



À LA CARTE RESTAURANT

COLD STARTERS

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|----|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| 01 | VENISON PLATTER
Deer prosciutto 0.5 dag, venison salami 0.5 dag,
venison pate, herb butter, cranberries, pickles
<i>(Sulphite, milk, mustard seeds)</i> | € 18 |
| 02 | FOIE GRAS PARFAIT
Hazelnut praline, 12-year-old balsamic glaze,
quince, parsley
<i>(Nuts, hazelnuts, sulphite)</i> | € 18 |
| 03 | BURRATA
Burrata, tomato confit, basil pesto, olive oil powder,
cherry tomato ice cream, 12-year-old balsamic
vinegar
<i>(Milk, cashew nuts, traces of other nuts)</i> | € 16 |
| 04 | OCTOPUS
Octopus marinated in vinegar and beetroot,
parsley and marinated shallot, potato cream,
Istrian olive oil
<i>(Shellfish, sulphite, eggs)</i> | € 17 |

SOUPS

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|----|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| 05 | POHORJE MUSHROOM SOUP
Dehydrated porcini mushrooms, porcini praline
with herb butter, potato cream, porcini soup
<i>(Milk)</i> | € 14 |
| 06 | ADRIATIC PRAWN SOUP
Seared Adriatic prawn tails, prawn tartare,
cuttlefish black noodles, prawn oil, pure prawn
broth
<i>(Crabs, shellfish, wheat, gluten)</i> | € 15 |



WARM DISHES

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|-----------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------|
| 07 | »OLBIČ«
Cooked »žganci« spoonbread sautéed in veal demi-glace, slices of veal back, parsley oil, Lardo bacon
<i>(Wheat, gluten)</i> | € 14 |
| 08 | DANUBE SALMON FILLET
Poached fillet, fried spinach ravioli with pecorino cheese, black carrot cream, fish sauce, and parsley oil
<i>(Fish, wheat, gluten, eggs, milk)</i> | € 18 |
| 09 | BONE MARROW, SHRIMP
Baked bone marrow with truffles, bone marrow croquette, shrimp tail, celery cream, pickled onion, and shrimp sauce
<i>(Milk, shellfish)</i> | € 17 |

MAIN COURSES

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| 10 | DEER
Deer loin in herb bread crust, potatoes with black trumpets, herb dumpling, seared porcini mushrooms, blanched vegetables, and red wine sauce
<i>(Wheat, gluten, eggs, milk, sulphite)</i> | € 39 |
| 11 | BEEF CHEEKS
Beef cheeks in port sauce with shallot, garlic mashed potatoes, hazelnut cream, seared wild broccoli
<i>(Wheat, gluten, milk, nuts, hazelnuts, sulphite)</i> | € 36 |
| 12 | DUCK
Seared duck breast with honey, croquette of duck liver and confit duck leg, green lentil cream, sautéed beluga lentils, vegetables sautéed in butter with pimento
<i>(Wheat, gluten, milk, hazelnuts, traces of other nuts, sulphite)</i> | € 36 |
| 13 | ZANDER AND BELUGA CAVIAR
Poached zander fillet, crispy ravioli with ricotta, cauliflower cream, roasted leek, caviar velouté
<i>(Fish, wheat, gluten, eggs, milk)</i> | € 38 |
| 14 | LAMB SHANK IN A PAPER PACKET
Lamb shank confit with vegetables, potato and truffle cream
<i>(Milk)</i> | € 39 |
| 15 | MIXED SALAD
<i>(sulphite, milk)</i> | € 6 |
| 16 | CHEESE PLATTER WITH JAM AND FRUIT
Foreign and local cheeses
<i>(Milk, nuts)</i> | € 20 |



DESSERTS

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| 17 | CREMESCHNITTE
<i>(Milk, eggs, wheat, gluten)</i> | pc. | € 6 |
| 18 | MONO MOUSSE CAKE WITH CHERRY
<i>(Milk, eggs, wheat, gluten, traces of nuts)</i> | pc. | € 6 |
| 19 | POHORSKA OMELETTE
<i>(Milk, eggs, wheat, gluten)</i> | pc. | € 6 |
| 20 | APPLE STRUDEL WITH VANILLA SAUCE
<i>(Milk, eggs, wheat, gluten)</i> | pc. | € 6 |
| 21 | WHITE CHOCOLATE CAKE WITH RASPBERRY
<i>(Milk, eggs, wheat, gluten, traces of nuts)</i> | pc. | € 6 |
| 22 | HABAKUK SLICE (MONTHLY OFFER)
<i>(Milk, eggs, wheat, gluten, traces of nuts)</i> | pc. | € 6 |



HOT DRINKS

COFFEE

23	Espresso	€ 2,6
24	Macchiato (Milk)	€ 2,8
25	Espresso with milk (Milk)	€ 3,2
26	Espresso with cream (Milk)	€ 3,3
27	Cappucino (Milk)	€ 3,2
28	Latte macchiato (Milk)	€ 3,8
29	Nescafe classic (Milk)	€ 3
30	Caffee Latte (Milk)	€ 3,8
31	Turkish coffee	€ 3
32	Espresso decaffeinated	€ 2,9
33	Espresso decaffeinated with milk (Milk)	€ 3,5

HOT DRINKS SPECIAL

34	Hot chocolate (Milk)	€ 3,6
35	Cocoa (Milk)	€ 3

TEAS

TEA DIAMOND

36	Darjeeling Royal Second Flush Leaf (black)	€ 4
37	Spicy Black Chai Broken (Flavoured black tea) 3 min / 100°C - black tea, cinnamon, carnations, ginger, black pepper	€ 4
38	Earl Grey Premium Leaf (Flavoured black tea) 3 min / 100°C - črni čaj, aromatic oil of bergamot fruit	€ 4
39	Bio Darjeenling Green Leaf (green) 3 min / 80°C - organic green tea	€ 4
40	Green Tea With Mint (green) 2-3 min / 80°C - china green tea Gumpowder, green team spearmint, natural spearmint flovouring	€ 4
41	Bio Natural Fruits (Fruit) 5-8 min / 100°C - organic hibiscus and rose hip, organic apple bits, organic orange in lemon peelm organic beetroot	€ 4
42	Summer Berries (Flavoured fruit) 5-8 min / 100°C - fruit tea, apple, hibiscus, rose hip peels, elderberries, strawberry - raspberry cream aroma	€ 4
43	Vita Orange + 7 vitamins (Flavoured fruit) 5-8 min / 100°C - hibiscus, apple sauce, cinnamon, apple, orange peel, orange flavouring, vitamins	€ 4
44	Bio Rooibos Pure (herbal) 5-8 min / 100°C - organic rooibos	€ 4

SUPLIMENTS

45	Honey	<i>pc.</i>	€ 0,5
46	Lemon slice	<i>slice</i>	€ 0,5
47	Milk	<i>0,10</i>	€ 0,7
48	Cream (<i>Milk</i>)	<i>0,10</i>	€ 0,7
49	Milk (rice, almond, soy) (<i>almonds, soy</i>)	<i>0,10</i>	€ 1,2

NON ALCOHOLIC BEVERAGES
FRESH JUICE

50	Natural lemonade	<i>0,10</i>	€ 1,5
51	Natural orange juice	<i>0,10</i>	€ 2,1

JUICE

52	Apple juice	<i>0,10</i>	€ 1,7
53	Orange juice	<i>0,10</i>	€ 1,7
54	Juice bottle	<i>0,20</i>	€ 3,6

BOTTLED NON ALCOHOLIC CARBONATED DRINKS

55	Coca-Cola	<i>0,25</i>	€ 3,6
56	Coca-Cola Zero	<i>0,25</i>	€ 3,6
57	Fanta	<i>0,25</i>	€ 3,6
58	Sprite	<i>0,25</i>	€ 3,6
59	Cockta	<i>0,25</i>	€ 3,6
60	Schweppes Tonic Water	<i>0,25</i>	€ 3,6
61	Schweppes Bitter Lemon	<i>0,25</i>	€ 3,6
62	Tonic Water - Fever Tree	<i>0,20</i>	€ 6

OTHER

63	Ice tea	<i>0,25</i>	€ 3,6
64	Red Bull	<i>0,25</i>	€ 4,7
65	Cedevita	<i>kom</i>	€ 3,5

WATER

66	Radenska Classic - sparkling water	<i>0,25</i>	€ 2,9
67	Radenska Classic - sparkling water	<i>0,50</i>	€ 4
68	Radenska Classic - sparkling water	<i>1,00</i>	€ 8
69	Radenska Naturelle - still water	<i>0,25</i>	€ 2,9
70	Radenska Naturelle - still water	<i>0,50</i>	€ 4
71	Radenska Naturelle - still water	<i>1,00</i>	€ 6



ALCOHOLIC DRINKS

BEERS *(gluten)*

SLOVENIAN BEER

72	Laško	0,33	€ 3,8
73	Union	0,33	€ 3,8
74	Laško temno - dark	0,50	€ 3,8
75	Union nefiltrirano - unfiltered	0,50	€ 4,3
76	Union nefiltrirano temno - unfiltered dark	0,50	€ 4,3
77	Union Radler	0,50	€ 4

IMPORTED BEER

78	Heineken	0,33	€ 4,3
79	Corona	0,35	€ 4,6

CRAFT BEER

80	Local beer	0,33	€ 6,8
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NON ALCOHOLIC PIVO

81	Heineken 0.0	0,33	€ 4
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SPARKLING WINES

82	Radgona Silver, medium dry	0,10	€ 4,3
83	Radgona Gold, dry	0,10	€ 5

WINES (SULFUR DIOXIDE)

84	Malvasia Santomas, dry	0,10	€ 4,3
85	Sauvignon, Vino Valdhuber, dry	0,10	€ 4,5
86	Rhine Riesling, Protner, medium dry	0,10	€ 3,9
87	Fragrant Traminac, Steyer, semi-sweet	0,10	€ 4,7
88	Rose, Erzetič, medium dry	0,10	€ 4,6
89	Cabernet Sauvignon, Kristančič, dry	0,10	€ 5
90	Benedict Red, Dveri Pax, dry	0,10	€ 5

**the entire offer of wines can be found in the wine menu*

HARD LIQUORS
VERMOUTH

91	Martini Dry	0,10	€ 6
92	Martini Bianco	0,10	€ 6
93	Martini Rosso	0,10	€ 6

GREŃICE

94	Aperol	0,03	€ 4,5
95	Amaro	0,03	€ 4
96	Campari Bitter	0,03	€ 4
97	Cynar	0,03	€ 4
98	Jägermeister	0,03	€ 5
99	Pelinkovec	0,03	€ 4
100	Underberg st	0,03	€ 5

VODKA

101	Smirnoff	0,03	€ 4
102	Slovenija	0,03	€ 6
103	Grey Goose	0,03	€ 12
104	Beluga Gold Line	0,03	€ 20

RUM

105	Captain Morgan	0,03	€ 4
106	Havana Club	0,03	€ 3
107	Stroh	0,03	€ 5
108	Zacappa 23yo	0,03	€ 15
109	Zacappa X.O.	0,03	€ 24

TEQUILA

110	Jose Cuervo	0,03	€ 5
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GIN

111	Gordons Pink	0,03	€ 5
112	Maister	0,03	€ 7
113	Hendricks	0,03	€ 7
114	Tanqueray London Dry	0,03	€ 5
115	Monkey	0,03	€ 14

LOCAL SPIRITS

116	Borovničevac	0,03	€ 4
117	Brinjevec	0,03	€ 4
118	Grappa	0,03	€ 4
119	Viljamovka	0,03	€ 5,9
120	Orehovec	0,03	€ 4,5
121	Slivovka	0,03	€ 5,9
122	Travarica	0,03	€ 5

LIQUEURS

123	Limoncello	0,03	€ 4
124	Sambuca	0,03	€ 4
125	Disaronno Amaretto	0,03	€ 4,5
126	Baileys	0,03	€ 4,5
127	Grand Marnier	0,03	€ 5

SCOTCH BLEND WHISKY

128	Ballantines 12yo	0,03	€ 7
129	Johnny Walker Black Label	0,03	€ 6,5
130	Johnny Walker Blue Label	0,03	€ 30
131	Chivas 12yo	0,03	€ 8,2
132	Dimple de Luxe 15yo	0,03	€ 7,5

	SCOTCH SINGLE MALT		
133	Glenfiddich	0,03	€ 12,5
134	Scapa Skiren	0,03	€ 14
	IRISH WHISKEY		
135	Jameson V.S.	0,03	€ 6
136	Tullamore Dew 12yo	0,03	€ 6,2
	BOURBON		
137	Jack Daniels	0,03	€ 6
138	Jim Beam	0,03	€ 5
139	Four Roses	0,03	€ 5
	COGNAC		
140	Martell V.S.	0,03	€ 5
141	Martell X.O.	0,03	€ 30
142	Courvosier VSOP	0,03	€ 10
143	Courvosier X.O.	0,03	€ 28
144	Remy Martin VSOP	0,03	€ 8
145	Remy Martin X.O.	0,03	€ 30
146	Hennessy X.O.	0,03	€ 30
147	Hennessy Paradise	0,03	€ 80

SL

Cene so v EUR in vključujejo DDV. Pridržujemo si pravico do spremembe cen. Cenik velja od 1. 9. 2023.

Informacija o alergeni po Uredbi o izvajanju uredbe (EU) o zagotavljanju informacij o živilih potrošnikom (UL RS št. 6/2014) je na voljo na informacijski točki lokala ter pri osebju. Vse jedi so pripravljene v prostorih, kjer se uporabljajo tudi snovi in proizvodi, ki povzročajo alergije in preobčutljivosti.

EN

Prices are in EUR and include VAT. We reserve the right to change prices. The price list is valid from 1st September 2023.

Information on allergens according to Regulation implementing Regulation (EU) on the Provision of Food Information to Consumers (OJ RS No. 6/2014) is available at the bar's information point and from the staff. All dishes are prepared in premises where substances and products that cause allergies and sensitivities are also used.

DE

Die Preise sind in EUR und enthalten die gesetzliche Mehrwertsteuer. Wir behalten uns das Recht vor, unsere Preise zu ändern. Die Preisliste ist ab 1. September 2023 gültig.

Informationen über Allergene gemäß der Verordnung zur Durchführung der Verordnung (EU) über die Information der Verbraucher über Lebensmittel (Ab RS Nr. 6/2014) sind am Informationsschalter und beim Personal erhältlich. Alle Gerichte werden in Räumlichkeiten zubereitet, in denen auch Stoffe und Produkte verwendet werden, die Allergien und Unverträglichkeiten auslösen.

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