

BISTRO

M L E Č N A

MARIJANCA

MARIJANCA'S WELCOME

Whey Elixir ⁷ · Crackling Flatbread with Horseradish ^{1, 3, 7}

MARIJANCA'S CLASSICS

Carniolan Sausage ^{7, 9, 10, 12} with creamy horseradish, honeyed mustard seeds, marinated red onion 	9,00	Veal Crown ^{1, 3, 7} with jus, homemade semolina and cottage cheese rolled dumpling, green beans	24,50
Smoked Trout Tartare ^{1, 4, 7, 14} with mildly spicy cheese spread, trout roe, parsley sponge	14,50	Pike-Perch Fillet ^{1, 4, 7, 9} with buttery parsnip purée, pearl barley with root vegetables, roasted onion	21,50
Red Root ^{7, 8, 12} with honeyed walnut, young cheese, lamb's lettuce, citrus gel, toasted pumpkin seeds  	9,50	Filet Mignon ^{7, 9, 12} with celeriac, Gorgonzola and cognac sauce 	31,50
Beef Broth ^{1, 3, 7, 9} with cottage cheese and chive tortellino	5,00	Chicken Thigh ^{1, 7} with roasted potatoes, milk sauce with thyme and porcini mushrooms	18,00
Homemade Fresh Pasta ^{1, 3, 7} in truffle sauce with fresh truffle 	16,00	Game Ragout ^{1, 3, 7, 9, 12} with chestnut-filled gnocchi and sour cream	17,50

DAIRY DELIGHTS

Bistro Kefir ^{7, 8} kefir, elderflower syrup, chia seeds, fresh mint  	5,90	Bistro Bloom ^{7, 12} rum, kefir, elderflower syrup, fresh mint  	6,00
Marijanca's Toffee Shake ^{7, 8} milk, caramel ice cream, whipped cream, caramel pieces  	5,50	Marijan's Matcha Latte ^{7, 8} espresso, milk foam, creamy matcha, pistachio topping with white chocolate pieces  	6,50

 GLUTEN-FREE

 VEGETARIAN

ALLERGENS: 1 gluten, 2 crustaceans, 3 eggs, 4 fish, 5 peanuts, 6 soy and soybeans, 7 milk, lactose, 8 nuts, 9 celery, 10 mustard seeds, 11 sesame seeds, 12 sulphur dioxide and sulphites, 13 lupin, 14 molluscs.
Prices are in EUR and include VAT. The price list is valid from 1 September 2026. We reserve the right to change prices and correct printing errors.

TASTING MENU

3-COURSE MEAT MENU

Venison Carpaccio

with herb cream cheese,
green apple, pickled red onion
7, 11, 12

Chestnut Soup

with cream, toasted hazelnuts
7, 8

Lamb Shank

with buckwheat and cottage cheese rolled
dumpling, fresh carrots
1, 3, 7

39,00

3-COURSE FISH MENU

Smoked Trout Tartare

with mildly spicy cheese spread,
trout roe, parsley sponge
1, 4, 7, 14

Chestnut Soup

with cream, toasted hazelnuts
7, 8

Poached Pike-Perch Fillet

with buttery parsnip purée, pearl barley
with root vegetables, roasted onion
1, 4, 7, 9

39,00

AUTUMN AT MARIJANCA

1 September 2026 to 30 November 2026

Venison Carpaccio 7, 11, 12 
with herb cream cheese, green apple, pickled red onion

15,50

Chestnut Soup 7, 8  
with cream, toasted hazelnuts

6,50

Creamy Hokkaido Pumpkin Risotto 7, 11  
burrata, pumpkin seeds

14,50

Lamb Shank 1, 3, 7
with buckwheat and cottage cheese rolled dumpling, fresh carrots

23,50

Roasted Pear with Warm Rice Pudding 7, 8  
honey, vanilla, cinnamon

6,50

A SWEET FINALE

Yoghurt Mousse with Fruit 1, 3, 5, 6, 7, 8, 12
buckwheat crumble, elderflower sorbet

7,50

Chocolate Crunch 1, 3, 5, 6, 7, 8, 12 
dark chocolate mousse, toasted hazelnuts, blueberry ice cream

9,00

Homemade Cottage Cheese Rolled Dumpling 1, 3, 5, 6, 7, 8, 12 
raspberry, pistachio ice cream

9,00

Roasted Pear with Warm Rice Pudding 7, 8  
honey, vanilla, cinnamon

6,50

Marijanca Hot Chocolate 1, 7 
rum, whipped cream, orange zest

6,00

Guilt-Free Marijanca Hot Chocolate 1, 7 
whipped cream, orange zest, a hint of vanilla

5,50



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VEGETARIAN

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