

MENU

SLOVENIAN

Ob Mizi – at the Table is more than just a restaurant—it's our family story.

The name itself means **at the table** in Slovenian, and it captures everything we believe in.

A meal is never just about food—it's about gathering, sharing, and creating memories together.

So when you visit us at **Ob Mizi – at the Table**, you're not just dining out. You're joining us in something deeply personal: *the way we live, love, and connect.*

From our family to yours, we can't wait to welcome you at the table.



OB MIZI
AT THE TABLE

STARTERS

- Smoked trout** £14
Smoked trout, horseradish mousse, pickled cucumber and radish, artichoke
- Smoked duck breast** £15
Smoked duck breast, Julien vegetables, caramelised hazelnut, orange gel, mix leaves
- Traditional Slovenian "Struklji"** £13
Traditional Slovenian "struklji" with cottage cheese, mushrooms sauce, celeriac purée and parsley
- Chicken liver pate** £12
Chicken liver pate, roasted pumpkin seeds, pumpkin oil reduction, cottage cheese mousse, Dandy's focaccia
- Pear confit** £13
Pear confit with ricotta, walnut pesto and black walnut

MAINS

- Pork loin fillet** £22
Pork loin fillet, Struklji with cottage cheese, mushrooms sauce and asparagus
- Saffron "Ričota"** £26
Saffron "Ričota", slowly cooked beef cheeks, oyster mushrooms
- Fish platter for two** £54
Breaded cod, grilled calamari with garlic, rainbow trout fillet, grilled salmon fillet, mussels, new potatoes with spinach, skinny fries, seasonal vegetables
- Meat platter for two** £52
Fried chicken, pork loin fillet and mushroom sauce, "čevapi", ribeye steak, skinny fries, seasonal vegetables, new potatoes, potato croquette
- Vegetarian saffron "Ričota"** £18
Saffron "Ričota", grilled Halloumi cheese, young spinach, asparagus and beetroot

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We add a 10% service charge to the final bill, 100% of which goes to the staff, thank you!

OB MIZI – At the Table
Maison Herault
Le Boulevard
St. Aubin
JE3 8AB

MENU

TRADITIONAL

SIDES

- New potatoes** £5
Jersey royals when in season
- Skinny fries** £4
- Vegetables** £4
Bowl of seasonal vegetables
- Danny's Focaccia** £4
Bowl of Dandy's focaccia and butter

KIDS MENU

- Steak** *With chips & peas* £16
- Sausage & mash** £10
With gravy
- Chicken nuggets** £12
With chips and peas
- Spaghetti** £12
Spaghetti tomato and basil

DESSERTS

- Apple strudel** £7
Greg's grandma apple strudel with sour cream ice-cream
- Palačinke** (15mins prep) £7
Gratinated "Palačinke" with hazelnut fillet & vanilla ice-cream
- Cream cake** £7
Lake Bled cream cake
- Selection of cheese** £9
- Carob cake** £8
Chocolate ganache, orange sorbet, chocolate crumble
- Tiramisu** £7
With Amaretto

STARTERS

- Beetroot hummus** £12
Beetroot hummus, goat cheese crumble, toasted pumpkin seeds and chickpea, granny smith apple, herb grissini
- Gratinated scallops** £16
Gratinated scallops, with parmesan cheese, garlic and breadcrumbs
- Charcuterie board** £14
Parma ham, Milano salami, garlic sausage, caper berries, grana padano, brie cheese, Dandy's focaccia
- House made tortellini** £15
House made tortellini filled with spinach, tarragon and smoked pancetta
- Local Jersey crab** £16
Local Jersey Crab meat and asparagus, crab croquette, lemon lime mayo, Jerusalem artichoke

MAINS

- Gnocchi** £18
House made gnocchi, seasonal vegetables, aged cheese espuma, star anise carrot purée
- Ribeye steak** £28
Prime cut Ribeye steak (250g), chunky chips, peppercorn sauce, Chestnut mushrooms with thyme
- Duck breast** £27
Pan fried duck breast, potato terrine, oven roasted beetroot and chicory endive, orange jus
- Rack of lamb** £29
Best end rack of lamb, bread souffle with pancetta, star anise carrot purée, green beans
- Fish of the day** £26
Fish of the day, broad beans and samphire, bearnaise sauce, new potatoes (Jersey royals when in season)
- Veal ragu** £22
Rich veal ragu with chives gnocchi, aged cheese espuma
- Chicken breast** £20
Corn fed chicken breast, potato rosti, jus and heritage carrots