

Naša kuhinja

From our **VANDER** ful kitchen

Domače, sveže in samo najboljše.

Oziroma vse, kar v tem letnem času ponujajo

Ljubljanska tržnica in okoliške kmetije.

Naše jedi združujejo sveže sestavine,

slovensko tradicijo in sodobno kulinariko.

Ponudba kuhinje Vander sledi letnim časom in neizčrpnemu navdihu
naših odličnih kuharjev, pod vodstvom chefa Luke Železnika.

*Home-made, fresh, and only the best that is seasonally available from our
Ljubljana markets, local farmers, and forests.*

*Vander dishes bring together Slovenian tradition and
contemporary cuisine in exciting combinations.*

*This menu is based on the seasons and follows the never-ending inspiration of
our great chefs, headed by Chef Luka Železnik*

Večerja / Dinner

17:30 – 22:00

(zadnje naročilo 21:45 / last order 21:45)

Ponedeljek - nedelja / Monday - Sunday

Pijača / Drinks 12:00 – 23:00

V cene je vključen ddv, cene so v evrih, € / All prices include VAT and are in euro, €
Za vsebnost alergenov v jedeh, vprašajte natakarja. / Ask your waiter for dishes containing allergens
Cenik je veljaven od 23.10.2024 / Prices are valid from 23.10.2024

CHEF'S PLATES

Mali krožniki / *Small Plates*

Tatarski biftek / *Beef tartare*

Goveji tartar, brioš, jajčni pire, vložnine, majoneza /
Beef tartare, brioche, egg yolk pure, pickled veggies, mayo 16

Burrata

Burrata, buča, hruška, staran balzamik, kreker s semeni /
Burrata, pear, pumpkin, aged balsamic, seed cracker 14

Šarenka / *Rainbow trout*

Mariniran šarenka, koromač solatka, edamame, žafran /
Rainbow trout, fennel salad, edamame, saffron 16

Ostrige tris / *Oyster trio*

Ostrige tris (3 kos) šalotka in sherry, limeta, krema avokada /
Oyster trio (3pc) (subject to availability) shallots and sherry, lime, avocado cream 14

Ostrige / *Oysters (subject to availability)* 1x 4,5

Globoki krožniki / *Deep dishes*

Bučna juha / *Pumpkin soup*

Kremna bučna juha, stracciatella sir, buča /
Creamy pumpkin soup, pumpkin variation, stracciatella cheese 8

Fuži

Kremni fuži, črni tartufi /
Fuži traditional Slovenian pasta, black truffles (subject to availability) 22

Jamar ravioli / *Jamar ravioli*

Ročno izdelani ravioli s sirom Jamar, parmezan, črni oreh /
Handmade Jamar cave cheese ravioli, parmesan, black walnut 15

Veliki krožniki / Large Plates

VANDER Cezarjeva solata / VANDER Ceasar salad

Romana srčki, preliv cezar, paniran ekološki piščančji file, vložnine, slanina /
Romane salad hearts, caesar dressing, deep-fried ecological chicken fillet, pickled veg, bacon 16

Rižota / Risotto

Rižota z pregreto smetano, Jamar sir, lešniki, ocvirki /
Risotto with clotted cream, Cave cheese (Jamar), hazelnuts, pork crackling 20

Gobov raviol / Mushroom ravioli (homemade)

Gobov raviol, jurčki, mlada špinaca, oreščki, parmezan, zelišča /
Mushroom ravioli, ceps, baby spinach, nuts, parmesan, herbs 21

File orade / Sea bass fillet

File orade, orzo, ribja omaka, brstični ohrovt, citrusi, zelišča, pistacija /
Grilled sea bream fillet, orzo, fish sauce, brussels sprouts, herbs, pistachio 22

Piščančji dunajski / Chicken Wiener schnitzel

Ekološki dunajski, pražen krompir, sezonska zelenjava na maslu, domača tatarska omaka /
Ecological schnitzel, traditional roasted potatoes, seasonal veggies, homemade tartare sauce 20

Telečja pikanja / Veal picanha

Telečja pikanja, pire sladek krompir, ohrovt, gobe, mesna omaka, brokolini /
Veal picanha, sweet potato pure, broccolini, meat sauce, kale, mushrooms 24

Iberiko svinjski vrat / Iberico pluma

Iberico vrat sous- vide, peperonata, mesna omaka, pečen krompir, zelišča /
Iberico pluma sous- vide, peperonata, dark meat sauce, roasted potatoes, herbs 36

Priloge / Sides

Zelenjava z trznice / listnata solata / omaka / pečen krompir /
pečen brstični ohrovt z ocvirki / kruhovi knedlji / pražen krompir
*Market greens / mixed salad / sauce / bread dumplings / onion roasted potatoes /
baby potatoes / roasted brussels sprouts- pork crackling* 6

Sladko / Desserts

Čokolada / chocolate

Mus lešnika in čokolade, gozdni sadeži, karamela, čokoladni sladoled /
Hazelnut and dark chocolate mousse, forest fruits, caramel, chocolate ice cream 9

Zavitek / Strudel (*ask waiter for daily strudel flavour*)

Domači zavitek, sladoled, vanilijeva krema, dodatki /
Homemade strudel, ice cream, vanilla sauce, add-ons 9

Vander grmada / Vanderful grmada

Vanilijeva krema, čokoladni biskvit, čokolada, orehi, rozine, sladoled/
Vanilla cream, chocolate cake, walnuts, raisins, chocolate glaze, ice cream 8

Hrana je umetnost

Hrana je nedvomno umetnost.
Hrana ima moč, da priključuje čustva in spomine.
Od vrhunskih jedi z zvezdico nagrajenih kuharjev, do rustikalne preprostosti doma pripravljenega obroka.
Umetnost je v skrbni izbiri sestavin, natančnosti kuharskih tehnik in inovativnosti v predstavitvi.

Toda...
resnična čarovnija umetnosti prehranjevanja je v njeni zmožnosti združevanja ljudi.
Pri čemer presega kulturne in jezikovne ovire.
Spodbuja človeško povezanost in praznovanje.

Dober tek!

The Art of Food

*Food is undoubtedly an art form.
From the meticulous plating of a starred chef to the rustic simplicity of a home-cooked meal, food has the power to evoke emotions and memories.*

The artistry lies in the careful selection of ingredients, the precision of cooking techniques, and the innovation in presentation.

*But.....
the true magic of the art of food lies in its ability to bring people together, transcending cultural and language barriers.
It fosters human connection and celebration.*

Enjoy!