

## **HLADNE PREDJEDI COLD STARTERS**

### **KROŽNIK MOST**

jelenov karpачo, prekajena gosja prsa, namaz polenovke, hobotnica v solati  
*PLATTER MOST*

venison carpaccio, smoked goose breast, salt cod spread, octopus salad

### **GOVEJI KARPAČO**

na rukoli z oblanci parmezana in balzamičnim prelivom

### **BEEF CARPACCIO**

with Parmesan shavings and balsamic dressing

### **GOSJA PAŠTETA**

na solatnem šopku s teranovim želejem

### **GOOSE LIVER PATE**

on a bed of salad with Teran jelly

### **KRAŠKI PRŠUT**

z melono in olivami

### **KRAS PROSCIUTTO**

with melon and olives

### **KARPAČO DIMLJENE MEČARICE**

na solatnem šopku z rdečim poprom in figami

### **SMOKED SWORDFISH CARPACCIO**

on a bed of salad with red peppercorns and figs

### **HOBOTNICA V SOLATI**

z jagodami, špinačo in mladim sirom

### **OCTOPUS SALAD**

with strawberries, spinach and young cheese

### **CAPRESE**

z mozzarella bufalo, domačim pestom in praženimi pinjolami

### **CAPRESE**

with buffalo mozzarella, home-made pesto and roasted pine kernels

## **JUHE SOUPS**

GOVEJA JUHA Z REZANCI  
BEEF BROTH WITH NOODLES

KROMPIRJEVA KREMNA JUHA  
s tartufi in popečenim kruhom na maslu  
CREAM OF POTATO SOUP  
with truffles and butter crostini

PAPRIČINA JUHA  
iz pečene paprike  
ROAST PEPPER SOUP

DNEVNA JUHA  
SOUP OF THE DAY

## **TOPLE PREDJEDI WARM STARTERS**

### **HIŠNI TORTELON**

nadevan z mlado špinačo in skuto na maslu s svežimi zelišči  
in oblanci dimljene ricotte

### **HOUSE TORTELLONE**

stuffed with young spinach and ricotta, with butter and fresh herbs  
and smoked ricotta shavings

### **JAKOBOVE POKROVAČE**

na žaru s paradižnikovim konkasejem, cappuccino peno in svežo baziliko

### **GRILLED SCALLOPS**

with tomato concasse, cappuccino foam and fresh basil

### **POPEČENA GOSJA JETRA**

na sotirani breskvi s konjakom

### **GRILLED GOOSE LIVER**

with sauteed peach and cognac

### **BIVOLJA MOZZARELLA**

zavita v popečen pršut s popečenimi kruhki na rukoli

### **BUFFALO MOZZARELLA**

wrapped in crispy prosciutto with crostini on rocket

## **SOLATE SALADS**

### **MEDITERANSKA SOLATA**

mešana zelena solata z julienne zelenjavo, gamberi in sipo; salsa verde

### **MEDITERRANEAN SALAD**

with julienned vegetables, shrimps and cuttlefish; salsa verde

### **SOLATA CEZAR**

mešana listnata solata, piščančji file, češnjev paradižnik, parmezan, ribano jajce, kruhove kocke na maslu, cezar preliv

### **CAESAR SALAD**

mixed green lettuce, chicken fillet, cherry tomatoes, parmesan, grated egg, butter croutons, caesar dressing

### **SOLATA KODRAVKA**

narebrena solata, sušen paradižnik, ovčji sir, orehi, grozdje, krhlji svežih jabolk in hrušk, orehov preliv

### **CURLY SALAD**

curly endive, dried cherry tomatoes, sheep cheese, walnuts, grapes, apple and pear slices, walnut dressing

### **SOLATA S PEČENO ZELENJAVO**

mešana listnata solata, marinirana zelenjava z žara: šampinjoni, bučke, jajčevci, paprika, feta sir, balzamični preliv

### **SALAD WITH GRILLED VEGETABLES**

mixed leaf lettuce, marinated grilled vegetables: mushrooms, courgettes, aubergines, peppers, feta cheese, balsamic dressing

### **SOLATA Z DIMLJENIM LOSOSOM**

mešana zelena solata, dimljen losos, črne olive, kapre, mozzarella, češnjev paradižnik, čebulice, hrenov preliv s koprom

### **SMOKED SALMON SALAD**

mixed green lettuce, smoked salmon, black olives, capers, mozzarella, cherry tomatoes, onions, horseradish dressing with dill

### **GRŠKA SOLATA**

kumare, paradižnik, paprika, rdeča čebula, črne olive, feta sir

### **GREEK SALAD**

cucumbers, tomatoes, peppers, red onions, black olives, feta cheese

priloga SOLATA (sezonska solata)

side-dish SALAD (season salad)

## TESTENINE IN RIŽOTE PASTA AND RISOTTO

### REZANCI MOST

piščanec, paprika, domači pesto, pelati, pinjole

### TAGLIATELLE *MOST*

chicken, peppers, home- mede pesto, plum tomatoes, pine nuts

### DOMAČI AJDOVI KRAPI

nadevani z jurčki in tartufi v omaki pora in gamberov

### HOME-MADE BUCKWHEAT RAVIOLI

filled with porcini mushrooms and truffles, leek and shrimp sauce

### ISTRSKI FUŽI

s črnimi tartufi

### ISTRSKI FUŽI (Istrian pasta)

with black truffles

### POLNOZRNATI ŠPAGETI

z rakovico, bučkami in češnjevim paradižnikom

### WHOLEMEAL SPAGHETTI

with crab, courgettes and cherry tomatoes

### NJOKI SALSICCE

### GNOCCHI SALSICCE

### NJOKI

z gorgonzolo, hruško, orehi in radičem

### GNOCCHI

with Gorgonzola, pear, walnuts and radicchio

### JEŠPRENČKOVA RIŽOTA PO KRAŠKO

teran, panceta, črne olive

### BARLEY RISOTTO KRAS STYLE

with Teran, pancetta and black olives

### RIŽOTA Z JURČKI IN GAMBERI

### RISOTTO WITH SHRIMPS AND PORCINI

## **MESNE JEDI MEAT DISHES**

### **BIFTEK MOST**

s karamelizirano balzamično čebulico z žajbljem in s pečenim krompirjem

### **BEEFSTEAK *MOST***

with caramelised balsamic onions with sage and roast potatoes

### **BIFTEK S TARTUFI**

s sirovimi štruklji in praženimi pinjolami

### **BEEFSTEAK WITH TRUFFLES**

with cheese štruklji and roasted pine kernels

### **MEDALJONI SVINJSKE RIBICE**

z njoki in jurčkovo omako

### **PORK MEDALLIONS**

with gnocchi and porcini mushroom sauce

### **TELEČJA TAGLIATA**

z mladim sirom s pečenim krompirju in zelenjavo

### **VEAL TAGLIATA**

with young cheese, roast potatoes and vegetables

### **JAGNJEČE ZAREBRNICE**

s svežimi zelišči, pečenim krompirjem in rožmarinovim medom

### **LAMB CHOPS**

with fresh herbs, roast potatoes and rosemary honey

### **PURANOVI ŽEPKI**

nadevani z dimljeno ricotto in panceto, v sirovi omaki s pirejem z bučkami

### **TURKEY POCKETS**

stuffed with smoked ricotta and pancetta in cheese sauce with courgette mash

## **RIBJE JEDI FISH DISHES**

### **FILE KOVAČA**

s porovim pirejem v žafranovi omaki

### **JOHN DORY FILLET**

on leek mash with saffron sauce

### **ORADA**

s krompirjem in mlado špinačo

### **SEABREAM**

with young spinach and potatoes

### **TUNIN FILE S SEZAMOM**

na rukoli s češnjevimi paradižniki in pečenim krompirjem

### **TUNA FILLET WITH SESAME**

on rocket with cherry tomatoes and roast potatoes

### **PEČENA HOBOTNICA**

z mediteransko zelenjavo

### **ROASTED OCTOPUS**

with Mediterranean vegetables

### **ŠKAMPI NA ŽARU ali BUZARI (0,5 kg)**

SCAMPI – GRILLED or

ALLA BUZZARA (in wine sauce) (0.5 kg)

### **SVEŽA BELA RIBA (kg)**

iz pečice ali v soli

### **FRESH WHITEFISH (kg)**

oven-roasted or salt-roasted

## **SLADICE DESSERTS**

CRÈME BRULÉE  
s sadjem in sladoledom  
CRÈME BRULÉE  
with fruit and ice cream

SLADICA MOST  
kremni tris v kozarcu  
DESSERT MOST  
creamy trio cup

PANNA COTTA  
s prelivom gozdnih sadežev  
PANNA COTTA  
with forest fruit

ČOKOLADNI MOUSSE  
s pomarančnim kulijem  
CHOCOLATE MOUSSE  
with orange coulis

BOVŠKI KRAFI  
z dušenimi sladkimi jabolkami in vanilijevim sladoledom  
BOVEC *KRAFI*  
sweet steamed dumplings with sweet apples and vanilla ice cream

TIRAMISU

SORBET

## **SIRI**

Nudimo vam hišni izbor sirov, ki jih postrežemo:

- s timijanovim medom
- z domačo slivovo marmelado
- s pinjolami
- s suhim sadjem
- z olivami

## **SIROV KROŽNIK**

## **CHEESES**

A selection of Slovene, French and Italian cheeses served with an accompaniment of your choice:

- thyme honey
- homemade plum jam
- pine nuts
- dried fruit
- olives

## **CHEESE PLATTER**

**ZA NAŠE NAJMLAJŠE  
FOR OUR SMALL GUESTS**

**OTROŠKI MENI  
CHILDREN'S MENU**

GOVEJA JUHA / BEEF BROTH

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PURANJI FILE S PIRE KROMPIRJEM /  
TURKEY FILLET WITH MASHED POTATOES

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SLADICA / DESSERT

## VINSKA KARTA WINE LIST

V VINU JE NAJVEČ SONCA.  
NAJ ŽIVIJO LJUDJE, KI PRIDELUJEJO VINO, KAJTI Z NJIM VNESEJO  
SVETLOBO SONCA V ČLOVESKE DUŠE...

MAKSIM GORKI



FISH, TO TASTE RIGHT, MUST SWIM THREE TIMES – IN WATER, IN BUTTER,  
AND IN WINE....

MARK TWAIN

**Vinska ponudba**  
Buteljčna vina 0,75 l  
**Wine selection**  
Bottles 0.75 l

PENEČA VINA IN ŠAMPANJCI  
SPARKLING WINE & CHAMPAGNE

Goriška Brda  
BJANA BRUT, SIRK suho/brut

Radgonska Gorica  
SREBRNA RADGONSKA PENINA polsuho/demi sec

Bizeljsko  
GOURMET ROSE, ISTENIČ suho/brut

Kras  
CHATEAU INTANTO sparkling Teran, JAZBEC sec

BIOLOŠKA PRIDELAVA  
ORGANIC PRODUCTION

KLINEC - GORIŠKA BRDA

MALVAZIJA suho/dry

JAKOT suho/dry

GARDELIN (Sivi Pinot) suho/dry

REBULA suho/dry

QUELA RDEČA suho/dry

MORA suho/dry

## **ŠTAJERSKA**

RENSKI RIZLING, DVERI PAX suho/dry

BENEDICT RED, DVERI PAX suho/dry

SIVI PINOT, JOANNES suho/dry

SAUVIGNON, VERUS suho/dry

DIŠEČI TRAMINEC, STEYER polsladko/medium sweet

## **DOLENJSKA**

CVIČEK, MARTINČIČ suho/dry

## **ISTRA**

REFOŠK, SANTOMAS suho/dry

MALVAZIJA, CORONICA suho/dry

## **KRAS**

KRAŠKI IZBRANI TERAN, LISJAK suho/dry

VITOVSKA, LUPINC suho/dry

## **VIPA VSKA DOLINA**

SIVI PINOT, TILIA suho/dry

JEBAČIN, PASJI REP suho/dry

ZELEN, PASJI REP suho/dry

CABERNET SAUVIGNON, POLJŠAK suho/dry

ROSE, BATIČ suho/dry

## **GORIŠKA BRDA**

VELIKO RDEČE , MOVIA suho/dry

VELIKO BELO, MOVIA suho/dry

CHARDONNAY, JAKONČIČ suho/dry

CAROLINA RDEČA, JAKONČIČ suho/dry

RUMENA REBULA, ŠČUREK suho/dry

MODRI PINOT, KRISTANČIČ DUŠAN suho/dry

CABERNET SAUVIGNON, MAVRIČ suho/dry

## **SLADKO VINO DESSERT WINE**

CHARDONNAY 0,375 lit, jagodni izbor, KUPLJEN sladko/sweet

RUMENI MUŠKAT GALILEUS 0,50 lit, TILIA sladko/sweet

VALENTINO BATIČ 0,25 lit, sladko/sweet

**TUJA VINA  
WORLD WINES**

CHIANTI CLASSICO, CASTELLO BANFI [IT] suho/dry

RIOJA CRIANZA, MARQUES DE CACERES[ESP] suho/dry

SAUVIGNON BLANC, MONTANA [NZ] suho/dry

MALBEC, LA FORTUNA [CHI] suho/dry

CHASSAGNE-MONTRACHET,  
DOMAINE BACHELET-RAMONET [FRA]  
1 er cru Clas Saint Jean suho/dry