



New Year's Eve Menu

SAVA HOTELI BLED

SAVA HOTELS & RESORTS



HOTEL PARK

SAVA HOTELI BLED



Vina / Wines / Weine / Vini

Peneča vina in šampanjci / Sparkling wines & champagnes / Shaumweine & Champagner / Spumanti & champagne

suho / dry / trocken / sec	0,75l
Hišna penina Capris cuvee, Vinakoper, Slovenska Istra, SI	39,00 €
Bjana Brut, Sirk, Goriška Brda, SI	66,00 €
Penina Medot brut 48, Medot, Goriška Brda, SI	75,00 €
Penina Medot rose, Medot, Goriška Brda, SI	66,00 €
Mumm Cordon Grand, Reims, FR	95,00 €
Billecart Salamon, Mareuil-sur-Aÿ, FR	120,00 €
Dom Pérignon, Champagne, FR	320,00 €

Bela vina / White wines / Weissweine / Vini bianchi

suho / dry / trocken / sec	0,75l
Malvazija Gourmet, Vinakoper, Slovenska Istra, SI	39,00 €
Pinela Lanthieri, Klet Vipava, Vipavska dolina, SI	39,00 €
Stara Brajda, Ščurek, Goriška Brda, SI	60,00 €
Carolina belo, Jakončič, Goriška Brda, SI	70,00 €
Rumena rebula, Jakončič, Goriška Brda, SI	42,00 €
Chardonnay, Kristančič, Goriška Brda, SI	45,00 €

Rose vina / Rose wine / Roseweine / Vini rosati

suho / dry / trocken / sec	0,75l
Rose, Ščurek, Goriška Brda, SI	42,00 €
polusuho / semi dry / halbtrocken / demi-sec	
Rose, Batič, Vipavska dolina, SI	49,00 €

Rdeča vina / Red wines / Rotweine / Vini rossi

suho / dry / trocken / sec	0,75l
Merlot Capris, Vinakoper, Slovenska Istra, SI	39,00 €
Barbera Lanthieri, Klet Vipava, Vipavska dolina, SI	39,00 €
Cabernet Sauvignon Bagueri, Klet Goriška Brda, Goriška Brda, SI	49,00 €
Carolina rdeče, Jakončič, Goriška Brda, SI	75,00 €
Alexandar, Bovin, Makedonija	45,00 €

Sladka vina / Sweet wines / Süßweine / Vini dolci

sladko / sweet / süß / dolce	0,75l
Sladki Muškat, Vinakoper, Slovenska Istra, SI	35,00 €

Vinska fontana / Wine fountain /

Weinbrunnen / Fontana dei vini	0,1l
Rose, Klet Vipava, Vipavska dolina, SI	3,90 €
Sauvignon, Puklavec Family Wines, Štajerska Slovenija, SI	3,90 €
Malvazija, Vinakoper, Slovenska Istra, SI	3,90 €
Merlot, Vinakoper, Slovenska Istra, SI	3,90 €
Cabernet sauvignon, Klet Goriška Brda, Goriška Brda, SI	3,90 €

Hot and cold buffet

Karst prosciutto freshly sliced from the rack, with pickled vegetables

Poached Scottish salmon with fresh cucumber and cold apple sauce

Beef carpaccio with pickled shallots, parmesan, and mustard emulsion

Adriatic shrimp in olive tapenade

Seared marinated courgettes with local young cheese



Venison consommé with royale, truffles, and vegetables

Creamy carrot soup with ginger and Jerusalem artichoke crisps



Matured roast belly of suckling pig with herb sauce

Stuffed chicken thighs with dried fruit and pistachios

Roasted lamb chops and port sauce

Fried sole fillet with almonds

Glazed vegetables with olive oil

Bread soufflé

Mediterranean-style fregola sarda

Roasted new potatoes with Provençal herbs

Prepared in front of guests

Roasted John Dory on Mediterranean vegetables

Black Angus beef ribeye (cowboy steak)

“Pljukanci” pasta with morels



Fruit slices with acacia honey

Ice creams and sorbets

Selection of cakes, creams, and pies

After midnight

New Year's Eve mini sarma rolls (stuffed cabbage rolls)

Ljubljana-style stew

A selection of local and foreign cheeses with dried fruit