

Posebnosti z žara grilled specialities

GOVEJI FILE BEEF FILLET	14.50€ / 100g
JLENOV FILE VENISON FILLET	12.50€ / 100g
RIB-EYE RIB-EYE STEAK	13.50€ / 100g
TELEČJA ZAREBRNICA VEAL RIB CHOP	11.50€ / 100g



Priloge k žaru grill sides

OCVRT KROMPIR / FRENCH FRIES	4€
PIKANTNI FIŽOL / SPICY BEANS	5€
KUHANA ZELENJAVA / STEAMED SEASONAL VEGETABLES	6€
POPROVA OMAKA / PEPPER SAUCE	5€

Sladice desserts

GIBANICA FRANCL FRANCL'S GIBANICA	9€
VANILJEVA ZMRZLINA Z BUČNIM OLJEM IN SEMENI, POMARANČNA LUPINICA VANILLA SEMIFREDO WITH PUMPKIN SEED OIL, PUMPKIN SEEDS AND CARAMELIZED ORANGE PEEL	7€
JABOLČNA PITA, VANILJEVA KREMA IN CIMETOVA KARAMELA APPLE PIE WITH VANILLA CREAM AND CINNAMON CARAMEL	7€
BROWNIE, LPISTACIJEV GANAŠ, MALINA BROWNIE WITH PISTACHIO GANACHE AND RASPBERRY	8€



Datum veljavnosti cenika: november 2025
Price list valid date: November 2025

Hladne predjedi

cold appetizers

- MESNA DILCA ZA DVA (JELENOVA SALAMA, MEDVEDOV PRŠUT, ZGORNJESAVINJSKI ŽELODEC, PIŠČANČJA JETRNA PAŠTETA S TARTUFI IN ČEBULNA MARMELADA, KOZJI SIR VIDEČ IN MUŠKATNI GEL, VLOŽNINE)** 21€
MEAT PLATTER FOR TWO (VENISON SALAMI, BEAR PROSCIUTTO, UPPER SAVINJA "ŽELODEC" DRY SAUSAGE, CHICKEN LIVER PÂTÉ WITH TRUFFLES AND ONION MARMALADE, VIDEČ GOAT CHEESE WITH MUSCAT GEL, PICKLED VEGETABLES)
- JELENOV CARPACCIO Z PARMEZANOM IN ČRNIMI TARTUFI** 18€
VENISON CARPACCIO WITH PARMESAN AND BLACK TRUFFLES
- GOVEJI TATARSKI Z JAJČNO KREMO IN OKISANO ŠALOTKO** 17€
BEEF TARTARE WITH EGG CREAM AND PICKLED SHALLOTS
- ZVITKI ANGLEŠKEGA ROASTBEEFA Z HRENOM, JABOLKOM IN BUČNIM OLJEM** 16€
ENGLISH ROAST BEEF ROLLS WITH HORSERADISH, APPLE, AND PUMPKIN SEED OIL
- TATAR RDEČE POSTRVI, AVOKADO, SEZAM MAJO IN MANGO PRELIV** 16€
RED TROUT TARTARE, AVOCADO, SESAME MAYO, AND MANGO DRESSING
- PEČEN POR, HUMUS, CHIMICHURI, INDIJSKI OREŠČKI** 14€
ROASTED LEEK, HUMMUS, CHIMICHURRI, AND CASHEW NUTS
- KMEČKA SOLATA (RADIČ, FIŽOL, KROMPIR, SLANINA, JAJCE)** 16€
FARMHOUSE SALAD (RADICCHIO, BEANS, POTATOES, BACON, EGG)

Tople predjedi

warm starters

- NJOKI Z RAGUJEM DIVJEGA PRAŠIČKA** 16€
GNOCCHI WITH WILD BOAR RAGOUT
- PACCHERI SICILJANA (PIKANTNO)** 17€
PACCHERI SICILIANA (SPICY)
- ŠTRIGOLI Z GAMBERI** 18€
HOMEMADE ŠTRIGOLI PASTA WITH PRAWNS
- KOSTANJEVI NJOKI S ČRNIMI TARTUFI** 21€
CHESTNUT GNOCCHI WITH BLACK TRUFFLES

Juha

soups

- GOVEJA JUHA Z REZANCI** 6€
BEEF BROTH WITH HOMEMADE NOODLES
- SEZONSKA JUHA** 7€
SEASONAL SOUP
- ENOLONČNICA (JOTA, RIČET)** 9€
HEARTY STEW (TRADITIONAL JOTA OR BARLEY STEW)

*Glede alergenov se posvetujte s strežnim osebjem.
*Please consult the wait staff regarding allergens.



Glavne jedi

main courses

- FRANCLOV PIŠČANEC S KROMPIRJEVO SOLATO** 21€
FRANCL'S CHICKEN WITH POTATO SALAD
- JAGNJEČJA KRAČA Z ZELIŠČNIM PIREJEM** 26€
BRAISED LAMB SHANK WITH HERB PURÉE
- JELEN (KRAČA ALI LIČKA) Z PRAŽENIM KROMPIRJEM** 28€
VENISON (SHANK OR CHEEKS) WITH ROASTED POTATOES
- TELEČJA KRAČA S PRAŽENIM KROMPIRJEM** 21€
VEAL SHANK WITH ROASTED POTATOES
- PIŠČANČJI FILE V GOBOVI OMAKI, PEHTRANOV ŠTRUKELJ** 24€
CHICKEN FILLET IN MUSHROOM SAUCE WITH TARRAGON ŠTRUKELJ
- FILE POSTRVI, LIMONIN PIRE, MASLENA OMAKA Z IKRAMI** 24€
TROUT FILLET WITH LEMON PURÉE AND BUTTER SAUCE WITH CAVIAR
- STEAK GOMOLJNE ZELENE V OMAKI ZELENEGA POPRA, ZELIŠČNI PIRE** 19€
CELERIAC STEAK WITH GREEN PEPPER SAUCE AND HERBAL POTATOE PURÉE