



GOSTILNA SLOVENIJA



Inn Pri Lešniku

***Serving the hospitality and the authentic
Styrian flavors since 1932***





Nekaj, za zanimiv začetek

Goveji carpaccio
z zeliščno marinado in oljčnim oljem
{ 14,00 EUR }

Hobotnica v solati
{ 14,00 EUR }

Pisana solata iz hišnega vrta obogatena
s piščančjimi rezanci in ješprenom
{ 11,00 EUR }

*Štajerska deska lokalnih dobrot
{ 15,00 EUR }

Interesting starters

Beef carpaccio
with herbal marinade and olive oil
{ 14,00 EUR }

Octopus salad
{ 14,00 EUR }

Colorful garden salad,
enriched with chicken noodles and barley
{ 11,00 EUR }

*Styrian board of local delights
{ 15,00 EUR }

Nekaj, kar pogreje dušo

Sezonska juha
{ 5,00 EUR }

Goveja juha z doma pripravljenimi rezanci
{ 4,50 EUR }

*Štajerska gobova smetanova juha
{ 5,50 EUR }

Warmers for your soul

Seasonal soup
{ 5,00 EUR }

Beef soup with homemade noodles
{ 4,50 EUR }

*Styrian mushroom soup with sour cream
{ 5,50 EUR }

Iz morja in potokov

V lastnem soku pečena hobotnica iz pečice
s krompirjem in zelenjavo
{ 20,00 EUR }

Brancin ali orada
{ 0,60 EUR/dag }

File postrvi s slanin krompirjem in blitvo
{ 17,00 EUR }

Lignji po vaši izbiri
{ 13,00 – 15,00 EUR }

From the sea and the streams

Octopus baked in its own juice,
potatoes and vegetables
{ 20,00 EUR }

Sea bass or Sea bream
{ 0,60 EUR/dag }

Trout fillet with potatoes and Swiss chard
{ 17,00 EUR }

Calamari of your choice
{ 13,00 – 15,00 EUR }

Testenine in rižote

*Gratinirani sirovi štruklji
{ 15,00 EUR }

Široki rezanci z lososom
{ 16,00 EUR }

Črna rižota s kozicami
{ 16,00 EUR }

*Babičini mlinci z gobovo omako
in piščančjimi rezanci
{ 15,00 EUR }

*Brezglutenska ajdova kaša
z jurčki
{ 13,00 EUR }

Pasta and risotto

*Au gratin cheese dumplings
{ 15,00 EUR }

Homemade tagliatelle with salmon
{ 16,00 EUR }

Black risotto with prawns
{ 16,00 EUR }

*Grandma's homemade "Mlinci" with
mushroom sauce and chicken supreme
{ 15,00 EUR }

*Gluten-free buckwheat porridge
with porcini mushrooms
{ 13,00 EUR }





Nekaj, da vam nasili želodec ***Something to fill up your stomach***

Gosja jetra na pireju, marmelada rdeče čebule, črni oreh { 18,00 EUR }	Goose liver on mashed potatoes, red onion marmalade, black walnut { 18,00 EUR }
Tagliata na solatnem gnezdu { 22,00 EUR }	Tagliata on salad nest { 22,00 EUR }
Biftek po želji { 28,00 EUR }	Beefsteak of your choice { 28,00 EUR }
*Zorjen roast beef, slovensko govedo, mladi sir, zelenjava žar { 26,00 EUR }	*Aged Roast Beef, Slovenian cattle, young cheese, grilled vegetables { 26,00 EUR }
Telečji steak z jurčki in sirovimi štruklji { 25,00 EUR }	Vealsteak with boletus and cottage cheese dumplings { 25,00 EUR }
*Svinjska ribica v gobovi omaki in sirovimi štruklji { 18,00 EUR }	*Pork tenderloin with mushroom sauce and cottage cheese dumplings { 18,00 EUR }
Telečja krača, pečen krompir { 22,00 EUR }	Veal shank, baked potato { 22,00 EUR }
Piščančji file na zelenjavi z žara { 16,00 EUR }	Chicken fillet with grilled vegetables { 16,00 EUR }
*Piščančji trakci v bučnih semenih, hišna bučna majoneza, ocvrti krompirček { 16,00 EUR }	*Chicken stripes in pumpkin seeds, our pumpkin mayonnaise, french fries { 16,00 EUR }

Sladice pripravljene tako kot doma ***Desserts with a taste of home***

Jogurtova strjenka z jurkovo omako { 5,00 EUR }	Yogurt Panna Cota with jurka grape sauce { 5,00 EUR }
Sladka grmada z lešnikovim sladoledom { 5,50 EUR }	Trifle with hazelnut ice cream and chocolate { 5,50 EUR }
*Hišni jabolčni zavitek z vanilijevo kremo { 5,00 EUR }	*House apple pie with vanilla sauce { 5,00 EUR }
Čokoladni soufflé s sladoledom { 7,00 EUR }	Chocolate soufflé with ice cream { 7,00 EUR }
Lešnikova sladoledna kupa, crumble, vanilijeva krema, sadje { 5,50 EUR }	Hazelnut ice cream cup, crumble, vanilla cream, fruits { 5,50 EUR }

* lokalna kulinarčna posebnost * local culinary speciality



