



ALPSKI MENU

Za začetek srna na sodoben način...

Srnin carpaccio s staranim parmezanom prelito s sokom črnih tartufov
in olivnim oljem

Naravno sušena mesnina v predalpski klimi v lesenih kaščah...

Zgornjesavinjski želodec z namazom iz skute »Mohovt«

Tradicionalna juha v jesenskem času...

Bučna juha z rikotinim žličnikom, bučnimi semeni in bučnim oljem

Skrivnost naših babic...

Domači žlinkrofi polnjeni z dimljenim mesom, jabolčna juha s hrenom, ocvirki

Postrv, naravni zaklad reke Savinje....

Hrustljivo pečen file postrvi z žafranovo omako,
ješprenova rižota z rdečo peso, mandlji, pinjolami in skuto

Srna, tradicionalno v naših gozdovih

Srnin hrbet v figovi omaki, kostanjev pire,
kruhova rolada z bučo, pesina krema, kostanj

Med in mleko iz sosednjih travnikov...

Domači sir z medom akacije in posušenim Cohiba listom

Flosarska zgodba na krožniku...

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

3 hodi : 33,00€

4 hodi: 41,00€

5 hodov: 49,00€

6 hodov: 57,00€

7 hodov: 66,00€

8 hodov: 75,00€



ALPINE MENU

For first dish: Deer in a modern way ...

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

Naturally dried meats in the Alpine climate in wooden granaries ...

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

Traditional soup in autumn ...

Pumpkin soup with ricotta dumpling, pumpkin seeds and pumpkin oil

The secret of our grandmothers ...

Home-made dumplings »žlinkrofi« filled with smoked meat and sprinkled with apple-horseradish soup, cracklings

Trout, natural treasure of the Savinja River

Crispy baked fillet trout with mint sauce,
Soft polenta with blueberries, broccoli and cauliflower

Venison, traditionally in our forests

Venison back in fig sauce, chestnut puree, bread roll with pumpkin, beetroot puree, chestnut

Honey and milk from neighboring meadows ...

Homemade local cheese with acacia honey and Cohiba tobacco leaf

Timber raft's story on a plate....

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

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