



**PAVUS**

GRAD TABOR LAŠKO

### **Hladne predjedi**

#### **Cold Starters**

Tatar zorjenega vola, volovski konzome, magnolija, ajda

Tatar of aged ox, ox consommé, magnolia, buckwheat

*1, 3, 7, 9*

*13,50€*

Hladno dimljena postrv, pivova omaka, borovi storži in majoneza

Cold smoked trout, beer sauce, pine cones and mayonnaise

*1, 3, 4*

*13,50€*

### **Juha**

#### **Soup**

Pavusova juha 15tih travniških zelišč,

ocvrt sladkovodni tatar

Pavus creamy soup of 15 wild herbs,

crunchy fresh water tartar

*1, 2, 3, 4, 7, 9*

*5,80€*

### **Tople predjedi**

#### **Warm Appetizers**

Gobe in gobov sabajon, rumenjaki, krema z okusom gozda

Mushrooms and mushroom sabayon, egg yolk, forest flavoured cream

*1, 3, 7*

*13,20€*

Tortelini z materino dušico, rdeča pesa, ožgana hruška, črni oreh

Tortellini with wild thyme, red beets, burnt pear, black walnut

*1, 3, 7, 8, 9*

*13,20€*

Hobotnica, njokci, bob, telečja omaka s kavo, krompirjeva krema in čemažev cvet

Octopus, potato cream and gnocchi, broad beans, ramson flower

*1, 2, 3, 4, 7, 9, 14*

*13,20€*

**Glavne jedi**  
Main courses

File ščuke in kroket, holandska omaka z bezgom, zelenjava  
Pike fish fillet and croquette, sauce hollandaise, vegetables

1, 2, 3, 4, 7, 9  
23,80€

File kunca in confit, variacije koruze, tartuf  
Rabbit fillet and confit, corn variations, truffles

1, 3, 7, 9  
23,80€

Srna s pepelom smreke, hrustljava zelišča, češnje in sirotka  
Roe deer, with spruce ashes, crispy herbs, cherries and butter milk

1, 3, 7, 9  
28,80€

**Sladice**  
Dessert

Sladoled japonskega dresnika, poširano sadje in zelenjava,  
zeliščno olje, pehtranova meringa  
Japanese knotweed ice-cream, poached fruit and vegetables,  
herbal oil, tarragon meringue

1, 3, 7, 9  
6,50€

**Gozdiček**

Višnjev sorbet, brownie z borovimi iglicami, čokoladni mousse z brinjem,  
čokoladni luflee, krema z brinjevimi iglicami

Forest

Sour cherry sorbet, brownie with pine needles, chocolate mousse with juniper,  
chocolate luflee, cream with juniper needles

1, 3, 7, 8  
6,50€

Cenik degustacijskih menijev:

4 hodi 39,00 €  
5 hodov 48,00 €  
6 hodov 56,00 €  
8 hodov 74,00 €  
9 hodov 83,00 €  
10 hodov 92,00 €

**OPOMBE**

**\*\*\* degustacijske menije strežemo samo za celo omizje (minimalno 2 osebi).**

**VEGANSKI MENIJI** so na voljo le po predhodnem naročilu

(4 hodi) 46,00 €

(5 hodov) 56,00 €

ALERGENI: Vsebnost snovi, ki povzročajo alergije ali preobčutljivosti : 1 Žito ki vsebuje gluten, 2 Raki, 3 Jajca, 4 Ribe, 5 Arašidi (kikiriki), 6 Zrnje soje, 7 Mleko / mlečni proizvod z laktozo, 8 Oreški, 9 Zelena, 10 Gorčično seme, 11 Sezamovo seme, 12 Žveplov dioksid in sulfiti, 13 Volčji bob, 14 Mehkužci

*Price list for Tasting menus:*

4 courses 39,00 €

5 courses 48,00 €

6 courses 56,00 €

8 courses 74,00 €

9 courses 83,00 €

10 courses 92,00 €

**VEGAN MENUS**

*Available only if pre-orderd*

(4 courses) 46,00 €

(5 courses) 56,00 €

ALLERGENS:

1 Gluten, 2 Crabs, 3 Eggs, 4 Fish, 5 Peanuts, 6 Soya, 7 Milk and milk produce containing lactose,  
8 Nuts, 9 Celery, 10 Mustard, 12 Sulfur dioxide and sulfites, 13 Lupine, 14 Molluscs