

SPRING/SUMMER MENU

COLD STARTERS

1. Marinated trout,* smoked trout pâté,* apple cream, chef's pesto, Tolmin trout roe* 12,00 €
* From Faronika fish farm in Tolmin
2. Charcuterie from the Pri Lukču estate in Seniški Breg, Kramar ricotta with herbs, pickled vegetables with dried fruit 12,00 €
3. Tolmin cow's cheese and Bovec sheep's cheese, hazelnuts, walnuts, almonds, Soča Valley honey [vegetarian] 12,00 €

SOUPS

4. Beef soup, homemade noodles, root vegetables, boiled beef 3,50 €
5. Homemade mushroom soup 4,50 €

SALADS

6. Salad of smoked trout from Faronika fish farm 13,00 €
(mixed salad leaves, sundried tomatoes, lentils, chickpeas, chef's pesto, fresh cheese, croutons)
7. Salad of aged beef, olives, seasonal vegetables, aged Tolmin cheese, croutons 12,00 €
8. Seasonal salad (small) 3,50 €



SMALL PLATES AND MAIN DISHES

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| 9. | Tolmin frika, upland yoghurt, chives, Morgan olive oil from Slovenian Istria [vegetarian] | 15,00 € |
| 10. | Gnocchi* or pappardelle,* with homemade meat sauce | 9,00 €
/13,00 € |
| 11. | Gnocchi* or pappardelle,* with homemade mushroom sauce [vegetarian] | 9,00 €
/13,00 € |

*Choose between small plates or main dishes

MEAT AND FISH MAINS

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| 12. | Fillet of trout from Faronika fish farm, barley kasha, seasonal vegetables, butter sauce, Tolmin trout roe from Faronika fish farm | 17,00 € |
| 13. | Grilled trout from Faronika fish farm, local potatoes, Kramar ricotta, baby spinach, Planika buttermilk, chef's pesto of garden herbs | 18,00 € |
| 14. | Labrca meat pie, root vegetables, creamed potato, Tolmin cheese | 15,00 € |
| 15. | Ribeye steak (300g), local potatoes, seasonal vegetables, poached egg, salsa verde, pepper sauce | 26,00 € |
| 16. | Slow-cooked pork ribs marinated in Planika buttermilk and dark beer, sautéed potatoes, Labrca bbq, fried onions and corn | 19,00 € |
| 17. | Fillet of chicken, Kramar ricotta, Pri Lukču pancetta, seasonal vegetables, polenta with garden herbs | 17,00 € |
| 18. | Labrca platter for two
(tagliata of beef, slow-cooked pork ribs, stuffed chicken breast, sautéed potatoes, chargrilled vegetables, BBQ sauce, mushroom sauce) | 44,00 € |



VEGAN DISHES

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| 19. | Barley kasha with seasonal vegetables, almond milk, chef's pesto
[vegan, vegetarian] | 15,00 € |
| 20. | Roast seasonal vegetables, chickpeas, lentils, vegan croutons
[vegan, vegetarian] | 15,00 € |

BURGER

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| 21. | Homemade burger with shredded beef, bun, lettuce, coleslaw, tomato, onion jam, Lukcev bacon, BBQ sauce, Tolmin cheese | 14,00 € |
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SIDES

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| 22. | Chargrilled seasonal vegetables [vegetarian] | 4,00 € |
| 23. | Sautéed potatoes | 4,00 € |
| 24. | Local potatoes with ricotta and baby spinach [vegetarian] | 4,00 € |

DESSERTS

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| 25. | Kobarid dumplings [vegetarian] | 7,00 € |
| 26. | Dessert of the day [vegetarian] | 6,00 € |



PIZZAS - GURMENT

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| 27. | TOLMIN MARGHERITA
(24 hour fermented dough, Labrca tomato sauce, garden herbs, burrata, Planika cheese, fresh basil)
[vegetarian] | 14,00 € |
| 28. | LABRCA
(24 hour fermented dough, Labrca tomato sauce, garden herbs, mozzarella, Tolmin cheese, dry-aged beef, marinated porcini, Morgan olive oil from Istria) | 15,00 € |
| 29. | SOČA
(24 hour fermented dough, Labrca tomato sauce, garden herbs, mozzarella, lightly smoked marinated trout from Faronika fish farm, fresh fennel salad, trout roe from Faronika fish farm, Tolmin cheese) | 16,00 € |

