



RESTAVRACIJA JOŽEF

* We are committed to freshness and seasonal ingredients.
For information about today's offer, please contact our serving staff.

COLD APPETIZERS

Cold cut platter 10,50 €



Local cheese platter ⁽⁵⁾ 10,50 €



Jožef's board ⁽⁵⁾ 10,50 €



Beef carpaccio with pine nuts, aged cheese and olive oil ^(5, 9) 11,50 €



Trout carpaccio on a bed of arugula ⁽⁷⁾ 10,50 €

SOUPS

Smukavc (*cabbage and potatoes hot pot with cracklings*) ⁽⁵⁾ 5,00 €



Daily soup ⁽⁵⁾ 4,50 €

HOT APPETIZERS

Cottage cheese štruklji (*rolled dumplings*) with leek sauce ^(1.1, 4, 5) 8,00 €



Homemade Idrija žlikrofi with bakalca (*homemade Idrija dumplings with mutton sauce, traditional dish*) ^(1.1., 4, 5, 14) 11,50 €



Homemade Idrija žlikrofi (*homemade Idrija dumplings*) with truffle sauce ^(1.1., 4, 5) 10,50 €



Homemade beetroot gnocchi with a local cheese sauce ^(1.1., 4, 5) 9,50 €

Price list valid from 01.02.2026. All prices include VAT.

Nebesa d.o.o., Vojkova 10, 5280 Idrija • SI74552384



RESTAVRACIJA JOŽEF

MAIN DISHES

Homemade Idrija žlikrofi with bakalca (*homemade Idrija dumplings with mutton sauce, traditional dish*) ^(1.1., 4, 5, 14) 18,00 €



Homemade Idrija žlikrofi (*homemade Idrija dumplings*) with truffle sauce ^(1.1., 4, 5) 17,00 €



Chef's plate (*pork tenderloin wrapped with pancetta over a bed of vegetables, homemade Idrija dumplings*) ^(1.1., 4, 5, 13, 14) 22,50 €



Jožef's rabbit fillet (*rabbit fillet roulade with carrots on a bed of vegetables with Krnčan cheese, homemade Idrija dumplings*) ^(1.1., 4, 5, 14) 22,50 €



Sous vide leg of lamb with mint sauce, served on creamy polenta ^(5, 14) 24,50 €



Beef steak with sauteed vegetables and a fried egg ^(4, 5, 13) 26,00 €



Roasted octopus with rosemary potatoes ^(8, 14) 19,00 €



Fish* fillet with vegetable purée and fennel salad ^(5, 7, 13) 18,50 €



Grilled Škripavc (*local cheese*) with roasted vegetables ^(5, 13) 9,50 €



RESTAVRACIJA JOŽEF

TRADITIONAL IDRIJA LUNCH

Smukavc (*cabbage and potatoes hot pot with cracklings*) ⁽⁵⁾



Homemade Idrija žlikrofi with bakalca (*homemade Idrija dumplings with mutton sauce, traditional dish*) ^(1.1, 5, 14)



Tarragon štruklji (*dumplings*) with strawberry purée and vanilla sauce ^(1.1, 4, 5)

Traditional three-course Idrija lunch 27,00 €

TASTES OF IDRIJA

Jožef's board ⁽⁵⁾



Smukavc (*cabbage and potatoes hot pot with cracklings*) ⁽⁵⁾



Jožef's rabbit fillet (*rabbit fillet roulade with carrots over a bed of vegetables with Krnčan cheese, homemade Idrija dumplings*) ^(1.1., 4, 5, 14)



Daily dessert ^(1.1, 4, 5)

Four-course meal 41,00 €

SALADS

Jožef salad ⁽⁵⁾ 11,00 €

(radicchio, arugula, corn, tomato, feta cheese, grilled chicken breast strips, yogurt dressing)



Mixed salad 4,50 €

DESSERTS

Daily selection of freshly prepared desserts ^(1.1., 2, 4, 5, 9, 14) 6,00 €



Tarragon štruklji (*dumplings*) with strawberry purée and vanilla sauce ^(1.1., 4, 5) 6,00 €



Homemade ice cream, scoop - seasonal ^(4, 5, 9) 2,60 €



Fruit platter 6,00 €



RESTAVRACIJA JOŽEF

LIST OF ALLERGENS

- | | |
|--|---|
| 1. Cereals containing gluten
Couscous, bread and bread dishes, bakery products, pizzas, sauces, stews (with flour), pasta, gnocchi, pancakes, breaded dishes, some meat products (sausages, salamis, pâtés, chevapćici, burgers)) | 1.1. Wheat
1.2. Rye
1.3. Barley
1.4. Oats
1.5. Spelt
1.6. Kamut |
| 2. Peanuts and products thereof (peanut butter and oil, desserts, cookies, cakes (with added peanuts), Chinese dishes (chicken with peanuts, noodles, sauces, soups)) | |
| 3. Mustard seeds and products thereof
(mustard, marinated meat (roast, beef steaks, game), mustard sauces, tartar sauce, salad dressings) | |
| 4. Eggs and products thereof
(pasta, breaded products, lasagna, moussaka, soufflé, most desserts, sponge cakes, pancakes) | |
| 5. Milk and dairy products (breaded foods (milk in breadcrumbs), mashed potatoes, sauces, soufflé (rice, millet, buckwheat...), desserts (pancakes...), yogurt, cheese, cream, cottage cheese, butter, pudding, whey, feta, gorgonzola, mozzarella) | Including lactose, except for whey used for making alcoholic distillates. |
| 6. Molluscs and products thereof
(shellfish (clams, mussels, oysters), octopus, squid, cuttlefish, snails, seafood dishes (sauces, stews, risottos, pasta, salads, pizzas)) | |
| 7. Fish and products thereof
(all freshwater and marine fish, fish stew, fish spread, fish pâtés, canned fish, fish products (burgers, sauces, salads)) | |
| 8. Crustaceans and products thereof
(shrimp, prawns, lobsters, crayfish, risottos, pastas, seafood pizzas, and salads, Thai and Asian dishes) | |
| 9. Nuts
(products from almonds, hazelnuts, pistachios, walnuts, cashews, and Brazil nuts, fillings (dumplings, pancakes, cakes), chocolate spreads, bread, cookies, crackers, desserts, and ice creams (hazelnut, chocolate, marzipan)) | 9.1. Almonds
9.2. Hazelnuts
9.3. Walnuts
9.4. Cashews
9.5. Pecans
9.6. Brazil nuts
9.7. Pistachios
9.8. Macadamia nuts |
| 10. Soybeans and products thereof
(tofu, soy oil, soy milk, soy burger, soy sauce, vegetarian products, some meat products (hot dogs, sausages, chevapćici, meatballs, Leberkäse), industrially breaded products (fish, cordon bleu)) | |
| 11. Sesame seeds and products thereof
(sesame oil, salads (sesame seeds), bread (hamburger buns, breadsticks, crackers), sesame breadcrumb coating) | |
| 12. Lupin and products thereof
(some types of bread, gluten-free, certain pastries and bakery products) | |
| 13. Celery and products thereof
(soups, stews, concentrates – soups, stews, beef bouillon cubes, salads, industrially breaded chicken steaks) | |
| 14. Sulphur dioxide and sulphites
(dried fruit (raisins, dried apricots, prunes), meat products, some wines, beer, wine vinegar) | At a concentration of more than 10mg/kg or 10mg/l in terms of total SO ₂ , calculated for products as prepared for consumption. |