

BEEF TARTARE WITH CURED EGG YOLK, SALTED BUTTER, PICKLED VEGETABLES AND MILK BREAD CROUTONS. [1] [2] [3] [4] [7] [8]	16
OUR OWN FRICO. [4]	13
PORK SHOULDER WITH FENNEL AND APPLE&HORSERADDISH COMPOTE. [7]	15
SEASONAL VEGETABLE FLAN WITH TABOR CHEESE FONDUE. [2] [4]	12
SELECTION OF COLD CUTS FROM SMALL PRODUCERS OF THE REGION AND SURROUNDINGS.	20
SELECTION OF CHEESES FROM THE KARST AREA WITH HONEY AND HOMEMADE COMPOTES. [4] [7] [8]	20
BIGOLI WITH CREAM OF PEAS AND WILD GARLIC, BACON, PINE NUTS AND JAMAR CHEESE. [1] [4] [5]	16
POTATO GNOCCHI WITH WHITE RUSTIC DUCK RAGÙ, HERBS AND ORANGE PEEL. [1] [2] [4] [6] [8]	16
"STRUCCOLO IN STRAZA", TRADITIONAL SAVOURY STRUDEL WITH RICOTTA AND PEARS, CREAM OF FENNEL AND MLET CHEESE, BREAD AND WALNUT CRUMBLE AND TERRANO WINE REDUCTION. [1] [2] [4] [5] [8]	16
JOTA, TYPICAL SOUP OF TRIESTE WITH CROUTONS. [1] [4] [8]	13
RABBIT ROLL WITH DUAL TEXTURE ASPARAGUS. [4] [6]	20
BACON-WRAPPED BEEF FILET, LEEK IN CREAM WITH DILL AND SPRING ONION . [1] [4] [6]	30
HANGER STEAK WITH CELERIAC PUREE AND ORANGE MUSTARD. [4] [6] [7] [8]	17
RIB EYE WITH GRILLED POTATOES. [4]	70/KG
PIATTO CALDAIA, LOCAL BOILED PORK CUTS WITH PATATE IN TECIA AND SAUERKRAUT. [4] [7] [8]	18



DESSERTS:

APPLE STRUDEL 7  
[1] [2] [4] [5] [8]

DESSERT OF THE DAY 7

- 1.gluten
- 2.eggs
- 3.soya
- 4.milk
- 5.tree nuts
- 6.celery
- 7.mustard
- 8.sulphites
- 9.sesame

Some products can be frozen in the absence of fresh food.

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