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## ALPINE MENU

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

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

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### **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

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### **Traditional soup in autumn ...**

Pumpkin soup with ricotta dumpling, pumpkin seeds and pumpkin oil

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### **The secret of our grandmothers ...**

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

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### **Trout, natural treasure of the Savinja River ....**

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

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### **Venison, traditionally in our forests ....**

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

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### **Honey and milk from neighboring meadows ...**

Homemade local cheese with acacia honey and Cohiba tobacco leaf

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

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

**3 courses: 33,00€**

**4 courses: 41,00€**

**5 courses: 49,00€**

**6 courses: 57,00€**

**7 courses: 66,00€**

**8 courses: 75,00€**