

# Daily menu 2026



## 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)

### Marinated trout with fermented beans and lemon gel € 4

Thin slices of prime beef from the Plesnik farm, elevated with olive oil, balsamic vinegar, and aged cheese from the nearby Matk farm. (3, 4, 12)

## warm starters

### Dumplings with homemade cottage cheese and herbs, marinated cabbage € 14

A tribute to tradition: house-made dumplings pan-fried in butter, filled with homemade cottage cheese from the nearby Strmčnik farm and fragrant herbs from our garden. Served with crisp marinated cabbage. (1, 2, 3)

### Grušavi žlinkrofi € 15

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

### Layered pancakes with roasted peppers, buttermilk sauce € 15

Charred red peppers layered with pancakes in a delicate stack, pan-fried in butter and finished with a homemade buttermilk sauce. (1, 2, 3, 12)

## soups

### Marija Plesnik's beef soup with homemade noodles € 4

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)

## 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)

### Roastbeef with roasted potatoes and sautéed vegetables € 28

Juicy sirloin roast served with roasted potatoes and tender sautéed vegetables. (3, 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

### Plesnik apple strudel € 9

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)

### Gibanica Plesnik € 9

Layered pastry with apples, cottage cheese and hazelnuts. (1, 2, 3, 8)

#### 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.


# 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.



  
**MICHELIN**  
2025

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.

## 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)

**HOTEL PLESNIK**  
LOGARSKA DOLINA

[www.plesnik.si](http://www.plesnik.si)