

## SWEET GOODBYES

### STRAWBERRIES AND VANILLA

Tiramisu with strawberries and almonds  
€7.50

### APPLE STRUDEL

Apple strudel with seasonal fruit and sabayon  
€7.50

### RAW PREKMURJE LAYER CAKE AND HOUSE SORBET

€6.90

### BLEDED'S FINEST

Authentic Bled cream cake  
€6.50

### CHOCOLATE AND STRAWBERRY

Chocolate fondant with strawberry sauce  
€7.20

### RIKLI'S CREAM CAKE

Vanilla cream, puff pastry,  
dark chocolate  
€6.50



Bled Castle Restaurant



#bledcastlerestaurant  
#jezersekatering



Bled Castle Restaurant

*Because we want our culinary experience to be enjoyable for all our guests, we can prepare meals in line with special dietary requirements upon notice. This excludes gluten-free meals since it is impossible to eliminate every trace of gluten from our work environment. Further information on allergens is available from the waiting staff.*

The price list is valid from 7 September 2022  
until further notice.

All prices are in euros. VAT is included in the prices.  
JEZERŠEK GOSTINSTVO d.o.o., Sora 1a, 1215 Medvode,  
Slovenia.  
VAT ID: SI95669647

## TINY CULINARY DELIGHTS

### VENISON AND STRAWBERRIES

Venison tartar with walnut oil, strawberries,  
hollandaise sauce, walnut cracker, wood sorrels  
€14.00

### SEA BASS AND STRAWBERRIES

Thin slices of Piran sea bass in a marinade of  
olive oil, honey and lemon juice, strawberries,  
capers and pistachios  
€13.50

### ASPARAGUS AND ORANGE

Asparagus in olive oil, honey, and orange juice  
marinade, young goat's milk cheese, orange,  
orange sorbet, and pistachios  
€12.50

### DREAM OF KRAINERWURST

Carniolan sausage with horseradish and mustard  
€11.00

### 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,  
unsmoked salami and sausage  
€12.50

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

Selection of Slovenian cheeses  
€12.50

## WARM PICK-ME-UPS

### BEEF AND GRATED PORRIDGE

Beef soup, fried žlikrof with grated porridge and beef, vegetables  
€7.50

### MINT AND APPLE

Spring green soup, profiterole stuffed with horseradish cream sauce with mint and green apple  
€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  
€17.50

### 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  
€18.50

### SEASONAL SALAD

€5.50

## WARM ENTRÉE

### BUCKWHEAT AND CAULIFLOWER

Crispy spring rolls with buckwheat and mushrooms on cauliflower cream, sautéed spring vegetables  
\*vegan  
€20.00

### UMAMI GNOCCHI

Fresh cheese gnocchi with wild garlic, cauliflower cream with spinach, sweet-and-sour oysters, carrot ice cream, carrot crisps and young goat's cheese spring snow  
€23.00

### SCALLOP AND BROCCOLI

Scallops in corn crust on risotto with broccoli and lemon zest, Parmesan cheese foam and black olive crumble  
€27.00

### TROUT AND KOHLRABI

Red trout fillet on kohlrabi cream, green apple and horseradish salad, millefoglie crouton, celery chlorophyll oil and beetroot powder  
€26.00

### PORK AND ŽLIKROF

Krškopolje pig fillet, Idrija žlikrofi, charred shallots, jus with mustard seeds and sautéed asparagus  
€27.00

### LAMB AND TARRAGON

Slow-roasted lamb, tarragon štruklji, smoky carrot cream, roasted leeks, spring greens pesto  
€29.00

### VEAL AND HOT GOAT

Veal fillet on Roman-style gnocchi, hot goat, cranberry chutney, demi-glace, seasonal fruit  
€29.50

### FUSI AND TRUFFLES

Istrian *fusi* with poached egg and truffles  
€25.00

### TOURNEDOS ROSSINI

Filet mignon, foie gras, crouton, onion marmalade, jus, truffles  
€36.00

### WIENERSCHNITZEL AND FRIES

Veal Wiener schnitzel with two dips  
€26.00