

ALPSKI MENU

Hobotnica v omaki s ipinega črnisa, mango krema z gamberi v bučkinem zvitku, dehidriran paradižnik.

Octopus in dune ink sauce, mango cream with prawns in pumpkin roll, dehydrated tomatoes

Goveji carpaccio s staranim parmezanom prešito s sokom črnih tartufov in olivnim oljem

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

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

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

File Postrvi v pomarančnem cappuccinu, pastinakov pire in pastinakovi rezanci

Trout Filet in orange cappuccino, parsnip puree and parsnip noodles

Srniški hribet v hruškovi omaki z brinovimi jagodami, polenta z parmezanom in sveža hruška

Deer Fillet in pear sauce with juniper berries, Polenta with parmesan, fresh pear

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*

4 hodí/courses: 41,00€

5 hodov/courses: 49,00€

6 hodov/courses: 57,00€