

menu

Poselnosti z žara

Grill specialties

Izbrani kosi mesa z žara
Selected cuts from the grill

Goveji file 250g 27,90 €
Beef tenderloin

Jelenov file 250g 26,90 €
Venison tenderloin

Ribeye steak 350g 32,90 €
Ribeye steak

Telečja zarebrnica 350g 27,90 €
Veal chop

Tomahawk 100 gr. / 10,90 €



Priloge k žaru

Grill sides

Popolna dopolnitev jedem z žara
Perfect addition to grilled dishes

Krompir (ocvrt, pečen, pire, pražen ali rošti) 4,00 €
Potatoes (fried baked mashed sauteed or rosti)

Kuhana sezonska zelenjava 5,00 €
Boiled seasonal vegetables

Poprova omaka 4,00 €
Pepper sauce

Solata po izbiri 5,00 €
Salad of choice

Sladice

Desserts

Sladek zaključek
A sweet ending

Francl gibanica 9,00 €
Francl's over Mura moving cake

Vanilijeva zmrzlina z bučnim oljem, semen in pomarančno lupinico 6,00 €
Vanilla ice cream with pumpkin seed oil, seeds and orange zest

Jabolčna pita z vanilijevo kremom in cimetovo karamelom 6,00 €
Apple pie with vanilla cream and cinnamon caramel

Čokoladni brownie s pistacijevim ganašem in malino 7,00 €
Chocolate brownie with pistachio ganache and raspberry



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

Menu

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 cheeses and homemade pate	20,90 €
Goveji tatarski drobno sekljano meso z nežno jajčno kremo in okisano šalotko Beef tartare finely chopped beef with delicate egg cream and pickled shallots	15,90 €
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	14,90 €
Pečen por (vegetarijansko) s humusom, chimichurrijem in praženimi indijskimi oreščki Roasted leek (vegetarian) with hummus chimichurri and roasted cashews	14,90 €
Solata Caprese Caprese Salad	11,90 €
Chefov izbor štirih hladnih predjedi, Postrežen na sredino mize za vse sedeče za mizo Chef's selection of four exquisite cold starters, elegantly presented at the centre of the table for all guests to share.	16,90 €

Degustacijski meni

Tasting menu

4-hodni meni po izboru chefa kuhinje 4-course menu selected by the chef	50,00 €
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Naši njoki

Our gnocchi

Ročno pripravljeni, polni značaja Handmade full of character	
Njoki z ragujem divjega prašiča Gnocchi with wild boar ragu	16,00 €
Kostanjevi njoki s črnim tartufom Chestnut gnocchi with black truffle	21,00 €

Juhe

Soups

Toplina domačih okusov Warm flavors of home	
Goveja juha z domačimi rezanci Beef soup, with homemade noodles	4,90 €
Sezonska juha pripravljena iz svežih lokalnih sestavin Seasonal soup, prepared with fresh local ingredients	5,50 €
Jota tradicionalna enolončnica iz kislega zelja, fižola in krompirja Jota, traditional stew of sauerkraut beans and potatoes	9,00 €

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 fried chicken Francl with sauteed potatoes	18,90 €
Telečja krača iz pečice s krompirjem in zelenjavo Owen-baked veal shank with potatoes and vegetables	1 kg. / 38,90 €
Jelenova krača s praženim krompirjem za dva Deer shank with roasted potatoes for two	37,90 €
Tagliata govejega roastbeefa za dva, štrigoli z jurčki in tartufi Roast beef tagliata for two, strigolini with porcini mushrooms and truffles	46,90 €
Telečji medaljoni v gobovi omaki s pehtranovim štrukljem Veal medallions in mushroom sauce with tarragon dumpling	23,90 €
Počasi pečena jagnječja krača z zeliščnim pirejem Sous vide lamb shank, served with herb puree	22,90 €
Jelenova lička s praženim krompirjem Deer cheek with roasted potatoes	24,90 €
Smuč s krompirjevim roštijem in svežo zelenjavo Zander fish with potatoe rosti and fresh vegetables	19,90 €
Steak gomoljne zelene v zeleni poprovi omaki z zeliščnim pirejem (vegetarijansko) Celeriac steak in green pepper sauce with herb puree (vegetarian)	18,90 €

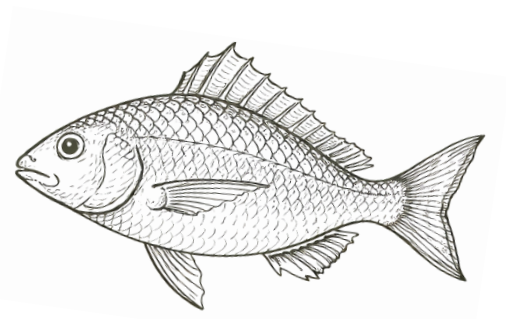


Morske dobrote

Seafood specialties

Svežina morja na krožniku
Fresh flavors from the sea

Carpaccio brancina z jagodami in agrumi Sea bass carpaccio with strawberries and citrus	13,90 €
Tuna v sezamovi skorjici z avokadom, wakame algami in ponzujem Sesame crusted tuna with avocado wakame seaweed and ponzu	17,90 €
Solata z gamberi, hobotnico in avokadom s sezamovim prelivom Prawn, octopus and avocado salad and sesame dressing	16,90 €
Domači rezanci s škampi Homemade Tagliatelle with scampi	19,90 €
Črna rižota s pečeno hobotnico za dva Black risotto with roasted octopus for two	38,90 €
Hobotnica v padelci s krompirjem in zelenjavo Octopus in a padel with potatoes and vegetables	23,90 €
Brancin ali orada z žara Sea bass or sea bream, grilled	21,90 €



Nekaj na hitro

v času kosila (med 12.00 in 16.00)

Something quick during lunch (between 12.00 and 16.00)

Domača divjačinska klobasa s hrenom Homade venison sausage with horseradish	10,90 €
Ocvrt oslič s krompirjevo solato Fried hake with potatoe salad	13,90 €