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 & 2026,
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

Lobster and pike-perch terrine with seasonal vegetables, mango salsa,
avocado cream with orange, coriander crumble, cucumber and dill ice cream

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Layered smoked beef tongue and duck liver, pickled chanterelles,
glazed pear, garden salad and roasted pepper dressing

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Clear porcini mushroom consommé with herb quenelle,
stuffed morels and glazed baby carrots

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Adriatic Sea bass roulade with scallop and basil, squid ink noodles with
lobster bisque, summer vegetables, roasted leek and coconut-coriander sauce

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Barbarie duck breast, young corn and zucchini risotto, pak choi,
roasted cauliflower cream and pomegranate sauce

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Roasted Adriatic John Dory fillet, parsley soufflé, beurre blanc
with caviar, curry tempura fennel, tomato-parmesan gel

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Herb-crusted ribeye steak, seared veal sweetbread, Périgourdine sauce, roasted
celeriac purée, purple potato dauphinoise, romanesco and glazed green beans

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Curd cheese mousse with wild berries, papaya and mango sorbet, cinnamon
crumble, pain d'épices, banana espuma and warm caramel sauce

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.

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 20. 7. 2026. We reserve the right to change prices.