



# New Year's Eve

## HOT AND COLD BUFFET MENU

### COLD STARTERS

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| Marinated Vegetables with Fresh Herbs and Marinated Baby Arugula   | Crispy Prawns with Passion Fruit Mayonnaise  |
| Toasted Smoked Tofu and Zucchini Carpaccio                         | Prosciutto di San Daniele Sliced in Front of Guests, Olives and Fresh Melon        |
| Lobster, Tuna and Venison Terrine with Crispy Wild Lettuce         | Ham Wrapped in Dough Sliced in Front of Guests, Selection of Horseradish Varieties |
| Salmon Ceviche with Horseradish Cream                              | Steak Tartare  |
| Smoked Soča Trout Tartare, Cucumber Concasse and Horseradish Cream | Black Angus English Roast  |
| Tuna Sashimi and Marinated Wakame Seaweed                          | Baked Iberian Ham with Pickled Vegetables  |
| Shrimp with Lime Juice, Chilli and Star of Anise                   | Selection of Compound and Fresh Salads   |

### SOUP

Lobster Bisque

Beef Consommé

### MAIN COURSES

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|---|---|
| Risotto with Octopus and Mediterranean Scallops | Baked Tuna Sashimi, Black Sesame and Cream Soup         |
| Fusi with Truffles and Regional Pancetta        | Chicken Roll with Morels and Chicken Velouté Sauce      |
| Black, Green and Red Lentils with Tofu          | Baked Veal Filet with Porcini                           |
| Tempered Seitan, Celery and Baby Spinach        | Lamb Chops with Glazed Shallots                         |
| John Dory Cheeks and Sea Asparagus              | Beef Filet, Port Sauce and Black Walnuts                |
| Baked Prawns with Sesame Seeds                  | Wild Boar Filet, Bread Crust and Smoked Cranberry Sauce |
| Crispy Crabs and Asian Vegetables               | Selection of Home-Made Accompaniments / 8-10            |
| Baked Adriatic Sea Bass Filet                   |   |

### DESSERT AND FRUIT

Home-made Sweet Surprises and Fresh Fruit

### CHEESE

Selection of Slovenian and International Cheeses



HOTEL SLON  
LJUBLJANA