



Gourmet Evening

with wines from the
Kabaj wine cellar



Restaurant Julijana,
Grand Hotel Toplice

Saturday
26 April 2025
at 19:30

JULIJANA

RESTAVRACIJA • RESTAURANT
GRAND HOTEL TOPLICE

Overlooking Lake Bled, where natural elegance meets quiet luxury, there is a space for exceptional culinary experiences. Join us for an evening of outstanding gastronomy and fine wines, and enjoy the harmony of flavours and experiences.

Chef Simon Bertoncej, recipient of the "Recommended by Michelin" award and three toques from Gault & Millau, has prepared an exceptional five-course menu for the occasion. The food will be accompanied by a carefully selected range of wines from the renowned Kabaj wine cellar in Goriška Brda. Winemaker Jean Michel Morel will guide you through the wine cellar's fascinating story and philosophy.



Menu

Welcome glass of sparkling wine

Panna cotta with coconut and lime, marinated Kvarner langoustines, lamb's lettuce, saffron chips, cauliflower ice cream, wasabi crumble, and fresh basil dressing

Terrine of veal, duck liver and pistachios, red onion chutney with figs, apricot jelly, raspberry vinegar dressing, Jerusalem artichoke chips, and a toasted brioche

Roasted fillet of Adriatic sea bream, chive risotto with smoked carrots, lovage foam, cuttlefish chips, and glazed fennel

Parsnip soufflé with black truffles, Black Angus ribeye steak with a herb crust, glazed vegetables, demi-glacé with cranberries, and pumpkin sponge

Caramel mousse, orange sauce, dark chocolate foam, amaretto gel, peanut ice cream, and coconut crumble

The price for the 5-course menu with the wine included is **EUR 110 per person**



Booking: +386 4 579 17 00, julijana@hotelibled.com

The number of seats is limited. Advance reservations are required.