

An unique culinary experience
with the most beautiful views by the
Lake Bled awarded by prestigious
The Michelin Plate 2020 and
3 Gault&Millau toques.

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

Let's kick things off with porcini and tepka pears...

Porcini panna cotta, a layered mix of local vegetables and young cheese from the Prnikar farm,
local herb dressing and tepka pear chutney

•

What else did the Bled Castle lord eat?

A raviolo with smoked Zupan trout and fresh horseradish, local cabbage,
parsley sponge and milky anise foam

•

Gorenjska has pretty sights and tasty food!

Venison tender-loin with a crust of fresh coriander and a veal sweetbread steak,
a Bled dumpling with lemon, red cabbage cream, root vegetables
and prune sauce

•

Sweet Gorenjska treats

Tepka pear cake with white chocolate and redcurrant jelly,
Bohinj gin foam with sour cherry, walnut croquant,
apple ice cream with spices and raspberry gel

4-course menu 65 €

4-course menu with wine pairing (4 x 0,1L) 90 €

Tasting menu

Tomato terrine, basil sponge cake, tomato coulis, burratina d' Andria,
tomato-heart ice cream, herbal pesto, dried tomato vinaigrette

•

Marinated octopus, Vitelotte potato mousse, squid ink tuile,
garden lettuce, mango and passion fruit gel, marinated anchovies,
citrus and coriander emulsion

•

Lobster consommé and its pulp, home-made pasta,
seasonal vegetables, poached quail egg

•

Roasted Adriatic langoustine tail, green beans, parsley root and hazelnut cream,
sautéed broad beans, dehydrated Vipava Valley peaches,
crab sauce and lime leaves

•

Duet of quail, seared Belgian radicchio orange-seasoned,
pumpkin soufflé, porcini mushroom cream, leek,
carrots and quail stock reduction

•

Poached Piran sea bass fillet, saffron risotto,
glazed plums and rosemary oil,
baby spinach and Chardonnay wine reduction

•

Black Angus steak and his aged cheeks, Port wine and honey reduction,
potatoes au gratin with French flowery crust cheese,
tubers cream and grilled vegetables

•

Coconut mousse with mango heart, Joconde biscuit,
passion fruit chutney, yellow peach ice cream, seasonal wild strawberries foam,
lemon balm jelly and Matcha tea powder

or

A Chef selection of cheeses

4-course menu 65 €

4-course menu with wine pairing (4 x 0,1L) 90 €

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) 125 €

8-course menu 115 €

8-course menu with wine pairing (8 x 0,1L) 160 €

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 27th August 2021. We reserve the right to change prices.