

Predjedi

POZDRAV IZ KUHINJE

*Vitello tonnato
(Telečji file, tunina omaka, kapre, micro zelišča)*

HLADNE PREDJEDI

*Goveji tatar z maslom
Poširan divji losos
Burattina, barvni paradižnik, rdeči pesto,
pinjole, mikro bazilika
Serrano pršut, seneni sir s tartufi, kapre, mini sladke paprike
Baba ganoush, terina iz oreščkov, falafel z rdečo peso*

JUHE

*Kremna juha s kostanjem in črnim tartufom
Goveji consomme z roladicami z račjimi jetri
in jušno zelenjavo*

REZANO PRED GOSTI

*Thor Hammer BBQ – dimljen goveji bočnik
Dimljena puranja prsa BBQ, Cumberland omaka
Porchetta z aiolijem iz črnega česna*

Glavne jedi

*Svinjska lička mangelice z mini jabolkom in
hrenovimi ostružki
Jagnječje zarebrnice z zelišči in pistacijo
Konfit račjega fileja s foie gras omako in figo
Škampi na zeliščnem solnem žaru z buzara omako
File smuča z espumo holandske omake in
dehidriranimi agrumi
Sirovi štruklji z brusnicami in pečeno smetano
Basmati riž s kardamomom, cimetom, janeževo
zvezdo in oreščki
Kostanjev pire s karameliziranimi kostanji
Baby zelenjava iz sopare z vanilijo in lešnikovim
maslom
Krompirjev croissant z brusnico in gorčičnimi semeni*

SOLATNI BIFE Z IZBRANIMI PRELIVI

*Francoska solata, berivka in romanska solata, grška
solata, marinirano rdeče zelje, korenje, rdeča pesa,
češnjev paradižnik, waldorfska solata*

IZBOR NOVOLETNIH SLADIC

SADNI BIFE

PO POLNOČI

*Novoletna sarma
Staran falot z džemi, oreščki in suhim sadjem*

Starters

AMUSE-BOUCHE

Vitello tonnato
(Veal fillet, tuna sauce, capers, micro herbs)

COLD STARTERS

Beef tartare with butter
Poached wild salmon
Burratina, heirloom tomatoes, red pesto,
pine nuts, micro basil
Serrano ham, hay-aged truffle cheese, capers,
mini sweet peppers
Baba ganoush, nut terrine, beetroot falafel

SOUPS

Chestnut cream soup with black truffle
Beef consommé with duck liver roulades and julienned
vegetables

CARVED HAM IN FRONT OF GUESTS

Thor Hammer BBQ – smoked beef shank
BBQ smoked turkey breast, Cumberland sauce
Porchetta with black garlic aioli

Main Courses

Mangalica pork cheeks with mini apple and
horseradish flakes
Lamb chops with herbs and pistachios
Confit duck fillet with foie gras sauce and fig
Grilled scampi on a herb salt crust with buzara sauce
Pike-perch fillet with hollandaise espuma and
dehydrated citrus
Cottage cheese dumplings with cranberries
and baked cream
Basmati rice with cardamom, cinnamon,
star anise and nuts
Chestnut purée with caramelized chestnuts
Steamed baby vegetables with vanilla
and hazelnut butter
Potato croissant with cranberries and mustard seeds

SALAD BUFFET WITH A SELECTION OF DRESSINGS

French salad, lamb's lettuce and romaine lettuce,
Greek salad, marinated red cabbage, carrots,
beetroot, cherry tomatoes, Waldorf salad

SELECTION OF NEW YEAR'S DESSERTS

FRUIT SELECTION

AFTER MIDNIGHT

Traditional New Year's sarma (cabbage rolls)
Aged "falot" with jam, nuts and dried fruit