

SWEET GOODBYES

APPLE AND PARSNIP

Apple tart, parsnip ice cream with vanilla,
walnut crumbs, mint
€7.00

WHITE CHOCOLATE AND BLUEBERRIES

White chocolate mousse, blueberry sauce,
butter crumble, red cabbage ice cream
and blueberry ice cream, crackling
€6.80

FRESH GIBANICA AND HOUSE SORBET

€6.50

TARRAGON AND COTTAGE CHEESE

Ljubljana cottage cheese pancakes
with house sorbet
€6.50

POTICA AND VANILLA

LePotica with vanilla sauce
(*Small Potica with walnut filling*)
€6.00

CHOCOLATE AND RASPBERRY

Molten chocolate heart,
raspberry sorbet, raspberries
€7.00



Jezeršek Ljubljanski grad



#jezersek_ljubljanskigrad
#gostilnanagradu



Gostilna Na gradu



TINY CULINARY DELIGHTS

GOOSE AND CHESTNUT

Smoked goose breast, chestnut mousse,
Concord grape marmalade, pear, chervil
€13.00

CELERY AND TROUT

Celery pocket confit stuffed with marinated trout,
baked apple tartare, apple juice
€13.00

CELERY AND BEETS

Celery pockets stuffed with beetroot, baked apple
tartare, apple juice, beetroot crisps
€12.00

DREAM OF KRAINERWURST

Carniolan sausage with horseradish and mustard
€10.50

FROM FRANCI'S PANTRY

*In the scope of the Jezeršek 360° brand,
Franci's Pantry offers a variety of home-made cured
charcuterie
made with love for quality and tradition by
Franci Jezeršek.*

Capocollo smoked ham,
unsmoked salami and sausage
€12.50

TASTE OF PASTURES, MOUNTAIN FLOWERS AND SLOVENIA'S HIDDEN JEWELS

Selection of Slovenian cheeses
€12.50

*Because we want our culinary experience to be enjoyable for all our
guests, we can prepare meals in line
with special dietary requirements upon notice This excludes gluten-
free meals since it is impossible to
eliminate every trace of gluten from our work environment. Further
information on
allergens is available from the waiting staff.*

The price list is valid from 19 September 2022
until further notice.

All prices are in euros. VAT included.

JEZERŠEK GOSTINSTVO D.O.O., Sora 1a, 1215 Medvode,
Slovenia.

VAT ID: SI95669647

WARM PICK-ME-UPS

CAULIFLOWER AND TRUFFLES

Cauliflower soup, fried egg yolk in hazelnuts,
truffle slice
€7.00

SOUP AND CHIVES

Olio soup, chive *štrukelj*, and carrots
€6.00

FRESH FROM THE GARDEN

FREDERICK SALAD WITH CHICKEN

Mixed seasonal lettuce, fried chicken thigh fillets,
young cheese with herbs, pancetta crisps, toasted
bread with Tolminec cheese, and Caesar mayonnaise
dressing
€15.00

FREDERICK SALAD WITH KING PRAWNS

Mixed seasonal lettuce, king prawns, young cheese
with herbs, pancetta crisps, toasted bread with
Tolminec cheese, and Caesar mayonnaise dressing
€16.00

SEASONAL SALAD

€4.60

WARM ENTRÉE

RED CABBAGE AND CARROTS

Smoked roasted red cabbage, porcini and
carrot cream, pickled oyster mushrooms,
porcini powder, leek oil
*vegan
€18.00

CHEF'S RISOTTO

Saffron risotto, sea bream fillet,
salted anchovy foam, tomato
€20.00

CUTTLEFISH AND HORSERADISH

Cuttlefish pasta stuffed with smoked trout,
beetroot cream, beetroot crisps, horseradish sauce,
fresh horseradish, chlorophyll oil
€19.50

KRŠKOPOLJE PIG AND *IDRIJSKI ŽLIKROFI*

Krškopolje pig cutlet, *Idrijski žlikrofi*,
carrot cream, rosemary sauce, blackberries
€22.00

DEER AND PORCINI

Deer tenderloin, cauliflower puree,
profiterole stuffed with cranberries, demi-glace,
porcini foam, pickled mushrooms
€25.00

TROUT AND BUCKWHEAT

Trout fillet with roasted hazelnuts and parsley
crumble, buckwheat with seasonal fruit,
cauliflower cream, fried leek
€19.50

VEAL AND GOOSE

Veal fillet, foie gras, bread crouton, onion marmalade,
jus, truffles
€25.00

FLYING ŽGANCI

Fried chicken thighs with
roasted potatoes
€16.00

LIVER AND POTATOES

Fried veal liver, smoky mashed potatoes, caramelized
apple slices
€12.00