

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
and 3 Gault&Millau toques 2021.

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.

Aspic of smoked Zupan trout with Prnikar yoghurt and Jenko apples,
dried pear ice cream and roasted pepper dressing with homemade vinegar



Tradition with a modern makeover.

Homemade tagliatelle with morels, dehydrated egg yolk,
Jenko potato foam with lovage and fried Jerusalem artichoke



Gorenjska has pretty sights and tasty food!

Saddle of rabbit stuffed with roasted hazelnuts and wrapped in bacon, rabbit thigh confit,
Savoy cabbage, homemade buckwheat gnocchi, parsley root, shallot and meat sauce with herbs



Sweet Gorenjska treats

Prnikar cottage cheese panna cotta with mixed berries,
Andrejc currant sauce, home-grown mint gel, milk ice cream

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

4-course menu 66 €
4-course menu with wine pairing (4 x 0,1L) 92 €

Tasting menu

Lamb, vegetable and herb terrine, carrot gel, lamb's lettuce, smoked milk cream, fermented garlic dressing, and homemade pickled vegetables

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Smoked eel, compressed fennel, rice panna cotta, saffron ice cream, beetroot powder, passion fruit caviar and parsley dressing

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Cream of kale soup with purple potato crisps, homemade tortellini with morels, red orange mousse and chive oil

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Glazed crayfish tails, Hokkaido pumpkin risotto, bok choy, pine nut cream, basil sponge cake and frothy lemongrass sauce

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Duck liver crème brûlée, rhubarb gel, pear in homemade spirit, waffle with truffles and wine mousse

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Piran sea bass fillet with garden vegetables and basil in brick pastry, broccoli cream, glazed celeriac, Ossetra caviar and fish mousse with anise

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Saddle of roe deer with coriander crust, veal spider steak coated in panko breadcrumbs, red cabbage noodles, cream of smoked lentils, shallot and local honey and orange sauce

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Coconut cake with mango, pineapple cream, raisin and sweet wine ice cream, Caribbean rum mousse, chocolate crumble, and Baileys sauce

or

A Chef selection of cheeses

4-course menu 66 €

4-course menu with wine pairing (4 x 0,1L) 92 €

5-course menu 80 €

5-course menu with wine pairing (5 x 0,1L) 110 €

6-course menu 90 €

6-course menu with wine pairing (6 x 0,1L) 126 €

8-course menu 104 €

8-course menu with wine pairing (8 x 0,1L) 152 €

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

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 2nd December 2022. We reserve the right to change prices.