

GOÛT DE/GOOD FRANCE 2017 -

21. marec 2017

Pozdrav iz kuhinje

Ostrige, osočnik, boreč, rdeča pomaranča + šampanjec

(Tatar ostrig z ostrigovo majonezo, kandirana rdeča pomaranča, osočnik, boreč in grahovi poganjki)



Hladna predjed

Gosja jetra, mandlji, rabarbara, češnjev paradižnik, travniški cvetovi

(Terina oz. torchon gosjih jeter s sladkimi začimbami, pire praženih mandljev, surovi mandlji, kompot rabarbare in češnjevega paradižnika, rabarbarin čips, travniški cvetovi)



Glavna jed

Prepelica, krebuljica, mavrahi, regrat, omaka s konjakom

(Pečene prepeličje prsi in confit prepeličjih beder, pire korena krebuljice, pražen regrat in mavrahi, ocvrto prepeličje jajce, vloženi regratovi popki in mesna redukcija s konjakom)



Siri

Izbor sirov, marmelada maslene buče, korenja in kumine, orehi

(Slovenski in francoski siri iz različnih vrst mleka in različnih starosti, marmelada maslene buče, korenja in kumine, orehi)



Sladica

Lešniki, olive, oljčno olje, bela čokolada

(Paris-Brest ali Millefeuille z lešnikovo kremo z oljčnim oljem, drobljenec kandiranih črnih oliv, sladoled praženih lešnikov in bele čokolade, jasminovi cvetovi)



Sladka pozornost

Izbor Macaronsov

(Gostje prejmejo kot darilo za domov)

39,00 €



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Greetings from the kitchen

Oysters, glasswort, borage, red orange + champagne

(Oyster tartare with oyster mayonnaise, red candied orange, glasswort, borage and pea sprouts)



Cold starter

Goose liver, almonds, rhubarb, cherry tomatoes, meadow flowers

(Goose liver terrine with sweet spices, mashed roasted almonds, raw almonds, stewed rhubarb and cherry tomatoes, rhubarb crisps, meadow flowers)



Main dishes

Quail, chervil, morels, dandelion, cognac sauce

(Roasted quail breast and quail thigh confit, mashed chervil root, roasted dandelion and morels, fried quail egg, pickled dandelion buds and meat reduction with cognac)



Cheeses

Selectinon of cheeses, butyric pumpkin, carrot and cumin jam, walnuts

(Slovenian and French cheeses that vary in types of milk and age, butyric pumpkin, carrot and cumin jam, walnuts)



Desserts

Hazelnuts, olives, olive oil, white chocolate

(Paris-Brest or Millefeuille with hazelnut paste with olive oil, candied black olive crumble, roasted hazelnut ice cream and white chocolate, jasmine flowers)



Sweet thought

Choice of Macarons

(Guests take home as a gift)

39,00 €



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Amuse-bouche

Huîtres, salicorne, bourrache, orange sanguine



Entrée

Foie gras, amande, rhubarbe, tomate cerise, fleurs des champs



Plat principal

Caille, racine de cerfeuil, morilles, pissenlit, cognac



Fromages

Choix des fromages slovènes, confiture de citrouille, carotte et cumin, noix



Desert

Noisette, olive, huile d'olive, chocolat blanc



Mignardises

Macarons à emporter

39,00 €



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