



LJUBLJANA'S CUISINE WAS  
RENOWNED SINCE EARLY TIMES...

→ STRELEC →  
RESTAVRACIJA  
LJUBLJANSKI GRAD



CHEF IGOR JAGODIC  
LJUBLJANA CASTLE

AS SPRING REACHES SUMMER,  
AS GARDENS START TO BLOOM,  
NEW FLAVOURS BRING A WAVE  
OF FRESHNESS,  
DISHES PLEASING TO THE EYE, NOT ONLY TO  
CONSUME.

---

### TASTING MENU

3 DISHES (ONLY DURING LUNCHTIME)	32,00 EUR
4 DISHES	45,00 EUR
5 DISHES	54,00 EUR
7 DISHES	70,00 EUR
9 DISHES	82,00 EUR

IN THE ARCHERS' TOWER THERE IS ALWAYS  
SOMETHING COOKING,  
AND TO OUR GUESTS WE ALWAYS DO  
DECLARE: HERE ARE SERVED THE DISHES OF  
LJUBLJANA, SAVOUR ALL THE FLAVOURS OF  
THIS EXCELLENT CITY FARE!

COVER 3 EUR

---

**THE FLAVOURS OF LJUBLJANA,  
OUR TYPICAL CITY FARE,  
BOTH MODERN AND HISTORICAL,  
DELICIOUS AND ENTICING,  
ALL WITH SUCH FLAIR!**

**FOR CENTURIES, MEAT WAS AT THE FOREFRONT OF  
LJUBLJANA CUISINE**

BROWNED, MARINATED BEEF, PICKLED, FRIED AND RAW JERUSALEM ARTICHOKE, SHAL-  
LOTS IN AGED VINEGAR, WATER CRESS, HAZELNUTS

15,00 EUR

**WORN BY PILGRIMS**

SCALLOP, ROAST CAULIFLOWER, TRUFFLE, SAMPHIRE, CITRUSES,  
MAYONNAISE WITH LEMON OIL

15,00 EUR

**ASPARAGUS, SOMETIMES GREEN, SOMETIMES WHITE,  
BUT ALWAYS FRESH! GOING ALL THE WAY BACK TO  
THE 18TH CENTURY.**

ASPARAGUS, JAMAR CHEESE CREAM, WALNUTS

13,00 EUR

**WHAT A GREAT TASTE HAS CITY SALAMI; WHETHER IT  
ALONE OR IN COMPANY BE!**

BIOSING SALAMI AND MINCED LARD, PICKLED SOUR VEGETABLES

17,00 EUR

A SOUP SHOULD BE ENJOYED,  
BY ALL WHO TO THE CASTLE GO,  
BE IT WHEN THE SUN SHINES OR  
WHEN IT SNOWS!

EVERY ARCHER NEEDS HIS SOUP

DAILY SOUP

7,00 EUR

---

NEW POTATOES FROM THE OUTSKIRTS OF  
TOWN, FROM BOHINJ THE MOHANT CHEESE  
SO RENOWNED, AND FROM  
THE ROAD THAT LEADS TO TRIESTE,  
COMES THE VEAL THAT TASTES THE BEST...

### CAULIFLOWER

CAULIFLOWER, HEZELNUTS, BROWN BUTTER,  
MAYONNAISE WITH TRUFFLES, POACHED EGG YOLK

15,00 EUR

### FROM THE SEA TO YOUR TABLE IN LJUBLJANA

SEA URCHIN AND GARLIC PURÉE, CALAMARI, PASTA NOODLE DOUGH, PICKLED WILD  
GARLIC, WILD GARLIC MAYONNAISE, CALAMARI SAUCE

15,00 EUR

### SOMETHING MOST DIVINE

VEAL SWEETBREAD, VEAL SOUP, LOVAGE OIL, CELERY, HAZELNUTS AND NETTLES

15,00 EUR

---

# WHAT THE DISHES OF LJUBLJANA EXPRESS, HAS NEVER FAILED TO IMPRESS.

## BEEF – THE MOST TRADITIONAL MEAT FOUND ON THE TABLES OF LJUBLJANA

AGED BEEF LOIN, SMOKED BONE MARROW SAUCE, CHAR-GRILLED SPRING ONION, NEW  
POTATOES ROASTED IN HAY

30,00 EUR

## REMINISCING BACK TO THE CITY'S FORMER RABBIT HUTCHES

HARE, HARE LIVER, ASPARAGUS, MEATLESS BACON (LARDO), MUSTARD SEEDS, NETTLES  
AND BLACK GARLIC

24,00 EUR

## NO BONES IN PURÉES, NOR FILLETS!

WHITE FISH FILLET, PEA PURÉE AND RAGÙ, SMOKED BUTTERY EMULSION WITH MISO,  
BREADCRUMBS, BROWNEB BUTTER, LEMON AND PINE NUTS

26,00 EUR

## SUCH BEAUTIFUL YELLOW FLOWERS FOR A TUBER

JERUSALEM ARTICHOKE AND ARTICHOKE, OLIVE OIL, GOAT CHEESE, HAZELNUTS, ROSE-  
MARY, THYME AND RED PEPPER

18,00 EUR

# UP THE CASTLE FUNICULAR YOU GLIDE, AT STRELEC, FIND A SWEET SURPRISE!

## BANANA – NO PEEL, BUT NOT ALONE IN THIS MEAL!

BAKED BANANA SPONGE CAKE AND ICE CREAM, PASSIONFRUIT, YOGHURT AND WHITE  
CHOCOLATE CREAM, COFFEE, HAZELNUTS AND PEPPER

9,00 EUR

## AS DARK AS IN THE CASTLE CELLAR

DARK CHOCOLATE, THYME AND OLIVE OIL

8,00 EUR

## FROM THE FIELDS AND GARDENS

YOGHURT, GINGER, RHUBARB, HONEY AND CLOVER

8,00 EUR

## ICE CREAM...IDEAL FOR THE SEASON

HOUSE ICE CREAM AND SORBET

3,00 EUR

---

## TRY ANOTHER CASTLE CHEESE, OR THREE, TO CREATE THE PERFECT HARMONY.

A SELECTION OF SLOVENIAN CHEESES, HOUSE JAMS

12,00 EUR

PLATES SIGNED BY CHEF IGOR JAGODIC  
PROFESSIONALLY EDITED DR. JANEZ BOGATAJ

---

►STRELEC◄  
RESTAVRACIJA  
LJUBLJANSKI GRAD

INFORMATION ABOUT ALLERGENS IS AVAILABLE AT THE STAFF.

BID D.O.O., TACENSKA 95, LJUBLJANA

ID ZA DDV: SI 11994576

ALL PRICES ARE IN EUR, VAT INCLUDED

PRICES VALID FROM 01.04.2019