

beef tartare, cured egg yolk, salted butter, pickled vegetable, milk bread toasts. [1] [2] [3] [4] [7] [8]	16
our signature frico. [4]	13
pork shoulder, raw fennel, mustard, apple&horseraddish compote. [7]	16
savoury vegetable flan, tabor cheese fondue.[2] [4]	12
selection of cured cold cuts from small local producers.	20
karst cheese selection, house-made preserves. [4] [7] [8]	20
“strucolo in straza”: boiled dough roll filled with ricotta and spinach, roast jus.[1] [2] [4] [6]	16
fuzi: rolled pasta, slow-cooked hen.[1] [2] [4] [6]	16
mlinci: baked flatbread pasta tossed with fresh daily mushrooms.[1] [4]	16
jota: classic triestine soup with bean, sauerkraut, potato, pork.[1] [3] [8] [9]	13
“piatto caldaia”: traditional boiled pork platter, saurekraut, pan-roasted potatoes (“in tecia”). [7] [4] [8]	18
low-roasted pork knuckle.[4] [6]	18
pork tenerloin, mushroom cream sauce, roasted squash.[4]	24
goulash, pan-roasted potatoes (“in tecia”).[8]	18
sliced beef hanger steak, celeriac purée, pickled beetroot.[4] [6] [7]	18
ribeye steak, grilled potatoes.[4]	70/kg



desserts:

apple strudel 7
[1] [2] [4] [5] [8]

dessert of the 7
day

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

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

CE 852/2004.

Customers are invited to inform any intolerances or food
allergies.

SERVICE 3€

WINE LIST:

