



COLD STARTERS

Steak tartar (served at the table, for two persons)

22

Deer salami with pickled porcini mushrooms, home-baked bread

11

Smoked trout on crunchy fennel salad
with yoghurt dressing

10

Octopus salad

12

Tuna tartar with avocado

13

SOUPS

Home-made beef soup with noodles and poached quail egg

4.5

Home-made mushroom soup with sour cream, chives and home-baked
buckwheat bread

5

Daily creamy vegetables soup with home-baked buckwheat bread

3.5



HOT STARTERS

Home-made cheese rolls with breadcrumbs

9

“Pljukanci” pasta with asparagus, bacon and egg

9

Tagliatelle with home-made ham and cream

9

Risotto with porcini mushrooms and sour cream

11

"Fuži" in saffron sauce with smoked trout

10

Crunchy plate

(chicken, cheese, vegetables, shrimps)

10



SALADS

CAPRESE SALAD PLATE

(cherry tomatoes, mozzarella di bufala, basil pesto, fresh basil)

11

SHRIMP SALAD

(lettuce, shrimps, olives, capers, cherry tomatoes, lemon dressing, home-baked buns)

12

CAESAR SALAD:

(lettuce, croutons, fried or roasted chicken, fried bacon, cherry tomatoes, parmesan cheese, Caesar dressing)

11

MIXED SALAD

(lettuce, rocket, spinach, celery, tomatoes, beans)

4



MAIN COURSES

Veal fillet with porcini mushrooms and cheese rolls
21.5

Deer ragù sauce with "Idrijski žlikrofi" (stuffed dumplings)
16

Wild boar fillet in game sauce with Jameson whiskey aroma
and roll
19

Grilled beef fillet with egg, Hennessy cognac sauce and
julienne vegetables with sweet potatoes
24

Chicken fillet in asparagus cream with mashed potatoes and
smoked olive oil
14

Lamb cutlets in pumpkin wrap, mashed potatoes, braised shallot
and roasted Borlotti beans
21

Vegan-style cauliflower with turmeric, roasted Borlotti beans,
spring spinach, saffron sauce
12

Octopus under a baking lid with potatoes, carrots and cherry tomatoes
18



MAIN COURSES

Grilled salmon fillet with roasted vegetables in tomato consommé sauce
16

Trout fillet with caramelised onions, fried tomatoes and
juicy potatoes
14

Mixed seafood plate, salmon, grilled calamari, shrimps, lemon risotto
17

Fried calamari and tartar sauce
11

“Ejga” burger woodplate
Home-baked butter bun, 100% beef burger, cheddar processed cheese,
burger sauce, lettuce, tomatoes, caramelised onions, potato chips, 2x dip
11

“Special” burger woodplate
Home-baked butter bun, pulled pork, cheddar processed cheese,
burger sauce, rocket, tomatoes, caramelised onions, potato chips, 2x dip
11



SIDE DISHES

Home-made cheese roll, "Idrijski žlikrofi" (stuffed dumplings)

3.8

Potatoes

boiled / baked / roasted / fried

3.5

"Fuži", "Pljukanci" pasta, Tagliatelle, Roasted vegetables

3.5

DISHES FOR CHILDREN

KEKEC – Vienna chicken fillet, potato chips

8

ROŽLE – Spaghetti Bolognese

8

MOJCA – Fried cheese, potato chips

8

PIZZA ROMANA for children

7



DESSERTS

Alenka's turn

5.5

Edvin's puck

5.5

Grandma's strudel with apples and raisins

4.5

Three leaven strudels with breadcrumbs

5

Poet's cake

(almond biscuit, fig dressing and chocolate mousse)

6

Scoop of home-made ice cream

2



PIZZAS

EJGA

plum tomatoes, mozzarella fior di latte, beef carpaccio, rocket, parmesan, olive oil

13

VEGETERIAN

asparagus cream, mozzarella fior di latte, stewed leek, courgettes, peppers,
asparagus, rocket, spinach, cherry tomatoes

11

SEA

plum tomatoes, mozzarella fior di latte, spinach, octopus, king prawns, calamari,
capers, olives, garlic, roasted cherry tomatoes, balsamic reduction

13

CRUDO

plum tomatoes, mozzarella di bufala, rocket, prosciutto ham, olives, roasted cherry tomatoes,
oregano

11

CLASSIC

plum tomatoes, mozzarella fior di latte, cooked ham, champignons, oregano, olive

10

NAPOLITANA

plum tomatoes, mozzarella di bufala, cherry tomatoes, basil pesto, fresh basil

9

MORTADELLA

Stracciatella cheese spread, mozzarella fior di late, mortadella, bufala,
crushed pistachios, fresh basil, olive oil

11

PORCINI

Stracciatella cheese spread, mozzarella fior di late, porcini mushrooms, garlic, parsley

13