



SLOVENSKO / ENGLISH

PAVUS DEGUSTACIJA

Tasting Pavus

Pozdrav iz kuhinje
Amuse-bouche

Marinirana postrv / Magnolija / Hren / Kaviar / Črna redkev
Marinated trout / Pickled magnolia / Horse radish / Caviar / Black radish

Jagnječji karpačo, priželjc in konzome / Repa
Lamb carpaccio, sweetbreads and consommé / Turnip

Dimljen jelen / Gosja jetra / Pinjole in črni oreh / Rumeni muškat
Smoked deer / Foie gras / Pine nuts and black walnut / Yellow Muscat

Pavusova sezonska juha
Pavus seasonal soup

Sipina ričota, rezanci in polenta / Sipin sabajon z yuzujem
Squid barley risotto, squid noodles and polenta / Squid sabayon with yuzu

Variacije čebule in bovškega sira
Variations of onions and Bovec cheese

Medvedov ragu s temnim pivom / Kostanjevi tortelini / Gozdni sadeži
Bear ragout with dark beer / Chestnut tortellini / Forrest fruit

File smuča / Krema hruške / Lešniki / Testenine / Beurre blanc
Perch fillet / Pear puree/ Hazelnuts / Pasta/ Beurre blanc

Poširana raca / Pire pese in sliv / Vložene slive
Omaka slivovega vina in pese / Ocvrta zelišča
Poached duck / Red beets and plum puree / Pickled plums
Plum wine & red beets sauce / Fried herbs

»Gozdiček«
Gozdne jagode / Sladoled zajčje detelje / Meringa s smreko
Brioš z jurčki / Brinjevo olje
»Taste the woods«
Wild strawberries / Wood sorrel ice-cream/ Meringue with spruce
Brioche with cep mushrooms / Juniper oil

Pralina
Praline

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

*** 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

Dimljen jelen / Gosja jetra / Pinjole in črni oreh / Rumeni muškat
Smoked deer / Foie gras / Pine nuts and black walnut / Yellow Muscat

7, 8, 9
13,50€

Marinirana postrv / Magnolija / Hren / Kaviar / Črna redkev
Marinated trout / Pickled magnolia / Horse radish / Caviar / Black radish

4,7
12,80€

Jagnječji karpačo, priželjc in konzome / Repa
Lamb carpaccio, sweetbreads and consommé / Turnip

9
12,80€

Gamberi / Krema kapucinke / Limona / Vložene češnje
Gamberi/ Nasturtium leaves cream / Lemon / Pickled cherries

2, 7
13,50€

JUHE

Soups

Pavusova sezonska juha
Pavus seasonal soup

5,80€

TOPLE PREDJEDI

Hot starters

Medvedov ragu s temnim pivom / Kostanjevi tortelini / Gozdni sadeži
Bear ragout with dark beer / Chestnut tortellini / Forrest fruit

1, 3, 7, 9, 12

13,20€

Sipina ričota, rezanci in polenta / Sipin sabajon z yuzujem
Squid barley risotto, squid noodles and polenta / Squid sabayon with yuzu

1, 2, 3, 4, 7, 9, 12, 14

12,80€

Variacije čebule in bovškega sira
Variations of onions and Bovec cheese

1, 3, 7, 9

12,80 €

GLAVNE JEDI

Main courses

Poširana raca / Pire pese in sliv / Vložene slive
Omaka slivovega vina in pese / Ocvrta zelišča
Poached duck / Red beets and plum puree / Pickled plums
Plum wine & red beets sauce / Fried herbs

1, 3, 7, 8, 9

21,80€

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

1, 3, 7, 9

25,80€

Ramstek / Hrustljiv telečji rep / Gomoljasta zelenjava / Omaka Golding piva
Rump steak / Crunchy veal tail / Root vegetables / Golding beer sauce

1, 3, 7, 9, 10

23,80€

File smuča / Krema hruške / Lešniki / Testenine / Beurre blanc
Perch fillet / Pear puree / Hazelnuts / Pasta / Beurre blanc

1, 2, 3, 4, 7, 8, 9, 14

23,80 €

SLADKO RAZVAJANJE

Sweet indulgence

»Gozdiček«

Gozdne jagode / Sladoled zajčje detelje / Meringa s smreko
Brioš z jurčki / Brinjevo olje

»Taste the woods«

Wild strawberries / Wood sorrel ice-cream/ Meringue with spruce
Brioche with cep mushrooms / Juniper oil

1, 3, 7, 8

6,50€

Sorbet mandarin / Hrustljiv grški jogurt
Poširana buča / Ajdove kokice / Mlečni čips

Mandarin sorbet / Crunchy Greek yoghurt

Poached pumpkin / Buckwheat popcorn / Crispy milk skin

1, 3, 7, 8

6,50€

Jabolčni sorbet / Poširana jabolka / Karamel z jabolkom in bučnim oljem / Zeliščna krema
Apple sorbet/ Poached apple / Caramel with apples and pumpkin seed oil / Herbs cream

1,3,7,8

6,50€

Kolač črnih oliv in tartufov / Sladoled s sečuanskim poprom
Čokoladno karamelni ganaš s solnim cvetom
Black olives and truffles cake / Ice-cream with Sichuan pepper
Chocolate caramel ganache with fleur de sel

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)

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.. 12,00 €

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

ALLERGENS: 1 Gluten, 2 Crabs, 3 Eggs, 4 Fish, 5 Peanuts, 6 Soya, 7 Milk and milk produce containing lactose, 8 Nuts, 9 Celery, 10 Mustard, 12 Sulfur dioxide and sulfites, 13 Lupine, 14 Molluscs