

—42—

FORTY TWO

Lunch



SOUPS

CLEAR BEEF SOUP

*Beef soup with vegetables and homemade
noodles*

J/G

6, 50€

DAILY SOUP

Chef's daily inspiration

6, 50€





APPETIZERS

BEEF TARTARE

*Hand-cut beef tartare/charred chive mayonnaise/
mushroom powder/ toasted baguette*

G/J/MLJ

25,00€

BEETROOT SALAD

*Marinated roasted beetroot/grapefruit/arugula/smoked
cream/ pickled onion*

MLJ

12,50€

BURATTA (2 persons)

Burrata/ cherry tomatoes/ roasted peaches/ basil

MLJ/G

25,00€

EGGPLANT

*Grilled eggplant spread/tomato salad/shallots/parsley
leaves/hazelnuts/toasted bread*

MLJ/OR

13,00€

SOPARNIK

Pulled dough/swiss chard/brie/mozzarella/tomato jam/capers

G/MLJ

14,50€

CRISPY PRAWNS

Prawns in kadaif pastry/remoulade sauce/seasonal salad

RA/MLJ

22,00€





PASTA AND RISOTTO

PRAWN GNOCCHI

*Homemade potato gnocchi/prawns/bisque/baby
spinach/tomato salsa*

RA/MLJ

25,50€

BEEF PLJUKANCI

*Handmade Istrian pasta/demi-glace sauce/pine nuts/sun-
dried tomatoes/beef strips/arugula*

G/MLJ/OR

29,00€

SAFFRON PRAWN RISOTTO

*Carnaroli rice/ prawn tails/prawn bisque/saffron/black
truffle,olive and mushroom paste*

RA/MLJ

25,00€

PUMPKIN RISOTTO

*Carneroli rice/ cream of pumpkin/goat cheese balls in
pumpkin seed crust*

MLJ/OR

18,00€

TAGLIATELLE WITH BOLOGNESSE RAGU

Tagliatelle/ veal ragu/ grana padano

G/MLJ

18,00€

BEETROOT RISOTTO

Carneroli rice/ roasted beetroot cream/ taleggio foam

MLJ

17,00€





MAIN COURSES

BEEF CHEEKS

*Briced beef cheeks/ red wine jus/ parsnip&chestnut puree/
parsnip chips/seasonal salad
MLJ/G*

36,00€

WIENER-STLYE BREADED VEAL CUTLET

*Wiener style breaded veal cutlet/ potato wedges/egg/chimichurri
G/J*

21,00€

NATURAL VEAL ESCALOPE

*Natural veal escelope / pan jus/ mashed potatoes/ salad
G/MLJ*

21,00€

CRISPY CORNFLAKES CHICKEN FILLET

*Crispy cornflakes chicken fillet/romaine salad/ free range chicken/
grana padano/ caesar dressing/ pancetta
G/MLJ/J*

19,00€

SALMON FILLET

*Salmon fillet/ potato gnocchi with mediterranean herb pesto/tomato
coulis/micro greens
G/MLJ/J/R*

23,00€

PORK BELLY

*Pork belly/plum jus/ mashed potatoes with shallots/ salad
19,00€*





MAIN COURSES

TUNA STEAK

Tuna steak in sesame/caponata

OR/R

32,00€

BEEF TAGLIATA

Beef tagliata, arugula, reduced balsamic/pine nuts/ grana padano

OR, MLJ

34,00€

DUCK LEG CONFIT

Duck leg confit/herb mashed potatoes/mushrooms/jus

MLJ

27,00€

SLOW - ROASTED VEAL SHANK

Slow roasted veal shank (boneless)/ potatoes/ vegetables/

jus

MLJ

23,00€





SIDES

FRENCH FRIES

7,50€

SWEET POTATOES FRIES

8,50€

*MASHED POTATOES WITH BLACK TRUFFLE, OLIVE &
MASHROOM PASTE*

MLJ

9,00€

ROASTED VEGETABLES & MUSHROOMS

MLJ

8,00€

RICE WITH GRANA PADANO

MLJ

8,00€

BUCKWHEAT WITH VEGETABLES

6,00€





SALADS

ARUGULA/CHERRY TOMATOES/GRANA PADANO
MLJ
8,00€

LAMB'S LETTUCE
6,00€

MIXED SEASONAL SALAD
6,00€

CABBAGE SALAD
5,00€

BEAN SALAD
6,00€

TOMATO SALAD
6,00€



ALERGENS

G-gluten

M-milk

OR-nuts

J-egg

R-fish

RA-

crustaceans

ŠK-shellfish

ME-molluscs

AG-citrus

***COUVERT 2,00€**

POWERED BY



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Dinner



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Pulled dough/swiss chard/brie/mozzarella/tomato jam/capers

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14,50€

CRISPY PRAWNS

Prawns in kadaif pastry/remoulade sauce/seasonal salad

RA/MLJ

22,00€





APPETIZERS

TUNA TARTARE

*Yellowfin tuna, soy sauce, scallions, chili, sesame,
crispy sushi rice*

G,R,OR

19,00€

BEEF CARPACIO

*Thinly sliced beef tenderloin, arugula, varenik,
young goat cheese, pistachios*

MLJ,OR

21,00€

CHARUCUTERIE & CHEESE SELECTION

Selection of cured meats and artisan cheeses

MLJ,OR

19,00€

SCALLOPS

*Seared scallops, cauliflower & turmeric cream, pickled and
charred cauliflower, pumpkin seed crisp*

ŠK,MLJ

21,00€





PASTA AND RISOTTO

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spinach/tomato salsa*

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G/MLJ

18,00€

BEETROOT RISOTTO

Carneroli rice/ roasted beetroot cream/ taleggio foam

MLJ

17,00€

SAFFRON & VEAL SAUSAGE RISOTTO

*Carnaroli rice, saffron, mascarpone, Grana Padano, veal
sausag*

*e
MLJ*

19,00€





MAIN COURSES

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MLJ/G*

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SLOW - ROASTED VEAL SHANK *Slow roasted veal shank*

*(boneless)/ potatoes/ vegetables/
jus*
MLJ

23,00€

OCTOPUS TENTACLE

*Gratinated octopus tentacle, fondant potato, roasted
carrot, pepper coulis, shallot*
G,J,M

36,00€

SEA BASS FILLET

*Sea bass fillet with mushrooms, baby spinach, oyster
sauce, pine nuts, beurre blanc*
R,ŠK,OR,MLJ,G

36,00€

LAMB ROULADE

Lamb belly roulade, jus, onion cream, ricotta gnudi, vegetables
MLJ

32,00€





STEAKS

SIMENTAL BEEF TANDERLOIN 250g - 40,00€

ARGENTINIAN RIBEYE 350g- 46,00€

T-BONE DRY EGED (per 100g) - 14,00€

COWBOY BLACK ANGUS (per 100g) - 12,00€





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