

## To start

<b>Brunch croissant</b> (available 9 am to 12 pm) <i>Buttery croissant, scrambled eggs, avocado, tomato salsa, ajvar, rocket</i>	7,5 €
<b>Linda's cheese toastie</b> <i>Homemade focaccia, mayo, three cheeses, rocket, coffee shoyu tomatoes, pickled vegetables</i>	5,0 €
<b>Castelvetro olives</b> <i>Green Castelvetro olives, chilli, lemon</i>	3,0 €
<b>Kalamata olives</b> <i>Black Kalamata olives, thyme, garlic</i>	3,5 €
<b>Selection of two types of olives</b>	5,5 €
<b>House pickles</b>	4,0 €
<b>Bao bun with fried chicken</b> <i>Steamed bun, buttermilk &amp; soya brined fried chicken, sriracha mayo, house pickles</i>	5,0 €
<b>Bao bun with beef ribs &amp; kimchi</b> <i>Steamed bun, pulled beef ribs in master stock, seed mixture, kimchi, herbal mayo</i>	6,5 €
<b>Panisses – chickpea fritters</b> <i>Chickpea fritters with parmesan cheese, herbal mayo</i>	5,0 €
<b>Courgette hummus (VG)</b> <i>Courgette hummus with tahini &amp; lemon, olive oil, chicory, radishes, courgettes, black olives &amp; caper powder, homemade focaccia</i>	6,5 €
<b>Daily offer</b>	
<b>Watermelon &amp; tomato gazpacho</b> <i>Cold gazpacho soup (tomato, watermelon, garlic, cayenne pepper, vinegar) and toastie (feta, mint, olive oil, tomatoes)</i>	7,0 €
<b>PHO Vietnamese soup</b> <i>Beef broth, beef ribs, mint, basil, coriander, burnt lime, pickled daikon, sriracha mayo, XO sauce, buckwheat noodles, chilli</i>	10,0 €
<b>Fried chicken sandwich</b> <i>Homemade focaccia bread, buttermilk &amp; soya brined fried chicken, red pepper salsa, pickles</i>	7,5 €
<b>Fried chicken salad</b> <i>Buttermilk &amp; soya brined fried chicken, avocado, mixed salad leaves, crispy shallots, blue cheese and buttermilk dressing, pickles</i>	9,5 €
<b>Mixed salad</b> <i>Mixed salad leaves, pickled veg, crispy shallots, blue cheese and buttermilk dressing</i>	4,5 €
<b>Szechuan Aubergines (VG)</b> <i>Crispy aubergines, glazed in mushroom soya sauce, cashew cream, mushroom »XO«, furikake (mixture of seeds with zest), pickled shallots, radishes, fresh herbs</i>	11,0 €
<b>Flank steak, snow peas &amp; potatoes</b> <i>Flank Steak, roasted snow peas, roasted peaches, beurre blanc, thyme, roasted baby potatoes</i>	17,0 €
<b>Malai Kofta curry (V)</b> <i>Vegetarian Malai Kofta with feta &amp; potato in panko breadcrumbs, curry sauce, coriander, shallots, toasted pistachios, flatbread</i>	12,0 €

## Tasting menu

26,0 €	<b>3-course meat menu</b>
	<i>Starter: Watermelon &amp; tomato gazpacho</i>
	<i>Main: Flank steak, snow peas &amp; potatoes</i>
	<i>Dessert: Pumpkin seed »Swiss roll«</i>
	Recommended wine: <b>Trefilari Primitivo Salento</b>
	Recommended cocktail: <b>Negroni Sbagliato</b>
22,0 €	<b>3-hodni vegi meni</b>
	<i>Starter: Watermelon &amp; tomato gazpacho</i>
	<i>Main: Malai Kofta curry</i>
	<i>Dessert: Pumpkin seed »Swiss roll«</i>
	Recommended wine: <b>Nals Margreid Sauvignon</b>
	Recommended cocktail: <b>Grapefruit Rosa</b>

## Desserts

6,0 €	<b>Pumpkin seeds "Swiss roll"</b> <i>Flourless sponge cake with pumpkin seeds, dehydrated crème fraiche, pickled rhubarb, strawberry coulis, caramel with pumpkin seeds</i>
6,0 €	<b>Chocolate cake &amp; orange</b> <i>Twice baked flourless chocolate cake, orange gel, olive oil, almond crumble</i>
4,5 €	<b>Croissant &amp; butter pudding</b> <i>Pieces of croissants baked in vanilla cream with raisins, macerated strawberries</i>

Food

Kitchen operating time: from 11.30 till 20.00 (last reservation).

Food orders are not possible during kitchen break between 15.30 and 16.00.

Last orders of tasting menus: 15.00 or respectively 19.30.

Allergens list is available with the staff.

## Cocktails

<b>Negroni Amaro</b> <i>Vermouth Cocchi Dopo Teatro Amaro, Campari, gin</i>	7,0 €
<b>Negroni Sbagliato</b> <i>Vermouth Cocchi Storico di Torino, Campari, prosecco</i>	7,0 €
<b>Vermouth &amp; Tonic</b> <i>Storico Vermouth di Torino Cocchi, Tonic</i>	6,5 €
<b>Strawberry French 75</b> <i>Gin, lemon, strawberry cordial, Prosecco</i>	7,5 €
<b>Lavender Tom Collins</b> <i>Gin, lemon, lavender syrup, soda</i>	7,5 €
<b>Bianco Spritz</b> <i>Vermouth Cocchi Americano Bianco, orange juice, Campari, Prosecco</i>	7,5 €
<b>Grapefruit Rosa</b> <i>Vermouth Cocchi Rosa, grapefruit, lemon, simple syrup, tonic</i>	7,0 €
<b>Jungle Bird</b> <i>Rum Plantation 3 Star, Rum Plantation O.F.T.D., Campari, pineapple juice, lime, simple syrup</i>	8,0 €

<b>Hemingway Daiquiri</b> <i>Rum Plantation 3 Star, Maraschino liker, grapefruit &amp; lime juice, syrup</i>	8,0 €
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<b>Penicillin</b> <i>Chivas Regal 12y, Laphroaig, lemon juice, ginger syrup, honey sirup</i>	8,5 €
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<b>Linda's (ape)Rol</b> <i>Red vermouth, Campari, orange juice, soda</i>	6,5 €
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<b>Mimosa</b> <i>Prosecco, orange juice</i>	5,0 €
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## Beers

<b>Blonde Ale Galla (330 ml)</b> <i>Slovenia; Brewery Castra – Ajdovščina</i>	3,5 €
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<b>IPA Roman (330 ml)</b> <i>Slovenia; Brewery Castra – Ajdovščina</i>	4,2 €
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## Sparkling wines (100 ml)

<b>Prosecco Villa Sandi</b> <i>Italy, Treviso DOC, brut</i>	3,5 €
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<b>Crémant Aimery Grande Cuvée 1531</b> <i>France, Steur d'Arques; brut (Chardonnay, Chenin Blanc, Pinot Noir)</i>	4,6 €
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## Rosé wines (100 ml)

<b>Rosé Miraflores</b> <i>France; Rosé (Mourvedre, Grenache Blanc, Grenache Gris); Domaine Lafage; 2020</i>	4,6 €
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## (100 ml) White wines

3,5 €	<b>Lenz Weingut Rittenhof</b> <i>Italy – Alto Adige; Tenuta Rittenhof; (Chardonnay, Yellow Muskateller, Muller-Thurgau); 2021</i>
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4,2 €	<b>Chardonnay Elena Walch</b> <i>Italy – Alto Adige; Tenuta Rittenhof; Chardonnay; 2021</i>
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4,9 €	<b>Chardonnay S Kovačević</b> <i>Serbia; Vinarija Kovačević; Chardonnay; 2016</i>
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4,6 €	<b>Sauvignon Stein Nals Margreid</b> <i>Italy – Alto Adige; Kellerei Nals Margreid; Sauvignon Blanc DOC; 2021</i>
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4,9 €	<b>Centenaire Côtes Catalanes</b> <i>France; Maison Lafage; (Grenache Blanc, Grenache Gris, Roussane); 2020</i>
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4,9 €	<b>Limne Lugana</b> <i>Italy; Tenuta Rovaglia; Lugana DOC (Trebbiano); 2021</i>
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4,9 €	<b>Gewürztraminer Terlan</b> <i>Italy; Tenuta Terlan; Gewuerztraminer; 2021</i>
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## (100 ml) Red wines

3,5 €	<b>Modà Montepulciano d'Abruzzo</b> <i>Italy – Abruzzo; Cantine Talamonti; Montepulciano d'Abruzzo DOC; 2021</i>
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4,0 €	<b>Bernardeschi 2.60</b> <i>Italy - Tuscany; Terrescure Vinaria; (Cabernet Sauvignon, Merlot, Sangiovese); 2018</i>
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4,4 €	<b>Trefilari Primitivo Salento</b> <i>Italy; Cantina Sampietrana; Primitivo; 2020</i>
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5,0 €	<b>Rosso Roma Poggio Le Volpi</b> <i>Italy; Poggio Le Volpi; (Montepulciano, Syrah); 2019</i>
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5,7 €	<b>Ripassa Valpolicela Ripasso Superiore</b> <i>Italy; Zenato; Valpolicela Ripasso (Corvina, Oseleta, Rondinella); 2018</i>
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5,5 €	<b>Mea Culpa</b> <i>Italy - Sicily; Cantine Minini (Merlot, Primitivo, Syrah); 2018</i>
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## (30 ml) Spirits

3,9 €	<b>Jameson Whiskey</b>
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4,2 €	<b>Woodford Bourbon</b>
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4,2 €	<b>Chivas Regal (12y)</b>
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6,0 €	<b>Laphroaig (10y)</b>
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5,0 €	<b>Rittenhouse Rye Whisky</b>
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6,5 €	<b>Ferrand 10 generation cognac</b>
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5,0 €	<b>Diplomatico Reserva rum</b>
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4,0 €	<b>Plantation 3 Star rum</b>
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4,0 €	<b>Cabrito Blanco Tequila</b>
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3,5 €	<b>Vodka</b>
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2,9 €	<b>Kahlua</b>
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3,5 €	<b>Amareto di Saronno</b>
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4,5 €	<b>Branca Menta</b>
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4,0 €	<b>Grappa</b>
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3,6 €	<b>Viljamovka (William's snapz)</b>
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## Smoothies & speciality drinks

<b>Smoothie Slovenian breakfast</b> (330 ml)	5,0 €
<i>Apples, walnuts, raisins, cinnamon, oat milk, buckwheat popcorn, honey</i>	
<b>Green smoothie</b> (330 ml)	5,0 €
<i>Pineapple, banana, apple, spinach, coriander, lime, ginger</i>	
<b>Linda's Iced Tea</b> (330 ml)	3,7 €
<i>Rooibos tea, fruit tea, mint tea, linden honey syrup, lavender syrup, lemon</i>	
<b>Iced Tea Mint &amp; Linden</b> (330 ml)	3,7 €
<i>Mint tea, linden tea, elderflower tea, mint, lemon, elderflower syrup, linden honey syrup, orange cordial</i>	
<b>Lavender lemonade</b> (330 ml)	3,7 €
<i>Lavender tea, lavender syrup, lemon</i>	
<b>Ginger lemonade</b> (330 ml)	3,7 €
<i>Ginger tea, honey syrup, lemon</i>	
<b>Energy Bomb</b>	5,0 €
<i>Ginger, turmeric, orange, lemon, grapefruit, honey</i>	
<b>Cold Matcha Latte</b>	3,5 €
<i>Rice milk, vanilla, matcha</i>	
<b>Chickpea coffee</b>	3,0 €
<i>Roasted chickpea mixture, oat milk, honey syrup, cinnamon</i>	
<b>Warm ginger tea</b>	3,7 €
<i>Ginger, cinnamon, honey syrup, lemon</i>	
<b>Warm turmeric tea</b>	3,7 €
<i>Turmeric, cinnamon, honey syrup, lemon</i>	

## Warm drinks

<b>Espresso</b>	1,5 €
<b>Double espresso</b>	2,1 €
<b>Decaf espresso</b>	1,7 €
<b>Macchiato</b>	1,6 €
<b>Milk coffee / Cappuccino</b>	1,8 €
<b>Flat white / Latte Macchiato</b>	2,1 €
<b>Cocoa</b>	2,1 €
<b>Hot chocolate</b>	od 2,3 €
<b>Damman Tea</b>	2,1 €
<i>Mint, alpine, fruit, green, black, earl grey, rooibos</i>	

## Soft drinks

<b>Freshly pressed juice</b> (100ml)	1,7 €
<i>orange, grapefruit</i>	
<b>Freshly pressed lemon juice</b> (100ml)	1,5 €
<b>Sparkling water</b> (250ml)	2,3 €
<b>Sparkling water</b> (500ml)	3,0 €
<b>Still water</b> (250ml)	2,3 €
<b>Still water</b> (500ml)	3,0 €
<b>Trstenjak juices</b> (250ml)	2,3 €
<i>apple, apricot</i>	
<b>Coconut water</b> (330ml)	3,5 €
<b>ISA's Kombucha</b> (250ml)	3,9 €
<i>Hot Granny, Basil Breeze, Razzmatazz, L(ove)anda</i>	
<b>Tonic East Imperial Burma</b> (200ml)	2,8 €
<b>Coca Cola</b> (250ml)	2,8 €

Non-alcoholic drinks