



  
**Robin**  
RESTAURANT

# MENU

From Farm to Table  
Iz njive na mizo

Something for everyone  
Nekaj za vsak okus

Preпустite se okusom  
Indulge in the flavors





Robin  
RESTAURANT

# Restaurant ROBIN

V restavraciji Robin verjamemo v preprostost: dobro hrano, iskreno postrežbo in toplino domačih okusov. Naša kuhinja temelji na svežih, lokalnih sestavinah in bogati dediščini slovenskih pokrajin. Vsaka jed pripoveduje zgodbo o sezoni, naravi in ljudeh, ki jo ustvarjajo.

Ime Robin izvira iz ptice taščice – drobne, pogumne in pristne, tako kot naš pristop k ustvarjanju okusov. Radi raziskujemo nove kulinarične poti, a ostajamo zvesti domačim koreninam.

Poseben poudarek namenjamo vinu. Naša vinska karta je sestavljena izključno iz slovenskih vin, saj želimo podpreti domače vinarje in predstaviti raznolikost slovenskih vinorodnih pokrajin. Pod vsako jedjo v meniju najdete naše hišno priporočilo vina, skrbno izbrano za popolno harmonijo okusov.

Na meniju ima prav posebno mesto tudi jed, ki je šefu Aljoši Čebonu še posebej pri srcu – bakalca z žlikrofi. To je bila prva jed, ki se jo je naučil pripraviti kot profesionalni kuhar pod vodstvom svojega mentorja, zato predstavlja poklon njegovim začetkom in celotni kulinarični poti.

At Restaurant Robin, we believe in simplicity: good food, genuine hospitality, and the warmth of homemade flavors. Our cuisine is based on fresh, local ingredients and the rich heritage of Slovenia's regions. Each dish tells a story of the season, nature, and the people behind it.

The name Robin is inspired by the robin bird – small, bold, and authentic, much like our approach to creating flavors. We enjoy exploring new culinary paths while staying true to our roots.

We place special emphasis on wine. Our wine list features exclusively Slovenian wines, as we aim to support local winemakers and showcase the diversity of Slovenia's wine regions. Beneath each dish on the menu, you will find our house wine recommendation, carefully selected to create a perfect harmony of flavors.

One dish on our menu holds a particularly special place for Chef Aljoša Čebon – bakalca with žlikrofi. It was the first dish he learned to prepare as a professional chef under the guidance of his mentor, and it stands as a tribute to his beginnings and his culinary journey.

[WWW.RESTAVRACIJAROBIN.COM](http://WWW.RESTAVRACIJAROBIN.COM)

# NAŠ IZBOR / OUR CHOICE

## PREDJED / AN APPETIZER

**TUNA TARTAR, PONZU, MAJONEZA ČRNEGA SEZAMA, WAKAME ALGE, PRAH ZAŽGANEGA PORA**

TUNA TARTARE, PONZU, BLACK SESAME MAYONNAISE, WAKAME SEAWEED, TOASTED LEEK POWDER  
2,7

**Vinska spremljava / Wine pairing:**

Sivi Pinot, Benedetič, Goriška Brda

## GLAVNA JED / MAIN DISH

**FILE BRANCINA S HOLLANDAISE OMAKO, PIREJEM SEZONSKE ZELENJAVE IN PEČENO SEZONSKO ZELENJAVO**

SEA BASS FILLET WITH HOLLANDAISE SAUCE, SEASONAL VEGETABLE PURÉE AND ROASTED SEASONAL VEGETABLES  
6,7,9,10

**Vinska spremljava / Wine pairing:**

Bendžo, Benedetič, Goriška Brda

## SLADICA / DESSERT

**JOGURTOVA STRJENKA Z LIMETO, GEL JOGURTA, CHEFOV SLADOLED**

YOGURT SET CREAM WITH LIME, YOGURT GEL AND CHEF'S ICE CREAM

**Vinska spremljava / Wine pairing:**

Peneča rebula, Blaževi, Goriška Brda



## 3 HODNI MENI / 3 COURSE MENU

CENA/PRICE: 46, 00 €

VINSKA SPREMLJAVA/WINE PAIRING: 15, 00 €

# NAŠ IZBOR / OUR CHOICE

## PREDJED / AN APPETIZER

**GOVEJI CARPACCIO, KAVIAR BALZAMIČNEGA KISA, PARMEZAN, SOLATNI MIX, MAJONEZA CITRUSA IN PRAŽENI LEŠNIKI**

BEEF CARPACCIO, BALSAMIC VINEGAR CAVIAR, PARMESAN, MIXED GREENS, CITRUS MAYONNAISE AND ROASTED HAZELNUTS

3,9,11

**Vinska spremljava / Wine pairing:**

Sauvignon, Blaževi, Goriška Brda

## GLAVNA JED / MAIN DISH

**BAKALCA Z ŽLIKROFI**

BAKALCA WITH SLOVENIAN TRADITIONAL DUMPLINGS

1

**Vinska spremljava / Wine pairing:**

Brgalot Rdeči, Benedetič, Goriška Brda

## SLADICA / DESSERT

LEŠNIKOV CRÈME BRÛLÉE  
HAZELNUT CRÈME BRÛLÉE

3,6,9

**Vinska spremljava / Wine pairing:**

Rumeni Muškat, Pra Vino, Štajerska



3 HODNI MENI / 3 COURSE MENU

CENA/PRICE: 42,00 €

VINSKA SPREMLJAVA/WINE PAIRING: 15, 00 €

# MIE NU

## HLADNE PREDJEDI COLD STARTERS

**GOVEJI CARPACCIO, KAVIAR BALZAMIČNEGA KISA,  
PARMEZAN, SOLATNI MIX, MAJONEZA CITRUSA IN PRAŽENI  
LEŠNIKI**

BEEF CARPACCIO, BALSAMIC VINEGAR CAVIAR, PARMESAN,  
MIXED GREENS, CITRUS MAYONNAISE AND ROASTED  
HAZELNUTS

Vinsko priporočilo / Wine pairing suggestion:

**Sauvignon, Blaževi, Goriška Brda**

3,9,11

14,90 €

**TUNA TARTAR, PONZU, MAJONEZA ČRNEGA SEZAMA,  
WAKAME ALGE, PRAH ZAŽGANEGA PORA**

TUNA TARTARE, PONZU, BLACK SESAME MAYONNAISE,  
WAKAME SEAWEED, TOASTED LEEK POWDER

Vinsko priporočilo / Wine pairing suggestion:

**Sivi Pinot, Benedetič, Goriška Brda**

2,7

15,90 €

**HUMUS S POPEČENIM KRUHOM, MARINIRANA  
ČEBULICA, JABOLČNI CHITNEY, KREMA PINJOL,  
MAJONEZA FIŽOLA**

HUMMUS WITH TOASTED BREAD, MARINATED ONIONS,  
APPLE CHUTNEY, PINE NUT CREAM, BEAN MAYONNAISE

Vinsko priporočilo/Wine pairing suggestion:

**Zelen, Guerila, Vipava**

1,3,12

13,00 €



# JUHE SOUPS

# ME NU

## **GOVEJA JUHA Z JULIENE ZELENJAVO, JUŠNIM VLOŽKOM IN JUŠNIMI REZANCI**

BEEF SOUP WITH JULIENNE-CUT VEGETABLES, SOUP INSERT AND SOUP NOODLES

7,00 €

Vinsko priporočilo / Wine pairing suggestion:

**Renski rizling, Frešer, Štajerska**

1,6

## **RIBJA JUHA Z RAVIOLOM POLNJENIM Z RIBO IN PENO PETERŠILJA**

FISH SOUP WITH FISH-FILLED RAVIOLI AND PARSLEY FOAM

8,00 €

Vinsko priporočilo / Wine pairing suggestion:

**Malvazija, Korenika in Moškon, Istra**

1,6,7,10

## **DNEVNA VEGANSKA JUHA**

DAILY VEGAN SOUP

7,00 €

Vinsko priporočilo / Wine pairing suggestion:

**Chardonnay, Blaževi, Goriška Brda**



# TOPLE PREDJEDI WARM STARTERS

**AJDOVI KRAPI NADEVANI Z HRUŠKO IN PROSENO  
KAŠO, SOTIRANA ŠPINAČA, DASHI**  
BUCKWHEAT DUMPLING FILLED WITH PEAR AND MILLET,  
SAUTÉED SPINACH, DASHI

14,00 €

Vinsko priporočilo / Wine pairing suggestion:  
**Sivi Pinot Alfonz, Benedetič, Goriška Brda**

**NJOKI S PARADIŽNIKOVO OMAKO IN BURATTO**  
GNOCCHI WITH TOMATO SAUCE AND BURRATA

16,00 €

Vinsko priporočilo / Wine pairing suggestion:  
**Rebula Journey, Medot, Goriška Brda**  
1,6,9



# GLAVNE MESNE JEDI

## MAIN MEAT DISHES

**PIŠČANČJI FILE Z ZELENJAVNIM PIREJEM, PEČENO SEZONSKO ZELENJAVO IN PEČENIM ŠTRUKLJEM**  
CHICKEN FILLET WITH VEGETABLE PUREE, ROASTED SEASONAL VEGETABLES, AND BAKED SLOVENIAN ROLLED DUMPLING

22,00 €

Vinsko priporočilo / Wine pairing suggestion:

**Zelen, Guerila, Vipava**

1,9

**BAKALCA Z ŽLIKROFI**  
BAKALCA WITH SLOVENIAN TRADITIONAL DUMPLINGS

22,00 €

Vinsko priporočilo / Wine pairing suggestion:

**Brgalot Rdeči, Benedetič, Goriška Brda**

1

**POČASI ZORJENA SVINJSKA REBRA Z ZELIŠČNIM KROMPIRJEM IN CHIMICHURRI OMAKO**  
SLOW-ROASTED PORK RIBS WITH HERB POTATOES AND CHIMICHURRI SAUCE

35,00 €

Vinsko priporočilo / Wine pairing suggestion:

**Lodoma - Modra Frankinja, Šuklje, Bela Krajina**



# GLAVNE MESNE JEDI/ MAIN MEAT DISHES

## **BIFTEK V OMAKI**

39,00 €

BEEF STEAK IN SAUCE

- chimichurri (10)
- kavbojsko maslo/ cowboy butter (9,11)
- porto omaka/porto sauce (14)
- omaka s tartufi/ truffle sauce (9)

Vinsko priporočilo / Wine pairing suggestion:

1. Merlot, Kristančič, Goriška Brda,
2. Lodoma – Modra Frankinja, Šuklje, Bela Krajina
3. Brgalot Rdeči, Benedetič, Goriška Brda
3. Barbera, Guerila, Vipava

## **T-BONE STEAK ZA 2 OSEBI**

73,00 €/kg

T-BONE STEAK FOR 2 PEOPLE

Vinsko priporočilo / Wine pairing suggestion:

**Bagueri Cabernet Sauvignon, Klet Brda, Goriška Brda**

## **TRIS PEGATKE, AJDOV KRAP S HRUŠKO IN PROSENO KAŠO, VIJOLIČNI KROMPIR, ZELENJAVNI PIRE**

25,00 €

TRIS OF GUINEA FOWL, BUCKWHEAT DUMPLING WITH PEAR  
AND MILLET, PURPLE POTATO, VEGETABLE PURÉE

Vinsko priporočilo / Wine pairing suggestion:

**De Baguer Belo, Klet Brda, Goriška Brda**

14



# RIBJE JEDI FISH DISHES



## FILE BRANCINA S HOLLANDAISE OMAKO, PIREJEM SEZONSKE ZELENJAVE IN PEČENO SEZONSKO ZELENJAVO

28,00 €

SEA BASS FILLET WITH HOLLANDAISE SAUCE, SEASONAL VEGETABLE PURÉE AND ROASTED SEASONAL VEGETABLES

Vinsko priporočilo / Wine pairing suggestion:

**Bendžo, Benedetič, Goriška Brda**

6,7,9,10

## MORSKA BUZARA

29,00 €

ADRIATIC SEAFOOD BUZARA

Vinsko priporočilo / Wine pairing suggestion:

**Malvazija, Korenika & Moškon, Slovenska Istra**

1, 5, 7, 8

## HOBOTNICA Z MEDITERANSKO ZELENJAVO IN KROMPIRJEM

30,00 €

OCTOPUS WITH MEDITERRANEAN VEGETABLES AND POTATOES

Vinsko priporočilo / Wine pairing suggestion:

**Zelen, Guerila, Vipava**

7, 8



# VEGETARIJSKE JEDI/ VEGETARIAN DISHES



**JUICY MARBLES STEAK, ZELENJAVNI PIRE, PEČENA PESA, KREMA PINJOL IN VEGANSKI POMARANČNI DEMI GLASE**  
JUICY MARBLES STEAK, VEGETABLE PURÉE, ROASTED BEETROOT, PINE NUT CREAM AND VEGAN ORANGE DEMI-GLACE

22,00 €

Vinsko priporočilo / Wine pairing suggestion:

**Pinot Noir, Verus, Štajerska**

2

**RIŽOTA S CITRUSI, PEČENO KORENJE V RJAVEM MASLU IN SEZONSKA ZELENJAVA**

RISOTTO WITH CITRUS, ROASTED CARROTS IN BROWN BUTTER AND SEASONAL VEGETABLES

19,00 €

Vinsko priporočilo / Wine pairing suggestion:

**Bendžo, Benedetič, Goriška Brda**

9

## SOLATE/ SALADS



**CEZAR SOLATA ROBIN**  
CAESAR SALAD ROBIN

16,00 €

Vinsko priporočilo / Wine pairing suggestion:

**Sivi Pinot, Benedetič, Goriška Brda**

1,7,9,11

**SOLATA Z AVOKADOM IN GAMBERI**  
SALAD WITH AVOCADO AND PRAWNS

18,00 €

Vinsko priporočilo / Wine pairing suggestion:

**Rebula Journey, Medot, Goriška Brda**

5

**MALA MEŠANA SOLATA**  
SMALL MIXED SALAD

7,00 €

# BURGERJI/BURGERS

## BURGER ROBIN

24,00 €

Vinsko priporočilo / Wine pairing suggestion:

**Lodoma - Modra Frankinja, Šuklje, Bela Krajina**

1, 6, 9, 11

## VEGI BURGER

24,00 €

VEGGIE BURGER

Vinsko priporočilo / Wine pairing suggestion:

**Sauvignon, Blaževi, Goriška Brda**

1, 2, 9

# PRILOGE/ SIDE DISHES

OCVRT KROMPIRČEK / FRENCH FRIES

7,00 €

PEČENI ŠTRUKLJI / BAKED ROLLED DUMPLINGS

8,00 €

MEŠANA SEZONSKA ZELENJAVA / MIXED SEASONAL VEGETABLES

7,00 €

KROMPIR PEČEN V FOLIJI / BAKED POTATO IN FOIL (9)

7,00 €



# SLADICE/DESSERTS



## LEŠNIKOV CRÈME BRÛLÉE HAZELNUT CRÈME BRÛLÉE

8,50 €

Vinsko priporočilo / Wine pairing suggestion:

**Rumeni Muškat, Pra Vino, Štajerska**

3, 6, 9

## JOGURTOVA STRJENKA Z LIMETO, GEL JOGURTA, CHEFOV SLADOLED

7,50 €

YOGURT SET CREAM WITH LIME, YOGURT GEL AND CHEF'S ICE CREAM

Vinsko priporočilo / Wine pairing suggestion:

**Peneča rebula, Blaževi, Goriška Brda**

2

## POMARANČNA PITA, SLADOLED POMARANČE, ESPUMA GRŠKEGA JOGURTA IN OLIVNEGA OLJA

8,50 €

ORANGE PIE, ORANGE ICE CREAM, GREEK YOGURT AND OLIVE OIL ESPUMA

Vinsko priporočilo / Wine pairing suggestion:

**Rumeni Muškat, Pra Vino, Štajerska**

1, 6, 9

POGRINJEK/COVER CHARGE

2,00 €



## ALERGENI / ALERGENS

1-Žita/Grains

2-Zrna soje/Soya Grains

3-Oreščki/Nuts

4-Arašidi/Peanuts

5-Rakci/Crabs

6-Jajca/Eggs

7-Ribe/Fish

8-Mehkužci/Molluscs

9-Mleko/Milk

10-Listna zelena/Leaf celery

11-Gorčična semena/Mustard seeds

12-Sezamova semena/sesame seeds

13-Volčji bob/Lupines

14-Žveplov dioksid/SO<sub>2</sub>

V skladu z odločbo o izvajanju uredbe (EU) o zagotavljanju informacij o živilih potrošnikom – Uradni list RS 6/2014, z dne 24.1.2014, str 427 – smo za vas pripravili informacijo o prisotnih alergenih v naši kulinarčni ponudbi. Naše strežno in kuharsko osebje vam je z veseljem na voljo za vsa dodatna pojasnila. Cenik je veljaven od 11. novembra 2025 do preklica. Cene so v EUR in z DDV.





# Menu

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THANK YOU FOR VISITING  
HVALA ZA OBISK

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