



# **NOVEMBER MENUS**from 26.10. to 30.11. 2019

### GOSTILNA KUNSTELJ

Gorenjska cesta 9, Radovljica T: (04) 531 51 78 / closed on Mondays

- Amuse Bouche
- Parsnip soup, zlikrof dumpling with chestnuts, black primrose powder and nettles
- Slowly roasted wild boas ribs, pearl barley with beetroot, pepper and raisins, spruce tip syrup

OR

- Fillet of trout, pearl barley green risotto with roasted pumpkin and beetroot, spruce tip syrup
- Carob cream with blueberry jelly, buckwheat crumble and forest fruit sauce Supplier: Local Shop 18sedem3 Radovljica; Nimrod, Škofja loka; Okan's Fish Farm, Mošnje



Alpska cesta 8, Lesce T: (04) 537 88 00

- Calf's tongue with black lentils, pear and horseradish, carrot soup with ginger and hemp drop noodles
- Crown of suckling pig with honey, fried buckwheat, apple cream, roasted red peppers with cheese, pumpkin štrukelj
- Chocolate sponge with toasted hazelnuts and chestnuts, forest honey and spruce tip cream, forest 'moss', forest fruits ice-cream

### **VEGETARIAN MENU**

- Marinated tempeh with black lentils, apple and horseradish
- Carrot soup with ginger and hemp drop noodles
- Potato gnocchi with smoked trout and vegetables
- Chocolate sponge with toasted hazelnuts and chestnuts, forest honey and spruce tip cream, forest 'moss', forest fruits ice-cream

Suppliers: Mlinarič Butchers, Lesce; Likozar Farm, Voklo; Darja Organic Farm, Mošnje; Gorenjka, Lesce; Ažman's Honey, Lesce; Metuljček Patisserie, Jesenice; Klasa Farm Shop, Lesce; Zupan Fish Farm, Nomenj; Štular Farm, Dvorska vas



### **RESTAVRACIJA TABOR**

Podbrezje 246, 4202 Naklo T: 04 533 01 31 closed on Mondays, Tuesdays

- Amuse bouche
- Red scorpionfish spread with home-pickled vegetables
- Shrimp soup

Fillet of white fish with spruce tip salt, sweet potato mash and mustard sauce

CHOICE OF ADDITIONAL DISHES (supplement payable)

 5-course menu: Orange cake with chocolate and chestnut ganache and orange cream, served with a glass of dessert wine €6

Suppliers: Likozar Farm, Voklo

# GOSTILNA PR'TAVČAR

Begunje na Gorenjskem 73, Begunje na Gorenjskem

 Homemade ravioli filled with mohant cheese, with toasted prawns and egg sauce



• Beef cheek in Teran wine sauce, leek puree, farmers' vegetables

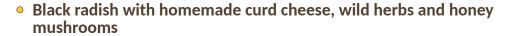
OR

- Fillet of Zupan trout with pinenuts on a bed of buckwheat with porcini mushrooms and goats cheese
- Buckwheat cake with cranberries and honey semifreddo

Suppliers: Kramar Farm, Bohinjska Bistrica; Pustotnik Farm, Gorenja vas; Mlinarič Butchers, Lesce; Zupan Fish Farm, Nomeni; Gogala Pr' Mrkot Farm, Dvorska vas; Erik Luznar Beekeeping, Begunje na Gorenjskem; Stroj Farm, Mlaka

### GOSTILNA LECTAR

Linhartov trg 2, Radovljica T: (04) 537 48 00



- Rosehip soup with pumpkin
- Veal medallion with porcini mushrooms, chicken breast in almond sauce, curd cheese štrukeli with chestnuts, buttered potatoes with wild garlic and mint
- Fresh seasonal salad
- Honeybread pancakes with forest honey

Suppliers: Pustotnik Farm, Gorenja vas; Stroj Toman Farm, Podbrezje; Ažman Farm, Suha; Local Shop 18sedem3, Radovljica; Luznar Beekeeping, Begunje; Mlinarič Butchers, Lesce



OGOSTIŠČE DRAGA Begunje na Gorenjskem 142, Begunje na Gorenjskem T: (04) 530 73 10 / closed on Mondays and Tuesdays

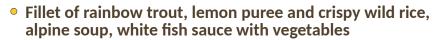
- Likozar's roasted garlic soup, morgan's olive oil, bread crisps
- Pumpkin drop noodles with smoked trout
- Venison osso bucco, juniper berry sauce, buckwheat ravioli with porcini pesto, Likozar's vegetables
- OR
- Fillet of sea bream, hazelnut tapenade, spinach polenta Chestnut štrukelj, forest fruit sauce, blackcurrant sorbet
- CHOICE OF ADDITIONAL DISHES (supplement payable)

5-course menu: venison carpaccio with cranberries and Refošk wine reduction, €28 Suppliers: Likozar Farm, Voklo; Fonda Fish Farm; Goričar Fish Farm; Nimrod, Škofja Loka, Gašper Slatnar, buckwheat flour; Mrkota Farm, Dvorska Vas; Miloš Stroj – raspberry grower

## VILA PODVIN

Mošnje 1 a, 4240 Radovljica T: (08) 384 34 70 / closed on Mondays,





OR



• Pumpkin and white chocolate, apple sorbet and sauce, beetroot and buckwheat

CHOICE OF ADDITIONAL DISHES (supplement payable)

• 3-course menu: cold starter instead of soup, main course, dessert: €26

### **Cold starter:**

Marinated Bohini roast beef, pork crackling crumble, mustard seed ice-cream, beer mayonnaise, pickled celery and celery cream with horseradish

4-course menu: cold starter, soup, main course, dessert: €29

Suppliers: Štajnbirt Butchers, Škofja Loka; Mlinarič Butchers, Lesce; Mrkota Farm, Dvorska vas; Fister Farm, Ovsiše; Križnar Farm, Kranj; Zupan Fish Farm, Nomenj





# RESTAVRACIJA CENTER

Alpska cesta 58, 4248 Lesce T: 04 531 80 76

- Amuse Bouche
- Marinated fillet of trout from the Okan Fish Farm with citrus and radish
- Saddle of veal with thyme sauce, celery puree with hazelnuts and roasted carrots

  OR
- Fillet of huchen with white fish sauce, Mrkot's polenta, Bohinj 'trdinka' corn and pickled fennel
- Plum compote sorbet
- French toast with chestnuts and apple zabaglione with homemade tarragon ice-cream

  CHOICE OF ADDITIONAL DISHES (supplement payable)
- Buckwheat flour soup made with Mrkot's flour with poached quail's egg and black cumin oil €4
- Homemade acorn flour ravioli filled with curd cheese with Hokkaido pumpkin and mature Bohinj cheese €6

Suppliers: Okan Fish Farm, Mošnje; Gogala Pr' Mrkot Farm, Dvorska vas

# GOSTILNA AVGUŠTIN

Linhartov trg 15, Radovljica T: (04) 531 41 63



- Homemade curd cheese ravioli with porcini mushrooms
- Fillet of boar in a herb sauce with chestnut štrukelj
- Pumpkin strudel with honey sauce

Suppliers: Rožič Marija Farm; Nimrod d.o.o., Škofja Loka