

# *Jezero Lounge*



**GRAND HOTEL TOPLICE**

SAVA HOTELI BLEĐ





# Za začetek

To begin

»Dilca« lokalnih mesnin, sirov in vložene kisle zelenjave (200 g)

Local charcuterie and cheese board with pickled vegetables (200 g)

**29,90 €**

A: 6, 7, 8, 9, 10, 12



**Goveji carpaccio s črnimi tartufi**  
(carpaccio, solatka, marinirana čebula, redkvica, pastinakova krema, sveži tartufi, parmezan, gorčični preliv)

Beef carpaccio with black truffles  
(carpaccio, mixed leaves, marinated onion, radish, parsnip purée, fresh truffles, Parmesan, mustard dressing)

**29,90 €**

A: 5, 6, 7, 8, 9, 10, 12



**Carpaccio hobotnice in jadranske kozice v oljčni tapenadi, mangova salsa, avokadova krema, solatka in citrusov preliv**

Octopus carpaccio with Adriatic prawns in an olive tapenade, mango salsa, avocado cream, mixed leaves and citrus vinaigrette

**29,90 €**

A: 2, 4, 6, 7, 8, 9, 10, 12



### Cezarjeva solata s piščancem

(zelena solata, rezine piščanca, popečena slanina, krušne kocke, parmezan, češnjev paradižnik, cezarjev preliv)

Chicken Caesar salad

(lettuce, sliced chicken breast, crispy bacon, croutons, Parmesan, cherry tomatoes, Caesar dressing)

**22,00 €**

A: 1, 3, 6, 7, 8, 9, 12



### Solata Niçoise

(listnata solata, fileji sardel, file tune, češnjev paradižnik, stročji fižol, jajce, olive Kalamata, pomarančni preliv)

Niçoise salad

(mixed leaf salad, cherry tomatoes, green beans, egg, anchovy fillets, tuna, Kalamata olives, orange vinaigrette)

**26,00 €**

A: 2, 3, 4, 7, 8, 9, 10, 12



### Listnata solata z gorgonzolo, popečeno hruško, orehi, falaflom in tzatziki prelivom

Leaf salad with Gorgonzola, roasted pear, walnuts, falafel and tzatziki dressing

**21,00 €**

A: 6, 7, 8, 9, 10, 12



### Dnevna juha

Soup of the day

**9,90 €**

A: 1, 3, 7, 8, 9, 10, 12

# Za nadaljevanje

To follow

Pappardelle z mlado koruzo, panceto,  
crème fraîche in repom jastoga

Pappardelle with sweetcorn, pancetta,  
crème fraîche and lobster tail

**44,00 €**

A: 1, 2, 4, 6, 7, 8, 9, 10, 12



Rižota z jadranskimi kozicami, provansalsko  
zelenjavo in marinirano mlado špinačo

Risotto with Adriatic prawns, Provençal  
vegetables and marinated baby spinach

**32,00 €**

A: 2, 4, 7, 9, 12



Rižota z brokolijem in cheddar sirom na marinirani rukoli,  
holandsko omako in popečenimi šampinjoni

Risotto with broccoli and Cheddar on marinated rocket,  
Hollandaise sauce and sautéed mushrooms

**22,00 €**

A: 1, 6, 7, 9, 12



»Luisa« burger

(bombetka s sezamom, 100 % govedina Black Angus, rezine  
gosjih jeter, coleslaw solata, staran sir, solata, slanina,  
paradižnik, domača BBQ omaka in ocvrt krompirček)

»Luisa« burger

(sesame bun, 100% Black Angus beef, slices of foie gras,  
coleslaw, aged cheese, lettuce, bacon, tomato,  
homemade BBQ sauce and French fries)

**29,90 €**

A: 1, 5, 6, 7, 8, 9, 10, 12



Pečena jagnječja zarebrnica in zeliščna omaka (250 g), korenčkova krema, domači štruklji, glazirana sezonska zelenjava

Roasted rack of lamb with herb jus (250 g), carrot purée, homemade rolled dumplings and glazed seasonal vegetables with herb dressing

**42,00 €**

A: 6, 7, 8, 9, 10, 12



Pečen jastog z maslom z limono in mladim česnom (2 kom), pečena sezonska zelenjava in omake (tirolska, chimichurri, aioli)

Roasted lobster with lemon and young garlic butter (2 pcs), served with roasted seasonal vegetables and sauces (Tyrolean, chimichurri, aioli)

**139,00 €**

A: 2, 4, 5, 6, 7, 8, 10, 12



Ocvrt krompirček (porcija)

French fries (portion)

**9,90 €**

## Solata

Salad

Solata (po vašem izboru)

Salad of your choice

**12,00 €**

A: 6, 7, 8, 9, 10, 12



# *Kosi zorjene govedine*

## Dry-Aged Beef Selection

Cowboy steak (Škotska, na kosti, grain fed)

Cowboy steak (Scotland, bone-in, grain fed)

**15,00 €**/100 g



Rib-eye steak (Urugvaj, grass fed)

Rib-eye steak (Uruguay, grass fed)

**16,00 €**/100 g



Rump steak (Avstralija, grain fed)

Rump steak (Australia, grain fed)

**15,00 €**/100 g



# *Omaka za steak*

## Sauces for steak

Yum Yum omaka

Yum Yum sauce

**3,00 €**

A: 1, 6, 8, 9, 10, 12

Porto omaka

Port wine sauce

**4,00 €**

A: 1, 6, 8, 9, 10, 12

Cowboy maslena omaka

Cowboy butter

**3,00 €**

A: 1, 6, 8, 9, 10, 12

# Priloge

## Sides

Pire krompir z drobnjakom  
Mashed potatoes with chives

**5,00 €**

A: 7

Pire krompir s črnimi tartufi  
Mashed potatoes with black truffles

**7,00 €**

A: 6, 7

Zelenjava z žara  
Grilled vegetables

**5,00 €**

A: 9

Medena sezonska zelenjava  
Honey-glazed seasonal vegetables

**4,00 €**

A: 7, 9

# Nekaj sladkega

## Something Sweet

Malina  
(malinova panna cotta, vanilijev sladoled,  
pistacijev biskvit, listnato testo  
z moussom bele čokolade in malinov gel)

Raspberry  
(raspberry panna cotta, vanilla ice cream,  
pistachio sponge, puff pastry  
with white chocolate mousse and raspberry gel)

**13,00 €**

A: 1, 3, 5, 6, 7, 8, 12

**Pavlova**

(Pavlova, pasijonkina krema, jagodni sladoled, drobljenec, jagodičevje)

**Pavlova**

(Pavlova, passion fruit cream, strawberry ice cream, crumble, berries)

**10,90 €**

A: 1, 3, 5, 6, 7, 8, 9, 10, 12

**Originalna blejska kremna rezina**  
(Originalna blejska kremna rezina, krokant, jagodičevje, sadna omaka, sladoled)

**Original Bled Cream Cake**

(Original Bled Cream Cake, croquant, berries, fruit sauce, ice cream)

**9,90 €**

A: 1, 3, 7, 8, 12

**Čokolada**

(čokoladni sufle, malinova omaka, drobljenec, jagodičevje, pomarančni sladoled)

**Chocolate**

(chocolate soufflé, raspberry sauce, crumble, berries, orange ice cream)

**14,10 €**

A: 3, 5, 6, 7, 8, 10

**Sladoledna kupa z jagodičevjem (3 kepice)**  
Ice cream sundae with berries (three scoops)

**15,00 €**

A: 3, 4, 5, 6, 7, 8

**Sladoled**

Ice cream

**4,60 € / kepico (scoop)**

A: 3, 4, 5, 6, 7, 8



*Vinska karta*

Wine card

## Šampanjci

### Champagnes A: 12

	0,75L
Veuve Clicquot Brut, Reims, Champagne, Francija	<b>130,00 €</b>
Veuve Clicquot Rosé, Reims, Champagne, Francija	<b>160,00 €</b>
Taittinger Comtes de Champagne, Reims, Champagne, Francija	<b>368,00 €</b>
Dom Perignon, Reims, Champagne, Francija	<b>650,00 €</b>
Krug Grande Cuvée, Reims, Champagne, Francija	<b>378,00 €</b>
Armand de Brignac Brut, Reims, Champagne, Francija	<b>480,00 €</b>
Louis Roederer Brut Rosé, Reims, Champagne, Francija	<b>110,00 €</b>

## Penine

### Sparkling wines A: 12

	0,1L	0,75L
Medot Brut, Goriška brda, Primorje, Slovenija		<b>70,00 €</b>
Medot Rosé, Goriška brda, Primorje, Slovenija		<b>72,00 €</b>
Medot Millésime, Goriška brda, Primorje, Slovenija		<b>90,00 €</b>
Bjana Brut, Goriška brda, Primorje, Slovenija	<b>10,00 €</b>	<b>75,00 €</b>
Bjana Rosé, Goriška brda, Primorje, Slovenija	<b>10,00 €</b>	<b>75,00 €</b>
Bjana Cuvée Prestige, Goriška brda, Primorje, Slovenija		<b>80,00 €</b>

## Bela vina

### White wines A: 12

	0,1L	0,75L
Chardonnay Pullus, Ptujška klet, Štajerska Slovenija, Podravje, Slovenija	<b>10,00 €</b>	<b>75,00 €</b>
Sauvignon Blanc Seven Numbers, Puklavec Family Wines, Štajerska Slovenija, Podravje, Slovenija	<b>7,00 €</b>	<b>50,00 €</b>
Zelen, Burja, Vipavska dolina, Primorje, Slovenija		<b>70,00 €</b>
Sivi Pinot, Movia, Goriška brda, Primorje, Slovenija		<b>70,00 €</b>
Rebula, Mlečnik, Goriška brda, Primorje, Slovenija		<b>70,00 €</b>
Malvazija, Monterosso, Hrvaška Istra, Hrvaška		<b>70,00 €</b>
Chablis Grand Cru Les Blanchots, Laroche, Burgundija, Francija		<b>190,00 €</b>

## Rose vina

Rose wine A: 12

	0,1L	0,75L
Rosé, Batič, Vipavska dolina, Primorje, Slovenija	<b>8,00 €</b>	<b>60,00 €</b>
Rosé, Ščurek, Goriška brda, Primorje, Slovenija	<b>8,50 €</b>	<b>65,00 €</b>

## Oranžna vina

Orange wines A: 12

Zaria, Batič, Vipavska dolina, Primorje, Slovenija	<b>85,00 €</b>
Lunar Chardonnay, Movia, Goriška brda, Primorje, Slovenija	<b>80,00 €</b>

## Rdeča vina

Red wines A: 12

	0,1L	0,75L
Veliko rdeče, Movia, Goriška brda, Primorje, Slovenija	<b>130,00 €</b>	
Merlot Opoka, Marjan Simčič, Goriška brda, Primorje, Slovenija	<b>150,00 €</b>	
Cabernet Sauvignon Bagueri, Klet Goriška Brda, Goriška brda, Primorje, Slovenija	<b>8,50 €</b>	<b>65,00 €</b>
Modri Pinot, Kristančič, Goriška brda, Primorje, Slovenija	<b>8,50 €</b>	<b>65,00 €</b>
Barbera Lanthieri, Vipava 1894, Vipavska dolina, Primorje, Slovenija	<b>7,50 €</b>	<b>55,00 €</b>
Château Corton Grancey Grand Cru, Louis Latour, Burgundija, Francija	<b>190,00 €</b>	

## Sladka vina

Sweet wines A: 12

	0,1L	0,75L
Cuvée Maximus 777, Ptujška klet, Štajerska Slovenija, Podravje, Slovenija	<b>10,00 €</b>	<b>75,00 €</b>

# Žgane pijače

## Spirits

**Slovenske žgane pijače / Slovenian Spirits** 0,03L  
Slivovka Pigmalion **7,50 €**  
Sofija Rebula, Jakončič **7,80 €**

**Konjak / Cognac** 0,03L  
Rémy Martin XO **35,00 €**  
Hennessy Richard **216,00 €**

**Vinjak / Brandy** 0,03L  
Vinjak Pilon **24,00 €**

**Viski / Whisky** 0,03L  
Chivas Regal 18 YO **13,50 €**  
Glenmorangie **13,00 €**  
Four Roses **9,90 €**  
Royal Salute 21 YO **26,50 €**  
Nikka from the Barrel **15,60 €**  
Laphroaig 10 YO **13,00 €**

**Gin** 0,03L  
Bombay Sapphire **8,80 €**  
Tanqueray No. Ten **12,00 €**  
Mare **12,00 €**  
Monkey 47 **13,20 €**

**Vodka** 0,03L  
Grey Goose **13,00 €**  
Beluga **12,00 €**

# Grenčice

## Bitters

0,03L  
Pelinkovec Ultimus **8,00 €**  
Campari Bitter **6,50 €**  
Amaro Montenegro **6,60 €**  
Ramazzotti Rosato **6,40 €**

## Vermut

### Vermouth

0,1L

Martini Dry	7,00 €
Martini Rosso	7,00 €
Martini Bianco	7,00 €

## Likerji

### Liqueurs

0,03L

Grand Marnier	8,00 €
Cointreau	7,40 €

## Koktajli

### Cocktails

Charlie Chaplin Marelično žganje / apricot brandy, gin, limetin sok / lime juice, simple sirup / simple syrup	15,00 €
French '75 Gin, limonin sok / lemon juice, sladkor / sugar, šampanjec / champagne	17,00 €
Gin Fizz Gin, limonin sok / lemon juice, sladkor / sugar, soda / soda water	11,50 €
Negroni Gin, Campari, vermut / vermouth	12,50 €
A. P. Whisper Tequila, Cointreau, limonin sok / lemon juice, agava sirup / agave syrup, orange bitters, chili salt, jalapeño	17,00 €
Velvet Elegance Vodka citron, Grand Marnier, limonin sok / lemon juice, simple sirup / simple syrup, Chambord liker / Chambord Liqueur	17,00 €
Triglav Grand Martini Gin, vermut / vermouth , borovničev liker / blueberry liqueur	15,00 €
Aperol Spritz Aperol, penina prosecco / prosecco, sodavica / soda water	14,50 €
Ultimus Spritz Ultimus, penina prosecco / prosecco, sodavica / soda water	14,50 €
Rosato Spritz Ramazzotti Aperitivo Rosato, penina prosecco / prosecco, sodavica / soda water	14,50 €

# Piva

Beer A: 1

Union	ST./B. 0,33L	<b>5,90 €</b>
Laško	ST./B. 0,33L	<b>5,90 €</b>
Radler	ST./B. 0,5L	<b>6,00 €</b>
Heineken	ST./B. 0,33L	<b>6,70 €</b>
Erdinger	ST./B. 0,5L	<b>7,70 €</b>
Erdinger (brezalkoholno / non-alcoholic)	ST./B. 0,5L	<b>7,70 €</b>
Chimay Blue (temno / dark)	ST./B. 0,33L	<b>8,70 €</b>

# Brezalkoholne pijače

Non alcoholic drinks

Sokovi / Juices	ST./B. 0,2L	<b>5,10 €</b>
Coca Cola, Fanta, Sprite	ST./B. 0,25L	<b>5,10 €</b>
Bitter Lemon	ST./B. 0,25L	<b>5,10 €</b>
Tonic Water	ST./B. 0,25L	<b>5,10 €</b>
Radenska / Sparkling water	ST./B. 0,25L	<b>3,90 €</b>
Radenska / Sparkling water	ST./B. 0,75L	<b>6,60 €</b>
Voda Naturella / Still water	ST./B. 0,25L	<b>3,90 €</b>
Voda Naturella / Still water	ST./B. 0,75L	<b>6,60 €</b>

# Topli napitki

## Hot drinks

Espresso	4,00 €
Macchiato A: 7	4,30 €
Capuccino A: 7	4,60 €
Kava z mlekom / Espresso with milk A: 7	4,60 €
Kava s smetano / Espresso with whipped cream A: 6, 7	4,70 €
Bela kava / White coffee A: 7	5,30 €
Latte macchiato A: 7	5,30 €
Brezkofeinska kava / Decaf coffee - Espresso	4,00 €
Brezkofeinska kava / Decaf coffee - Macchiato A: 7	4,30 €
Brezkofeinska kava / Decaf coffee - Cappuccino A: 7	4,60 €
Brezkofeinska kava / Decaf coffee - Bela kava / White coffee A: 7	5,30 €
Čaji Ronnefeldt / Ronnefeldt teas	5,30 €





**Vegansko**  
Vegan



**Vegetarijansko**  
Vegetarian



**Brez glutena**  
Gluten free



**Vsebuje ribe**  
Contains fish



**Vsebuje govedino**  
Contains beef



**Vsebuje piščanca**  
Contains chicken



**Vsebuje svinjino**  
Contains pork



**Vsebuje jagnetino**  
Contains lamb

## A = ALERGENI / ALLERGENS

- 1 Žita, ki vsebujejo gluten ali proizvodi iz njih** (pšenica, rž, ječmen, oves, pira, kamut in njegove križane vrste)  
Cereals which contain gluten, or products made from them (wheat, rye, oats, spelt, kamut and his hybridised strains)
- 2 Raki in proizvodi iz njih**  
Shellfish and products made from them
- 3 Jajca in proizvodi iz njih**  
Eggs and products made from them
- 4 Ribe in proizvodi iz njih**  
Fish and products made from them
- 5 Arašidi in proizvodi iz njih**  
Peanuts and products made from them
- 6 Zrnje soje in proizvodi iz nje**  
Soybean and products made from it
- 7 Mleko in mlečni izdelki** (vključno z laktozo)  
Milk and milk products (including lactose)
- 8 Oreški in proizvodi iz njih** (lešniki, orehi, mandeljni, indijski oreščki, ameriški oreh, brazilski oreščki,

pistacija, makadamija in orehi Queensland)  
Nuts and products made from them (hazelnuts, walnuts, almonds, cashew, American walnut, Brazil nuts, pistachios, macadamia nuts and Queensland nuts)

- 9 Listna zelena in proizvodi iz nje**  
Leaf celery and products made from it
- 10 Gorčično seme in proizvodi iz njega**  
Mustard seed and products made from it
- 11 Sezamovo seme in proizvodi iz njega**  
Sesame seed and products made from it
- 12 Žveplov dioksid in sulfiti, če je koncentracija večja kot 10 mg/kg oz. 10 mg/L, izraženi kot SO<sub>2</sub>**  
Sulphur dioxide and sulphites when the concentration is greater than 10 mg/kg or 10 mg/L, expressed as SO<sub>2</sub>
- 13 Volčji bob in proizvodi iz njega**  
Lupines and products made from them
- 14 Mehkužci in proizvodi iz njih**  
Molluscs and products made of them

Vse cene so v EUR in vključujejo DDV. Cenik velja od 20. 4. 2026. Pridružujemo so pravico do spremembe cen.  
All prices are in EUR and are inclusive of VAT. The price list is valid from 20. 4. 2026.

We reserve the right to change prices.



## **SAVA HOTELI BLED**

SAVA HOTELS & RESORTS

Grand Hotel Toplice, Cesta svobode 12, 4260 Bled

[www.sava-hotels-resorts.com](http://www.sava-hotels-resorts.com)