



## Gostilna Belšak na Slavkovem domu

### MENU

Welcome dear guest!

We are delighted that you came to our house and sat at our table. For that you had to take some of your precious time. Our most pleasant duty is to serve you and we hope that you will find something out of our selection that will fulfil your expectations, which will be our great pleasure. Before you is a selection of classic dishes that are available to you through all the year round. But do not just stop at this. We offer to you also our seasonal dishes, the dishes that specific seasons manage to create, each of which gives a person something special just for him/her. You can learn most about this seasonal dishes from your host.

Now, all we can wish you is to enjoy!

DUŠAN

# FOODS

## Cold starters

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- Homemade bacon with olives /10dag
- Zucchini slices on lettuce with olive oil from Slovenian Istria and aged cheese
- Carpaccio from beef

## Cold cuts

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- Homemade mixed dried meats

## Soups

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- Beef soup
- Mushroom soup
- Soup of organic or nature harvest foods (occasionally)

## Warm starters

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- Risotto with boletus
- Baked chicory in olive oil with bacon and cheese
- Grilled vegetables on olive oil

## Dishes out of the kettle

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- Game goulash with cranberries
- Trieste-style tripe (wednesday, thursday)

## House dishes with tradition

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- Veal shank from the oven (preferably pre-ordered) / kg
- Baked pork ribs

- Turkey slices with mushrooms and cottage cheese rolls
- Fried chicken / ½
- Bull's stamens viennese breaded
- Carniolan sausage
- Dough pockets from idrija with bakalca (bakalca: a sauce with mutton and carrot)
- Tagliatelle with truffles

### **Dishes from matured beef from Krvavec**

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- Roastbeef with grilled vegetables
- Slices of roastbeef on salat
- Braciola with fried onions and cottage cheese rolls
- Grilled beef chop (occasionally) / 10dag
- Grilled beefsteak or with green pepper

### **Menu for pampering** (for at least 2 persons)

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- 5 courses consisting of seasonal foods inspired by chef (from tuesday to friday)
- Side dishes
- Potatoes (from a farmer from Cerklje)
- Tagliatelle
- Rice
- Cottage cheese rolls
- Mushroom sauce

### **Salads and cold sauces**

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- Seasonal salad
- Mixed salad
- Organic beetroot
- Tatar sauce

### **Desserts**

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- Cottage cheese rolls
- Tarragon-cottage cheese rolls

- Gibanica cake (in winter months)
- Fruit cake
- Soft fruit (berries)
- Tiramisu
- Ice-cream scoop
- Sorbet (Srebrna radgona sparkling wine, vodka, lemon ice cream)

## WINE LIST

### Open wines

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- Green Sylvaner, Lendava, 11% alk., medium dry, Magdič
- Cviček, Trška gora, 10% alk., dry, Cvelbar

### House wine

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- Merlot, Goriška brda, 12,5% alk., dry, Ronk

### Bottled wines

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#### White

- Sivi pinot, Goriška brda, 12,5% alk., dry, Ronk
- Rebula, Goriška brda, 12% alk., dry, Ronk
- Beli pinot, Lendava, 11% alk., dry, Magdič
- Sauvignon Verus, Štajerska Slovenija, 12% alk., dry,
- Šnajder, Grabovac, Žličar

#### Red

- Zweigelt, Lendava, 11% alk., dry, Magdič
- Cabernet sauvignon, Goriška brda, 12,5% alk., dry, Movia
- Modri pinot, Medana, 13% alk., dry, Kristančič
- Tilia Rubido Merlot, Cabernet Sauvignon, Vipavska dolina, 14% alk., dry, Lemut
- Merlot barique capo d' istria, Slovenian istra, 13,5% alk., dry, Vina Koper

## Dessert wine (a glass with your dessert)

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- Sweet muscat, Slovenska istra, 9,5% alk., sweet, Vina Koper
- Sparkling wine, Srebrna radgonska penina - Radgona, 12,5% alk., medium dry, Radgonske gorice
- Champagne, Roederer, Champagne, 12% alk. dry, brut

## Vermouth

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- Martini bianco 15% alk.