

**JULIJANA**  
RESTAVRACIJA • RESTAURANT



# Tasting menu

## 7-course menu

Marinated Scottish salmon with coriander and yellowfin tuna fillet in soy marinade on avocado cream with pomegranate and fillets of red orange

.

Goose terrine with fig and fresh ginger chutney

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Cream of pea soup with mint and potato foam

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“Fuži” pasta with slices of smoked Muscovy duck breast and Pokljuka porcini

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Roasted fillet of Fonda Piran sea bass with beetroot risotto and foamy fish sauce with red grapefruit

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Omaha rib-eye steak with homemade pumpkin gnocchi, glazed root vegetables and Périgueux sauce

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Crème brûlée with berries, prune ice cream and acacia honey

99,90 €

3-course menu € 54.90  
Couvert, cold or warm starter, main dish and dessert;  
selection from the tasting menu

5-course menu € 74.90  
Couvert, cold starter, soup, warm starter, main dish  
and dessert; selection from the tasting menu

7-course menu € 99.90

Couvert € 6.00

# Cold Starters

Marinated Scottish salmon with coriander and yellowfin tuna fillet in soy marinade on avocado cream with pomegranate and fillets of red orange

€ 17.90

A: 1, 4, 7, 6

Langoustine carpaccio, mango, cucumber and grapefruit

€ 19.90

A: 1, 2, 7, 6

Goose terrine with fig and fresh ginger chutney

€ 24.90

A: 1, 7, 6, 12

Scottish beef, marinated in sesame oil with honey and soy sauce, a slice of Muscovy duck liver with fresh black truffles

€ 21.90

A: 6, 11, 12

Terrine of fresh seared vegetables, aged balsamic vinegar, basil and buffalo mozzarella

€ 15.90

A: 1, 7, 6, 12

# Soups

Creamy pea soup with mint and potato foam € 4.90

A: 1, 7, 9

Vichyssoise soup with a king prawn € 6.90

A: 1, 2, 7, 9

Clear guinea fowl soup with vegetables, a raviolo stuffed with guinea fowl confit and a quail egg € 6.90

A: 1, 3, 7, 9

# Warm Starters

A lobster raviolo, lemon oil, fregola sarda with vegetables, coconut, coriander and ginger sauce

€ 24.90

A: 1, 2, 3, 7

“Fuži” pasta with slices of smoked Muscovy duck breast and Pokljuka porcini

€ 16.90

A: 1, 3, 7

Pappardelle with seared king prawns and Provençal vegetables with fresh herbs

€ 18.90

A: 1, 2, 3, 7

Fillet of Fonda Piran gilthead sea bream with a slice of Karst prosciutto on a risotto of yellow pumpkin and dried tomatoes

€ 19.90

A: 1, 4, 7, 11

Risotto with fresh langoustines, octopus and a seared scallop

€ 24.90

A: 1, 2, 4, 7, 9, 14

# Fish

Roasted fillet of Fonda Piran sea bass with  
beetroot risotto and foamy fish sauce with  
red grapefruit

€ 29.90

A: 1, 4, 7, 9

Black cod fillet poached in butter on  
couscous with Mediterranean vegetables,  
baby spinach and watercress sauce

€ 31.90

A: 1, 4, 7, 9

Daily fresh fish with a side dish of choice

€ 80.90  
per kg

A: 1, 4, 3, 7, 6

# Main Dishes

Shoulder of Iberian pork in herb sauce  
and matured belly of suckling pig on  
potato puree with fresh black truffles

€ 33.90

A: 1, 7, 9, 12

Matured duck breast and duck leg confit  
on black salsify cream, sautéed fresh  
vegetables with morel and orange sauce

€ 31.90

A: 1, 7, 9

Veal shank, matured cheek and milk-fed  
veal fillet with Belgian endive and a herb  
pudding in Port sauce

€ 34.90

A: 1, 3, 7, 6, 12

Omaha rib-eye steak with homemade  
pumpkin gnocchi, glazed root vegetables  
and Périgueux sauce

€ 38.90

A: 1, 3, 7, 10, 12

# Desserts

Orange soufflé with red peach ice cream and vanilla sauce with tonka (25 min to bake)

€ 9.90

A: 1, 3, 7, 6

Dark chocolate mousse with whisky on brownie croquant, pineapple sorbet with mint, and crème de cassis sauce

€ 10.90

A: 1, 3, 7, 6, 8

Crème brûlée with berries, prune ice cream and acacia honey

€ 8.90

A: 1, 3, 7, 6, 12

Raspberry cake with white chocolate, Caribbean ice cream and caramel sauce with flower of salt

€ 10.90

A: 1, 3, 7, 6

Cheesecake with marinated fruit and mango ice cream

€ 8.90

A: 1, 3, 7, 6

# Cheese

A selection of soft and hard cheeses with homemade chutney

€ 30  
per 150 g

A: 1, 3, 7



# A = Allergens

- 1** Cereals which contain gluten, or products made from them (wheat, rye, oats, spelt, kamut and his hybridised strains)
- 2** Shellfish and products made from them
- 3** Eggs and products made from them
- 4** Fish and products made from them
- 5** Peanuts and products made from them
- 6** Soybean and products made from it
- 7** Milk and milk products (including lactose)
- 8** Nuts and products made from them (hazelnuts, walnuts, almonds, cashew, American walnut, Brazil nuts, pistachios, macadamia nuts and Queensland nuts)
- 9** Leaf celery and products made from it
- 10** Mustard seed and products made from it
- 11** Sesame seed and products made from it
- 12** Sulphur dioxide and sulphites when the concentration is greater than 10 mg/kg or 10 mg/L, expressed as SO<sub>2</sub>
- 13** Lupines and products made from them
- 14** Molluscs and products made of them