



Hiša Aleš

# MENI

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## HLADNE ZAČETNE JEDI

Cold starters

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<b>Tatarski biftek</b>	14€
Tatar beefsteak	
<b>Carpaccio Ribji/Goveji/Jelenov</b>	12.5€
Carpaccio Fish/Beef/Deer	
<b>Izbor sirov in suhih mesnin</b>	14€
Selection of cheeses and cured meats	
<b>Tolminski sir z domačim medom</b>	12€
Cheese from Tolmin with homemade Honey	
<b>Spomladanska solata z buratto in pršutom</b>	13€
Spring style salad with buratta and prosciutto	

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## TOPLE ZAČETNE JEDI

Warm starters

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<b>Ozki rezanci z svežim lososom in žafranom</b>	13€
Tight noodles with fresh salmon and saffron	
<b>Ravioli polnjeni s šparglji v omaki dimljenega lososa</b>	14€
Ravioli stuffed with asparagus in smoked salmon sauce	
<b>Šparglji z gamberi</b>	12€
Asparagus with shrimps	
<b>Fuži s tartufi</b>	14€
Fusi pasta with truffles	

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## DNEVNA JUHA

Today' Soup

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<b>Špargljeva juha z čemaževim biskvitom</b>	4.5€
Asparagus soup with wild garlic biscuit	





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## GLAVNE JEDI Main course

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<b>Hišni biftek v omaki rdečega popra</b>	29€
House beefsteak in red papper sauce	
<b>Kmečki biftek z šparglji in jajcem</b>	29€
Farm style biftek with asparagus and egg	
<b>Svinjska ribica v špargljevi omaki</b>	18€
Pork tenderloin - medallion in asparagus sauce	
<b>Puranov zrezek z gratinirano čebulo, sirom in domačo šunko</b>	16€
Turkey escalope with gratinated onions, homemade ham and cheese	
<b>Kranjska klobasa</b>	13€
Carniolia sausage	
<b>Jelenov hrbet v divjačinski omaki</b>	26€
Deer rost fillet in game sauce	
<b>File brancina s šparglji in holandsko omako</b>	20€
Seabass fillet with asparagus and hollandaise sauce	
<b>Losos na žaru s sredozemsko aromatično oblogo</b>	20€
Grilled salmon with aromatic mediterranean garnish	

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## SLADICE Desserts

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<b>Sladoled z vročimi gozdnimi sadeži</b>	5€
Ice cream with hot forrest fruits	
<b>Čokoladni soufflé</b>	6€
Chocolate soufflé	
<b>Panakota</b>	5€
Pannacotta	
<b>Lešnikov parfait</b>	5€
Hazelnut parfait	

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