Let's rock!
We are not alone.
There are local producers.
Farmers.
Traditions.

The team of Hiša Franko

WE ARE HAPPY TO INFORM YOU THAT WE ARE READY TO
SERVE COMPLETE MENUS FOR:
VEGETARIAN/NO FISH, NO MEAT
GLUTEN FREE
LACTOSE FREE
ALERGIES ON NUTS AND SHELLFISH
SIX

85€

Apple peel fermented Franko’s bread
Fried dandelion, parsnips
Cheese lolipops
Local butter
Lingon leaf, fermented beet, cottage cheese and forest honey

Tomato salad

Wild mushrooms, textures of potato, cheese rinds

Cauliflower ravioli, »Drežnica« goat kid broth, brain, black bean and anchovy drops, wild bitter herb – grenkuljica

Arctic char, Japanese knotweed, watercress, buttermilk & buckwheat

Roe buck, summer apples cooked in hay, porcini and pickled green elder berries

Bread and milk-interpretation of Jan Cvitkovič’s film »Kruh in mleko«
Smoked milk, truile of apple core, cumin english cream, caramelised bread

SELECTION OF TOLMING

tasting of local cheeses seasoned in Valter’s cellar./ 8€

The menu is served for the entire table. In the case you wish to change any dish in the menu, we are pleased to make you happy.

The menu price is per person.

In the case of allergies or intolerance, please consult with your waiter.
ELEVEN

120€

Apple peel fermented bread
Fried dandelion, parsnips
Cheese lolipops
Local butter
Lingon leaf, fermented beet, cottage cheese and forest honey

Sardine, candy lemon, fennel
Grayling, cabbage water, porcini mushrooms, pumpkin oil mayo, blueberries
Dirty cuttle fish, sea asparagus, charcoal grilled young onion
Sheep cottage cheese and bone marrow ravioli, prosciutto broth, hazelnuts
Beef tongue umami
Marble trout, green peas, black currents, fermented trout liver
Wild duck in a summer garden
Tripe, duck jus, cave cheese, fried nettles, chanterelles

Drežnica-Idrsko-Mexico City/
Mountain rabbit 2.0 on vacation in Mexico

Walnut meringue, 21 day kefir, pear in camomille, forest honey and polline ice cream

Blood orange, black tea, granola, carrot ice cream and salty almond mousse

SELECTION OF TOLMING:
tasting of local cheeses seasoned in Valter's cellar./ 8€

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In the case of allergies or intolerance, please consult with your waiter.
EIGHT

95€

Apple peel fermented Franko's bread
Fried dandelion, parsnips
Cheese lolipops
Local butter
Lingon leaf, fermented beet, cottage cheese and forest honey

Sardine, candy lemon, fennel

Grayling, cabbage water, porcini mushrooms, pumpkin oil mayo, blueberries

Dirty cuttle fish, agretti, charcoal grilled young onion

Cottage cheese ravioli and bone marrow, prosciutto broth, hazelnuts

Beef tongue umami

Tripe, duck jus, cave cheese, fried nettles, chanterelles

Drežnica-Idrsko-Mexico City/
Mountain rabbit 2.0 on vacation in Mexico

Blood orange, black tea, granola, carrot ice cream and salty almond mousse

Selection of Tolmin:
tasting of local cheeses seasoned in Valter's cellar./8€

The menu is served for the entire table. In the case you wish to change any dish in the menu, we are pleased to make you happy.

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