



Pavus

GRAD TABOR LAŠKO

SLOVENSKO / ENGLISH

PAVUS TRADICIJA

Pavus Tradition

Pozdrav iz kuhinje
Amuse-bouche

Dimljena postrv / Pivov ponzu / Rdeča pesa
Postrvin kaviar / Polenta
Smoked trout / Beer ponzu / Beet root / 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

Spomin na otroštvo Chefa
Štrukelj pregrete smetane v juhi
Remembering the childhood of the Chef
“Štrukelj” with overheated cream in a soup

»6 x čebula«
Čebulna krema, omaka, konfit in olje / Polenta s čebulo / Pečena čebula
“6 versions onions”
Onion cream, sauce, oil and confit / Onion polenta / Baked onions

Krškopoljski pujs / Koleraba, jabolka, fižol in slanina v kislem zelju / Tlačanka
“Krškopoljski” pork / Kohlrabi, apples, beans and bacon in sour cabbage / Brawn

Nežna cimetova krema / Karamelizirana in poširana jabolka
Karamelni sladoled / Drobljenec
Gentle cinnamon cream / Caramelized and poached apples
Caramel ice-cream / Crumble

Pralina
Praline

4 hodi – hladna predjed, juha, glavna jed in sladica 37,00 €
4 courses: cold starter, soup, main course, dessert

5 hodov – hl. predjed, juha, t. predjed, glavna jed in sladica 46,00 €
5 courses: cold starter, soup, hot starter, main course and dessert

6 hodov – 2x hladna predjed, juha, topla predjed, glavna jed in sladica 54,00 €
6 courses: 2 cold starters, soup, hot starter, main course and dessert

kombinacija 8 hodov / all 8 courses 72,00 €

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

SEZONSKI PAVUS

Pavus of the Season

Pozdrav iz kuhinje
Amuse-bouche

Telečji tatar / Balzamični teriyaki / Hrenova krema / Kvas / Kisla Polenta / Gobe
Veal tartar / Balsamic teriyaki / Horse radish cream / Yeast / Sour polenta / Mushrooms

Krema pečene kure / Gamberi / Zelenjava
Baked hen cream / Gamberi / Vegetables

Spomin na otroštvo Chefa
Štrukelj pregrete smetane v juhi
Remembering the childhood of the Chef
"Štrukelj" with overheated cream in a soup

Jeseter / Ješprenova rižota / Sabajon pena
Sturgeon / Pearl barley / Sabayon espuma

Tortelini klobase kožarice / Kisla repa z misom / Gorčica
Tortellini filled with sausage / Sour beets with miso/ Mustard

File trilje / Krema pečenega česna / Pire črnega česna / Čičerika / Lignji
Red mullet file / Baked garlick cream / Black garlic purée / Chickpea / Squid

Prepeličja prsa / Jerebika / Kostanjevi ravioli
Quail breast / Rowan berries / Chesnutt ravioli

»Gozdiček«
Jurčkov sladoled / Črni ribez / Olje brinovih vejic / Smrekov drobljenec
»The forest«
Cep mushrooms ice-ream / Black currant / Oil of juniper branches / Spruce crumble

Pralina
Praline

4 hodi – hladna predjed, juha, glavna jed in sladica 37,00 €
4 courses: cold starter, soup, main course, dessert

5 hodov – hl. predjed, juha, t. predjed, glavna jed in sladica 46,00 €
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6 courses: 2 cold starters, soup, hot starter, main course and dessert

kombinacija 8 hodov / all 8 courses 72,00 €

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HLADNI UVOD

Cold starters

Dimljena postrv / Pivov ponzu / Rdeča pesa

Postrvin kaviar / Polenta

Smoked trout / Beer ponzu / Beet root / Trout roe / Polenta

11,50 €

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

12,80 €

Telečji tatar / Balzamični teriyaki / Hrenova krema / Kvas / Kisla Polenta / Gobe

Veal tartar / Balsamic teriyaki / Horse radish cream / Yeast / Sour polenta / Mushrooms

12,80 €

Krema pečene kure / Gamberi / Zelenjava

Baked hen cream / Gamberi / Vegetables

11,80 €

JUHE

Soups

Spomin na otroštvo Chefa

Štrukelj pregrete smetane v juhi

Remembering the childhood of the Chef

“Štrukelj” with overheated cream in a soup

5,50 €

TOPLE PREDJEDI

Hot starters

»6 x čebula«

Čebulna krema, omaka, konfit in olje / Polenta s čebulo / Pečena čebula
"6 versions onions"

Onion cream, sauce, oil and confit / Onion polenta / Baked onions

10,90 €

Jeseter / Ješprenova rižota / Sabajon pena

Sturgeon / Pearl barley / Sabayon espuma

11,90 €

Prepeličja prsa / Jerebika / Kostanjevi ravioli
Quail breast / Rowan berries / Chesnutt ravioli

12,80 €

Tortelini klobase kožarice / Kisla repa z misom / Gorčica
Tortellini filled with sausage / Sour beets with miso / Mustard

10,90 €

GLAVNE JEDI

Main courses

Krškopoljski pujs / Koleraba, jabolka, fižol in slanina v kislem zelju / Tlačenka
"Krškopoljski" pork / Kohlrabi, apples, beans and bacon in sour cabbage / Brawn

21,80 €

Račja prsa / Topinambur / Slive / Smreka / Ajdove kokice
Duck breast / Jerusalem artichokes / Plums / Spruce / Buckwheat popcorn

23,80 €

Uležan slovenski rumpsteak / Pivova omaka
Krema gorčice in sezama / Pečen vitlof in brstični ohrovt / Karameliziran jogurt
Pire divjega pastinaka
Aged Slovenian Rump steak / Beer sauce
Mustard in sesame cream / Grilled chicory and Brussel sprouts / Caramelised yoghurt
Wild parsnips purée

23,80 €

File trilje / Krema pečenega česna / Pire črnega česna / Čičerika / Lignji
Red mullet file / Baked garlic cream / Black garlic purée / Chickpea / Squid

21,80 €

SOLATE Salads

Solata sezonska
Mix seasonal salad

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

SLADKO RAZVAJANJE Sweet indulgence

»Gozdiček«

Jurčkov sladoled / Črni ribez / Olje brinovih vejic / Smrekov drobljenec

»The forest«

Cep mushrooms ice-cream / Black currant / Oil of juniper branches / Spruce crumble

6,50 €

Čokolada / Krispi / Sorbet maline

Chocolate bar / Crispy / Raspberry sorbet

6,50 €

Nežna cimetova krema / Karamelizirana in poširana jabolka

Karamelni sladoled / Drobljenec / Solni cvet

Gentle cinnamon cream / Caramelized and poached apples

Caramel ice-cream / Crumble / Fleur de sel

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)

46,00 €

(5 hodov – 5 courses)

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..)