

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,
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.

Panna cotta of cornmeal and pumpkin, cold smoked trout tartare, Bled cheese chips, sun-dried tomato gel, pickled parsley root, and roasted pepper dressing

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Tradition with a modern makeover.

Roasted sturgeon fillet, homemade herb noodles, roasted local cabbage with cumin, leek cream with mint, and fish sauce with tarragon

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Gorenjska has pretty sights and tasty food!

Matured local beef cheeks and ribeye with herbs, new potato and chard soufflé, roasted red onion, young peas, cream of beans with bacon, and carrot chips

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Sweet Gorenjska treats.

Ganache with syrup of spruce buds, condensed milk jelly, apples with local honey, white chocolate croquant with beetroot, redcurrant ice cream, and sweet basil foam

4-course menu 80 €

4-course menu with wine pairing (4 glasses) 106 €

Tasting menu

Snow crab salad with celeriac, marinated beetroot,
green apple gel, kalamata olive crumble and lime sorbet

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Colourful veal terrine with tuber vegetables and herb crepes,
chive dressing, marinated sweet carrots, pickled chanterelles,
parsnip cream, and oil with red bell pepper and tomato

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Tomato consommé, raviolo with smoked pumpkin, baby vegetables and basil

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Poached mackerel fillet, roasted cauliflower cream,
shiitake dashi, chive chips, mango sponge and herbs

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Bacon-wrapped rabbit fillet, homemade gnocchi with sage, pea cream with mint,
mustard-glazed pear, tapioca crisps with blueberries, demi-glace with sage and honey

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Black cod fillet, potato risotto with coconut, wild broccoli,
roasted Belgian endive with orange and curry-banana sauce

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Roasted saddle of lamb in tramezzini bread with mint and lamb shank confit, sweet potato
and celeriac pavé, aubergine caviar, young garlic cream, and herbal port wine sauce

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Almond cream with fig compote, lavender ice cream,
caramel sauce with orange, amaretto foam, and Jurka grape gel

or

A Chef selection of cheeses

4-course menu 80 €

4-course menu with wine pairing (4 glasses) 106 €

5-course menu 95 €

5-course menu with wine pairing (5 glasses) 125 €

6-course menu 108 €

6-course menu with wine pairing (6 glasses) 147 €

8-course menu 124 €

8-course menu with wine pairing (8 glasses) 176 €

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 August 1st, 2025. We reserve the right to change prices.