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Dvor Jezersek



KULINARIČNO SREDIŠČE  
OKUSITI SLOVENIJO  
*Taste Slovenia*  
CENTRE OF CULINARY ARTS

*We aim to make your culinary experience the most pleasant occasion possible. When prior notice is given, meals can be prepared in accordance with our guest's dietary requirements. The only exception being gluten free dishes as our work environment does not permit traces of gluten to be completely eliminated. Our waiting staff will be happy to provide any additional information regarding allergens.*

The price list is valid from 1. 3. 2023 and is valid until cancellation.

Prices are in Euros. Prices include VAT.  
JEZERŠEK GOSTINSTVO d.o.o., Sora 1a, 1215 Medvode  
VAT ID: SI95669647

# TASTING MENU



## AMUSE BOUCHE

### COLD STARTER

JEZERŠEK 360° BEEF  
Chef's special Jezeršek 360° steak tartare

or

TROUT AND HORSERADISH  
Marinated red trout, marinated leeks,  
horseradish ice cream and walnut crumble

### WARM CONTINUATION

CHEF'S SOUP-OF-THE-DAY

or

BARLEY AND SCALLOPS  
Spring barley with broccoli cream, peas  
and roasted button mushrooms, scallop,  
crunchy hazelnuts, fish foam and lemon zest

*\* The dish is also available in a vegan version.*

### MAIN COURSE

ASPARAGUS AND PORK  
Pork tenderloin medallion on asparagus puree,  
buttery pâté, sautéed asparagus, spring greens  
pesto and hollandaise sauce

or

COD AND ASPARAGUS  
Cod fillet in panko breadcrumbs with herbs, fine  
spring ragout with yellow carrots, kohlrabi in  
butter sauce with saffron, asparagus and fresh  
horseradish

### DESSERT

TARRAGON AND STRAWBERRIES  
Gratinated tarragon štruklji, marinated  
strawberries with honey and Bourbon vanilla,  
tarragon ice cream and strawberry coulis

or

ORANGE AND ASPARAGUS  
Greek yoghurt cream on orange coulis,  
asparagus ice cream and poppy seed crumble

**Menu price: €42.00**