THE OLDEST

BLED CELLAR

Restaurant & Wine Bar

MENI

Most of our dishes are prepared using the sous-vide slow cooking method,
which ensures exceptional tenderness,juiciness, and preservation of natural flavors.

APPETIZERS

Selection of local cheeses
A variety of matured and fresh cheeses from the local area. (2, 8)

House beef tartare
Hand-chopped beef with house seasoning, served with crispy bread. (1, 2, 3, 13)

Slovenian prosciutto aged 24 months
Thinly sliced dry-aged prosciutto made in Slovenia. (13)

SOUPS

Porcini mushroom soup with spelt
Creamy porcini soup with whole spelt grain. (2, 8)

Beef Broth with Semolina Dumpling
Traditional beef broth with homemade dumplings. (1, 2, 3, 8)

FOR THE LITTLE ONES

Fried chicken fillet, fries, ketchup
Crispy chicken served with fries and ketchup.

Bolognese pasta
Classic tomato and meat sauce with pasta.

Pasta with chicken and cream
Creamy pasta with tender chicken. (1, 2)

PASTA AND RISOTTOS

Linguine with chicken, asparagus and porcini
Cream sauce with chicken, fresh asparagus and porcini.(1)

Linguine Mediterranean
Linguine pasta with fresh mussels, succulent king prawns, and sweet cherry tomatoes, all gently simmered in a vibrant Mediterranean red tomato sauce.(1, 5, 6)

Risotto with beef fillet, sun-dried tomatoes, truffles and Barolo
Aromatic risotto with tender beef and wine infusion.(1)

MEATLESS DISHES

Pumpkin gnocchi with porcini sauce, truffles and Barolo
Rich and creamy vegetarian dish with forest mushroom flavor. (1, 2, 3, 8, 10)

Vegetable risotto with grilled cheese
Seasonal vegetables with risotto and grilled fresh cheese.(1, 2)

PORK

Pork shank with roasted potatoes
Slow-cooked pork shank with crispy potatoes.(1, 10)

Grilled pork tenderloin with pea purée and Barolo sauce
Tender pork with green pepper sauce and creamy pea purée.(1, 2)

Spare ribs with homemade BBQ sauce and young buttered potatoes
Juicy pork ribs with homemade smoky glaze. (1, 2)

CHICKEN

Chicken fillet with roasted potatoes, vegetables and Parmesan sauce
Pan-roasted chicken with creamy cheese sauce.(1, 2, 14)

LAMB

Lamb shank with truffle purée and mint sauce
Tender lamb meat paired with creamy potatoes and fresh mint.(1, 3)

VEAL

Braised veal shank with pumpkin gnocchi and porcini sauce
Delicately braised veal with soft gnocchi and creamy mushroom sauce.(1, 2, 9, 10)GAME
Venison fillet with cheese dumplings, pear and game sauce
Elegant wild meat dish with autumnal flavors. (1, 2, 3, 10)

Game goulash with herb polenta
Traditional game stew with creamy herb polenta. (1)

PREMIUM BEEF

Black Angus rump steak with roasted potatoes, vegetables and pepper sauce
Aged beef steak with bold seasoning. (1, 2, 9, 10)

Beef cheeks with prosciutto, truffle purée, vegetables and mustard sauce (Barolo)
Slow-cooked beef cheeks in a rich and elegant style. (1, 2, 13)

Beef fillet with mashed potatoes, sautéed vegetables and truffle sauce (Barolo)
Tenderloin with refined presentation and depth. (1, 2, 9, 10)

Dallas steak (500 g +) with roasted potatoes and vegetables
Large, juicy steak for sharing or big appetite. (1)

Tomahawk steak (1000 g +) with roasted potatoes and vegetables
Impressive rib steak grilled to perfection. (1)

FISH AND SEAFOOD

River trout with potato salad and chive sauce
Fresh trout with light herb flavors. (1, 3, 5, 13)

Baked octopus with Mediterranean vegetables
Tender octopus with grilled vegetables. (7)

Piran sea bass with mashed potatoes and vegetables
Locally sourced fish with classic side dishes. (1, 2, 5)

SALADS

Caesar salad
With chicken, croutons, anchovies and Parmesan. (1, 2, 3, 4, 5, 7, 13)

Greek salad
Cucumbers, tomatoes, olives and feta cheese.(3)

Mixed salad
Fresh seasonal greens and vegetables

DESSERTS

Bled cream cake
Traditional Slovenian vanilla and cream slice.(1, 2, 3)

Individual cakes
Assorted house-made cakes.(1, 2, 3, 7, 8)

Ttiramisu
Light dessert with coffe flavor.(1, 2, 3)

Daily dessert
Ask our staff for the selection of the day.(1, 2, 3, 4, 8, 12)

Hvala za obisk, se priporočamo!

Thank you for your visit, we look forward to seeing you again

Wir danken Ihnen für Ihren Besuch, wir freuen uns auf einSie wiederzusehen

Grazie per la Sua visita, saremo ci raccomandiamo per il futuro

ALLERGENS

1 – Gluten | 2 – Lactose | 3 – Eggs | 4 – Peanuts | 5 – Fish | 6 – Crustaceans | 7 – Molluscs | 8 – Nuts | 9 – Celery | 10 – Sulphur dioxide and sulphites | 11 – Lupine | 12 – Sesame | 13 – Mustard seed | 14 – Soybean

All prices are in euros and include VAT. Valid from 1 May 2025.

AS TRADING d.o.o.
PE THE OLDEST BLED CELLAR
Restaurant & wine bar,
ZAGORIŠKA ULICA 12,
4260 BLED