Jedi **Marije Plesnik**, babice in glavne kuharice Hotela Plesnik pred drugo svetovno vojno

Tradicionalne dobrote s **Solčavskega**

Pestra medigra navihanega kuharskega dvojca – **Janeza in Toma**

SEZNAM ALERGENOV
1. Gluten / 2. Jajca / 3. Laktoza / 4. Ribe / 5. Raki / 6. Mehkužci / 7. Arašidi / 8. Oreščki / 9. Sezamovo seme / 10. Gorčično seme / 11. Zrnje soje / 12. Zelena / 13. Volčji bob / 14. Žveplov dioksid in sulfiti

Cenik velja od 12. 6. 2025.
Pridržujemo si pravico do spremembe cen. Vse cene so v evrih in vsebujejo ddv.

DNEVNA PONUDBA 2025

HLADNE PREDJEDI

Domači krožnik Plesnik — 18 €
Izbor suhih mesnin in sirov z bližnjih planin in domačije Plesnik, ki so pravi ponos Logarske doline. (1, 3, 8, 10)

Surovi biftek Marije Plesnik — 20 €
Znameniti Plesnikov tatarski biftek, ki ga gostje radi naročajo že od leta 1935. Govedino krav z okoliških pašnikov, oplemeniteno s ščepcem začimb in kapljico konjaka, postrežemo s popečeno hišno fokačo in okisano zelenjavo. (1, 2, 3, 10)

Goveji karpačo z zorjenim sirom — 18 €
Tanke rezine prvovrstne govedine z Domacije Plesnik, povzdignjene z oljčnim oljem, balzamičnim kisom in zorjenim sirom bližnje kmetije Matk. (1, 2, 3, 10)

JUHE

Goveja juha Marije Plesnik z domačimi rezanci — 8 €
Juha, kuhana prav počasi, kot so to počele naše babice. Z govedino z domačije Plesnik, zelenjavo z vrta ter rahlimi domačimi rezanci. (1, 2, 12)

Dnevna juhica za dušo — 6 €
Vsak dan pripravljena po navdihu narave, babice Plesnik in našega chefa. (1, 3, 12)

TOPLE PREDJEDI

Štruklji z domačo skuto in zelišči, kumarična solata s kislo smetano — 18 €
Na maslu popečeni hišni štruklji, polnjeni z domačo skuto s kmetije Strmčnik in dišečimi zelišči z našega vrta, so poklon tradiciji. Spremlja jih osvežilna kumarična solata s kislo smetano. (1, 2, 3)

Ajdova rezina z gobovo omako — 19 €
Sočna rezina iz ajdove kaše v bogati omaki iz gozdnih gob. Jed, ki diši po gozdu. (1, 2, 3, 12)

Grušavi žlinkrofi — 20 €
Testene žepke z nadevom iz suhih hrušk, tradicionalno solčavsko sladko dobroto, so v Janezovi in Tomovi slani različici nadgradili zabeljeni domači ocvirki in nežna omaka iz pregrete smetane. (1, 2, 3)

GLAVNE JEDI

Poširana postrv v zeliščni omaki s postrvjimi ikrami, krompirjev pire in sotirana špinača — 26 €
Nežno poširan file postrvi iz priznanih ribogojnic Špegelj in Goričar v aromatični zeliščni omaki, kremast krompirjev pire in na maslu sotirana špinača. (3, 4)

Odojkov hrbet, pražen krompir in zelenjava z vrta — 28 €
Hrustljavo zapečen odojkov hrbet v naravni omaki, postrežen s praženim krompirjem in pisano sezonsko zelenjavo. (3, 10, 12)

Za naše najmlajše - Ocvrti piščančji trakci s krompirčkom — 12 €
Hrustljavi trakci iz piščančjega fileja s krompirčkom. Priljubljena jed naših najmlajših gostov. (1, 2)

SOLATA

Solatni krožnik Plesnik — 16 €
Pisan solatni krožnik s krompirjem in sezonsko zelenjavo. Zabeljeno z domačimi ocvirki in hišnim prelivom. (10)

Solatni krožnik s piščancem — 18 €
Pisan solatni krožnik z najboljšimi sezonskimi sestavinami iz Logarske doline, obogaten s piščančjimi trakci in hišnim prelivom iz oljčnega olja, jabolčnega kisa, gozdnega medu in gorčice. (10)

Mešana solata (10) — 8 €

SLADICE

Gratinirane skutne palačinke s pehtranom — 12 €
Tradicionalne slovenske skutne palačinke s svežim pehtranom in domačo skuto, zabeljene s smetano in nežno zapečene. (1, 2, 3, 8)

Jabolčni zavitek Plesnik — 8 €
Jabolčni zavitek po receptu babice Plesnik z dišečo vaniljevo kremo navduši s hrustljavo skorjico in zapelje s prepletom svežine in dekadentnosti. (1, 2, 3, 8)

Hišni izbor sladoledov — 9 €
Doma pripravljeni sladoledi, kremasti in polni okusa, s hrustljavim drobljencem – in čudovitim razgledom. (1, 2, 3, 7, 8)

Čokoladna tortica in karamelni mus — 8 €
Bogata in sočna čokoladna tortica z rahlim karamelnim musom za vse ljubitelje čokolade. (1, 2, 3, 8)

Dnevna sladica — 8 €
Sladka skrivnost, pripravljena po dnevnem navdihu naših slaščičarjev. (1, 2, 3, 8)

Podajte se z nami na kulinarično popotovanje, zaznamovano z lokalnimi okusi in neprecenljivo dediščino Zgornje Savinjske doline.

Preizkusite jedi z novega menija, ki sta ga za Hotel Plesnik zasnovala pionir slovenske visoke kulinarike Janez Bratovž in mladi chef Tom Čopar, sooblikovale pa so ga prvovrstne sestavine lokalnih dobaviteljev.

NAŠI DOBAVITELJI

Kmetija Plesnik, Logarska dolina (govedina za juho, meso za klobase in salame),
Kmetija Matk, Logarska dolina (kozji siri in skuta),
Kmetija Perk, Logarska dolina (sušene mesnine),
Kmetija Moličnik, Luče (jajca),
Kmetija Spodnji Strmčnik, Luče (jogurt, skuta, sir),
Liogarden, Luče (liofilizirano sadje in zelenjava),
Kmetija Ploder, Solčava (siri, maslo),
Kmetija Veršič, Markovci (vse vrste moke, bučno in sončnično olje, krompir, zelenjava),
Ribogojnica Goričar, Podbočje (postrv),
Ribogojnica Špegelj, Braslovče (postrv),
Brinečev kmečki mlin, Rečica ob Savinji (moka),
Borak, Ljubljana (med),
Kmetija Grad, Domžale (sadje, zelenjava)

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Dishes of **Marija Plesnik**, grandmother and head chef of the Hotel Plesnik before World War II

Traditional Delicacies from the **Solčava** Region

A playful culinary duet – **Janez and Tom** – offers a vibrant mix of tradition and innovation.

Allergen Information
1. Gluten / 2. Eggs / 3. Lactose / 4. Fish / 5. Crustaceans / 6. Molluscs / 7. Peanuts / 8. Tree Nuts / 9. Sesame Seeds / 10. Mustard Seeds / 11. Soybeans / 12. Celery / 13. Lupin / 14. Sulphur Dioxide and Sulphites

Price list valid from June 12, 2025.
We reserve the right to change prices. All prices are in euros and include VAT.

DAILY MENU 2025

COLD STARTERS

Plesnik Cold Platter €18
A selection of the finest cured meats and cheeses from nearby alpine pastures and the Plesnik farm – a true pride of the Logar Valley. (1, 3, 8, 10)

Marija Plesnik's Beef Tartare €20
Our famous tartare, beloved by guests since 1935. Made from local pasture-raised beef, seasoned with a pinch of spice and a drop of cognac, served with toasted house focaccia and pickled vegetables. (1, 2, 3, 10)

Beef Carpaccio with Aged Cheese €18
Thin slices of prime beef from the Plesnik farm, elevated with olive oil, balsamic vinegar, and aged cheese from the nearby Matk farm. (1, 2, 3, 10)

SOUPS

Marija Plesnik's Beef Soup with Homemade Noodles €8
A slow-cooked soup just like grandma used to make – with beef from the Plesnik farm, vegetables from a nearby garden, and delicate homemade noodles. (1, 2, 12)

Daily Soup €6
Prepared daily with inspiration from nature, grandma Plesnik, and our chef. (1, 3, 12)

WARM STARTERS

Cottage Cheese & Herb "Štruklji" with Cucumber Salad and Sour Cream €18
Homemade rolled dumplings filled with fresh cottage cheese from the Strmčnik farm and fragrant herbs from our garden. Sautéed in butter and served with a refreshing cucumber salad. (1, 2, 3)

Buckwheat Slice with Mushroom Sauce €19
Savory buckwheat slice served in a hearty forest mushroom sauce. A dish that captures the aroma of the woods. (1, 2, 3, 12)

Grušavi Žlinkrofi €20
Traditional sweet pasta pockets filled with dried pears from Solčava, reimagined by Janez and Tom in a savoury version with crispy pork cracklings and a delicate clotted cream sauce. (1, 2, 3)

MAIN COURSES

Poached Trout in Herb Sauce with Trout Roe, Mashed Potatoes and Sautéed Spinach €26
Gently poached trout fillet from the renowned Špegelj and Goričar fish farms, served in an aromatic herb sauce with creamy mashed potatoes and butter-sautéed spinach. (3, 4)

Roasted Pork Loin with Sautéed Potatoes and Garden Vegetables €28
Crisp-roasted pork loin in a natural jus, served with golden sautéed potatoes, and seasonal vegetables. (3, 10, 12)

For Our Little Guests – Crispy Chicken Strips with Potatoes €12
Crispy chicken fillet strips served with homemade potatoes. A favourite among our youngest guests. (1, 2)

SALADS

Plesnik Salad Bowl €16
A colourful salad with potatoes and seasonal vegetables, topped with homemade cracklings and our house dressing. (10)

Salad Bowl with Chicken €18
A vibrant salad with seasonal ingredients, enhanced with chicken strips and our house dressing made of olive oil, apple cider vinegar, forest honey, and mustard. (10)

Mixed Salad (10) €8

DESSERTS

Gratinated Cottage Cheese Pancakes with Tarragon €12
Traditional Slovenian pancakes with fresh tarragon and homemade cottage cheese, topped with cream and gently gratinated. (1, 2, 3, 8)

Plesnik Apple Strudel €8
Grandma Plesnik's apple strudel recipe, served with fragrant vanilla cream, delights with its crispy crust and a blend of freshness and decadence. (1, 2, 3, 8)

House Ice Cream Selection €9
Creamy homemade ice cream with a crunchy crumble – and a breathtaking view. (1, 2, 3, 7, 8)

Chocolate Cake & Caramel Mousse €8
A rich and moist chocolate cake paired with a light caramel mousse – perfect for chocolate lovers. (1, 2, 3, 8)

Daily Dessert €8
A sweet secret crafted each day with inspiration by our pastry chefs. (1, 2, 3, 8)

Embark on a culinary journey with us, marked by local flavours and the invaluable heritage of the Upper Savinja Valley.

Sample the creations from our new menu, crafted for Hotel Plesnik by the pioneer of Slovenian haute cuisine, Janez Bratovž, and the young chef Tom Čopar, featuring top quality ingredients from local suppliers.

OUR SUPPLIERS

Plesnik Farm, Logar Valley (beef for soup, meat for sausages and salami)
Matk Farm, Logar Valley (goat cheeses and cottage cheese)
Perk Farm, Logar Valley (cured meats)
Moličnik Farm, Luče (eggs)
Spodnji Strmčnik Farm, Luče (yogurt, cottage cheese, cheese)
Liogarden, Luče (freeze-dried fruit and vegetables)
Ploder Farm, Solčava (cheese, butter)
Veršič Farm, Markovci (various flours, pumpkin and sunflower oils, potatoes, vegetables)
Goričar Fish Farm, Podbočje (trout)
Špegelj Fish Farm, Braslovče (trout)
Brinečev Mill, Rečica ob Savinji (flour)
Borak, Ljubljana (honey)
Grad Farm, Domžale (fruit, vegetables)

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