

SWEET GOODBYES

CHOCOLATE AND CHERRY

Chocolate tart with cherries
and caramel, house sorbet
€ 7.50

STRAWBERRY AND PISTACHIO

Strawberry pillow, pistachio sponge cake,
coffee and strawberry ice cream
€ 7.50

RAW *GIBANICA* AND HOUSE SORBET

€ 6.90

BLED CREAM CAKE

Authentic Bled cream cake
€ 6.50

CHOCOLATE AND STRAWBERRY

Chocolate fondant with strawberry sauce
€ 7.50

RIKLI'S CREAM CAKE

Vanilla cream, shortcrust pastry,
dark chocolate
€ 6.50



Bled Castle Restaurant



#bledcastlerestaurant
#jezersekatering



Bled Castle Restaurant

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.

The price list is valid from 25th March 2024 until canceled.

Prices are in euros. Prices include VAT.

JEZERŠEK GOSTINSTVO d.o.o., Sora 1a, 1215 Medvode

VAT ID: SI95669647



SMALL CULINARY JOYS

DEER AND RHUBARB

Young deer carpaccio, spruce tip mayonnaise,
shiitake umami, sweet and sour rhubarb
and wood sorrel
€ 15.00

TUNA AND STRAWBERRIES

Tuna tartare, strawberries, pea cream, lemon gel,
horseradish mousse and spring cracker
€ 15.00

PEAS AND ASPARAGUS

Pea hummus, marinated asparagus, shiitake umami,
sweet and sour red radish and spring cracker
€ 13.50

DREAM OF KRAINERWURST

Carniolan sausage
with mustard and horseradish
€ 12.50

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,
home-made salami and sausage
€ 13.50

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

Selection of Slovenian cheeses
€ 13.50

WARM PICK-ME-UPS

CARROTS AND SCALLOP

Carrot soup, Mediterranean scallop,
Karst pancetta crisps and bay leaf powder
€ 7.80

BEEF AND GRATED PASTA

Beef soup, fried *žlikrofi* with grated pasta
and boiled beef, soup vegetables
€ 7.50

FRESH FROM THE GARDEN

ROYAL SALAD WITH CHICKEN

Mixed seasonal lettuce, fried chicken thigh fillets,
cherry tomatoes, young cheese with herbs,
pancetta crisps, toasted bread with *Tolminec* cheese
and Caesar mayonnaise dressing
€ 18.00

ROYAL SALAD WITH KING PRAWNS

Mixed seasonal lettuce, king prawns,
cherry tomatoes, young cheese with herbs,
pancetta crisps, toasted bread with *Tolminec*
cheese and Caesar mayonnaise dressing
€ 19.00

SEASONAL SALAD

€ 6.00

WARM ENTRÉE

CARROTS AND ORANGE

Roasted carrots with spring spices on
cauliflower cream, fried polenta, orange,
chimichurri and roasted hazelnuts

^{*vegan}
€ 21.00

SPINACH AND PEAR

Spinach gnocchi, blue cheese sauce,
sweet and sour pear, pear and walnut ice cream
€ 23.00

IDRČAN AND TOLMINC

Idrijski žlikrofi, rabbit *bakalca* with carrot, matured
Tolminec cheese foam and fried carrot
€ 25.00

SEA BREAM AND ASPARAGUS

Sea bream fillet, kohlrabi cream with lemon zest,
sautéed asparagus, orange, fish mousse
and roasted pumpkin seeds
€ 27.00

KRŠKOPOLJE PIG AND POLENTA

Krškopolje pig fillet, cauliflower cream,
fried polenta cubes with sun-dried tomato pesto,
demi-glace with mustard seeds, chimichurri
€ 28.00

LAMB AND LEEK

Lamb, leek mini pie, pickled leek,
leek purée and jus with Mediterranean herbs
€ 31.00

VEAL AND HOT GOAT

Veal fillet on Roman-style gnocchi, hot goat,
cranberry chutney, demi-glace, seasonal fruit
€ 31.00

FUSI AND TRUFFLES

Istrian fusi with poached egg and truffles
€ 26.50

TOURNEDOS ROSSINI

Filet mignon, foie gras, crouton,
onion marmalade, jus, truffles
€ 37.00

WIENERSCHNITZEL AND FRIES

Veal Wienerschnitzel with two dips
€ 27.50

Cover charge: € 2.00