





### **DISTINGUISHED GUESTS,**

Below we present a unique and diverse menu selection to make your celebration unforgettable.

All of the professionals who are part of the GRAND HOTEL UNION EUROSTARS will be at your disposal so that you can enjoy this special evening.

Kind regards,

Grand Hotel Union Eurostars Team



### **CLICK HERE TO BOOK YOUR SPOT**

For more information, please contact:

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# NEW YEAR'S EVE DINNER IN GRAND UNION HALL 31st December 2025 | 19:30 - 22:30

Cold and hot New Year's Eve dinner buffet
Welcome drink (a glass of sparkling wine) included
Selection of drinks, guided by in-house sommelier, per price list.

# NEW YEAR'S EVE DINNER OFFER

Adults: 145,00 EUR per person
Children aged between 5 and 13: 72,50 EUR per person
Children aged 4 and under: free of charge

Places are limited!

The confirmed reservation can be cancelled free of charge until 22.12.2025.

After dinner, you are welcome to go to the city center, enjoy the festive atmosphere, and watch the fireworks above Ljubljana Castle.

# New Year's Eve Dinner Menu

#### **COLD DISHES**

Karst cold cuts with olives

Baked smoked pork leg with horseradish

Roast beef with vegetables and stuffed eggs

Homemade venison pâté with cranberries

Stuffed chicken breast with herbs on Waldorf salad

Octopus with potatoes and Mediterranean vegetables

Terine and slices of smoked salmon with yogurt sauce with dill

Vegetable mosaic with basil pesto

Selection of cheeses from Slovenian cheese factories

with nuts and dried fruits

Selection of salads with various dressings and toppings

#### SOUP

Vegetable cream soup with toasted bread cubes

Consume soup with egg royale

#### **HOT DISHES**

Idrija žlikrofi with brown butter
Roasted sirloin with dark wine sauce
Lamb crowns with thyme sauce
Pancetta medallions with plum sauce
Fried stuffed chicken thigh
Cod with lemon sauce and capers
Sea bass fillet with sautéed leeks

#### SIDE DISHES

Stewed jasmine rice with vegetables

Small potatoes with cottage cheese and cream

Curd dumplings with roasted breadcrumbs

Rosti gratin

A selection of cooked vegetables with butter

#### **DESSERTS**

Eclairs with chocolate and vanilla filling
Pie: Raspberry, cottage cheese, apple
Honey cinnamon cake
Chocolate truffle with Baileys liqueur
Festive Speculaas cake with pears
Chocolate orange cake
Tiramisu
Panna cotta with mango
Potica and festive pastries
A selection of fresh fruit













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