



BRDO

HOTEL BRDO

# Jedilni list

Menu



## HLADNE PREDJEDI

### COLD HORS-D'OEUVRES

Rezine kraškega pršuta ob Pustotnikovem siru in zelenjavi  
Karst prosciutto ham with Pustotnik cheese and vegetables 7,00 €

Divjačinski carpaccio ob malinovi gorčici  
Venison carpaccio with raspberry mustard 7,00 €

Tris predjedi iz brdske postrvi  
(carpaccio, dimljena postrv, parfait z jabolčnim hrenovim chutneyjem  
in prahom oljčnega olja)  
Trio of Brdo trout hors-d'oeuvres  
(trout carpaccio, smoked trout, parfait with apple horse-radish  
chutney and olive oil powder) 8,00 €

#### Izbor poletnih solat

Selection of summer salads

- z dimljenim lososom, mariniranimi kumaricami in kruhom  
pumpnicklom  
with smoked salmon, marinated cucumbers and pumpnickel  
bread 10,00 €
- z mladim sirom, pečeno zelenjavo in praženim kruhom  
with green cheese, grilled vegetables and croûtons 8,00 €
- s piščančjim filejem, jabolki, stebelno zeleno in praženimi  
pinjolami  
with grilled chicken, apples, celery and roasted pine-nuts 9,00 €

## JUHE

### SOUPS

Grahova kremna juha z rakci, mladim grahom, česnovno peno in krešo

Pea cream soup with shrimps, snap peas, garlic foam and cress

4,00 €

Goveja juha z mesnim raviolom in zelenjavo

Beef soup with meat ravioli and vegetables

4,00 €

Paradižnikova juha s popečeno polento, skutnim žličnikom z baziliko,  
oljem bazilike in sušenim pršutom

Tomato soup with parched "polenta", cottage cheese dumpling with  
basil, basil oil and dried prosciutto ham

4,00 €

## TOPLE PREDJEDI

### WARM HORS-D'OEUVRES

Rižotka z morsko žabo, vongolami, popečeno školjko sv. Jakoba in koromačem

Risotto with angler-fish, clams, roasted mussel of St. Jacob and fennel

10,00 €

Rezina telečjih jeter na gorčičnem pireju s čebulno kremo in sušeno slanino

Slice of calf's liver on mustard purée with onion cream and dried bacon

8,00 €

Testenine z mavrahi, jurčki, bivoljo mozzarella in zelišči

Pasta with morels, ceps, buffalo mozzarella and herbs

9,00 €

## GLAVNE JEDI

### MAIN DISHES

File piranskega brancina na rožmarinovi polenti ob češnjevem paradižniku, mladi blitvi, bukovem ostrigarju in olivni kremi Piran bass fillet on rosemary "polenta" with cherry tomatoes, young chards, oyster mushrooms and olive cream	20,00 €
Piščančje stegno z žara ob pečenem krompirju, papriki in mladi čebuli Grilled chicken with roast potatoes, paprika and young onions	14,00 €
Telečja krača na praženem krompirju in jušni zelenjavi z medeno omako Knuckle of veal on roast potatoes and vegetables with honey	15,00 €
Goveji file z vinsko omako, pirejem, zelenjavo in zdrobovim cmokom Fillet of beef with wine sauce, mashed potatoes, vegetables and semolina dumpling	20,00 €
Medaljoni brdske divjačine ob sirovem štruklju in fini zelenjavi Brdo venison medallions with pot cheese "štrukelj" and assorted vegetables	16,00 €

## **SOLATE**

### SALADS

Sezonska solata

Season salad

4,00 €

## **SLADICE**

### DESSERTS

Tris sadnih sladoledov

Trio of home made fruit ice cream

4,00 €

Tortica kokos mango ob mangovem sladoledu

Coco-mango cake with mango ice cream

4,00 €

Dušena karamelna jabolka ob kefirjevi strjenki, skutnem

sladoledu, metinem biskvitu in rabarbari iz sladkega vina

Caramelized apples with kefir parfait, cottage cheese ice cream,

mint pastry and sweet wine rhubarb

4,00 €

Čokoladna torta Brdo ob sladoledu iz črnega ribeza

Chocolate cake "Brdo" with blackcurrant ice cream

4,00 €

DDV je vključen v ceno.

VAT is included.