



GARDEN RESTAURANT

JEDILNI LIST / MENU

From seed to plate

Let our master chef seduce you with contemporary culinary masterpieces, inspired by traditional Slovenian cuisine.

We try as much as possible to create them from seasonal produce, grown on our garden or on surrounding farms, just the way our grandmothers used to do. Because we believe that natural equals tasty.

Od semena do krožnika

Naš kuharski mojster za vas pripravlja sodobne kulinarčne mojstrovine, za katere navdih črpa iz tradicionalne slovenske kuhinje.

Trudimo se, da jih v kar največji meri sestavljamo iz sezonskih pridelkov, ki so zrastle na našem vrtu ali okoliških kmetijah. Kot so to počele že naše babice. Ker verjamemo, da je naravno najbolj okusno.

Couvert / *Pogrinjek* : 2,50 €

COLD STARTERS / HLADNE PREDJEDI

Selection of local cured meats and cheeses, homemade jam, pickled vegetables, toasted bruschetta (for 2 people)

Narezek lokalnih suhih mesnin in sirov, domača marmelada, vložena zelenjava, popečena brusketa (za 2 osebi)

28 €

Smoked goose breast carpaccio, arugula, sun-dried tomatoes and pomegranate, Grana Padano slices, balsamic glaze


Carpaccio dimljenih gosjih prsi, rukola, sušen paradižnik, granatno jabolko, rezine sira Grana Padano, balzamična glazura

12 €

Mousse of local smoked trout, pear chutney, pickled red onions, horseradish aioli

Mousse iz lokalne dimljene postrvi, hruškov chutney, okisana rdeča čebula, hrenov aioli

11 €

 Beetroot carpaccio on a salad of arugula, spinach, and pomegranate seeds, toasted sesame, blackcurrant vinegar

Carpaccio rdeče pese na solatki iz rukole, špinače in granatnega jabolka, pražen sezam, kis črnega ribeza

10 €



SOUPS / JUHE

Beef soup with homemade noodles,
a mix of root vegetables and beef meat, parsley oil
*Goveja juha z domačimi jušnimi rezanci,
mešanica gomoljne zelenjave in govejega mesa, peteršiljevo olje*

8,5 €

Soup with Bled cheese, peas, pancetta chips and spring onions
Juha z blejskim sirom, grahom, čipsom pancete in mlado čebulo

9,5 €


Seasonal Garden Village soup
Sezonska Garden Village juha

8 €

WARM STARTERS / TOPLE PREDJEDI

Spinach-filled gnocchi, parsley root cream, toasted seeds
(pumpkin, sunflower, hazelnut, pine nuts),
Jerusalem artichoke chips, lovage sorbet
*Njoki, polnjeni s špinačo, krema iz peteršiljeve korenine,
pražena semena (bučna, sončnična, lešnikova, pinjole),
čips iz topinamburja, sorbet iz luštreka*

14 €

 Spelt risotto with seared tofu cubes, zucchini,
mushrooms, sun-dried tomatoes, crispy arugula, herb oil
*Pirina rižota s popečenimi koščki tofuja, bučkami,
šampinjoni in sušenim paradižnikom, ocvrta rukola, zeliščno olje*

13 €



MAIN COURSE / GLAVNE JEDI

Beef Rib-eye steak, roasted young potatoes with herb butter,
demi-glace sauce reduced with Port wine
and green pepper, honey-glazed vegetables

*Goveji rib-eye steak, pečen mlad krompir z zeliščnim maslom,
demi-glace omaka z redukcijo portovca
in zelenega popra, medena zelenjava*

37 €

* Local trout fillet on spelt risotto with mushrooms,
sun-dried tomatoes, young spinach, fish sauce espuma,
honey-glazed vegetables

** File lokalne postrvi na pirini rižoti z šampinjoni, sušenim paradižnikom
in mlado špinačo, espuma ribje omake, medena zelenjava*

28 €

Sea bass “pouch”

Sea bass fillet, roasted vegetables with young potatoes,
cherry tomatoes, fish sauce espuma

Brancinov »škrnicelj«

*File brancina, popečena zelenjava z mladim krompirjem,
češnjev paradižnik, espuma ribje omake*

29,5 €



Beetroot medallions with parsley root purée, seared Belgian endive,
roasted young potatoes, seasonal vegetables, chive oil

*Medaljoni rdeče pese s pirejem iz peteršiljeve korenine, vitlof radič,
pečen mlad krompir, sezonska zelenjava, drobnjakovo olje*

27 €



Vegan filet mignon, truffle mashed potatoes, Port wine and
green pepper reduction, seasonal vegetables, shaved black truffle
*Veganski filet mignon, krompirjev pire s tartufi, redukcija portovca in
zelenega popra, sezonska zelenjava, nariban črni tartuf*

30



MAIN COURSE / GLAVNE JEDI

* Slow-cooked and butter-seared chicken fillet,
creamy sun-dried tomato sauce, mashed potatoes with chive pesto,
honey-glazed vegetables

** Počasi kuhan in na maslu opečen piščančji file,
kremna omaka s sušenimi paradižniki, krompirjev pire
z drobnjakovim pestom, medena zelenjava*

29,5 €

Salad plate with beef strips

(Selection of seasonal leafy greens, house citrus dressing,
cherry tomatoes, roasted chickpeas, Grana Padano slices)

Solatni krožnik z govejimi trakci

*(izbor sezonske listnate solate, hišni preliv s citrusi,
češnjev paradižnik, pečena čičerika, rezine Grana padana)*

20 €



Salad plate with ginger beet fritters

(selection of seasonal leafy greens, house citrus dressing,
cherry tomatoes, curry cashews, toasted seeds)

Solatni krožnik z ingverjevimi pesinimi ocvrtki

*(izbor sezonske listnate solate, hišni preliv s citrusi,
češnjev paradižnik, indijski oreščki s curryem, pražena semena)*

19 €

Garden Village Garden Salad

(selection of seasonal leafy greens, beetroot carpaccio,
house dressing, cherry tomatoes, blackberries, pickled radish,
chives, sunflower seeds, goat cheese)

Vrtna solata Garden Village

*(izbor sezonske listnate solate, carpaccio rdeče pese,
hišni preliv, češnjev paradižnik, robide, okisana redkvice,
drobnjak, sončnična semena, kozji sir)*

19,5 €



CHILDREN'S MENU / PONUDBA ZA NAJMLAJŠE

Pasta with Bolognese sauce
Testenine z omako bolognese

10 €

Pasta with chicken and cream
Testenine s piščancem in smetano

10 €

Crispy chicken strips in panko breadcrumbs, fried potatoes, ketchup
*Ocvrti piščančji trakci v panko drobtinah,
ocvrt krompirček, kečap omaka*

12 €

*Half portion available for main dishes with **CHICKEN** or **TROUT**
* *Možnost polovične porcije glavne jedi s **PIŠČANCEM** ali **POSTRVJO***

14 €




DESSERT / SLADICE

Rose panna cotta, rose syrup gel, walnut crumble,
fresh seasonal fruit, pollen
*Panakota vrtnice, gel rožnega sirupa, orehov drobljenec,
sveže sezonsko sadje, cvetni prah*

9 €

Chocolate fudge brownie with hazelnuts,
bourbon vanilla cream, fresh seasonal fruit, fruit sorbet
*Čokoladni fudge brownie z lešniki, smetanova krema
z burbon vanilijo sveže sezonsko sadje, sadni sorbet*

9,5 €

 House dessert »Garden« with fresh seasonal fruit, redcurrant
sauce(cashew nuts, fruit mousse, chocolate mousse,
fruit gel, chocolate glaze)
*Hišna rezina Garden s svežim sezonskim sadjem, omaka iz ribeza
(indijski oreščki, sadni mousse, čokoladni mousse,
sadni gel, čokoladna glazura)*

11 €

Garden pavlova with fresh seasonal fruit, vanilla cream,
strawberry coulis, basil granita, fruit sorbet
*Garden pavlova s svežim sezonskim sadjem, vanilijeva krema,
jagodni kuli, granita bazilike, sadni sorbet*

12 €

Dessert platter
Plošča sladic

29,5 €



DRINKS / PIJAČA

House-made juices / Domači sokovi

Fresh-squeezed lemonade / <i>Naravna limonada</i>	0,3 l	4,00 €
Fresh-squeezed orange juice / <i>Naravni pomarančni sok</i>	0,2 l	4,90 €
House-made Ice tea / <i>Domači ledeni čaj</i>	0,30 l	4,20 €
House-made cordial / <i>Domači sirup</i>	0,2 l	3,00 €
* elderflower / mint / lavender / rose / balm mint	1 l	9,00 €
* <i>bezeg / meta / sivka / vrtnica / melisa</i>		

*Selection of cordials depends
on the season

*Ponudba sirupov je
odvisna od sezone

Soft drinks / Brezalkoholne pijače

Sparkling water / <i>Radenska, gazirana</i>	0,75 l	5,50 €
Still mineral water / <i>Radenska Naturelle</i>	0,75 l	5,50 €
Fruit Juices / <i>Sadni sokovi</i>	0,20 l	3,20 €
strawberry / peach / orange / apple <i>jagoda / breskev / pomaranča / jabolko</i>		
Fizzy drinks / <i>Gazirana pijača</i>		
Cola	0,25 l	3,50 €
Ora	0,25 l	3,50 €
Tonic	0,25 l	3,50 €
Bitter lemon	0,25 l	3,80 €
Cockta	0,275 l	3,50 €
Cockta free	0,275 l	3,50 €
Kombucha	0,33 l	4,00 €

Garden Cocktails / Koktejli

Mimoza	9,00 €
Gin in the Garden (Broken Bones, Hoppy Tonic) with juniper berries / with lavender / with raspberries <i>z brinovimi jagodami / s sivko / z malinami</i>	10,00 €
Aperol Spritz	9,00 €
Hugo	9,00 €
Mojito	10,00 €
Negroni	11,00 €
Virgin garden	7,00 €



Hot drinks / Topli napitki

Espresso	2,70 €
Double espresso / <i>Dvojna kava</i>	3,30 €
Macchiato	3,00 €
Café au lait / <i>Kava z mlekom</i>	3,30 €
Cappuccino	3,50 €
Coffee with whipped cream / <i>Kava s smetano</i>	3,50 €
Latte / <i>Bela kava</i>	4,00 €
Cocoa / <i>Kakav</i>	3,50 €
Caffeine-free espresso / <i>Brezkofeinski espresso</i>	3,50 €
Caffeine-free double espresso / <i>Brezkofeinska dvojna kava</i>	4,10 €
Caffeine-free macchiato / <i>Brezkofeinski macchiato</i>	3,80 €
Caffeine-free café au lait / <i>Brezkofeinski kava z mlekom</i>	4,10 €
Caffeine-free cappuccino / <i>Brezkofeinski cappuccino</i>	4,30 €
Caffeine-free coffee with whipped cream / <i>Brezkofeinski kava s smetano</i>	4,30 €
Caffeine-free latte / <i>Brezkofeinska bela kava</i>	4,80 €
Iced coffee / <i>Ledena kava</i>	6,50 €
Cold brew kava	5,30 €
Tea / <i>Čaj</i>	3,50 €
Extras: milk, honey, lemon / <i>Dodatek mleko, med, limona, smetana</i>	0,50 €

Beer / Pivo

Gallus Maister - craft beer	0,5 l	4,20 €
Gallus Maister - craft beer	0,3 l	3,70 €
Jezernik Summer Ale / <i>Jezernik Poletni Ale</i>	0,5 l	5,20 €
Polesnjak IPA	0,33 l	5,20 €
Nordung Porter (dark beer) / <i>Nordung Porter (temno pivo)</i>	0,33 l	4,80 €
Vega Pale Ale non-alcoholic <i>Vega brezalkoholno</i>	0,5 l	4,50 €
Radler Kombucha	0,5 l	4,30 €



Spirits / Žgane pijače

Spirits / Žganje - Kmetija Matijovc:

Blueberry brandy / <i>Borovničevac</i>	0,03 l	3,50 €
Spruce brandy <i>Smrekovec</i>	0,03 l	3,50 €
Plum brandy / <i>Slivovka</i>	0,03 l	3,50 €
Walnut brandy / <i>Orehovec</i>	0,03 l	3,50 €
Mead / <i>Medeno žganje</i>	0,03 l	3,30 €
Viljamovka Zima	0,03 l	5,00 €
Brandy Lisjak / <i>Vinjak Lisjak</i>	0,03 l	18,00 €
Pelinkovec Victoris Aura	0,03 l	4,50 €
Vodka Slovenija	0,03 l	5,00 €
Liquer / Likerji		
Berryshka Blackberry / <i>robida</i>	0,03 l	3,60 €
Berryshka Redcurrant / <i>ribez</i>	0,03 l	3,50 €
Teranino Aura	0,03 l	4,20 €
Gin		
London dry Broken Bones	0,03 l	5,50 €
Monologue	0,03 l	6,50 €
Navy Strength Broken Bones	0,03 l	7,50 €
Whiskey		
Single Malt Whiskey Berryshka	0,03 l	11,00 €
* Glenmorangie the original whiskey	0,03 l	6,50 €
*Rum		
Rum Copenhagen XOA.H. Riise	0,03 l	8,50 €
Rum Blue Mauritius	0,03 l	9,00 €
*Cognac		
Cognac Hennessy x.o.	0,03 l	20,00 €

* Non-slovenian drinks

* *Pijače tujega izvora*



Alcoholic beverages may not be served to intoxicated persons, minors and persons for whom there is reason to believe that they will hand alcoholic beverages to minors. Prices are listed in EUR and include VAT.

The price list is valid as of 24 May 2025.

*Alkoholnih pijač ne strežemo vinjenim osebam, mladoletnim osebam in osebam, za katere upravičeno domnevamo, da bodo alkoholne pijače posredovale mladoletnim. Cene vsebujejo DDV in so v EUR.
Cenik velja od 24. 5. 2025.*

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GARDEN VILLAGE