

To start

Brunch croissant (available 9 am to 12 pm) <i>Buttery croissant, scrambled eggs, avocado, tomato salsa, ajvar, rocket</i>	8,5 €
Linda's cheese toastie <i>Homemade focaccia, mayo, three cheeses, rocket, coffee shoyu tomatoes, pickled vegetables</i>	5,0 €
Castelvetro olives <i>Green Castelvetro olives, chilli, lemon</i>	3,0 €
Kalamata olives <i>Black Kalamata olives, thyme, garlic</i>	3,5 €
Selection of two types of olives	5,5 €
House pickles	4,0 €
Bao bun with fried chicken <i>Steamed bun, buttermilk & soya brined fried chicken, sriracha mayo, house pickles</i>	5,5 €
Bao bun with beef ribs & kimchi <i>Steamed bun, pulled beef ribs in master stock, seed mixture, kimchi, herbal mayo</i>	7,0 €
Panisses – chickpea fritters <i>Chickpea fritters with parmesan cheese, herbal mayo</i>	5,5 €
Courgette hummus (VG) <i>Courgette hummus with tahini & lemon, olive oil, chicory, radishes, courgettes, black olives & caper powder, homemade focaccia</i>	7,0 €

Daily offer

Jerusalem artichokes soup <i>Creamy Jerusalem artichokes soup, Jerusalem artichokes crisps, black olives & capers powder, thyme oil, focaccia</i>	7,0 €
PHO Vietnamese soup <i>Beef broth, beef ribs, mint, basil, coriander, burnt lime, pickled daikon, sriracha mayo, XO sauce, buckwheat noodles, chilli</i>	11,0 €
Fried chicken sandwich <i>Homemade focaccia bread, buttermilk & soya brined fried chicken, red pepper salsa, pickles</i>	7,9 €
Fried chicken salad <i>Buttermilk & soya brined fried chicken, avocado, mixed salad leaves, crispy shallots, blue cheese and buttermilk dressing, pickles</i>	11,0 €
Mixed salad <i>Mixed salad leaves, pickled veg, crispy shallots, blue cheese and buttermilk dressing</i>	4,5 €
Szechuan Aubergines (VG) <i>Crispy aubergines, glazed in mushroom soya sauce, cashew cream, mushroom »XO«, furikake (mixture of seeds with zest), pickled shallots, radishes, fresh herbs</i>	12,0 €
Lardo risotto <i>Slovenian "Krškopoljec" lardo & camomile risotto, crispy lardo, parmiggiano, fried celery leaves, pink pepper</i>	14,0 €
Trout & parsnip <i>Trout fillet, parsnip puree, roasted pine nuts, fresh celery, coffee shoyu tomatoes, beetroot crisps</i>	16,0 €

Tasting menu

24,0 €

3-course meat menu

Starter: Jerusalem artichokes soup

Main: Lardo risotto

Dessert: "Turkish delight"

Recommended wine: **Trefilari Primitivo Salento**

Recommended cocktail: **Negroni Amaro**

26,0 €

3-course fish menu

Starter: Jerusalem artichokes soup

Main: Trout & parsnip

Dessert: "Turkish delight"

Recommended wine: **Centenaire Côtes Catalanes**

Recommended cocktail: **Lavender Tom Collins**

Desserts

6,5 €

Turkish delight

Coconut, vanilla rice "custard" cream, coconut cream, roasted hazelnuts, cherry & rosemary coulis

6,0 €

Chocolate cake & orange

Twice baked flourless chocolate cake, orange gel, olive oil, almond crumble

4,5 €

Croissant & butter pudding

Pieces of croissants & milk bread baked in vanilla cream with raisins, macerated strawberries

Food

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

Food orders are not possible during kitchen break between 15.30 and 16.30.

Last orders of tasting menus: 15.00 or respectively 19.30.

Allergens list is available with the staff.

Cocktails

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

Hemingway Daiquiri <i>Rum Plantation 3 Star, Maraschino liker, grapefruit & lime juice, syrup</i>	8,5 €
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Penicillin <i>Chivas Regal 12y, Laphroaig, lemon juice, ginger syrup, honey sirup</i>	9,0 €
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Linda's (ape)Rol <i>Red vermouth, Campari, orange juice, soda</i>	7,0 €
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Mimosa <i>Prosecco, orange juice</i>	5,2 €
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Beers

Blonde Ale Galla (330 ml) <i>Slovenia; Brewery Castra – Ajdovščina</i>	3,5 €
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IPA Roman (330 ml) <i>Slovenia; Brewery Castra – Ajdovščina</i>	4,2 €
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Beer'o'kranjec (500 ml, unfiltered) <i>Slovenia; Brewery Vizir – Črnomelj</i>	4,5 €
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Sparkling wines (100 ml)

Prosecco Villa Sandi <i>Italy, Treviso DOC, brut</i>	3,8 €
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Crémant Aimery Grande Cuvée 1531 <i>France, Sieur d'Arques; brut (Chardonnay, Chenin Blanc, Pinot Noir)</i>	4,6 €
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Rosé wines (100 ml)

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

3,8 €	Lenz Weingut Rittenhof <i>Italy – Alto Adige; Tenuta Rittenhof; (Chardonnay, Yellow Muskateller, Muller-Thurgau); 2021</i>
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4,2 €	Chardonnay Elena Walch <i>Italy – Alto Adige; Tenuta Rittenhof; Chardonnay; 2021</i>
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4,9 €	Chardonnay S Kovačević <i>Serbia; Vinarija Kovačević; Chardonnay; 2016</i>
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4,6 €	Sauvignon Stein Nals Margreid <i>Italy – Alto Adige; Kellerei Nals Margreid; Sauvignon Blanc DOC; 2021</i>
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4,9 €	Centenaire Côtes Catalanes <i>France; Maison Lafage; (Grenache Blanc, Grenache Gris, Roussane); 2020</i>
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4,9 €	Limne Lugana <i>Italy; Tenuta Rovaglia; Lugana DOC (Trebbiano); 2021</i>
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4,9 €	Gewürztraminer Terlan <i>Italy; Tenuta Terlan; Gewuerztraminer; 2021</i>
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(100 ml) Red wines

3,8 €	Modà Montepulciano d'Abruzzo <i>Italy – Abruzzo; Cantine Talamonti; Montepulciano d'Abruzzo DOC, 2021</i>
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4,0 €	Bernardeschi 2.60 <i>Italy - Tuscany; Terrescure Vinaria; (Cabernet Sauvignon, Merlot, Sangiovese); 2018</i>
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4,4 €	Trefilari Primitivo Salento <i>Italy; Cantina Sampietrana; Primitivo; 2020</i>
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5,0 €	Rosso Roma Poggio Le Volpi <i>Italy; Poggio Le Volpi; (Montepulciano, Syrah); 2019</i>
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5,7 €	Ripassa Valpolicela Ripasso Superiore <i>Italy; Zenato; Valpolicela Ripasso (Corvina, Oseleta, Rondinella); 2018</i>
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5,5 €	Mea Culpa <i>Italy - Sicily; Cantine Minini (Merlot, Primitivo, Syrah); 2018</i>
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(30 ml) Spirits

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

Smoothie Slovenian breakfast (330 ml)	5,5 €
<i>Apples, walnuts, raisins, cinnamon, oat milk, buckwheat popcorn, honey</i>	
Green smoothie (330 ml)	5,5 €
<i>Pineapple, banana, apple, spinach, coriander, lime, ginger</i>	
Linda's Iced Tea (330 ml)	4,0 €
<i>Rooibos tea, fruit tea, mint tea, linden honey syrup, lavender syrup, lemon</i>	
Iced Tea Mint & Linden (330 ml)	4,0 €
<i>Mint tea, linden tea, elderflower tea, mint, lemon, elderflower syrup, linden honey syrup, orange cordial</i>	
Lavender lemonade (330 ml)	4,0 €
<i>Lavender tea, lavender syrup, lemon</i>	
Ginger lemonade (330 ml)	4,0 €
<i>Ginger tea, honey syrup, lemon</i>	
Energy Bomb	5,3 €
<i>Ginger, turmeric, orange, lemon, grapefruit, honey</i>	
Cold Matcha Latte	3,7 €
<i>Rice milk, vanilla, matcha</i>	
Warm ginger tea	3,7 €
<i>Ginger, cinnamon, honey syrup, lemon</i>	
Warm turmeric tea	3,7 €
<i>Turmeric, cinnamon, honey syrup, lemon</i>	

Warm drinks

Espresso	1,6 €
Double espresso	2,2 €
Decaf espresso	1,8 €
Macchiato	1,7 €
Milk coffee / Cappuccino	1,9 €
Flat white/ Latte Macchiato	2,2 €
Cocoa	2,2 €
Hot chocolate	od 2,3 €
Damman Tea	2,2 €
<i>Mint, alpine, fruit, green, black, earl grey, rooibos</i>	

Soft drinks

Freshly pressed juice (100ml)	1,8 €
<i>orange, grapefruit</i>	
Freshly pressed lemon juice (100ml)	1,5 €
Sparkling water (250ml)	2,5 €
Sparkling water (500ml)	3,2 €
Still water (250ml)	2,5 €
Still water (500ml)	3,2 €
Trstenjak juices (250ml)	2,5 €
<i>apple, apricot</i>	
Coconut water (330ml)	3,5 €
ISA's Kombucha (250ml)	4,1 €
<i>Hot Granny, Basil Breeze, Razzmatazz, L(ove)anda</i>	
Tonic East Imperial Burma (200ml)	3,0 €
Coca Cola (250ml)	3,0 €

Non-alcoholic drinks