



MENU

Rabbit & Apple (1)

Souse vide rabbit fillet, fermented Red love apples, garum from rabbit bones, black apple, meadow herbs, puff pastry with rabbit liver pate, Red love apple cream.

Mushrooms & acorns (2)

Porcino, porcini puree, pickled chanterelles, beech oyster, chaga soup, spruce tops, fermented cranberry, acorn cracker.

Sheep & millet & plum (3)

Sheep yogurt panna cotta, crispy millet porridge, plum jelly, fig leaf oil, salted lemon

Kale & Trout (4)

Kale wrap with bean farce and trout,, black garlic velute, trout caviar, baked fish oil

Brain & sea buckthorn (5)

Fried pork brain in cornmeal, sweet potato cream with sea buckthorn juice, sea buckthorn fruit, sea buckthorn shavor, shallot and dried apricot.

Potatoes (6)

Potato risotto, black potato cream.

Wild boar & pumpkin & rosehip (7)

Wild boar with pumpkin seeds, butternut squash sauce with forest honey, rosehip jam, confit wild boar cheek, fried Hokkaido pumpkin in tempura with baked yeast.

Beer & Hops (8)

houx, beer gelato, dark malt ganache, grape (Jurka) gel with Hoppy gin, fresh hops.



Jerusalem artichoke & pear & walnut (9)

Jerusalem artichoke mousse, black walnut, pear, meringue with jerusalem artichoke.

5 COURSE MENU (1, 2, 5, 8, 9)	65,00 EUR
7 COURSE MENU (1, 2, 4, 5, 6, 8, 9)	85,00 EUR
9 COURSE MENU (1, 2, 3, 4, 5, 6, 7, 8, 9)	105,00 EUR

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Prices include VAT - 9.5%.