WINE BAR
Suklje

JEDILNI LIST

Pečena buča[2,3,5]
Sirna pena in orehi
12,00 EUR

Goveji tartar[2,4,6]
15,00 EUR

Postrv[2,3]
Koromač in pomaranča
15,50 EUR

Goveji kebab[3,5]
20,00 EUR

Pršut serrano (100 g)
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

Olive kalamata
4,00 EUR

Jesetrov kaviar (20 g)[1,2]
38,00 EUR

Ostriga[7]
3,50 EUR

Sladica [1,23,4,5]
6,00 EUR

Alergeni: gluten[1], mlečni izdelki[2], oreščki ali sledi oreščkov[3], jajca[4], sezam[5], gorčica[6], lupinarji[7], zelena[8]
Vse cene so v EUR in vključujejo DDV.

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Izbor sirov
(za domov)

Brie de Meaux (Île-de-France)
Kremast kravji sir z intenzivnim in kompleksnim okusom.
Priporočamo ob šampanjcu ali penini brut.
25,90 €/kg

Tomme de Chèvre (Cher)
Poltrdi pasterizirani kozji sir, sladkast in pikanten.
Priporočamo ob sauvignonu ali chenin blancu.
25,80 €/kg

Tomme de Savoie (Savoja)
Poltrdi kravji sir, kremast in pikanten.
Priporočamo ob modri frankinji ali modrem pinotu.
22,10 €/kg

Saint-Nectaire fermier affiné (Auvergne)
Poltrdi kravji sir, kremast, s poudarjenimi zemeljskimi aromami.
Priporočamo ob shirazu ali cabernet francu.
29,60 €/kg

Esquirrou (Pireneji)
Trdi pasterizirani ovčji sir z oreškastimi notami. Priporočamo ob rebuli ali modri frankinji.
31,80 €/kg

Mimolette Extra Vieille (Flandrija)
Francoska gavda: trdi kravji sir s čvrsto teksturo, rahlo slan in oreškast.
Priporočamo ob modrem pinotu.
29,90 €/kg

Comté Cuivré (Jura)
Kravji sir, staran 18 mesecev, rahlo pikanten, z oreškastimi notami. Priporočamo ob chardonnayju.
33,50 €/kg

Morbier (Jura)
Mehak kravji sir z aromami sadja, jogurta in vanilje, prepoznaven po črti na sredini.
Priporočamo ob modrem pinotu.
24,10 €/kg

Tomme de Brebis (Boécourt)
Poltrdi ovčji sir, staran 6 mesecev, rahlo sladek, z oreškastimi notami in aromami karamele. Priporočamo ob polnih rdečih vinih ali peninah.
28,80 €/kg

Valençay (Loara)
Mehak in kremast ovčji sir piramidne oblike z mlečnim okusom in notami lešnika.
Priporočamo ob svežem in aromatičnem sauvignonu.
10,10 €/kos

Brillat affine (Île-de-France)
Mehak in kremast kravji sir z mlečnim okusom in notami lešnika.
Priporočamo ob penečem vinu ali svežim chardonnayem
22,5 €/kg

WINE BAR
Suklje

FOOD MENU

Baked squash[2,3,5]
Fresh cheese foam and walnuts
12,00 EUR

Beef tartare[2,4,6]
15,00 EUR

Trout[2,3]
Fennel and orange
15,50 EUR

Beef kebab [3,5]
20,00 EUR

Serrano ham (100 g)
15,00 EUR

Pâté selection[1,2,3,6]
14,50 EUR

Charcuterie board for two[1,2,3,5]
Local salami, ham, bacon and cheeses
21,00 EUR

Cheese selection for two[1,2,3,5]
4 cheeses
21,00 EUR

Kalamata olives
4,00 EUR

Sturgeon caviar (20 g)[1,2]
38,00 EUR

Oyster[7]
3,50 EUR

Dessert [1,23,4,5]
6,00 EUR

Allergens: gluten[1], milk and dairy products[2], nuts or traces of nuts[3], eggs[4], sesame[5], mustard[6], molluscs[7], celery[8]
Prices are in EUR and include VAT.

WINE BAR
Sukljе

Cheese selection
(to take away)

Brie de Meaux (Île-de-France)
Creamy cow's milk cheese with an intense, complex flavour. Pair with Champagne or brut sparkling wine.
25,90 €/kg

Tomme de Chèvre (Cher)
Pasteurised goat's milk cheese with sweet, piquant notes. Pair with Sauvignon Blanc or Chenin Blanc.
25,80 €/kg

Tomme de Savoie (Savoie)
Semi-hard cow's milk cheese with a creamy texture and piquant flavour. Pair with Blaufränkisch or Pinot Noir.
22,10 €/kg

Saint-Nectaire fermier affiné (Auvergne)
Semi-hard cow's milk cheese with a creamy texture and earthy aromas. Pair with Shiraz or Cabernet Franc.
29,60 €/kg

Esquirrou (Pyrenees)
Pasteurised sheep's milk cheese with nutty notes. Pair with medium-bodied wines such as Rebula or Blaufränkisch.
31,80 €/kg

Mimolette Extra Vieille (Flanders)
Often called "French Gouda", this hard cow's milk cheese is slightly salty and nutty. Pair with Pinot Noir.
29,90 €/kg

Comté Cuivré (Jura)
Cow's milk cheese aged for 18 months, with piquant, nutty and fruity notes and a complex flavour. Pair with Chardonnay.
33,50 €/kg

Morbier (Jura)
Cow's milk cheese with a soft texture and aromas of fruit, yoghurt and vanilla. Recognisable by the dark line through its centre. Pair with Pinot Noir.
24,10 €/kg

Tomme de Brebis (Boécourt)
Semi-hard sheep's milk cheese aged for 6 months, with slightly sweet, nutty flavours and hints of caramel. Pair with sparkling wine or full-bodied red wines.
28,80 €/kg

Valençay (Loire)
Pyramid-shaped sheep's milk cheese with a soft, creamy exterior and a firmer centre. A milky flavour with notes of hazelnut. Pair with a fresh, aromatic Sauvignon Blanc.
10,10 €/piece

Brillat affine (Île-de-France)
A soft and creamy cow's milk cheese with a milky flavor and notes of hazelnut. Pair with sparkling wine or a fresh Chardonnay.

22,5 €/kg