

SWEET FINALE

CHOCOLATE AND BUCKWHEAT

Chocolate mousse, brownie with buckwheat porridge and hazelnuts, raspberry sorbet, raspberry coulis, buckwheat pop corn
€5.60

PAVLOVA

Meringue, passion fruit cream, berries, Berry coulis, passion fruit
€5.80

VEGAN CAKE WITH APRICOTS

Vegan raw cake with apricots
€4.50

COOTAGE CHEESE AND APRICOT

Ljubljana's style crapes with cottage cheese and apricot ice cream
€5.00

POTICA AND VANILLA

LePotica with vanilla sauce
(Small roll with selected filling)
€5.20

CHCOLATE AND STRAWBERRY

Chocolate fondant with strawberry sauce
€5.90



Gostilna Na gradu



#gostilnanagradu
#jezersekatering



Gostilna Na gradu

We wish to make your culinary experience as delightful as possible. When given prior notice, we can prepare meals in accordance to any dietary restrictions. The only restrictions are with preparing completely gluten-free as all traces of gluten cannot be eliminated due to our work environment. All additional information about food allergens are available from our wait staff.

Prices are valid from June 30 2020.

All prices are in Euros. The prices include VAT.

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

ID for VAT: SI95669647

SMALL CULINARY JOYS

DREAMY CARNIOLA

Carniolan sausage with mustard and horseradish
€9.00

FROM FRANCI'S PANTRY

As a part of the brand Jezeršek 360°, Franci's pantry offers home-made dried meat products which are made by Franci Jezeršek with love and respect for tradition.

Budjola, smoked ham, non-smoked salami and sausage
€12.00

TASTES OF MEADOWS, MOUNTAIN FLOWERS

AND HIDDEN CORNERS OF SLOVENIA
A selection of Slovenian cheeses
€12.00

BEEF 360°

Beef tartare 360° with roasted and marinated fennel, cauliflower cream and raspberries
€12.00

KOHLRABI AND TROUT

Kohlrabi pockets with smoked red trout tartare, cucumber and melon salad, yoghurt mousse
€12.00

GOAT AND MELON

Young goat cheese with melon balls, caramelized tomatoes, grilled black olives, basil olive oil
€11.00

SOUP

VALENTIN VODNIK'S RECIPE

"Herbal soup" by Valentin Vodnik
€5.00

OLIO SOUP

Double hearty meat soup with traditional Slovenian stuffed dumplings žlikrof
**resurrected recipe from Valentin Vodnik*
6.00 €

WARM SEQUEL

VEGAN PIE

Small vegan pie with seasonal vegetables, cauliflower cream, baby lettuce, roasted pumpkin and sunflower seeds
€16.00

TARRAGON AND POLENTA

Stuffed house pasta with cottage cheese, polenta and tarragon, spinach cream, caramelized tomatoes
€17.00

EGGPLANT AND BUCKWHEAT

Eggplant rolls with buckwheat porridge and young cheese on cauliflower cream, walnut crumble, white truffle drizzle
€18.00

OCTOPUS AND PEAS

Grilled octopus, pea puree with mint, sautéed peas in pods, roasted shallots, red wine reduction
€20.00

TROUT AND BUCKWHEAT

Trout fillet with roasted hazelnuts and parsley crumble, sautéed peas, buckwheat with seasonal fruit, cauliflower cream, fried leek
€17.00

PIG AND CORN

Pork tenderloin fillet with lardo flavored with thyme and rosemary, creamed baby corn, fried polenta, tomato salsa
€19.00

CHICK AND EGGPLANT

Grilled chicken breast with crispy skin on cauliflower cream, eggplant rolls with buckwheat porridge, walnut crumble, white truffle drizzle
€18.00

VIEL AND GOOSE

Filet mignon, foie gras, bread crouton, onion jam, natural sauce, truffles
€23.00

FLYING "ŽGANCI"

Fried boneless and skinless chicken drumsticks with roasted potatoes
€14.00

BEEF AND TARRAGON

Slowly stewed beef cheeks in black garlic sauce, tarragon strukelj, roasted tuberous vegetables
€20.00

FRESH FROM THE GARDEN

UPPER CARNIOLA

Baby salad mix, carrots, fennel, green apple, buckwheat, walnuts, yoghurt dressing with sour cream
€13.00

PANNONIA

Baby salad mix, grilled chicken breasts, grilled zucchini, fresh cheese, yoghurt dressing
€14.00

SEASONAL SALAD

€4.00