und Lauch, Bärlauchpüree, Karottencreme,
Zucchini und Salat mit Pistazien

Arrosto vitello medaglione con salsa al mascarpone e porro, purea di aglio selvatico, crema di
carote, zucchini e insalata al pistacchio

Roti veau medaillon à la sauce Mascarpone et au poireau, purée d'ail sauvage, crème de carottes,
courgettes et salade à la pistache

€17,90



**Beefsteak v omaki rožmarina, mlad krompir, ajdova kaša z zelenjavo,
cvetačna krema in jurčki**

Beefsteak in rosemary sauce, young potatoes, buckwheat porridge with vegetables,
cauliflower puree and mushrooms

Beefsteak in Rosmarinsauce, junge Kartoffeln, Buchweizenbrei mit Gemüse,
Blumenkohlpüree und Pilze

Beefsteak con salsa al rosmarino, patate novelle, polenta di grano saraceno con verdure,
purea di cavolfiore e funghi

Beefsteak à la sauce au romarin, jeunes pommes de terre, bouillie de sarrasin aux légumes,
purée de chou-fleur et champignons

€18,40



**Pečen svinjski file v sezamovi skorjici, čemaževa omaka, slan štrukelj, šparglji, rikotin
cmok, korenje Julienne in krompirjev čips**

Roasted pork medallions in sesame crust, wild garlic sauce, cheese dumplings, asparagus, ricotta
dumplings, Julienne carrots and potato chips

Gebratene Schweinemedallions in Sesamkruste, Bärlauchsoße, Käseknödel, Spargel,
Ricottaknödel, Julienne-Karotten und Kartoffelchips

Arrosto medaglioni di maiale in crosta di sesamo, salsa all'aglio selvatico, canederli al formaggio,
asparagi, gnocchi di ricotta, carote Julienne e patatine

Rôti Médailles de porc en croûte de sésame, sauce à l'ail des bois, quenelles au fromage,
asperges, quenelles à la ricotta, carottes Julienne et croustilles

€ 15,90



**Vegetarijanski krožnik: slan štrukelj, čemažev pire, šparglji, cvetačna krema,
korenčkov pire in solata z mandeljni**

Vegetarian plate: cheese dumpling, wild garlic puree, asparagus, cauliflower,
carrot puree and salad with almonds

Vegetarische Platte: Käseknödel, Bärlauchpüree, Spargel, Blumenkohl,
Karottenpüree und Salat mit Mandeln

Piatto vegetariano: canederli al formaggio, purè di aglio selvatico, asparagi, cavolfiore,
purea di carote e insalata con mandorle

Assiette végétarienne: boulette de fromage, purée d'ail sauvage, asperge, chou-fleur,
purée de carottes et salade aux amandes

€ 11,90



RIBE / FISH / FISCH / PESCE / POISSONS

File smuča s pehtranovo omako, rižota s šparglji in pinjolami, pire kolerabe z žafranom in pečen češnjev paradižnik

File zander with tarragon sauce, risotto with asparagus and pine nuts, kohlrabi puree with saffron and baked cherry tomato

Filet Sander Lucioperca mit Estragonsauce, Risotto mit Spargel und Pinienkernen, Kohlrabipüree mit Safran und gebackener Kirschtomate

File Sander luciope con salsa al dragoncello, risotto con asparagi e pinoli, purea di cavolo rapa allo zafferano e pomodorini al forno

File Sander Lucioperca sauce à l'estragon, risotto aux asperges et pignons, purée de chou-rave au safran et tomate cerise cuite

€18,10



Hrustljivo pečen file postrvi s s pomarančno melisino omako, čemažev pire, korenčkova krema in solata z oreščki

Crispy baked fillet trout
in a sauce of orange - melissa, wild garlic puree, carrot cream and salad with nuts

Knusprig gebackene Filetforelle
in einer Sauce aus Orange - Melisse, Bärlauchpüree, Karottencreme und Salat mit Nüssen

Trota di filetto croccante
in salsa d'arancia - melissa, purè di aglio selvatico, crema di carote e insalata con noci

Truffe au filet fou croûte
dans une sauce d'orange - mélisse, purée d'ail sauvage, crème de carotte et salade aux noix

€14,90



SOLATA / SALAD / SALAT / INSALATA / SALADE

Cesar solata / Salad / Salat / Insalata / Salade

Zelena solata s slanino in piščancem, balzamični preliv

Green salad with bacon and chicken , balsamic dressing

Grüner Salat mit Speck und Hühnerfleisch, Balsamico-Dressing

Insalata verde con pancetta e pollo , condimento balsamico

Salade verte avec du bacon et le poulet , vinaigrette balsamique

€6,60



Fitnes solata / Salad / Salat / Insalata / Salade

Mešana solata s šampinjoni, puranom, curry in jogurtov preliv

Mixed salad with mushrooms, turkey , curry and yoghurt dressing

Gemischter Salat mit Pilzen, Truthahn, Curry und Joghurtdressing

Insalata mista con funghi, tacchino , curry e yogurt spogliatoio

Salade mixte avec des champignons , de la dinde , curry et sauce au yaourt

€7,20



SLADICE / DESSERTS / DESSERT / DOLCI / DESSERTS

**Domača sladica s poezijo treh čokolad na Flosu
z malinovim sorbetom in gozdnimi sadeži**

Local dessert with Ingot of three chocolates Valrhona on Timber rafting,
sorbet of raspberry's and forest fruits

Lokales Dessert mit Barrique von drei Pralinen Valrhona auf Holz-Rafting,
Sorbet von Himbeeren und Waldfrüchten

Dessert locale con lingotto di tre cioccolatini Valrhona su rafting in legno,
sorbetto di lamponi e frutti di bosco

Dessert local avec Lingot de trois chocolats Valrhona sur rafting,
sorbet de framboise et fruits des bois

€5,70



Kremna rezina

Bled Cream Cake

Cremeschnitte

Pasta crema

Gâteau à la crème

€2,50



Čokoladna krogla presenečenja

Chocolate ball surprise

Schokolade Kugel Überraschung

Ciocolato ciotola sorpresa

Chocolat bol surprise

€5,10



Sončnica z italijanskim meringuem polnjena s svežim sadjem in prelivom pasijonke s sladoledom in karameliziranim sladkorjem

Sunflower shaped Italian meringue topped with fresh fruits, Passion fruit coulis, ice cream and caramelized sugar

Sonnenblumen mit italienische Baiser mit frischen Früchten, Passionsfrucht-Coulis, Eiscreme und karamellisiertem Zucker

Girasole a forma di meringa italiana condita con frutta fresca, coulis di frutto della passione, gelati e zucchero caramellato

Meringue italienne en forme de tournesol surmontée de fruits frais, Coulis de fruits de la passion, glace et sucre caramélisé

€5,90



Čokoladni souffle z jagodnim prelivom in vaniljevim sladoledom

Chocolate souffle with strawberry sauce and vanilla ice cream

Schokoladensouffle mit Erdbeersauce und Vanilleeis

Soufflé al cioccolato con salsa di fragole e gelato alla vaniglia

Chocolate souffle avec coulis de fraises et de la crème glacée à la vanille

€4,90

WELCOME TO
HOTEL PLANINKA



MENU

