

SWEET GOODBYES

STRAWBERRY AND PEAS

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

**Recipe adapted from Valentin Vodnik*

€6.50

CHOCOLATE AND FLEUR DE SEL

Marvellous chocolate cake with fleur de sel, yoghurt ice cream with raspberry

€6.50

YOGHURT AND CARROTS

Yoghurt cream with carrot crumble, mandarin oranges and caramelised pepitas

€5.50

SPECIALTY VEGAN CAKE AND ICE CREAM

(see offer of the day)

€6.50

BLED'S FINEST

Authentic Bled cremeschnitte

€4.00

POTICA AND VANILLA

LePotica with vanilla sauce
(small Potica with filling of choice)

€6.00

CHOCOLATE AND STRAWBERRY

Chocolate fondant
with strawberry sauce

€6.00



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 because it is impossible to completely eliminate every trace of gluten from our work environment.

The price list is valid from 20 March 2019 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



TINY CULINARY DELIGHTS

DREAM OF KRAINERWURST

Carniolan sausage with horseradish and mustard

€9.00

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

€12.00

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

Selection of Slovenian cheeses

€12.00

360° BEEF

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

€12.00

SEA BASS AND STRAWBERRY

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

€12.00

SALAD AND FRUIT

Salad with spring fruit on
avocado cream and dressing with nuts

**Suitable for vegans*

€11.00

SOUP

CRAB AND TOMATO

Crab soup alla rossa
and crab tail

€6.50

OLIO SOUP

Double-strength consommé
with žlikrof, house specialty

**Recipe adapted from Valentin Vodnik*

€6.50

WARM CONTINUATION

BARLEY AND ASPARAGUS

Barley risotto with asparagus and spinach

**Suitable for vegans*

€20.00

CUTTLEFISH AND BROAD BEANS

Risotto with baby cuttlefish and broad beans

€24.00

BROCCOLI AND EGG

Noodles with broccoli cream,
roasted hazelnuts, poached egg yolk

€22.00

TROUT AND CHIVES

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

€25.00

LAMB AND PEAS

Lamb fillet with green pea puree,
garlic cream with saffron, Karst pancetta crisps

€26.00

PORK AND CARROTS

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

€24.00

CHICKEN AND BUCKWHEAT

Buckwheat and shrimp-stuffed chicken breast,
asparagus, cauliflower puree with spinach,
yoghurt espuma, popped buckwheat

**Recipe adapted from Valentin Vodnik*

€24.00

FUSI AND TRUFFLES

Istrian fusi with poached egg and truffles

€20.00

BEEF AND POTATOS

Slow-cooked rib eye steak in onion sauce,
potato puree, sautéed vegetables

€25.00

TOURNEDOS ROSSINI

Filet mignon, foie gras, crouton,
onion marmalade, pan gravy, truffles

€32.00

WIENERSCHNITZEL AND POTATOS

Veal Wienerschnitzel with two dips

€22.00

FRESH FROM THE GARDEN

CARNIOLA

Mixed baby lettuce, poached egg,
carrots, fennel, Granny Smith apple, buckwheat kasha,
walnuts, yoghurt dressing with sour cream

€14.00

PANNONIA

Mixed baby lettuce, fried duck breast,
roasted courgettes, fresh cheese, yoghurt dressing

€15.00

MEDITERRANIA

Mixed baby lettuce,
prawns in potato blankets,
fresh cheese, bell pepper, cherry tomato,
vinaigrette dressing

€16.00

SMALL SALAD

€4.00

LARGE SALAD

€5.00