



1. Starters

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| 1.1. | Beef carpaccio dressed with red pepper corns, mustard seeds and fleur de sel on a bed of salad leaves and a pumpkin oil, balsamic vinegar and toasted pumpkin seed emulsion (10) | 11,00 €
82,88 kn |
| 1.2. | A Gorice cold platter of home-cured specialities and cheeses from our region (for two people) (7) | 28,00 €
210,97 kn |
| 1.3. | A cold platter of smoked ham hock, cured sausages and piquant cheese spread (7) | 10,00€
75,35 kn |
| 1.4. | Goose liver in a merlot and caramelised apricot reduction with homemade bruschettas (1) | 18,00 €
135,62 kn |
| 1.5. | Home-made cheese platter (7) | 10,00 €
75,35 kn |

2. Soups

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| 2.1. | Clear vegetable consommé with noodles (1,9) | 4,50 €
33,90 kn |
| 2.2. | Mixed cream of mushroom soup (1,7) | 5,00 €
37,67 kn |
| 2.3. | Cream of pumpkin soup with toasted pumpkin seeds (1,7) | 5,00 €
37,67 kn |
| 2.4. | Cream horseardish soup with saffron | 5,50 €
41,44 kn |



3. *Main Courses*

3.1.	<i>Vegetable risotto with rocket and smoked tofu (7)</i>	11,00 €	82,88 kn
3.2.	<i>Vegetable and cottage cheese fritters with a chilled cream and almond sauce (1,3,7,8,9)</i>	12,00 €	90,41 kn
3.3.	<i>Hand-made wide dried porcini noodles with chicken and pumpkin seeds (1,3,7)</i>	12,00 €	90,41 kn
3.4.	<i>Potato gnocchi with veal, asparagus and cherry tomatoes (1,3,7)</i>	14,00 €	105,48 kn
3.5.	<i>Chicken stuffed with camembert in a cream and coloured pepper sauce (7)</i>	15,00 €	113,02 kn
3.6.	<i>Pork tenderloin with an onion, plum and tuber thick sauce (7,9)</i>	15,00 €	113,04 kn
3.7.	<i>Duck confit with orange sauce (7)</i>	12,00 €	90,41 kn
3.8.	<i>Veal fillet stuffed with goose liver in a wine and butter sauce (7)</i>	21,00 €	158,22 kn
3.9.	<i>Rump steak stuffed with ham and cheese with an egg coating (3,7,10)</i>	18,00 €	135,62 kn
3.10.	<i>Rump steak in horseradish and dried beetroot sauce (7,10)</i>	18,00 €	135,62 kn
3.11.	<i>Beef steak in a porcini mushroom and red wine sauce (7,10)</i>	33,00 €	248,64 kn
3.12.	<i>Fillet mignon in a goose liver and raisin sauce (1,7,10)</i>	38,00 €	286,31 kn



3. Main Courses

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| 3.13. | Poached sea bass with a lemon, orange and olive oil dressing (4)* | 16,00 € | 120,55 kn |
| 3.14. | Perch fillet with a corn crust and a garlic, parsley and cream sauce (4,7)* | 18,00 € | 135,62 kn |
| 3.15. | Salmon fillet in an herb sauce (4,7,10)* | 20,00 € | 150,69 kn |
| 3.16. | Venison stew with home-made gnocchi (1,3,7,9,10) | 19,00 € | 143,16 kn |
| 3.17. | Zlatne Gorice Platter (for two people)
(pork loin in a porcini, ham and red wine sauce, grilled rump steak, chicken breast stuffed with camembert breaded with pumpkin seeds, fried potatoes, grilled vegetables and buckwheat porridge with mushrooms) (1,3,7,10,11) | 40,00 € | 301,38 kn |





4. Grilled Dishes

4.1.	Grilled chicken fillet	11,00 €	82,88 kn
4.2.	Grilled pork fillet	11,00 €	82,88 kn
4.3.	Grilled boneless veal loin (7,10)	18,00 €	135,62 kn
4.4.	Grilled rump steak (7,10)	16,00 €	120,55 kn
4.5.	Grilled beef steak (7,10)	28,00 €	210,97 kn
4.6.	Grilled perch fillet (4)*	16,00 €	120,55 kn
4.7.	Grilled sea bass (4)*	14,00 €	105,48 kn

5. Side Dishes

5.1.	Grilled vegetables	5,00 €	37,67 kn
5.2.	Fried potato slices	4,00 €	30,14 kn
5.3.	Corn polenta with lardons (7)	4,00 €	30,14 kn
5.4.	Hand-made croquettes (1,3,7)	4,50 €	33,91 kn
5.5.	Trganci (hand-torn pasta) with bacon and leeks (1,7)	5,00 €	37,67 kn
5.6.	Buckwheat porridge with mushrooms (1,7)	4,50 €	33,91 kn
5.7.	Crispy onion rings	4,00 €	30,14 kn



6. Salads

6.1.	Mixed salad	4,50 €	33,91 kn
6.2.	Leaf salad	4,00 €	30,14kn
6.3.	Cabbage salad with pumpkin oil	4,00 €	30,14 kn

7. Desserts

7.1.	Apple strudel with a fruits of the forest sauce (1,3,7)	5,00 €	37,67 kn
7.2.	Cheese štrukli (a type of strudel) (1,3,7)	6,00 €	45,21 kn
7.3.	Chocolate delight (1,3,7,8)	5,00 €	37,67kn
7.4.	Pannacotta with raspberry purée (7)	5,00 €	37,67 kn
7.5.	Cake of the day (1,3,7,8)	5,00 €	37,67 kn
7.6.	Keiserschmarrn with plum jam (1,3,7)	5,00 €	37,67 kn

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