

SWEET FINAL

BRINBRÛLÉE

Brinbrûlée and gin sorbet
€7.50

YOGHURT AND GRAPES

Yoghurt slice with almond sponge cake
and grape jelly, house sorbet
€7.50

RAW GIBANICA AND HOUSE SORBET

€6.90

BLED'S FINEST

Authentic Bled cremeschnitte
€5.80

CHOCOLATE AND STRAWBERRY

Chocolate fondant
with strawberry sauce
€7.00



Bled Castle Restaurant



#bledcastlerestaurant
#jezersekatering



Bled Castle Restaurant

Because we want our culinary experience to be enjoyable for all our guests, upon notice, we can prepare meals in line with special dietary requirements. This excludes gluten-free meals since it is impossible to completely 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 6 December 2021
until further notice.

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



SMALL CULINARY DELIGHTS

TROUT AND CARROTS

Carrot terrine, red trout tartare, trout roe, marinated
fennel with mustard seeds and walnuts
€12.50

DEER AND CARROTS

Carrot terrine, venison tartare, marinated fennel with
mustard seeds and roasted hazelnuts
€13.00

BUCKWHEAT AND RADICCHIO

Buckwheat porridge spread, grapefruit,
marinated radicchio and raspberry dressing
€12.00

DREAM OF KRAINERWURST

Carniolan sausage with horseradish and mustard
€10.00

FROM FRANCI'S PANTRY

*In the scope of the Jezeršek 360° brand,
Franci's Pantry offers a variety of homemade 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

HOT REFRESHMENTS

GARLIC AND PRAWN
Garlic soup, fried king prawn,
safflower oil
€6.90

BEEF BROTH
Beef broth with stuffed
house *žlikrof*
€7.00

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
€17.00

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
€18.50

SEASONAL SALAD
€5.50

WARM CONTINUATION

MINI VEGAN PIE
Mini pie with seasonal fruit on vegetable cream,
baby lettuce, roasted pumpkin and sunflower seeds
€19.50

PEAR AND GORGONZOLA
Cottage cheese gnocchi, gorgonzola and turmeric
sauce, crunchy walnuts and pear
€22.50

SEA BREAM AND PARSNIP
Sea bream fillet with parsnip purée, charred
vegetables, potato fritter with thyme and fish foam
€26.50

DUCK AND ORANGE
Duck breast, cauliflower cream, almond fritters,
orange reduction
€27.50

PORK AND PARSNIP
Pork tenderloin fillet, parsnip cream, bread pudding
and raspberry demi-glace, Brussels sprouts
€26.00

STROGANOFF A LA JEZERŠEK
Stroganoff a la Jezeršek with cottage cheese gnocchi
€27.00

VEAL AND HOT GOAT
Veal fillet on Roman-style gnocchi, hot goat,
cranberry chutney, demi-glace
€28.50

FUSI AND TRUFFLES
Istrian *fusi* with poached egg and truffles
€24.00

TOURNEDOS ROSSINI
Filet mignon, foie gras, crouton,
onion marmalade, jus, truffles
€34.00

WIENERSCHNITZEL AND FRIES
Veal Wienerschnitzel with two dips
€25.00