



MENU

Pumpkin & Wild Mushroom (1)

Waffle of Hokkaido pumpkin, buttercup squash chutney, faux gras, mushroom gel, chicken intestines, pumpkin seeds, pumpkin oil, hazelnut cracker

(nuts)

Polenta & Beef (2)

Focaccia with polenta, sunflower oil butter, crispy polenta with beef tartare, pickled white asparagus and herb mayonnaise, radicchio with honey and mustard, potato foam

(gluten, lactose, eggs, sulphites)

Egg & Jerusalem Artichoke (3)

Tempered egg yolk, Jerusalem artichoke foam, chicken cracklings, chives, fermented Jerusalem artichoke, Jerusalem artichoke vinegar, chives, chicken demi-glace

(lactose, sulfites, eggs)

Tomato & Beef (4)

Essence of tomato soup with beef, goat cheese ravioli, nasturtium

(gluten, eggs, lactose)

Trout & Garlic (5)

Crispy marinated trout, confit and black garlic cream, beurre blanc, garlic and parsley crumbs, trout roe

(eggs, gluten, lactose, mustard)

Venison & Kale (6)

Venison loin, steamed kale with game and chestnuts, parsnip purée, crispy kale leaf, pickled cherries, wine demi-glace

(lactose)

Pumpkin & Walnut (7)

White chocolate mousse with pumpkin seed oil, walnut praline with Hokkaido pumpkin, blueberry gel, shortcrust pastry

(lactose, eggs, gluten, nuts)



5 COURSE MENU (1, 3, 4, 6, 7)

65,00 EUR

7 COURSE MENU (1, 2, 3, 4, 5, 6, 7)

85,00 EUR

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Prices include VAT - 9.5%.