

SLADICE

Desserts

Domači sladoled *2,3,7 Homemade ice cream	3,00 €
Jabolčni štrudelj, skuta in orehi *1,2,3,7 Apple strudel, cottage cheese and walnuts	7,00 €
Pehtranova potička *1,2,7 Tarragon "potica"	8,00 €
Oreh in čokolada *1,2,3,7 Chocolate and walnut	8,00 €

Novi Danilo ustvarja nove okuse in razvija kreativnost, a ohranja tradicijo domače kuhinje z lokalnimi surovinami.

New Danilo creates new flavors and brings creativity but still preserves the tradition of local cuisine with local raw materials.

Dina & Gosha



Green Key

MALI DEGUSTACIJSKI MENI 3-hodni

3-course Tasting menu

Pozdrav iz kuhinje

Amuse bouche

Čemaževa juha in loška midla *2

Wild garlic soup and "loška midla"

Račje prsi, mlado korenje, pehtran, gorčica *1,2,13

Duck breasts, young carrots, tarragon and mustard

Jabolčni štrudelj, skuta in orehi *1,2,3,7

Apple strudel, cottage cheese and walnuts

35,00 €

DEGUSTACIJSKI MENI 4-hodni

4-course Tasting menu

Pozdrav iz kuhinje

Amuse bouche

Marinirani inčuni iz Krka *8

Marinated anchovies from Island Krk

Rižota s šparglji in kozicami *2,9

Risotto with asparagus and adriatic shrimps

File brancina *2,7,8

Sea bass fillet

Pehtranova potička *1,2,7

Tarragon "potica"

49,00 €

GLAVNE JEDI

Main Courses

File brancina *2,7,8

Sea bass fillet

25,00 €

Račje prsi, mlado korenje, pehtran, gorčica *1,2,13

Duck breasts, young carrots, tarragon and mustard

25,00 €

Telečja ribica na dunajski način s pirejem *1,2,7

Veal fillet, Viennese style, with mashed potatoes

25,00 €

Iberski pujsek, porov pire in vloženi čemaževi popki *2

Iberian pig, leek pure and wild garlic buds

35,00 €

Jagenjčkova zarebrnica, mlada čebula, okisana redkvica in črna trobenta *1,2

Lamb chops, young onion, radish and black trumpets

30,00 €

File loškega goveda, zelena in njok *1,2,7

Cattle fillet, celery and gnocchi

30,00 €

Jadranski lignji, cvetača, rožmarinovo olje in olive *2,14

Adriatic squid, cauliflower, rosemary oil and olives

30,00 €

TOPLE PREDJEDI

Appetizers

Loška mešta s črnimi istrskimi tartufi *2,7 Loška Mešta is traditional dish from Škofja Loka	19,00 €
Rižota s šparglji in kozicami *2,9 Risotto with asparagus and adriatic shrimps	17,00 €
Barvni ravioli s skuto in orehi, mavrahi in koprive *1,2,3,7 Homemade ravioli with cottage cheese and walnuts, mushrooms and nettle	17,00 €
Gosja jetra z breskvijo in lešniki *3 Seared foie gras with peach and hazelnuts	29,00 €

DEGUSTACIJSKI MENI 7-hodni

7-course Tasting menu

Pozdrav iz kuhinje Amuse bouche
Zelišča iz domačega vrta
Marinirani šparglji, matevževa skuta, ocvrt rumenjak in jagode *3,7,13 Marinated asparagus, cottage cheese, yolk and strawberries
Jajce, pire in špinača *1,2,7 Egg, puree, spinach
Barvni ravioli s skuto in orehi, mavrahi in koprive *1,2,3,7 Homemade ravioli with cottage cheese and walnuts, mushrooms and nettle
Jagenjčkova zarebrnica, mlada čebula, okisana redkvica in črna trobenta *1,2 Lamb chops, young onion, radish and black trumpets
Citrusi citrus sorbet
Oreh in čokolada *1,2,3,7 Walnut and chocolate
Danilov Corretto Corretto by Danilo
70,00 €

HLADNE PREDJEDI

Cold Appetizers

Marinirani inčuni iz Krka *8 Marinated anchovies from Island Krk	11,50 €
Rezine govejega fileja z oljčnim oljem Mate Timbro, solnim cvetom in sveže tolčenim poprom *2 Sliced beef tenderloin with Mate Timbro olive oil, salt flower and fresh pepper	15,50 €
Goveji tatar, lešniki, trdinka in suhi jurčki *3,7,13 Beef tartar, hazelnuts, polenta and porcini	17,00 €
Marinirani šparglji, matevževa skuta, ocvrt rumenjak in jagode *3,7,13 Marinated asparagus, cottage cheese, yolk and strawberries	16,00 €

JUHE

Soups

Čemaževa juha in loška midla *2 Wild garlic soup and "loška midla"	6,00 €
Goveja juha z domačimi rezanci *1,7,10 Beef consommé with homemade noodles	6,00 €
Gobova juha *1,2 Mushroom soup	6,00 €