

## ZAČETNE JEDI / APPETIZERS

- Mariniran losos z rdečo peso in agrumi** 14  
Marinated salmon with beetroot and citrus fruits  
A: 7
- Tatar slovenskega govejega fileja** 16  
Slovenian beef tenderloin tartare  
A: 1,2,6,7,9,11
- Izbor predjedi iz vitrine** 9  
Cold appetizers selection  
A: /

## JUHE / SOUPS

- Ribja juha z ribo in mehkužci** 8  
Fish and seafood bouillabaisse  
A: 5,7,8
- Goveja juha z mesnim žlikrofom** 6  
Beef consomme with meat dumpling  
A: 1,6
- Dnevna veganska juha** 7  
Vegan soup of the day 

## SOLATE / SALADS

- Robinov cezar s popečenim piščancem** 16  
Robin ceasar with grilled chicken  
A:11
- Solata z opečeno tuno** 18  
Salad with seared tuna  
A:2,7,12

## GLAVNE JEDI / MAIN COURSES

- Ogljeni polžki z dimljeno skuto, jurčki in suhim paradižnikom** 16  
Charcoal pasta with smoked curd, mushrooms and sun dried tomatoes  
A 1,9
- Rižota s hobotnico** 16  
Rissotto with octopus  
A:7,8,9
- Domače testenine z bučno tartufovim nadevom** 21  
Homemade pasta with pumpkin and truffle filling  
A: 1,6,9
- Rižota z radičem in mohantom** 16  
Risotto with radicchio and mohant cheese  
A:9
- Brancin, blitva s pinjolami in rozinami, ribji ocvrtek** 28  
Seabass, swiss chards with pine nuts and rasins, fried quenelle  
A:1,6,7
- Poširan losos, koromač, olive in krompir** 25  
Poached salmon, fennel, olives and potatoes  
A: 7

## OMAKE IN PRILOGE / SAUCES AND SIDE DISHES

- Poprovo gorčična omaka** 3  
Pepper & mustard sauce  
A: 11,14
- Gobova omaka** 3  
Mushroom sauce  
A: 9
- BBQ omaka** 3  
BBQ sauce  
A:11,14
- Sezonska zelenjava** 5  
Seasonal vegetables   
A: /
- Pražen krompir** 5  
Traditional sauteed potatoes  
A: 9
- Mala solata** 5  
Small salad   
A: 6, 9
- Pečen fižol** 6  
Baked beans 
- Štrukelj** 6  
Štrukelj  
A: 1, 6, 9

## IZ PEČI / FROM THE OVEN

- Suhozorjena slovenska govedina s kostjo** 65  
Dry aged Slovenian bone in beef
- Goveji file 220g** 30  
Beef tenderloin
- Polovica piščanca** 20  
Half Chicken
- Vrat krškopoljskega pujsa** 24  
»Krškopolje« pork neck

- Jelenov golaž in štrukelj** 24  
Deer gulash and »Štrukelj«  
A: 1,6,9,14
- Morska riba na kg** 65  
Sea fish per kg  
A: 7

## ALERGENI / ALERGENS

- |                         |                                  |
|-------------------------|----------------------------------|
| 1-Žita/Grains           | 9-Mleko/Milk                     |
| 2-Zrna soje/Soya Grains | 10-Listna zelena/Leaf celery     |
| 3-Oreški/Nuts           | 11-Gorčična semena/Mustard seeds |
| 4-Arašidi/Peanuts       | 12-Sezamova semena/sesame seed   |
| 5-Rakci/Crabs           | 13-Volčji bob/Lupines            |
| 6-Jajca/Eggs            | 14-Žveplovi dioksidi/SO2         |
| 7-Ribe/Fish             |                                  |
| 8-Mehkužci/Molluscs     |                                  |

Hotel Mons d.o.o., Restavracija Robin, Pot za Brdom 4, 1000 Ljubljana, Slovenija,  
T + 386 (0)1 47 02 700, info@restavracijarobin.si



## SLADICE / DESSERTS

- Tisočlistna rezina, hruškov sorbet** 8  
Millefeuille and pear sorbet  
A: 1,3,6,9
- Čokoladni tart, metin sorbet** 9  
Chocolate tart, mint sorbet  
A: 1,3,6,9
- Bučni brule in začimbni sladoled** 7  
Pumpkin crème brûlée and spiced ice cream  
A: 6,9
- Izbor slovenskih sirov** 18  
Selection of Slovenian cheese  
A: 5,9

## ROBIN BURGER

- Zorjena govedina, slanina, sir, paradižnik, žar omaka, solata, sladka čebula, krompirček** 17  
Dry aged beef, bacon, cheese, tomatoes, bbq style sauce, lettuce, sweet onion, fries  
A:1, 6, 9, 11

## POGRINJEK / COVER CHARGE

- Pogrinjek** 2  
Cover charge

## VINSKA SPREMLJAVA / WINE PAIRING

- 3 kozarci** 16  
3 glasses

## ŠEFOV MENI / CHEF'S MENU

- Šefov dnevni meni - 4 hodi** 38  
Chef's daily menu - 4 course

Meni se pripravlja za celotno omizje  
Menu is prepared for the whole table

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 kulinarični ponudbi. Naše strežno in kuharsko osebje vam je z veseljem na voljo za vsa dodatna pojasnila. Cenik je veljaven od 23. avgusta 2022 do preklica. Cene so v EUR in z DDV.

According to the regulation on the implementation of Regulation (EU) about ensuring the food information to consumers – Official Gazette RS 6/2014, on January 24, 2014, page 427 – we have prepared information on allergens to present our culinary offer. Our catering and kitchen staff will be pleased to clarify any additional concerns you may have about the allergens. Pricelist is valid from August 31, 2022, until termination. All prices are in EUR and include VAT.

## BREZALKOHOLNI NAPITKI / JUICE, SOFT DRINKS & WATER

Svež pomarančni sok/Fresh orange juice	0,10 L	2,60
	0,20 L	4,90
Limonada z okusom/Limonada with flavour	0,30 L	4,90
Limonada/Lemonade	0,30 L	4,40
Sok/Juice	0,20 L	3,50
Premium mango sok / Mango juice	0,33 L	4,90
Premium pasijonka sok / Passion fruit juice	0,33 L	4,90
Pepsi/Pepsi (brezsladkorja/sugar free)	0,25 L	3,50
Mirinda Orange / 7 UP	0,25 L	3,50
Cockta	0,25 L	3,50
Red Bull	0,25 L	4,90
Voda, gazirana-negazirana	0,25 L	2,90
/ Sparkling-Still water	0,75 L	4,90
Fever Tree - Indian Tonic	0,20 L	4,50
Fever Tree - Mediterranean Tonic Water	0,20 L	4,50
Fever Tree - Ginger Beer	0,20 L	4,50

## BOTTLED BEER

### USTEKLENIČENA PIVA /

Union, točeno nefiltrirano/ unfiltered draft	0,30 L	5,40
	0,50 L	6,50
Laško, svetlo/light	0,33 L	5,40
Union, temno nefiltrirano/dark unfiltered	0,50 L	6,50
Crazy Duck Session IPA	0,33 L	5,90
Crazy Duck IPA	0,33 L	5,90
Erdinger Non Alco	0,50 L	6,50
Stiegl Weisse beer	0,50 L	6,50

## PENEČA VINA/ SPARKLING WINES

FOUR POINTS	0,10 L	4,90
suho/dry, Klet Brda, Goriška Brda	0,75 L	29,00
KLEN ART	0,75 L	39,00
suho/dry, Klet Brda, Goriška Brda		
ČRNA PENINA/No 1 SPARKLING WINE	0,75 L	55,00
suho/brut, Château Intanto, Kras, Slovenija		
BJANA ROSE	0,75 L	45,00
suho / brut, Bjana, Goriška Brda		

## ŠAMPANJCI/ CHAMPAGNES

Blanc de Noirs SERGE MATHIEU	0,75 L	70,00
suho/brut, Champagne, France		
MOËT& CHANDON IMPERIAL	0,75 L	85,00
suho/brut, Champagne, France		
TAITTINGER a Reims Reserve	0,75 L	85,00
suho/brut, Champagne, France		

## ROSE VINA / ROSÉ VINA

ROSE	0,10 L	5,90
suho/dry, Gaube, Štajerska Slovenija	0,75 L	34,00

## BELO VINO/WHITE WINES

FOUR POINTS SELECTION 2016	0,10 L	4,90
Rebula, Chardonnay, Sauvignonasse	0,75 L	29,00
suho/dry, cuvee, Klet Brda, Goriška Brda		
MALVAZIJA EKO 2019	0,10 L	5,50
suho/dry, Rodica, Slovenska Istra	0,75 L	34,00
PINELA EKO 2019	0,75 L	34,00
suho/dry, Guerilla, Vipavska dolina		
REBULA BAGUERI 2018	0,10 L	6,50
Suho/dry, Klet Brda, Goriška Brda	0,75 L	39,00
SAUVIGNON BREG 2017	0,10 L	7,00
suho/dry, Marof, Prekmurje	0,75 L	45,00
CUVEE DE BAGUER 2017	0,10 L	7,90
Chardonnay, Sauvignon Blanc	0,75 L	49,00
suho/dry, cuvee, Klet Brda, Goriška Brda		
CHARDONNAY 2019	0,75 L	44,00
suho/dry, Gaube, Štajerska, Slovenija		
CUVEE ANA 2015	0,75 L	46,00
Malvazija, Chardonnay, Sauvignonasse,		
Rebula		
suho/dry, cuvee, Mlečnik, Vipavska dolina		
TEODOR BELO SELEKCIJA 2018	0,75 L	55,00
Rebula, Sivi Pinot, Sauvignonasse		
suho/dry, cuvee, Marjan Simčič, Goriška Brda		
A + BELO 2013	0,10 L	12,00 L
Rebula, Pikolit, Chardonnay	0,75 L	72,00
suho/dry, cuvee, Klet Brda, Goriška Brda		

## SLADKA VINA / SWEET WINES

RUMENI MUŠKAT EKO	0,10 L	6,90
sladko/sweet, Rodica, Slovenska Istra	0,50 L	31,00

## RDEČA VINA / RED WINES

FOUR POINTS SELECTION 2015	0,10 L	4,90
Merlot, Cabernet sauvignon, Cabernet franc	0,75 L	29,00
suho/dry, cuvee, Klet Brda, Goriška Brda		
CABERNET SAUVIGNON 2017	0,10 L	6,50
suho/dry, Bagueri Klet Brda, Goriška Brda	0,75 L	39,00
RETRO GUERRILLA 2018	0,75 L	39,00
Merlot, Barbera, Cabernet Franc		
suho/dry, cuvee, Guerilla, Vipavska dolina		
CUVEE DE BAGUER 2016	0,10 L	7,90
Merlot, Cabernet Franc	0,75 L	49,00
suho/dry, cuvee, Klet Brda, Goriška Brda		
A+ RDEČE 2013	0,10 L	12,00
Merlot, Cabernet sauvignon, Cabernet Franc	0,75 L	72,00
suho/dry, cuvée, Klet Brda, Goriška Brda		

# Robin

## RESTAURANT

MODRI PINOT 2017	0,75 L	39,00
suho/dry, Freljih, Dolenjska		
BARBERA 2016	0,75 L	34,00
suho/dry, Saksida, Vipavska dolina		
REFOŠK REZERVA EKO 2013	0,75 L	39,00
suho/dry, Rodica, Slovenska Istra		
ECHO RDEČE 2018	0,75 L	35,00
Merlot, Barbera, Modra frankinja		
suho/dry, cuvée, Freljih, Dolenjska		
ROZ ROSSO 2015	0,75 L	38,00
Merlot, Teran, Refošk		
suho/dry, cuvée, Zidarich, Kras		
SYRAH 2019	0,75 L	35,00
suho/dry, Santomas, Slovenska Istra		
MODRA FRANKINJA 2015	0,75 L	39,00
suho/dry, Freljih, Dolenjska		
MODRA FRANKINJA MAROF 2015	0,75 L	55,00
suho/dry, Marof, Mačkovci,		
Prekmurje		
CABERNET FRANC 2012	0,10 L	8,50
suho/dry, Constantini, Goriška Brda	0,75 L	54,00
DUET 2016	0,75 L	65,00
Cabernet sauvignon, Merlot,		
Cabernet franc		
Suho/dry, cuvée, Edi Simčič,		
Goriška Brda		
RDEČA CAROLINA 2017	0,75 L	75,00
Cabernet Sauvignon, Cabernet Franc,		
Merlot		
Suho/dry, cuvée, Jakončič, Goriška Brda		
TEODOR RDEČE SEL. 2016	0,75 L	75,00
Merlot, Cabernet Sauvignon		
Suho/dry, cuvée, Marjan Simčič,		
Goriška Brda		
MERLOT OPOKA 2013	0,75 L	90,00
Suho/dry, Marjan Simčič,		
Goriška Brda		
MUSE CONSTANTINI 2008	0,75 L	95,00
Merlot, Cabernet Sauvignon		
suho/dry, Constantini, Goriška Brda		

According to the regulation on the implementation of Regulation (EU) about ensuring the food information to consumers – Official Gazette RS 6/2014, on January 24, 2014, page 427 – we have prepared information on allergens to present our culinary offer. Our catering and kitchen staff will be pleased to clarify any additional concerns you may have about the allergens. Pricelist is valid from May 3, 2021, until termination. All prices are in EUR and include VAT.