



JEDILNI LIST

Menu

Ponosni član / Proud member of

JRE

K O S I L O

Lunch menu

AMUSE-BUCHE (1, 7)

HLADNA PREDJED - COLD STARTER (1, 3, 6)

Piščančja terina z zeleno in domačo majonezo

Chicken terrine with celeriac and homemade mayonnaise

JUHA - SOUP

Goveja juha z zakuhami / *beef soup with traditional soup garnishes* (1, 3)

ali

paradižnikova juha / *tomato soup* (1, 3)

TOPLA PREDJED - WARM STARTER (3, 7)

Lisičke z jajco in panceto krškopoljca

Wild chanterelles with egg and Krškopoljc' pork pancetta

GLAVNA JED - MESO / MAIN COURSE - MEAT (1, 3, 7, 9)

Telečja pečenka s praženim krompirjem in skutnim štrukljem

Roast veal with sautéed potatoes and traditional cottage cheese štruklji

GLAVNA JED - RIBA / MAIN COURSE - FISH (3, 4, 7)

File brancina s ričoto, gamberi in holandsko omako

Sea bass fillet with barley risotto, prawns and hollandaise sauce

SLADICA - DESSERT (1, 3, 7)

Borovničev zavitek z domačim vaniljevim sladoledom

Blueberry strudel with homemade vanilla ice cream

MENI S TREMI HODI (juha, glavna jed, sladica) 29⁰⁰ €
Three course menu (soup, main dish, dessert)

MENI S TREMI HODI (hladna predjed, glavna jed, sladica) 30⁵⁰ €
Three course menu (cold starter, main dish, dessert)

MENI S ŠTIRIMI HODI (hladna predjed, juha, glavna jed, sladica) 34⁰⁰ €
Four course menu (cold starter, soup, main dish, dessert)

TOPLA PREDJED 9⁰⁰ €
Warm starter

Kosilo je na voljo med 12:00 in 16:00. Lunch is served between 12:00 and 16:00.

À LA CARTE

Pogrinjek
Cover charge

..... 2⁰⁰ €

HLADNE PREDJEDI
Cold starters

Hladna predjed kosila
Lunch cold starter

..... 8⁰⁰ €

Goveji tatar z vloženim prepeličjim jajcem in miso kremo
Beef tartare with pickled quail egg and miso cream
(3, 6)

..... 13⁹⁰ €

Marinirana postrv s ceviche omako, ikrami in kumaro
Marinated trout with ceviche dressing, fish roe and cucumber
(3, 4, 9)

..... 12⁹⁰ €

Piščančja pašteta z lešnikovim maslom, gelom maline in popečenim kruhom
Chicken pâté with hazelnut butter, raspberry gel and toasted bread
(7)

..... 9⁹⁰ €

JUHA
Soup

Goveja juha z domačo zakuho ali dnevna juha
Beef soup with homemade garnish or soup of the day

..... 6⁵⁰ €

GLAVNE JEDI
Main dishes

Glavna jed iz kosila
Main course from the lunch menu

..... 19⁰⁰ €

Goveji steak v poprovi omaki s pire krompirjem in pečeno zelenjavo
Beef steak in pepper sauce with mashed potatoes and roasted vegetables
(7, 9, 12)

..... 28⁹⁰ €

Počasi pečena telečja krača s pečenim krompirjem in zelenjavo
Slow-roasted veal shank with roasted potatoes and seasonal vegetables
(9, 12)

..... 21⁹⁰ €

File smuča na kremni rižoti z čemažem in beurre blanc omako
Pike-perch fillet with creamy wild garlic risotto and beurre blanc sauce
(4, 7, 12)

..... 22⁹⁰ €

À LA CARTE

SOLATE

Salads

Mešana solata 5⁵⁰ €
Seasonal mixed salad
(3)

Solatni krožnik (listnate solate, zelje, fižol, paradižnik, korenje, jajce) s pečenim piščancem 14⁹⁰ €
Mixed salad (leaf lettuce, cabbage, beans, tomato, carrot, egg) with grilled chicken
(1, 3)

Solatni krožnik (listnate solate, zelje, fižol, paradižnik, korenje, jajce) z ocvrtim piščancem 15⁹⁰ €
Mixed salad (leaf lettuce, cabbage, beans, tomato, carrot and egg) with crispy fried chicken
(1, 3)

Radič s krompirjem ocvirki krškopoljca in poširanim jajcem 11⁹⁰ €
Radicchio salad with potatoes, Krškopoljc' pork cracklings and poached egg
(1, 3)

SLADICE

Desserts

Sladica kosila 7⁰⁰ €
Lunch dessert

Jabolčni zavitek z lešnikovo kremo 4⁹⁰ €
Apple strudel with hazelnut cream
(1, 3, 7)

Bezgova panakota s sorbetom 6⁵⁰ €
Elderflower panna cotta with homemade ice cream
(7)

Čokoladni fondant s sorbetom 7⁵⁰ €
Chocolate fondant with sorbet
(1, 7)

Sorbet rabarbare s peno iz bele konjiške penine Carthusiana 6⁵⁰ €
Rhubarb sorbet with foam of Carthusiana sparkling wine
(3, 12)

ZA NAJMLAJŠE

For our youngest guests

MENI ZA OTROKE (goveja juha, piščančji dunajski, pomfrit, sladoled) 13⁰⁰ €
Children's menu (beef soup, crispy chicken breast, potatoe, ice cream)

OPOZORILO:

Jedi vsebujejo alergene.

V kolikor imate alergije, se pogovorite z natakarjem.

Dishes may contain allergens. If you have any allergies, please speak to your waiter.

ALERGENI:

Vsebnost snovi, ki povzročajo alergije ali preobčutljivosti:

Contains substances that may cause allergies or intolerances:

- 1 Žito, ki vsebuje gluten / Cereals containing gluten
- 2 Raki / Crustaceans
- 3 Jajca / Eggs
- 4 Ribe / Fish
- 5 Arašidi (kikiriki) / Peanuts
- 6 Zrnje soje / Soybeans
- 7 Mleko in mlečni proizvodi z laktozo / Milk and dairy products containing lactose
- 8 Oreški / Nuts
- 9 Zelena / Celery
- 10 Gorčično seme / Mustard
- 11 Sezamovo seme / Sesame seeds
- 12 Žveplov dioksid in sulfiti / Sulphur dioxide and sulphites
- 13 Volčji bob / Lupin
- 14 Mehkužci / Molluscs

Gostinstvo Spargus Andrej Smogavc s.p.

Špitalič pri Slovenskih Konjicah 9

3215 Loče

www.spargus.si

Davčna številka: SI43940595

Matična številka: 6948391000

Cene in ponudba veljajo od 16. 7. 2026 dalje.

Vse cene vsebujejo DDV.