

PINOALPINO

COLD

- Beef tartare, bone marrow, parmesan bread (1,3,4,7,10) / 19 €
- Burrata, fig leaf oil, pumpkin seed praline an beetroot vinaigrette (7,10) / 13 €
- Chicken liver pâté, almond praline, parmesan cheese (7,8,9) / 12 €
- Cold cuts with meats and cheese (for 2 persons) (7,8) / 23 €
- Cold cuts with cheese (for 2 persons) (7,8) / 21 €
- Homemade bread and butter (1,7) / 3 €

WARM

- Cream soup / Soup of the Day / 7 € / 6 €
- Smoked trout, daikon, hokkaido pumpkin sauce with roe (4,7) / 16 €
- Barley risotto with bee pollen garum, sriracha egg cream, pickled black trumpets (1,3,7,12) / 14 €
- Pasta Carbonara (1,3,7) / 15 €

MAIN

- Radicchio, brie, pears, candied walnuts, balsamic vinaigrette (7,8,12) / 13 €
- Cauliflower steak, beetroot purée, olive sauce (7) / 18 €
- Veal sweetbreads, roasted chicory glazed with charred lime, cream cheese (7) / 25 €
- Fried pulled lamb, cooked yogurt, chive emulsion, cumin (1,3,7) / 22 €
- Venison loin, celeriac, sauce with pea garum (7) / 30 €
- Wiener schnitzel (veal), potato purée with browned butter, kimchi (1,3,7) / 25 €

SWEET

- Tarragon ice cream, brown butter popcorn foam, feta with lime oil (7) / 7 €
- Chocolate cremeux, pumpkin seed foam, turmeric tuile (1,3,7) / 7 €
- Handmade plum dumplings with crumbles (1,3,7) / 8 €

KIDS' MENU

- Soup, pasta / 16 €

Cover charge / 2 €

Bon appetit!

All prices are in EUR including VAT. Price list valid from November 22th 2024.

Pino Alpino d.o.o., Borovška cesta 83, 4280 Kranjska Gora, DŠ: SI17163650

1-gluten 2-crustacean, 3-egg, 4-fish, 5-peanuts, 6-soybeans, 7-dairy products, 8-nuts, 9-celery, 10-mustard seeds, 11-sesame, 12-sulphur dioxide, 13-lupin, 14-molluscs

PINOALPINO

The respect for old customs, infinite curiosity, and the joy of discovering new things are our guiding principles when creating this menu. Our young chef Maj Suhadolnik and his team will make sure to amaze you with our plates. We will do our best to create an unforgettable culinary experience for you and wish you bon appetite!

6-COURSE TASTING MENU

Burrata, fig leaf oil, pumpkin seed praline an beetroot vinaigrette (7,10)
Smoked trout, daikon, hokkaido pumpkin sauce with roe (4,7)
Fried pulled lamb, cooked yogurt, chive emulsion, cumin (1,3,7)
Barley risotto with bee pollen garum, sriracha egg cream, pickled black trumpets (1,3,7,12)
Venison loin, celeriac, sauce with pea garum (7)
Tarragon ice cream, brown butter popcorn foam, feta with lime oil (7)

6-course tasting menu / 79 €

Wine pairing / 39 €

4-COURSE TASTING MENU

Smoked trout, daikon, hokkaido pumpkin sauce with roe (4,7)
Barley risotto with bee pollen garum, sriracha egg cream, pickled black trumpets (1,3,7,12)
Venison loin, celeriac, sauce with pea garum (7)
Tarragon ice cream, brown butter popcorn foam, feta with lime oil (7)

4-course tasting menu / 54 €

Wine pairing / 24 €

Bon appetit!

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