

Lokalni meni

Gostišče Tulipan

meni: 26€

Domača piščančja pašteta z rdečo peso, papriko, maslom in popečenim kruhkom

Goveji zvitek s suhimi slivami in omako modre frankinje, sirov štrukelj, Julien zelenjava ali

File postrvi z grahovim pirejem in pečeno zelenjavo

Cimetov mus z drobljencem, karamelnim sladoledom in karameliziranimi jabolki

Za doplačilo:

Juha (4€)

Dobavitelji: Kmetija Ažman Predoslje, Kmetija Bogataj Gorenja vas, Miro Košenina, Mesarstvo Maver, KGZ Lesce

menu: €26

Homemade chicken paté with beetroot and pepper, served with toast and butter

Beef roll with prunes and a Blue Frankish sauce, served with a curd cheese štrukelj and julienne vegetables

or

Trout fillet with pea puree and roasted vegetables

Cinnamon mousse with crumble, caramel ice-cream and caramelised apples

Optional extras (supplement payable):

Soup (€4)

Suppliers: Ažman Farm – Predoslje, Bogataj Farm – Gorenja vas, Miro Košenina, Maver Butchers, Lesce Agriculture and Forestry Co-operative



Lokalni meni

Šmeks – Baffi, house of pizza

meni: 26€

Domača bučna juha



La Speciale: krema pora, mocarela, panceta, pesto bučnih semen, čips rdeče pese, krema buče



Bučni tiramisu

Dobavitelji: Oljarna Kocbek, lokalna trgovina Doza domačga

menu: €26

Homemade pumpkin soup



La Speciale: leek crème, mozzarella, pancetta, pumpkin seed pesto, beetroot crisps, pumpkin crème



Pumpkin tiramisu

Suppliers: Kocbek Oil Mill, Doza domačga local shop



Lokalni meni

Restavracija Tabor

meni: 26€

Pozdrav iz kuhinje

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Doma dimljen losos na solatki iz kolerabe in domače kisle smetana

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Škampova juha z opečenim kruhom in česnovi majonezi

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File bele ribe, kuskus s pečeno cvetačo in lešniki, omaka pečene rdeče paprika in sezama

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Za doplačilo:

Topla predjed: Kapesanta na petršiljevem velouteju, črni tartufi (10€)

Sladica: Čokoladni brownie z ješprenovim misom, vaniljev sladoled in orehova karamela (7€)

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**Dobavitelji:** Kmetija Dolenc, Kmetija Golar Eva Škerjanec, Bluefin, Kmetija pr Šuštar

### menu: €26

*Amuse bouche*

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Home-smoked salmon on a kohlrabi salad with homemade sour cream

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*Prawn soup with croutons and garlic mayonnaise*

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Fillet of white fish served with couscous with roasted cauliflower and hazelnuts and a roasted red pepper and sesame sauce

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#### **Optional extras (supplement payable):**

*Hot starter: Mediterranean scallop on a parsley velouté with black truffle (€10)*

*Dessert: Chocolate brownie with barley miso, served with vanilla ice-cream and walnut caramel (€7)*

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Suppliers: Dolenc Farm, Golar Farm – Eva Škerjanec, Bluefin, Pr Šuštar Farm



Lokalni meni

Gostišče Draga

meni: 26€

Pozdrav iz kuhinje



Avokadov sladoled, alpski pršut, blejski sir,
česnova majoneza, Tinine vložnine



Juha s koromačem, čičeriko in limeto



Divjačina, vinska redukcija z brusnicami,
Likozarjeva zelenjava, ajdovi štruklji
ali

Postrv, rdeča pesa, Mrkotova polenta s kozjim
sirom, ribja omaka



Za doplačilo:

Topla predjed: Ravioli z morskimi sadeži,
škampova omaka, tartufi (8,60€)

Čokoladna krogla, gozdne borovnice, hokaido
buča - sladoled (8,60€)

Dobavitelji: Kmetija Likozar, Mlekarstvo Podjed, Piščančereja
Galjot, Mesarija Mlinarič, Ribogojnica GORIČAR, Divjačina
Meglen

menu: €26

Amuse bouche



*Avocado ice-cream with Alpine prosciutto,
Bled cheese, garlic mayonnaise and pickles*



Fennel, chickpea and lime soup



*Venison with a wine and cranberry reduction
served with vegetables and buckwheat štruklji
or*

*Trout with beetroot, polenta with goats cheese
and fish sauce*



Optional extras (supplement payable):

*Hot starter: Ravioli with seafood, prawn sauce
and truffles (€8.60)*

*Chocolate ball, forest blueberries, hokaido squash
ice-cream (€8.60)*

Suppliers: Likozar Farm, Podjed Dairy, Galjot Poultry Farm,
Mlinarič Butchers, Goričar Fish Farm, Meglen Wild Game



Lokalni meni

Hiša Linhart

“jesh flajš”

Mlinaričev goveji hrbet z EKO Šlibarjevo jesensko zelenjavo, prepeličjim jajčkom in dvojno močno zeliščno juho

“bakalca v krapcu”

krapec, polnjen z EKO Vegerilinim jagenjčkom, Mrkotovo trdinko, EKO Cuderjevim ovčjim sirom, korenje in šetrajeva omaka

Zupanova jezerska postrv s poključskimi gobami beli fižol, bela ribja omaka, ohrovt

in / ali

“filan pšanc” Eko kmetije Vegerila krompirjeva pita z Gartnerjevim mohantom piščančja omaka
Eko Šlibarjeva zelenjava

“rumov lonc”

alkoholne slive z EKO Šlibarjevo proseno kašo, bučo in s Kralovim medom

3 hodi: 26,00 €

(hladna predjed, glavna jed, sladica)

3 hodi: 36,00 €

(topla predjed, glavna jed, sladica)

4 hodi: 46,00 €

(hladna predjed, topla predjed, glavna jed, sladica)

5 hodov: 54,00 €

(hladna predjed, topla mesna predjed, topla ribja predjed, glavna jed, sladica)

chefov pozdrav in pogrinjek: 2,00 €

Dobavitelji: Mesarija Mlinarič, kmetija Šlibar, ribogojništvo Zupan, kmetija Gartner, kmetija Mrkot, kmetija Vegerila, kmetija Cuder



Local menu

Hiša Linhart

Jesh flajš

Back beef (Mlinarič butchers) with organic autumn vegetables (Šlibar farm), quail's egg and double-strength herb soup



Lamb stew dumpling

Dumpling filled with organic lamb (Vegerila farm), red flint corn (Mrkot farm), organic sheep milk cheese (Cuder dairy), carrots and savory sauce



Zupan's river trout with Pokljuka mushrooms served with white beans, white fish sauce and kale and/or

Chicken fillet (Vegerila Eco Farm) with potato pie, mohant cheese (Garnter Dairy Farm), chicken sauce and organic vegetables (Šlibar Farm)



Rum pot

Plums steeped in alcohol with organic millet (Šlibar Farm), pumpkin and honey (Kral Beekeeping)

Suppliers: Šlibar Farm, Kral Beekeeping, Garnter Dairy Farm, Mrkot farm, Cuder dairy

3 courses: €26

(cold starter, main course, dessert)



3 courses: €36

(hot starter, main course, dessert)



4 courses: €46

(cold starter, hot starter, main course, dessert)



5 courses: €54

(cold starter, hot meat starter, hot fish starter, main course, dessert)



Amuse bouche and cover charge: €2



Lokalni meni

Restavracija Šobec

meni 1: KOPNO 26€

Ocvirk kalamate, nekej na Berkel, brusceta s skuto, kapro in inčunom

Koruzni kremni cappuccino s kuhanim kostanjem, ajdovimi kopicami in kapucinko

Raviol z dušeno svinjsko ličnico, omaka sladkega refoška in suhih sliv, drobljeni lešniki

Goveji medaljon iz »lava grilla«, ajdov krapec z jurčki, krema korenja, demi-glance redukcija, goveji ocvirk

Za doplačilo:

»CUKR« razstavljen štrudl »Jernejčevih« jabolk, orehov sladoled z medom, omaka »Podjedovega« jogurta s cimetom, maslen drobljenec (5,90€)

Dobavitelji: Oljarna Lisjak, mlekarstvo Podjed, mesarija Mlinaric, sadjarstvo Jernejc, ribogojništvo Zupan

meni 2: VODA 26€

Ocvirk kalamate, nekej na Berkel, brusceta s skuto, kapro in inčunom

Koruzni kremni cappuccino s kuhanim kostanjem, ajdovimi kopicami in kapucinko

Raviol z jadransko kozico in mediteransko zeliščno omako, pražene pinjole, olje koperca

File zlatovčice »Zupan«, fregola s sušenim paradižnikom, espuma kozjega sira, čips postrvi

Za doplačilo:

»CUKR« razstavljen štrudl »Jernejčevih« jabolk, orehov sladoled z medom, omaka »Podjedovega« jogurta s cimetom, maslen drobljenec (5,90€)

Dobavitelji: Oljarna Lisjak, mlekarstvo Podjed, mesarija Mlinaric, sadjarstvo Jernejc, ribogojništvo Zupan



Local menu

Šobec Restaurant

menu 1: LAND
€26

Fried Kalamata olives, cold cuts, bruschetta with curd cheese, capers and anchovies

Creamy corn cappuccino with cooked chestnuts, buckwheat popcorn and nasturtium

Ravioli with braised pork cheek served with a sweet Refošk sauce, prunes and chopped hazelnuts

Lava grilled beef medallion with a buckwheat and porcini mushroom dumpling, carrot crème, demi-glace reduction and beef crackling

Optional extras (supplement payable):
Deconstructed apple strudel with walnut ice-cream, honey, yoghurt and cinnamon sauce, butter crumble (€5,90)

Suppliers: Lisjak Oil Mill, Podjed Dairy, Mlinaric Butchers, Jernejc Fruit Growers, Zupan Fish Farm

menu 2: WATER
€26

Fried Kalamata olives, cold cuts, bruschetta with curd cheese, capers and anchovies

Creamy corn cappuccino with cooked chestnuts, buckwheat popcorn and nasturtium

Ravioli with Adriatic shrimps served with a Mediterranean herb sauce, pan-fried pine nuts and dill oil

Fillet of brook trout, fregola with dried tomatoes, goats cheese espuma, trout crisps

Optional extras (supplement payable):
Deconstructed apple strudel with walnut ice-cream, honey, yoghurt and cinnamon sauce, butter crumble (€5,90)

Suppliers: Lisjak Oil Mill, Podjed Dairy, Mlinaric Butchers, Jernejc Fruit Growers, Zupan Fish Farm

