

THE MENU

"It is not fine dining, but It's still me..." Ana Roš

TO START WITH

Basket of Pekarna Ana sourdough bread (O, G)
5 eur

Oysters/ apple verjus, leche de tigre - Colombian version, pear, cucumber and bergamot salad, pine oil (R2)
16 euro for 4 oysters

Artichokes cooked in anchovies/picadillo green sauce, tougarashi butter, brown butter + Zemljanka cheese dip, bread + coffee crumble (G, J, L)
14 euro

Mussel ceviche/ lacto-fermented tomato water, raw almonds, lemon zest, and herb salad (R2, O, M)
16 euro

Market salad/black radish, apple, celeriac, chicories, mayo dressing and puffed and caramelised chickpeas.

Side dish is hummiso (freshly made hummus with miso) with Pekarna Ana bread (SS, S, O, G, J)
16 euro

Colourful carrots oven roasted with orange/herbal fermented cottage cheese (a must from the Soča valley), turnip tops and spicy walnuts (O, L)
14 euro

Fake parmigiana/different textures of egg plant, Tolmin cheese sauce, black garlic, tomato paste, peanut butter, basil oil (Z, A, O, G, L)
18 euro

Bone marrow, smoked/ grilled sourdough bread brushed with tarragon + parsley chimichurri, lambs' lettuce and pickled pear salad, buckwheat popcorn (G)
18 euro



Ana in Slon
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MAINS

A great version of Franko's legacy- cold roast beef / dark grown winter chicory, smoked egg sauce, roasted sunflower seeds with tomato powder, Sichuan pepper, fresh herbs

(S, O, G, J, L)

25 euro

Trevisano tardive/ roasted sun chokes, blue cheese sauce, horseradish from Ljubljana market, baked apples, plum reduction (L)

22 euro

3 x of nixtamalized corn tortillas /broccoli and lovage guacamole, salty yoghurt, pickled onions, braised lamb, spicy herb dip, rich selection of greens (R2, L)

28 euro

Roe buck/nutmeg flavoured potatoes, lemon grass reduced whey, puntarella a' la Romana

(O, L)

30 euro

Pasta Ana by Ryu / dry pasta, Istrian tomato sauce (Bojan & brothers), salty summer high mountain cottage cheese (G, J, L)

18 euro

Different ages of Tolmin cheese fondue (imagine Heidi in Ljubljana) /to dip in...cooked market potatoes, brussels sprouts, parsnip chips, roasted pumpkin, rye bread croutons, fresh greens (G, L, O,)

24 euro

DESSERTS

White pearl green tea crème brule / fresh apple, pink pepper oil, bergamot salad (J, L)

10 euro

Tarte Tatin/ Pekarna Ana laminated dough, slowly caramelised apples, fresh high mountain milk ice cream, roasted poppy seeds (G, J, L)

14 euro

Crepe/ spicy dulce de leche, pears cooked in butter and honey, caramelized hazelnuts, zabaione, tangerine zest (G, J, L, O)

14 euro

Fruits from the market dressed in apple reduction and spices

8 euro



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