

## 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 boar 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



### ● GOSTIŠČE TULIPAN

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; Likožar 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: Likožar Farm, Voklo

## ● GOSTILNA PR'TAVČAR

Begunje na Gorenjskem 73, Begunje na Gorenjskem  
T: 0590 41 510

- 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, Nomenj; 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

- Black radish with homemade curd cheese, wild herbs and honey mushrooms
- Rosehip soup with pumpkin
- Veal medallion with porcini mushrooms, chicken breast in almond sauce, curd cheese štrukelj 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



## ● GOSTIŠČE 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,



**VILA PODVIN**  
restaurant • rooms • souvenirs • garden

*by chef Vasič*

- Pumpkin soup with Asian spices, chestnut with truffles, potato and crisps
- Fillet of rainbow trout, lemon puree and crispy wild rice, alpine soup, white fish sauce with vegetables
- OR
- Krškopolje pork, trdinka corn with mohant cheese and porcini mushrooms, pickled and cooked vegetables, foie gras sauce
- 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 Bohinj 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, Ovsišče; 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

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## ● 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