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Thank you!



Bled Castle Restaurant

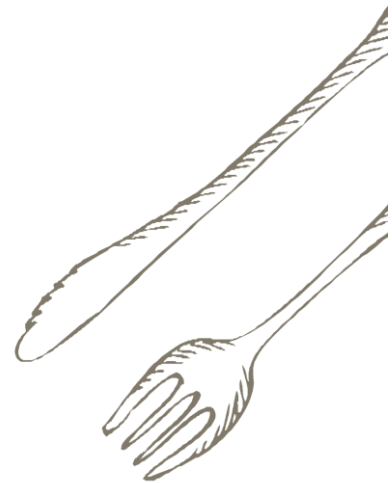


#bledcastlerestaurant
#jezersekatering



Bled Castle Restaurant

Tasting menu



The price list is valid from September 20, 2018 until termination.
All prices are written in Euros. Prices include VAT.
JEZERŠEK GOSTINSTVO d.o.o.,
Sora 1a, 1215 Medvode
ID for VAT: SI95669647

OUR RECCOMENDATIONS

WHITE WINES

Chardonnay, KUPLJEN, dry, Drava region

The scent offers a whole palette of smells. From tropical fruits, peaches and all the way to lemons and other fruits.

It is a very mature wine.

0,75 l 28,00 €

0,1 l 4,00 €

White star, KUPLJEN, dry, Drava region

The wine has a delicate lemony colour which transitions to a golden yellow with time. The flower is youthful, vivacious and complex; the fruitiness of Pinot Gris, the minerality and variety of Riesling and the compactness of Chardonnay are all intertwined in this wine.

0,75 l 35,00 €

0,1 l 5,50 €

ROSE WINE

Rosé, KUPLJEN, dry, Drava region

The scent of this wine is very delicate, as it should be for an elegant rosé.

It reminds of red fruits, particularly raspberries.

0,75 l 27,00 €

0,1 l 3,90 €

RED WINES

Pinot noir, KUPLJEN, dry, Drava region

The scent of red berries and woody spices is united with notes of dark red fruits and cocoa. It pleasantly spreads through your mouth and stimulates your taste buds.

0,75 l 30,00 €

0,1 l 4,50 €

SWEET WINES

Gewürztraminer, semi-sweet, Steyer

Bouquet is reminiscent of roses, clovers and with ageing also of citrus fruits.

0,75 l € 27,00

0,1 l € 4,00

WINE SELECTION PRICE: 18 €

AMUSE BOUCHE AND GLASS OF SPARKLING WINE

Sparkling wine Leia, KUPLJEN, dry, Drava region

Fruity and almondy notes are united with a hint of a bread crust. A harmonic and balanced sparkling wine with a fresh and soft taste.

COLD STARTER

Thin 360° beef slices with pear, oyster mushrooms and Pustotnik cheese

OR

Poached Piran sea bass fillet with asparagus, strawberries, fresh chevre and avocado cream

WARM CONTINUATION

Crab soup alla rossa and crab tail

OR

Double-strength consommé with žlikrof, house specialty

MAIN COURSE

Rainbow trout fillet, vegetable ragù with chives štruklji and fish espuma

OR

Pork rib, hummus with roasted carrots, honey mustard, roasted carrots

DESSERT

Pea pocket with strawberry filling, marinated strawberries, mint sponge, orange coulis and butter crumble

OR

Yoghurt cream with carrot crumble, mandarin oranges and caramelised pepitas

MENU PRICE: € 50.00