

Posebnosti z žara

Grill specialties

Izbrani kosi mesa z žara
Selected cuts from the grill

Goveji file 14,8 € / 100 gr.
Beef tenderloin

Jelenov file 13,3 € / 100 gr.
Venison tenderloin

Ribeye steak 14,2 € / 100 gr.
Ribeye steak

Telečja zarebrnica 12,5 € / 100 gr.
Veal chop



Priloge k žaru

Grill sides

Popolna dopolnitev jedem z žara / Perfect addition to grilled dishes

Krompir (ocvrt, pečen, pire, pražen ali rošti) 4 €
Potatoes (fried baked mashed sauteed or rosti)

Kuhana sezonska zelenjava 6 €
Boiled seasonal vegetables

Poprova omaka 5 €
Pepper sauce

Sladice

Desserts

Sladek zaključek
A sweet ending

Francl gibanica 9 €
Francl's over Mura moving cake

Vaniljeva zmrzlina z bučnim oljem, semen in pomarančno lupinico 7 €
Vanilla ice cream with pumpkin seed oil, seeds and orange zest

Jabolčna pita z vaniljevo kremo in cimetovo karamelo 7 €
Apple pie with vanilla cream and cinnamon caramel

Čokoladni brownie s pistacijevim ganašem in malino 8 €
Chocolate brownie with pistachio ganache and raspberry



Datum veljavnosti cenika: april 2026
Price list valid date: April 2026

Hladne predjedi

Cold appetizers

Izbor skrbno pripravljenih jedi za popoln začetek
Selection of carefully prepared dishes for the perfect start

Kmečka mesna dilca za dva
Izbor vrhunskih suhomesnatih izdelkov, lokalnih sirov in hišna pašteta
Farmers meat platter for two
Selection of premium cured meats local cheeses and homemade pate

21 €

Goveji tatarski
drobno sekljano meso z nežno jajčno kremo in okisano šalotko
Beef tartare
finely chopped beef with delicate egg cream and pickled shallots

16 €

Zvitki roastbeefa
nežen angleški roastbeef s hrenom, jabolkom in bučnim oljem
Roast beef rolls
Tender English roast beef with horseradish apple and pumpkin seed oil

15 €

Pečen por
s humusom, chimichurrijem in praženimi indijskimi oreščki (vegetarijansko)
Roasted leek vegetarian
with hummus chimichurri and roasted cashews

14 €

Naši njoki

Our gnocchi

Ročno pripravljeni, polni značaja
Handmade full of character

Njoki z ragujem divjega prašiča
Gnocchi with wild boar ragu

16 €

Kostanjevi njoki s črnim tartufom
Chestnut gnocchi with black truffle

21 €

Juhe

Soups

Toplina domačih okusov
Warm flavors of home

Goveja juha
z domačimi rezanci
Beef soup, with homemade noodles

6 €

Sezonska juha
pripravljena iz svežih lokalnih sestavin
Seasonal soup, prepared with fresh local ingredients

7 €

Jota
tradicionalna enolončnica iz kislega zelja, fižola in krompirja
Jota, traditional stew of sauerkraut beans and potatoes

9 €

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

Glavne jedi

Main courses

Hrustljivo ocvrt Franclov piščanec
s praženim krompirjem
Crispy Francl chicken with sauteed potatoes

21 €

Počasi pečena jagnječja krača
z zeliščnim pirejem
Sous vide lamb shank, served with herb puree

26 €

Dušena telečja krača
s praženim krompirjem
Braised veal shank with sauteed potatoes

21 €

Telečji medaljoni v gobovi omaki
s pehtranovim štrukljem
Veal medallions in mushroom sauce with tarragon dumpling

24 €

Smuč
z roštijem in svežo zelenjavo
Zander fish with rosti and fresh vegetables

21 €

Steak gomoljne zelene
v zeleni poprovi omaki z zeliščnim pirejem (vegetarijansko)
Celeriac steak vegetarian in green pepper sauce with herb puree (vegetarian)

19 €



Morske dobrote

Seafood specialties

Svežina morja na krožniku
Fresh flavors from the sea

Carpaccio brancina
z jagodami in agrumi
Sea bass carpaccio
with strawberries and citrus

17 €

Solata z gamberi, hobotnico in avokadom
s sezamovim prelivom
Prawn, octopus and avocado salad
and sesame dressing

18 €

Tuna v sezamovi skorjici
z avokadom, wakame algami in ponzujem
Sesame crusted tuna
with avocado wakame seaweed and ponzu

19 €

Domači rezanci s škampi
Homemade Tagliatelle with scampi

21 €

Črna rižota s pečeno hobotnico za dva
Black risotto with roasted octopus for two

38 €

Brancin ali orada
z žara ali iz pečice
Sea bass or sea bream,
grilled or baked

7,5 € / 100 gr.

