



New Year
MENU

2026



Choux bun, truffle, brie-ricotta cream, hazelnuts

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Tuna tartare, mango gel, avocado, shiso, citrus, dashi bouillon, caviar

or

Pumpkin terrine, French Vecherin cheese, tarragon, wine glaze, nuts

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Creamy chestnut soup, sherry wine, cep agnolotti

—

Baked cream risotto, Jamar cheese, pork crackling, gold

or

Handmade ravioli with Jamar cheese

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Medium beef fillet, foie gras, farm butter mashed potatoes,
broccolini, meat jus

or

Quinoa and leek pithivier, farm butter mashed potatoes,
broccolini, vegetable jus

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Pavlova, vanilla chantilly cream, raspberries sorbet,
forest fruits, pistachios

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Traditional Slovenian cookie with fennel seeds and nuts

Chocolate truffle