

ROŽMARIN

"MEET, WINE & DINE!"

The embrace of the urban center and unique architecture creates a beautiful dynamic between space, environment, creative cuisine, and people. With a keen eye for distinctiveness and a cosmopolitan perspective, we have brought contemporary gastronomy to Slovenia's Styrian capital under the carefully chosen name Rožmarin since 2006.

Our signature dishes are a harmonious fusion of Mediterranean tradition and the bold flavors of the Far East, enriched with ingredients from local producers.

And the wine? At the heart of the restaurant, a view unfolds across more than 1,500 labels from around the world.

Taste, share, enjoy!



APERITIFS-SOMMELIER'S CHOICE

SPARKLING WINE & CHAMPAGNE

Boizel Ultime Zero, Epernay, Šampanija 0,1 l / 10,5 € . . 0,75 l / 76 €
Ščurek Brut Zero Medana, Slovenija, trocken, RB, CH 0,1 l / 5,9 € . . 0,75 l / 44 €

MUST TRY & SIGNATURE COCKTAILS

Velvet vineyard Sir Edmond gin, lemon juice, sugar syrup, grape foam 11 €
Autumn kutina Kejžar Viljamovka pear brandy, Finlandia vodka, quince, lemon juice, sugar syrup 8 €
Pumpkin sour Bacardi Black, pumpkin purée, lemon juice, sugar syrup, Stilla Bount liqueur, cinnamon, nutmeg 10 €
Side bus Frapin VS, lemon juice, labdanum cordial, Cointreau, sugar syrup 9,2 €

WHITE WINE

Rožmarin belo Jarenina, dry, 2023. 0,1 l / 2,6 € . . 0,75 l / 18 €
Herga Chardonnay Jeruzalem-Svetinje, dry, 2021 0,1 l / 4,8 € . . 0,75 l / 35 €
Frešer Renski Rizling «Phanteon» Ritoznoj, dry, 2019. 0,1 l / 6,2 € . . 1,5 l / 90 €
Movia «Veliko Belo» Ceglo, dry, 2021, RB, SP, SA, CH. 0,1 l / 6,9 € . . 0,75 l / 49 €
Smith Haut Lafite«Le Petit Haut Lafite» Pessac-Léognan, Francija, dry, 2019 . . . 0,1 l / 8 € . 0,75 l / 59 €
Rožmarin sladko, Rumeni muškat Vinakoper, sweet, 2023 . . . 0,1 l / 3,8 € . . 0,75 l / 26 €

RED WINE

Vina Koper «Cuvée Steakhouse, Red Barrel» Koper, dry, 2020, CA, ME, SY . . . 0,1 l / 4,2 € . 1,5 l / 52 €
Verus Pinot Noir Ormož, Slovenija, dry, 2019 0,1 l / 4,8 € . . 0,75 l / 35 €
Dveri Pax Modra Frankinja Jarenina, Slovenija, dry, 2015 0,1 l / 5,5 € . . 1,5 l / 72 €
Vina Koper Cabernet Sauvignon «Capo d'Istria» Koper, dry, 2016 . . . 0,1 l / 6,2 € . . 1,5 l / 39 €
Domaine des Grand Chemins Tourettes
«Crozes-Hermitage» Côtes du Rhône, Francija, dry, 2013 0,1 l / 5 € . 0,75 l / 38 €

SOMMELIER'S AUTUMN SELECTION

Bollinger PNVZ19, Brut, Ay, MP. 0,75 l / 135,00 €
Amfora Renčel Dutovlje, dry, 2020 RE, SP, SA, CH 0,75 l / 69,00 €
Riesling Kiedrich gräfenberg GG, Robert Weil, dry, 2021 0,75 l / 67,00 €
Red Barrel Sanctum Loče, dry, 2019 0,75 l / 52,00 €
Joseph Phelps Pinot Noir Freestone St. Helena, Napa Valley, California, 2018 RP94 . . 0,75 l / 92,00 €

STARTERS »TO SHARE«

COLD

Beetroot tartare (VEGAN)	15 €
Beetroot, beetroot carpaccio, grape seed oil, mirin, chives, Ringlo plum, freeze-dried strawberry powder	
Burrata 350 g	18 €
Baby spinach, dark mushrooms, sun-dried tomatoes, quinoa	
Prosciutto Mangalica 70 g	17 €
Prosciutto Bellota 50 g	20 €
Beef Carpaccio	18 €
Simmental beef, mustard seeds, Grana Padano, black truffles, pumpkin seed oil, extra virgin olive oil	
Beef tartare »to share«	27 €
Coarsely minced and refined at the table with- egg yolk, capers, anchovies, shallots, Dijon mustard, chili, spicy and mild butter, and toasted sourdough bread	
Cheviche	17 €
Goof, fresh chili, chives, spring onions, lime, mango, fresh coriander	
Tuna tartare	19 €
Yellowfin tuna, house guacamole, wasabi cream, house teriyaki sauce, rice chips, radish	
Tuna Tataki	18 €
Yellowfin tuna, spring onion, soy sauce, rice vinegar, sesame, wasabi	

WARM

Vegan Curry	14 €
House curry paste, cauliflower, spring onion, cherry tomatoes, zucchini, coconut milk, cashew nuts	
Black tiger prawns & curry	17 €
Spring onion, cherry tomatoes, ginger, coconut cream, house curry paste, black sesame	

Cover charge (per person)	1,5 €
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SELECTED FOR INDULGENCE

BECAUSE THE BEST IS WITHIN REACH

FROM THE SEA

GRILLED PRAWNS 85 € / 1 kg
Mediterranean premium prawns

LOBSTER (In the style of the Kitchen Chef) 105 € / 1 kg
Mediterranean premium lobster

FISH FROM THE OVEN (Depending on catch / Ask your server)
With Mediterranean vegetables 95 € / 1 kg
With sea salt from Piran 85 € / 1 kg

FROM THE PASTURES

WAGY-JU (Depending on availability / Ask your server) 10 g / from 2 € to 5 €
Rich and balanced marbling, delicate buttery texture, and full flavor

VEAL TOMAHAWK – IRELAND 100 g / 8,5 €
Milk-Fed Veal, Buttery Texture

T-BONE – IRELAND 100 g / 9 €
Bone-Aged and Grilled Black Angus Beef

TOMAHAWK - IRELAND »TO SHARE« 100 g / 9 €
Bone-In Aged and Roasted Black Angus Beef

RIB-EYE BONE-IN - ZDA »TO SHARE« 800 g / 125 €
USDA Prime Black Angus beef

PORTERHOUSE - SCOTLAND »TO SHARE« 850 g / 109 €
Hereford Beef Fillet and Roast Beef, Bone-In Roasted

SOUP

Beef bouillon	6 €
Hokkaido pumpkin soup, cappuccino foam, Kocbek pumpkin seed oil	6,5 €

SALADS

Seasonal salad	6 €
Arugula	8 €
Cherry tomatoes, parmesan, balsamic reduction	
Lamb's lettuce	8,5 €
Grated eggs, beans	
Castelfranco radicchio	13 €
Boiled potatoes, cracklings, bacon, Kocbek pumpkin seed oil	
Caesar salad	15 €
Romaine lettuce, Caesar dressing, croutons, Grana Padano, chicken fillet 120g	
Leaf & Beef	18 €
Slices of Simmental beef 120g, green leaf lettuce, romaine lettuce, almonds with cayenne pepper, roasted artichokes, yogurt dressing with mustard seeds	

MAIN

PASTA »House-made.Heart-made.«

Freshly prepared homemade pasta, with no shortcuts.

Fuži with Istrian truffles	17 €
Tagliatelle with chicken	14 €
Chicken, chanterelles, warmed cream, stracciatella, sunflower seeds	
Spaghetti with octopus	18 €
Octopus, cherry tomatoes, spring onion, white wine	
Spaghetti with prawns	18 €
Shallot, garlic, butter, olive oil, Cognac, tomato concassé	
Pappardelle with Simmental Noir	17 €
Beef brisket, porcini mushrooms, baby spinach	

MEAT

Filet mignon (200g) **35 €**
2–4 weeks aged Styrian Simmental beef KZ Rače, red beetroot cream and caramelized quince, charred leek, demi-glace sauce, black truffles

Pork tenderloin in herb breadcrumbs **19 €**
Muscat pumpkin cream, bread dumpling, demi-glace sauce, baby turnip, yellow carrot

Veal loin **29 €**
Mashed potatoes, velvety sauce, baby carrots, parsley oil

FISH

Salmon fillet **19 €**
lemon basil, dill, brussels sprouts, cherry tomatoes, spring onion, king oyster mushrooms, black and white sesame

Tuna fillet **25 €**
Yellowfin tuna in sesame, butternut squash purée, wasabi cream, wasabi pearls

Galician octopus **26 €**
grilled octopus tentacles, celeriac cream, buttered baby carrots, grilled asparagus and king oyster mushrooms

Cod fillet 180 g **19 €**
Swiss chard, shrimp, brown butter crumbs, parsnip cream, buttery scampi sauce

Sole fish »en papillote« **24 €**
Sole in its skin, baby potatoes, olives, caper flower, cherry tomatoes, young sweet peas, capers

VEGETARIAN /VEGAN

King oyster mushroom (VEGETARIAN) **16 €**
Sautéed king oyster mushroom, warmed cream, parsley oil, chives

Vegan curry (VEGAN) **14 €**
House curry paste, cauliflower, spring onion, cherry tomatoes, zucchini, coconut milk, cashew nuts

Cauliflower “steak” (VEGAN) **150 g / 18 €**
Spinach juice, parsnip and coconut cream, baby carrots

EXTRAS

Pepper sauce 4 €

Demi-glace sauce. 5 €

SIDES

French fries with Parmesan and Istrian herbs 6 €

Crispy potatoes with rosemary. 6 €

Broccoli with sesame and peanuts, brown butter 6 €

Seasonal mushrooms. 7 €

Artichokes wrapped in prosciutto 8 €

CHEESE

Slo & EU cheeses **15 €**
Reypenaer/Spain, Prosecco/Italy, Brie/France, Tolminc/Slovenia, Videc-goat/Slovenia, Tincl-goat/
Slovenia, blue grape jam

SWEETS

Homemade ice cream (scoop) **3,5 €**
Vanilla / Chocolate / Hazelnut / Pistachio / Mango / Raspberry / blue grape-Jurka

Rožmarin's soft chocolate cake (72% chocolate) **8 €**
Cocoa crumble, raspberry coulis, homemade ice cream

Crème brûlée **8 €**

Toffee tartelette **9 €**
Salted caramel, peanuts, Madagascar dark and white yuzu chocolate ganache

“Cheesecake Rožmarin style” **9 €**
Individual cheesecake piece, mango sorbet, chocolate crumble

Chocolate soufflé **10 €**
Homemade fruit ice cream

ROŽMARIN HOSPITALITY GROUP / GALERIJA GOSPOSKA D.O.O.

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All prices are in EUR and include VAT.

We reserve the right to change the price list.

Our friendly staff will provide information about allergens.

@rozmarin_group

www.rozmaringroup.si