

— HLADNE ZAČETNE JEDI  
COLD STARTER

Pršut z breskvami, zelenjavo  
in malinovo kremo

Prosciutto with peaches, vegetables and  
raspberry cream

9 €

Karpačo rostbifa z zelišči, jurčkov  
tatar, masleni kruh in maslo  
z grobo mleto piransko soljo

Roast beef carpaccio with herbs,  
porcini tartar, butter bread and butter  
with coarsely ground Piran salt

12 €

Mešana zeliščna solata s prekajeno  
brdsko postrvjo, karamelizirano čebulo,  
korenčkovim oljem s kumino  
in hrenovo omako

Mixed herb salad with smoked Brdo trout,  
caramelised onions, carrot oil with cumin  
and horseradish sauce

12 €

— TOPLE ZAČETNE JEDI  
HOT STARTERS

Hrustljavi cvet iz testenin, polnjen s sirom  
iz senenega mleka, divjačinski golaž s  
kakavom, kozja skuta

Crispy pasta flower stuffed with Planika  
haymilk cheese, venison goulash with  
cocoa, goat cottage cheese

12 €

Krompirjevi njoki z baziliko, orehi in rahlo  
kremo iz sušenih paradižnikov

Potato gnocchi with basil, walnuts and  
light cream of sun-dried tomatoes

10 €



## GLAVNE JEDI MAIN DISHES

Telečji file, mariniran v barberi in  
brinju, s pirejem iz breskev in paprike  
Veal fillet marinated in Barbera wine  
and juniper, peach and pepper purée

18 €

Jajčevец s fižolovo kremo, gratiniran s  
korenčkom, gomoljno zeleno in rdečim  
zeljem

Eggplant with bean cream au gratin  
with carrot, celery and red cabbage

14 €

## SLADICE DESSERTS

Diplomatska mineštra  
Diplomatic minestrone

4,5 €

Malinina torta z ruby čokolado  
Raspberry cake with ruby chocolate

4,5 €

Jagodna torta z mangom  
Strawberry cake with mango

4,5 €

Lešnikova torta  
Hazelnut cake

4,5 €

## DEGUSTACIJSKI MENI TASTING MENU

MESNI MENI  
MEAT MENU

Pozdrav kuhinje  
Amuse-bouche

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Karpačo rostbifa z zelišči, jurčkov  
tatar, masleni kruh in maslo z grobo  
mleto piransko soljo  
Roast beef carpaccio with herbs,  
porcini tartar, butter bread and butter  
with coarsely ground Piran salt

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Hrustljavi cvet iz testenin, polnjen s  
sirom mlekarne Planika, divjačinski  
golaž s kakavom, kozja skuta  
Crispy pasta flower stuffed with  
Planika dairy cheese, venison ragout  
with cocoa, goat cottage cheese

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Telečji file, mariniran v barberi in  
brinju, s pirejem iz breskev in paprike  
Veal fillet marinated in Barbera wine  
and juniper, peach and pepper puree

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Diplomatska mineštra  
Diplomatic minestrone

45 €

DEGUSTACIJSKI MENI  
TASTING MENU

ELEGANS  
HOTEL BRDO

BREZMESNI MENI  
MEATLESS MENU

Pozdrav kuhinje  
Amuse-bouche

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Mešana zeliščna solata s prekajeno  
brdsko postrvjo, karamelizirano  
čebulo, korenčkovim oljem s kumino in  
hrenovo omako  
Mixed herb salad with smoked Brdo  
trout, caramelised onions, carrot oil  
with cumin and horseradish sauce

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Krompirjevi njoki z baziliko, orehi in  
rahlo kremo iz sušenih paradižnikov  
Potato gnocchi with basil, walnuts and  
light cream of sun-dried tomatoes

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Jajčevец s fižolom, gratiniran s  
korenčkom, gomoljno zeleno  
in rdečim zeljem  
Eggplant with beans au gratin with  
carrot, celery and red cabbage

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Diplomatska mineštra  
Diplomatic minestrone

40 €

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