

GREDIČ RESTAURANT

MENU



FROM NATURE TO INSPIRATIONAL PLATES

The pristine nature of the Brda Hills and its gifts provide an inexhaustible source of inspiration when preparing new culinary experiences as it is influenced by both the sea and the mountain pastures.

The authentic and sincere signature on our plates is provided by master chefs, reflecting our values as derived from our love for cooking, respect for our roots, local customs and tradition, responsibility towards nature and excellence in preparing food. Let us present you with our interpretation of the flavours of nature.

You can choose between a fish and meat five-course menu or let yourself be enchanted by the inspiration of our chef, who will gladly lend an ear to your food preferences and offer you an adjusted menu as part of our offering. If you are looking for a perfect blend of food and wine, let our experienced waiters offer you Gredič's wide array of excellent local and foreign varieties to accompany each particular plate served to you.

We wish you a pleasant visit.

Gourmet secrets below the water surface

(5-course menu)

Amuse-bouche

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Octopus marinated in red cabbage, pea puree and flambéed orange

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Creamy autumn soup

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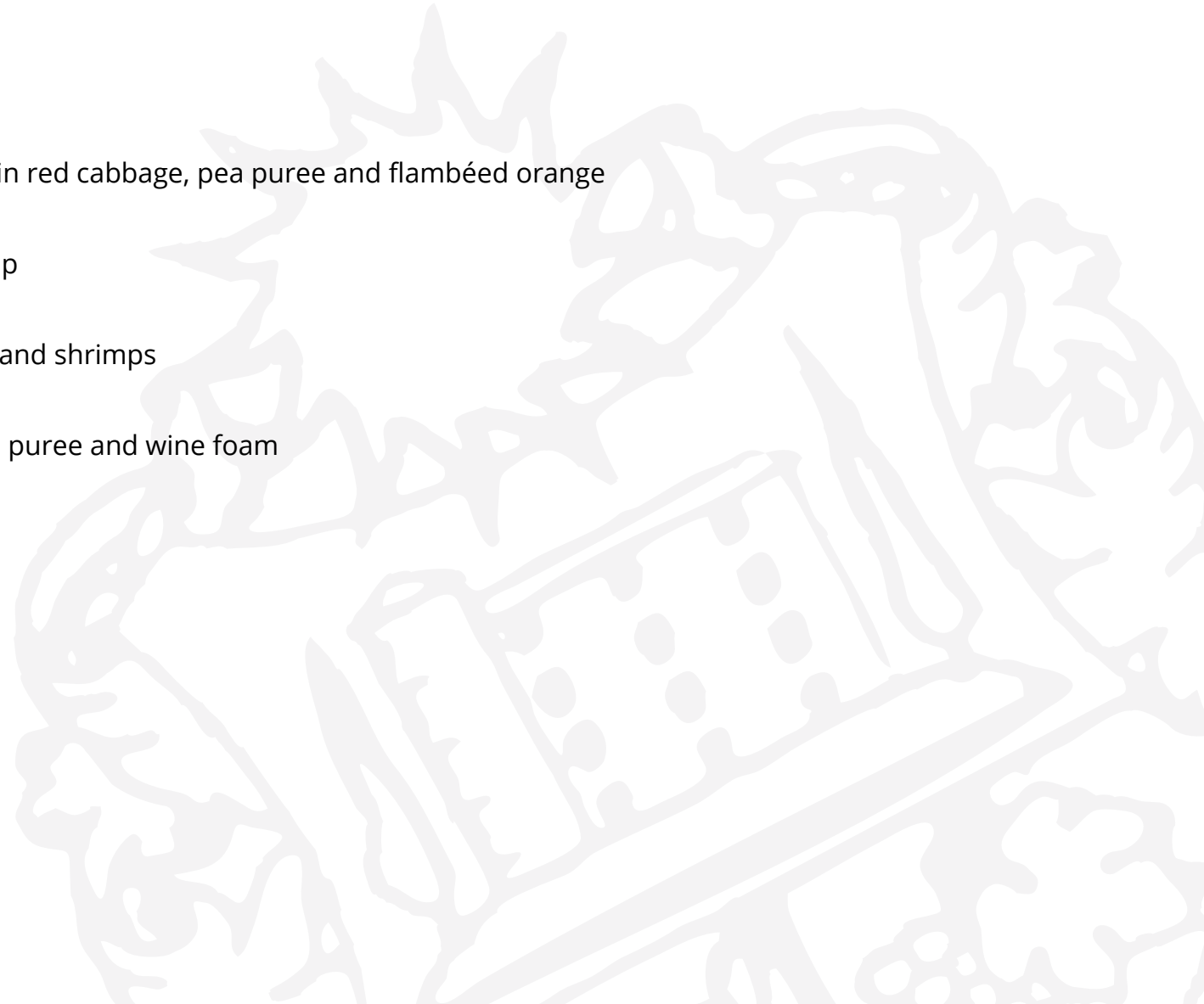
Risotto with saffron and shrimps

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Umbrina, kale, anise puree and wine foam

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Dessert



An aquarelle of flavours in the kingdom of vineyards

(5-course menu)

Amuse-bouche

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Foie gras with pumpkin seeds and pumpkin sponge

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Creamy autumn soup

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Risotto with prosciutto, radicchio, gorgonzola and onion jam

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Pork belly in honey sauce, hazelnut puree, caramelized pumpkin cream

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Dessert



Vegetarian and vegan menus are available for a surcharge of 10 EUR. Tell us about your food allergies and we will cater to them within our offer.

For information about allergens, please contact our waiting staff, who will provide you with a list of allergens contained by individual dishes.

Restaurant Gredič – recommended by MICHELIN guide 2022

MICHELIN
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