

# WINE BAR

## *Suklje*

### **Narezek za dva**<sup>1,2,3,5</sup>

domača salama, šunka, slanina, siri in vložnine  
21,00 EUR

### **Siri za dva**<sup>1,2,3,5</sup>

4 različni siri s priboljški  
21,00 EUR

### **Kalamata olive**

4,00 EUR

### **Pršut Serrano (100g)**

15,00 EUR

### **Pečen sir Camembert**<sup>1,2</sup>

S pistacijevu pralino  
13,00 EUR

### **Izbor paštet**<sup>1,2,3,6</sup>

Krškopolc, fazan, raca, piščanec, terina  
14,50 EUR

### **Skuša v piščančjem escabecheju**

Sashimi skuše, piščančji escabeche, olje sladke paprike, radiči, kuhana čebula  
10,00 EUR

### **Cvetača z muhammaro in sezamom**<sup>3</sup>

Ožgana cvetača, muhammara, kreker sezama in lanenih semen, zeliščno olje  
10,00 EUR

### **Dimljene dagnje na sourdough kruhu**<sup>1,2,6,7</sup>

Hladno dimljene dagnje, popečen sourdough, majoneza iz garuma sardel, zeliščna solata  
10,00 EUR

### **Kranjska klobasa z žitaricami in kislim zeljem**<sup>1,2,4</sup>

kranjska klobasa kuhana v rdečem vinu, baoxi palačinke z ječmenom, kislim zeljem in čebulo, smetana s svežim hrenom  
13,00 EUR

### **Kaviar jeseter z blini (20g)**<sup>1,2</sup>

38,00 EUR

### **Ostrige**<sup>7</sup>

3,50 EUR

### **Sladica - pečen kaki s suzette omako**<sup>1,2,4</sup>

pečen kaki v tulcu vlečenega testa, suzette omaka, olje kave  
8,00 EUR

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## Izbor sirov

### **Brie de Meux (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 francom

**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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### **Charcuterie for Two<sup>1,2,3,5</sup>**

local salami, ham, speck, cheeses and pickled vegetables  
21,00 EUR

### **Cheeses for Two<sup>1,2,3,5</sup>**

4 cheeses with small treats  
21,00 EUR

### **Kalamata olives**

4,00 EUR

### **Serrano prosciutto (100g)**

15,00 EUR

### **Baked Camembert<sup>1,2</sup>**

With pistachio praline  
13,00 EUR

### **Pate selection<sup>1,2,3,6</sup>**

14,50 EUR

### **Mackerel with chicken escabeche**

Mackerel sashimi, chicken escabeche, sweet pepper oil,  
radicchio, cooked onions  
10,00 EUR

### **Cauliflower with muhammara and sesame<sup>3</sup>**

Charred cauliflower, muhammara, sesame and  
linseed crackers, herbal oil  
10,00 EUR

### **Smoked mussels on sourdough bread<sup>1,2,6,7</sup>**

Cold smoked mussels, toasted sourdough,  
garum sardine mayonnaise, salad  
10,00 EUR

### **Kranjska sausage with cereals and sauerkraut<sup>1,2,4</sup>**

Kranjska sausage cooked in red wine, baoxi pancakes with barley,  
sauerkraut and onion, reheated cream with fresh horseradish and lime  
13,00 EUR

### **Caviar sturgeon with blini (20g)<sup>1,2</sup>**

38,00 EUR

### **Oysters<sup>7</sup>**

3,50 EUR

### **Dessert - baked persimmon with suzette sauce<sup>1,2,4</sup>**

Baked persimmon in a puff pastry shell, suzette sauce, coffee oil  
8,00 EUR

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## Cheese selection

### **Brie de Meux (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, pasteurized, sweet, spicy, paired with sauvignon or chenin blanc

**25,80€/ kg**

### **Tomme de Savoie (Savoja)**

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 aintence earthy aromas,  
pair with shiraz or cabernet franc.

**29,60€/ kg**

### **Esquirrou (Pireneji)**

Sheep's cheese, pasteurized, nutty notes, pair with medium-bodied wines such as rebula or blaufrankisc.h

**31,80€/ kg**

### **Mimolette Extra Vieille (Flandrija)**

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. Recognizable 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 nuty with pinch of caramel aromas. Pair with sparkling or full body reds.

**28,80€/ kg**

### **Valençay (Loara)**

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€/peace**