

HOTEL  BOHINJ

# BISTRO MENI BISTRO MENU

13:00 - 17:00

 **VEGANSKO**  **BREZ GLUTENA**  **VEGETARIJANSKO**

1. Zita in proizvodi iz njih 2. Raki in proizvodi iz njih 3. Jajca in proizvodi iz njih 4. Ribe in proizvodi iz njih 5. Arošidi in proizvodi iz njih 6. Zrnje soje in proizvodi iz njega 7. Mleko in mlečni izdelki, ki vsebujejo laktozo 8. Oreščki in proizvodi iz njih 9. Listna zelena in proizvodi iz nje 10. Gorčično seme in proizvodi iz njega 11. Sezamovo seme in proizvodi iz njega 12. Zveplovi dioksidi in sulfiti 13. Valčji bob in proizvodi iz njega 14. Mehkužci in proizvodi iz njih.

Vse cene so v € in vsebujejo DDV. Cenik velja od 20.4.2026

 **VEGAN**  **GLUTEN FREE**  **VEGETARIAN**

1. Cereals containing gluten 2. Crustaceans and products thereof 3. Eggs and products thereof 4. Fish and products thereof 5. Peanuts and products thereof 6. Soybeans and products thereof 7. Milk and products thereof (including lactose) 8. Nuts and products thereof 9. Celery and products thereof 10. Mustard seeds and products thereof 11. Sesame seeds and products thereof 12. Sulfur dioxide and sulfites 13. Lupin and products thereof 14. Molluscs and products thereof.

All prices are in € and include VAT. Price list is valid from 20 April 2026

## HLADEN UVOD

Sirova dilca <sup>(7,8)</sup> 20,50 € **V B GF**  
(Kmetija Gartner, Pr' Prangarčk, Pr' Tonejovc)

Mesna dilca <sup>(8)</sup> 21,00 € **GF**  
(svinjska, goveja, divjačinska salama, bohinjski pršut)

Goveji tatar <sup>(3,7,10)</sup> 21,50 € **GF**  
(goveji tatar, vložena rdeča čebula, prepeličji rumenjaki, čemaž)

Burrata, bazilika, paradižnik <sup>(7)</sup> 16,50 € **GF**  
(burrata polnjena s kislom smetano, pečeni in sveži paradižniki, pesto bazilike, balzamična krema)

Dimljena postrv, koromač, pomaranča <sup>(7)</sup> 18,50 € **GF V**  
(hladno dimljena postrv, koromač, pomaranča, med, limona, olivno olje)

## TOPLE PREDJEDI

Goveja juha s prilogo <sup>(1,3)</sup> 9,50 €  
(zdrobov cmok, korenje, peteršilj)

Dnevna zelenjavna juha 8,50 € **GF V**

Sezonska rižota <sup>(7)</sup> 16,50 € **GF**  
(možnost priprave na veganski način)

Testenine, postrv, sušen paradižnik <sup>(1,3,7)</sup> 21,50 € **V**

Njoki s čemažem, bohinjskim sirom in orehi <sup>(1,3,7,8)</sup> 18,50 € **V**

## SOLATE

Solata Hotel Bohinj <sup>(1,3,7,8)</sup> 19,50 € **V**  
(iceberg solata, staran planinski sir, hišni preliv, zeliščni krutoni)

Solata Hotel Bohinj s piščancem <sup>(1,3,7,10)</sup> 20,50 €  
(piščančji file, staran planinski sir, iceberg solata, hišni preliv, zeliščni krutoni)

Bohinjska solata <sup>(3,7,10)</sup> 23,50 €  
(mešana sezonska solata, trgana in kuhana govedina, gorčični preliv, sir iz kmetije Pr' Prangarčk, prepeličja jajca)

Solata, ajdova kaša, feta <sup>(7)</sup> 21,00 € **V GF**  
(ajdova kaša, kumare, paradižnik, peteršilj, bohinjska feta iz kmetije Pr' Prangarčk)

Mešana solata 8,50 € **V GF**  
(sezonska mešana solata)

## GLAVNE JEDI

Ribeye steak <sup>(7)</sup> 32,00 € **GF**  
(ribeye steak, pečeni krompir, maslo z zelišči, rucola)

Postrv, špinača, krompir <sup>(7)</sup> 27,50 € **GF V**  
(file postrvi, mlada špinača, krompirjev pire, ikre postrvi)

Piščanec, limona, zelenjava <sup>(7)</sup> 28,50 € **GF**  
(konfetrano piščančje bedro, krompirjev pire, limona, sezonska zelenjava, piščančja omaka)

Brokoli, proso, pinjole <sup>(1,8)</sup> 26,00 € **V**  
(brokoli s proseno kašo, zelenjava, chimichurri, pinjole)

## SLADICE

Čokolada, kava, karamela <sup>(1,3,7,8)</sup> 10,50 €  
(kavna meringa, mousse bele čokolade s kislom smetano, slana karamelna kavna omaka, lešnikov vafelj)

Hruška, hibiskus, mandelj <sup>(8)</sup> 11,50 € **GF**  
(mandljev veganski mousse, poširana hruška v hibiskusu, hibiskusov gel, mandljev crumble)

## COLD STARTERS

Cheese Platter <sup>(7,8)</sup> 20,50 € **V B GF**  
(Gartner Farm, Pr' Prangarčk, Pr' Tonejovc)

Meat Platter <sup>(8)</sup> 21,00 € **GF**  
(pork, beef, and game salami, Bohinj prosciutto)

Beef Tartare <sup>(3,7,10)</sup> 21,50 € **GF**  
(beef tartare, pickled red onion, quail egg yolk, wild garlic)

Burrata, Basil, Tomato <sup>(7)</sup> 16,50 € **GF**  
(burrata filled with sour cream, roasted and fresh tomatoes, basil pesto, balsamic reduction)

Smoked Trout, Fennel, Orange <sup>(7)</sup> 18,50 € **GF V**  
(cold-smoked trout, fennel, orange, honey, lemon, olive oil)

## WARM STARTERS

Beef Soup with Garnish <sup>(1,3)</sup> 9,50 €  
(semolina dumpling, carrot, parsley)

Daily Vegetable Soup 8,50 € **GF V**

Seasonal Risotto <sup>(7)</sup> 16,50 € **GF**  
(vegan option available)

Pasta with Trout and Sun-Dried Tomato <sup>(1,3,7)</sup> 21,50 € **V**

Gnocchi with Wild Garlic, Bohinj Cheese and Walnuts <sup>(1,3,7,8)</sup> 18,50 € **V**

## SALADS

Hotel Bohinj Salad <sup>(1,3,7,8)</sup> 19,50 € **V**  
(iceberg lettuce, aged alpine cheese, house dressing, herb croutons)

Hotel Bohinj Salad with Chicken <sup>(1,3,7,10)</sup> 20,50 €  
(chicken fillet, aged alpine cheese, iceberg lettuce, house dressing, herb croutons)

Bohinj Salad <sup>(3,7,10)</sup> 23,50 €  
(mixed seasonal salad, shredded and cooked beef, mustard dressing, cheese from Pr' Prangarčk farm, quail eggs)

Salad with Buckwheat and Feta <sup>(7)</sup> 21,00 € **V GF**  
(buckwheat, cucumber, tomato, parsley, Bohinj feta from Pr' Prangarčk farm)

Mixed Seasonal Salad 8,50 € **V GF**

## MAIN COURSES

Ribeye steak <sup>(7)</sup> 32,00 € **GF**  
(ribeye steak, roasted potatoes, herb butter, arugula)

Trout, Spinach, Potato <sup>(7)</sup> 27,50 € **GF V**  
(trout fillet, young spinach, mashed potatoes, trout roe)

Chicken, Lemon, Vegetables <sup>(7)</sup> 28,50 € **GF**  
(confit chicken leg, mashed potatoes, lemon, seasonal vegetables, chicken jus)

Broccoli, Millet, Pine Nuts <sup>(1,8)</sup> 26,00 € **V**  
(broccoli with millet, vegetables, chimichurri, pine nuts)

## DESSERTS

Chocolate, Coffee, Caramel <sup>(1,3,7,8)</sup> 10,50 €  
(coffee meringue, white chocolate mousse with sour cream, salted caramel coffee sauce, hazelnut wafer)

Pear, Hibiscus, Almond <sup>(8)</sup> 11,50 € **GF**  
(almond vegan mousse, poached pear in hibiscus, hibiscus gel, almond crumble)