

French cheeses for take-away

Brie de Meaux (Ile de France)

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

25,90 €/ kg

Tomme de Chevre (Cher)

Semi-hard goat's cheese, pasteurized, sweet, spicy, best paired with sauvignon or chenin blanc

25,50 €/ kg

Tomme de Savoie (Savoie)

Cow half-dried cheese, quartz, spicy with earthy aromas. Pairs well with blaufrankish or pinot noir

20,10 €/ kg

St. Nectaire Fermier Affine (Auvergne)

Semi-hard cow's cheese, creamy with aintence earthy aromas, combine with shiraz or cabemet franc

29,60 €/ kg

Abondance (Haute-Savoie)

Semi-hard cow's cheese, creamy with accentuated aromas of butter and hazelnut, combine with Malbec or Cabemet Sauvignon

26,90 €/ kg

Esquirrou (Pireneji)

Hard sheep's cheese, pasteurized, nutty notes, goes well with medium-bodied wines such as rebula or blaufrankisch

31,80 €/ kg

Mimolette Extra Vieille (Flandrija)

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

29,90 €/ kg

Comte Cuivre (Jura)

Cow's cheese, aged 18 months, slightly spicy, nutty, fruity, complex, to be paired with Chardonnay

33,50 €/ kg

Valençay (dolina reke 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 €/kos

Brillat savagnia (Normandy)

Cow's cheese of different textures. A soft, creamy, nutty cheese that melts in your mouth and tastes great paired with champagne

4,50 €/kos

Vse cene so v EUR in vsebujejo DDV.



Wine bar Šuklje



Wine Bar Suklje



@winebarsuklje



www.winebar.suklje.com

WINE BAR *Suklje*

Breg 10, 1000 Ljubljana

MENU

Gourmet delights in Wine bar Šuklje

It`s nice to share!

Good times, good memories, and especially food and wine!

Our dishes are prepared for you so you can share them with your loved ones.

And to pair them with our wines.

A gourmet sandwich for an easier start to the day? French cheeses with wine tasting?
Cold cuts with home-made meats or various pâtés?
The choice is wide!

Welcome to the gourmet world of Wine bar Šuklje

All prices are in EUR and include VAT

Morning offer

(served until 4 pm)

Croissant^{1,2,3,4}

2,00 EUR

Toast^{1,2,3,4,5}

3,50 €

Home made pie^{1,2,3,4}

on seasonal salad

4,20 €

For the day

Kalamata olives

4,00 EUR

Charcuterie for Two^{1,2,3,5}

local salami, ham, speck and cheeses

21,00 EUR

Cheeses for Two^{1,2,3,5}

4 cheeses with small treats

21,00 EUR

Pate quartet^{1,2,3,6}

Krškopoljski« pig with cognac, pheasant with roasted corn, duck with prunes,
chicken with onion chutney and mustard seeds, pickled onions

14,50 EUR

Allergens: gluten 1, milk 2, nuts 3, eggs 4, sesame 5, mustard 6, crustaceans 7, molluscs 8

For the day

Buratta^{1,2,3}

With cashews, homemade pesto and baked cherry tomatoes
11,00 EUR

Eggplant rolls^{2,3}

Filled with cottage cheese spread (walnuts, herbs) and pomegranate
9,00 EUR

Prosciutto Serrano (100g)

14,00 EUR

Beef carpaccio (100g)^{1,2}

On seasonal salad with orange
15,50 EUR

Musky octopus^{1,3,8}

In panko breadcrumbs and on seasonal salad
16,50 EUR

Tapas plate for two^{1,2,3,4,5,7}

Avocado spread, baked tortillas, parmesan croquettes, shrimps in potato wraps
20,00 EUR

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

38,00 EUR

Oysters⁷

3,50 EUR

Seasonal dessert^{1,2,3,4}

5,50 EUR

Allergens: gluten 1, milk 2, nuts 3, eggs 4, sesame 5, mustard 6, crustaceans 7, molluscs 8