

MILKY AUTUMN

meat menu

Amuse-bouche ^{1, 3, 7, 12}

whey elixir, focaccia, curd cheese spread with eggs, pickled red onion, smoked salt, chives

Venison carpaccio ^{7, 8, 10}

horseradish sour cream, pear, mustard seeds, toasted almond flakes

Two-tone pumpkin soup ^{7, 8, 11}

pumpkin seeds, pumpkin oil, cream foam

Veal medallion ^{1, 7, 12}

brown butter and sage cream sauce, chestnut purée, crispy leek

MENU PRICE

26,00



WINE PAIRING

Rose Carthusiana

brut, Zlati grič, Styria, Slovenia

Chardonnay

2025, dry, Kristančič, Goriška Brda

Modri pinot Prestige

2022, dry, Meum, Styria, Slovenia

PAIRING PRICE

14,00

GIFTS OF THE RIVER

fish menu

Amuse-bouche ^{1, 3, 7, 12}

whey elixir, focaccia, curd cheese spread with eggs, pickled red onion, smoked salt, chives

Smoked trout tartare ^{1, 3, 4, 7, 12, 14}

herb sour cream with dill, buckwheat blini, trout roe, onion gel

Two-tone pumpkin soup ^{7, 8, 11}

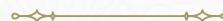
pumpkin seeds, pumpkin oil, cream foam

Zander fillet ^{1, 3, 4, 7, 12, 14}

semolina štrukelj with curd cheese, parsnip purée, crispy leek, langoustine sauce, dried, porcini mushrooms

MENU PRICE

26,00



WINE PAIRING

Rose Carthusiana

Brut, Zlati grič, Štajerska Slovenija

Chardonnay

2025, Suho, Kristančič, Goriška Brda

Renski rizling Markus

2022, dry, Frešer, Styria, Slovenia

PAIRING PRICE

14,00

All wines in the wine pairing contain sulphites (12).

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. Price list valid from 9 to 18 October 2026. We reserve the right to change prices and are not liable for any printing errors.

ADDITIONAL DISHES

- Yoghurt panna cotta** ^{1, 3, 6, 7, 8, 12} **6,50**
 roasted apple, caramel, buckwheat crumble, apple
 pie ice cream
- Homemade cottage cheese štrukelj** ^{1, 3, 6, 7, 8, 12} **9,00**
 raspberry, pistachio ice cream
- Baked pear with warm rice pudding** ^{1, 7, 8} **6,50**
 honey, vanilla, cinnamon

WINES

- Dišeči traminec** **4,60**
 2024, semi-sweet, Steyer, Styria, Slovenia
 / 1 dcl
- Sladki refošk** **4,50**
 2022, sweet, Vinakoper, Slovenian Istria
 / 1 dcl

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 —

WHEY · MILK · COFFEE · CHOCOLATE



All dishes on the menu contain at least one ingredient bearing the Selected Quality – Slovenia (IKS) label.

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.

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