



Dinner on the rooftop terrace

with great view and a unique experience

Where hedonism and aphrodisiacs combine. The top staff of the Gregorčič Mansion will be dedicated to you during the dinner under the stars.

Menu

Cold starter: 20.30

Marinated strawberries with almonds and mint
Sparkling wine Slapšak (1 dcl)

Warm starter: 21.00

St Jakobs with salmon caviar on buttery white asparagus
White wine Zeleni Silvanec Albiana (1 dcl)

Main course: 21.30

Caramelized duck breast with celery puree with lemon,
roasted mango and pistachios
Red wine Modra Frankinja Kozinc (1 dcl)

Dessert: 22.00

Burning chocolate with dried apricots and walnuts
Dessert wine Keros Kerin (0,5 dcl)

The menu is served individually according to the scheduled timetable on the rooftop terrace of the Gregorčič Mansion in the romantic embrace of a summer night.

The menu is a prime example that adapts to the season, but always maintains a vision of releasing a harmony of taste.

We discuss all dietary requirements and preferences with guests upon arrival at the hotel.

30 minutes before the feast the place for dinner is set up.