



TASTING MENU  
SPRING  
2026

*5 course menu (1, 3, 4, 6, 7)*  
69,00 EUR

*7 course menu (1, 2, 3, 4, 5, 6, 7)*  
89,00 EUR

– Snack –

*Crispy Jerusalem artichoke with black trumpet powder, black apple gel and salt flower*

– Amush bouche –

- *Cheese ball, chicory chutney*
- *Crispy tart, onion cream, charred spring onion, fermented radish*
- *Dandelion meringue, beech oyster mousse, champignon, black garlic powder*

**Kohlrabi & Pig (1)**

*Kohlrabi mousse, pickled kohlrabi, kohlrabi sauce with charred milk, tlačenka, beer pomace cracker, chicken intestines*

*(lactose, sulphites, mustard, soy)*

**Polenta & Asparagus (2)**

*Focaccia with polenta, butter with lucerne and roasted polenta  
Corn in beer batter with soured beef, yolk cream and white asparagus*

*Asparagus with pickled mustard and potato foam*

*(gluten, lactose, eggs, sulfites)*

**Trout & Magnolia (3)**

*Trout poached in magnolia oil, magnolia buerre blanc with caviar and chives, walnut, flowers*

*(fish, lactose, walnut)*

**Catfish & Ramsons (4)**

*Mosaic of catfish with ramsons, buckwheat porridge ragout with hazelnuts, ramsons foam, expanded buckwheat, pickled ramsons flowers*

*(fish, lactose)*

**Beef & Horseradish (5)**

*Prata with beef tongue, wine sauce, strawberries, brown cheese, herbs*

*(lactose, gluten, eggs, sulfites)*

– Intermeco –

*Rhubarb sorbet*

**Lamb & Salad (6)**

*Lamb chop*

*Fried lamb's tenderloin, lettuce puree, mustard and mint sauce*

*Roasted romaine salad with goat's feta and pine nuts*

*(lactose, sulfites)*

**Birch & Jerusalem Artichoke (7)**

*Birch ice cream, ganache Jerusalem artichoke, sunflower cookies, tangerine gel with oxalis, meringue*

*(lactose, eggs, gluten)*

– Petit four –

*Financier with coffee glaze | Honey pie | Chocolate truffle | Carrot candy | Black apple*

*(lactose, gluten, eggs)*

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CENE VKLJUČUJEJO DDV (9,5%) - THE PRICE INCLUDES VAT (9,5%)