

MENU

If we look ahead, where is the peak of the Doppler story? Ah, who knows? This is merely the beginning. In the future, we'll blend our knowledge and love of wine with the energy of a new generation. One thing is certain: our journey to the top is far from over. It will simply take a new shape.

What kind?

Jurij Daolio



SUMMER SALAD

White asparagus, chicory, quail egg, walnut, sherry
12 €

ALMONDS AND GRAPES

Shrimp, ajoblanco, Isabella grape, basil
20 €

BEEF CARPACCIO À LA PARMIGIANA

Pecorino, eggplant, tomato, basil
20 €

FOIE GRAS

Goose liver terrine, apricots, dried berries, brioche
28 €

BREAD

Sourdough bread, Liptauer cheese spread, olive oil
6 €

CAPPELLETTI

Aged cheese, celery, brown butter
18 €

PARISIAN GNOCCHI

Rainbow trout, pine mushrooms, chives
19 €



BBQ CABBAGE

Black garlic, gremolata, Jamar cheese, hazelnuts
19 €

FISH À LA BRODET

Zander, cuttlefish, tomato, polenta
26 €

KOZJE-STYLE PHEASANT

Oyster mushrooms, riesling sauce, leek, spätzle, fricassee
28 €

RIB-EYE STEAK

Short rib, kale, sauce bourguignon
36 €

VINEYARD PEACH

Honey, cardamom, hazelnuts
12 €

APRICOT DUMPLING

Madagascar vanilla, apricot, breadcrumbs, butter
14 €

CHEESE SELECTION

15 €

5-COURSE MENU

70 €

7-COURSE MENU

90 €



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ADDITIONAL INFORMATION

All listed prices are in euros and include value-added tax (VAT).

Information on food allergens: Some dishes may contain one or more of the 14 allergens listed in Annex II of Regulation (EU) No 1169/2011, as amended. For detailed information, please consult our staff, who will provide you with a list of all allergens present in the dishes. Despite careful preparation, we cannot guarantee the complete absence of allergens in all our food and beverages.