

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, 2023, 2024 & 2025,
and 3 Gault&Millau toques 2021, 2023 & 2026.

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.

Crème brûlée with Bled cheese, dried pear chutney, beetroot foam,
pickled grapes, rosemary cracker, and walnut crumble

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Tradition with a modern makeover.

Zupan zander fillet poached in butter, baby spinach and wild garlic
pesto donut, smoked swede, celeriac and apple sauce

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Gorenjska has pretty sights and tasty food!

Matured venison cheeks and roasted pheasant breast, smoked gnocchi with
dry sausage, roasted glazed carrots, parsnip cream, marinated kale,
red cabbage chips, and blackcurrant sauce

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Sweet Gorenjska treats.

Pumpkin mousse with elderberries, chestnut ice cream with dark chocolate, meringue
with wild blueberries, buckwheat croquant, hazelnut foam, and lemon balm caviar

4-course menu 80 €
4-course menu with wine pairing (4 glasses) 116 €

Tasting menu

Saffron panna cotta, marinated scallops, yuzu ice cream,
wakame foam, basil crumble, and parsley chips

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Capon terrine with truffles and baby spinach, marinated asparagus,
Hollandaise espuma, lamb's lettuce, and tahini dressing

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Creamy langoustine soup, cauliflower flan, coconut foam with curry and cuttlefish tuile

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Fried monkfish fillet in a herb crust, mango and passion fruit dumplings,
parsnip cream, edamame, tarragon sauce, and dill powder

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Seared veal tail confit with gravy, ravioli with cabbage
and pancetta, spring onion, and glazed swede

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Roasted shi drum fillet, risotto with young peas, sautéed artichokes
and broccoli, herb sponge, lemongrass, and sour cherry foam

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Stuffed pork tenderloin with wild garlic and seared Iberian pork belly,
soufflé with new potatoes and leek, Vadouvan sauce, roasted
parsnips and shallots, and roasted carrot cream with fennel

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Dark chocolate cream with raspberries and elderflower, pistachio gel, Coco Loco
ice cream, rose crumble, lemon balm foam, violet meringue, and honeycomb

or

A Chef selection of cheeses

4-course menu 80 €

4-course menu with wine pairing (4 glasses) 116 €

5-course menu 95 €

5-course menu with wine pairing (5 glasses) 135 €

6-course menu 108 €

6-course menu with wine pairing (6 glasses) 156 €

8-course menu 124 €

8-course menu with wine pairing (8 glasses) 184 €

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



Rikli's

vegetarian menu

Beetroot tartare, lamb's lettuce mousse, sour cream gel, rosemary cracker, pickled radish, leafy greens, and fried buckwheat groats



Herb noodles with creamy smoked pumpkin sauce, fried mushroom balls, glazed broccoli and hazelnut cream



Fried polenta with herbs and young goat's cheese foam, oat and cauliflower patty, roasted carrots, celeriac and spring garlic cream, baby spinach sauce



Apple tarte Tatin, sour milk and lavender foam, ganache with honey, roasted plum ice cream, camomile and hazelnut crumble

4-course meni 80 €



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 1. 4. 2026. We reserve the right to change prices.