

A unique culinary experience
with the most beautiful views by the
Lake Bled awarded by prestigious
The Michelin Plate 2020 & 2021,
Recommended by Michelin Guide 2022
and 3 Gault&Millau toques 2021 & 2023.

JULIJANA
RESTAVRACIJA • RESTAURANT
GRAND HOTEL TOPLICE



Bled local selection

Carniola does not have a tastier scene than this one:
the local food is truly heaven's twin.

The "Gorenjska selection" menu

Starting off Gorenjska-style.

Cold-smoked Zupan trout, horseradish crumble, Prnikar yoghurt ice cream with lemon, beet and apple chips, chive espuma and Andrejc currant jelly



Tradition with a modern makeover.

Porcini consommé with a buckwheat raviolo stuffed with Bled cheese, homemade onion jam and parsley leaf foam



Gorenjska has pretty sights and tasty food!

Local lamb (leg confit and saddle with a herb crust), Jenko carrot soufflé with thyme, rosemary oil, sweet potato chips with garlic, and kohlrabi fondant with a smoked bean purée filling



Sweet Gorenjska treats

Hazelnut crème brûlée, homemade peach compote gel, mohant cheese espuma with vanilla, chocolate sponge, honeycomb and ice cream of cherries steeped in Teran liqueur

Pralines from a local provider with homemade dried fruit, tarragon or nut filling

4-course menu 76 €
4-course menu with wine pairing (4 x 0,1L) 102 €

Tasting menu

Marinated scallops, coconut and red radish jelly, pickled cauliflower with vanilla, passion fruit gel, citrus fillets, and basil dressing

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Aged beef tartare, truffle emulsion, Ossetra caviar, herbal blini, pancetta crisps, and marinated shallots

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“Double soup” – Soup of roasted carrot with ginger, green pea soup with mint, crab and coriander fritter

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Home-made ravioli with crayfish tails, lemon, thyme and coriander, roasted artichokes, sauce américaine, and dehydrated persimmon

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Risotto with local porcini mushrooms and slices of smoked goose breast, roasted duck liver, beetroot foam, and Jerusalem artichokes

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Fillet of Adriatic John Dory, potato fondant, quince cream, roasted pumpkin, and frothy lovage sauce

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Milk-fed veal fillet and aged cheeks with cinnamon and star anise, stuffed leek with sweet potatoes, flambéed plums with coffee liqueur and sage sauce

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Pear mille-feuille in saffron, ginger, and tangerine gel, chocolate ganache with passion fruit, toffee caramel ice cream, mango foam, and peanut sauce

or

A Chef selection of cheeses

4-course menu 76 €

4-course menu with wine pairing (4 x 0,1L) 102 €

5-course menu 90 €

5-course menu with wine pairing (5 x 0,1L) 120 €

6-course menu 99 €

6-course menu with wine pairing (6 x 0,1L) 141 €

8-course menu 116 €

8-course menu with wine pairing (8 x 0,1L) 168 €

If you have any food allergies or intolerances, please speak to your waiter before ordering.



GRAND HOTEL TOPLICE

SAVA HOTELI BLED



Grand Hotel Toplice, Cesta svobode 12, 4260 Bled

www.sava-hotels-resorts.com

All prices are in EUR and are inclusive of V.A.T. The price list is valid from 14. 9. 2023. We reserve the right to change prices.