

A unique culinary experience
with the most beautiful views by the
Lake Bled awarded by prestigious
The Michelin Plate 2020 & 2021,
Recommended by Michelin Guide 2022 & 2023
and 3 Gault&Millau toques 2021 & 2023.

JULIJANA

RESTAVRACIJA • RESTAURANT
GRAND HOTEL TOPLICE



Bled local selection

Carniola does not have a tastier scene than this one:
the local food is truly heaven's twin.

The "Gorenjska selection" menu

Starting off Gorenjska-style.

Venison pâté with cherry jelly, Pokljuka porcini mushroom aspic, hazelnut and parsley root cream, apple chutney and red beet mousse



Tradition with a modern makeover.

Pot barley risotto with Jenko's root vegetables, tepka pear cream, smoked trout and catfish roll with baby spinach, sweet corn foam and red cabbage lace



Gorenjska has pretty sights and tasty food!

Carrot mosaic with pepper dust, „žlikrof“ raviolo with smoked Prnikar's cottage cheese and herbs, butternut squash sponge from Jenko's farm, Krškopolje pork with cinnamon and star anise sauce, onion crisps



Sweet Gorenjska treats

Terrine of white chocolate and Andrejc's redcurrant, blueberry waffle, foam from Prnikar's yoghurt with white chocolate, chestnut cream with local honey and buckwheat ice cream

Pralines from a local provider with homemade dried fruit, tarragon or nut filling

4-course menu 76 €

4-course menu with wine pairing (4 x 0,1L) 102 €

Tasting menu

Lobster panna cotta, mint blini, mango ice cream,
fennel chutney and strawberry dressing

•

Guinea fowl aspic with cherry jelly, mustard ice cream, crumble, lamb's lettuce,
acacia honey dressing and spring pea cream with sage and pancetta

•

Cream of watercress soup, red lentil cracker, poached egg and curry cream

•

Spring asparagus donut, prosciutto crisps, egg yolk foam,
oxtail confit and glazed spring onions

•

Homemade noodles with cuttlefish ink and Mediterranean vegetables, octopus
tentacles, Adriatic shrimp and tiger's milk foam

•

Turbot fillet roasted in brown butter, smoked celeriac cream, couscous with herbs,
spring savoy cabbage with bacon and fish foam with saffron

•

Saddle of roe deer Wellington, carrot and potato pavé, pea flower sponge, carrot
foam with ginger, roasted cauliflower and meat sauce with black truffles

•

Almond and coconut sponge, pistachio mousse, vanilla jelly, chocolate mousse with
whisky, white chocolate crumble with cardamom, yogurt ice cream with roses and
marshmallow with watermelon

or

A Chef selection of cheeses

4-course menu 76 €

4-course menu with wine pairing (4 x 0,1L) 102 €

5-course menu 90 €

5-course menu with wine pairing (5 x 0,1L) 120 €

6-course menu 99 €

6-course menu with wine pairing (6 x 0,1L) 141 €

8-course menu 116 €

8-course menu with wine pairing (8 x 0,1L) 168 €

If you have any food allergies or intolerances, please speak to your waiter before ordering.



GRAND HOTEL TOPLICE

SAVA HOTELI BLED



Grand Hotel Toplice, Cesta svobode 12, 4260 Bled

www.sava-hotels-resorts.com

All prices are in EUR and are inclusive of V.A.T. The price list is valid from 10. 5. 2024. We reserve the right to change prices.