



A la carte MENU



GOSTILNA
ZLATI GRİĆ

APPETIZERS

EUR

BEEF TARTARE GRIČ (1,3,4,10)

HAND-CHOPPED BEEF, FRIED CAPERS, ANCHOVIES, MUSTARD SEEDS, SPINACH OIL, SORGHUM MAYONNAISE, TOASTED HOUSE BREAD

12,50

OCTOPUS ON ARUGULA (1,4,6,7,8,11)

LIGHTLY BROWNED OCTOPUS TRAP ON ARUGULA WITH CROUTONS, GARLIC TOMATOES, PARMESAN AND ROASTED NUTS

12,90

HOUSE CARPACCIO (1,3,4,10)

THINLY SLICED MEAT ON ARUGULA WITH CHANTERELLES, WALNUTS, BALSAMIC REDUCTION, PARMESAN LEAVES AND TOASTED BREAD

13,50

STRACIATELLA WITH TOMATOES AND BASIL (1,7,8)

CREAMY STRACIATELLA WITH BASIL PESTO, TOMATO JAM, NUTS AND TOASTED BREAD

12,00

BAKED EGGPLANT (1,7)

LIGHTLY SPICED EGGPLANT ON ARUGULA WITH GRATED PARMESAN CHEESE, OLIVE OIL AND TOASTED BREAD.

9,50

HOMEMADE COLD CUTS (1,7,8)

A SELECTION OF LOCAL CHEESES AND MEATS, HOUSE SPREAD, HOMEMADE FILINGS AND NUTS.

10,00

SOUP

BEEF SOUP (1,3,7)

BEEF SOUP WITH HOMEMADE NOODLES, SHREDDED BEEF, AND CARROTS

4,50

DAILY SOUP (ask the staff)

4,00

1.CEREALS 2.CRUSTACEANS 3.EGGS 4.FISH 5.PEANUTS 6.SOYBEANS 7.MILK 8.NUTS 9.CELERY 10.MUSTARD
11.SESAME SEEDS 12.SULPHUR DIOXIDE AND SULPHITE 13.LUPINS 14.MOLLUSCS

MAIN DISHED

| | EUR |
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| HOMEMADE RAVIOLI WITH GAMA MEAT (1,3,7) | 17,00 |
| TENDER RAVIOLI FILLED WITH VENISON FILLET, TOPPED WITH A BUTTERY HERB SAUCE, GARNISHED WITH FRESH THYME AND PARMESAN PANGRATTATO | |
| IBERICO VIENNESE (1,3,7) | 19,00 |
| JUICY PORK LOIN, BREADED WITH CRISPY BREADCRUMBS, SERVED WITH CRANBERRY JAM, LEMON GEL, AND FRENCH FRIES | |
| FILET MIGNON (7) | 28,00 |
| BEEF FILLET FROM THE LUNG PART OF THE BEEF, TOPPED WITH A CREAMY PEPPER SAUCE, SERVED WITH VEGETABLES AND A CREAMY MASHED POTATO | |
| HAKE FILE WITH FREGOLA (3,4,7) | 19,50 |
| HAKE FILE IN A CREAMY VEGETABLE STOCK WITH FREGOLA, CITRUS BEURRE BLANC, FRESH HERBS, AND CAVIAR | |
| MUSHROOM RISOTTO (7) | 15,50 |
| CREAMY RISOTTO WITH CHANTERELLE MUSHROOMS, FRESH HERBS, PARMESAN CHEESE, AND TRUFFLE OIL | |
| BABY VEAL SHANK (7,9) | 25,50 |
| SLOW-ROASTED VEAL SHANK IN RED WINE, ROASTED VEGETABLES IN BUTTER, BEEF BROTH, AND MASHED ROOT CELERY | |
| BEEF CHEEKS (7) | 18,80 |
| KBRAISED BEEF CHEEKS, SERVED WITH MASHED POTATOES, CARAMELIZED ROASTED CARROTS, APPLE SAUCE, AND SWEET PICKLED RED ONIONS | |
| CAESAR SALAD WITH CHICKEN BREAST (1,3,4,7,10) | 15,00 |
| CRISPY ROMAN SALAD WITH AROMATIC CAESAR DRESSING, TOASTED CROUTONS, PARMESAN CHEESE, AND CHICKEN | |
| RABBIT WITH RUSTIC PATATOES (3,7) | 17,60 |
| MARINATED RABBIT FILLET IN FOREST SAUCE, SERVED WITH RUSTIC POTATOES, CARAMELIZED ONIONS, AND SOUR CREAM | |
| CHILDREN'S MENU (1,3,7) | 12,00 |
| CHICKEN SCHNITZEL WITH FRIES | |

EXTRA'S

EUR

SMALL SALAD

4,00

SEASONAL SIDE DISHES

3,60

POMMES

3,00

VEGETABLES ON BUTTER (1,7)

3,00

DESSERT

SWEET ŠTRUKLJI (1,3,7,8)

7,50

HOMEMADE ŠTRUKLJI WITH APPLE TOPPING, CARAMELIZED WALNUTS,
CARAMEL, AND CREAM

LAVA CAKE WITH HOT FOREST FRUIT (1,3,7,8)

8,00

HOCOLATE LAVA CAKE WITH WARM FRUIT, ICE CREAM, AND CRUMBLE.

ŠTRUDL (1,3,7)

5,00

HOUSE BLUEBERRY ŠTRUDL

HOUSE CAKES (1,3,7)

5,20

CLASSIC, GLUTEN-FREE, OR VEGAN

ICE CREAM (7)

2,00

LUNCH

WINE PAIRING

18,00 EUR

AMUSE BOUCHE (1,3,7,8)

SPARKLING CARTHUSIANA
(DRY)

COLD APPETIZER (1,3,7)

MEATS AND CHEESES FROM LOCAL FARMS, NUTS,
HOMEMADE POTATO BREAD AND PICKLED VEGETABLES

FUSION
(DRY)

SOUP (1,3,7)

HOMEMADE BEEF SOUP WITH SHREDDED BEEF, NOODLES,
CARROTS AND CHIVES

MAIN COURSE (6,7,10)

PORK MEDALLION, ROASTED CELERY PUREE,
FRIED CARROTS, BROCCOLI, VEGETABLE BUTTER
FONDUE WITH HERBS

CHARDONNAY
(DRY)

SALAD (3,8,11)

MIXED SALAD BOWL

DESSERT (1,3,7)

DAILY HOUSE DESSERT

RHINE RIESLING
(SWEET)

MENU PRICE

3-COURSE 25,00

4-COURSE 30,00

1.WHEAT 2.SHRIMP 3.EGG 4.FISH 5.PEANUTS 6.SOY 7.MILK 8.NUTS 9.GREEN TUBER 10.MUSTARD 11.SESAM SEEDS 12.SULPHUR DIOXIDE AND SULPHITES 13.WOLF BEAN 14.MOLLUSCS

LUNCH

WINE PAIRING

12,00 EUR

AMUSE BOUCHE (1,3,7,8)

SPARKLING CARTHUSIANA
(DRY)

COLD APPETIZER (1,3,7)

TUNA TATAKI IN PONZU SAUCE, BROCCOLI CREAM, LIME
GEL, PARMESAN PANGRITTA, CHIVE OIL

ROSE
(DRY)

SOUP (6,7,10)

CREAM OF BUTTERNUT SQUASH SOUP, ROASTED
PUMPKIN SEEDS, DROPS OF PUMPKIN OIL AND
CHIVES

MAIN COURSE (6,7,10)

FRIED SEA BREAM FILLET, CAULIFLOWER
CREAM, POTATO SCULPTURE WITH SPINACH,
LIME GEL, PARSLEY SPONGE

DOBNIK
(DRY)

SALAD (3,8,11)

MIXED SALAD BOWL

DESSERT (1,3,7)

DAILY HOUSE DESSERT

RHINE RIESLING
(SWEET)

MENU PRICE

3-COURSE 27,00 EUR

4-COURSE 32,00 EUR

1.WHEAT 2.SHRIMP 3.EGG 4.FISH 5.PEANUTS 6.SOY 7.MILK 8.NUTS 9.GREEN TUBER 10.MUSTARD 11.SESAM
SEEDS 12.SULPHUR DIOXIDE AND SULPHITES 13.WOLF BEAN 14.MOLLUSCS

6-COURSE MENU

WINE PAIRING
20,00 EUR

AMUSE- BOUCHE (1,3,7,8)

SPARKLING CARTHUSIANA
(DRY)

COLD APPETIZER (1,3,4,10)

BEEF TARTARE STEAK WITH ANCHOVIES, MUSTARD SEEDS
AND TOASTED POTATO BREAD.

PINOT NOIR
(DRY)

SOUP (1)

CREAMY BUTTERNUT SQUASH SOUP WITH ROASTED
PUMPKIN SEEDS AND DROPS OF PUMPKIN OIL

WARM APPETIZER (1,3,7)

HOMEMADE RAVIOLI STUFFED WITH DEER, TOPPED WITH HERB
BUTTER SAUCE AND CARROT CRUMBS

DOBNIK RHINE RIESLING
(DRY)

MAIN COURSE - MEAT (1,3,7)

CONFIT BEEF CHEEKS WITH CREAMY PUREE, CARAMELIZED
CARROTS AND APPLE SAUCE

RED HABIT
(DRY)

MAIN COURSE - FISH (1,3,4,10)

FILLET OF PIKE PERCH WITH FREGOLA, BERNAISE SAUCE AND
ROASTED ASPARAGUS

SAUVIGNON
(DRY)

DESSERT (1,3,7,8)

HOMEMADE CAKE OF YOUR CHOICE

TRAMINER
(SEMI SWEET)

MENU PRICE

60,00 EUR

1.WHEAT 2.SHRIMP 3.EGG 4.FISH 5.PEANUTS 6.SOY 7.MILK 8.NUTS 9.GREEN TUBER 10.MUSTARD 11.SESAM
SEEDS 12.SULPHUR DIOXIDE AND SULPHITES 13.WOLF BEAN 14.MOLLUSCS