

OUR PHILOSOPHY



Actually it is quite simple. We cultivate love for excellence!

We like to hang out with interesting and nice people.

We like design that completes our story.

We like to discover new flavours and creations.

We like to explore the wide world of wine

...and most of all we love excellent meat.

800°C

We made good use of knowledge and years of experience from the best American Steakhouses which is why we grill selected pieces of meat in Californian oven **Montague™**, that heats up over **800°C**. The crispy dark crust will preserve all the juices and delicate flavours. For the full enjoyment of the steak there are only a bit of fresh butter, gentle sea salt and and ground pepper missing.

MEAT

The meat we prepare in Steakhouse comes from carefully selected regional and distant pastures. Cooperation with our suppliers is based on a trusted relationship. We check the origin of meat, its marbling and maturation, and we personally choose different cuts. All to ensure that our steaks are of superior taste, with which we spoil your taste buds.

WINE

There are 10.000 bottles and more than 1.000 different labels that mature in our wine cellar Vinoteka. Among those, we chose a few that go especially well with our steaks.

Also some magnum bottles. Let our sommeliers choose the perfect wine for you, explore our wine card or pick up your favourite bottle from Vinoteka.

TEAM

Our team is constantly exploring and additionally training with chefs and sommeliers for your well-being. We strive to make your visit at Steakhouse unforgettable. When preparing steaks and burgers we listen to your wishes and accordingly advise you with the best wine accompaniment, all in best wishes for you to visit us again.

We wish you a delicious exploration and an unforgettable experience.

Katja Arsenovič and Boštjan Hedžet

BEEF



NUMEROUS BREEDS AND DIFFERENT CUTS = VARIETY OF FLAVOURS

Simmental is one of the oldest and most widespread breeds that originates from Bernese highlands. It is also our domestic breed, dotted or spotted one, that produces most milk and raw meat.

Black & red angus beef is known for its fine marling. The fat is evenly spread therefore, the meat is soft and juicy. It usually comes from Argentina or north America where meat quality is strictly regulated and controlled. Only 2% is branded with label, which ensures the highest quality of meat. It is important that cattle`s nutrition combines two year outdoor pasture with mealy foods such as grain and corn as has been done throughout the last 150 years.

Argentina shorthorn originates from the north-east of England. It`s breeding in Argentina started in 1826, it is also the first foreign breed in Argentina. Today it is known for its tasteful and healthy meat because of the outdoor pasture on green lowland of pampas.

Holando-Argentino breed originates from the Netherlands and appeared in Argentina around 1880. Today it is very popular among the most demanding of breeders. Dieter Meier is a founder of the group of breeders »Ojo de Agua Breeders Group«, which is a synonym for 100 % natural breeding without any use of growth hormones.

Wagyu = wa - Japan, gyu - cow. Japanese cows have genetic predisposition for excellent marbled meat, which Japanese put to a very good use. Especially those massaged and beer-fed cows from the region of Kobe hold their price very proudly.

Hereford originates from Herefordshire, Great Britain, where The World Hereford Council is also located. It`s main concern is to take care of the quality of this very popular breed that have been bred throughout the world, but mostly in Ireland and Scotland. Its diet consists mostly of grass, which makes the taste more gentle, compared to, for example, USA farmed breeds, which are also fed with mealy foods.

Chianina originates from Valdichiane in the valley of Tibera in Italy. It is the largest cattle in the world bred for the legendary Florentine steak (1kg+). They have been bred for more than 2200 years

Limousine breed originates from France and is, due to its endurance, suitable for year-round outdoor pasture, which gives the flesh its juiciness and mineral content. The meat is of typical red color with dark horns and great muscularity.

DIFFERENT CUTS

FIRST CUTS

The most known and popular ones.

File mignon (prepared as steak) or **tenderloin** (whole fillet prepared in one piece)

Rib eye

T-Bone

Porterhouse with a larger part of the fillet than with

T-Bone - Shortloin

Rumpsteak - Striploin

BONE IN

Meat has a special, fuller taste when it dry ages with the bone..

Porterhouse

Tomahawk rib eye

Rib eye bone in

SECOND CUTS

Flank steak the driest part of Flank, medium done, preserves juiciness

Flat iron front thigh, especially marbled, juicy when medium rare

Hanging tender »Pillar of the diaphragm«

Tri tip in Germany also known as »the mayor`s cut«, firm and intense taste

Skirt steak the underside of the short plate, extremely aromatic

GRILLING DESCRIPTIONS

Everything is about the dream temperature of 54°C on the inside,
For few exceptions a bit less or more.

Rare / dark red

Seared and caramelized on the outside, cold and raw on the inside.

Medium rare / bright red

Seared and caramelized on the outside, pink, raw only in the centre, bright red juices.

Medium / pink

Seared and caramelized on the outside, slowly grilled to »perfect temperature«
of **54°C** in the pink center.

Medium well

Strongly caramelized on the outside, well grilled with the slight hint of pink in the center.

APERITIFS



SPARKLING WINE & CHAMPAGNE

Sparkling wine - Radgona Gold, Rosé - Sans Dosage

0,1 l **3,9 €**

0,75 l **28 €**

Telmont Vintage, Damery, 2006

0,1 l **9,0 €**

0,75 l **65 €**

SLOVENIAN DESTILLATION

William Pear Spirit Kejžar

0,03 l **3,4 €**

GIN & TONIC

Bombay Sapphire & Schweppes Tonic Water

7 €

Tanqueray & Schweppes Tonic Water

7,2 €

Bulldog & Goldberg Tonic Water

8,1 €

Gin Mare & Fever Tree Mediterranean

9,1 €

POCAS LONGDRINKS

Pocas Port Tonic

Pocas Dry white Port/tonic/mint/lime

5 €

STARTERS



Tuna Tartare

With sesame chips,
wasabi and soy emulsion

14 €

Chicken Nuggets

Hand breaded with Dijon mustard cream

300g **10 €**

400g **13 €**

"TO SHARE FOR 2"

Burrata

Burrata 350 g on a bed of rocket,
with sun-dried tomatoes, mint
and mushrooms

16 €

Beef Tartare 150 g

Coarsely minced and refined at the table
with- egg, capers, anchovies, mustard, shallot,
& Steakhouse seasoning mix. Served with
spicy/mild butter and crunchy bread

21 €

Fresh from the sea

Raw / sashimi
sea bass, tuna, shrimp,
sea asparagus

18 €

"FROM THE SLICER"

Prosciutto Double

Karst prosciutto 16m, Jamon Serrano
bernuy 18m

10 €

Cheese "3x SLO & 3xE U"

Selection of 3 Slovenian & 3 European cheeses,
chutney

10 €

SOUPS



Creamy pumpkin soup with pumpkin oil and pumpkin seeds, milk foam 6,5 €

PASTA

Fuži (traditional pasta) **with truffles** 12 €

Spaghetti with fresh tuna and octopus 13 €

SALADS

CAESAR SALAD

Romaine, croutons, parmesan cheese,
Caesar dressing

N°01

Small 5 €

Large 7 €

N°02

With chicken fillet 120g

10,5 €

N°03

With salmon fillet 120g

12,5 €

SEASONAL SALAD

4,5 €

ROCKET

With cherry tomatoes and
parmesan cheese

5 €

BURRATA

Burrata 125 g on bed of rocket
with sun-dried tomatoes, mint
and mushrooms

13 €

ASIA

young salads, black tiger prawns in
an air bag, coriander dressing,
citrus chips

12 €

Choose your favourite dressing:

**Caesar, pumpkin seed oil
or balsamic dressing**

BEEF

SLOVENIA

Beef Fillet - Fillet Mignon

Styrian Simmental beef, dry aged 2-4 weeks

200g **24 €**

250g **28 €**

500g **51 €**

Rumpsteak

Styrian Simmental beef, dry aged 2-4 weeks

200g **15 €**

250g **18,5€**

500g **35 €**

GERMANY

Rib Eye

Simmental beef

400g **45 €**

UNITED STATES

Beef Fillet - Fillet Mignon

US Black Angus - USDA Prime

Extremely marbled, juicy and full of taste.

200g **30 €**

250g **37 €**

500g **69 €**

Rib Eye Bone In

US Black Angus

Side part, full of taste, dry aged and grilled with the bone.

800g **85 €**

IRELAND

Tomahawk

Black angus

Very popular rib eye, dry aged and grilled with bone handle.

100g **7,5 €**

SCOTLAND

Porterhouse

Hereford

Since 1840 in New York, fillet and roastbeef grilled with the bone.

850g **85 €**

FIND YOUR FAVOURITE

Share steaks of different breeds, dry ageings and countries and find your favourite one.

FILLET

Slovenia Styrian Simmental beef

USA US Black Angus - USDA Prime

2x 250g **62 €**

"MEET FOR 1 OR 2"

Rib Eye Bone In	US Black Angus	800g 85 €
Tomahawk	Black Angus	100g 7,5 €
Porterhouse	Hereford	850g 85 €

"NOT BEEF"



Chicken Breast

Fresh, Slovenian.
With lemongrass
and parmesan cream

Half

200g **9 €**

Whole

400g **15 €**

Spare Ribs

Juicy, slowly grilled in
Rožmarin`s tasty BBQ sauce

Half rack

300g **8 €**

Full rack

600g **14 €**

"FISHERMAN'S CHOICE"



Salmon Fillet

200g, with lemongrass, parmesan and dill cream

16 €

Tuna Fillet

with sesame crust

21 €

Octopus tentacles

with caramelised tomatoes, vegetables, lime mayonnaise

21 €

Fish from the Oven

with Mediterranean vegetables and potatoes / in Piran's sea salt

kg **80 €** / kg **70 €**

800° BURGER



Locally sourced, 4 weeks dry aged beef patty (200 g), seasoned only with salt and pepper.
Served with freshly baked buttery bun and some hand cut homemade fries.

Chicken Crispy chicken fillet, tomatoes, lettuce, mayo, pickles	9,5 €
We Love Truffles Beef patty, gorgonzola, truffles (sauce), lettuce, red cabbage, salsa rosa	14 €
Steakhouse Burger Beef patty, sliced beef fillet, gorgonzola, crispy bacon, cheddar, tomato, fig sauce, BBQ sauce	14 €
Classic Burger Beef patty, caramelised onions, tomato, lettuce, salsa rosa, Dijon mustard sauce, pickles	9,9 €
Cheese Beef patty, cheddar, caramelised onions, tomato jam, BBQ sauce, salsa rosa, pickles	9,5 €
We Love Cheese Beef patty, cheddar, gorgonzola, crispy bacon, herb aioli, salsa rosa	10 €
Bacon Cheese Beef patty, crispy bacon, bergkäse, fried onions, BBQ sauce, salsa rosa	10,5 €
Egg Beef patty, egg, bergkäse, crispy bacon, fried onions, BBQ sauce, salsa rosa	10 €
Avocado Beef patty, Avocado, tomatoes, young spinach, salsa rossa, herb aioli	10 €

Style Your Burger

NEW
“Exchange,” beef for VEGAN patty
“Double Patty”, 2x 200g, add an extra patty **+ 4 €**
“Make it naked, it's for free.”

SIDES

Homemade pommes

4 €

Homemade pommes

with parmesan or freshly grated
pepper or Istrian herbs

4,5 €

Crunchy potatoes

with rosemary

4 €

Seasonal vegetables

with vanilla

4 €

Champignon mushrooms

with chives

4 €

Artichokes

wrapped in prosciutto

5 €

EXTRAS & DIPS

Ketchup **1 €**

Herbal aioli / Dijon sauce / BBQ sauce **1,5 €**

Pepper sauce **2,5 €**

Truffle sauce **4 €**

Salt, pepper and chilli **0 €**

DESSERTS & CHEESE



Our pâtissier Sebastjan Jurjevec makes all desserts and ice cream in Rožmarin's confectionery with pleasure and passion.

“White Lady” vanilla ice cream, whipped cream, warm chocolate and hazelnuts	6 €
Crème brûlée	6,5 €
Fruit Strudel with vanilla cream and whipped cream	4,9 €
Snickers chocolate, caramel sauce, peanut ice cream	7 €
Rožmarin's Chocolate Cake with ice cream	4,9 €
Chocolate Soufflé with forest fruit sorbet	7 €
3x SLO & 3x EU selection of Slovenian and European cheeses, currant chutney	9 €

To Share

Fruit Strudel, Chocolate Soufflé, Snickers, Rožmarin's Chocolate Cake

23 €

WINE

SPARKLING

Zlata radgonska penina Rosé sans dosage	0,1 l	3,90 €	0,75 l	28 €
Telmont Vintage , Damery, 2006	0,1 l	9,00 €	0,75 l	65 €

WHITE

Rožmarin White Dveri-Pax, Jarenina, 2016	0,1 l	2,40 €	0,75 l	16 €
White barrel , Marof, Mačkovci, 2016,	0,1 l	2,90 €	0,75 l	19 €
Sirius , Vino Kupljen, Mihalovci, 2017	0,1 l	4,20 €	0,75 l	31 €
Stara brajda , Ščurek, Dobrovo v Brdih, 2018	0,1 l	4,00 €	0,75 l	30 €

RED

Rožmarin Red Magnum Edi Simčič, Vipolže, dry, 2014	0,1 l	2,80 €	1,5 l	35 €
Steakhouse Red Barrel Selection trocken, 2015	0,1 l	3,60 €	1,5 l	50 €
Blaufränkisch , Dveri pax, Jarenina, 2011	0,1 l	4,50 €	0,75 l	31 €
Estate , Alpamanta, Mendoza-Argentina, 2012	0,1 l	5,20 €	0,75 l	36 €

ROSÉ

Rose Gaube , Svečina, 2019	0,1 l	2,90 €	0,75 l	19 €
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BIG BOTTLE 1,5 L

Skywalker Kupljen, Jeruzalem-Svetinje, 2017	62 €
Teodor Rosso , Marjan Simčič, Ceglo, 2012	119 €
Duet Lex Edi Simčič, Vipolže, 2012	122 €
Reserva Muga, La Rioja, Spain, 2012	69 €
Selección Especial Muga, La Rioja, Spain, 2011	89 €
La Croix de Beaucaillou Château Ducru-Beaucaillou, Saint-Julien, France, 2010	159 €
1er Grand Cru Classé Château Canon, Saint-Emilion, France, 2005	319 €