

Posebnosti z žara

Grill specialties

Izbrani kosi mesa z žara
Selected cuts from the grill



Goveji file Beef tenderloin	14,8 € / 100 gr.
Jelenov file Venison tenderloin	13,3 € / 100 gr.
Ribeye steak Ribeye steak	14,2 € / 100 gr.
Telečja zarebrnica Veal chop	12,5 € / 100 gr.

Priloge k žaru

Grill sides

Popolna dopolnitev jedem z žara
Perfect addition to grilled dishes

Krompir (ocvrt, pečen, pire, pražen ali rošti) Potatoes (fried, baked, mashed, sauteed or rost)	4 €
Kuhana sezonska zelenjava Boiled seasonal vegetables	6 €
Poprova omaka Pepper sauce	5 €
Solata po izbiri Salad of choice	6 €

Sladice

Desserts

Sladek zaključek
A sweet ending

Francl gibanica Franc'l over Mura moving cake	9 €
Vaniljeva zmrzlina z bučnim oljem, semeni in pomarančno lupinico Vanilla ice cream with pumpkin seed oil, seeds and orange zest	7 €
Jabolčna pita z vaniljevo kremo Apple pie with vanilla cream and cinnamon caramel	7 €
Čokoladni brownie s pistacijevim ganašem in malino Chocolate brownie with pictachio ganache and raspberry	8 €

Degustacijski meni

Tasting meni

4-hodni meni po izboru chefa kuhinje
4-course menu selected by the chef

50 €

Nekaj na hitro

v času kosila (med 12.00 in 16.00)

Someting quick during lunc (between 12.00 and 16.00)

Domača divjačinska klobasa s hrenom Homade venison sausage with horseradish	12 €
Ocvrt oslič s krompirjevo solato Fried hake with potatoe salad	14 €

Hladne predjedi

Cold appertizers

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 cheesed and homemade pate	21 €
Goveji tatarski Drobno sesekljano meso z nežno jajčno kremo in okisano šalotko Beef tartare Finely chopped beef 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 (vegetarjansko) Roasted leek With hummus chimichurri and roasted cashews (vegetarian)	14 €
Chefov izbor štirih hladnih predjedi, postrežen na sredino mize za skupno delitev Chef's selection of four cold appetizers, served in the center of the table for sharing	16 €



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

Naši njoki

Our gnocchi

Ročno pripravljeni, polni značaja
Handmade full of character

Njoki z ragujem divjega prašiča
Gnocchi with wild boar ragu

Kostanjevi njoki s črnim tartufom
Chestnut gnocchi with black truffle

16 €

21 €

Juhe

Soups

Toplina domačih okusov
Warm flavors of home

Goveja juha z domačimi rezanci
Beef soup with homemade noodles

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

Jota

Tradicionalna enolončnica iz kislega zelja, fižola in krompirja
Jota, tradicional stew of sauerkraut, beans and potatoes

6 €

7 €

9 €



Glavne jedi

Main courses

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

21 €

Počasi pečena jagnječja krača z zeliščnim pirejem

Sous vide lamb shank, served with herbal puree

26 €

Telečja krača iz pečice s krompirjem in zelenjavo

Oven-baked veal shank with potatoes and vegetables

44 € / kg

Smuč

s krompirjevim roštijem in svežo zelenjavo
Zander fish with potatoe rosti and fres vegetables

21 €

Steak gomoljne zelene

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

19 €

Jelenova lička

s praženim krompirjem
Deer cheek with roasted potatoes

28 €

Krača divjega prašiča s praženim krompirjem

Wild boar leg with roasted potatoes

26 €

Pogrinjek

Amuse bouche

2 €

Morske dobrote

Seafood specialties

Svežina morja na krožniku
Fresh flavors from the sea

Marinirani gamberi v limeti, stracciatella, avokado, paradižnikova voda in olje bazilike
Marinated shrimp in lime, stracciatella, avocado, tomato water and basil oil

18 €

Carpaccio brancina z jagodami in agrumi

Sea bass carpaccio with strawberries and citrus

17 €

Solata z gamberi, hobotnico in avokadom s sezamovim prelovom

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

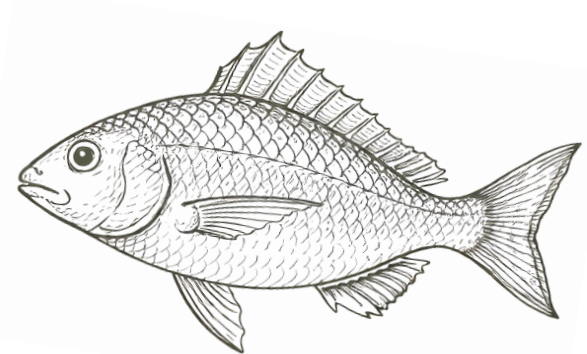
38 €

Brancin ali orada

z žara ali iz pečice

Sea bass or sea bream grilled or baked

7,5 € /100 gr.



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