BISTRO MLEČNA MARIJANCA

ST MARTIN'S DAYS

AN AUTUMN FEAST

7–21 NOVEMBER 2026

WELCOME FROM THE KITCHEN

Whey elixir [7] • Onion focaccia, browned butter, smoked salt [1, 3, 7, 8]

Three-course meat menu

COLD STARTER

Smoked goose breast [7, 8, 12]

Rocket, cranberry gel, green apple, toasted almonds, fresh cheese with thyme

SOUP

Cream of chestnut soup [7]

Milk foam, dried chives

CHOICE OF MAIN COURSE

Duck leg [1, 3, 7, 12]

Orange and cognac sauce, red cabbage purée, baked quark and pear soufflé

OR

Chicken supreme [1, 3, 7]

Sage butter sauce, carrot purée, baked semolina and quark roll

Three-course fish menu

COLD STARTER

Smoked trout tartare [1, 3, 4, 7]

Mildly spicy cream spread, buckwheat blini, pear, caviar

SOUP

Cream of chestnut soup [7]

Milk foam, dried chives

MAIN COURSE

John Dory fillet [1, 3, 4, 7, 9, 12]

Young wine emulsion, celeriac purée, potato soufflé, leek

MENU PRICE

26,90

ALLERGENS: 1 gluten, 2 crustaceans, 3 eggs, 4 fish, 5 peanuts, 6 soy and soybeans, 7 milk, lactose, 8 nuts, 9 celery, 10 mustard seed, 11 sesame seed, 12 sulphur dioxide and sulphites, 13 lupin, 14 molluscs.

Prices are in EUR and include VAT. This offer is valid from 7 to 21 November 2026. We reserve the right to change prices. We accept no liability for printing errors.

TERME DOBRNA D.D., DOBRNA 50, 3204 DOBRNA
+ 386 41 70 40 70 | info@terme-dobrna.si | www.terme-dobrna.si/en

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MARIJAnCA

A sweet finishing touch

Yoghurt panna cotta 1, 3, 5, 6, 7, 8, 12 — **6,50**
Roasted apple with cinnamon, caramel, buckwheat crumble, apple pie ice cream

Autumn grapes 1, 3, 5, 6, 7, 8, 12 — **6,50**
Chocolate crisp, caramelised hazelnuts, grape sorbet, grape must reduction

Chestnut cake 1, 3, 5, 6, 7, 8, 12 — **6,50**
Chestnut cake with caramel, pear, vanilla ice cream

Young wine and grape must

Ranina – young white wine STEYER · Štajerska Slovenija · 2026 vintage · 12,0% ABV	**4,00** / 0,1 l	**28,00** / 0,75 l
Mladivo – young red wine ERZETIČ · Goriška Brda · 2026 vintage · 13,5% ABV	**4,00** / 0,1 l	**28,00** / 0,75 l
Grape must	**2,10** / 0,1 l	

THE STORY OF
MLEČNA MARIJANCA
From Milchmariandel to today



Mlečna Marijanca, archival photograph

Mlečna Marijanca, formerly known as Milchmariandel, was established in the mid-19th century as part of the spa complex. Its ground floor housed a dairy and a café, where guests came for whey, fresh milk and coffee, while ladies especially enjoyed chocolate. Around 1860, a wooden glazed pavilion was added to the building. In 2024, Terme Dobrna restored its original character. Today, its story lives on at Bistro Mlečna Marijanca, where heritage meets contemporary cuisine.

c. 1860 · 2024

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