

CAFÉ MENU

Snacks

Juvenile trouts »in savor« 8€

fried juvenile trouts, marinated in shallot, white wine, apple vinegar and red pepper, boiled potato in herb butter

Wangus tartare 9€

dehydrated egg yolk, chive mayonnaise, homemade sourdough bread

Marinated trout (2 pieces) 5€

on brown butter brioche, beetroot chutney

Cured pork neck (2 pieces) 5€

on brown butter brioche, beetroot chutney

Rösti with herbs (2 pieces) 4€

homemade crème fraîche and herb salad

Buckwheat beignet with mushrooms (2 pieces) 6€

Buckwheat beignet with ostrich ragù (2 pieces) 6€

Fried parmigiana 9.5€

aubergines, tomatoes, dried tomatoes, parmesan and puffy potato sauce with fermented lemon

Fish&Chips 9.5€

fried juvenile trout, potato croquette, puffy potato sauce with fermented lemon

Homemade pumpkin gnocchi 12€

With baked pumpkin and sage espuma

Salad plate 10€

mixed salad, homemade smoked cottage cheese, roasted almonds, black tea kombucha dressing

Sliders (2x mini burger) 14€

homemade bun with sunflower seeds, dry-aged wangus beef, cheese sauce (Soft and Vipava Valley), caramelized onion, salad, cherry tomatoes in olive oil

*

homemade bun with pumpkin seeds, pulled pork, fermented radish, marinated zucchinis, pumpkin oil mayonnaise

Desserts

Fig 6.5€

dry fig semifreddo, fig sponge cake, fresh figs and fig sorbet

White chocolate "brownie" 6.5€

pumpkin seed miso, pumpkin oil crème, pumpkin seed biscuit and baked white chocolate

Mini popsicle 3€

with "fior di latte" ice cream, sour cherry and ruby chocolate

Ice cream 3€

dark chocolate, tonka nut crumble

Sorbet 3€

baked peach

*

figs

Short experience 39€

Fish

Juvenile trouts »in savor«

Marinated trout

Rösti with herbs

*

Fish&Chips

Homemade pumpkin gnocchi

Buckwheat beignet with mushrooms

Salad plate

*

Fig

White chocolate "brownie"

Meat

Wangus tartare

Cured pork neck

Rösti with herbs

*

Buckwheat beignet with ostrich ragù

Homemade pumpkin gnocchi

Fried parmigiana

Salad plate

*

Fig

White chocolate "brownie"

Meat and fish

Juvenile trouts »in savor«

Cured pork neck

Rösti with herbs

*

Homemade pumpkin gnocchi

Fried parmigiana

Buckwheat beignet with mushrooms

Salad plate

*

Fig

White chocolate "brownie"