

Dnevna ponudba 2026



hladne predjedi

Domači krožnik Plesnik 18 €

Izbor suhih mesnin in sirov z bližnjih planin in Ekološke domačije Plesnik, ki so pravi ponos Logarske doline. (1a, 3a, 3b, 3c, 8a, 8b, 8c, 10a)

Surovi biftek Marije Plesnik 20 €

Znameniti Plesnikov tatarski biftek, ki ga gostje radi naročajo že od leta 1935. Lokalno pridelano govedino, oplemeniten z okoliških pašnikov, oplemeniten s ščepcem začimb in kapljico konjaka, postrežemo s popečeno hišno pogačo in okisano zelenjavo. (1a, 2a, 3d, 10a)

'Esihflajš' 14 €

Mariniran telečji jezik z bučnim oljem in jabolčnim kisom, okisana čebula in hren. Priljubljena slovenska jed malce po naše. (3a, 3c)

tople predjedi

Štruklji z domačo skuto in zelišči, marinirano zelje 14 €

Poklon tradiciji: na maslu popečeni hišni štruklji, polnjeni z domačo skuto z bližnje kmetije Spodnji Strmčnik in dišečimi zelišči z našega vrta. Ob njih hrustljivo marinirano zelje. (1a, 2a, 3a, 3c, 3d)

Obrnenk 15 €

Obrnenk, tradicionalna jed Zgornje Savinjske doline iz prazne ajdove moke z mlekom, maslom in smetano. Mehke kroglice dopolnimo s pinjencem, gelom pečenih jabolč in domačimi ocvirki. Preprosta, a izrazita jed z značajem našega kraja. (1a, 3a, 3d, 3e)

Planinski krompirjevi svaljki 18 €

Slastne krompirjeve svaljke, pripravljene z moko iz Brinečevega kmečkega mlina, smo dopolnili z bogato omako iz gozdnih gob in staranim planinskim sirom s kmetije Spodnji Strmčnik. (1a, 2a, 3d, 3e)

juhe

Goveja juha Marije Plesnik 8 €

Juha, kuhana prav počasi, kot so to počele naše babice. Z govedino z Ekološke domačije Plesnik, zelenjavo z vrta ter rahlimi domačimi rezanci. (1a, 2a, 12a, 12b)

Dnevna juhica za dušo 6 €

Vsak dan pripravljena po navdihu narave, babice Plesnik in našega chefa. (1a, 3d, 3e, 12a, 12b)

glavne jedi

File postrvi s sezonsko zelenjavo 26 €

Pečen file rdeče postrvi z nežno ribjo omako in postrvjimi ikrami, postrežen s kremnim krompirjevim pirejem in sezonsko zelenjavo. (3a, 3d, 3e, 4b, 12a, 12b)

Rostbif s praženim krompirjem in sotirano zelenjavo 28 €

Sočno zapečenemu govejemu hrbtu smo dodali pražen krompir in sotirano zelenjavo. (3d, 12a, 12b)

Za naše najmlajše - ocvrta piščančji trakci s krompirčkom 12 €

Hrustljavi trakci iz piščančjega fileja s krompirčkom. Priljubljena jed naših najmlajših gostov. (1a, 2a)

solata

Solatni krožnik Plesnik 16 €

Pisan solatni krožnik s krompirjem, zabeljen z domačimi ocvirki in hišnim prelivom. (10a)

Solatni krožnik s piščancem 18 €

Pisan solatni krožnik s sezonskimi sestavinami iz Logarske doline, obogaten s piščančjimi trakci in hišnim prelivom iz oljčnega olja, jabolčnega kisa, gozdnega medu in gorčice. (10a)

Mešana solata 8 €

sladice

Jabolčni zavitek Plesnik 9 €

Jabolčni zavitek po receptu babice Plesnik z dišečo vaniljevo kremo navduši s hrustljivo skorjico in zapelje s prepletom svežine in dekadentnosti. (1a, 2a, 3a, 3d, 8b, 8c)

Hišni izbor sladoledov 9 €

Doma pripravljeni sladoledi, kremasti in polni okusa, s hrustljivim drobljencem – in čudovitim razgledom. (1a, 2a, 3e, 8b, 8c)

Gibanica Plesnik 9 €

Zloženska, ki nostalgичno pogreje dušo z izmenjujočimi se plastmi domačega vlečenega testa, jabolč, suhih hrušk, skute in lešnikov. (1a, 2a, 3d, 3e, 8b, 8c)

SEZNAM ALERGENOV

1. GLUTEN (a) Pšenica, (b) Riž, (c) Ječmen, (d) Oves, (e) Pira, (f) Kamut.
2. JAJCA (a) Kokošja jajca, (b) Jajčni beljak, (c) Jajčni rumenjak, (d) Jajca v prahu.
3. LAKTOZA (a) Kravje, (b) Kozje in ovčje, (c) Sir, (d), Maslo, (e) Smetana, (f) Jogurt.
4. RIBE (a) Losos, (b) Postrv, (c) Tuna, (d) Polenovka, (e) Ribje omake.
5. RAKI (a) Kozice, (b) Jastogi (c) Škamp.
6. MEHKUŽCI (a) Hobotnice, (b) Lignji, (c) Školjke, (d) Ostrige.
7. ARAŠIDI (a) Arašidovo olje, (b) Arašidovo maslo, (c) Praženi arašidi.

8. OREŠČKI (a) Mandlji, (b) Lešniki, (c) Orehi, (d) Indijski oreščki, (e) Pistacije, (f) Makadamija.
9. SEZAMOVNO SEME (a) Sezamova semena, (b) Sezamovo olje, (c) Sezamova pasta (tahini).
10. GORČIČNO SEME (a) Gorčična semena, (b) Tekoča gorčica, (c) Gorčični premazi v omakah.
11. ZRNJE SOJE (a) Sojin lecitin, (b) Sojina omaka, (c) Tofu, (d) Sojini kalčki.
12. ZELENA (a) Gomolj zelene, (b) Stebelna zelena, (c) Solate z zeleno, (d) Začimbne mešanice.
13. VOLČJI BOB (a) Moka iz volčjega boba, (b) Testenine in pekovski izdelki iz volčjega boba.
14. ŽVEPLOV DIOKSID IN SULFITI (a) Konzervansi v vinu, suhem sadju, vloženi zelenjavi (koncentracija nad 10mg/kg).

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 kuhinarike Janez Bratovž in mladi chef Tom Čopar, sooblikovale pa so ga prvovrstne sestavine lokalnih dobaviteljev.

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



Tradicionalne dobrote **iz naših krajev**



Pester izbor jedi navihanega kuharskega dvojca – **Janeza in Toma**

NAŠI DOBAVITELJI

Ekološka domačija Plesnik, Logarska dolina (govedina za juho, meso za klobase in salame),
Kmetija Matk, Matkov kot (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 moka, bučno in sončnično olje, krompir, zelenjava),
Ribogojnica Goričar, Podbočje (postrvi),
Ribogojnica Špegelj, Braslovče (postrvi),
Brinečev kmečki mlin, Rečica ob Savinji (moka),
Borak, Ljubljana (med),
Kmetija Grad, Domžale (sadje, zelenjava)



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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. (1a, 3a, 3b, 3c, 8a, 8b, 8c, 10a)

Marija Plesnik's steak 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. (1a, 2a, 3d, 10a)

'Esihflajš' € 14

Marinated veal tongue with pumpkin seed oil and apple cider vinegar, pickled onions, and horseradish. A well-loved Slovenian dish with our special touch. (3a, 3c)

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 Spodnji Strmčnik farm and fragrant herbs from our garden. Served with crisp marinated cabbage. (1a, 2a, 3a, 3c, 3d)

Obrnenk 15 €

Obrnenk, a traditional dish from the Upper Savinja Valley, made from toasted buckwheat flour with milk, butter, and cream. Soft dumplings are complemented by buttermilk, roasted apple gel, and house-made cracklings. A simple yet distinctive dish that reflects the character of our region. (1a, 3a, 3d, 3e)

Mountain Potato Gnocchi € 18

Delicious potato gnocchi prepared fresh in our kitchen with flour from the Brinečev Mill, served with a rich sauce of wild mushrooms and aged mountain cheese from the Spodnji Strmčnik farm. (1a, 2a, 3d, 3e)

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. (1a, 2a, 12a, 12b)

Daily soup € 6

Prepared daily with inspiration from nature, grandma Plesnik, and our chef. (1a, 3d, 3e, 12a, 12b)

main courses

Trout fillet with seasonal vegetables € 26

Roasted red trout fillet with a delicate fish sauce and trout roe, served with creamy mashed potatoes and seasonal vegetables. (3a, 3d, 3e, 4b, 12a, 12b)

Roastbeef with roasted potatoes and sautéed vegetables € 28

Juicy sirloin roast served with roasted potatoes and tender sautéed vegetables. (3d, 12a, 12b)

For our little guests – crispy chicken strips with homemade potatoes € 12

Crispy chicken fillet strips served with homemade potatoes. A favourite among our youngest guests. (1a, 2a)

salads

Plesnik salad bowl € 16

A colourful salad with potatoes, topped with homemade cracklings and our house dressing. (10a)

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. (10a)

Mixed salad € 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. (1a, 2a, 3a, 3d, 8b, 8c)

House ice cream selection € 9

Creamy homemade ice cream with a crunchy crumble – and a breathtaking view. (1a, 2a, 3e, 8b, 8c)

Gibanica Plesnik € 9

Layered pastry with apples, dried pears, cottage cheese and hazelnuts. (1a, 2a, 3d, 3e, 8b, 8c)

ALLERGEN INFORMATION

1. GLUTEN (a) Wheat, (b) Rice, (c) Barley, (d) Oats, (e) Spelt, (f) Kamut.

2. EGGS (a) Chicken eggs, (b) Egg white, (c) Egg yolk, (d) Powdered eggs.

3. LACTOSE (a) Cow's milk, (b) Goat's and sheep's milk, (c) Cheeses, (d), Butter, (e) Cream, (f) Yogurt.

4. FISH (a) Salmon, (b) Trout, (c) Tuna, (d) Cod, (e) Fish sauces.

5. CRUSTACEANS (a) Shrimps, (b) Lobsters (c) Prawns.

6. MOLLUSCS (a) Octopuses, (b) Squids, (c) Mussels, (d) Oysters.

7. PEANUTS (a) Peanut oil, (b) Peanut butter, (c) Roasted peanuts.

8. NUTS (a) Almonds, (b) Hazelnuts, (c) Walnuts, (d) Cashews, (e) Pistachios, (f) Macadamia.

9. SESAME SEEDS (a) Sesame seeds, (b) Sesame oil, (c) Sesame paste (tahini).

10. MUSTARD (a) Mustard seeds, (b) Prepared mustard, (c) Mustard dressings in sauces.

11. SOYBEANS (a) Soy lecithin, (b) Soy sauce, (c) Tofu, (d) Soy sprouts.

12. CELERY (a) Celery root, (b) Celery stalks, (c) Salads with celery, (d) Seasoning mixes.

13. LUPIN (a) Lupin flour, (b) Pasta and baked goods containing lupin.

14. SULPHUR DIOXIDE AND SULPHITES (a) Preservatives in wine, dried fruit, pickled vegetables (concentration above 10mg/kg).

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.

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



Traditional Delicacies from the **from our 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, Matkov kot (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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