



1. *Appetizers*

- 1.1. *Gorice Cold Platter (for two persons) (7,12)*
Selection of homemade cured meat specialties and local cheeses
- 1.2. *Goose liver on homemade bruschetta bread with sweet-and-sour apricot spread (1,7,12)*
- 1.3. *Marinated beef tenderloin carpaccio with salted cheese and a balsamic–mustard dressing, finished with pumpkin seed oil and toasted seeds (7,10,12)*
- 1.4. *Smoked salmon on a bed of mixed greens with lemon, orange, chive, and olive oil emulsion (12)*
- 1.5. *Duck liver pâté served with toasted homemade bread (1,7)*

2. *Soups*

- 2.1. *Clear soup with homemade pasta and vegetables (1,3,9)*
- 2.2. *Wild mushrooms cream soup with whipping cream (1)*
- 2.3. *Pumpkin cream soup with roasted seeds and pumpkin seed oil (7,9)*
- 2.4. *Horseradish and saffron cream soup (7,12)*





3. *Main Courses*

- 3.1. *Gluten-free spaghetti with vegetables and smoked tofu (3,6,7,12)*
- 3.2. *Vegetable and cheese fritters with chilled garlic, almond, and cream sauce (1,3,7,8)*
- 3.3. *Homemade wide pasta with porcini mushrooms, chicken, and pumpkin seeds (1,3,7)*
- 3.4. *Homemade potato gnocchi with asparagus and beef strips (1,3,7,10,12)*
- 3.5. *Chicken stuffed with Camembert cheese and bacon in a cream and mixed peppercorn sauce*
- 3.6. *Pork tenderloin on onion and dried plum jam with honey and cognac sauce (7,12)*
- 3.7. *Duck breast in blackberry wine sauce (7,12)*
- 3.8. *Veal loin stuffed with goose liver in wine and butter sauce (7,12)*
- 3.9. *Beef rump steak stuffed with smoked ham and cheese, coated in egg (3,7,10,12)*
- 3.10. *Rump steak in bacon, spring onion, and red wine sauce (7,10,12)*
- 3.11. *Beefsteak in chanterelle and porcini mushroom sauce (7,10,12)*
- 3.12. *Sea bass fillet with cherry tomato and basil sauce (4,7) **
- 3.13. *Perch in cornmeal crust with garlic, parsley, and cream sauce (4,7) **





3. *Main Courses*

- 3.14. *Salmon fillet with herb cream sauce (4,7)*
- 3.15. *Venison goulash with homemade pumpkin-flour trganci pasta (1,7,9,10,12)*
- 3.16. *Marinated lamb shank with grilled vegetables and fried potatoes (9,12)*
- 3.17. *Zlatne Gorice Platter (for two persons) (1,3,7,8,9,10,11,12)*

*Pork tenderloin in chanterelle and porcini mushroom sauce
Chicken stuffed with Camembert cheese and bacon, coated in seeds
Grilled rump steak
Served with fried potatoes, buckwheat with mushrooms,
and grilled vegetables*





4. *Grilled Dishes*

- 4.1. *Chicken fillet*
- 4.2. *Pork fillet*
- 4.3. *Boneless veal loin*
- 4.4. *Beefsteak (10)*
- 4.5. *Rump steak (10)*
- 4.6. *Perch fillet (4)**
- 4.7. *Sea bass fillet (4)**
- 4.8. *Salmon fillet (4)**

5. *Side Dishes*

- 5.1. *Grilled vegetables*
- 5.2. *Fried potatoes (12)*
- 5.3. *Homemade croquettes (12)(12)*
- 5.4. *Homemade trganci pasta with pumpkin seed flour, bacon, leeks, and cream (1,7,12)*
- 5.5. *Buckwheat with mushrooms (1)*





6. Salads

- 6.1. *Mixed seasonal salad (12)*
- 6.2. *Leaf salad (12)*
- 6.3. *Cabbage salad with pumpkin seed oil (12)*

7. Desserts

- 7.1. *Apple strudel with forest berry sauce (1,12)*
- 7.2. *Cheese štrukli (1,3,7)*
- 7.3. *Chocolate mousse with walnut and hazelnut crumble (1,3,7,8,12)*
- 7.4. *Panna cotta with blackberry purée (7,12)*
- 7.5. *Dessert of your choice from our dessert display (1,3,5,7,8,12)*

Food ingredients that must be declared as allergens:

- 1. Cereals containing gluten (wheat, rye, barley, oats, durum spelt and kamut varieties)
- 3. Eggs and egg products
- 4. Fish and fish products
- 5. Peanuts and peanut products
- 6. Soybeans and soybeans products
- 7. Milk and dairy products (including lactose)
- 8. Nuts - except coco nuts and pine nuts
- 9. Celery and celery products
- 10. Mustard and mustard products
- 11. Sesame seeds and sesame seeds products
- 12. Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed in SO₂

Allergen labelling

*Frozen fish

