



## COLD DISHES & SALDAS

*Karst prosciutto, marinated olives, aged Bohinj cheese, forest honey, dried fruit, nuts [1,7,8]*

*Caesar salad with roasted chicken, bacon, Parmesan, egg dressing, and toasted croutons [1,3,7,10]*

## SOUPS & WARM STARTERS

*Hearty Upper Carniola ramen soup with braised beef, homemade noodles, and soup vegetables [1,7,9]*

*Traditional homemade beef broth with selected garnishes [1,3,9]*

*Daily soup*

*Fuži pasta with Istrian truffles, cream, white wine, and aged cheese [1,7]*

## MAIN COURSES

*Pork tenderloin stuffed with Carniolan sausage and dried plums, Teran wine sauce, celeriac and potato purée, roasted mushrooms [7,9]*

*Beef tagliata, English-style seared, herb butter, arugula, new potatoes, winter vegetables, green pepper with cognac [7]*

*Viennese veal steak XXL, roasted potatoes, cranberry and house sauce [7,10] 2*

*Grilled salmon fillet, béarnaise sauce, asparagus, parsley potatoes [4,7]*

## DESSERTS

*Walnut pancakes with orange sauce and ice cream (Crêpes Suzette), flambéed at the table [1,3,7,8]*

*Walnut pancakes with cream [1,3,7,8]*

*Pancakes with cream (chocolate, homemade jam, forest berries) [1,3,7]*

*Scoop of bourbon vanilla ice cream [7]*

*Apple strudel with vanilla cream [1,3,7]*

*Daily dessert*



## NOTES

*Dishes are prepared using fresh, seasonal ingredients.*

*Please inform the staff of any allergies or dietary restrictions.*

*Modifications and adjustments to dishes are possible upon prior arrangement, with additional charge.*

All prices are in EUR and include VAT.

## ALLERGENS

- 1: *Gluten*
- 2: *Crustaeans*
- 3: *Eggs*
- 4: *Fish*
- 5: *Peanuts*
- 6: *Soy*
- 7: *Milk*
- 8: *Nuts*
- 9: *Celery*
- 10: *Mustards*
- 11: *Sesame*
- 12: *Sulphur dioxide / sulphites*
- 13: *Lupin*
- 14: *Molluscs*

*(In the menu, allergens are indicated next to each dish with numbers in square brackets, e.g., [1,7,8])*

HOTEL KRVAVEC

+386 (0) 51 350 830

*Ambrož pod Krvavcem 50, 4207 Cerklje na Gorenjskem*