



SLOVENSKO / ENGLISH

## PAVUS TRADICIJA

Dimljena postrv / Pivov ponzu / Redkev  
Postrvin kaviar / Polenta

Smoked trout / Beer ponzu / Radish / Trout roe / Polenta

Dimljen jelen / Dehidrirane maline / Omaka maline / Prah gosjih jeter  
Domač vložen črni oreh

Smoked deer / Dehydrated raspberries / Raspberry sauce / Fois-gras powder  
Our pickled black walnut

Kremna juha 15-ih divjih zelišč s hrustljivim otočkom  
Cream soup of 15 wild herbs with a crunchy island

Hrustljava cvetača / Krema poletnega tartufa / Praženi lešniki in sezam  
Crispy cauliflower / Summer truffle cream / Roasted hazelnuts and sesame

Uležan slovenski rumpsteak / Pivova omaka  
Štruklji pregrete smetane / Pire zelene solate / Lisičke  
Aged Slovenian Rump steak / Beer sauce  
“Štruklji” with overheated cream / Lettuce purée

»Pivo in čokolada«

Sorbet s pivom in temno čokolado / Pivov mousse s pasijonko  
Pivova paralina z medom / Pivova pena s tonko  
“Beer and chocolate”

Sorbet with beer and dark chocolate / Beer mousse with passion fruit  
Beer praline with honey / Beer espuma with tonka bean

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4 hodi – hladna predjed, juha, glavna jed in sladica 4 courses: cold starter, soup, main course, dessert	35,00 €
5 hodov – hl. predjed, juha, t. predjed, glavna jed in sladica 5 courses: cold starter, soup, hot starter, main course and dessert	44,00 €
6 hodov – 2x hladna predjed, juha, topla predjed, glavna jed in sladica 6 courses: 2 cold starters, soup, hot starter, main course and dessert	50,00 €

\*\*\* degustacijske menije strežemo samo za celo omizje .  
\*\*\* Tasting menus can be prepared for the whole table only.

# SEZONSKI PAVUS

PAVUS OF THE SEASON

Jadranska skuša in gamberi / Pinjenec / Luštrek / Kumare  
Adriatic mackerel and gamberi / Buttermilk / Lovage / Cucumber

Volovski karpačo / Japonski dresnik / Postrvin kaviar / Topinambur / Jurčkovo olje  
Ox carpaccio / Japanese knotweed / Trout roe / Jerusalem artichokes / Cep mushroom oil

Kremna juha 15-ih divjih zelišč s hrustljavim otočkom  
Cream soup of 15 wild herbs with a crunchy island

Pire, konfit in tapioka čebule / Čips petih začimb / Hrustljav rumenjak  
Onions purée, confit and tapioca / 5 spices crisps / Crunchy egg yolk

File in tatar jadranskega brancina / Grahova krema in stročnice / Limonin pire  
Adriatic Sea bass filet and tartar / Creamed peas and legumes / Lemon purée

Tortelini jelenovih ličnic / Divjačinski konzome odišavljen z lipo, brezo in bukvijo  
Hruška / Žličnik pregrete smetane  
Deer cheek tortellini / Game consommé scented with linden, birch and beech tree  
Pear / Overheated cream

Glazirana prepeličja prsa / Divji pastinak / Čemaževi cvetovi  
Glazed quail breast / Wild parsnip / Wild garlic flowers

»Gozdiček«

Gozdne jagode / Kostanj / Bukov, smrekov in lipov biskvit  
Sladoled gozdne detelje / Krutoni / Smrekov lufle

»The forest«

Wild strawberries / Chestnuts / Beech, spruce and linden tree sponge cake  
Wood sorrel ice-cream / Croutons / Spruce Luflee

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5 hodov – hl. predjed, juha, t. predjed, glavna jed in sladica 44,00 €  
5 courses: cold starter, soup, hot starter, main course and dessert

6 hodov – 2x hladna predjed, juha, topla predjed, glavna jed in sladica 50,00 €  
6 courses: 2 cold starters, soup, hot starter, main course and dessert

vseh 8 hodov / all 8 courses 65,00 €

\*\*\* degustacijske menije strežemo samo za celo omizje .  
\*\*\* Tasting menus can be prepared for the whole table only.

## HLADNI UVOD

### Cold starters

Dimljena postrv / Pivov ponzu / Redkev  
Postrvin kaviar / Polenta  
Smoked trout / Beer ponzu / Radish / Trout roe / Polenta  
10,80 €

Dimljen jelen / Dehidrirane maline / Omaka maline / Prah gosjih jeter  
Domač vložen črni oreh  
Smoked deer / Dehydrated raspberries / Raspberry sauce / Fois-gras powder  
Our pickled black walnut  
12,00 €

Jadranska skuša in gamberi / Pinjenec / Luštrek / Kumare  
Adriatic mackerel and gamberi / Buttermilk / Lovage / Cucumber  
11,80 €

Volovski karpačo / Japonski dresnik / Postrvin kaviar / Topinambur / Jurčkovo olje  
Ox carpaccio / Japanese knotweed / Trout roe / Jerusalem artichokes / Cep mushroom oil  
11,80 €

## JUHE

### Soups

Kremna juha 15-ih divjih zelišč z otočkom  
Cream soup of 15 wild herbs with an island  
4,90 €

# TOPLE PREDJEDI

## Hot starters

Hrustljava cvetača / Krema poletnega tartufa / Praženi lešniki in sezam  
Crispy cauliflower / Summer truffle cream / Roasted hazelnuts and sesame  
9,90 €

Krema pečenega česna / Črni česen in sipino črnilo / Rezanci in prah sipe  
Baked garlic cream / Black garlic and squid ink / Squid noodles and dust  
9,90 €

Pire, konfit in tapioka čebule / Čips petih začimb / Hrustljiv rumenjak  
Onions purée, confit and tapioca / 5 spices crisps / Crunchy egg yolk  
9,90 €

Tortelini jelenovih ličnic / Divjačinski konzome odišavljen z lipo, brezo in bukvijo  
Hruška / Žličnik pregrete smetane  
Deer cheek tortellini / Game consommé scented with linden, birch and beech tree  
Pear / Overheated cream  
11,50 €

# GLAVNE JEDI

## Main courses

Uležan slovenski rumpsteak / Pivova omaka  
Štruklji pregrete smetane / Pire zelene solate / Lisičke  
Aged Slovenian Rump steak / Beer sauce  
"Štruklji" with overheated cream / Lettuce purée  
22,80 €

Glaziran odojek / Lahka zeliščna majoneza / Zelenjava  
Glazed suckling pig / Light herb mayonnaise / Vegetables  
21,80 €

Glazirana prepeličja prsa / Divji pastinak / Čemaževi cvetovi  
Glazed quail breast / Wild parsnip / Wild garlic flowers  
24,80 €

Poširana in popečena račja prsa / Pire sladkega krompirja / Češnje in pistacija / Ajda  
Poached and grilled duck breast / Sweet potato purée / Cherries and pistachios / Buckwheat  
22,80 €

File in tatar jadranskega brancina / Grahova krema in stročnice / Limonin pire  
Adriatic Sea bass filet and tartar / Creamed peas and legumes / Lemon purée  
22,80 €

## SOLATE Salads

Solata sezonska  
Mix seasonal salad

Mala / Small 3,30 €  
Velika / Large 4,80 €

## SLADKO RAZVAJANJE Sweet indulgence

»Gozdiček«

Gozdne jagode / Kostanj / Bukov, smrekov in lipov biskvit  
Sladoled gozdne detelje / Krutoni / Smrekov lufle

»The forest«

Wild strawberries / Chestnuts / Beech, spruce and linden tree sponge cake  
Wood sorrel ice-cream / Croutons / Spruce Luflee

6,50 €

»Pivo in čokolada«

Sorbet s pivom in temno čokolado / Pivov mousse s pasijonko  
Pivova paralina z medom / Pivova pena s tonko

“Beer and chocolate”

Sorbet with beer and dark chocolate / Beer mousse with passion fruit  
Beer praline with honey / Beer espuma with tonka bean

6,50 €

Poširana rabarbara / Sladoled in biskvit bezga / Maline

Poached rhubarb / Elder flower ice-cream and sponge cake / Raspberries

6,50 €

Temen čokoladni narastek polnjen s pomarančo / Sladoled kisle smetane  
Chocolate soufflé with oranges filling / Sour cream ice-cream

7,50 €

Tris domačih sorbetov ali sladoledov

Trio of the Chef's sorbets or ice creams

5,50 €

### **OPOMBA / PLEASE NOTE:**

**VEGANSKI MENIJI** so na voljo le po predhodnem naročilu

**VEGAN MENU** available only if specified at reservation

(4 hodi – 4 courses)

44,00 €

(5 hodov – 5 courses )

54,00 €

### **OTROŠKI MENIJI / Children's menus**

Juha / Glavna jed po dogovoru z natakarjem – ocvrt piščanec & krompir, različne testenine.. 10,00 €

Soup / Main course (please consult the waiter – deep-fried chicken & potatoes, various pasta..)