

Unique culinary experience
with the most beautiful views by the
Lake Bled awarded by prestigious
The Michelin Plate 2020 and
3 Gault&Millau toques awards.

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

Let's kick things off with beans and tepka pears...

Gorenjska bean spread with dried tepka pears, house bread with walnuts,
aspic of smoked trout from the Zupan Fish Farm in Nomenj, and Prnikar house
yoghurt from Zgornje Gorje with fresh horseradish

A: 1, 3, 6, 7, 8, 12



What else did the Bled Castle lord eat?

Clear capon soup with root vegetables and quail's egg

A: 1, 3, 9



Gorenjska has pretty sights and tasty food!

Aged capon breast and roe deer medallion wrapped in local herbs,
potato rolled dumpling with tarragon and Prnikar cottage cheese from Zgornje Gorje,
cream of anise and carrots from the Jenko Farm in Kranj,
foam of mohant, a protected Bohinj cheese

A: 1, 3, 7, 10, 9, 12



Sweet Gorenjska treats

Cream cake with Bohinj gin and a hazelnut centre,
dried pear ice cream, redcurrant wine gel, mint dust,
millet and milk porridge with prunes and Gregorc apples from Podbrezje

A: 1, 3, 7, 8, 12

4-course menu 56 €
4-course menu with wine pairing (4 x 0,1L) 79 €

Tasting menu

Slices of Adriatic tuna with soy sauce, sturgeon caviar, lime dressing, fried amaranth and cucumber ice cream with pomegranate

A: 1, 3, 4, 6, 7, 11, 12



Venison carpaccio and cranberry gel, pumpkin seed crumble, watercress mayonnaise, Dijon mustard emulsion and a thyme cracker

A: 1, 3, 7, 9, 10



Aubergine soup, fried potatoes with aubergine caviar and parsley sponge

A: 1, 3, 7, 9



Roasted tail of Adriatic langoustine, lentil duo with leeks, shiitake mushroom cream, a shot of clear langoustine soup with lemongrass and cardamom foam

A: 1, 2, 3, 7, 9



Aged quail breast and goose liver foam, butternut squash soufflé, black walnuts, chickpea cream with coconut, root vegetables and goji berries

A: 1, 7, 8, 9, 12



Krškopolje pork belly, milk-fed veal fillet and veal tail confit with port, buckwheat groats fried in herbs, vegetables and beetroot cream

A: 1, 3, 7, 9, 12



Dark and milk chocolate mousse, mint foam, wild strawberry sorbet, nut sponge and fried marzipan praline

A: 1, 3, 6, 7, 8

or

A selection of cheeses

A: 1, 3, 7, 12

3-course menu 56 €

3-course menu with wine pairing (3 x 0,1L) 74 €

Couvert, cold or warm starter, main dish and dessert;
selection from the tasting menu

5-course menu 69 €

5-course menu with wine pairing (5 x 0,1L) 99 €

Couvert, cold starter, soup, warm starter, main dish and dessert;
selection from the tasting menu

7-course menu 99 €

7-course menu with wine pairing (7 x 0,1L) 140 €

A = Allergens

- 1** Cereals which contain gluten, or products made from them (wheat, rye, oats, spelt, kamut and his hybridised strains)
- 2** Shellfish and products made from them
- 3** Eggs and products made from them
- 4** Fish and products made from them
- 5** Peanuts and products made from them
- 6** Soybean and products made from it
- 7** Milk and milk products (including lactose)
- 8** Nuts and products made from them (hazelnuts, walnuts, almonds, cashew, American walnut, Brazil nuts, pistachios, macadamia nuts and Queensland nuts)
- 9** Leaf celery and products made from it
- 10** Mustard seed and products made from it
- 11** Sesame seed and products made from it
- 12** Sulphur dioxide and sulphites when the concentration is greater than 10 mg/kg or 10 mg/L, expressed as SO₂
- 13** Lupines and products made from them
- 14** Molluscs and products made of them



GRAND HOTEL TOPLICE

SAVA HOTELI BLEĐ



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All prices are in EUR and are inclusive of V.A.T.

The price list is valid from 1st of July 2020. We reserve the right to change prices.