



Bistro HMB

Žnider's d.o.o pe: Hotel Mangart Bovec
Vse cene vsebujejo DDV in so v €. / All prices
include VAT and are in €.
Cenik velja od 4.7.2026 / The pricelist is valid
from 4.7.2026

MENU

PREDJEDI / STARTERS

Izbor lokalnih sirov

ocvrte zelene olive, jabolčni čatni

Selection of local cheeses

fried olives, apple chutney

Mehki kozji sir

volovsko srce, dressing iz bazilike in
sončničnih semen

Fresh goat cheese

oxheart tomato, basil and sunflower seed
dressing

Ocvirkova potica

dehidrirana kislá smetana

Pork crackles bread

sour cream

Postrvin karpáčo

marinirana rdeča postrv, pire iz marelice,
yuzu ponzu omaka, vanilija, sezam

Trout carpaccio

marinated red trout, apricot puree and
yuzu ponzu sauce, vanilla, sesame seeds

Kopunova pášteta

kruhove palčke s porom in pinjolami, maslo,
česen

Capon paté

bread sticks with leek and pine nuts, butter,
garlic

Bovški krafi s postrvijo

Dumplings with trout

alergeni allergens

1(wheat),3,7,12

cena price

14,00€

1(wheat),7

15,00€

1(wheat),3,7

9,00€

4,6,11

14,00€

1(wheat),7,12

15,00€

1(wheat),3,4,7

16,00€



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JUHE / SOUPS

Dnevna juha
Daily soup

GLAVNE JEDI / MAIN DISHES

File rdeče postrvi

rdeča postrv, testenine fregola, sir Planika,
zeliščno olje

Red trout fillet

red trout, pasta fregola, Planika cheese,
herbal oil

File divjega prašiča

ajdovi žganci, breskev

Wild boar fillet

buckwheat mush, peach

»Petite tender« govedina

sezonske gobe, julienne krompirček, demi-
glace omaka

Beef »Petite tender«

seasonal mushrooms, julienne potatoes,
demi-glace sauce

Pegatka peperonatta

file pegatke, peperonatta, biskvit iz črne leče

Guinea fowl peperonatta

guinea fowl fillet, peperonatta, black lentil
sponge cake

Jagnječji rump

pire krompir, baby korenje, demi-glace
omaka

Lamb rump

mashed potato, baby carrots, demi-glace
sauce

Ocvrt jajčevce

polenta, kremni ovčji sir

Fried eggplant

polenta, sheep cream cheese

alergeni allergens	cena price
/	7,00€
1(wheat),4,7,12	22,00€
1(wheat),7,12	24,00€
1(wheat),7,9,12	25,00€
1(wheat),7	21,00€
1(wheat),7,9,12	24,00€
1(wheat),3,7,12	20,00€



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Račji ragu

račji ragu in račje bedro v azijskem slogu,
ploščat kruh

Duck ragu

asian twist duck ragu with duck leg, flat
bread

Dnevna ponudba

Daily specials

CHEFOVA IZBIRA / CHEF'S RECOMMENDATION

Burger

burger z ocvrtimi svinjskimi možgani,
emulzija gambrov, fermentirane bučke,
dijonska gorčica, rdeča čebula z rdečim
portovcem, solata ledenka

Burger

burger with fried pork brains, shrimp
emulsion, fermented zucchini, Dijon
mustard, red onion with red port wine,
iceberg lettuce

SOLATE / SALADS

Solatni krožnik

Salad plate

SLADICE / DESSERTS

Tiramisu

gozdne jagode, bela čokolada, mandlji

Tiramisu

wild berries, white chocolate, almonds

Pavlova

Pavlova z meringo iz ribeza, sorbet iz črnega
ribeza, calamansi gel, krema bele čokolade

Pavlova

Pavlova with currant meringue, blackcurrant
sorbet, calamansi jelly and white chocolate
cream

alergeni allergens

1(wheat),7,8,9,12

cena price

25,00€

/

18,00€

1(wheat),
3,7,10,12,14

19,00€

1(wheat)3,7,8,12

15,00€

1(wheat),3,7,8

9,00€

7

9,00€