



BEEF TARTARE WITH CURED EGG YOLK,
SALTED BUTTER,PICKLED VEGETABLES
AND MILK BREAD CROUTONS. [1] [2] [3] [4] [7]
[8]

OUR OWN FRICO. [4]

PORK SHOULDER WITH FENNEL AND
APPLE&HORSERADDISH COMPOTE. [1] [4]
[5] [7]

SEASONAL VEGETABLE FLAN WITH TABOR
CHEESE FONDUE. [2] [4]

SELECTION OF COLD CUTS FROM SMALL
PRODUCERS OF THE REGION AND
SURROUNDINGS. [4]

SELECTION OF CHEESES FROM THE
KRAST AREA WITH HONEY AND HOMEMADE
COMPOTES. [4] [8]

CASERECCE WITH SAUSAGE AND
EGGPLANT RAGÚ WITH PECORINO.
[1] [2] [4] [6] [7]

BARLEY SOUP WITH GARDEN
VEGETABLES. [1] [6]

BEETROOT SPELT RISOTTO WITH
CARDONCELLI MUSHROOMS,TABOR CHEESE
FONDUE AND BREAD&NUTS CRUMBLE.
[1] [4] [5]

JOTA, TYPICAL SOUP OF TRIESTE WITH
CROUTONS. [1] [4] [8] [9]

RAVIOLI STUFFED WITH RICOTTA AND
HERBS OF KARST WITH BUTTER AND
SAGE. [1] [2] [4]

PORK AND VEAL SAUSAGE WITH
CHICKPEAS, CHERRY TOMATOES, PINE
NUTS AND RAISINS SALAD. [6] [7] [8]

BEEF FILET WITH LEEK IN CREAM
SAUCE AND DILL. [1] [4]

BEEF RIB EYE WITH GRILLED
POTATOES.

PIATTO CALDAIA: TRADITIONAL
BOILED PORK DISH WITH POTATOES
"IN TECIA" AND SAUERKRAUT. [4] [7] [8]

BAKED VEGETABLES STUFFED WITH
RICE AND MUSHROOMS. [4]

HANGER STEAK WITH TAGLIATA DI
DIAFRAMMA CON ZUCCHINI "IN
TECIA". [4]

HOMEMADE DESSERTS.

SERVICE 3€

- 1.gluten
- 2.eggs
- 3.soya
- 4.milk
- 5.tree nuts
- 6.celery
- 7.mustard
- 8.sulphites
- 9.sesame

Some products can be frozen in the absence of fresh food.

CE 852/2004.

Customers are invited to inform any intolerances or food
allergies.