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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 18 September 2023 until cancellation.  
Prices are in Euros. Prices include VAT.  
JEZERŠEK GOSTINSTVO d.o.o., Sora 1a, 1215 Medvode  
VAT ID: SI95669647



## AMUSE BOUCHE

### COLD STARTER

#### DEER AND BLUE FRANKISH

Deer tartare, pickled fennel, blue Frankish grape marmalade, walnut cookie, porcini cream

or

#### RED TROUT AND CELERY

Red trout slices, trout roe, apple juice, celery leaf oil, celeriac and apple tartare, celery cream

### WARM CONTINUATION

#### CUTTLEFISH AND HORSERADISH

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

### MAIN COURSE

#### LAMB AND KALE

Lamb, lamb sauce, roasted pumpkin cream, kale chips, kale pocket stuffed with autumn fruits

or

#### SEA BASS AND PARSNIP

Sea bass roll, creamy parsley sauce, sea bass skin crisps, lemon gel, parsnip purée

### DESSERT

#### KEFIR AND PEAR

Kefir panna cotta, pear sorbet, baked pear, caramel foam, buckwheat lace

or

#### WHITE CHOCOLATE AND ORANGE

Baked white chocolate mousse, roasted autumn pumpkin sponge cake, butter cookie, orange sorbet with rosemary, persimmon

### SOUP

#### BROCCOLI AND GOAT

Broccoli soup, fried egg yolk in hazelnuts, goat milk cheese cream

### ADDITIONAL COURSE

#### BEEF AND PLUM

Beef cheeks, jus with plum, plum dumpling, roasted pumpkin cream, red cabbage salad

or

#### TROUT AND BUCKWHEAT

Trout fillet with roasted hazelnut and parsley crumble, buckwheat with seasonal fruits, porcini umami, cauliflower cream, and fried leeks

### SORBET

Raspberry sorbet and sparkling wine  
€7.00

Cover charge: €1.50

#### 4-course menu: €47.00

(Cold starter, warm continuation, main course, dessert)

#### 5-course menu: €53.00

(Cold starter, soup, warm continuation, main course, dessert)

#### 6-course menu: €62.00

(cold starter, soup, warm continuation, main course 1, main course 2, dessert)