



Pavus

GRAD TABOR LAŠKO

SLOVENSKO / ENGLISH

PAVUS DEGUSTACIJA

Tasting Pavus

Pozdrav iz kuhinje
Amuse-bouche

3 variacije postrvi / Pivo / Magnolija
3 variations of trout / Beer / Magnolia

Jagnječji karpačo, priželjc in konzome / Koromač / Limonino olje
Lamb carpaccio, sweetbreads and consommé / Fennel / Lemon oil

Juha 15-tih travniških zelišč
Soup of 15 wild meadow herbs

4 variacije zelene / Omaka pečene kure / Tartufi
4 variations of celery / Sauce of baked hen / Truffles

Črna ričota, sabajon in polenta / Sipini rezanci
Black barley risotto, sabayon and polenta / Squid noodles

Rakov bisque / Tortelini z jadranskimi gamberi / Crème fraîche
Shrimps bisque / Tortellini filed with Adriatic gamberi/ Crème fraiche

Jadranski brancin / Maslene dagnje / Leča in blitva
Adriatic Sea bass / Beurre blanc with mussels / Lentils and Swiss chard

File srne s smreko / Vložene češnje / Variacije topinamburja
Roe dear fillet with spruce / Pickled cherries / Jerusalem artichokes variations

Jurčki / Črni ribez / Smreka / Brinove vejice / Zajčja detelja
Cep mushrooms / Black currant / Spruce
Juniper branches / Wood sorrel

Pralina
Praline

4 hodi	39,00 €
4 courses	
5 hodov	48,00 €
5 courses	
6 hodov	56,00 €
6 courses	
8 hodov	74,00 €
8 courses	
10 hodov	92,00 €
10 courses	

*** degustacijske menije strežemo samo za celo omizje (minimalno 2 osebi).
*** Tasting menus can be prepared for the whole table only (minimum 2 persons).

HLADNI UVOD

Cold starters

3 variacije postrvi / Pivo / Magnolija
3 variations of trout / Beer / Magnolia
1, 4, 7
12,80€

Mariniran losos / Pomarančna krema / Redkev / Bezeg
Marinated salmon / Orange cream / Radish / Elder flower

12,80€

Jagnječji karpачo, priželjc in konzome / Koromač / Limonino olje
Lamb carpaccio, sweetbreads and consommé / Fennel / Lemon oil

12,80€

Telečji tatar / Jastogov žele / Divji pastinak
Veal Tartar / Lobster jelly / Wild parsnip

13,50€

JUHE

Soups

Juha 15-tih travniških zelišč
Soup of 15 wild meadow herbs
1, 3, 7, 9
5,80€

TOPLE PREDJEDI

Hot starters

4 variacije zelene / Omaka pečene kure / Tartufi
4 variations of celery / Sauce of baked hen / Truffles

11,90€

Črna ričota, sabajon in polenta / Sipini rezanci
Black barley risotto, sabayon and polenta / Squid noodles

12,80€

Rakov bisque / Tortelini z jadranskimi gamberi / *Crème fraîche*
Shrimps bisque / Tortellini filed with Adriatic gamberi/ *Crème fraîche*

12,80 €

GLAVNE JEDI

Main courses

Hrbet in konfit Krškopoljskega pujsa
Malancani z misom / Kimči pečene paprike
Fillet of local pork »Krškopoljski pujs«
Aubergines with miso / Baked peppers kimchi

21,80€

Junečji ramstek in ragu telečjega repa s temnim pivom
Pastinakove variacije / Ožgana koleraba
Beef rump steak and tail ragout with dark beer
Parsnip variations / Burnt kohlrabi

23,80€

File srne s smreko / Vložene češnje / Variacije topinamburja
Roe deer fillet with spruce / Pickled cherries / Jerusalem artichokes variations

25,80€

Jadranski brancin / Maslene dagnje / Leča in blitva
Adriatic Sea bass / Beurre blanc with mussels / Lentils and Swiss chard

23,80 €

SLADKO RAZVAJANJE

Sweet indulgence

Jurčki / Črni ribez / Smreka
Brinove vejice / Zajčja detelja
Cep mushrooms / Black currant / Spruce
Juniper branches / Wood sorrel
1,3, 7, 8
6,50€

Vložene češnje / Bezgov sladoled / Tonka drobljenec / Višnjeva pena
Pickled cherries / Elder flower ice-cream / Tonka bean crumble / Sour cherry

6,50€

Čokolada / Krispi / Sorbet maline
Chocolate bar / Crispy / Raspberry sorbet
1, 7, 8
6,50€

Malina / Rabarbara / Rdeča pesa
Raspberries / Rhubarb / Beetroot
1, 3, 7, 8
6,50€

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)

(5 hodov – 5 courses)

46,00 €

56,00 €

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..)

ALERGENI: Vsebnost snovi, ki povzročajo alergije ali preobčutljivosti : 1 Žito ki vsebuje gluten, 2 Raki, 3 Jajca, 4 Ribe, 5 Arašidi (kikiriki), 6 Zrnje soje, 7 Mleko / mlečni proizvod z laktozo, 8 Oreški, 9 Zelena, 10 Gorčično seme, 11 Sezamovo seme, 12 Žveplov dioksid in sulfiti, 13 Volčji bob, 14 Mehkužci