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## TRADITIONAL HOUSE-MADE HERBERSTEIN SPECIALTIES

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Chicken liver pâté with truffles, fresh pear and truffle honey	6,80 €
Grilled spicy snails	7,50 €
Tagliata with porcini, rocket, roasted potatoes and gorgonzola sauce	20,50 €
Veal steak Herberstein, sautéed potatoes with onions, glazed vegetables	15,50 €
Beef steak tartare à la Villa Herberstein for two persons (200 g)	22,00 €
Prekmurska gibanica (Prekmurje layer pastry)	4,80 €

## COLD APPETIZERS

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Roughly chopped beef steak tartare, spicy crayfish tail, house-made tomato sauce	8,00 €
Octopus of three flavours – three worlds	7,00 €
Nigiri pork (rice, pork, soy, seaweed, sesame)	6,80 €

## SOUPS

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House-made beef consommé soup with pancake strips	3,80 €
Cream of pea soup with octopus	4,00 €
Barley soup	3,50 €

## WARM APPETIZERS

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Chef's frittata (prosciutto, asparagus, oyster mushroom, truffles, cauliflower, egg yolk confit)	8,90 €
Fried risotto with truffles, spinach cream, roasted tofu with sesame	8,20 €
Idrijski žlikrofi (ravioli with filling), duck bacon, fermented garlic, shallots in wine	7,50 €
Grilled prawn (2 pieces) with a salad bouquet, pineapple and mango salsa	11,00 €

## MAIN COURSES

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Salmon (200 g), zucchini, cuttlefish ink noodles, chorizo chips	14,50 €
Codfish (200 g), buckwheat with porcini, potato with cottage cheese, zucchini, white sauce	15,00 €
Fillet of wild bass (200 g), risotto with basil, roasted shrimps, broccoli, champagne sauce	22,00 €
Seafood plate (Scallop in kataifi dough, fillet of red mullet with thyme, black risotto with octopus, roasted zucchini, olives)	18,00 €
Roasted Portobello mushrooms, poached eggs, wild salad with herbs, parmesan	12,50 €
Rabbit leg (220 g), polenta with olives, green lentils, root vegetables	14,20 €
Tournedos Rossini (180 g), (fillet of beef, goose liver ...)	27,00 €
Sweet and sour pork ribs (250 g), rice noodles	14,00 €
Venison backstrap (200 g), ajdovi krapci (buckwheat pocket filled with cottage cheese), parsley root, fried porcini	18,40 €

## DESSERTS ACCORDING TO THE HOUSE RECIPES

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Tarragon cheesecake in a jar	3,80 €
Raw tart with fresh fruit	4,00 €
Chocolate flan with cardamom, raspberries, macaron	4,00 €
Soufflé with sour cherries, pistachio, red beetroot jelly	4,80 €

## VEGETARIAN MENU

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Young fennel salad with orange and nuts	21,50 €
Celery root soup	
Stuffed zucchini with buckwheat and vegetables	
Raw tart with fresh fruit	

<b>TASTING MENU / SIX COURSE</b>	<b>40,00 €</b>
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The menu is modified and adapted according to the seasons and is prepared from entirely fresh ingredients.

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*Vegetarian or vegan dishes can be prepared if requested.*

Serving 0,00 €

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## CUSTOM MENU

### COMPOSE YOUR OWN MENU

*Choose between rich flavours of dishes and create your own:*

three course menu ( <i>soup, main course, dessert</i> )	18,00 €
four course menu ( <i>cold appetizer, soup, main course, dessert</i> )	22,00 €

### COLD AND WARM APPETIZERS

- Roughly chopped beef steak tartare, spicy crayfish tail, house-made tomato sauce
- Chicken liver pâté with truffles, fresh pear and truffle honey
- Tagliata with porcini, rocket, roasted potatoes and gorgonzola sauce
- Octopus of three flavours – three worlds
- Nigiri pork (rice, pork, soy, seaweed, sesame)
- Chef's frittata (prosciutto, asparagus, oyster mushroom, truffles, cauliflower, egg yolk confit)
- Fried risotto with truffles, spinach cream, roasted tofu with sesame
- Traditional spicy snails (*extra charge €1.5*)
- Idrijski žlikrofi (traditional ravioli with filling), duck bacon, fermented garlic, shallots in wine
- Grilled prawn (1 piece) salad bouquet, pineapple and mango salsa

### MAIN COURSES

- Salmon (140 g), zucchini, cuttlefish ink noodles, chorizo chips
- Codfish (140 g), buckwheat with porcini, potato with cottage cheese, zucchini, white sauce
- Fillet of wild bass (140 g), risotto with basil, roasted shrimps, broccoli, champagne sauce (*extra charge €4.00*)
- Seafood plate (Scallop in kataifi dough, fillet of red mullet with thyme, black risotto with octopus, roasted zucchini and olives), (*extra charge €2.00*)
- Roasted Portobello mushrooms, poached eggs, wild salad with herbs, parmesan
- Venison backstrap Herberstein (140 g), sautéed potatoes with onions, assorted vegetables
- Rabbit leg (160 g), polenta with olives, green lentils, root vegetables
- Tournedos Rossini (140 g), (fillet of beef, goose liver...), (*extra charge €5.00*)
- Sweet and sour pork ribs (200 g), rice noodles
- Venison backstrap (140 g), ajdovi krapci (buckwheat pocket filled with cottage cheese), parsley root, fried porcini (*extra charge €2.00*)
- Tagliata (beef fillet, porcini, rocket and gorgonzola sauce), (*extra charge €3.00*)

### DESSERTS

- Tarragon cheesecake in a jar
- Raw tart with fresh fruit
- Chocolate flan with cardamom, raspberries, macaron
- Soufflé with sour cherries, pistachio, red beetroot jelly
- Prekmurska gibanica (Prekmurje layer pastry)

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*Should you have any special wishes, please let us know. We will do everything we can to fulfil them.*