

Dear guests, we kindly ask you to share your opinion about your experience in Gostilna na Gradu on Trip Advisor.

Visit www.tripadvisor.com.

Thank you!



Jezeršek Ljubljanski grad



#jezersek_ljubljanskigrad
#gostilnanagradu



Gostilna Na gradu

TASTING MENU

We aim to make your culinary experience as pleasant as possible. When prior notice is given, meals can be prepared in accordance with our guest's dietary requirements. The only exception is gluten-free dishes as our work environment does not permit traces of gluten to be completely eliminated. Our waiting staff will be happy to provide any additional information regarding allergens.

The price list is valid from 19 September 2022 until cancellation.
Prices are in Euros. Prices include VAT.

JEZERŠEK GOSTINSTVO d.o.o., Sora 1a, 1215 Medvode
VAT ID: S195669647



AMUSE BOUCHE

COLD STARTER

GOOSE AND CHESTNUT

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

or

CELERY AND TROUT

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

WARM CONTINUATION

CUTTLEFISH AND HORSERADISH

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

MAIN COURSE

KRŠKOPOLJE PIG AND *IDRIJSKI ŽLIKROFI*

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

or

TROUT AND BUCKWHEAT

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

DESSERT

APPLE AND PARSNIP

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

or

CHOCOLATE AND BLUEBERRIES

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

Price for 3-course menu: €39.00

Price for 4-course menu: €45.00

SOUP

CAULIFLOWER AND TRUFFLES

Cauliflower soup, fried egg yolk in hazelnuts,
truffle slice

or

SOUP AND CHIVES

Olio soup, chive *štrukelj*, and carrots

ADDITIONAL COURSE

DEER AND PORCINI

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

or

CHEF'S RISOTTO

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

Price for 5-course menu: €51.00

Price for 6-course menu: €60.00