



## 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: Crustaceans*

*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**

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*menu*