

BISTRO

M L E Č N A

MARIJAUCA

COLD STARTERS

Zucchini carpaccio, apple
tartare with honey, radicchio,
caramelized nuts

8, 12

Salmon and tuna carpaccio
mosaic, caviar, dried figs,
cream cheese, herb oil

4, 7, 14

Carniolan sausage,
mustard seeds in honey,
marinated red onion

7, 9, 12

WARM STARTERS

Homemade fresh pasta
in truffle sauce
with fresh truffle

1, 3, 7, 8

Risotto with golden saffron
and goose liver

7, 12

Game ragout with chestnut gnocchi
with ricotta and sour cream

1, 3, 7, 9, 12

MAIN COURSES

Trout fillet in a corn crust,
pearl barley risotto with turmeric,
toasted pumpkin seeds

1, 4, 7, 9

Chicken thigh, sautéed vegetables,
roasted chickpeas with smoked red
paprika, thyme and porcini béchamel
sauce, parsley crumbs

1, 7

Duck breast, orange sauce,
carrot purée, cottage cheese štrukelj

1, 3, 7, 9, 12

32,00 €

(Create your menu by choosing
one dish from each section)

BISTRO

M L E Č N A

MARIJA CA

SOMMELIER'S RECOMMENDATION

Wine by the Glass 0,11

Penina Blanc de Noirs 5,70 €
Extra brut, Kozinc, Dolenjska

Malvasia 4,60 €
Dry, Santomas, Slovenian Istria

Chardonnay 4,60 €
Dry, Kristančič, Goriška Brda

Pinot Gris "Seven Numbers" 4,60 €
Dry, Puklavc Family Wines,
Slovenian Styria

Merlot Capris 4,60 €
Dry, Vina Koper, Slovenian Istria

Cabernet Sauvignon 5,80 €
Dry, Vina Štoka, Kras

Modri pinot 6,20 €
Dry, Meum, Slovenian Styria

Aromatic Traminer 4,60 €
Semi-sweet, Steyer, Styria

Our waiter will be pleased to
present the wine list to you.

For a sweet ending,
we invite you to explore our
dessert selection.

All wines contain sulfites.