

Flowerian
House

Eggs

Basic ingredients for a good breakfast are fresh free-range breeding eggs...

Sunny side up or scrambled **7,6€**

We recommend 3 eggs, sunny side up or scrambled, tomatoes with herbs.

Contains allergens : C, G

Karst Scrambled **8,8€**

3 scrambled eggs with fried Karst pancetta, sour cream, fresh herbs, crispy prosciutto crumbs, and tomatoes with herbs.

Contains allergens : C, G

“Mountain” eggs with cracklings **9,2€**

3 sunny side up eggs with homemade cracklings, grated cheese with fresh herbs, sour cream and tomatoes with herbs.

Contains allergens : C, G

Shepherds’s **8,8€**

3 scrambled eggs, with spinach and albumin cottage cheese, fresh herbs and tomatoes with herbs.

Contains allergens : C, G

Extras

(only at breakfast order)

Egg **1,8 €**

Contains allergens : C

Butter **1,8 €**

Contains allergens : G

Breakfast

#slovenskahisa

Bowls

Milk Rice Pudding

7,2€

Sweetened rice cooked in milk, creamy mixed berry topping and fresh mint.

Contains allergens : G

Boards

Slovenian Veggie Board

8,9€

Homemade egg spread, beetroot spread based on cottage cheese, Volbenk cheese, pickled courgettes, sweet and salty walnuts and dried or fresh fruit (seasonal).

Contains allergens : A, C, G, H

Mix Board

10,5€

Karst prosciutto, tünka ham from Prlekija, Upper Savinja Valley želodec – top-level dried meat speciality, Volbenk cheese, garlic butter, tomatoes with herbs, mixed selection of home-made pickled vegetables.

Contains allergens : A, C, G

The “Real deal”

9,2€

Sandwich with Carniolan sausage

Toasted bread base, scrambled egg with roasted Carniolan sausage, garlic butter, tomatoes with herbs, honey mustard and a sprinkling of fresh herbs.

Contains allergens : A, C, G, J

Gin tonic

Gin tonic

Monologue + Dialogue Mediterranean Tonic	8,3€
Aufbix + Hoppy Tonic / Hoppy Collins	9,3€
Parson Grapy Gin + Hoppy Tonic	9,8€

Mix it!

	Gin		Tonic
Aufbix	0,03l 5,5€	Hoppy Tonic	0,25l 4,1€
Monologue Gin	0,03l 4,5€	Hoppy Collins	0,25l 4,1€
Parson Grapy Gin	0,03l 6€	Dialogue Tonic	0,2l 4,1€
		(Dry Bitter / Mediterranean)	

Warm beverages

Espresso	2,1€	Fruit tea	2,6€
Coffee	2,1€	Fresh mint tea	2,6€
Coffee with whipped cream	2,4€	Elderflower tea	2,6€
Coffee with milk	2,4€	Good Day Tea	2,6€
Coffee with creamy frothed milk	2,4€	(green buckwheat, marigold, mint, motherwort, lemon balm, dried apples)	
Milk with coffee	2,8€	Hot chocolate	3,8€
Decaffeinated coffee	2,3€	Hot chocolate with whipped cream	4,2€
Decaffeinated coffee with milk	2,7€		
Milk with decaffeinated coffee	3,1€		Extra
Cankar coffee in a coffee pot	3,3€	Honey	0,5€
Cankar coffee in a coffee pot for two	4,3€	Lemon	0,5€
		Milk	0,5€



Water, juices and fizzy drinks

Zala	0,5 l	2,5€	Fructal juices	0,2 l	2,9€
Zala (flavoured)	0,5 l	2,8€	(strawberry, blackcurrant, peach, apple)		
Radenska (Classic / Medium)	0,25 l	2,5€	Elderflower juice	0,3 l	2,6€
Radenska (flavoured)	0,25 l	2,7€	Lemonade	0,3 l	2,9€
Naturelle	0,25 l	2,5€	Lemonade with flavours	0,3 l	3,3€
Oraketa (flavoured)	pcs	2,5€	(mint or basil or elderflower or honey)		
Ice Tea	0,33 l	3,1€	Homemade iced tea	0,3 l	3,7€
Ora	0,33 l	3,1€			
Multi Sola	0,33 l	3,2€			
Cockta (Original / Free / Blondie)	0,275 l	3€			

Draft beer

Union	0,2l	2,5€
Union	0,3l	3,1€
Union	0,5l	3,7€
Union unfiltered	0,3l	3,2€
Union unfiltered	0,5l	3,8€

Bottled beer

Laško	0,33l	3,1€
Laško Weißbier	0,5l	4,4€
Zlatorog, dark	0,5l	3,7€
Union Smile	0,33l	3,9€
Hoppy Lager	0,5l	3,9€
Union Radler Grapefruit	0,5l	3,5€
Uni (non-alcoholic beer)	0,5l	3,4€
Tektonik Normal Pale Ale	0,5l	5,1€
Tektonik Čehur Czech Lager	0,5l	5,1€
Tektonik Mitzy Session IPA	0,5l	5,1€
Reservoir Dogs Grim Reaper IPA	0,33l	4,4€
Reservoir Dogs Warrior Pale Ale	0,33l	4,4€
Pelicon Black Aurora Dark Ale	0,5l	5,3€
Pelicon The 3rd Pill IPA	0,5l	5,5€
Pelicon Out of China Red Ale	0,5l	5,3€



0,03l **Spirits**

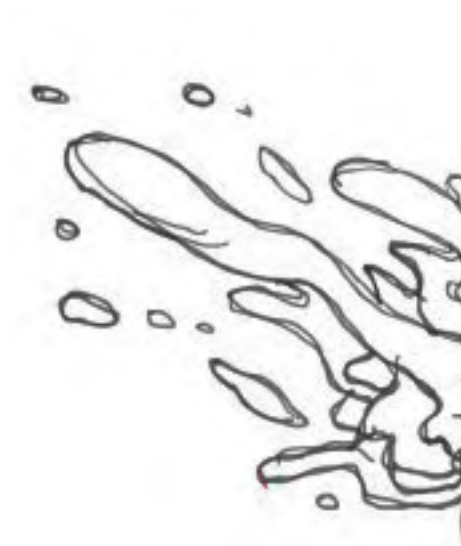
Vodka Slovenia	4€
Stari vinjak Pleter	4€
Viski Gamsar	4€

0,03l **Flavoured spirits**

Pelinkovec (wormwood) Fructal	4€
Pelinkovec Bahne	4€
Pleter Bitter	4€
Viljamovka (william's pear) Zima	4,4€
Viljamovka Prior Reserve	4,4€
Viljamovka Bahne	4,4€
Ginger Spirit Krucefix	4€
Lemon Balm Krucefix	4€
Sadjevec (fruit) Pleter	4€
Mint Spirit Bahne	4€
Hojevec (silver fir) Bahne	4€
Hazelnut Spirit Bahne	4€

0,03l **Liqueurs**

Bramble Bahne	4€
Raspberry Bahne	4€
Lemon Balm Krucefix	4€
Spruce Tips Bahne	4€
Herbal Liqueur Bahne	4€
Honey Liqueur Pleter	4€
Blueberry Kežzar	4€
Red Rose Krucefix	4€
Slovenian Vermut Aufbix	4€



We have selected wines from Slovenian indigenous varieties and from other varieties that have changed over the centuries, to differentiate themselves from the original variety (such as refošk, rebula, šipon, etc.)



Wine Selection

House Wine

VRTOVČAN, dry

0,1l **2,3€**

Primorska wine-growing region, Vipava Valley wine-growing region, Vipava 1894
The archetypal Vipava white, a variety produced from grapes growing in the Vipavska Dolina region, Vrtovčan is named after Matija Vrtovec, a local pioneer in the fields of winemaking and wine expertise and close friend to France Prešeren, Slovenia's poet laureate. The wine is bright green in color. Its aroma possesses a distinct tinge of gooseberry, pear, passionfruit, Granny Smith apples and herbs. Vrtovčan is a simple, yet rich wine with distinct, medium-length aftertaste.

CVIČEK, dry

0,1l **2,3€**

The Posavje wine-growing region, Dolenjska wine-growing region, Martinčič Winery
Cviček is a reserve wine (fr. Cuveé) and is considered to be the only wine style that consists of both red and white grapes. Its nomenclature is legally recognized as part of Slovenia's cultural heritage. Cviček has a low alcohol content in the 8,5%-10% range. Its pleasantly sour, highly drinkable and goes well with any dish.

TERAN, dry

0,1l **2,3€**

Primorska wine-growing region, Kras wine-growing region, Vina Kras
»... The terrano wine style originating from the Kras plateau district is full and strong. It is a rugged wine, dark ruby in color with a flavor that is practically teeming with life « (Ripper M., 1910).

White Wine

PINELA, dry

0,1l **3,7€** 0,75l **26,2€**

Primorska wine-growing region, Vipava Valley wine-growing region, Vipava 1894
From a type of grape autochthonous to the Vipava Valley, with historical records dating it back to 1324. It is restricted to hillside vineyards exposed to strong winds, which is exactly why Pinela features prominently among the sunny hillsides of the Vipava Valley. The wine is bright yellow in color with greenish shades while the aroma features a strong hint of tropical fruit, lime, grapefruit, pear and candied lemons.

ZELEN, dry

0,1l **3,8€** 0,75l **27,0€**

Primorska wine-growing region, Vipava Valley wine-growing region, Vipava 1894
This autochthonous wine style has been a staple of the Vipava Valley for centuries, even though it has since come close to disappearing from Slovene vineyards due to the effects of globalization, leading a group of local winemakers to form the Zelen Consortium in order to protect the wine's quality as well as its unique characteristics. According to their promotional pamphlet »Zelen is intrinsically connected with the families who produced it and thus far too precious as a wine style for its fate to be determined by chance alone...«. The Zelen grape grows on the sunny side of the Vipava Valley hills, meaning the wine itself is historically known as a drink reserved for nobility, the clergy and the rich. Sparkling green color, the wine features hints of stone fruits, Mediterranean herbs, laurel and citrus. The wine is harmonious in taste with a long, wide aftertaste.

REBULA, dry

0,1l **3,9€** 0,75l **27,5€**

Primorska wine-growing region, Goriška Brda wine-growing region, Simčič Marjan

White Wine

SREČA, Malvazija, dry

0,1l **3,3€** 0,75l **23,1€**

Primorska wine-growing region, Wine-growing region of Slovenian Istria, Vina Koper

SAUVIGNON, dry

0,1l **4,1€** 0,75l **29€**

Podravje wine-growing region, Wine-growing region of Styria, Kobal



White Wine

SIVI PINOT, dry 0,1l **3,9€** 0,75l **27,5€**

Primorska wine-growing region, Goriška Brda wine-growing region, Marjan Simčič

STRUNE BELE, dry 0,1l **3,9€** 0,75l **27,5€**

Primorska wine-growing region, Goriška Brda wine-growing region, Ščurek Winery

ECHO white, dry 0,1l **4€** 0,75l **29€**

Wine of the Three Lands (Primorska. Dolenjska. Podravska), Frelih Winery

TRAMINEC, semi-sweet 0,1l **3,9€** 0,75l **27,5€**

Podravje wine-growing region, Wine-growing region of Styria, Radgonske gorice Winery

MUŠKAT OTTONEL, sweet 0,1l **3,5€** 0,75l **24,5€**

Podravje wine-growing region, Wine-growing region of Styria, Jeruzalem Ormož

Orange Wine

Orange wines are named after their deep golden yellow, almost amber colour. They are white wines made using the red wine process. Orange - white macerated wines, made according to the traditional process, are typical for Primorska region and a part of the northern Adriatic. White wines have a longer maceration time; therefore, the tannins from the grape skins, which are in contact with the must for a longer period of time, colour the wine in characteristic orange tones.

The production of orange-white macerated wine used to be called cooking, as the fermentation process takes place at the same time as the grape skins are still present.

REBULA SELECTION, dry 0,75l **42€**

Primorska wine-growing region, Goriška Brda wine-growing region, Blažič

AMBRA, dry 0,75l **42€**

Primorska wine-growing region, Goriška Brda wine-growing region, Movia

Rose

ROSE, dry 0,1l **3,5€** 0,75l **24,5€**

Primorska wine-growing region, Vipava Valley wine-growing region, Ferjančič

Red Wine

CAPRIS REFOŠK, dry 0,1l **3,2€** 0,75l **22,5€**

Primorska wine-growing region, Wine-growing region of Slovenian Istria, Vina Koper

CABERNET SAUVIGNON, dry 0,1l **4,2€** 0,75l **30€**

Primorska wine-growing region, Goriška Brda wine-growing region, Jakončič Winery

MOVIA TURNO, dry 0,1l **4,2€** 0,75l **30€**

Primorska wine-growing region, Goriška Brda wine-growing region, Movia

STRUNE RDEČE, dry 0,1l **3,9€** 0,75l **27,5€**

Primorska wine-growing region, Goriška Brda wine-growing region, Ščurek Winery

STARA BRAJDA, dry 0,75l **52€**

Primorska wine-growing region, Goriška Brda wine-growing region, Ščurek Winery

STORIA, dry 0,1l **3,9€** 0,75l **28€**

Primorska wine-growing region, Vipava Valley wine-growing region, Vipava 1894

ECHO RDEČE, dry 0,1l **4,2€** 0,75l **30€**

Cuvée, Frelih Winery

Sparkling wine

ROSE BRUT 2009, dry 0,1l **4,9€** 0,75l **35€**

Posavje wine-growing region, Dolenjska wine-growing region, Frelih Winery

KRAŠKA PENINA, dry 0,1l **3,5€** 0,75l **24,5€**

Primorska wine-growing region, Kras wine-growing region, Vina Kras

BRUT 2009, dry 0,1l **4,9€** 0,75l **35€**

Posavje wine-growing region, Dolenjska wine-growing region, Frelih Winery



Wine Mix

Spritzer (0.1l Vrtovčan, 0.1l Radenska carbonated water) **3,1€**

Liter pa slatina (1l house wine, 1l Radenska) **29€**

Bambus (0.1l red house wine, 0.1l Cockta) **3,8€**

Bevanda (0.1l white house wine, 0.1l water) **2,3€**



Simple mixed drinks, known as “long drinks” such as Gin & Tonic, Screwdriver or Juice & Vodka, Berry Vodka, Aperol Spritz and similar will be assigned to their Slovenian peers here at Slovenska Hiša.

We hope and wish they will relax and make you laugh just as well.



Simple Mix

Vodka Apple (vodka, apple juice, slice of lemon)	6€
Vodka Elderberry (vodka, Radenska, lemon juice, elderberry juice, slice of lemon)	6€
Prede muca (vodka, lemon juice, Radenska)	6€
Whiskey Apple (whiskey, apple juice)	6€
Whiskey Radenska (whiskey, Radenska, lemon zest)	6€
Whiskey Lemonade (whiskey, lemon juice, Radenska, homemade syrup)	6€
Whiskey Cockta (whiskey Gamsar, lemon juice, Cockta, slice of lemon)	6€
Brandy Lemonade (brandy, lemon juice, Radenska)	6€
Pelinkovec Radenska (wormwood liqueur, lemon juice, Radenska, slice of lemon)	6€
Motni Pelinkovec (wormwood liqueur, apple juice with pulp, slice of lemon)	6€
“Lovc” pa Cockta (herbal liqueur, lemon juice, Cockta, slice of lemon)	6€

At the Slovenska Hiša, we have created the "Rusalka" - a refreshing cocktail named after the water fairies. Rusalka were girls of extraordinary beauty, pale skin and long hair, dressed in clothes made of river mists. As the days grew warmer, the Rusalka women moved out of the water and carried their lives onto land. They settled in the forests, guarded the fields, danced and sang in the meadows and enchanted people passing by with their beauty and beautiful singing. Let the Rusalka enchant you too:

Rusalkas

Rusalka

7€

(Aufbix Gin, elderflower syrup, slices of lemon, Radenska)

Forest Rusalka

7€

(Aufbix Gin, bramble syrup, elderflower syrup, slices of lemon, Radenska)

Garden Rusalka

7€

(Aufbix Gin, basil, elderflower syrup, slices of lemon, Radenska)

Joyous Rusalka

7€

(Aufbix Gin, sparkling wine, elderflower syrup, mint leaves, slices of lemon, Radenska)

Fruit Rusalka

7€

(Aufbix Gin, raspberry syrup, elderflower syrup, slices of lemon, Radenska)

To prove that Slovenia is good enough and that everything that gives us the chance to reach the world grows right here, we've created a few more sophisticated mixed drinks, better known as cocktails

Cocktails of the Slovenska Hiša

Black Hugo	6€
Karst Teran sparkling wine, lemon juice, elderflower syrup, mint leaves, Radenska	
Homemade Hugo	6€
Lemon balm brandy, lemon balm liqueur, sparkling wine, elderflower syrup, slice of lemon	
Berrylicious	6€
Muscat Ottonel, Radenska, strawberry juice, lemon juice and slice of lemon	
Peachy	6€
Muscat Ottonel, Radenska, peach juice with pulp, lemon juice and slice of lemon	
House Spritzer Rose	7,5€
Rose liqueur, rose sparkling wine, lemon juice, Radenska, fig	
Slovenian Mojito	7€
Bahne mint brandy, lemon juice, raisin syrup, fresh mint, Radenska, mint tip and slice of lemon	
Whiskey Fusion	7€
Gamsar Whiskey, lemon juice, ginger juice, Hoppy Collins, fresh basil.	
Favourite	7€
Ginger brandy, lemon juice, elderflower syrup, sparkling wine	
Slovenian Negroni	8€
Gin, bitter, slovenian vermut, raisin syrup	
Slovenian “White” Negroni	8€
Gin, bitter, sweet white wine, elderflower syrup	



(Served from noon to 23) **Food**

Geographically or originally protected meat and cheese

Tolminc with origin

6€

(Mlekarna Planika) Full-fat hard cow's milk cheese with a protected designation of origin.

Contains allergens : G

Karst Prosciutto

10€

(Oštirjeva Farm) an extended ripening period in a karst cellar, the aroma, colour and texture are enriched. Protected Geographical Indication.

Karst Pancetta

7,6€

(Oštirjeva Farm) Matured in a karst cellar where it develops a genuine mould under natural conditions, which gives it additional characteristic sensory properties.

Protected Geographical Indication.

Ham (Prekmurje)

14,5€

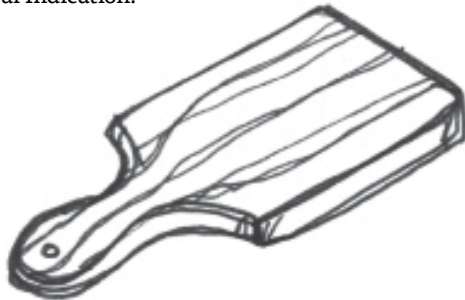
(Kodila) traditional quality meat of Prekmurje, geographically protected.

Tünka (Prlekija)

12,6€

(Kodila) Tünka is a meat product that is dry, smoked and baked - preserved in minced lard.

It is also protected by Geographical Indication.



(for 1 person) **Boards**

Geographically protected delicacies

15,6€

Karst prosciutto, tünka ham from Prlekija, Upper Savinja Valley želodec – top-level dried meat speciality, deer prosciutto, Tolminc, cranberry chutney, mixed pickled vegetables and seasonal fresh or dried fruit

Contains allergens : G, H

Prosciutto and Cheese

12,8€

Karst prosciutto, aged gauda, mixed pickled vegetables, dried fruit and sweet and salty walnuts

Contains allergens : C, G, H

Cheese Board

15€

Kozobrin fresh cheese with white mould, smoked cheese, Volbenk cheese, Izidor sheep's cheese, aged gauda, seasonal dried and fresh fruit, jam and sweet and salty walnuts

Contains allergens : C, G, H

Slovenian Veggie Board

10,5€

Homemade egg spread, beetroot spread based on cottage cheese, Volbenk cheese, pickled courgettes, sweet and salty walnuts and dried or fresh fruit (seasonal).

Contains allergens : C, G, H, J

Carniolan sausage (Protected Geographical Indication)

8,9€

Kranjska klobasa (Arvaj) - half a couple, fresh horseradish and honey mustard

Contains allergens : J

Crunchy Slovenian Sandwich

8,9€

Toasted bread base, garlic butter, marinated chicken breast, braised white cabbage, garlic mayonnaise, pickled sweet and salty onions and a sprinkling of fresh herbs.

Contains allergens : A, C, G



To spread on bread

Homemade pate with honey and truffle paste

7,8€

Homemade chicken pate with honey and truffle paste

Contains allergens : G, L

Beetroot spread

7€

Homemade cottage cheese spread with roasted beetroot and beetroot juice

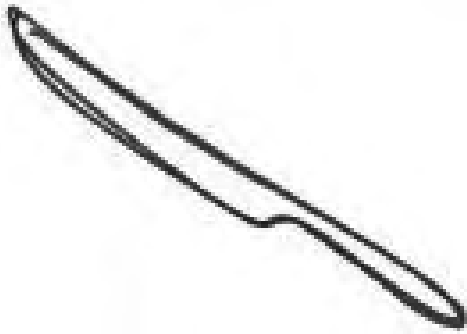
Contains allergens : G

Homemade egg spread

7€

Curd cheese with eggs, homemade mayonnaise, sour cream and spices

Contains allergens : C, G, J



Desserts

Daily fresh “štruklji”

7,4€

Štruklji is one of the most typical Slovenian dishes, enjoyed on holidays and at large communal gatherings. A štrukelj is a greased, rolled piece of dough, most often a phyllo dough. Štruklji can be boiled or baked. There are several types of štrukelj, which can be eaten on their own as a main course or as a side dish or dessert. The most typical are boiled štruklji, which we serve sweet with dressing.

They are prepared daily, filled with cottage cheese, fried in butter and topped with honey crumbs.

Contains allergens : A, C, G

“Prekmurska gibanica”

7,8€

Prekmurska gibanica is a speciality among desserts, Slovenia’s national culinary delicacy and a symbol that also enjoys the protection of a Traditional Speciality Guaranteed. Get your Kodila’s gibanica here.

Contains allergens : A, C, G, H

Plum dumplings

8,2€

Cooked plum dumplings larded with honey crumbs and sugar.

Contains allergens : A, C, G

List of substances or products causing allergies or sensitivities

*A. *Cereals containing gluten and products made from it	B. Crabs and products made from it	C. Eggs and products made from it	D. Fish and products made from it	E. Peanuts and products made from it
F. Soybeans and products made from it	G. Milk and milk products (lactose included)	*H. *Nuts and products made from it	I. Leafy vegetables and products made from it	J. Mustard seed and products made from it
K. Sesame seeds and products made from it	*L. *Sulfur dioxide	M. Lupin bean and products made from it	N. Molluscs and products made from it	

*A: *wheat, rye, barley, oats, spelt, kamut or their hybrid*

*H: *almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashews (Anacardium occidentale), American walnuts (Carya illinoensis (Wangenh) K. Koch), Brazil nuts (Bertholletia excelsa), pistachios (Pistacia vera), macadamia and Queensland nuts (Macadamia ternifolia) and products thereof*

*L: *Sulfur dioxide and sulfites in a concentration of more than 10mg/kg or 10mg/l based on total SO₂*

S HIŠA d.o.o.

Cesta dveh cesarjev 170, 1000 Ljubljana

TIN: SI80200672

ID Number: 8960216000

P.E. Slovenska hiša

Cankarjevo nabrežje 13, 1000 Ljubljana

Type of business: Food and drinks serving bar with a terrace

TAX 9,5% and 22% is included in price. Prices are in EUR.

01.02.2023

