

THE SLOVENIATM GASTRONOMY

2021

Slovenian Gastronomic Experiences

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Búrja - [booryah] Prosciutto Knife



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Izbrano iz Idrije.



Idrija.





Dear foodies, we wish you "*dober tek*"!

Thank you for picking up this new The Slovenia guide - a great decision to taste and feel Slovenia. Since 2008 we have published tons of guides and online content about Slovenia, however, this is the first time we can proudly write about Slovenia as a new European region of gastronomy.

With the influx of English-speaking foreigners into Slovenia, we decided to write this guide in English to help more people access Slovenia's countless gastronomic experiences. There is no more unique a place in Europe than Slovenia, sitting at the crossroads of great European cuisines from the Mediterranean and Karst, Pannonia and the Alps.

This is also the home of the best female chef in the world in 2017, Ana Roš, as well as several Michelin starred restaurants, and our unique evaluation The Slovenia Restaurant Awards. Before we began The Slovenia Restaurant Awards, and this subsequent The Slovenia Gastronomy guide, we, along with many others, struggled to find local information in English about good food and the best restaurants. To do this, we spent a year comparing international systems and talking to chefs, restaurateurs and experts, eventually coming up with a three tiered system, consisting of an expert committee, the Gastronomic Academy, and the general public. After all of the voting, the result of our efforts was national and regional winners, finalists and a handful of recommended restaurants.

This project could not have been completed without the great support of food experts, enthusiasts, sponsors and also the media. Another huge thank you must go out to the chefs, our expert committee and, of course, the foodies. We believe that you can use this guide on your culinary adventure of Slovenia.

Niko Slavnić MSc

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SLOVENIA

Maribor



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 **SLOVENIA**
EUROPEAN REGION OF GASTRONOMY
AWARDED 2021

So different. So accessible!



Green, active and healthy, Slovenia is the only European country that connects the Alps, the Mediterranean, the Karst and the Pannonian Plain. Its exceptionally diverse landscape and nature are tied to a colourful culture and gastronomy. At the very heart of Europe, at the meeting point of the Germanic world to the north, the Romance lands to the west, the Slavic Balkans to the south and Hungary to the east, is where Slovenian gastronomy evolved through history. Slovenian dishes are made with local ingredients: from produce grown in fields and gardens, to ingredients foraged in meadows and forests, salt harvested from the northernmost Adriatic salt pans, honey made by native bees, and wine that was a common drink around these parts even back in Antiquity, to healthy mineral waters that became the focal point of world-renowned spas centuries ago. Slovenia is a green, healthy and active country. Diverse gastronomy is therefore part of its culture. Slovenians preserve and cultivate it with the utmost respect for the environment and principles of sustainable development. In Slovenia, the grain fields are entwined with wine-growing hills, forests converge with Alpine meadows, where bovine and small cattle graze, luxuriant gardens alongside people's houses flow into meadow orchards, and olive groves offer vistas of the sea. Slovenian cuisine draws its originality from nature, and its cosmopolitan spirit from the influences of the four corners of Europe. If you wanted to get to know the most distinct dishes and drinks of as many as 24 gastronomic regions of Slovenia, you could sample a new dish or drink every day for 365 days. Culinary diversity is an increasingly decisive reason for paying a tourist visit to Slovenia.

Source: Taste Slovenia Brochure,

Published by Slovenian tourist Board in cooperation with the Ministry of economic Development and Technology, Text by: Prof. Janez Bogataj PhD, Slovenia to be awarded prestigious title of the 2021 European Region of Gastronomy, Press releases, 2018, www.slovenia.info Photo: Jošt Gantar, www.slovenia.info

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The Slovenia Restaurant Awards 2020

Selection of the best Slovenian restaurants for 2020 The Slovenia Restaurant Awards

After the pandemic, we all wanted to go back and dine in the best Slovenian restaurants. Not only in our home country, but also on the world culinary map, Slovenian restaurants are now gaining more and more awards and thus spreading interest in our country from foreigners. Sometimes we have the feeling that foreign guests appreciate us more, but this year we were proved wrong, as during the selection for the best Slovenian restaurants The Slovenia Restaurant Awards 2020 we received a record number of votes, proving that Slovenians have also become attentive to our chefs and appreciate their work more than ever before. In the professional part of the voting for The Slovenia Restaurant Awards we received 6,520 votes from the gastronomic associations, and in the voting of the general public we received 27,630 votes. A total of 34,150 votes for The Slovenia Restaurant Awards 2020!

Virtual award in response to the current situation with COVID-19


Due to the COVID-19 epidemic, we have moved the traditional and 4th edition of The Slovenia Restaurant Awards to a virtual platform. We were forced to cancel the entire program, which was supposed to happen on May 5th. Furthermore, the situation with COVID-19 forced us to adapt to the situation and draw the best from the virtual award ceremony. We invited three winners in the National TOP 3 category - Valter Kramar (Hiša Franko), Uroš Štefelin (Vila Podvin) and Tomaž Kavčič (Dvorec Zemono - Gostilna pri Lojzetu) to the conversation via the ZOOM for the ceremony. The topic of conversation was the current situation in the hospitality industry, culinary awards and the importance and development in the future. Restaurants need to adapt quickly to new realities, transform and innovate their businesses to survive.

Niko Slavnič, The Slovenia: Caterers are our pride - they are the gastronomic power of the country.

Ana Roš, Hiša Franko: We jump into the water, but we don't know the depth. We want to survive the situation, because it is a big financial blow for all of us.

Valter Kramar, House Franko: Encourage! We will survive only with quality.

Uroš Štefelin, Vila Podvin: In this situation, everything is quite motivating - it is necessary to adapt, cooperate and look forward



bravely. To all of us, the guest is first and foremost surprised and I am grateful that the guests are coming back.

Tomaž Kavčič, Gostilna pri Lojzetu - Dvorec Zemono Manor:

This kind of selection gives us the will to move forward. Believe me, all of us who try and who are our guests in the first place and we look at quality, we will move on. We have been open for three weeks and guests are returning.

This year needs to be forgotten as soon as possible, and it needs to get to the end even sooner. We should not think about losses, but we should think about the team and the guests.

The future of TSRA selection

Niko Slavnič expressed: "The future of great food is always bright. The short-term future, however, depends on the development of cuisine by both restaurants and consumers, all affected by the pandemic. Nevertheless, we will still be carrying out a dinner of surpluses, The Slovenia Dinner with top chefs. This is expected in the autumn of this year at a very special location in Ljubljana. We will also adapt the selection to the needs and possibilities of the market, as the state has still not found an ear for foreign restaurant selections."

Winners of The Slovenia Restaurant Awards 2020:

Top Slovenian restaurants competed in various categories and regions. **Hiša Franko** was named the **best restaurant in the Alpine Slovenia region**, in the area of **Mediterranean & Karst Slovenia** it received the flattering title **Gostilna pri Lojzetu - Dvorec Zemono**, in the region of **Thermal Pannonian Slovenia** **Hiša Denk** was chosen as the best, and in **Ljubljana and central Slovenia** impressed **Restaurant JB**.

Gostilna pri Lojzetu - Dvorec Zemono received the flattering title of the **best inn**, **City Terasa** was chosen as the best hotel restaurant, and the **Stari Pisker Inn and Pub** received the title of the best culinary **newcomer** and **VOX POPULI** title. This year, for the first time, the award for the **best tourist farm** was given, the title of which was given to **Domačija Majerija**.

In the end, the three best restaurants in Slovenia were announced in terms of the total number of points. The titles of the best **NATIONAL TOP 3** The Slovenia Restaurant Awards were awarded to three Slovenian restaurants, **Gostilna pri Lojzetu - Dvorec Zemono**, **Hiša Franko** and **Vila Podvin**.

The award for the National TOP 3 was presented by Belmond d.o.o. Each winner received Diplomatico Single Vintage 2005 rum.

For more information go to <http://the-slovenia.com/tsra>

The Slovenia Restaurant Awards 2020

TSRA Ceremony And the winners are...

**THE SLOVENIA™
RESTAURANT
AWARDS2020**



NATIONAL TOP 3

Gostilna pri Lojzetu - Dvorec Zemono
Hiša Franko
Vila Podvin



VOX POPULI

Gostilna in pivnica Stari pisiker



MEDITERRANEAN & KARST SLOVENIA

Gostilna pri Lojzetu - Dvorec Zemono



ALPINE SLOVENIA

Hiša Franko



THERMAL PANNONIAN SLOVENIA

Hiša Denk

**LJUBLJANA
& CENTRAL SLOVENIA**
JB Restavracija



GOSTILNA
Gostilna pri Lojzetu - Dvorec Zemono



NEWCOMER
Gostilna in pivnica Stari pisker



HOTEL RESTAURANT
City Terasa



TOURIST FARM
Domačija Majerija





TOP 10 LJUBLJANA & CENTRAL SLOVENIA

- 1. JB RESTAVRACIJA**
2. Restavracija Strelec
3. Gostišče Grič
4. Gostilna Dvor Jézeršek
5. Restavracija Atelje
6. Monstera Bistro
7. Tabar
8. Gostilna Mihovec
9. Restavracija Cubo
10. Gostilna na Gradu



TOP 10 MEDITERRANEAN & KARST SLOVENIA

- 1. GOSTILNA PRI LOJŽETU - DVOREC ZEMONO**
2. Domačija Majerija
3. Domačija Butul
4. Domačija Belica
5. Hiša Torkla
6. Gostilna Kobjeglava
7. Domačija Kabaj Morel
8. Gostilna Mahorčič
9. Špacapanova hiša
10. Gostilna Podfarovž



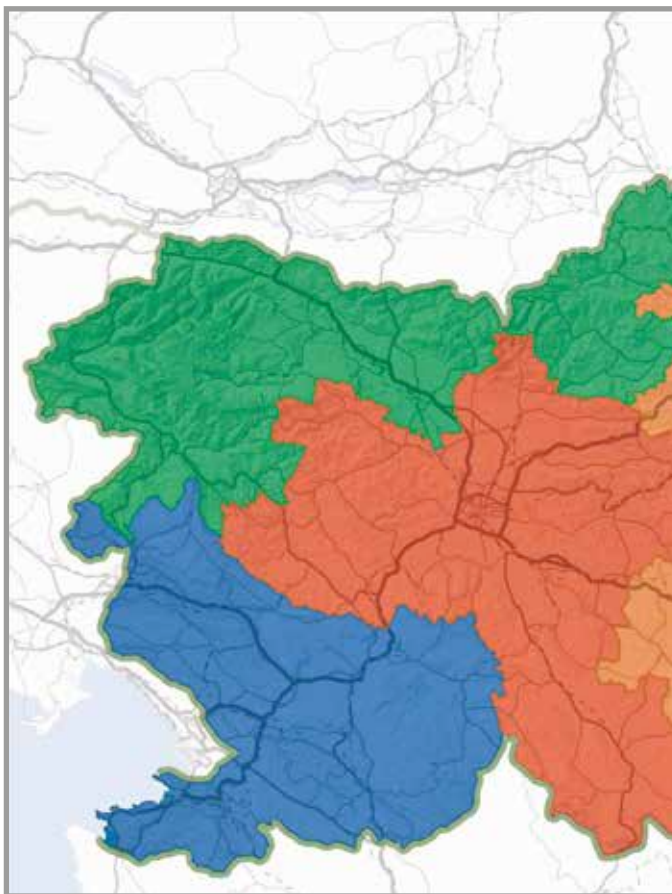
TOP 10 ALPINE SLOVENIA

1. HIŠA FRANKO
2. Vila Podvin
3. Gostilna Krištof
4. Restavracija Mak
5. Gostilna Ančka
6. Restavracija Sedem
7. Gostilna Grič
8. Rožmarin
9. Gostilna Lectar
10. Hiša Raduha



TOP 10 THERMAL PANNONIAN SLOVENIA

1. HIŠA DENK
2. Gostilna Rajh
3. Gostilna Repovž
4. Galerija okusov
5. Pavus
6. Gostilna in pivnica Stari Pisker
7. Ošterija Debeluh
8. Tri lučke
9. Domačija Vino Gaube
10. Gostilna Šike

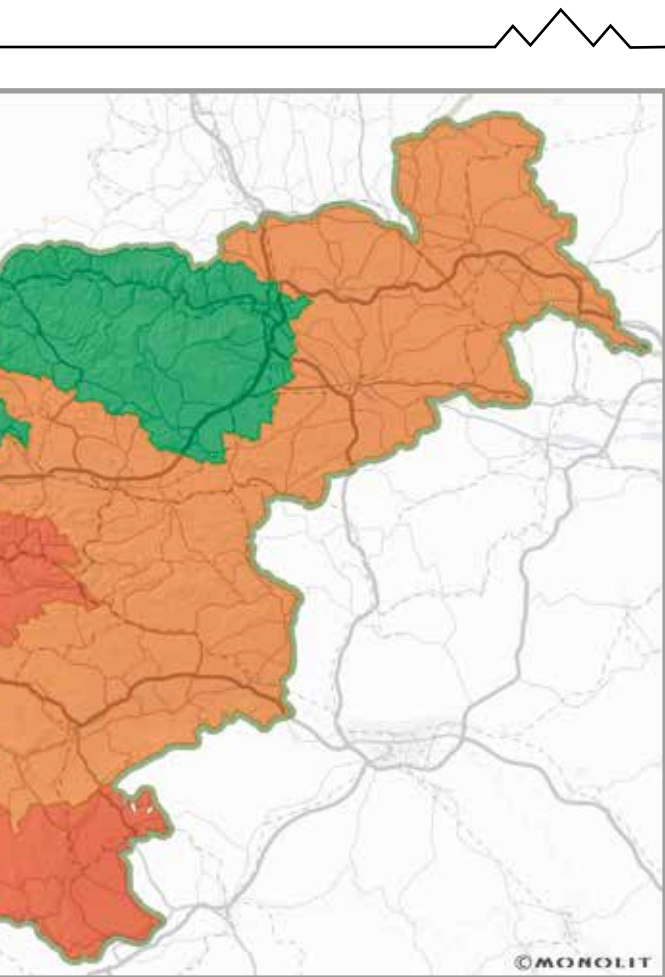


Ljubljana & Central Slovenia

The nation's lively capital Ljubljana dominates the area, and acts as Slovenia's political, educational, economic and cultural centre in the process.

Mediterranean & Karst Slovenia

This region merges the wonders of the Karst and the taste of traditional sea salt. In climate, culture, cuisine and appearance this area is a world away from the rest of the country.



Alpine Slovenia

Alpine Slovenia is a world of friendly and accessible mountains and hills. Hiking and biking trails take you to the highest peaks, rivers, lakes and waterfalls.

Thermal Pannonian Slovenia

Eastern Slovenia is a land of wide, open fields and rolling landscapes, storks, wind-rattles, floating mills, healing waters, energy points, picturesque rolling vineyards, unique traditions and dialects.

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JB Restaurant



Miklošičeva 19, 1000 Ljubljana
+386 (0)1 430 70 70, info@jb-slo.com, www.jb-slo.com

JB Restaurant in downtown Ljubljana is S.Pellegrino's Top 100 World's Best Restaurant. It's the closest interpretation of a sophisticated pallet you'll ever experience in this region. It is a family owned restaurant; chef's wife Ema is the manager, his daughter Nina is a sommelier, and his son Tomaz is following his father's steps of one day becoming the second world renowned chef in the family. We like to host families; children and their parents they both enjoy a distinct and sophisticated taste of extraordinary plates. Don't miss our special dinners with world renowned guest chefs.

Restavracija Strelec

Grajska planota 1, 1000 Ljubljana, +386 31 687 648

Gostišče Grič

Šentjošt nad Horjulom 24d, 1354 Horjul, +386 41 256 990

Gostilna Dvor Jezeršek

Zgornji Brnik 63, 4207 Cerklje na Gorenjskem, +386 4 252 94 00

Restavracija Atelje

Nazorjeva ulica 2, 1000 Ljubljana, +386 1 308 19 07

Monstera Bistro

Gosposka ulica 9, 1000 Ljubljana, +386 40 431 123

Tabar

Ribji trg 6, 1000 Ljubljana, +386 31 764 063

Gostilna Mihovec

Zgornje Piriče 54, 1215 Medvode, +386 1 362 30 60

Restavracija Cubo

Slovenska cesta 15, 1000 Ljubljana, +386 1 425 60 30

Ljubljana & Central Slovenia Restaurants

Gostilna na Gradu

Grajska planota 1, 1000 Ljubljana, +386 31 301 777

Argentino

Šmartinska cesta 152, 1000 Ljubljana, +386 1 523 36 30

Evergreen

Smlednik 200, 1216 Smlednik, +386 41 366 249

Restavracija As

Čopova ulica 5a, 1000 Ljubljana, +386 (0)1 425 88 22, gostilna.as@siol.net

Gostilna Čubr

Križ 53, 1218 Komenda, +386 1 834 11 15

Gostilnica 5-6kg

Gornji trg 33, 1000 Ljubljana, +386 1 320 08 14

Danilo - gostilna & vinoteka

Reteče 48, 4220 Škofja Loka, +386 4 515 34 44

Gostilna Kovač

Pot k Savi 9, 1000 Ljubljana, +386 1 537 12 44

Gostilna Skaručna

Skaručna 20, 1217 Vodice, +386 1 832 30 80

Gostilna Pr Kopač

Tržaška cesta 418, 1351 Brezovica pri Ljubljani, +386 1 365 30 66

Okrepčevalnica Čompa

Trubarjeva cesta 40, 1000 Ljubljana, +386 40 799 334

Ošterija Pr'Noni

Cesta v Gorice 1, 1000 Ljubljana, +386 1 242 58 20

Japonska restavracija Maru

Vodnikova 155, 1000 Ljubljana, +386 30 200 222

EK Bistro

Petkovškovo nabrežje 65, 1000 Ljubljana, +386 41 937 534

Kendov dvorec

Na griču 2, 5281 Spodnja Idrija, +386 5 372 51 00

Altrokè

Stari trg 19, 1000 Ljubljana, +386 8 205 52 82

Ljubljana & Central Slovenia Restaurants

Sushimama

Wolfova ulica 12, 1000 Ljubljana, +386 40 702 070

Gostilna Pr Čop

Podkum 11, 1414 Podkum, +3863 56 76 222

Kralj Žara

Kongresni trg 3, 1000 Ljubljana, +386 1 421 90 91

Restavracija Maxim

Trg republike 1, 1000 Ljubljana, +386 51 285 335

Gostilna Belšak

Golo Brdo 8, 1215 Medvode, +386 1 361 12 42

B-restavracija

Slovenska cesta 59, 1000 Ljubljana, +386 59 128 048

Gostilna Pri Kuklju

Trubarjeva cesta 19, 1315 Velike Lašče, +386 1 788 90 98

Gostilna pod Krvavcem

Grad 28, 4207 Cerklje na Gorenjskem, +386 4 252 57 00

Kult316

Prušnikova ulica 74, 1210 Ljubljana - Šentvid, +386 1 235 52 60

Gostilna Repnik

Vrhpolje 186, 1241 Kamnik, +386 51 300 357

Restavracija Slon 1552

Nazorjeva ulica 5, 1000 Ljubljana, +386 1 470 11 81

Gostilna Jakob Franc

Trnovski pristan 4a, 1000 Ljubljana, +386 51 616 000

Domačija Javornik

Krka 127, 1301 Krka, +386 31 739 771

Boschtiz

Litostrojska Cesta 56, 1000 Ljubljana, +386 1 475 55 71

Harfa

Koprska ulica 98, 1000 Ljubljana, +386 41 863 033

Pri žabarju

Viška cesta 50, 1000 Ljubljana, +386 1 423 24 62

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Gostilna pri Lojzetu - Dvorec Zemono



Zemono 7, 5271 Vipava, +386 5 368 70 07

Gostilna Pri Lojzetu has its roots in a family business that opened at the end of the 19th century. The award-winning restaurant and fourth-generation chef Tomaž Kavčič have been at their current location, Dvorec Zemono, for more than ten years. Perched on a small hill in just outside of the town of Vipava in the famed valley of the same name, in addition to the resplendent architecture and original, one-of-a-kind frescoes, the 17th century Palladian palace offers stunning views of the vineyards, peach orchards and picturesque villages that cover the breathtaking valley beneath the magnificent limestone mountain known as Nanos.

Domačija Majerija

Slap 18, 5271 Vipava, +386 5 368 50 10

Domačija Butul

Manžan 10d, 6000 Koper, +386 41 718 219

Domačija Belica

Medana 32, 5212 Dobrovo v Brdih, +386 5 304 21 04

Hiša Torkla

Korte 44b, 6310 Izola, +386 5 620 96 57

Gostilna Kobjeglava

Kobjegalava 63, 6222 Štanjel, +386 41 447 854

Domačija Kabaj Morel

Šlovrenc 4, 5212 Dobrovo v Brdih, +386 41 454 002

Gostilna Mahorčič

Rodik 51, 6240 Kozina, +386 5 680 04 00

Špacapanova hiša

Komen 85, 6223 Komen, +386 5 766 04 00

Mediterranean & Karst Slovenia Restaurants

Gostilna Podfarovž

Ulica Ivana Ščeka 2, 5271 Vipava, +386 40 638 470

Turistična Kmetija Arkade Cigoj

Črniče 91, 5262 Črniče, +386 5 36 60 09

COB

Letoviška 1, 6320 Portorož +386 41 88 66 33, info@cob.si

Restavracija Capra

Pristaniška ulica 3, 6000 Koper, +386 41 602 030

Pikol

Vipavska 94, 5000 Nova Gorica, +386 5 302 25 62

Restavracija hotela Marina

Veliki trg 11, 6310 Izola +386 41 605 333

Nejka in Uroš Klinec

Plešivo 51b, 5212 Dobrovo v Brdih, +386 5 995 51 7

Okrepčevalnica Ruj

Dol pri Vogljah 16, 6221 Dutovlje, +386 5 734 17 20

Restavracija Dam

Ulica Vinka Vodopivca 25, 5000 Nova Gorica, +386 5 333 11 47

Aviopub

Rakitnik 1a, 6258 Prestranek, +386 5 720 13 10

Chang

Cesta marežganskega upora 13, 6000 Koper, +386 5 625 08 08

Etna

Kolodvorska 3a, 6215 Divača, +386 31 727 568

Gostilna pri Mari

Dantejeva 17, 6330 Piran, +386 5 673 47 35

Kužina Stara šola

Korte 74, 6310 Izola, +386 31 375 889

Gostilna Bujol

Verdijeva ulica 10, 6310 Izola, +386 41 799 490

Gostilna Za gradom "Rodica"

Kraljeva ulica 10, 6000 Koper, +386 5 628 55 05

Mediterranean & Karst Slovenia Restaurants

Gostilna Žeja

Ozeljan 32i, 5261 Šempas, +386 5 308 84 59

Gostilna Ribič

Seča 143, 6230 Portorož, +386 5 677 07 90

Hiša Marica

Medana 32, 5212 Dobrovo v Brdih, +386 5 30 41 039

Domačija Šajna

Šepulje 33, 6210 Sežana, +386 5 76 41 096

Restavracija Kamin

Dobrava 1a, 6310 Izola, +386 5 660 56 66

Restavracija Noro

Ulica svobode 117, 6330 Piran, +386 40 869 696

Restavracija Rizibizi

Vilfanova 10, 6320 Portorož, +386 5 993 53 20

Ošterija Žogica

Soška cesta 52, 5250 Solkan, +386 5 300 52 40

Kruh in Vino

Vipolže 29, 5212 Dobrovo v Brdih, +386 5 620 12 89

Gostilna Theodosius

Vrhpolje 80b, 5271 Vipava, +386 40 232 090

Gostilna Skok

Štorje 27, 6210 Sežana, +386 5 768 54 09

Stara Gostilna

Savudrijska ulica 2, 6330 Piran, +386 40 777 979

Ošterija Klinec

Medana 20, 5212 Dobrovo v Brdih, +386 40 663 322

Restavracija Brič

Dekani 3b, 6271 Dekani, +386 5 931 8819

Restavracija Bužinel

Plešivo 37a, 5212 Dobrovo v Brdih, +386 5 304 50 82

Restavracija Gredič

Ceglo 9, 5212 Dobrovo v Brdih, +386 40 477 817

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Hiša Franko



Staro Selo 1, 5222 Kobarid, +386 5 389 41 20

Roundly regarded by gourmards, amateur foodies, tourists and locals alike as one of the best restaurants in the country, and currently ranked as the 38th best restaurant in the world, it's not uncommon for diners to make the trip to Slovenia for the express purpose of eating here. Run by a husband and wife team, Ana Roš, who has been hailed as one of the best female chefs in the world, is in charge of the kitchen, while Valter Kramar's knowledge of Slovenian wines and cheeses is unrivaled.

Vila Podvin

Mošnje 1, 4240 Radovljica, +386 8 384 34 70

Gostilna Krištof

Predosje 22, 4000 Kranj, +386 4 234 10 30

Restavracija Mak

Osojnikova ulica 20, 2000 Maribor, +386 2 620 00 53

Gostilna Ančka

Delavska cesta 18, 4208 Šenčur, +386 4 251 52 00

Restavracija Sedem

Čafova ulica 7, 2000 Maribor +386 (0)31 972 111

Gostilna Grič

Škalce 83, 3210 Slovenske Konjice, +386 40 46 91 16

Rožmarin

Gosposka ulica 8, 2000 Maribor, +386 2 234 31 80

Gostilna Lectar

Linhartov trg 2, 4240 Radovljica, +386 4 537 48 00

Hiša Raduha

Luče 67, 3334 Luče, +386 3 838 40 00

Alpine Slovenia Restaurants



City Terasa

Ulica kneza Koclja 22, 2000 Maribor, +386 2 292 7002

Fudo

Poštna ulica 1, 2000 Maribor, +386 5 914 3576

Gostilna Pri treh ribnikih

Ribniška ulica 9, 2000 Maribor, +386 2 234 41 70

Restavracija Topli Val

Trg svobode 1, 5222 Kobarid, +386 5 389 93 00

Hiša Polonka

Gregorčičeva ulica 1, 5222 Kobarid, +386 51 486 676

Gostilna Lešnik

Dupleška cesta 49, 2000 Maribor, +386 2 471 23 22

Gostilna Kunstelj

Gorenjska cesta 9, 4240 Radovljica, +386 4 531 51 78

Vila Prešeren

Veslaška promenada 14, 4260 Bled, +386 4 575 25 10

Restavracija Milka

Vrliška cesta 45, 4280 Kranjska Gora, +386 70 169 566

Gostilna Maribor

Glavni trg 8, 2000 Maribor, +386 2 234 56 06

Miza za štiri

Mariborska 17, Zgornja Polskava, +386 59 125 731

Dom na Joštu

Zgornje Duplje 82, 4203 Duplje, +386 41 312 372

Gostilna in penzion Resje

Nemški Rovt 21a, 4264 Bohinjska Bistrica, +386 (0)4 572 10 79

Hotel Plesnik

Logarska Dolina 10, 3335 Solčava, +386 3 839 23 00

Gostilna Pr' Bizjak

Zgornja Bela 20, 4205 Preddvor, +386 4 255 56 00

Restavracija 1906

Kolodvorska cesta 33, 4260 Bled, +386 4 575 26 10

Alpine Slovenia Restaurants



Gostilna Delalut

Dobja vas 119, 2390 Ravne na Koroškem, +386 2 821 82 40

Restavracija Tabor

Podbrezje 246, 4202 Naklo, +386 4 533 01 31

Gostilna Pr' Matičku

Jezerska cesta 41, 4000 Kranj, +386 4 234 33 60

Skipass restavracija

Koroška uloca 14c, 4280 Kranjska Gora, +386 4 582 10 00

Gostilna Lečnik

Trg svobode 4, 2390 Ravne na Koroškem, +386 2 870 56 54

Gostilna Vernik

Bezena 3, 2342 Ruše, +386 2 668 86 26

Hotel Korošica

Otiški Vrh 25b, 2373 Šentjanž pri Dravogradu, +386 2 878 69 12

Restavracija Julijana

Cesta svobode 12, 4260 Bled, +386 4 579 10 00

Vila Planinka

Zgornje Jezersko 67, 4206 Zgornje Jezersko, +386 4 255 97 50

Dobra Vila Bovec

Mala vas 112, 5230 Bovec, +386 5 389 64 00

Gostilna Murko

Francetova cesta 24, 2380 Slovenj Gradec, +386 2 883 81 03

Restavracija Blejski grad

Grajska cesta 61, 4260 Bled, +386 4 620 34 44

Hotel Planinka

Plac 7, 3333 Ljubno ob Savinji +386 (0)31 327 597

Vrtnarija

Cesta Gorenjskega odreda 16, 4260 Bled, +386 8 389 92 20

Koroška Hiša pri lipi

Mariborska cesta 12, 2366 Muta, +386 41 722 091

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Hiša Denk



Zgornja Kungota 11a, 2201 Zgornja Kungota, +386 2 656 35 51

Gregor Vračko's Hiša Denk should be a permanent fixture on the gastronomic bucket list of any self-respecting foodie visiting Slovenia, or the wider region for that matter. The famed chef has a much deserved reputation for being quite an eccentric – both in and out of the kitchen – and a culinary curriculum vitae that few in the country can rival. The individual dishes also have an unmistakably New Nordic cuisine look to them, and might be the closest you'll get to eat at the legendary Noma without booking a ticket to Copenhagen. Of course, all the ingredients are locally sourced and perceptible homage is paid to regional Štajerska culinary traditions if you look close enough. say is history.

Gostilna Rajh

Soboška ulica 32, Bakovci, 9000 Murska Sobota +386 2 543 90 98

Gostilna Repovž

Šentjanž 14, 8297 Šentjanž, +386 7 818 56 61

Galerija okusov

Novo Celje 9, 3301 Petrovče, +386 31 657 605

Pavus - Grad Tabor

Cesta na Svetino 23, 3270 Laško, +386 3 620 07 23

Gostilna in pivnica Stari Pisker

Savinova ulica 9, 3000 Celje, +386 41 343 767

Ošterija Debeluh

Trg izgnancev 7, 8250 Brežice, +386 7 496 10 70

Tri lučke

Sremič 23, 8270 Krško, +386 41 687 500

Domačija Vino Gaube

Špičnik 17, 2201 Zgornja Kungota, +386 41 747 151

Thermal Pannonia Slovenia Restaurants

Gostilna Šiker

Močna 7, 2231 Pernica, +386 2 720 69 21

Domačija Novak

Sadinja vas pri Dvoru 7, 8361 Dvor, +386 41 343 000

Gostilna Franci

Zagrad 77, 3000 Celje, +386 3 492 64 60

Hiša Fink

Irča vas 13, 8000 Novo mesto, +386 41 601 540

Restavracija Kodila

Markišavci 44 Markišavci, 9000 Murska Sobota, +386 2 522 36 00

Restavracija Grad Otočec

Grajska cesta 2, 8222 Otočec na Krki, +386 7 384 89 01

Restavracija Amon

Olimje 24, 3254 Podčetrtek, +386 3 818 24 80

Taverna Kupljen

Svetinje 21, 2259 Ivanjковci, +386 2 719 41 28

Gostilna Kunst

Mladinskih del Brigad 1, 8273 Leskovci pri Krškem, +386 7 488 03 18

Gostilna Ribič

Dravska ulica 9, 2250 Ptuj, +386 2 749 06 35

Gostilna Vovko

Ratež 48, 8321 Brusnice, +386 7 308 56 03

Gostilna Šempeter

Bistrica ob Sotli 9, 3256 Bistrica ob Sotli, +386 3 580 42 22

Gostilna Grabar

Rabelčja vas 15a, 2250 Ptuj, +386 2 778 21 40

Gostilna Rakar

Gorenje Ponikve 8, 8210 Trebnje, +386 7 346 61 90

Oštarija Herberlier

Sokolski trg 2, 8350 Dolenjske Toplice, +386 51 262 990

Gostišče Jurg

Male Rodne 20a, 3250 Rogaška Slatina, +386 3 581 47 88

Thermal Pannonia Slovenia Restaurants

Gostilna k Rotundi

Selo 30a, 9207 Prosenjakovci, +386 2 544 10 35

Gostilna Tramšek

Žerovnici 25b, 2259 Ivanjkovci, +386 2 719 40 97

Gostilna Zorko

Boreci 5h, 9242 Križevci pri Ljutomeru, +386 41 328 377

Vila Herberstein

Kopališka cesta 1, 3320 Velenje +386 (0)3 896 14 00

Restavracija Ajda

Trg svobode 1, 8290 Sevnica, +386 8 160 30 60

Hotel Evropa

Krekov trg 4, 3000 Celje, +386 3 426 90 00

Gostilna Tonček

Panonska 27, 9231 Beltinci, +386 41 746 039

Restavracija hotel Splavar

Cesta prvih borcev 40a, 8250 Brežice, +386 7 499 06 30

Gostilna Mencinger

Črešnjevci 74, 9250 Gornja Radgona, +386 2 561 12 41

Gostišče Dolinšek

Vrh pri Boštanju, 8294 Boštanj, +386 7 814 15 95

Gostilna Javornik

Rakovnik pri Šentrupertu 6, 8232 Šentrupert, +386 41 372 876

Restavracija Pod skednjem - Posestvo Pule

Drečji vrh 16, 8231 Trebelno, +386 7 349 97 00

Gostilnica Barba

Topliška cesta 2A, 8000 Novo mesto, +386 7 292 60 00

Restavracija Sofija

Toplice 10, 3272 Rimske Toplice, +386 3 574 20 26

Restavracija Prestige

Kranjčeva 12, 9226 Moravske Toplice, +386 2 512 50 50

Vinski dvor Deu

Malkovec 11, 8295 Tržišče, +386 40 368 359

The Slovenian Winemakers



Small country,
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www.the-slovenia.com



Sevnica

Cesta na grad 17, 8290 Sevnica
+38651680289, +38631344916, www.kstm.si, www.visit-sevnica.com

Dozens of mostly local wines are displayed in a circular room on the ground floor of the the northeast tower, many of which can only be purchased here or from the producers themselves. Since 2007 the castle has also operated its own small vineyard, consisting of some 500 vines located on the terraced southwest slopes of the hill. Each year a local producer is award the privilege of producing a limited edition wine from the grapes, which is then bottled under the castle's own label "Castle's Blood" and available exclusively at the wine cellar.



Old Vine & Old Vine House

Vojašniška 8, 2000 Maribor, +386 (0)2 251 51 00, www.oldestvine.com www.visitmaribor.si. Open 9:00-18:00 (till 20:00 May-Sept)

The oldest vine in the world can be found winding its way up the front of the Old Vine House in Maribor's riverside Lent district, which is now a museum dedicated to informing visitors all there is to know about the wine culture of the Styrian region of Slovenia. At more than 400 years old the vine appears in the Guinness Book of Records and still bears the Zametovka grape, one of the oldest varieties in the region. The museum offers guided tours and also boasts an unparalleled collection of Styrian wines, which are offered for wine tastings. Workshops about wine and wine culture take place regularly, with details provided online. The house also plays host to the annual Old Vine Festival each autumn, the highlight of which is the ceremonial harvesting of the venerable vine. Do not miss the Maribor Wine and Culinary Trail, both including the visit to the World's Oldest Vine.



Čok

Plavje 6, 6281 Škofije, +386 31 323 252
info@cok.si, www.cok.si

For generations the Čok family has been producing fine wine and olive oil in the small hilltop town of Plavje near the Italian border. Their unique labels have always caught our eye, and are also indicative of the refreshing, elegant wines contained within the bottles. Preferring to keep production small and focused, two wines account for the majority of the output here, Malvasia and Refosco - both of which are typical of the region. The former is a straw-coloured white with a fresh bouquet reminiscent of apples, pears and acacia flowers, which makes an excellent accompaniment for seafood dish. The latter, also known as 'black wine' (črno vino) due to its intense deep colour, is known for its berry-like aroma and goes great with cured meats and grilled dishes.



Gaube Wines

Špičnik 17, 2201 Zg. Kungota, +386 41 747 151, +386 41 526 511
vinarstvo.gaube@siol.net, www.vino-gaube.si

If you haven't heard of the Gaube winery, you've still likely seen photos of their vineyards, as the estate is located along the famous heart-shaped wine road in Štajerska that has adorned various book, brochure and magazine covers over the years – after all, Slovenia is the only country in the world with the word 'love' in its name. For five generations the Gaube family has lovingly produced an assortment of excellent wines, building upon the endeavours and knowledge of their ancestors and working in harmony with nature to bring the best out of the land. Their efforts have been duly rewarded, as their wine acquired the title of world champion at the 2016 Vino Ljubljana wine fair, and visitors will also be duly rewarded with the wine tastings and culinary delicacies that await them.



Istenič Miha

Stara vas 7, 8259 Bizeljsko, +386 15 15 78 85
office@istenic.si, www.istenic.si

Found tucked away in Bizeljsko in the far east of the country, Istenič is the largest wine producer in the district, as well as one of the largest producers of sparkling wine in all of Slovenia, especially amongst those who adhere to the classic method.

The estate is the Bizeljsko's most professionally organised vineyard in terms of receiving guests, with a welcoming multi-lingual staff making visitors feel right at home. Their website clearly lists different wine tasting packages and menus available. They've also got the even more prestigious acclaim of being on our short list of destinations we almost always take our foreign friends, as sampling a dozen different types of sparkling wine whilst lounging in the shade of an apple tree is the perfect way to relax after a day of sightseeing.



Guštin

Guštin Bukovica 52, 5293 Volčja Draga, +386 (0)51 626 777, vinar.
gustin@gmail.com, www.vinagustin.si

The story of Guštin dates back to the end of the 19th century, when Joachim Žižmond Guštin planted his first vines on the sun-soaked Biljenski Hills in the Vipava Valley. At the time he proclaimed that 'Merlot and Malvasia: this is poetry', and this legacy has been continued till the present day, with both varieties of wine under the Guštin label winning multiple awards, including Champion of the Vipava Wine Road in 2014. The wine cellar can accommodate groups up to 50 people, and tastings can also be arranged in the nearby vineyards and olive groves.



Mulec

Ročica 40, 2222 Jakobski Dol, +386 31 374 416, +386 31 596 440
vino@mulec.si, www.mulec.si

You can find the family-run Mulec winery in the heart of Slovenske Gorice, only 15 km from Maribor. Their tradition of high-quality wine production dates back more than a century, and nowadays their five hectares of vineyards produce some 30,000 litres of wine, including a wide range of varieties. Among them, there are nine whites (our favourite of which is the house specialty Blanc de Noir - Pinot Noir), a Rosé and two reds. In the 150-year old wine cellar, you can also find ice harvests, dry berry selections, as well as red sparkling wine from Blue Pinot. In addition to guided wine tastings, the Mulec estate also boasts a bed and breakfast, which can accommodate up to 14 guests; small camp where you can stay with your camper, caravan or tent; a camper stop and grounds that are home to a herd of deer.



Šoster

Mali Brebrovnik 10, 2259 Ivanjkovci, + 386 40 345 044
www.soster.si

Found in the heart of the stunning Jeruzalem hills of the Štajerska district, the Šoster family is now in its fourth generation of winemakers, and for more than 25 years they've adhered to strict principles of organic farming in order to maintain a healthy and pure environment for the people as well as the vineyards. The main philosophy of their wine-growing methods is to only guide the natural processes and keep the authentic richness offered by nature, without the use of any herbicides or artificial fertilisers. The wine cellar offers several distinct lines, from fresh vintages with explicit varietal aroma, to rich macerated ones aged in oak barrels, while their Natur line is not only produced from organically grown grapes, but also without any sulphur or filtration during bottling.



Maro Wines

Ilovci 6, 9240 Ljutomer
+386 (031) 516 828, +386 (040) 870 980,
info@maro-wine.com, www.maro-wine.com

The MARO Wine Cellar is located in the Ljutomer-Ormož hills, near to Jeruzalem, famous for their thousands of years old tradition of wine-making and ideal conditions for producing premium wines. The cellar represents the tradition of two established wine-making families from the 17th and 18th century: MURSA and OZMEC. Descendants of both families continue the tradition of wine-making, respecting the natural features of excellent vineyard positions. The high quality wines are extremely aromatic, vibrant due to refreshing acids, full-bodied, harmonious and pleasantly drinkable.



Verus Wines

Verus vinogradi, Ljutomerska cesta 36, 2270 Ormož, Slovenija,
www.verusvino.com, E: info@verusvino.com, T: +386 2 7415 440

Verus was founded by three friends Rajko, Danilo and Božidar. They brought together their family vineyards, expertise and work ethic, and opened a wine cellar in spring of 2007. Verus means true, real, actual, genuine, unpretentious and fair. With unique expertise and meticulous work in both the vineyards and wine cellar, Verus produces great wines that fully express the characteristics of the variety, vintage and wine-growing region.



Dveri Pax

Polički Vrh 1, 2221 Jarenina, +386 (0)2 644 00 82
office@dveri-pax.com, www.dveri-pax.com

Since undergoing major renovations and expansion in 2007, the Dveri Pax winery has been collecting London Decanter and other prestigious international awards like they were Pez dispensers. As with most of the vineyards in the Štajerska region, they produce a full range of white wines including Riesling, Traminac and, our personal favourite, the autochthonous Šipon variety, which even has an origin story that includes Napoleon, as well as several fine reds. Wine aside, the property itself is definitely worth a visit. Hidden away amongst the green hills 20km north of Maribor, a 200-year-old farmhouse serves as the main production facility, while a former Benedictine monastery dating all the way back to 1139 hosts group wine tastings, events and even a small museum.



Sanctum Wines

Lipoglav 71, 3215 Loče, +386 (041) 682 500, +386 (031) 285 326,
marko@sanctum.si, alenksa@sanctum.si, www.sanctum.si

Sanctum is a boutique, family wine cellar in Loče. Our terroir has a long history of growing grapes and making wine dating back to Carthusian monks in the 12th century. Our vineyards are situated on the steep southern slopes on predominantly marl soils. We believe in respecting the land, sustainable viticulture and minimal intervention winemaking. Our wines arise from spontaneous fermentation with natural yeasts in wooden barrels, made of French or Slavonian oak. Our goal is to make elegant and pure wines that are a true expression of our unique terroir.



Montemore

MonteMoro Natural Wines
Triban 7, 6000 Koper, +386 41 921 086

We provide vines with friendly and steady growth with minimal pressure. As a result we get their love in the form of healthy, ripe grapes and later fine wines. We maintain the tradition of our grandparents so we remain small producers with great and unique wines. Focused on Istrian indigenous varieties especially Refosco and Malvasia, doing in »black« and »orange« version. Modern knowledge taught us how to maintain the full potential of grapes and enable their natural maturation. Thus our wines can show all the wealth that is hidden within them and ensure unforgettable moments and harmonic pleasures.



Patrick Simčič Wines

Biljana 24, 5212 Dobrovo, Goriška Brda
+386 (0) 40 848 143, simcicpatrick@gmail.com, www.patricksimcic.si

We live in a small village Biljana which was once the capital of the Goriška Brda. Doing what gives us joy is the key to our delicious wines. My philosophy is to make tasty fruity wine full of harmony, which encourages you to drink another glass right after your first one. The important thing for me is to distinguish wines from each other because every sort emphasizes its originality. We have 3 lines: Classic line (Rebula, Sauvignonasse, Chardonnay, Cabernet Sauvignon), Special Line (Sophia, Ideja), Selection (Moja Rebula Selection / orange wine). All of our wines are fermented in concrete tanks. This process gives the wine more fullness and also the temperature remains stable which is very important in the fermentation period.



Puklavec Wines

Puklavec Family Wines, Kolodvorska 11, 2270 Ormož
info@puklavecfamily.com, 02/741 57 00

Puklavec Family Wines is a family owned winery. The family Puklavec's history goes back to 1934, when Martin Puklavec had a vision: to make the finest wines. Puklavec Family Wines are driven by the core values of passion, hard work and dedication to quality. The wines are produced in the hearts of Ljutomer-Ormož, a wine area in the Podravje region. This area provides the perfect microclimate conditions for grape growing and the result are elegant wines, crafted with an uncompromising and passionate attention to detail, beautifully balanced and as expensive as the landscape of our vineyards.



Rouna

Slap 15, 5271 Vipava, + 386 31 500 266
vinarstvo.rouna@gmail.com, www.vina-rouna.si

On the Rouna Estate we make single-year wines with a pronounced freshness, in accordance with nature and the traditional method of short maceration. Our grapes are grown with great effort, patience and love, through many hours of manual and machine labour in the vineyard. We've dedicated 14 hectares of land to the vine, which thrives splendidly in the marl soil of these parts. In the heart of our vineyards lies the great wine cellar with its tasting room, furnished in the style of the traditional old Vipava Valley wine cellars.



The Metlika Wine Cellar

Vinska klet Metlika, CBE 68, 8330 Metlika

T: +386 (07) 363 70 37, 07 363 70 00, E: vinska.klet@kz-metlika.si, www.kletmetlika.si

In the beautiful nature of Bela krajina, in the small town of Metlika, stands the Metlika Wine Cellar. The mighty, 108 m long, underground wine cellar invites you to travel among the wooden barrels. Our experts will present you a wonderful story about the creation of wine, which is trapped in the cobwebs of the past. We offer visitors professionally guided tours of the wine cellar with a tasting of our wines, where, as heart people, we are happy to serve you with traditional Bela krajina „pogača,, (cake) or to your wish with cold cuts.



Albiana

Vinska klet Žaren, Nemška vas 1, 8273 Leskovec pri Krškem, www.albiana.si

The estate with our vineyards was bought in 1936 by Albin and Ana Žaren. Brand ALBIANA is named after them. These wines, with fruitiness express their varietal characteristics and the character of the Dolenjska wine growing region. We cultivate twenty hectares of vineyards or a little more than 90 thousand vines. The soil on which our vines grow is a mixture of clay and marl. The ALBIANA brand is characterized by a selection of our best locations and grapes of highest quality. We really want to give our costumers the most, that vineyards can offer, so our vines have low yield. The time of harvest is carefully determined by accurate measurements of grapes, in the process of vinification we try to be minimalistic, without additives or major interventions in the wine, to get the best possible reflection of our vineyards and microclimate in the glass.



Frelih

Šentrupert 35, 8232 Šentrupert, +386 76 000 600,
vinska.klet@frelih.si, www.frelih.si

The story of the Frelih family's wine begins back in 1892, when great-grandfather Joseph Frelih moved from the Vipava valley to the town of Šentrupert in the heart of the Dolenjska region. He brought his love of winemaking and know-how with him from Primorska, and transformed a dying vineyard into a bountiful estate. Nowadays, the family-run Frelih winery continues and builds upon Joseph's legacy, delivering wines of the highest quality, including its award-winning sparkling wines, Blaufränkisch, Silvaner, Pinot Gris, Pinot Noir and the PTP-protected Cviček. The family's Zadruga vineyard is still found in the same enviable position above the Šentrupert valley, benefiting from the ideal growing environment, and all Frelih wines reflect the terroir in which the grapes are grown using a combination of hard work, innovation and natural approaches.



Kerin

Straža pri Krškem 2, 8270 Krško, +386 31 306 053
lojze.kerin@gmail.com, FB/Vinarstvo Kerin

Their vineyards are kept on the sunny hills of Dolenjska above green Krško Polje, where the Sava River lazily spills into its fertile plains. The love and care for this treasure of nature passed on from generation to generation, with new approaches in cultivation, yield top results. The sun, the life juices in their ribs, and loving production in their basement give their wines a youthful twist and playfulness. A reduced burden on the vines, moreover, enables a quality of wine that aptly accompany life's exceptional and unique moments.



Klet Brda Winery

Zadružna cesta 9, 5212 Dobrovo
+386 (0)5 33 10 144, tourism@klet-brda.si, www.klet-brda.si

Against the backdrop of age-old tradition imbued with contemporary influences, visitors are entertained with guided tours and tastings at the most renowned Slovenian wine cellar – Klet Brda, nestled in the gorgeous Brda region. The tasting room can accommodate either small or larger groups for guided as well as self tastings.

For a unique and unforgettable experience discover the historic and exclusive Dobrovo Castle wine cellar. Wine tastings of ultra premium wines with a guided tour of the wine cellar are available for groups up to six people upon prior request. Tours and tastings ranging from 12 € to 49 €.



Prus Wines

Krmačina 6, 8330 Metlika, +38641 690 112 + 386 7 30 59 098
info@vinaprus.si, <http://www.vinaprus.si>

In true fairy tale fashion, if you follow the road past Drašiči to the even smaller village of Krmacina just before the Croatian border, you'll find one of the most decorated wine producers in all of Slovenia: Vinska Klet Prus. Of the numerous awards that the vineyard has won over the past couple decades. The passionate and excitable owner Jožef Prus is most proud of the all-around Best Slovene Winemaker award he has taken home on numerous occasions. Although all of wine here is indeed of the highest quality, thanks to the vineyards' position at the top of some of Bela Krajina's highest, sunniest hills, the speciality of the winery is undoubtedly sweet whites, namely Rumeni Muškát, as well as even sweeter late harvest and ice wines, which are frequently included by the State Protocol Services.



Gjerkeš Wines

Fikšinci 49, 9262 Rogašovci, +386(0)41 623 125
info@vina-gjerkes.com, www.vina-gjerkes.com

Surrounded by the lush green forests of the Goricko Nature Park, the Gjerkeš family estate lies just a few hundred metres from the Austrian border in the northwest corner of Slovenia's unique Prekmurje region. The vineyard primarily produces a range of excellent award-winning (Decanter, Chardonnay du Monde, AWC Vienna) whites, including Chardonnay, some fresh crisp Reislings and an excellent Yellow Muscat. However, our personal favourite is the copper tinted Pinot Grigio, one of the so-called orange wines that have become quite popular in Slovenia in recent years. The Gjerkeš family has now added to its nearly century-old farmhouse with the construction of modern winery and tasting facilities, which can accommodate both large and small groups for tastings if reservations are made in advance.



Ranarum Wines

soterkovac@gmail.com, Tel.: 00386 40 531 346

Our RANARUM wine cellar enjoys a long family tradition of wine production dating back to the mid-19th century. For greater apperception, we introduced our brand VINA/WINES RANARUM a few years ago. Our ambition is not to increase wine production, but to grow in the quality and selection of our boutique products, which are nevertheless affordable to the widest range of noble droplets' lovers. Every year we prepare a few specialties, though our long-standing tradition is represented by white cuvée, white pinot, sauvignon, rosé, merlot, and a tender sparkling wine. In addition to wines, we also offer a range of local delicacies, which we make ourselves. WELCOME TO OUR WINERY IN DUPLJE 20, VIPAVA VALLEY! Inhouse sommelier



Sirk Wines

Višnjevnik 38, Višnjevnik, 5212 Dobrovo v Brdih, Slovenija
Tel: +386 41 752 582, valter.sirk@siol.net, www. valtersirk.com

Our family winery is under the Biljana hill in the middle of Goriška Brda. On a cloudless day, when it's sunny, the whole family gathers outside in the vineyards. The sun, gentle wind breeze, and splendid panoramic views give us joy while working. We take special care of our vines. Our wines express the true character of the lands and our family's adventurous spirit. We follow a mission to put the passion for nature and wine in the service of our customers. Delivering exquisite gentle artisan wines. Join us on a travel of taste between tradition and innovation.



Ščurek

Email: info@scurek.com mob: +38631526245

The Ščurek family owns 20 hectares of vineyards, where a major part of the estate's vineyards lies in the Italian section of the Brda region. Each year they produce up to 100,000 bottles of top-quality wine. They are faithful to fresh but full-bodied wines. With the help of the latest technologies, they explore the realm of possibilities offered by oak barrels, while still remaining committed to local varieties. They are particularly proud of Rebula, the Stara Brajda blends, and the blends sold under the names UP and Kontra.



Zlati grič

Škalce 80, 3210 Slovenske Konjice, +386 37 580 350
info@zlati-gric.si, www.zlati-gric.si

Set amidst beautiful Štajerska countryside, this relatively new winery covers the entire region to the east of the town of Slovenske Konjice, with modern facilities and state-of-the-art production. The grapes are used to cultivate vintage wines, and although this winery itself is new, the tradition for producing wine here dates back some eight hundred years. The wine cellar and visitor centre are located at the lower end of the vineyards in a large modern building that is mostly underground, while a restaurant is found in an old vineyard cottage further up the hill. For golfers there's even a challenging 9-hole golf course surrounding the vineyards, and if you fall in love with the scenery as well as the wine, there's an idyllic, centuries-old villa in the middle of the vineyards, whose three apartments are available at very reasonable rates.



Steyer Wines

9253, Plitvica 10, 9253 Apače, +386 2 569 14 66

We are a house of fragrant Traminer, we follow the natural rhythm of the vine by listening, because we believe in the intelligence of nature... The grapes are carefully selected and picked by hand into smaller crates, as this enables the wine to really retain all its quality potential. In the cellar, we dedicated ourselves to the Fragrant Traminer, from fresh to matured in wooden barrels, to sparkling wines and predicates, as well as orange wine. We are proud of Ranina, which is our indigenous variety. More demanding lovers of the noble drop can enjoy the rich varieties of the Steyer Mark brand, we offer the fans of the sparkling sparkling wine Steyer Melody, and the matured sparkling wine brand Steyer Vaneja.



Joannes

Family Estate · Wine · Tasting · Nature · Wine Bar · Local Food · Organic
· Maribor

We have a family estate with 14 hectares of vineyards only 5km from the center of Maribor. Joannes wines are on the very top in Slovenia. Long tradition and hard work made our wines famous and recognisable all over the world. We are most recognized and respected for our Renski Riesling (Riesling). We kindly invite you to our terrace placed directly above our vineyards, feel our family tradition, breath in nature and taste our wine with local goods.

Riesling · Sauvignon · Muscat · Pinot Noir · Pinot Grigio · Sparkling wine
· Orange wine

**FOR MORE INFORMATION ON
SLOVENIAN WINEMAKERS
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www.the-slovenia.com

MARO



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At the very heart of Europe, one can get a plate full of tradition and exceptional gastronomy. Slovenian dishes are made from local ingredients.

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Top 10 Slovenian Dishes



Bela Krajina Flat Bread



Bled Cream Cake



Celery Hot Pot



Curd Cheese Štruklji



Idrija-Style Žlikrofi



Carniolan Sausage



Prekmurje Layered Pastry



Slovene Potica



Soča River Trout



Stuffed Pig's Stomach

Photos all: Tomo Jeseničnik

How to taste Slovenia?

The renowned French chef Brillat – Savarin once said that *the essence of enjoying food lies in the act of slowing the pace of life and encouraging cheerfulness!* In Slovenia we can, of course, agree with this sentiment, but more is needed for modernity. Food with its stories, embedded into local and regional



cultures, can also be an excellent form of communication. Globally it has even become a part of politics, as some countries' successes cannot be achieved without food, and the so-called gastronomic diplomacy is being strongly developed. The role of food shouldn't be looked at solely through the lens of tourism, but as part of a comprehensive economic, social and spiritual endeavour. This should include caring about the continuation and applications of food heritage, as well as looking for innovative creative solutions. The connections to agriculture are, of course, very important, but not only the ones with which we constantly try to emphasize the importance of organic food production. The entire humanity will have to take a firm stand against the big food chains and industrial, globally prepared food and dishes that make us wonder what's exactly on our plates, and don't allow us the chance to have conversations, or to get to know local and regional specialties. These specialties would further lead us to the pastures and fields, gardens, vineyards and orchards where we could meet the people growing the food and get to know their healthy production techniques. All these and other facts also mark the culinary and gastronomic endeavours in Slovenia which, in 2018, became a member of the European Region of Gastronomy. Before 2021 we plan to implement several important research projects, that will help us amend shortcomings in food, agriculture, tourism, education, health and other areas, directly or indirectly linked to food culture. In the year 2021, Slovenia will also become a full member of the ERG. An important role and share in these endeavours is also performed by Slovenian food establishments, from typical family inns, restaurants, bars and tourist farms, to positive forms of street food. Green and sustainability-focused Slovenia, through sight, tastes, environment and soul, also confirms this focus on the plates ... and in the glasses!

Prof. Janez Bogataj PhD

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