

maestoso

HOTEL LIPICA



# GRATIA

RESTAURANT

## Sea

Greetings from the kitchen



Aligot of Karst cheeses with herbal snow and fennel cracker



Parsnip cream soup, štokalj (dried octopus),  
carrots, and balsamic vinegar



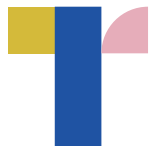
Seared filet of sole, olive bread, morel ragout and  
spring vegetables, buttery fish sauce with seaweed



Poached pear with rosemary and honey, smoked nuts,  
gin sorbet, juniper crisp

Price per person

26 €/ menu



**teden**  
restavracij

maestoso

HOTEL LIPICA



# GRATIA

RESTAURANT

## Land

Greetings from the kitchen



Aligot of Karst cheeses with herbal snow and fennel cracker



Parsnip cream soup, goose breast, carrots, and balsamic vinegar



Glazed veal neck in Teran vinegar, kohlrabi cannelloni with beef tongue, braised broccoli, kohlrabi chop with smoked egg yolk foam  
broccoli purée.



Poached pear with rosemary and honey, smoked nuts,  
gin sorbet, juniper crisp

Price per person

26 €/ menu



**teden**  
restavracij