

DEAR GUESTS,

we're glad you've chosen us for your culinary experience.

High-quality products are made in the wonderful Triglav National Park by carefully chosen farmers and producers, and we've included them in our menu. Many of them have been awarded the Bohinjsko/From Bohinj certificate for local products and ingredients.

By doing so, we also support the local economy, and our excellent kitchen team does wonders in including them in their creations.

Have an unforgettable culinary journey!

**IF I CLIMB TO THE TOP,
WILL MY SPIRIT ALREADY BE
THERE OR WILL I HAVE
TO WAIT FOR IT?**

HOTEL  BOHINJ

**FLAVOURS OF
MOUNTAINS, LAKES
AND TRADITION**

FOR A START

Each dish in this selection pays tribute to Bohinj farms and their centuries-old tradition.

Bohinj dairy heritage ^(7,8) 20,50 € **GF V B**
(selection of aged cheeses from Gartner, Pr' Prangarč and Pr' Tonejovc farms, homemade jam, walnuts)

Air-Dried Mountain Selection ⁽⁸⁾ 21,00 € **GF B**
(selection of cured meats; game salami, Bohinj prosciutto, pork and beef cuts, house pickles)

Bohinj Catch & Wild Garlic ⁽³⁾ 18,50 € **GF V**
(red and white trout carpaccio, wild garlic aioli, trout caviar)

Mohant "Signature" Experience ⁽⁷⁾ 16,50 € **GF V B**
(cold interpretation of indigenous Bohinj Mohant cheese, basil gel, semi-dehydrated tomato)

Bohinj Beef Tartare ^(3,7,10) 21,50 € **GF**
(hand-cut leg of indigenous Bohinj cattle, creamy quail egg yolk, pickled red onion, wild garlic oil)

Earthy Garden Tartare 16,50 € **V GF**
(lentil tartare with smoked paprika, Jerusalem artichoke textures, citrus vegan mayonnaise)

FROM PASTURE TO PLATE

Beef soup ^(1,3) 9,50 €
(clear broth of indigenous Bohinj cattle, herb semolina dumpling, textures of young carrot)

Forest Cappuccino ⁽⁷⁾ 9,80 € **GF**
(silky wild porcini soup, crispy buckwheat, potato foam with butter from Pr' Tonejovc farm)

Garden Velouté ⁽⁷⁾ 8,50 € **V GF**
(velvety cream soup of seasonal botanicals, herb oil, crispy garnishes)

Creamy Risotto from the Alpine Pastures ⁽⁷⁾ 16,50 € **GF**
(seasonal produce, aged Bohinj cheese, homemade butter from Pr' Tonejovc farm)

Cika and Potato (indigenous Bohinj cattle) ^(7,10) 22,50 € **GF**
(crispy layers of buttery potato, confit pulled indigenous Bohinj beef, roasted pepper sauce)

Pasta with smoked trout ^(1,3,7) 21,50 € **V**
(handmade noodles, beechwood-smoked trout fillet, semi-dried tomato, young spinach, pearls of trout caviar)

BOHINJ GARDENS

Bohinj Salad with beef ^(3,7,10) 23,50 €
(seasonal mixed salad, pulled beef of Bohinj cattle, cheese from Pr' Prangarč farm, quail eggs, mustard emulsion)

Buckwheat and Bohinj Feta ⁽⁷⁾ 21,00 € **V GF**
(nutty buckwheat, Bohinj brined cheese from Pr' Prangarč farm, fresh vegetables, herb oil)

Hotel Bohinj Salad ^(1,3,7,10) 19,50 € **V**
(iceberg lettuce, aged alpine cheese, house dressing, herb croutons)

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

FROM SUMMITS AND STREAMS

Filet of Bohinj trout ^(1,3) 27,50 € **V**
(butter-roasted Bohinj trout fillet, tomato essence, translucent pasta, trout caviar)

Chicken in Alpine Kipnik ^(1,3,7) 28,50 €
(tender chicken fillet, light Bohinj cheese kipnik, seasonal vegetables, poultry demi-glace)

Suckling pig rack ⁽⁷⁾ 31,50 € **GF**
(Suckling pig rack, buttery purée, fermented vegetables, pork demi-glace)

Lamb Bajadera and Smoke ^(1,3,7,10) 37,50 € **GF**
(slow-roasted and pressed lamb, confit leek, smoked carrot, lamb reduction)

Beef loin and Hollandaise ^(3,7) 36,50 € **GF**
(dry-aged loin of indigenous Bohinj cattle, young asparagus, aged cheese cream, yolk emulsion, beef demi-glace)

Venison from Slovenian Forests 38,50 € **GF**
(venison loin, crispy polenta of Bohinj "Trinka" corn, blueberry gel, apple purée)

Garden Eggplant and Red Pepper ⁽⁶⁾ 26,00 € **V GF**
(roasted eggplant, marinated tofu, red onion confit, pepper essence)

Cowboy Steak 16,90 € / 100 g **GF**
(for two persons, roasted potatoes, roasted vegetables)

SWEET FINISH

Interpretation of Gibanica ^(1,3,7,8) 13,00 €
(ice cream of Bohinj curd cheese, apple butter, walnut praline, poppy crumble, crispy pulled dough, caramelized walnuts)

White Chocolate with Coffee and Caramel ^(1,3,7,8) 10,50 €
(white chocolate mousse, coffee meringue, salted caramel essence, hazelnut waffle)

Pear in Hibiscus ⁽⁸⁾ 11,50 € **GF V**
(almond mousse, poached pear, hibiscus gel, almond crumble)

Strawberry Tiramisu ^(1,3,7) 11,00 €
(biscuits, mascarpone mousse with strawberries, strawberry jam)

B BOHINJSKO / FROM BOHINJ **V VEGAN** **GF GLUTEN FREE** **V VEGETARIAN**

ALLERGENS

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 19 April 2026.