

# VALENTINE'S

Amuse-bouche  
Homemade focaccia with smoked butter  
House sparkling wine

## starter

For her

Goat cheese mousse, persimmon chutney, raspberry gel

♥ *Rhein Riesling Skaza, Štajerska*

For him:

House-cured venison carpaccio, porcini mushroom cream, raspberry gel

♥ *Exto Gredič, Movia, Goriška brda*

♥ *Valentine's Spritz*

*(sparkling wine, strawberry liqueur, strawberries, mint)*

## soup

Creamy carrot soup with cream foam

♥ *Palate cleanser*

*Lemon sorbet with sparkling wine and berries*

## main course

For her

Sea bass fillet, parsnip purée, samphire, fish foam

♥ *Malvazija Dar Sonca, Vipava*

For him

Beef tenderloin medallion, chive "štruklji", glazed vegetables, house demi-glace

♥ *Cabernet Sauvignon Bagueri, Goriška Brda*

♥ *Passion Martini*

*(vodka, vanilla, passion fruit, sparkling wine)*

## dessert

Chocolate soufflé, sautéed strawberries, vanilla cream

♥ *Chocolate wine Impérial Noir, Kunej, Sremič*

♥ *Items marked in gold are part of the wine pairing*

♥ *Items marked in green are part of the cocktail pairing*

*Menu price: €40 per person. Wine or cocktail pairing: €18*