

WINE BAR

Suklje

MENI ZA HRANO

Sardele v šavorju¹
11 EUR

Goveji tartar^{2,4,6}
15,00 EUR

Burrata^{2,3}
s sezonskim sadjem
11,00 EUR

Kroketi^{1,2,5}
s porom in škampi
14,00 EUR

Pršut Serrano (100g)
15,00 EUR

Izbor paštet^{1,2,3,6}
14,50 EUR

Narezek za dva^{1,2,3,5}
domača salama, šunka, slanina in siri
21,00 EUR

Siri za dva^{1,2,3,5}
4 različni siri
21,00 EUR

Kalamata olive
4,00 EUR

Kaviar jeseter (20g)^{1,2}
38,00 EUR

Ostriga⁷
3,50 EUR

Sladica^{2,3,4}
crème brûlée z pasijonko
6,00 EUR

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Izbor sirov (za domov)

Brie de Meaux (Ile de France)

Kravji sir, kremast, intenziven in kompleksen,
Kombinirati s šampanjcem ali brut penino

25,90 €/ kg

Tomme de Chevre (Cher)

Kozji poltrdi sir, pasteriziran, sladkast, pikanten,
Kombinirati sauvignon ali chenin blancom

25,80€/ kg

Tomme de Savoie (Savoja)

Kravji poltrdi sir, kremast, pikanten.
Kombinirati z modro frankinjo ali modrim pinotom

22,10€/ kg

St. Nectaire Fermier Affine (Auvergne)

Kravji poltrdi sir, kremast s poudarjenimi zemeljskimi aromami,
kombinirati s shirazom ali cabernet francem

29,60€/ kg

Esquirrou (Pireneji)

Ovčji trd sir, pasteriziran, oreškaste note, kombinirati z rebulo ali modro frankinjo

31,80€/ kg

Mimolette Extra Vieille (Flandrija)

Francoska gavda, kravji trdi sir, rahlo slan in oreškast, kompakten,
kombinirati z modrim pinotom

29,90€/ kg

Comte Cuivre (Jura)

Kravji sir, staran 18 mesecev, rahlo pikanten, oreškast, kombinirati s chardonnayem

33,50€/ kg

Morbier (Jura)

Kravji sir, mehak, arome sadja, jogurta, vanilije. Prepoznaven po črti na sredini,
kombinirati z modrim pinotom

24,10€/ kg

Tomme de Brebis (Boécourt)

Ovčji sir, poltrdi, 6 mesecev staran. rahlo sladek, oreškast, arome spominjajo
na karamelo, kombinirati s polnimi rdečimi vini ali peninami.

28,80€/ kg

Valençay (Loara)

Ovčji sir piramidne oblike, mehak in kremast. Po okusu je mlečen z notami lešnika.
Lepo se kombinira s svežim in aromatičnim sauvignonom.

10,10€/kos

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Suklje

FOOD MENU

Sardines in “šavor”¹
11,00 EUR

Beef tartare ^{2,4,6}
15,00 EUR

Burrata ^{2,3}
with seasonal fruits
11,00 EUR

Croquettes ^{1,2,5}
with leeks and prawns
14,00 EUR

Serrano prosciutto (100g)
15,00 EUR

Pate selection ^{1,2,3,6}
14,50 EUR

Charcuterie for Two ^{1,2,3,5}
local salami, ham, speck, cheeses
21,00 EUR

Cheeses for Two ^{1,2,3,5}
4 cheeses
21,00 EUR

Kalamata olives
4,00 EUR

Caviar sturgeon (20g) ^{1,2}
38,00 EUR

Oyster ⁷
3,50 EUR

Dessert ^{1,2,3,4,5}
Crème brulee
6,00 EUR

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Suklje

Cheese selection

(take away)

Brie de Meaux (Ile de France)

Cow's cheese, creamy, intense and complex, aged, paired with champagne or brut sparkling wine

25,90 €/ kg

Tomme de Chevre (Cher)

Goat's cheese, pasteurised, sweet, spicy, paired with Sauvignon Blanc or Chenin blanc

25,80€/ kg

Tomme de Savoie (Savoie)

Half-dried cow's cheese, quartz, spicy with earthy aromas.

Pair with blaufrankish or pinot noir.

22,10€/ kg

St. Nectaire Fermier Affine (Auvergne)

Hard cow's cheese, creamy with earthy aromas,
pair with shiraz or cabernet franc.

29,60€/ kg

Esquirrou (Pyrenees)

Sheep's cheese, pasteurised, nutty notes, pair with medium-bodied wines such as rebula or blaufrankisch

31,80€/ kg

Mimolette Extra Vieille (Flanders)

So called French Gouda, hard cow's cheese, slightly salty and nutty,
pair it with Pinot Noir.

29,90€/ kg

Comte Cuivre (Jura)

Cow's cheese, aged 18 months, slightly spicy, nutty, fruity, complex.
Paired with Chardonnay.

33,50€/ kg

Morbier (Jura)

Cow's cheese, soft with fruit, yogurt and pinch of vanilla aromatic. Recognisable after his black line in the middle, its great pairing with pinot noir.

24,10€/ kg

Tomme de Brebis (Boécourt)

Sheep cheese, semihard, 6 months aged. A bit sweet and nutty with pinch of caramel aromas. Pair with sparkling or full body reds.

28,80€/ kg

Valençay (Loire)

Pyramid-shaped sheep's cheese. The outside is soft and creamy, while the center is firmer. The taste is milky with notes of hazelnuts. It goes well with fresh and aromatic sauvignon.

10,10€/piece