

GREDIČ RESTAURANT

MENU



FROM NATURE TO INSPIRATIONAL PLATES

The pristine nature of the Brda Hills and its gifts provide an inexhaustible source of inspiration when preparing new culinary experiences as it is influenced by both the sea and the mountain pastures.

Chef Valerio Lutman leaves his authentic and sincere mark on dishes that reflect our values as derived from our love for cooking, respect for our roots, local customs and tradition, responsibility towards nature and excellence when preparing food and creating only the best for our guests.

You can choose from our five-course menus or indulge in our chef's daily inspiration.

We wish you a pleasant visit.

The Brda Jump into the Depths of the Sea

(5-course menu)

Amuse-bouche

»«

Cold pea cream, roasted scallop, tomato marmalade, squid lace

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Rice with prawns, saffron and crispy fennel, bottarga

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Ravioli with trout, sauce batarde, dried parsley, shallots pickled in vinegar

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Roasted monkfish, grilled white polenta, red onion marmalade and liquorice sauce

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Cherry soup, cherry vinegar ice-cream, black pepper meringue

Price: EUR 50

A Walk from Fragrant Woods to the Brda Vineyards

(5-course menu)

Amuse-bouche

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Beef tartare, parsley oil, cream of salted pilchard fillets, egg yolk, caramelised shallots

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Rice with zucchini pesto and pancetta

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Rabbit ravioli with rabbit sauce, sage brown butter, fried capers, prosciutto dust

»«

Roasted pork fillet in herb crust, charred leek cream, green apple puree, potato cake

»«

Milk chocolate namelaka, apricot coulis with fruit, black olive crumble, lime sphere

Price: EUR 50

Tell us your special dietary requirements and we will cater to them within our offer.

Place setting – EUR 3 per person

Wine accompaniment

Our experienced waiters shall provide wines from Gredič's wide array of excellent local and foreign varieties to accompany each particular plate served to you.

Restavracija Gredič – The Plate MICHELIN 2020


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