

SWEET GOODBYES

BRINBRULEE

Brinbrulee and gin sorbet
€7.50

APPLE STRUDEL

Apple strudel whit egg and wine sauce
€7.50

FRESH *GIBANICA* AND HOUSE SORBET
€6.90

BLED'S FINEST

Authentic Bled cream cake
€6.00

CHOCOLATE AND STRAWBERRY

Chocolate fondant with strawberry sauce
€7.20



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

DEER AND POTATOES

Venison tartare, potato foam with truffle oil, umami mushrooms, blueberries, walnut crumble
€13.50

BEETS AND SEA BASS

Beetroot pockets stuffed with smoked sea bass and cottage cheese, marinated pear, honey, and walnuts
€13.00

RADICCHIO AND RASPBERRY

Roasted Belgian endive in elderberry syrup, curd cheese cream, orange, and buckwheat crumble with walnuts and elderberry syrup
€12.00

DREAM OF KRAINERWURST

Carniolan sausage with horseradish and mustard
€10.50

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,
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

GARLIC AND SHRIMP

Garlic soup, shrimp tail, croutons, parsley oil

€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

€17.00

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 ENTRÉE

BUCKWHEAT AND SWEET POTATOES

Crispy autumn rolls with buckwheat and mushrooms on parsnip cream, Brussels sprouts

**vegan*

€19.50

UMAMI GNOCCHI

Pumpkin gnocchi on parsnip cream with horseradish, marinated oyster mushrooms, pistachio ice cream, dried porcini powder

€22.50

CUTTLEFISH AND SCALLOP

Cuttlefish risotto, scallop, marinated fennel with apples, and pickled tomatoes

€26.50

TROUT AND POŠTOKLJA

Trout fillet on *poštoklja*, red cabbage salad, Bovec cheese foam

€26.00

PORK AND ŽLIKROF

Pork back, Idrijski žlikrofi, burned shallot, natural sauce with mustard seeds, sweet and sour carrots

€27.00

LAMB AND PRUNES

Slow-roasted lamb, *štrukelj* with prunes, sweet potato cream, Brussels sprouts and natural sauce

€28.50

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

€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