

Our banquet menus give you the opportunity to select your own personal menu.

## **PICK AND MIX MENUS**

### **Cold starters meat**

Smoked duck breast with Mesclun salad and raspberry dressing  
Chicken salad with posh quail egg and fresh capers  
Mix of local Slovenian products  
Melone with bufalo mozzarella ,parma ham and pesto  
Beef carpaccio with foie gras, radish end read onion  
Veal in tuna fish with citrus and Sicilian capers

### **Cold starters fish**

Shellfish and octopus with baked peppers, rocket pesto and black olives  
Trout tartare, chive jelly, trout caviar  
Tuna tartare with mango ,lime and apple caper souce  
Avocado and shrimps with broccoli rosemary  
Smoked salmon , crushed blini ,sour cream and fennel citrus salad  
Swordfish carpaccio with Pomegranate, Ruby Grapefruit, shaved Fennel  
Marinated scallops with pesto of zucchini in flowers

### **Soups**

Tomato soup with Mozzarella Croutons (only springtime and summer)  
Artichoke cream soup with lemon potato (only Autumn and Winter)  
Cream soup of pea and lemongrass with spiced salmon  
Wild mushroom cappuccino with rosemary croutons  
Local beef soup with noodles  
Minestrone soup with basil pesto  
Bean soup with "maltagliati" pasta

**Hot starters meat**

Pan roasted quail breast, celery root puree and prosciutto  
Duck and wild mushroom risotto with an orange ginger sauce  
Creamy Parmesan Chicken Tortellini with bacon and spinach  
Fusilli pasta with "kranjska kobasica " and broccoli  
Lamb cannelloni with mint and pea  
Handmade tortellini filled with white meats and parmesan cheese

**Hot starters fish**

Crab and Prawn Ravioli in seafood bisque  
Smoked eel Risotto with herbs and almonds  
Cuttlefish black risotto, roasted tomato and coriander  
Penne pasta with salmon, capers, zucchini and dill  
Warm octopus with potatoes foam and olives

**Main courses meat**

Slow cook veal cutlet with truffle mashed potatoes, ham Parma and thyme  
Duck breast, duck rillettes, braised fennel and pearl onions and pink peppercorn sauce  
Roasted beef tenderloin and foie gras with citrus, asparagus and carrot salad  
Chicken breast with lemon capers, artichokes and green olives  
Slow Roasted Pork Shoulder oven baked potatoes and honey mustard (SLO)  
Roasted lamb shoulder with pink pepper and watercress salad

**Main courses fish**

Crusted salmon with leek pure, lemon cream and spiced carrots  
Sea bass with prawn tortellini, fennel purée and mint-pea soup  
Grilled tuna steak with citrus avocado, spinach, radish and quinoa  
Smoked trout fillet, potato and rocket-ravioli  
Pan-fried octopus with chorizo, almond cream and cilantro  
Tuna "Milanese" with lemon dressing and oregano

**Cold starters vegetable**

Goat cream cheese terrine, tomatoes, rocket salad - pesto  
Spinach and artichoke salad with strawberries and parmesan  
Organic mixed green salad with, pineapple and pine nuts  
Radicchio with Granny Smith apples and mozzarella  
Burrata cheese with broccoli black olives and crispy bread

**Hot starters vegetable**

Ricotta gnocchi with roasted peppers and butter sage  
Grilled hallum cheese tomato Portobello mushrooms salsa  
Cake of eggplant with semi dry tomato mozzarella and basil

**Main courses vegetable**

Cavatelli pasta with lemon, dried tomatoes and crispy Brussel sprouts  
Tomato tart with eggplant, smoked mozzarella and rosemary  
Creamy spinach and mushrooms lasagna  
Poached duck egg with English asparagus and grain mustard dressing  
Gratin of celery, celeriac cream and parmesan cheese

**Desserts**

Peanut butter pie with chocolate crumbled crust and vanilla ice cream  
Warm bread pudding with dry fruit, banana lemon cream foam  
Double chocolate walnut brownie and cherry ice cream  
Lemon meringue pie, homemade lime sorbet and fresh raspberries  
Pineapple cheesecake, hazelnut graham cracker crust with passion fruit coulis  
Chocolate mousse, Florentine cookie with coconut ice cream  
Yoghurt Panna Cotta, tropical fruits and pistachio foam  
Crème Brule with mixed wild berries