

COLD PLATES FROM OUR KITCHEN

1. Smoked delicacies from Bela krajina with cheese from Semič, 10 dag EUR 7
Allergens: lactose
2. Smoked trout from Rožni Dol with horseradish and hemp bread 7 dag EUR 8
Allergens: gluten (wheat), lactose, fish

HEARTY SOUPS FROM OUR KITCHEN

1. Soup duet –mushroom soup and beef soup with soup noodles made in our kitchen, 0.3 dl EUR 3
Allergens: gluten (wheat), celery, fish
2. Šara stew from Bela krajina (with kohlrabi, potatoes and beans) 0.3 dl EUR 2.50
Allergens: /

WARM APPETISERS

1. Porcini mushrooms with crispy bacon and dumplings (with bread, eggs and ham), 10 dag EUR 9
Allergens: gluten (wheat), lactose, eggs
2. Roast bacon from Bela krajina, filled with cottage cheese from our kitchen and served with lettuce, 7 dag EUR 7
Allergens: lactose

CULINARY DELIGHTS FROM OUR KITCHEN

1. The *Ancelj* plate (veal fillets with porcini mushrooms, roast ham from Bela krajina and Mihela's croquettes), 20 dag EUR 17
Allergens: soya, gluten (wheat), celery, lactose, eggs
2. Fillet of venison with cranberries and dumplings from our kitchen, 20 dag EUR 19
Allergens: soya, gluten (wheat), lactose, eggs
3. Trout from Rožni Dol with organic Swiss chard and rosemary mashed potatoes, approximately 22 - 25 dag EUR 12
Allergens: lactose, fish
4. Rump steak with herb butter, Bravo sauce (with chilli, tomatoes and mayonnaise) with thinly sliced fried potatoes, 25 dag EUR 15
Allergens: soya, celery, mustard, lactose
5. Grilled lamb chops with roast potatoes and vegetables on olive oil, 20 dag EUR 19
Allergens: /

VEGAN AND VEGETARIAN DISHES

1. APPETISERS

- Mini hemp sandwich with courgette roulade and coconut cheese, 5 dag EUR 4 Allergens: gluten (wheat)
- Gluten-free tortilla with vegetables and salsa, 7 dag EUR 5
Allergens: /

2. Main dishes

- Dumplings from our kitchen, 20 dag EUR 8
Allergens: gluten (wheat), lactose, eggs
- Grilled cheese from Semič with pan-roasted vegetables, 20 dag EUR 10

Allergens: lactose

- Chargrilled peppers with cooked potatoes and organic Swiss chard, 15 dag EUR 8

Allergens: /

- Organic gluten-free pasta made from green soy and mungo beans with grilled vegetables, rice milk and soy sauce, 10 dag EUR 11

Allergen – soya

- Bean and vegetable patties from our kitchen with curried cauliflower sauce, 20 dag EUR 8

Allergens: /

3. Desserts
- Spelt pancake with homemade plum jam, wild strawberries and orange sauce EUR 4.50
 - Allergens: gluten (spelt)

HEARTY STEWS, LUNCHEAS AND LIGHT MEALS

1. Daily selection of stews EUR 5
2. • Set lunch menu
EUR 10
3. You can choose between 15 types of light meals and set menus EUR 4.50– 9.50

SALADS

1. Mixed salad, small EUR 2.50
2. Mixed salad, large EUR 2.80
3. Make your own salad with lettuce, cabbage, tomatoes, beans, pickled beetroot EUR 2.80

DESSERTS FROM OUR KITCHEN

1. Belokranjska povitica with ice cream and warm fruit sauce EUR 4.50
Allergens: soya, gluten (wheat), lactose, eggs
2. Blueberry strudel with vanilla cream and cinnamon EUR 3.70
Allergens: gluten (wheat), lactose, eggs, nuts (hazelnuts)
3. Panna cotta cake EUR 2.70
Allergens: gluten (wheat), lactose, eggs
4. Daily dessert selection EUR 2.70 – 4.50

Tasting menus

Lepa Anka	A Touch of Nature (vegan)
Smoked trout from Rožni Dol with horseradish and hemp bread Allergens: gluten (wheat), lactose, fish White wine from Bela krajina, dry, Malnarič wine cellar from Semič 1 dl of the recommended wine: EUR 0.70	Gluten-free tortilla with vegetables and salsa Allergens: / Lemonade (homemade), 2 dl of the recommended juice: EUR 1.50
Grilled lamb chops with roast potatoes and vegetables on olive oil Allergens: / Blaufrankisch, dry, Šturm from Metlika 1 dl of the recommended wine: EUR 2.90	Organic gluten-free pasta made from green soy and mungo beans with grilled vegetables, rice milk and soy sauce Allergen – soya Elderberry cordial (homemade) 2 dl of the recommended juice: EUR 1.50
Blueberry strudel with vanilla cream and cinnamon Allergens: gluten (wheat), lactose, eggs, nuts (hazelnuts) Yellow Muscat, demi-sec, Prus from Metlika, 1 dl of the recommended wine: EUR 4.50	Spelt pancake with homemade plum jam, wild strawberries and orange sauce Allergens: gluten (spelt) Fruit sparkling wine (home production), 1 dl of the recommended fruit sparkling wine EUR 1.50

The price of the menu excluding wine is EUR 15 The price of the menu excluding juice: EUR 13

These menus are for a minimum of two persons. All prices are in EUR and include 9.5% VAT. Prices are valid from 1 August 2016.