

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,
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.

Venison pâté with cherry jelly, Pokljuka porcini mushroom aspic,
hazelnut and parsley root cream, apple chutney and red beet mousse



Tradition with a modern makeover.

Pot barley risotto with Jenko's root vegetables, tepka pear cream, smoked trout
and catfish roll with baby spinach, sweet corn foam and red cabbage lace



Gorenjska has pretty sights and tasty food!

Carrot mosaic with pepper dust, „žlikrof“ raviolo with smoked Prnikar's cottage cheese
and herbs, butternut squash sponge from Jenko's farm, Krškopolje pork
with cinnamon and star anise sauce, onion crisps



Sweet Gorenjska treats.

Terrine of white chocolate and Andrejc's redcurrant, blueberry waffle,
foam from Prnikar's yoghurt with white chocolate, chestnut
cream with local honey and buckwheat ice cream

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

4-course menu 76 €
4-course menu with wine pairing (4 glasses) 102 €

Tasting menu

Piran sea bass ceviche, black garlic crisps, passionfruit dressing, crab sponge, balsamic vinegar caviar, cucumber, and radish

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Aged saddle of veal, vitello tonnato espuma, goose liver, dehydrated celery root, pickled chanterelles, arugula, and carrot dressing

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Roasted Jerusalem artichoke soup, fagottini with dried pear, parmesan foam, and crisps

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Slice of cuttlefish with saffron, homemade gnocchi with orange, pak choi, black olive cream and pomegranate foam

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Sweetcorn and duck liver crème brûlée, roasted bell pepper cream, and glazed artichoke

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Poached zander filet with parsley leaf foam, new potatoes with king crab, horseradish, and chives, and caramelised fennel

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Roast duck breast and confit duck leg, courgette flan, hazelnut cream, glazed parsnip, red wine crisps, and herb sauce with honey

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Brownie crumble, fig marmalade, red grape ice cream, kumquat foam, almond cream, and apricot jelly

or

A Chef selection of cheeses

4-course menu 76 €

4-course menu with wine pairing (4 glasses) 102 €

5-course menu 90 €

5-course menu with wine pairing (5 glasses) 120 €

6-course menu 99 €

6-course menu with wine pairing (6 glasses) 141 €

8-course menu 116 €

8-course menu with wine pairing (8 glasses) 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 1st August 2024. We reserve the right to change prices.