# Savoury pancakes with cheese and a filling. 

You can choose between 4 different fillings.

## Bolognese

Mixed minced meat with tomato sauce

## Tuna

Tuna, tomato sauce and corn

## Spinach

Creamy spinach

## Vegetables

Zucchini, bell peppers, carrots and tomato sauce

## Dear guest!

In order to offer you only the best, we try to have fresh ingredients in our kitchen every day.
We are most proud of the fact that the ingredients we use are homemade and of local origin.
All cheeses come from the surrounding cheese factories and mountains.
The meat is prepared daily in the Kmetijska zadruga Tolmin.
Trout are delivered to us daily from the renowned fish farm Libo from Gorenja Trebuša.
The bread is fresh daily.
We strive to ensure that only the best, home-grown, ethically grown ingredients end up on your plates.
The team and I are sure that you will enjoy the flavors and feel at least a small part of our paradise.

## Bon appetit!



## Local coldcut

A selection of homemade cured meat products and local cheese

1 person/12€
2 persons/20€

## Daily soup

## Daily vegetable soup <br> $7 €$

Seasonal salad ..... $4 €$
Fried potatoes ..... $4 €$
Polenta ..... $4 €$

# OMain dishes <br> Gnocchi with various sauces 

Daily sauce ..... $10 €$
Deer goulash ..... $15 €$
Bolognese ..... $9 €$
Pork ribs with potatoes
Soy sauce marinated pork ribs with a vegetable side and patatoes ..... $18 €$
Filet Mignon in green pepper sauce
Filet Mignon in green pepper sauce and roasted potatoes ..... $30 €$
Soča trout with chard and potatoes
Grilled Soča trout with swiss chard and potatoes ..... $20 €$
Deer goulash with polenta
Deer goulash with polenta and cranberry sauce ..... $20 €$

## Kobariški štuklji

Kobariški štruklji are a local dessert. Štruklji are filled with walnuts. The specialty of Kobariški štruklji is the unique "fingerprint" of the housewife on the štrukelj itself.

# Štruklji with raspberry and white chocolate 

 a spin on the tradicional "Kobariški štruklji"Sweet pancakes
Marmelade
Nutella
Walnut

