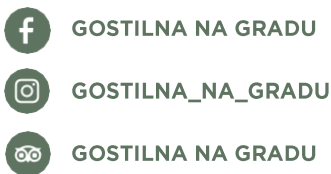


Gostilna na Gradu

JEZERŠEK



CULINARY CREATIONS FROM
SEBASTJAN ELBL AND HIS TEAM

Cover charge: € 2.00
[OkusitiSlovenijo](#) [#Jezersek](#) [#Gostilna_na_Gradu](#)

Our aim is to make your culinary experience as delightful as possible. With prior notice, we can accommodate most dietary restrictions. However, please note that when preparing gluten-free, all traces cannot be eliminated due to potential cross-contamination in our work environment. For further information about food allergens, our wait staff is always available to assist you.

The price list is valid from 8. 6. 2026 until further notice.
All prices are in euros and include VAT.

JEZERŠEK GOSTINSTVO D.O.O.,
Sora 1a, 1215 Medvode
VAT ID: SI95669647



Amuse bouche

Starters

VEAL AND POTATO

Veal tartare, crispy potato strings, chive oil and fish skin powder

A: eggs, mustard, fish.

or

SALMON AND CUCUMBER

Marinated salmon, pumpkin mayonnaise, cucumber, kefir and crispy rice

A: fish, eggs, milk and dairy products.

or

CUTTLEFISH AND FENNEL

Cuttlefish pasta stuffed with smoked trout, fennel cream, horseradish foam, herb oil

A: wheat (gluten), milk and dairy products, eggs, fish, molluscs

or

TOMATO & CHEESE

Chilled tomato soup, goat's cheese mousse, crispy prosciutto

A: milk

Main course

LAMB AND CARROT

Braised lamb shank, lamb jus, carrot purée, crispy aubergine-filled cigar pastry and pepper gel

A: wheat (gluten), milk and dairy products, celery, sulphur dioxide and sulphites.

or

SOLE AND FREGOLA

Poached sole, panko breadcrumbs in brown butter, fregola, fish sauce and pickled cauliflower

A: wheat (gluten), milk and dairy products, sulphur dioxide and sulphites; may contain traces of: soy, mustard, molluscs.

or

TROUT & BUCKWHEAT

Roasted red trout fillet in puff pastry with buckwheat groats and mushroom cream, Hollandaise sauce, sautéed young peas

A: wheat (gluten), milk, eggs, fish; may contain traces of: soy

or

PORK & ŽLIKROFI

Krškopolje pork, Idrija žlikrofi dumplings, rosemary jus, pickled apricots, leek cream

A: wheat (gluten), eggs, milk, celery, sulphur dioxide and sulphites

Dessert

YOGHURT AND COCONUT

Greek yoghurt and lime mousse, coconut meringue, coconut ice cream, lemongrass gel, coconut crumble and lemon oil

A: wheat (gluten), milk and dairy products, eggs.

or

PEANUTS AND BANANAS

Peanut cream, roasted banana ice cream, buckwheat popcorn, pickled raspberries, dark chocolate soil

A: wheat (gluten), milk and dairy products, eggs, walnuts (nuts), peanuts; traces of: hazelnuts (nuts), cashews (nuts), pecans (nuts), Brazil nuts (nuts), pistachios (nuts), macadamia nuts (nuts), almonds (nuts), pine nuts (nuts), soy beans, sesame

4-course menu: additional charge of €6.00

(cold starter, warm continuation, main course, dessert)

5-course menu: additional charge of €12.00

(cold starter, soup, warm continuation, main course, dessert)

6-course menu: additional charge of €21.00

(cold starter, soup, warm continuation, main course, additional main course, dessert)