



















HOTEL SLON  
L J U B L J A N A

# NEW YEAR'S EVE DINNER






## Aperitif

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### COLD APPETIZERS

- A selection of Slovenian aged cheeses with honey and truffles 
- Charcuterie board with Karst delicacies and pickled vegetables  
- A mix of sea terrines on young lettuce    
- Game terrine with black walnuts and cranberries    
- Marinated prawns and octopus salad  
- Mini skewers alla Caprese  
- Asian-style beef rolls 










### SOUPS

- Beef soup with homemade noodles   
- Creamy potato soup with truffles  

### MAIN COURSES

- Veal fillet with a crispy crust and partridge sauce  
- Lamb chops with couscous and vegetables 
- Seared beef fillet in shallot sauce 
- Seared salmon fillet on creamy fennel    
- Piran sea bass with roasted samphire (glasswort) 
- Slowly aged duck breast fillet in orange sauce 

### SIDE DISHES

- Saffron risotto with Mediterranean scallops  
- Homemade pie with vegetables  
- Roasted sweet and baby potatoes
- Homemade Slon cottage cheese dumplings  
- Buckwheat porridge with chanterelles  
- Butter-sautéed vegetables 
- A selection of salads

### DESSERTS

- Slon's sweet selection    
- The famous strawberry cake with white chocolate mousse and berries

  
lactose

  
gluten

  
eggs

  
soy

  
nuts

  
fish

  
crayfish

  
molluscs

  
mushrooms

  
sesame