

KOSILA

Juhe			Za zraven	
Kremna cvetačna juha z jajčkom (V) (1, 3, 7, 11)	7,5		Panisses - čičerikini ocvrtki (1, 3, 7, 10)	5,0
<i>Kremna cvetačna juha, počasi kuhano jajce, sumac, Lindina focaccia, za'atar</i>			<i>Čičerikini ocvrtki s parmezanom in majonezo z luštrekom</i>	
PHO vietnamska juha (1, 3)	10,0		Babagahumus (VG) (1, 8, 9)	6,5
<i>Goveja jušna osnova, goveji brisket, meta, bazilika, koriander, opečena limeta, okisana pivska repa, XO omaka, ajdovi rezanci, čili</i>			<i>Humus iz čičerike in jajčevcev, sveža zelenjava, prah oliv in kaper, olje</i>	
Sendviči			Mala mešana solatka	4,0
Steak sendvič (1, 3, 7)	10,5		Rogljček sendvič s sirom (1, 3, 7, 10)	4,7
<i>Lindin mlečni kruh, flank steak, ocvrto jajce, chimichurri, sriracha majoneza, okisana čili & šalotka, rukola</i>			<i>Sendvič z maslenim rogljičkom, gorčična majoneza, trije siri, rukola</i>	
Sendvič s čičerikinimi kroglicami (V) (1, 3, 7, 10)	7,5		Sladice	
<i>Lindin mlečni kruhek, čičerikine kroglice, paradižnikova karamela, okisana zelenjava (kumare, pivska repa, pesa), majoneza, sriracha, zelišča</i>			Dvojna čokoladna torta (3, 7)	5,0
Sendvič z mariniranim, ocvrtim piščancem (1, 6, 7, 10)	7,2		<i>Dvakrat pečena čokoladna torta brez moke</i>	
<i>Lindin focaccia kruh, ocvrt piščanec, mariniran v pinjencu in soji, avokado, salsa iz rdečih paprik</i>			Veganska korenčkova tortica (VG) (1, 6)	4,0
			<i>Veganski kolaček s korenčkom, veganska krema z vanilijo</i>	
Solate			Bread & Butter Pudding (1, 3, 7)	4,0
Solata s kozjim sirom in rdečo peso (V) (7, 8, 10)	12,0		<i>Mlečni kruhki in rogljički v kosih pečeni v vaniljevi kremi, rozine, rožmarinov sirup</i>	
<i>Radič in mešana solatka, kozji sir, rdeča pesa, citrusi, lešniki, preliv iz okisanih orehov in gorčice, zeleno olje</i>				
Solata z mariniranim, ocvrtim piščancem (1, 6)	9,5			
<i>Ocvrt piščanec, mariniran v pinjencu in soji, avokado, mešani solatni listi, hrustljava šalotka, preliv iz sira s plesnijo ter pinjenca</i>				

Tedenska ponudba kosil
(28.4. - 13.5.2022)

Hrana		Priporočena pijača	
3-hodni (ribji) degustacijski meni	23,0	Centenaire Côte Catalanes	4,90
<i>Predjed: Kremna cvetačna juha & jajček</i>		<i>Belo vino - Grenache Blanc, Grenache Gris, Roussanne; Domaine Lafage; Francija, 2020</i>	
<i>Glavna jed: Postrv & dashi s slanino</i>			
<i>Sladica: Korenčkova tortica</i>			
3-hodni (vegi) degustacijski meni	20,0	Rosé Calalenta	4,60
<i>Predjed: Kremna cvetačna juha & jajček</i>		<i>Rosé vino (Merlot); Calalenta; Italija; 2020</i>	
<i>Glavna jed: Ajdov tagine</i>			
<i>Sladica: Korenčkova tortica</i>			
Postrv & dashi s slanino (4, 7)	14,5	Hemingway Daiquiri	8,00
<i>File postrvi, pire nadzemne kolerabe, dashi omaka s slanino, slanina, čemaž, zelenje</i>		<i>Rum Plantation 3 Star, Maraschino liker, sok grenivke, sok limente, sirup</i>	
Ajdov tagine (V) (7, 8, 11)	11,0	Vermouth & Tonic	6,50
<i>Tagine z ajdo in maroškimi začimbami, žafran, paradižnik, melancani, indijski oreščki, rozine, kuskus, kisla smetana s tahinijev (*možna veganska prilagoditev)</i>		<i>Vermut Cocchi Storico Vermouth di Torino, tonik</i>	

PIJAČA

Topli napitki

Espresso	1,5 €
Dvojni espresso	2,1 €
Brezkofeinski espresso	1,7 €
Macchiato	1,6 €
Kava z mlekom / Cappuccino	1,8 €
Bela kava	2,1 €
Čaji Damman	2,1 €
Vroča čokolada	od 2,3 €

Posebni napitki

Čičerikina kava	3,0 €
<i>Mešanica čičerike in rži, ovseni napitek, cimet, medni sirup</i>	
Topel ingverjev čaj	3,7 €
<i>Ingver, cimet, kostanjev medni sirup, limona</i>	
Kurkumin čaj	3,7 €
<i>Kurkuma, lipov med, cimet, limona</i>	

Vina

Peneča vina	
Prosecco Villa Sandi	3,5 €
Crémant Brut	4,6 €
Crémant Brut Rosé	4,6 €
Lambrusco vino frizzante	4,4 €
Bela vina	
Lenz Weingut Rittenhof	3,5 €
Chardonnay Elena Walch	4,2 €
Chardonnay S Kovačević	4,9 €
Pecorino, Tenuta Ulisse	4,2 €
Bianco cuvée, Tenuta Ulisse	5,0 €
Gewürztraminer Terlan	5,6 €
Rosé	
Rosé Calalenta	4,6 €
Rdeča vina	
Montepulciano d'Abruzzo	3,2 €
Bernardeschi 2.6	4,0 €
Trefilari Primitivo Salento	4,4 €
Rosso Roma Poggio Le Volpi	5,0 €
Ripassa Valpolicella Ripasso Superiore	5,7 €
Mea Culpa (Primitivo, Syrah, Merlot)	5,5 €

Smoothie-ji in mocktajli

Smoothie Slovenski zajtrk (330 ml)	5,5 €
<i>Jabolko, orehi, rozine, cimet, ovseno mleko, ajdova pokovka, med</i>	
Sivkina limonada (330 ml)	3,7 €
<i>Sivkin čaj, sivka, limona</i>	
Ingverjeva limonada (330 ml)	3,7 €
<i>Ingverjev čaj, ingverjev sirup, ingver, limona</i>	
Lindin ledeni čaj (200 ml)	3,7 €
<i>Rooibos čaj, sadni čaj, metin čaj, lipov medni sirup, sivkin sirup, limonin sok</i>	
Energy Bomb	5,0 €
<i>Ingver, kurkuma, pomaranča, grenivka, med</i>	

Koktajli

Negroni Amaro	7,0
<i>Cocchi Dopo Teatro Amaro, campari, gin</i>	
Negroni Sbagliato	7,0
<i>Campari, Storico Vermouth di Torino Cocchi, prosecco</i>	
Vermouth & Tonic	6,5
<i>Storico Vermouth di Torino Cocchi, Tonic</i>	
Cocchi Americano & Jasmine tea	7,0
<i>Cocchi Americano, jasminov čaj, limona, tonik</i>	
Royal Lilliet Tonic	6,5
<i>La Quintinye Vermouth Royal Blan, Lilliet Blanc, tonik</i>	
Cocchi Rosa & Earl Grey Spritz	7,0
<i>Cocchi Rosa, Earl Grey čaj, St. Germain, tonik</i>	
Mimosa	5,0
<i>Prosecco, pomarančni sok,</i>	
Lindin Rol	6,5
<i>Rdeč vermut, campari, pomarančni sok, soda</i>	
Piva	
Castra Blond Ale Galla (330 ml)	3,3 €
Castra IPA Roman (330 ml)	4,0 €

Brezalkoholne pijače

Sveže stisnjeni sokovi (100 ml)	1,7 €
<i>Pomaranča, grenivka</i>	
Sveže stisnjen sok limone (100 ml)	1,5 €
Gazirana voda (250 ml)	2,3 €
Gazirana voda (500 ml)	3,0 €
Negazirana voda (250 ml)	2,3 €
Negazirana voda (500 ml)	3,0 €
Sokovi Trstenjak (250 ml)	2,5 €
<i>jabolko, marelica, grozdje</i>	
Kokosova voda (330 ml)	3,5 €
<i>dr. Antonio Martins</i>	
ISA's Kombucha (250 ml)	3,9 €
<i>Hot granny, Basil Breeze, Razzmatazz, L(ove)anda</i>	
Tonic East Imperial Burma (200 ml)	2,8 €
Coca Cola (250 ml)	2,8 €

Žgane pijače

Jameson Whiskey	3,9 €
Woodford Bourbon	4,2 €
Chivas Regal (12y)	4,2 €
Laphroaig (10y)	6,0 €
Rittenhouse Rye Whisky	5,0 €
Ferrand 10 generation cognac	6,5 €
Rum Diplomatico Reserva	5,0 €
Plantation 3 star rum	4,0 €
Cabrito Blanco Tequila	4,0 €
Vodka	3,5 €
Kahlua	2,9 €
Amareto di Saronno	3,5 €
Branca Menta	4,5 €
Vermut Punt & Mes	2,6 €
Grappa	4,0 €
Viljamovka	3,6 €

Linda

B I S T R O

LUNCH MENU

Soups

Creamy cauliflower soup & egg (V) ^(1, 3, 7, 11)	7,5
<i>Creamy cauliflower soup, slowly cooked egg, sumac, Linda's focaccia, za'atar</i>	
PHO Vietnamese soup ^(1, 3)	10,0
<i>Beef broth, beef bones and brisket, mint, basil, coriander, burnt lime, pickled daikon, sriracha mayo, XO sauce, buckwheat noodles, chilli</i>	

Sandwiches

Steak sandwich ^(1, 3, 7)	10,5
<i>Linda's milk bread roll, flank steak, fried egg, chimichurri, sriracha mayo, pickled chillis & shallots, rocket</i>	
Chickpea Sandwich (V) ^(1, 3, 7, 10)	7,5
<i>Linda's milk bread roll, chickpea balls, tomato caramel, pickled veg (cucumber, daikon, beetroot), mayo, sriracha, mustard, herbs</i>	
Buttermilk fried chicken sandwich ^(1, 6, 7, 10)	7,2
<i>Linda's focaccia bread, fried chicken, brined in buttermilk and soya sauce, avocado, red pepper salsa</i>	

Salads

Goat cheese & beetroot salad (V) ^(7, 8, 10)	12,0
<i>Mixed salad leaves, goat cheese, red beetroot, citrus, hazelnuts, pickled walnuts & muster dressing, green oil</i>	
Buttermilk fried chicken salad ^(1, 6)	9,5
<i>Sezonsko barvno korenje, krema indijskih oreščkov, chimmichuri iz listov korenja, kreker iz rdeče leče, fermentirane redkvice</i>	

Side dishes

Panisses - chickpea fritters ^(1, 3, 7, 10)	5,0
<i>Chickpea fritters with parmesan and lovage mayo</i>	
Babagahummus (VG) ^(1, 8, 9)	6,5
<i>Chickpea hummus and babaganush, fresh vegetables, caper and olive powder, oil</i>	
Small mixed salad	4,0
Croissant cheese sandwich ^(1, 3, 7, 10)	4,7
<i>Butter croissant, mustard mayo, three cheeses, rocket</i>	
Desserts	
Double chocolate cake ^(3, 7)	5,0
<i>Flourless double backed chocolate cake</i>	
Vegan carrot cake (VG) ^(1, 6)	4,0
<i>Vegan carrot cake, vegan vanilla cream</i>	
Bread & Butter Pudding ^(1, 3, 7)	4,0
<i>Pieces of croissants & milk bread baked in vanilla cream, cranberries, rosemary syrup</i>	

Weekly lunch offer

(28.4. – 13.5.2022)

Food

3-course seafood lunch menu	23,0
<i>Starter: Creamy cauliflower soup & egg</i>	
<i>Main: Trout & bacon dashi</i>	
<i>Dessert: Carrot cake</i>	
3-course vegetarian lunch menu	20,0
<i>Starter: Creamy cauliflower soup & egg</i>	
<i>Main: Buckwheat tagine</i>	
<i>Dessert: Carrot cakež</i>	
Trout & bacon dashi ^(4, 7)	14,5
<i>Trout filet, kohlrabi puree, bacon dashi sauce, bacon, wild garlic, greens</i>	
Buckwheat tagine ^(7, 8, 11)	11,0
<i>Buckwheat & morrocan spices tagine, saffron, tomato, aubergines, cashew, raisins, cous cous, creme fraiche & tahini (*ask for vegan version)</i>	

Recommended drinks

Centenaire Côte Catalanes	4,90
<i>White wine - Grenache Blanc, Grenache Gris, Roussanne; Domaine Lafage; France, 2020</i>	
Rosé Calalenta	4,60
<i>Rosé vino (Merlot); Calalenta; Italy; 2020</i>	
Hemingway Daiquiri	8,00
<i>Rum Plantation 3 Star, Maraschino Iliqueur, grapefruit juice, lime juice, syrup</i>	
Vermouth & Tonic	6,50
<i>Cocchi Storico Vermouth di Torino, tonic</i>	

Seznam alergenov: 1 - gluten oz. žita, ki vsebujejo gluten, 2 - raki, 3 - jajca, 4 - ribe, 5 - arašidi, 6 - soja, 7 - laktoza oz. mlečni izdelki, 8 - oreščki, 9 - zelena, 10 - gorčično seme, 11 - sezamovo seme, 12 - žveplov dioksid in sulfiti, 13 - volčji bob, 14 - mehkužci

All prices are in € with VAT. Valid from 12.4.2022.

Lunch is served between 11 a.m and 3.30 p.m. Last reservations for tasting menu are at 3 p.m.

Linda

B I S T R O

DRINKS

Hot beverages

Espresso	1,5 €
Double espresso	2,1 €
Decaf espresso	1,7 €
Macchiato	1,6 €
Coffee with milk / Cappuccino	1,8 €
Flat white	2,1 €
Variety of teas Damman	2,1 €
Hot chocolate	od 2,3 €

Special hot beverages

Chickpea coffee	3,0 €
<i>Mixture of chickpea and rye roast, oat drink, Cinnamon, honey syrup</i>	
Warm ginger tea	3,7 €
<i>Ginger, cinnamon, chestnut honey syrup, lemon</i>	
Turmeric tea	3,7 €
<i>Turmeric, linden honey syrup, cinnamon, lemon</i>	

Wines

Sparkling wines

Prosecco Villa Sandi	3,5 €
Crémant Brut	4,6 €
Crémant Brut Rosé	4,6 €
Lambrusco vino frizzante	4,4 €

White wines

Lenz Weingut Rittenhof	3,5 €
Chardonnay Elena Walch	4,2 €
Pecorino, Tenuta Ulisse	4,2 €
Bianco cuvée, Tenuta Ulisse	5,0 €
Gewürztraminer Terlan	5,6 €

Rosé

Rosé Calalenta	4,6 €
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Red wines

Montepulciano d'Abruzzo	3,2 €
Bernardeschi 2.6	4,0 €
Trefilari Primitivo Salento	4,4 €
Rosso Roma Poggio Le Volpi	5,0 €
Ripassa Valpolicella Ripasso Superiore	5,7 €

Mea Culpa (Primitivo, Syrah, Merlot)	5,5 €
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Smoothies and mocktails

Smoothie Slovene breakfast (330 ml)	5,5 €
<i>Apple, walnuts, raisins, cinnamon, oat milk, buckwheat popcorn, honey</i>	
Lavender lemonade (330 ml)	3,7 €
<i>Lavander tea, lavender syrup, lemon</i>	
Ginger lemonade (330 ml)	3,7 €
<i>Ginger tea, ginger syrup, ginger, lemon</i>	
Linda's Iced Tea (300 ml)	3,5 €
<i>Rooibos tea, fruit tea, mint tea, linden honey syrup, lavender syrup, lemon juice</i>	
Energy Bomb (300 ml)	5,0 €
<i>Ginger, Turmeric, orange, grapefruit, honey</i>	

Cocktails

Negroni Amaro	7,0
<i>Cocchi Dopo Teatro Amaro, campari, gin</i>	
Negroni Sbagliato	7,0
<i>Campari, Storico Vermouth di Torino Cocchi, prosecco</i>	
Vermouth & Tonic	6,5
<i>Storico Vermouth di Torino Cocchi, tonic</i>	
Cocchi Americano & Jasmine tea	7,0
<i>Cocchi Americano, jasmine tea, lemon, tonic</i>	
Royal Lilliet Tonic	6,5
<i>La Quintinye Vermouth Royal Blan, Lilliet Blanc, tonic</i>	
Cocchi Rosa & Earl Grey Spritz	7,0
<i>Cocchi Rosa, Earl Grey čaj, St. Germain, tonic</i>	
Mimosa	5,0
<i>Prosecco, orange juice</i>	
Linda's Rol	6,5
<i>Red vermouth, campari, orange juice, soda</i>	
Castra Blond Ale Galla (330 ml)	3,3 €
Castra IPA Roman (330 ml)	4,0 €

Beer

Soft drinks

Freshly pressed juice (100 ml)	1,7 €
<i>Orange, grapefruit</i>	
Freshly pressed lemon juice (100 ml)	1,5 €
Sparkling water (250 ml)	2,3 €
Sparkling water (500 ml)	3,0 €
Still water (250 ml)	2,3 €
Still water (500 ml)	3,0 €
Trstenjak juices (250 ml)	2,5 €
<i>Apple, apricot, grape</i>	
Coconut water (330 ml)	3,5 €
<i>dr. Antonio Martins</i>	
ISA's Kombucha (250 ml)	3,9 €
Tonic East Imperial Burma (200 ml)	2,8 €
Coca Cola (250 ml)	2,9 €

Spirits

Jameson Whiskey	3,9 €
Woodford Bourbon	4,2 €
Chivas Regal (12y)	4,2 €
Laphroaig (10y)	6,0 €
Rittenhouse Rye Whisky	5,0 €
Ferrand 10 generation cognac	6,5 €
Rum Diplomatico Reserva	5,0 €
Plantation 3 star rum	4,0 €
Cabrito Blanco Tequila	4,0 €
Vodka	3,5 €
Kahlua	2,9 €
Amareto di Saronno	3,5 €
Branca Menta	4,5 €
Vermut Punt & Mes	2,6 €

Seznam alergenov: 1 - gluten oz. žita, ki vsebujejo gluten, 2 - raki, 3 - jajca, 4 - ribe, 5 - arašidi, 6 - soja, 7 - laktoza oz. mlečni izdelki, 8 - oreščki, 9 - zelena, 10 - gorčično seme, 11 - sezamovo seme, 12 - žveplov dioksid in sulfiti, 13 - volčji bob, 14 - mehkužci
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