



About us
menu

5 course menu (1, 3, 4, 6, 7)
69,00 EUR

7 course menu (1, 2, 3, 4, 5, 6, 7)
89,00 EUR

– **Snack** –

Crispy Jerusalem Artichoke, wild mushroom dust, fleur de sel

(-)

– **Amush bouche** –

Chive Muffin, onion cream, charred leek

Cheese Sphere, Buttery chili sauce

Dandelion Meringue, Oyster mushroom mousse, Button mushrooms

(laktoza, gluten, jajca, zelena, sulfiti, gorčica, soja)

Trout & Cauliflower (1)

Juniper-smoked trout, trout roe, horseradish

Cauliflower and cow's milk cheese cream sauce, yogurt & dill sauce

Cauliflower waffle with trout pâté

(fish, dairy, gluten, eggs)

Polenta & Beef (2)

Polenta focaccia, toasted polenta & sunflower oil butter emulsion

Crispy polenta with pickled beef and egg yolk cream

Fennel with honey & mustard, potato foam

(gluten, dairy, walnuts, eggs, sulphites)

Eggs & Jerusalem artichoke (3)

Tempered egg yolk, Jerusalem artichoke foam, pork cracklings, chives

Fermented Jerusalem artichoke, artichoke vinegar, herb oil

(dairy, sulphites, eggs)

Catfish & Buckwheat (4)

Catfish mosaic with charred leek, ragout-style buckwheat porridge

Leek beurre blanc, charred leek oil, expanded buckwheat

(fish, dairy)

Black pudding & Sea buckthorn (5)

Caramelized brioche with blood sausage (krvavica), blue cheese

Apple juice & sea buckthorn reduction

(dairy, eggs, gluten)

– **Intermeco** –

Granny Smith Apple & Celeriac Sorbet

(celery)

Mufflon & Kale (6)

Mouflon loin, kale & béchamel pie

Stroganov sauce with brown button mushrooms, black walnut, beetroot tartare

(dairy, gluten, mustard)

Quince & Curd Cheese (7)

Quince compote, toasted curd-cheese mousse

Walnut "soil" with charred spruce needles dust, hot wine granita, hot red wine gel

(eggs, dairy, sulphites)

– **Petit four** –

Coffee Glazed Financier | Honey Pie | Chocolate Truffle | Carrot Bonbon | Black apple

(gluten, eggs, dairy)

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CENE VKLJUČUJEJO DDV (9,5%) - THE PRICE INCLUDES VAT (9,5%)