

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 & 2024,  
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.**

Panna cotta of cornmeal and pumpkin, cold smoked trout tartare, Bled cheese chips, sun-dried tomato gel, pickled parsley root, and roasted pepper dressing

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#### **Tradition with a modern makeover.**

Roasted sturgeon fillet, homemade herb noodles, roasted local cabbage with cumin, leek cream with mint, and fish sauce with tarragon

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#### **Gorenjska has pretty sights and tasty food!**

Matured local beef cheeks and ribeye with herbs, new potato and chard soufflé, roasted red onion, young peas, cream of beans with bacon, and carrot chips

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#### **Sweet Gorenjska treats.**

Ganache with syrup of spruce buds, condensed milk jelly, apples with local honey, white chocolate croquant with beetroot, redcurrant ice cream, and sweet basil foam

4-course menu 80 €

4-course menu with wine pairing (4 glasses) 106 €

# Tasting menu

Carpaccio of Adriatic langoustines, smoked eel, avocado ice cream, wasabi crumble, mango and passion fruit gel, caviar, pickled radish, and raspberry puree dressing

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Guinea fowl terrine, green asparagus, egg yolk gel, thyme mayonnaise, espuma foie gras, roasted brioche, and aged balsamic vinegar dressing

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Cream of baby spinach soup, roasted scallop, young cheese mousse, and chive oil

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Adriatic tuna fillet, homemade ravioli with wild garlic and new potatoes, fried young spring onions in curry tempura, sautéed broad beans, and creamy fennel and miso sauce

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Fried pheasant breast with truffles, sweet potato puree, black salsify, and a sauce of fermented garlic and herbs

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Roasted dentex fillet, citrus and basil risotto, roasted kohlrabi, lentil chips, and buttery fish sauce

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Mature doe shank and venison loin, fried white polenta with truffles, glazed baby peas, cream of roasted cauliflower, and blackcurrant sauce

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Wild strawberry mousse, pistachio sponge cake, white chocolate and basil crumble, mint ice cream, vanilla-anise mousse, and chocolate and tonka cream

or

A Chef selection of cheeses

4-course menu 80 €

4-course menu with wine pairing (4 glasses) 106 €

5-course menu 95 €

5-course menu with wine pairing (5 glasses) 125 €

6-course menu 108 €

6-course menu with wine pairing (6 glasses) 147 €

8-course menu 124 €

8-course menu with wine pairing (8 glasses) 176 €

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](http://www.sava-hotels-resorts.com)

All prices are in EUR and are inclusive of V.A.T. The price list is valid from April 14, 2025. We reserve the right to change prices.