

OKUŠITE
POŠAVJE
TAŽTE
POŠAVJE



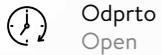


OKUSITE
POSAVJE
TASTE
POSAVJE



Vsebina
Content

- 6 Uvod
Introduction
- 8 Srčno vabljeni
Visit us
- 12 Hrana
Food
- 54 Vino
Wine
- 90 Pivo
Beer
- 96 Dobrote s kmetij
Farm goods



Odprto
Open



Število notranjih sedišč
Number of chairs inside



Število zunanjih sedišč
Number of chairs outside



Število postelj
Number of beds



Število gostov za vodene degustacije
Number of guests for guided wine tasting



Vinska karta
Wine list

Uvod

Jugovzhodna slovenska regija, Posavje, ki zajema občine Radeče, Sevnica, Krško, Brežice, Bistrica ob Sotli in Kostanjevica na Krki, se zadnje čase kulinarično in vinsko skokovito razvija in vzpenja. Lahko bi rekli, da že kar uspešno cveti. Če ne bi bilo tako, tudi te brošure ne bi mogli pripraviti in izdati. Gostinci, vinarji in drugi ponudniki, predstavljeni v tej publikaciji, so sami po sebi in s svojimi stvaritvami, pridelki in izdelki živ in jasen dokaz.

Dovolite nam, morda na prvi pogled drzno primerjavo. Na osrednjem baskovskem letališču v Bilbau potnika pri izhodu pospremi od daleč viden slogan: Mali narod, veliki okusi! In še: Dobrodošlico vam izreka kulinarični narod. Vemo zakaj. Baskija je že dlje časa vodilna kulinarična destinacija v svetu, Michelinovih zvezdic tam mrgoli. Pred desetletjem in več so se odločili za preprosto pot, ki je vodila k uspehu: lokalno, sezonsko, iskreno in trajnostno, naslanjajoč se na bogato tradicijo in izročilo, vse to nenasilno prežeto in izpiljeno s sodobnimi kuhrske spoznanji, raziskavami in tehnikami, ki pustijo surovinam dihati, da v jehi izrazijo svojo pristnost, avtentičnost in neposrednost. Recept, ki so mu sledili marsikje po svetu, s prilagajanjem glede na krajevne danosti. Tudi v Posavju, kjer najbolj izstopajoče kulinarike lahko mirne duše in brez sramu vzporejamo s tujimi kuhrske zvezdami, čeprav (še) nimajo Michelinovih zvezdic. Koliko časa še? Baskovski recept, in zdaj ne le njihov, saj je zajel celoten napreden kulinarični planet, je videti enostavno, ampak veriga od njive do mize dobro in uspešno deluje le, če se vsi deležniki natančno zavedajo svojega poslanstva in dolžnosti, in jih vestno izpolnjujejo. Samo to vodi k uspehu. Ne gre čez noč, potrebna so leta sodelovanja in medsebojnega zaupanja, da so vsi členi verige dovolj trdn in zdržljivo manjše ali večje pretrese.

Tudi Posavje vam z brošuro, ki jo držite v rokah, izreka toplo dobrodošlico. Tudi mi nismo veliki, so pa prav zato lahko naši okusi, ki vam jih ponujamo, veliki, imenitni, zapeljivi. O tem se boste najbolje prepričali sami, samo pot pod noge je treba vzeti. Že leta se trudimo Posavje bolj vidno postaviti na kulinarični zemljevid Slovenije, kar nam v vse večji meri uspeva. V vodniku Gault&Millau Slovenia 2020 je kar nekaj strani, namenjenih Okusom Posavja. Ponosni smo tudi na uvrstitev dveh gostincev v prestižni vodnik Michelin 2020, eden z nazivom The Plate Michelin in drugi z nazivom Bib Gourmand. Pod sloganom sveže-lokalno-okusno, samo formalno se razlikuje od baskovskega, vsebinsko pa zasleduje iste cilje, združujejo moči vrhunski kuharji, vinarji, pivovarji in pridelovalci, ki cenijo in nadgrajujejo lokalne sestavine in dobrane, pridelane v Posavju. Z blagovno znamko Okusi Posavja želimo dvigniti kakovost regijske ponudbe, storitev, pridelkov in izdelkov. V naši regiji so doživetja avtentična, temeljijo na lokalnosti in edinstvenosti. Premoremo štiri tisoč petsto kmetijskih

gospodarstev, ki pridelujejo lokalne surovine, od zelenjave, sadja, žit in poljščin, ki so osnova za vrhunske živilske izdelke. Zaradi gričev, ki se razprostirajo po večjem delu krajine, imamo veliko pašne živinoreje, ki zagotavlja kakovostno meso in mlečne izdelke. Posebej ponosni smo na avtohtonega krškopoljskega prašiča, zaradi odličnega in med kuharji vse bolj priljubljenega ter cenjenega mesa in izdelkov. Avtohtonost je danes prednost, avtohtonost je vračanje h koreninam, je tisto, kar lahko v izdatni meri izrazi specifične značilnosti neke pokrajine, njene posebnosti, njeno različnost, njen terroir, če hočete. Je tisto, kar nas razlikuje od drugih, in postaja vse bolj cenjena vrednota v uniformiranem in globaliziranem svetu. Pri nas boste našli tudi kopuna, sladkovodne ribe, rajhenburško torto, čokolado Imperial, ki so jo v naše kraje prinesli trapisti, če navržemo samo nekaj kulinaričnih izzivov.

Seveda ne moremo mimo tradicionalnih in dobro preverjenih jedi, ki so nam jih zapustili naši predniki. Nekateri zagnani, v častitljivo preteklost in obetavno prihodnost nazrti kuhrske mojstri, jih znajo večje posodobiti. Za Posavje je značilna koruzna pogača, ki ji narečno pravimo prga ali pršača, mlinčevka je potica ali pogača s skutinim nadnevom, ki je ne pozna samo na Bizejškem, ampak tudi drugje. Pregreta smetana iz domačega mleka je posebnost, ki oplemeneti mnoge posavске jedi, denimo puhlo, ki je v osnovi raztegnjeno kvašeno testo, nadevano lahko tudi z ocvirkami. Kopun bo dušen v vinu in pečen. Menite, da bi znali biti znameniti francoski petelinček v vinu, coq au vin, kaj boljši? Pečena krača krškopolca in še marsikaj od njega bo razvesela ljubitelje kralja živali, ki si bodo morda prej privoščili gobovo juho z ajdovimi žganci, za posladek pa, da bosta začetek in konec v stilu, še bizejški ajdov kolač, ali pa pito s skuto in orehi. Ne, nismo pozabili na race, goske, koline, darove iz gozdov, saj je toliko tega.

Če je različnost osnovna značilnost okusov Slovenije, velja to tudi za Posavje. Torej bo vsakdo lahko našel kaj sebi primerjnega, ne le za telo, tudi za dušo. Ker so jedi pripravljene ne samo z znanjem in izkušnjami, ampak tudi s strastjo in ljubeznijo. Še oklevate?

Introduction

Slovenia's South-eastern region, the Lower Sava Valley (or 'Posavje' in Slovene), which includes the municipalities of Radeče, Sevnica, Krško, Brežice, Bistrica ob Sotli and Kostanjevica na Krki, has recently seen a rapid development and increase in its gastronomy and wine culture. We could say that it is nicely in bloom already. If that were not the case, this brochure could not have been developed and published. The restaurateurs, winemakers and other providers presented in this publication, along with their creations, produce and products, are living proof of the wealth this region has to offer.

Allow us to begin with what might seem to be a bold comparison. Those arriving at the main airport of the Basque Country, in Bilbao, are greeted by a huge sign bearing the following motto: "A small nation, but big flavours! The culinary nation bids you welcome." Of course, the Basque Country has been one of the world's leading culinary destinations for quite some time now, and Michelin stars abound there. Over a decade ago, they decided on a simple approach that led to success: local, seasonal, honest and sustainable food that relies on a rich tradition and is imbued and perfected with modern culinary notions, research and techniques that allow the ingredients to breathe and express their genuineness, authenticity and directness in the finished dishes. This recipe has been followed by many places around the world, where it has been adapted to their local resources. It was also adopted in the Lower Sava Valley, where the most outstanding of the region's culinary masters can be certainly be compared to foreign superstar chefs, even though there are no Michelin stars—at least for the time being. The Basque recipe, today no longer theirs alone—given that it has swept across the entire advanced culinary planet—may seem simple enough, but the farm-to-table supply chain can only work well if all of the stakeholders know precisely what their mission is and carry it out conscientiously. It can't be done overnight; it requires years of collaboration and mutual trust to strengthen all of the links in the chain enough to withstand minor or even considerable shocks. With the brochure you are holding in your hands, the Lower Sava Valley would also like to extend its warm welcome. We also are not a large region, yet the flavours that we offer visitors are big, fine and seductive. Of course, you will be the best judge of that; all you need to do is head our way! For years, we have been trying to get Posavje on the culinary map of Slovenia, and, for the most part, we have been very successful in our endeavours. In Gault&Millau's Slovenia Guide for 2020, a number of pages are dedicated to the flavours of the Lower Sava Valley. We are also proud for recognition from prestigious Michelin guide 2020 for two of our restaurants: one with The Plate Michelin and another with Bib Gourmand title. Joining forces under the motto 'fresh-local-tasty' (formally different from the Basque credo but pursuing the same goals in terms of substance), top-class chefs, winemakers, brewers and other producers are appreciating and upgrading local

ingredients and goods produced in the Lower Sava Valley. With the brand 'Okusi Posavja' (Flavours of the Lower Sava Valley), we aim to increase the quality of our local offerings, services, produce and products. In our part of the world, experiences are authentic and based on local sourcing and uniqueness. Some 4.500 farms in the region produce local ingredients, from vegetables and fruit to cereals and field crops, that are the basis of our top-quality comestible goods. Thanks to the hills that make up most of the topography, grazing livestock farming is the norm, ensuring top-quality meat and dairy produce. We are especially proud of our indigenous Krškopoljski pig breed, renowned for its excellent meat and related products, which is becoming increasingly popular with top chefs around the country. In this day and age, being able to offer something autochthonous is a real advantage; it means returning to one's roots, and it allows us to convey the specific characteristics of a land—its difference and its terroir, if you will. This is what sets us apart from others, and it is steadily becoming an ever more prized value in the globalised and uniform world of today. Here, you will also find capon, freshwater fish, Rajhenburg cake and 'Impérial' chocolate introduced by Trappist monks... just to give you some food for thought! Of course, we cannot forget to mention a few traditional staples, the legacy of our forebears that have stood the test of time. Some of our determined chefs who are inspired by the venerable past but focused on the promising future know how to update them with great skill. One of the most typical dishes from the Lower Sava Valley is a cornflour flat loaf called prga or pršača in the local dialect; mlinčevka is a potica-like roll or flat cake filled with cottage cheese, now not only famous in Bizejško but elsewhere as well. Pregreta smetana ('overheated cream') from farm-fresh milk is a specialty, a beautiful caramelised ingredient in many local dishes, such as a puhla made of rolled-out leavened dough that can also be filled with crackling. Capon is stewed in wine and roasted. Could the famous French rooster in wine dish, coq au vin, be any better? A roast leg of Krškopoljski pork and many other succulent cuts of this special meat will delight carnivores, who might have decided to begin by tickling their taste buds with a first course of mushroom soup and buckwheat žganci only to round off their meal in style with buckwheat cake from Bizejško or a pie with cottage cheese and walnuts. And no, we have not forgotten about fish, ducks, geese, sausages, bacon, black pudding and the generosity of our forests—the list could go on and on. If diversity is the main characteristic of the flavours of Slovenia, the same holds true for the Lower Sava Valley. Rest assured that everyone is bound to find something to suit their taste and delight not only the body but also the soul, because food here is not only prepared with knowledge and experience but also with passion and love. Are you still hesitant?

Srčno vabljeni



Slikovita ravnica med reko Savo in Krko, obdana z vinorodnimi griči, ki se dvigajo levo in desno ob rekah s pritoki. Krajina bogata z izjemnimi kontrasti narave, ki nudijo odlične možnosti za pridelavo pridelkov vrhunske kakovosti in pestrosti. To je regija Posavje.

Regijo Posavje je kmetijstvo zaznamovalo že od nekdaj. Milo podnebje, ostanki Panonskega morja, nanosi rodovitne prsti ob rekah dajejo odlične možnosti za razvoj različnih kmetijskih panog. V nižinah prevladuje pridelava zelenjave, jagodičevja in najrazličnejših žit, gričevja so posajena z vinsko trto in sadnim drevjem. Kmetije z ekstenzivno pašno živinorejo ohranljajo pašnike in suha travnišča, tu je moč izkusiti najrazličnejša doživetja na turističnih kmetijah in okušati pristne lokalne izdelke. Pokrajina je celo tako kmetijska, da se je na območju ohranilo več kot ducat lokalno tipičnih vrst in pasem. Med najbolj prepoznavnimi so modra frankinja, rumeni plavec, krškopoljski prašič, sevniška voščenka, pišeška marelica, sladkovodne ribe, zelje, jagode, krompir, žita in ajda.

Kulinarična dediščina se je razvijala skupaj z bogastvom surovin in ni naključje, da so se na območju do danes razvile številne gastronomiske posebnosti, ki nas umeščajo v najprestižnejše vodnike, zemljevide in lestvice.

Krajina obiskovalcu lahko ponudi odmik v naravo in uživanje svežih, okusnih, lokalnih dobrot s kmetij ali vrhunsko kulinarično razvajanje v najrazličnejših modernih ambientih s prostranimi razgledi. Posebno doživetje je obisk vinskih kleti in srečanje z gospodarjem, ki svoje vino pridela, ponudi in nazdravi skupaj z obiskovalcem. Vsako kulinarično doživetje je prepleteno z zgodbo, zaradi majhnosti regije pa resnično pristno in nepozabno srečanje s kmetom, vinarjem ali vrhunskim chefom.

Regija nudi tako urbane, moderne kot tradicionalne podeželske možnosti odkrivanja lokalnih okusov in surovin. Da bi kulinarično bogastvo obiskovalcu še bolj približali, smo skupaj s ponudniki zasnovali Okuse Posavja, ki so iz uličnega festivala prerasli v obetaven turistični produkt celotne regije. Z njim se ponašamo tudi izven meja naše bogate gastronomске dežele.

Odkrivanje različnosti in naše navdušenje nad pokrajino, kjer živimo in ustvarjamo, naj vas nagovori, da nas obiščete. Domov boste zagotovo odšli polni prijetnih vtisov in nepozabnih trenutkov. Namige zagotovo najdete na straneh publikacije Okusite Posavja, ki je pred vami.

Srčno vabljeni na potep med Okuse Posavja!

Kristina Ogorevc Račič,
Direktorica CPT Krško





Visit us

A picturesque plain situated between the rivers Sava and Krka and surrounded by the winegrowing hills that rise gently to their left and right, a landscape rich with exceptional natural contrasts that offer excellent opportunities to grow a great variety of top-quality produce: This is the Posavje Region. This is the Lower Sava Valley.

Since times immemorial, farming has been an essential activity in the Posavje Region. Its mild climate, the remnants of the prehistoric Pannonian Sea, and the deposits of fertile soil alongside the rivers provide excellent opportunities for various agricultural activities. In the lower lying areas, vegetables, berries, and various cereals are produced, while the hills are planted with vineyards and orchards. Additionally, through extensive grazing and livestock rearing, farmers keep pastures and dry grasslands. Visitors to the region can enjoy many different experiences and taste genuine local produce at the local agritourism farms.

Further attesting to the importance of farming here, over a dozen local cultivars and breeds have been preserved to this day. Among the most readily recognisable are the Blue Franconian and rumeni plavec grapes, Krško polje (krškopoljski) pigs, sevnica voščenka apples, and pišeška apricots, as well as a variety of freshwater fish, cabbage, strawberries, potatoes, cereals, and buckwheat.

The development of culinary heritage grows hand-in-hand with the wealth of ingredients, so it is no coincidence that numerous culinary specialties have developed in this region, earning us a place in some of the most prestigious gastronomic guides, maps, and lists.

The region allows visitors to get back in touch with nature and enjoy fresh, tasty, local goodness from the farm or savour top-class gourmet pampering in our inns and restaurants that feature contemporary interiors and wide-open views of the surroundings. A special, not-to-be-missed experience is a visit to a wine cellar, where you can meet the proprietor, who has produced the wine and is happy to offer it to guests and raise a glass with them for a toast. All culinary experiences are intertwined with a story, but due to this region's small size, any meeting with our farmers, winemakers, or world-class chefs will be sincere and unforgettable.

The region offers both urban and modern, as well as traditional and rural, opportunities to discover local flavours and ingredients. In order to make our culinary richness even more accessible to visitors, we have partnered with local providers to create the Taste Posavje project, which has outgrown its original scope of a street festival to become a promising tourism product for the entire region.

The variety you are bound to discover and our own enthusiasm for the region in which we live and create are reasons enough for you to consider visiting us. When you do, you will undoubtedly return home enriched with pleasant impressions and unforgettable memories. The Taste Posavje brochure that you are holding in your hands can provide you with plenty of great tips to get started.

You are cordially invited to visit us and Taste Posavje!

Kristina Ogorevc Račić,
Director of CPT Krško

HRANA
FOOD

**URBANO
MODERNO
PODEŽELSKO ŠIK
URBAN
MODERN
RURAL CHIC**



RESTAVRACIJA

Tri lučke

Sremič 23,
8270 Krško

Restavracija
+386 (0)7 620 58 06
Hotel, dogodki
+386 (0)41 300 110

info@trilucke.si
www.trilucke.si

Torek - Sobota
Tuesday - Saturday
12:00 - 22:00

160 +20

30+20

18



Zakaj k nam?
Ker se nahajamo sredи vinogradov, na griču Sremič, ki nam ponuja najlepše poglede daleč naokoli. Ker je tu doma ena izmed največjih vinskih preštega dela Evrope. Ker se naša vinska klet ponaša z bogatim izborom vin iz slovenskih vinorodnih dežel. Ker vas bodo domači okusi, ki jih ustvarjajo naši vrhunski chef-i, navdušili s svojo preprostostjo in neposrednostjo. In zato, ker vam lahko ponudimo prelep ambient, ki tradicijo Treh lučk vpeljuje v novo sodobno zgodbo.

Why visit?
Because we are in the middle of vineyards on the hill called Sremič, which offers the most beautiful views far and wide. Because we are home to the largest wine press in Europe and because our wine cellar has a rich selection of wines from Slovenian wine-growing regions. Our home flavors are produced by our top chefs and will impress you with simplicity and directness. And because we can offer you a wonderful ambience that introduces the tradition of restaurant 'Tri lučke' into a new modern story.



Hrbet srne, gomoljna zelena, kutina, drobljenec smreke in čatni

Deer, rooted celery, quince, spruce crumbs and chutney



80 - 100 etiket
80 - 100 labels

Postrv in
krompir

Trout and
potatoe



HRANA FOOD

OŠTERIJA

Debeluh



Zakaj k nam?

Ker poudarjamo domačnost družinske restavracije, iz katere se začuti spoštovanje tradicije, in hkrati moderno eleganco vrhunske evropske restavracije. Ker ustvarjamo novo slovensko kuhinjo, ki se spogleduje s svetovnimi trendi, vendar trdno spoštuje domačo grudo, podnebje, običaje in izročilo. Ker se je Ošterija Debeluh z našim mladim in dinamičnim Juretom Tomičem na čelu v nekaj letih zavijtela v slovenski vrh. Še več, smo tudi člani JRE (Jeunes Restaurateurs d'Europe - Mladi evropski kulinariki), v okviru katerega smo prejeli prestižno evropsko nagrado 'Service Award'. Vodič Gault&Millau pa je našemu kuharju Juretu Tomiču, ki skuha tudi zmagovalno pašto, dodelil naslov Chef prihodnosti. Ponašamo se tudi z nazivom 'Michelin Plate' za posebno kakovost hrane.

Why visit?

Because as a family restaurant we respect tradition and value modern elegance like top European restaurant at the same time. Because we are equally modern and traditional. Because we create new Slovenian cuisine, which flirts with global trends, but strongly respects our soil, climate, customs and traditions. Because Ošterija Debeluh in a few years swung in Slovenian top, with our young and dynamic Jure Tomič at the forefront. We are also members of the JRE (Jeunes restaurateurs d'Europe - Young European Cuisine) and received award for 'Best service'. From Gault&Millau guide we also received award 'Chef of the future'. We also hold 'Michelin Plate' award.

Trg izgnancev 7,
8250 Brežice

+386 (0)7 496 10 70
+386 (0)41 634 830

info@debeluh.si
www.debeluh.si

Ponedeljek - Sobota
Monday - Saturday
12:00 – 22:00

40

40



350 etiket
 350 labels

GOSTILNA

Repovž

Šentjanž 14,
8297 Šentjanž

+386 (0)7 818 56 61

info@gostilna-repovz.si
www.gostilna-repovz.si

Četrtek - Petek
Tuesday - Friday
13:00 - 22:00

Sobota
Saturday
12:00 - 22:00

Nedelja
Sunday
7:30 - 17:00

40

16

8



220 etiket
220 labels

**Zakaj k nam?**

Naša največja posebnost je ekološka kmetija, kjer pridelamo večino hrane zase in našo restavracijo. Tu pridelamo večje količine različnega sadja, predvsem jabolk topaz, žit kot sta pira in ajda, ki ju uporabljamo za peko kruha, piškotov ter večino zelenjave, ki jo uporabljamo pri pripravi jedi v gostilni. Ob domači hiši najdemo tudi bogat zeliščni vrt, ki nam predvsem v spomladansko-poletnih mesecih pomaga pri okusih in izgledu naših krožnikov.

Naša filozofija je zelo enostavna, povezanost s tradicijo, spomini iz otroštva in produkti naše kmetije in bližnje okolice.

Preplet različnih generacij se kaže predvsem na krožnikih in v ambientu, pri čemer pomaga odlična ekipa, ki predstavlja eno veliko družino. V kuhinji vajeti drži Meta ob pomoči Sabine, za prijetno počutje gostov pa poskrbijo Grega, sestra Urška ter brat Anže. Meta Repovž je šef tradicije Slovenije 2018 po vodiču Gault&Millau. Smo ponosni člani združenja JRE in prisotni v vodiču Michelin z nazivom Bib Gourmand.

Why visit?

Our organic farm is our pride and joy. We produce the majority of the food used in our restaurant ourselves. We grow large quantities of various kinds of fruit, mostly Topaz apples, grains such as spelt and buckwheat – which we use for baking bread and biscuits – and the majority of the vegetables used in the restaurant kitchen. We also have a herb garden which, mainly in the spring and summer months, is bursting with herbs that add flavour and appeal to our dishes.

Our culinary philosophy is very simple, connected to tradition, memories from childhood and youth, and to the products of our farm and its surroundings.

The intertwinements of multiple generations is reflected, above all, in the food and atmosphere, of which the excellent team, who are like one big family, play an important role. Meta reigns in the kitchen, ably assisted by her daughter-in-law Sabina, while Grega and his sister Urška and brother Anže take care of guests. Meta Repovž is Chef of tradition by Gault&Millau. We are proud member of JRE and hold award Bib Gourmand in Michelin guide.

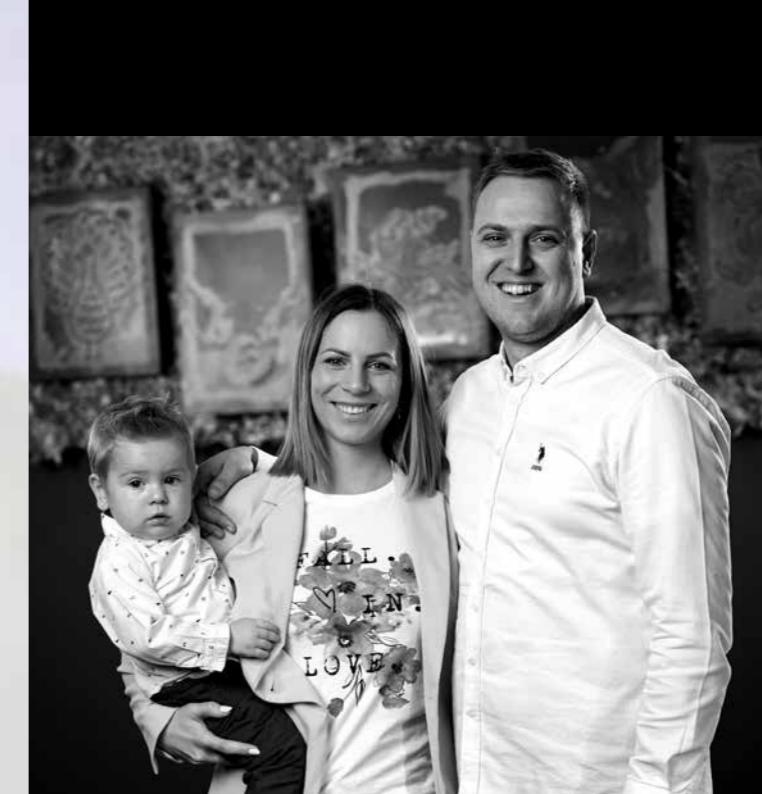


Posavska unikatna
predjed

Posavje unique
appetizer

Hrbet krškopoljca,
fižolov pire z jabolki, zelenjava,
redukcija modre frankinje

'Krško-polje' pig, bean puree
with apples, vegetables,
reduction of Blaufränkisch



50 etiket
50 labels

GOSTILNA **Kunst**

Ulica mladinskih del. brigad 1,
8273 Leskovec pri Krškem

+386 (0)7 488 03 18
gostilna@kunst.si
www.kunst.si

Ponedeljek - Sobota
Monday - Saturday
7:00 – 22:00

280

30

28

Zakaj k nam?

Ponudba naše gostilne sledi sodobnim kulinaricnim smernicam, svoje barve dodajo letni časi in slovenski običaji. Gostilna ponuja bogate lokalne zajtrke, malice, poslovna kosila, à la carte ponudbo, ter menije za različne slovesnosti. Vinska karta je prilagojena jedilniku in ponuja tudi izbrana vina slovenskih vinarjev. Hotel Kunst je manjši butični hotel, ki je priazen tako do poslovnih gostov kot tudi do tistih, ki so tranzitni in pridejo v hotel samo prenočiti. Sobe zagotavljajo udobno namestitev in prijeten počitek.

Why visit?

Offer in our restaurant follows modern culinary guidelines but with Slovenian traditional touch. Restaurant offers rich local breakfasts, snacks, business lunches and à la carte menus. The wine list is adapted to the menu and also offers selected wines from Slovenian winemakers. Hotel Kunst is a small boutique hotel, very friendly to both business guests every day visitors. Rooms provide comfortable accommodation and pleasant rest.

RESTAVRACIJA

Ajda

Trg svobode 1,
8290 Sevnica

+386 (0)81 603 060

info@hotel-ajdovec.com
www.hotel-ajdovec.com



Ponedeljek
Monday
8:00 – 16:00

Torek - Sobota
Tuesday - Saturday
8:00 – 21:00

Nedelja
Sunday
12:00 – 16:00

300

40

34



50 etiket
50 labels

Zakaj k nam?

Ker zjutraj iz naše pekarne zadiši po svežem kruhu. Iz kavarne in slaščičarne diši po kavi in slaščicah. V bistroju lahko pojeste nekaj hitrega, preprostega in dobrega.

Za kulinarična razvajanja pa poskrbimo v Restavraciji Ajda, kjer iz tradicionalne kulinarike ustvarjamo nove gurmanske užitke (degustacijski meni in à la carte). Za večje skupine in poroke pa vabi Grajska dvorana (do 200 oseb).

Restavracija Ajda se nahaja v Hotelu Ajdovec, ki je odmaknjen od vsakodnevnega vrveža in je lociran v samem središču Sevnice. V Restavraciji Ajda s skrbnimi rokami in ljubezljivo povezujemo najboljše od blizu in daleč in ustvarjamo iz tradicionalne kulinarike nove gurmanske užitke. Strokovno izobražena ekipa na vinskem področju in v kuhinji poskrbi za nepozabno doživetje. V sklopu Restavracije Ajda je še Slaščičarna Julija in Pekarna Bruno.

Why visit?

The beautiful smell of freshly baked bread in the morning, as well as coffee, cakes, and other sweets from the pastry shop. Our Bistro offers a quick, simple, and tasty meal. You will be pampered at the Ajda Restaurant, where we create new gourmet pleasures (available from our tasting menu and à la carte). For larger groups and weddings, we invite you to Castle Hall/Grajska dvorana (with a capacity of 200 persons).

The Ajda Restaurant is part of the Ajdovec Hotel. Although it is located in the centre of Sevnica, it is removed from the hustle and bustle of daily life. The restaurant carefully and lovingly combines the best ingredients from near and far, transforming culinary traditions to reach new gourmet heights. Our team, all experts in the field of wine selection and cooking, will see to it that you have an unforgettable experience. The Ajda Restaurant shares its premises with the Julija Pastry Shop and Bruno Bakery.



Postrv, rdeča pesa,
hren in jabolka

Trout, beetroot,
horseradish with apples

'Pajckove vuhe'
z okisano redkvico

Pork ears
with pickled radish



Cesta prvih borcev 40a,
8250 Brežice

+386 (0)7 499 06 30
+386 (0)51 400 610

info@splavar.si
www.splavar.si

Zakaj k nam?

Splavar rafter's gastro pub inn je butični art hotel v srcu starega mestnega jedra Brežice s 15 sobami, za popotnike in poslovneže, ki iščejo domačnost v urbanem.

V gastro pubu z osrednjim kaminom, ki daje občutek dnevne sobe, ob skrbno izbranih glasbenih štiklcih, ponudimo dobro kavo, pravi čaj, naše domače pite, kardamom role, vse prepojeno z nostalгијo po kolačih posavskih babic. Na drugi strani kamina, v jedilnici s širokim pogledom v kuhinjo, ustvarjamo in ponudimo avanturistični meni z okusi Posavja, v dimljeni Kamado Joe žar izvedbi, z drznimi priporočili spajanja s posavskimi vini, kraft piv in destilatimi za oplaknитеv brbončic.

Vsako soboto zvečer, z vero v dobro zabavo – sobotni pubbing, trenutku aktualne pogoje oriše hišni DJ s tematsko playisto. V vsaki sezoni okusov, po celi hiši, svoja razmišljjanja in vibracije sporočamo tudi skozi abstraktno slikarsko razstavo somišljenikov slikarjev, ki zaokrožajo naš zakaj-zato.

Every Saturday we organise what we call 'pubbing', which is taken to another level by our resident DJ who features choice tracks in themed playlists.

In every season of flavours we spread our essence and way of thinking through seasonal abstract painting exhibition in cooperation with known think-alike artists, who round up our house philosophy.

Why visit?

Splavar rafter's gastro pub inn is boutique ART hotel located in the heart of the historic town of Brežice for adventurers and business guests who look for the homey warmth.

In our gastro-pub, which features a central fireplace that conjures up the cosy feeling of relaxing in somebody's sitting room and a musical background of carefully selected tracks, we serve excellent tea or coffee, homemade pies, and cardamom rolls with the nostalgia of our grannies' cakes. On the other side of the fireplace, in our dining room, we create an adventurous menu featuring the flavours of the region with a smoky touch, courtesy of our Kamado Joe grill, which we boldly recommend combining with regional wines, craft beers, and spirits.

PUB
Ponedeljek - Nedelja
Monday - Sunday
10:00 - 23:00

Sobota
Saturday
10:00 - 02:00
(22:00 - 02:00 DJ)

GASTRO PUB
Torek - Petek
Tuesday - Friday
11:00 - 22:00

Sobota
Saturday
18:00 - 02:00
(22:00 - 02:00
pubbing Kamado Joe edition)



PIVNICA
Apolon

Dalmatinova 3,
8270 Krško

+386 (0)7 490 23 60

tatjana.kos@siol.net
www.pivnicaapolon.com

 Ponedeljek - Petek
Monday - Friday
8:00 - 23:00

Sobota
Saturday
10:00 - 24:00

Nedelja
Sunday
12:00 - 22:00

 60

 120



 40 etiket
40 labels



Zakaj k nam?
Ker se že od leta 1993 trudimo gostom ponuditi vedno nekaj novega, dobrega, svežega, prilagojenega letnemu času. Nahajamo se v starem mestnem jedru Krškega in gostom prisluhnemo ne glede na to, ali je obisk posloven, družinski ali skupinski. Naša kuhinja je tradicionalna in domača, vendar inovativna. Razvajali vas bomo s kulinaričnimi specialitetami, ki vas ne bodo pustile ravnodušne.

Why visit?
Because since 1993 we strive to offer guests always something new, good, fresh and tailored to the season. We are located in the old town of Krško and we listen to guests regardless of whether it is business, family or group visit. Our cuisine is traditional and familiar, yet innovative. We will pamper you with culinary specialties that will not leave you indifferent.



'Cheescake'
z gozdnimi sadeži

Cheesecake
with forest fruits

Prekajena postrv, pire gomoljne zelene, peteršiljevo olje, karamelizirani krhlji jabolka in cvetlice z domačega vrta

Smoked trout, mashed rooted celery, parsley oil, caramelized apple slices and flowers from the home garden



Zakaj k nam?

Kjer se čas ustavi, ob prijetni glasbi s pogledom na dolino reke Save, z vrhunsko kulinariko, kjer se tradicija prepleta s sodobnostjo in skrbno izbranimi vini. Poezija na »Vrhu gurmanskih užitkov«. Naše zmogljivosti dopuščajo pogostitve večjih skupin kot manjših butičnih v Martinovi sobi. Sodobno opremljene sobe s čudovitim razgledom se spogledujejo s ponudbo najvišjega standarda daleč naokoli. Predvsem smo družina, ki je z gostinstvom začela v tujini in sedaj nadaljuje tukaj. Gostitelji smo že 70 let, deluje že tretja generacija. In gostiti nekoga je za nas v prvi vrsti poslanstvo. Celostna podoba gostišča je za nas zelo pomembna. Ko stopite v našo hišo, ste edini kritik vi, dragi gost!

Why visit?

This is a place where time stands still. With pleasant music in the background and a panorama of the Sava Valley, we offer top quality gastronomy where tradition intertwines with modernity and carefully selected wines. In short, we create poetry that is the peak of gourmet pleasures. Our seating capacity allows us to welcome large groups, while small boutique parties can enjoy what we call Martin's Dining Room. The rooms for overnight guests, all with a fabulous view, are furnished in a contemporary style, enabling a comfortable stay that leaves nothing to be desired. We are, first and foremost, a family! Although we got into the restaurateur business abroad, we now pursue it right here, at home. We have been welcoming guests for over 70 years and three generations. Making visitors feel welcome is our primary mission. Thus, the overall impression left by our guesthouse is of key importance to us. As soon as you enter our house, your opinion is all that matters to us!

Vrh pri Boštanju 23,
8294 Boštanj

+ 386 (0)7 814 15 95

info@gostisce-dolinsek.com
www.gostisce-dolinsek.si

Ponedeljek - Petek
Monday - Friday
13:00 – 21:00

Sobota
Saturday
12:00 – 22:00

Nedelja
Sunday
12:00 – 20:00

190

80

8



120 - 140 etiket
 120 - 140 labels

**PRISTNO
DOMAČE
TRADICIONALNO
AUTHENTICLY
HOMEMADE
TRADITIONAL**



**GOSTILNA
Šempeter**

Bistrica ob Sotli 78,
3256 Bistrica ob Sotli

+386 (0)3 580 42 22
+386 (0)41 620 011

sreco.kunst@siol.net
www.sem5er.com

⌚ Ponedeljek
Monday
7:00 – 21:00

Torek
Tuesday
7:00 – 12:00

Sreda - Četrtek
Wednesday - Thursday
7:00 – 21:00

Petak - Sobota
Friday - Saturday
7:00 – 22:00

Nedelja
Sunday
7:00 – 20:00

WC 45

** 110



12 etiket
12 labels



Zakaj k nam?
Že vrsto let širimo prepoznavnost slovenske kulinarike, zaradi kakovosti in gostoljubja smo dobili pravico do uporabe blagovne znamke Gostilna Slovenija. Naši kuharji pripravljajo sezonske jedi na izviren način, natakarji vam bodo s skrbno izbranimi vini krajevnih vinogradnikov omogočili doživeti harmonijo kozjanskih okusov. Krajevna kulinarična posebnost je kopun, naša gostilna je ena redkih, kjer kopune gojimo sami in z njimi zadovoljimo zahtevne goste.

Why visit?
Because we are trying to expand recognition of Slovenian cuisine for many years now. For the quality of food and the hospitality, we received the right to use a brand 'Gostilna Slovenia'. Our chefs prepare seasonal dishes in an original way and the waiters are offering you carefully selected wines from local vineyards. Both together will give you an experience of Kozjansko and harmony of flavors. The local culinary specialty is 'kopun', that we raise ourselves and can satisfy even the most demanding guests.



Kopun in tipične slovenske priloge

Capon and typical slovenia sidedishes

Račja prsa
z domačo prilogo

Duck breast with
homemade sides



Zakaj k nam?

Ker ohranjamo dolensko kulinarično tradicijo in združujemo vse, kar mora imeti dobra gostilna. Poleg mednarodne kuhinje nudimo domače specialitete, jedi iz divjačine, ribje jedi, koline in eni redkih tudi cop na lop. Tisto torej, kar je tu trdencialno. Odlikuje nas tudi blagovna znamka Gostilna Slovenije. Nedeljska kosila ponujamo na bogato obloženem samopostrežnem bifeju, kjer so vam na voljo predjedi, več vrst juh in glavne jedi s prilogami do sladkih razvad.

Why visit?

Because we continue culinary traditions of Dolenjska and we combine everything that must have a good restaurant. In addition to international cuisine we offer local specialties, game dishes, fish dishes, pork dishes and 'cop na lop'. We are distinguished by the brand 'Gostilna Slovenia'. Sunday lunches are offered in a self service buffet, where you can choose from range of appetizers, several types of soups, main dishes and desserts.

GOSTILNA
Žolnir

Krška cesta 4,
8311 Kostanjevica na Krki

+386 (0)7 498 71 33

sevsek.simona@siol.net
www.zolnir.eu

Ponedeljek - Nedelja
Monday - Sunday
7:00 - 22:00

250

60

43



60 etiket
60 labels

GOSTIŠČE Močivnik

Okrilice 33,
1434 Loka pri Zidanem mostu

+386 (0)3 568 41 23
+386 (0)31 367 890
+386 (0)41 849 231

vidko.mocivnik@gmail.com
www.mocivnik.si

Torek - Četrtek
Tuesday - Thursday
12:00 - 22:00

Petak
Friday
12:00 - 01:00

Sobota
Saturday
10:00 - 02:00

Nedelja
Sunday
10:00 - 22:00

130

80

9+1



Lokalno vino
Local wine



Zakaj k nam?

Navdušujemo z domačnostjo, v sklopu katere se trudimo, da v našo ponudbo vključimo čim več lokalno pridelane hrane, ponudimo lokalna vina. Iz kuhinje vedno diši po domačem, sveže pečenem kruhu, domači, s certifikatom kolektivne znamke Občine Sevnica nagrajeni, smetanovi potici, puhli, ki ima prav tako priznanje občine in je del posavske kulinaricne piramide. Vedno so pri roki domači jušni rezanci, smetanovi štruklji pa so tudi vredni greha, če naštejemo samo nekaj iz ponudbe. Prav tako se vedno po najboljših močeh trudimo ponudbo prilagoditi gostu in njegovim željam, pa naj bo to praznovanje ob osebnem prazniku, poroki ali samo druženje ob nedeljskem kosilu. Eden od adutov je zagotovo tudi prelepa narava, ki nas obdaja, od nas naprej se lahko podate peš na Lisco, Lovrenc, Veliko Kozje, ki vsi ponujajo prelepe razglede okolice. Če pa se odločite za daljši oddih, Vam z veseljem ponudimo tudi licno opremljene sobe, z vsem kar popotnik rabi za oddih in počitek.

Why visit?

We will impress you with home feeling and with locally produced food and wine. The kitchen always smells of traditional food- homemade freshly baked bread, homemade 'potica' and 'puhla'. Homemade soup noodles are always served and cream 'štruklji' are also worth to try, to name just a few dishes from our offer. We do our best to pamper our guests and can accommodate different types of celebrations. Not to mention beautiful nature around us that invites you hills like Lisco, Lovrenc, Kozje, all of which offer beautiful views of the surroundings. However, if you decide to stay longer, we are happy to offer you nicely furnished rooms for rest and relaxation.



Lovrenski
pisker
Lovrenc's
stew

Vratovina krškopoljca, lardo,
štrukeljc s pregreto smetano,
mlad krompirček

Neck of 'krško-polje' pig, bacon,
dumpling with overheated cream,
young potatoes



HRANA FOOD

GOSTILNA

Jež

Jagnjenica 12,
1433 Radeče

+386(0)3 568 52 40
+386 (0)41 622 384

gostisce.jez@gmail.com

Torek - Četrtek
Tuesday - Thursday
9:00 - 15:00

Petak - Sobota
Friday - Saturday
9:00 - 22:00

Nedelja
Sunday
9:00 - 19:00

65
 50



Zakaj k nam?

Ker smo gostilna z več kot stoletno tradicijo in ker četrta generacija z vsem srcem opravlja to poslanstvo. Tradicionalno slovensko kuhinjo želimo približati ljudem, ki cenijo naš trud in z nami ustvarjajo pozitivno energijo naše hiše. Prisegamo na lokalne surovine, sveže dobrote s kmetij in vrhunska lokalna vina. V mirnem okolju razvajamo goste s prefirnjenimi ali čisto preprostimi jedmi.

Why visit?

Because we are restaurant with more than 100 years of tradition and because the fourth generation wholeheartedly carries out this mission. We want to bring traditional Slovenian cuisine closer to people who appreciate our efforts and create the positive energy of our house with us. We use local ingredients, fresh delicacies from farms and top local wines. In a quiet environment, we pamper our guests with sophisticated or quite simple dishes.



30 etiket
30 labels

GOSTILNA

Gadova peč

Podboče 11,
8312 Podboče

+386 (0)7 497 73 73
+386 (0)51 209 155

Torek - Sobota
Tuesday - Saturday
10:00 - 22:00

Nedelja
Sunday
8:00 - 18:00

85

20



Odprto vino
Open wine



Zakaj k nam?

Smo tipična slovenska domača družinska gostilna s tradicijo. K nam prihajajo predvsem stalni gostje, ki imajo najraje postrvi, našo svinjsko pečenko, v zimskem času domače koline. Zakaj ne bi tudi vi postali naši stalni obiskovalci? Večino surovim pridelamo doma ali pa kupimo od okoliških kmetov, zato so jedi sveže in sezonsko pripravljene. Ob njih se še kako priležejo vina okoliških vinogradnikov.

Why visit?

We are a typical Slovenian family restaurant with tradition. We are getting mostly regular guests who loves trout, our roast pork, and, home-made sausages in the winter. Why shouldn't you become our regular visitors, too? Most of the ingredients are grown at home or bought from neighboring farmers, so dishes are fresh and seasonal prepared. Try to accompany them with regional wines.



Domače koline: pečenka, pečenica
in kravica z zeljem

Roast pork, sausage and black
pudding with sour cabbage

Domači narezek iz
suhih mesnin in lokalnih sirov

Cold meats and
local cheese



HRANA FOOD

GOSTILNA

Les



Zakaj k nam?

Naš izbor jedi sezonsko osvežujemo, združujemo sodobnost s tradicijo, začinjeno z domačnostjo. Lokacija je priljubljena za družinska kosila, izletniške skupine, zaključene družbe ter poslovna srečanja. Pester izbor jedi zaključujejo odlična lokalna vina in vina drugih slovenskih vinorodnih okolišev. Naša ponudba se ponaša s skrbno izbranimi sestavinami lokalnih proizvajalcev, s tem zagotavljamo kvalitetnejšo ponudbo našim gostom, kar je za nas seveda najbolj pomembno. Zgodovina naše domačije sega že v leto 1931. Skozi čas se je razvijala od trgovine z mešanim blagom do gostilne s penzionom, ki jo vodi že tretja generacija. Skozi vsa ta leta je naša domačija nadgrajevala svojo notranjo in zunanjo podobo ter rasla v kvaliteti in pestrosti gostinsko turistične ponudbe. Vizija domačnosti in gostoljubnosti podjetja je prevzela že četrto generacijo, ki se s svojo mladostno ustvarjalnostjo aktivno vključuje v njeno prihodnost.

Why visit?

We change menus according to season and combine modern approaches with tradition, all with a good pinch of cosy hominess. We are a firm favourite for family lunches, groups on daytrips, parties of friends or colleagues, and business meetings. The wide variety of dishes on offer is rounded off by excellent wines, both local and from other Slovenian winegrowing regions. In the kitchen, we proudly use carefully selected ingredients from local producers, ensuring that our guests get the best quality possible, which is the most important thing for us. The origins of our homestead date back to 1931. Since then, it has evolved from a grocery store to an inn and guesthouse, which is now being run by the third generation. Throughout the years of its existence, our homestead has been continuously improving its exterior and interior alike, as well as upgrading the variety and quality of the food and accommodation on offer. Now, our family company's vision of home and hospitality is being embraced by the fourth generation, whose youthful creativity is actively involved in creating our future.

Rimska cesta 31,
8250 Brežice

+386 (0)7 496 11 00
+386 (0)31 569 303

info@pension.si
www.pension.si

Ponedeljek - Petek
Monday - Friday
11:00 – 22:00

Sobota - Nedelja
Saturday - Sunday
7:00 – 22:00

Recepција
Reception
7:00 – 22:00

100

40

52



20 etiket
20 labels

TURISTIČNA KMETIJA

Grobelnik

Podvrh 39,
8292 Zabukovje

+386 (0)41 335 257

info@grobelnik.si
www.grobelnik.si

Monday - Četrtek
po dogovoru
Monday - Thursday
by appointment

60

60

30



Lokalno vino
Local wine



Zakaj k nam?

Ker morate poskusiti vinogradniško pojedino z rahlo dimljeno svinjsko kračo, jajčki in hrenom, in za gurmance še jurčkovo kremno juho z domačimi ajdovimi žganci. Lahko pa tudi zorjen govejji steak, štruklje iz pregrate smetane ali pa tudi samo domače klobase, slanino in zašinek s domačim kruhom. Ob hrani se dobro spajajo naša lastna vina in grozni sok. Jedi pripravljamo iz živil lastne pridelave in živil iz okoliških kmetij, vse pijače pod blagovno znamko Tajfl so pa izključno lastne pridelave z višjo kakovostjo, kar dokazujejo številna priznanja in odlike. Tudi olje grozdnih pečk, dragocena kozmetikaza lepotenje in ohranjanje mladostne kože, nam dobro odkriva in odpira prepoznavnost na slovenskem trgu. Zelo radi obiskovalce vključimo v opravila ter dogodke na kmetiji ali pa pripravimo posebna, tudi več urna ali več dnevna vinska doživetja za sproščanje in rekreacijo.

Why visit?

Well, you simply must try our 'winemaker's feast': a slightly smoked pork knuckle with egg and horseradish, and for the gourmands among you, we offer our cream of cep mushroom soup with homemade buckwheat žganci. Or, you might prefer a dry-aged beef steak, štruklji rolls filled with reduced caramelised cream (pregreta smetana), or just homemade sausages, bacon, and cured pork neck with freshly baked bread.

To accompany your food, our excellent combinations include our own wine and grape juice. Our dishes are based on ingredients produced on our property or at neighbouring farms, and all of the drinks under the 'Tajfl' brand are exclusively our own production. Their superior quality is attested to by the many awards and prizes we have received so far. Another product for which our farm is well known in the Slovenian market is grapeseed oil, which is a precious ingredient in cosmetics that helps to keep skin looking young and beautiful.

We are always happy to include our visitors in our everyday life and let them help out with farm work, get them involved in events, and prepare relaxing wine-related experiences for them.



Svinjska krača
s prilogo

Pork shank
with sidedishes

Piščanec v smetanovi omaki
in domaćimi svaljki

Chicken in cream sauce
and homemade dumplings



PENSION
Merkež

Brezovica na Bizejskem 16,
8269 Bizejsko

+386 (0)31 699 146

info@merkez.si
www.merkez.si

Po dogovoru
By appointment

35

20

13

Zakaj k nam?

Ker jedi, narejene iz svežih sestavin in s pridihom tradicije pridejo naravnost s štedilnika, da obudijo pogosto že pozabljene okuse domače kuhinje. Pri nas lahko uživate ob divjačinskih specialitetah, kolinah, tradicionalnem bizejskem ajdovem kolaču in še čem. Na voljo so tudi vrhunsko opremljene dvoposteljne sobe, ki se malce spogledujejo s starodavnostjo, vendar so dovolj sodobne za uživanje v podeželski idili.

Why visit?

Because dishes made from fresh ingredients and with traditional touch come straight from the oven to revive the almost forgotten flavors of the local cuisine. With us you can enjoy game specialties, pork dishes, traditional buckwheat cake from Bizejsko, and much more. We also offer highly equipped double rooms, which flirt with tradition, but are modern enough for you to enjoy in the rural idyll.



Hišna vina
House wine

TURISTIČNA KMETIJA

Vimpolšek

Lenartova pot 22,
8250 Brežice

+386 (0)41 392 708

kmetija.vimpolsek@gmail.com
www.kmetija-vimpolsek.com

Po dogovoru
By appointment

60

60

Lokalno vino
Local wine



Zakaj k nam?

Ker jedi pripravljamo iz doma pridelane zelenjave in iz mesa doma vzrejenih prašičev in perutnine, ki jih začinimo z dišavnicami iz hišnega vrta. Ponujamo predvsem domače/kmečke jedi, ki jih na željo gostov nadgradimo v sodobne različice, vendar pri tem ohranimo njihovo izvorno pristnost.

Naša kmetija ima dolgo tradicijo poljedelstva, vrtnarjenja in živinoreje, kar se odraža v kulinarčni ponudbi in na krožniku. Ponujamo sezonsko zelenjavno in domače mesene dobrote, ki jih ponudimo z najboljšimi lokalnimi vini. V mirnem okolju na obrobju mesta najdete mir in pravo razvajanje z avtohtonimi okusi. Prisotni smo tudi v vodniku Gault & Millau, kot predstavniki slovenskih Turističnih kmetij.

Why visit?

Because we prepare dishes from home-grown vegetables and from home-raised pigs and poultry, which we season with spices from own garden. We offer mainly home-made / farm dishes, which can be upgraded to modern versions at the request of guests, but at the same time preserving their original authenticity. Our farm has a long tradition of farming and gardening which is reflected in the culinary offer and on the plate. We offer seasonal vegetables and homemade meat delicacies, which we offer with the best local wines. In a quiet environment on the outskirts of the city you will find peace and true pampering with autochthonous flavors. We are also present in the Gault & Millau guide, as representatives of Slovenian Tourist Farms.



Domači narezek iz
suhih mesnin in lokalnih sirov

Cold meats and
local cheese

Krap v
koruzni moki

Carp in
corn flour



HRANA FOOD

OKREPČEVALNICA

Riba in pol

Sromlje 5,
8256 Sromlje

+386 (0)41 514 134

ribainpol@gmail.com

Sreda - Sobota
Wednesday - Saturday
13:00 - 22:00

Nedelja
Sunday
12:00 - 21:00

50

100

Zakaj k nam?

Ker vzgajamo lastne postrvi v izvirih sveže vode in vam jih ponudimo na načine, ki zadovoljijo še tako zahtevne goste. Za predjed se prepustite okusom prekajene postrvi v hišni omaki, nadaljujte s postrvjo na žaru ali povaljano v koruzni moki. Prileže se tudi krap, ki ga le redko najdete na slovenskih jedilnikih. V zimskih dneh postrežemo kranjsko klobaso z domaćim zeljem, po naročilu tudi različne tradicionalne slovenske jedi.

Why visit?

Because we raise our own trout in fresh water springs and is offered in ways that satisfy even the most demanding guests. For starters enjoy the taste of smoked trout in the house sauce, continue with grilled trout or trout in corn flour. Don't forget to try carp, which are rarely served in the Slovenian restaurants. In winter time we serve 'kranjska' sausage served with homemade sour cabbage and variety of traditional Slovenian dishes by previous arrangement.



Lokalno vino
Local wine

EKOLOŠKA KMETIJA

Pri Martinovih

Globočice 8,
8262 Krška vas

+386 (0)7 496 10 57
+386 (0)41 381 271

martinovi@siol.net
www.martinovi.com

🕒 Po dogovoru
By appointment

hrs 60

hrs 30

hrs 26



Zakaj k nam?

Ponašamo se z 250 let staro leseno kmečko hišo, spomeniško zaščiteno in obnovljeno, ki sama po sebi in s kulinarično ponudbo pričara spomine na preteklost. Sveže pečen jagenjček, goveja juha, kruh in jabolčni zavitek iz domače peči so le pečica jedi, ki jih za vas pripravljamo na naši ekološki kmetiji. Tako otroci kot starši boste pri nas kot del kmečke družine uživali v miru in sproščenosti podeželja.

Why visit?

We have a 250-year-old wooden farmhouse, a protected heritage monument that together with our cuisine brings back memories of the past. Freshly baked lamb, beef soup, bread and homemade apple pie from the oven are just a handful of dishes that are prepared for you on our organic farm. Both children and parents will feel as part of the farming family, enjoying the peace and relaxation of rural areas.



Domača pečenka,
piščanec,
mlinci in štruklji

Homemade
pork roast,
chicken,
'mlinci' and
dumplings



Hišna vina
House wine

VINA
WINE



Vina Posavja

Da ne bo zmede, moramo najprej pojasniti razliko med Vinorodno deželo Posavje in statistično regijo Posavje. Slednja, v katero sodijo občine Radeče, Sevnica, Krško, Brežice, Bistrica ob Sotli in Kostanjevica na Krki, je površinsko manjša od prve. Vinorodno deželo Posavje namreč sestavljajo okoliši Bizejlsko-Sremič, Dolenjska in Bela Krajina, po uradnih podatkih premorejo skupaj 2776 hektarjev vinogradov, od tega jih regiji Posavje pripada približno polovica. Povsem dovolj, da se ponaša z zavidljivim in vse boljšim ter opaznejšim vinskim bogastvom.

Nekaj let nazaj je te kraje obiskala Caroline Gilby in presenečeno ter navdušeno vzklknila, da je našla neodkrit dragulj. V mislih je imela vina. Caroline Gilby ni kdorsibodi. Gospa so MW, Master of Wine, s tem prestižnim in cenjenim naslovom se v svetu ponaša kakih tristo izbrancev. Je Angležinja, članica ugledne ekipe Decanterjevega ocenjevanja vin v Londonu, daleč največjega in najvplivnejšega v svetu, odlična poznavalka srednje in vzhodnoevropskega vinogradništva, kamor sodi tudi Slovenija. Kar izreče tak MW, kot je ona, ima težo. In promocijski učinek, ki lahko prispeva k večji prepoznavnosti.

Kateri so ti dragulji? Na prvo mesto postavimo modro frankinjo, za katero od konca leta 2016 vemo, da je avtohtona slovenska sorta, da torej izvira iz naših krajev. To so dokazali nemški ampelografi z inštituta Juliusa Kühna, njihove ugotovitve so takoj povzeli avstrijski strokovni mediji in jih niso zanikali. Če torej Nemci in Avstriji frankinji priznavajo slovensko poreklo, dotlej so jo namreč imeli bolj kot ne za svojo sorto, jim pač lahko verjamemo. In se s tem ne ukvarjamo več, ampak raje izkoristimo to spoznanje sebi v prid, kar vinarji že počnejo. Kajti vinski svet, poznavalci in radovedneži, strokovnjaki in hedonisti, tudi vsakdanji pivci, vse bolj hlepijo po avtohtonosti, pristnosti, izvirnosti. Mnogi so se naveličali svetovljanskih chardonnayjev, sauvignonov, cabernetov, syrahov, merlotov, ki so si vse preveč podobni, najsiti bodo od tu ali tam. Iščejo posebnosti, nekaj, kar je samo od tod in od nikjer drugod, edinstveno. Posavska modra frankinja je taka. In nikakor ni dolgočasna, saj ponuja različne obraze. Lahko je mlada, živahna, poskočna in ljubka gospodična, lahko je umirjena, zrela in razkošna dama. Prva praviloma zadnje ali predzadnje letine, negovana v nerjavnih cisternah, prikupno sveža in pitna, za manj pikantne mesne jedi, druga več let zanjena v hrastovih sodih, donegovana z biološkim razkisom, zato mehkejša, polnejša, bogatejša, za bifteke, pečenke, divjačino. Tisti najbogatejši in najzrelejši primerki se lahko izkažejo tudi sami, brez spremljave hrane. Kar tako, za meditacijo, za razmislek o naravi in človeku, kaj nam želi vinar povedati, kako je vtisnil svoj ustvarjalni, osebnostni pečat v vino. Toliko je tega,

vino je odličen komunikator, nas povezuje in zbljužuje, je neizmeren vir asociacij, simbolnih povezav, samo tenkočutno mu je treba prisluhniti.

Avtotoni frankinji moramo dodati portugalko, ki ima ravno tako dokazano slovenske korenine. V Posavju je ni ravno na pretek, kjer pa uspeva, je neke vrste slovenski beaujolais, torej prikupno mlado in sadno, praviloma enoletno vino. Posavci se pridružajo, da edinstveni rumeni plavec domovinsko sodi v njihove kraje, a si ga na enak način lastijo vzhodni sosedje Hrvati. Naj bo tako ali drugače, pomembnejše je, da znajo nekateri vinogradniki iz obilno rodnega in zato ekstraktne skromnega in kislega grozja s poznejo trgtativjo in skromnejšim pridelkom pripraviti nadvse imenitno vino, primerljivo z vrhunsko slovečimi sortami. Dolenjski in bizejlsko-sremički okoliš se ponašata še z dvema posebnostima, ki ju je slovenska zaščitna zakonodaja označila s PTP – priznano tradicionalno poimenovanje. V prvem kraljuje vino cviček PTP, v drugem rdeči in beli bizejčan PTP. Cviček je posebeň, eno redkih vin, v katerem so združene rdeče in bele sorte, enako velja za rdečega bizejčana. Evropski predpisi kaj takega dovoljujejo samo izjemoma, kjer gre za dolgoletno tradicijo, kot na primer slovenski francoski Châteauneuf-du-Pape. Cviček in bizejčan v taki družbi, le kdo bi si mislil. Cviček je dolenjski nabritež, živahnno rdečkasto suho vino, z ne več kot 10 % alkohola, s prijetnimi in osvežilnimi kislinami, zato je dieten in zdravilen, seveda v pravi meri. Bizejčana sta nekoliko krepkejša, vsi trije bodo poprestili suhomesnate narezke, lažje uvodne mesne jedi, koline, testenine, rižote, perutnino, teletino. Kaj pa penine, z njimi bi morali pravzaprav začeti, saj so odličen aperitiv. Te kraje so že v 19. stoletju strokovnjaki priporočali kot zelo primerne za penine, ker imajo vina živahne in opazne kislline. Ne, ne govorimo o grobih in rezkih, pač pa o zrelih in okusnih kislinah, ki dajejo peninam svežino, ta je namreč ena od bistvenih lastnosti dobrih penečih vin. V zadnjem času, ko se planet segreva, so te lastnosti čedalje pomembnejše. Na dlanu je, da se mlada in vse številnejša plejada posavskih peničarjev, da o veteranih niti ne govorimo, tega vse bolj zaveda in ustvarja odlične penine. Če si boste za konec, k sladici, zaželeti kaj slajšega, predikatnega, vas vinarji ne bodo pustili na cedilu. Tudi taka vina premorejo. In če res ne morete brez svetovljanskega okusa, vam bodo gostoljubno natočili kak chardonnay, sauvignon, renski rizling, traminec, rumeni muškat, sivi pinot, modri pinot ... Po vaših željah!

Wines of the Lower Sava Valley

To avoid confusion, let us begin by clarifying the difference between the Lower Sava Valley (or 'Posavje' in Slovene) Wine Country and the Lower Sava Valley (again, 'Posavje' in Slovene) statistical region. The latter, composed by the municipalities of Radeče, Sevnica, Krško, Brežice, Bistrica ob Sotli and Kostanjevica na Krki, is smaller than the former. The Lower Sava Valley Wine Country is subdivided into the winegrowing districts of Bizejlsko-Sremič, Dolenjska and Bela Krajina, for a total of 2,776 hectares of vineyards according to official data; roughly one half of these hectares are located in the Lower Sava Valley. This plentiful land boasts admirable and increasingly good and noteworthy oenological wealth.

A few years ago, this part of the world was visited by Caroline Gilby, who, in surprise and awe, exclaimed that she had found a hidden gem. Of course, she meant wines. However, Gilby is not just anyone. She is an MW, Master of Wine, a prestigious title awarded to only some 300 of the world's most renowned wine experts. She is English and a member of the respectable team of the London-based wine review magazine Decanter, which is by far the world's largest and most influential publication of its kind. As the foremost expert on Central and Eastern European winemaking (the geographical category into which Slovenia falls), her opinion holds weight and has a promotional effect that may contribute to greater visibility.

And what exactly are these gems that Gilby discovered? First place should go to the Blaufränkisch, a wine variety that in 2016 was recognized as autochthonous, i.e., originating from our lands. This was proved by German ampelographers from the Julius Kühn Institute, whose claims were immediately reprinted by Austrian media with no attempts made to negate them. Since the Germans and Austrians used to consider this variety more or less their own, their recognition of the Blaufränkisch Slovenian origin supports the discovery's validity. Rather than getting too worked up about it, we want to make the most of this discovery, which the winemakers are actually doing already. The wine world – the connoisseurs and the curious, the experts and the hedonists, and the everyday drinkers as well – is increasingly thirsting for something autochthonous, genuine and original. Many have grown tired of the cosmopolitan Chardonnays, Sauvignons, Cabernets, Shirazes or Merlots that are all too alike to one another, whether they are from here or from somewhere else. They are looking for particularities, something that is unique and only found in individual regions. The Blaufränkisch from the Lower Sava Valley is one such wine. It is never boring, as it has many characteristics. It can be akin to a young, lively, sprightly and lovely miss or a composed, mature, princely lady. The former will generally come from the last or penultimate vintage, vinified in stainless steel tanks, charmingly fresh and easy to drink and perfect for light meat dishes; the latter matures for years in oak barrels and

is refined with malolactic fermentation to become softer, fuller and richer to complement steaks, roasts and game. The most luscious and mature examples can stand on their own without accompanying food – to mediate or reflect on nature or to consider what the winemaker is trying to tell us through their creative imprint on the wine. There is so much to be appreciated.

To the autochthonous Blaufränkisch, we must add the so-called 'Portuguese' grape variety, which is also proven to have Slovenian roots. There is not much of it in the Lower Sava Valley, but where it does grow, it gives us a sort of Slovenian Beaujolais – a cute, young and fruity wine that must generally be consumed within a year. Local winemakers will also add that the unique rumeni plavec variety is also originally from their vineyards, but the neighbouring Croats are making the same claim. Wherever it may have originated, the important thing is that some winemakers know how to limit yield and delay harvest to convert this highly fruitful grape into a mighty fine wine that compares favourably with internationally renowned varieties. The winemaking districts of Dolenjska (or Lower Carniola in English) and Bizejlsko-Sremič are proud of their two particularities that were awarded 'PTP' status, which stands for 'recognised traditional designation' in Slovene, through Slovenian geographical indication protection legislation. In the former, the cviček PTP is king, while in the latter, the red and white bizejčan PTP rules the day. The cviček is the rascal of Lower Carniola, a vivacious reddish dry wine with not more than 10% alcohol, pleasantly and refreshingly tart, so it is a healthy wine good for dieting – in moderate amounts, of course. The two bizejčan variants are slightly more robust, but all three nicely complement cold cuts, light meat-based appetizers, sausages, pasta dishes, risottos, poultry, veal, black pudding and the like. How about sparkling wines? Should we have started with those, given that they make an excellent choice for aperitif?! As early as the 19th century, experts recommended the area for sparkling wines, as the still wines are characterised by a suitably lively and noticeable acidity. They are not harsh and astringent, but they offer mature and tasty acids that give sparkling wines their freshness, which is one of the key properties of good sparkling wines. In recent times, as our planet is warming, these characteristics are becoming increasingly important. It goes without saying that a young and ever-growing club of master bubbly makers from the Lower Sava Valley, not to mention the veterans, are becoming more and more aware of this fact and creating excellent sparkling wines. However, if you wish to round off your meal with something sweet, like a dessert wine, our winemakers won't leave you high and dry. They make these wines, too. And, if you truly can't do without cosmopolitan tastes, they will welcomingly pour you a glass of Chardonnay, Sauvignon, Riesling, Traminer, Yellow Muscat, Pinot Gris, Pinot Noir...whatever you wish!

KLET

Krško

Kmečka zadruga Krško, z. o. o.
Rostoharjeva ul. 88,
8270 Krško

+386 (0)7 488 25 00

info@klet-krsko.si
www.klet-krsko.si

Ponedeljek- Sobota
Monday - Saturday
10:00 - 17:00

Nedelja - prazniki
Po dogovoru
Sunday - holiday
reservation only

Vodene degustacije
Guided wine tasting
5-60

TURN Classic
cviček PTP, Prešerno

TURN Premium
modra frankinja,
sauvignon, zeleni silvanec

TURN Gourmet
modra frankinja, penina

TURN Classic
Cviček PTP, Prešerno

TURN Premium
Blaufränkisch,
Sauvignon, Sylvaner

TURN Gourmet
Blaufränkisch,
Sparkling wines



Zakaj k nam?

Klet Krško se ponaša s skorajda stoletno bogato zgodovino in tradicijo, kar ji daje neponovljivo identiteto. V steklenice ne polnimo le vina, temveč tudi zgodbe, mite in legende, na katerih gradimo svojo celostno podobo ter prepoznavnost. Z vsakim požirkom vam razovedamo zgodbo o zemlji, trsih in ljudeh, ki so skozi zgodovino ustvarili vse to, na kar smo danes še posebej ponosni. Vinoljubce z veseljem povabimo v staro grajsko klet iz leta 1770, kjer bodo skozi gastronomski užitki spoznavali karakternost in edinstvenost naših vin, ki jih tržimo pod blagovno znamko TURN.

Why visit?

Klet Krško has almost 100 years of rich history and tradition, which gives it a unique identity. We bottle not only wine, but also stories, myths and legends on which we build our corporate image and visibility. With each sip, we reveal the story of earth, vines and people who throughout history have created all that we are especially proud of today. We are happy to invite wine lovers to the old castle cellar from 1770, where you will get to know the character and uniqueness of our wines, which we market under the brand TURN, through gastronomic pleasures.





KLET PENIN Istenič

Stara vas 7,
8259 Bizeljsko

+386 (0)41 611 157

istenic.barbara@gmail.com
www.istenic.com

Ponedeljek - Petek
Monday - Friday
7:00 - 15:00

Trgovina in gostinski lokal
Sobota - Nedelja
Shop and wine bar
Saturday - Sunday
11:00 - 18:00

Vodene degustacije
Guided wine tasting
10 - 40

PENINE
SPARKLING WINE
Vila Istenič,
Vila Istenič rose,
Rumeni muškat,
Gourmet,
Prestige Extra Brut,
Desirée, Desirée red,
Desirée DeLight,
Desirée Rumeni
muškat, No. 1,
Barbara,
Miha,
A Spritz,
Gin fizz

Zakaj k nam?

V Stari vasi na Bizeljskem že več kot petdeset let pridelujemo penine po klasični metodi. Odlike naših penin so prijetna svežina ter značilen vonj in okus, ki dajejo vinom poseben čar, kar jih razlikuje od ostalih penečih vin. V preteklih letih smo za penine prejeli vrsto medalj in šampionskih naslovov, v letu 2013 so nas v prestižni svetovni enciklopediji šampanjev in penečih vin, ki jo vsakih deset let izda hiša Christie's, proglašili za najboljšega slovenskega pridelovalca penin.

V naši kleti si lahko ogledate proizvodni proces, v degustacijski dvorani penine lahko tudi poskusite. K peninam nudimo hladne narezke, po dogovoru tudi izbiro toplih jedi. V prestižni Vili, ki se nahaja v sklopu našega posestva, je šest sob in restavracija za svečane priložnosti. Ponudbo zaokrožuje festivalna dvorana za dvesto ljudi.

Why visit?

For over 50 years now, the Istenič family of Stara vas na Bizeljskem has been making sparkling wines according to the classic method. The qualities of our sparkling wines include pleasant freshness and a typical bouquet and flavour profile that give the wines a special charm and sets them apart from the rest. Over the years, our sparkling wines have been awarded many medals and titles of champion, and in 2013, the prestigious Encyclopaedia of Champagnes and Sparkling Wines, published every ten years by Christie's, proclaimed us to be Slovenia's best producer of sparkling wines. In our cellar, visitors can learn about the production process; of course, they may also try our sparkling wines in the tasting room. We serve a selection of cured meats and cheeses to complement our sparkling wines, and warm dishes are also available

KLET

Keltis

Vrhovnica 5,
8259 Bizejsko

+386 (0)7 452 00 60
+386 (0)31 807 862

keltis@siol.net
www.keltis.eu

Ponedeljek- Nedelja
po dogovoru
Monday - Sunday
reservation only

Vodene degustacije
manjše skupine
Guided wine tasting
small groups

CLASSIC
traminec suhi, muškat ottonel,
rumeni muškat, traminec
polsladki

PENINE
Mario brut, Mario rosé

MACERIRANA
chardonnay, sivi pinot,
cuveé extrême

CLASSIC
Traminer dry, Muscat Ottonel,
Muscat Blanc,
Traminer half-sweet

SPARKLING
Mario brut, Mario rosé

MACERATED WINES
Chardonnay, Pinot Gris,
Cuveé Extrême



Zakaj k nam?

Kot mlad vinar sem hvaležen očetu Marijanu, ki je našo več kot 240-letno družinsko vinarsko tradicijo na rodovitnih gričih Bizejskega in Spodnje Štajerske pred tridesetimi leti dvignil na novo raven, pravi Miha Kelhar. Ti trdni temelji mi danes omogočajo, da ponosno stojim za našimi vini, ki temeljijo na načelih biodynamike. Sem človek, ki uživa v stiku z naravo, jo globoko spoštuje in izraža svojo kreativnost v skladu z njo. Vabim vas, da spoznate naša vina, ki so dokaz avtorskega pristopa v vinogradu in kleti, izražajo terroir in vsebujejo minimalne količine sulfitov. Velik delež naših vin je nefiltriran, zaradi tega vina v sebi nosijo življenje in potencial za nadaljnji razvoj. Lapor, ki je glavna kamnina našega terroirja, daje našim vinom mineralnost, ki se še posebej čuti v maceriranih vinih. Kot narekuje naša filozofija, delo z vinom poteka ob polni luni, ko je vino na vrhuncu in v polnosti izraža svoj potencial. Ker le sledimo njegovemu razvoju in ga umetno ne nadzorujemo, prihaja vino na trg, ko je pripravljeno in tako nam vsak letnik pokaže svoj značaj ob različnih trenutkih.

Why visit?

As a young winemaker I am grateful to my father Marijan who took our family's more than 240-year-long wine-making tradition on the fertile hills of Bizejsko and Lower Styria to a completely new level 30 years ago. Today, these solid foundations enable me to proudly stand behind our wines which are based on the principles of biodynamics. I am a man who enjoys contact with nature, respects it deeply, and expresses his creativity in accordance with it. I invite you to get to know our wines. Keltis wines attest to the artisan's approach in the vineyard and the cellar, they express their terroir, and contain minimum quantities of sulfites. A big share of our wines is unfiltered and that is why our wines carry inside them life and the potential for further development. Marl, which is the main rock of our terroir, provides our wine with minerality, especially felt in the macerated wines. As dictated by our philosophy, our work with wines is done at the time of the full moon, when the wine is at its peak and can fully express its potential. Since we only follow its development and do not monitor it artificially, the wine arrives on the market when it is ready and thus every vintage shows its character in its own moment.





DOMAIN Slapšak

Telče 5a,
8295 Tržiče

+386 (0)40 221 908

info@domaine-slapsak.com
www.domaine-slapsak.com

Po dogovoru
Reservation only

Vodene degustacije
Guided wine tasting
2 - 20

Brut Reserve,
Brut Rose,
Blanc de Blancs,
Brut Nature ZC,
modra Frankinja

Brut Reserve,
Brut Rose,
Blanc de Blancs,
Brut Nature ZC,
Blaufränkisch

Zakaj k nam?

Družinsko posestvo Domaine Slapšak se nahaja na Telčah, v osrčju dolenjskih gričev. Sončna pobočja na nadmorski višini petsto metrov ter laporno skrilasta in apnenčasta prst ustvarjajo ugodne razmere za pridelavo bistrih in kristalnih vin. V naši kleti nastajajo elegantne penine, ob izjemnih letinah pa tudi modra frankinja, ki svoj prepoznavni značaj izoblikuje v hrastovem sodu. Domaine Slapšak je družinski projekt, pri katerem vsak član družine prispeva svoj čas in znanje. Predvsem pa je avantura, ki nas združuje okoli skupne strasti, ki jo želimo deliti z vami. Naša izjemna lokacija, gostoljubnost in odlična vina s francoskim pridihom so vam na doseg.

Why visit?

Domaine Slapsak is a family estate located in Telce, a small village in the heart of Dolenjska hills halfway between Ljubljana and Zagreb. The vines are planted on a hillside at 500m above sea level on soil consisting predominantly of schist and limestone. It is this exceptional soil that results in the production of wines with both pure and crystalline characteristics. Nowadays, our soil and its minerality allow us to produce exceptional Sparkling wines flag ship of our production. When the vintage is exceptional we make a batch of red wine in barrels from Modra Frankinja (known as Blaufränkisch in Austria). Domaine Slapsak is a "homemade" project where every member of the family brings their time and expertise. Above all, it is an adventure in which our family gathers around a common passion; a passion that we want to share with you. Our spectacular location (or as the French would say "terroir"), our expertise and our love of extraordinary wine are at your fingertips ... Come visit us and taste our wines.

VINA

Jelenič

Jablance 10,
8311 Kostanjevica na Krki

+386 (0)41 568 441

jelenic@zaman.si



Po dogovoru
Reservation only

Vodene degustacije
Guided wine tasting
2 - 50

cviček PTP,
rumeni plavec
(sveži, barrique, oranžen),
modra frankinja
(sveža, barrique),
laški rizling
(predikat, barrique),
chardonnay
(sveži, barrique),
sauvignon
(svež)

cviček PTP,
rumeni plavec,
Blaufränsich,
Welschriesling,
Chardonnay,
Sauvignon

Zakaj k nam?

Sto šestdeset let stara vinska klet leži na griču blizu enega izmed najmanjših in najstarejših mest v Sloveniji, Kostanjevici na Krki. Obisk pri nas zato postane odlično izhodišče za raziskovanje tega starega mesta, polnega kulturnih in naravnih znamenitosti. Vinska gorica Zavode, ki se razteza nad Kostanjevico, pa vam ob lepem vremenu ponudi razgled vse tja do Triglava.

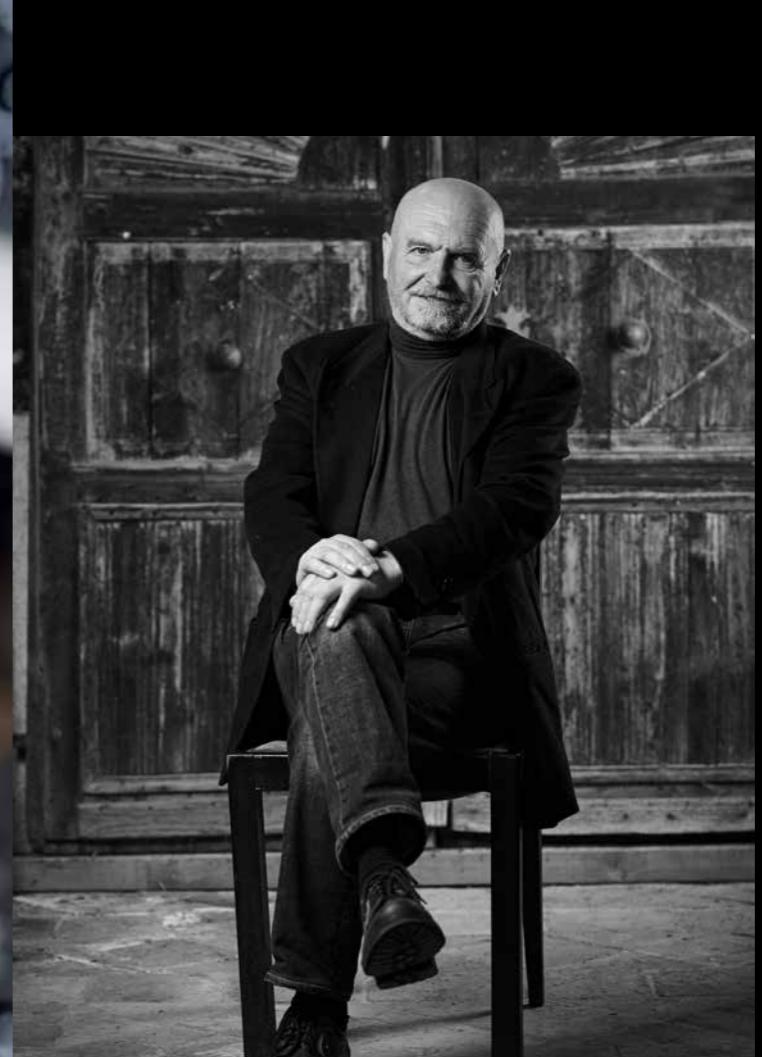
Naše vodilo je kakovost in pristnost – od trte do kozarca. Vino je za nas dar narave, ki ga z vso skrbnostjo, ljubeznijo, znanjem in srčnostjo postavljamo pred vas. Stavimo tudi na mehkobo dolenske duše, s katero z veseljem odpriemo vrata naše kleti, kjer se vam osebno posvetimo in vam predstavimo našo vinsko zgodbo: kje in kako se rojevajo naša vina, kako jim pri tem pomagamo, kdo smo in kaj nas pri našem delu nagovarja. Danes obdelujemo 68 tisoč trt na različnih legah in nadmorskih višinah, kar nam omogoča, da pridelamo pester in odličen nabor vin, s katerimi želimo nagovarjati široko publiko.

Why visit?

One hundred and sixty years old wine cellar lies on a hill above one of the smallest and oldest towns in Slovenia, Kostanjevica na Krki. A visit to our cellar is excellent starting point for exploring this old town, full of cultural and natural sights. Vineyard hill Zavode above Kostanjevica in fine weather offers great view all the way to Triglav.

Our vision is quality and authenticity - from the vine to the glass. For us, wine is a gift of nature, which we produce with care, love, knowledge and heart. We also bet on the softness of Dolenjska soul and we are happy to open the doors to visitors. Through guided tour we present our wine story: from the land where our wines are born to wine process and our unique story. Today, we cultivate 68,000 vines at various locations and altitudes, which allows us to produce a diverse and excellent selection of wines for all tastes.





VINSKA KLET Molipachi

Bizeljska c. 33,
8259 Bizeljsko

+386 (0)31 758 418
+386 (0)40 745 742

molipachi@yahoo.com

Po dogovoru
Reservation only

Vodene degustacije
Guided wine tasting
5 - 20

bela in rdeča vina
kontinentalnih sort

white and red wines
continental varieties

Zakaj k nam?

Glede na to, da je vino poleg kruha in olja najbolj tradicionalen pridelek, o katerem so stoletja razmišljale številne generacije ljudi po svetu, so partiture vin napisane že zdavnaj in jim le sledimo ter upamo, da se nam velika vina kdaj pa kdaj zgodijo. Smo naravni nasledniki naravnih postopkov, zato poskušamo vrnilti naravi vse, kar nam daje. Torej? Ponujamo vam vodene degustacije lastnih vin v srcu Bizeljskega.

Why visit?

For many centuries and generations around the world, wine is the most traditional crop, along with bread and oil. Given that, notation of wines were written long ago and we just follow them and hope that great wines will happen to us someday. We are the natural heirs of natural processes, so we try to give back to nature everything it gives us. So? We offer guided tastings of our own wines in the heart of Bizeljsko.

VINSKA KLET

Pirc

Ravni 3,
8270 Krško

+386 (0)31 672 008

janez.pirc@siol.net
www.klet-pirc.si

Po dogovoru
Reservation only

Vodene degustacije
Guided wine tasting
5 - 50

cviček PTP,
modra frankinja,
Pečina (bela zvrst),
laški rizling,
penina,
jagodni izbor

cviček PTP,
Blaufränkisch,
Pečine (Cuvée white),
Welschriesling,
Sparkling wine,
die Beerenauslese
(selected harvest of berries)

**Zakaj k nam?**

Vinogradniška kmetija Pirc se nahaja sredi majhne dolenske vasice, imenovane Ravni. Vse naokrog se na strmih in sončnih legah razprostirajo lepo urejeni vinogradi, razgled z ravanskega griča seže vse do Krškega polja na eni in Gorjancev na drugi strani. V vinogradu in kleti že več generacij združuje stare družinske izkušnje z najsodobnejšimi izsledki na področju vinogradništva in vinarstva. Na lapornatih tleh obdelujemo petnajst hektarjev vinogradov, ki nam dajejo grozdje za odlična vina. Vsi, ki želite okusiti svežino in značajnost naših vin, ste prisrčno vabljeni v našo klet ali v prijetno degustacijsko sobo.

Why visit?

Wine cellar Pirc is located in the middle of a small Dolenjska village called Ravni. On sunny hills there are beautifully landscaped vineyards and view reaches all the way to Krško plant on one side and Gorjanci on the other. For several generations, the vineyard and cellar have combined old family experiences with the latest research in the field of viticulture and winemaking. On the marl soils we cultivate fifteen hectares of vineyards that give us grapes for excellent wines. We invite everyone who would like to taste the freshness and character of our wines to visit us in pleasant tasting room.





Zakaj k nam?

Posestvo, na katerem uspevajo naši vinogradi, sta leta 1936 kupila Albin in Ana Žaren. Od tod ime blagovne znamke Albiana. Ta vina ob poudarjeni sadnosti izražajo svoje sortne značilnosti in značaj dolenjskega vinorodnega okoliša.

Obdelujemo dvajset hektarjev vinogradov oziroma nekaj več kot 90 tisoč trt. Zemlja, na kateri uspevajo naše trte, je mešanica ilovice in laporja. Znamko Albiana zaznamuje izbor naših najboljših leg in grozja najvišje kakovosti, s tem želimo kupcem dati največ, kar lahko ponudijo naši vinogradi, zato tudi trte zelo malo obremenimo. Čas trgatve skrbno določamo z natančnimi meritvami grozja, v procesu vinifikacije poskušamo biti minimalistični, brez dodatkov ali večjih posegov v vino, da dobimo v kozarcu čim boljši odraz naših leg in mikroklima.

Why visit?

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 the highest quality. We really want to give our customers the most that vineyards can offer, so we also put very little strain on the vines. The time of harvest is carefully determined by accurate measurements of grapes, in the process of vinification we try to be minimalist, without additives or major interventions in the wine, to get the best possible reflection of our locations and microclimate in the glass.

Nemška vas 1,
8273 Leskovec pri Krškem

+386 (0)7 492 22 92
+386 (0)31 652 343

info@zaren.si
www.zaren.si

Po dogovoru
Reservation only

Vodene degustacije
Guided wine tasting
5 - 50

sauvignon,
rosé,
modra frankinja,
cviček PTP,
laški rizling,
zeleni silvanec,
chardonnay,
penine

Sauvignon,
Rosé,
Blaufränsich,
cviček PTP,
Welschriesling,
Sylvaner,
Chardonnay,
Sparkling wines

VINA

Kobal

Trnovec 12,
8292 Zabukovje

+386 (0)41 377 988
+386 (0)31 394 609

jankokobal2@gmail.com
andrejakobal@gmail.com
www.kobalsince1931.com

Po dogovoru
Reservation only

Vodene degustacije
Guided wine tasting
5 - 50

modra frankinja,
sivi pinot

Blaufrankisch,
Pinot Blanc



Zakaj k nam?

Začetki gojenja vinske trte na kmetiji Kobal segajo v leto 1931. Takrat so predniki, ki so morali kot mnogi zavedni Slovenci na Primorskem zapustiti svoj dom, v Trnovcu pognali korenine in zasadili svoj prvi vinograd. Spominjal jih je na dom in jim pomenil vez z rodno Vipavsko dolino. Ljubezen do trte in vina je ostala zapisana v genih in se uspešno prenaša na mlade robove. Modra frankinja je paradni konj kmetije Kobal.

Je dar vinogradov, tradicije in izkušenj. V iskanju najboljšega, kar lahko ustvarijo zemlja, lega in človek, se je izkazala kot absolutna zmagovalka. Kobalovi se ji predano posvečajo tako v vinogradu kot v kleti, kjer vedno znova preseneča in navdušuje.

Why visit?

Our beginnings of vine growing in Kobal farm date back to 1931. At that time, the ancestors, who, like many Slovenes in the Primorska region, had to leave their home and find new beginning in Trnovec where they planted their first vineyard. Vineyard reminded them of home land of their native Vipava Valley. The love of vines and wine was in their genes and was successfully passed on to the young generations. Blaufrankisch is the flagship of the Kobal farm. It is a gift of vineyards, tradition and experience. Blaufrankisch has proven to be an absolute winner in search for the best that earth, location, and man can create. The Kobal family dedicate themselves to this variety of wine, both in the vineyard and in the cellar, where it always surprises and inspires.





VINSKA KLET Dular

Kostanjelek 20,
8272 Zdole

+386 (0)7 497 14 45
+386 (0)41 606 728

info@dular.si
www.dular.si

Po dogovoru
Reservation only

Vodene degustacije
Guided wine tasting
5 - 50

modra frankinja,
sauvignon,
laški rizling

Blaufränkisch,
Sauvignon,
Welschriesling

Zakaj k nam?

Vinska klet Dular se nahaja v Kostanjku, dvanajst kilometrov severno od Krškega, kjer vinogradi obkrožajo domačijo, na kateri smo rasli in se naučili spoštovati naravo. Iz zemlje v trto, iz trte v grozdje, iz grozja v vino – na naravi in človeku prijazen način. Tega se v družini Dular dosledno držimo, saj v vzgojo vinske trte vlagamo mnogo svojega truda in ljubezni. V vinogradih ne uporabljamo herbicidov, pri negi vina pa ne kemikalij. Gostom poleg laškega rizlinga, sauvignona in modre frankinje lahko ponudimo tudi hišno belo in rdeče vino.

Why visit?

Wine cellar Dular is located in Kostanjelek, twelve kilometers north of Krško, where vineyards surround our farm where we grew up and learned to respect nature. From earth to vine, from vine to grape, from grape to wine - in a nature and human-friendly way. The Dular family is consistently driven by this motto as we invest a lot of our effort and love in growing vines. We do not use herbicides or chemicals in the vineyards. In addition to Welschriesling, Sauvignon and Blaufränkisch we also offer house white and red wine.

HIŠA TRT, VINA
IN ČOKOLADE

Kunej

Cesta prvih borcev 40,
8280 Brestanica

+386 (0)7 497 33 30
+386 (0)31 337 526

ales@kunej.com
www.kunej.com

Po dogovoru
Reservation only

Vodene degustacije
Guided wine tasting
5 - 50

sauvignon,
laški rizling,
chardonnay,
rdeči bizejčan PTP,
Levin,
modra frankinja,
penine,
čokoladno vino -Chocolat
Impérial,
Chocolat Impérial Blanc

Sauvignon,
Welschriesling,
Chardonnay,
rdeči bizejčan PTP,
Levin, Blaufränkisch,
Sparkling wines,
Chocolat Impérial,
Chocolat Impérial Blanc



Zakaj k nam?

Naša družina se že pet generacij ukvarja z vinogradništvom in vinarstvom, vse od konca 19. stoletja, ko je zidanica na Sremiču prešla v Kunejevo posest. Trenutno obdelujemo dobrih pet hektarjev vinogradov, tri hektarje pa obnavljamo. Naši vinogradi se nahajajo na vinorodnem Sremiču, Armeškem in Velikem kamnu, grozdje predelamo v vino v moderni kleti v Brestanici. Naš sortni izbor je nadvse bogat: sauvignon, chardonnay, laški rizling in rumeni muškat; modra frankinja, modri pinot, zweigelt in žametna črnina. Iz teh sort pridelujemo sortna vina in zvrsti, kakovostnega in vrhunskega razreda. Poleg mirnih vin ponujamo tudi peneča vina po klasični metodi in jagodne izbore. A to še ni vse. Leta 2013 smo dali na tržišče posebno pičačo, to je rdeče vino, oplemeniteno s temno čokolado, Chocolat Imperial, ter belo vino z belo čokolado.

Why visit?

Our family has been involved in viticulture and winemaking for five generations, ever since the end of the 19th century, when the vineyard cottage in Sremič was passed into Kunej estate. We are currently cultivating a good five hectares of vineyards, and we are renovating three hectares. Our vineyards are located in the wine-growing Sremič, Armeško and Veliki Kamnen, and we produce wine in a modern cellar in Brestanica. Our selection of variety is extremely rich: Sauvignon, Chardonnay, Welschriesling Muscat Ottonel; Blaufränkisch, Pinot Noir, Zweigelt and K. Iner blauer. From these varieties we produce high quality still wines and sparkling wines by classic method. But that's not all. In 2013 we launched a special drink, red wine, enriched with dark chocolate, Chocolat Imperial. Latter we also launched white wine enriched with white chocolate.





VINSKA KLET
Kerin

Straža pri Krškem 2,
8270 Krško

+386 (0)31 306 053

lojze.kerin@gmail.com
www.vina-kerin.com

Zakaj k nam?

Naši vinogradi se hranijo na sončnih dolenskih gričih nad zelenim Krškim poljem, kjer se reka Sava lenobno razliva med rodovitnimi ravninami. Ljubezen in skrb za ta zaklad narave, ki so nam jo izročili naši dedje, z novimi pristopi v pridelavi dajeta vrhunske rezultate. Sonce, živiljenjski sokovi naših reber ter ljubeča vzgoja v kleti podarjajo našim vinom mladostno iskrivost in razigranost, zmanjšana obremenitev trte pa omogoča tisto kakovost, s katero naša vina spremljajo izjemne in neponovljive trenutke življenja. Harmonija barv in okusov, ki naj razvajajo vaše čute, je enkratna zaradi karakternosti vsakega vina. Glavno vlogo smo zaupali modri frankinji v šestih preoblekah. Naj vam kozarček vina iz naše kleti polepša dan. Ogled kleti oziroma Hiše frankinje z degustacijo ob domačem prigrizku vas ne bo pustil ravnodušne.

Why visit?

Our vineyards grow on the sunny Dolenjska hills above the green Krško field, where the river Sava lazy flows. The love and care for this treasure of nature that was handed down to us by our grandfathers and with new approaches in production, we are getting excellent results. The sun and loving care in the cellar give our wines a youthful sparkle and playfulness. Little strain on the vines enables the top quality with which our wines accompany exceptional and unique moments of life. The harmony of colors and flavors that should pamper your senses is unique due to the character of each wine. The main role was given to Blaufränkisch in six variety. Let a glass of wine from our cellar brighten your day. Don't miss a visit to our House of Blaufränkisch for wine and food tasting!

Po dogovoru
Reservation only

Vodene degustacije
Guided wine tasting
5 - 50

Kerin belo,
sivi pinot,
kerner,
chardonnay,
cviček PTP,
modra frankinja,
gamay,
Keros-likersko vino,
laški rizling ledeno vino

Kerin belo,
Pinot Gris,
Kerner,
Chardonnay,
cviček PTP,
Blaufränkisch,
Gamay,
Keros-liquescent wine,
Welschriesling-Eiswein

VINA

Kozinc

Dolnje Impolje 5,
8293 Studenec

+386 (0)41 876 047

davidkozinc@gmail.com
www.vino-kozinc.si

Po dogovoru
Reservation only

Vodene degustacije
Guided wine tasting
4 - 25

PENEČA VINA
Joker Blanc de noirs,
Joker Zara rosé,
Joker Nord

MIRNA VINA
sauvignon,
rosé,
modra frankinja,
rumeni muškat

SPARKLING WINES
Joker Blanc de noirs,
Joker Zara rosé,
Joker Nord

STILL WINES
Sauvignon,
Rosé,
Blaufränskisch,
Muscat Blanc



Zakaj k nam?
Ljubezen do zemlje, trte in vina, globoka povezanost z naravo in želja po ustvarjanju so nas pripeljali do začetkov nove vinogradniško vinarske zgodbe. Naš cilj je izkoristiti naravne danosti Dolenjske in iz najboljšega ustvarjati najboljše. Naši vinogradi uspevajo na desetih hektarjih na posestvu v Dedni gori. V kleti ustvarjamо predvsem sveža, mirna vina in penine, iz najboljših leg in izbranega grozdja pa pridelujemo tudi zrele in strukturne modre frankinje. To je sorta, v katero verjamemo že od samega začetka, iz nje pridelujemo tudi peneča vina, katerim v zadnjih letih dajemo velik poudarek.

Why visit?
A love of land, vines and wine, a deep connection to nature and a desire to create, led us to the beginnings of a new winemaking story. Our goal is to take advantage of the natural resources of Dolenjska and create the best from the best. Our vineyards thrive on ten acres on the estate in Heritage Mountain. In the cellar we create mainly fresh, calm wines and sparkling wines, and we also produce ripe and structural blue frankincense from the best locations and selected grapes. This is a variety that we have believed in from the very beginning, and we also produce sparkling wines from it, to which we have placed great emphasis in recent years.





VINO Kralj

Črešnjevec ob Bistrici 4,
3256 Bistrica ob Sotli

+386 (0)51 307 166

jozekralj@gmail.com
www.vinokralj.com

Po dogovoru
Reservation only

Vodene degustacije
Guided wine tasting
5 - 20

sivi pinot,
zeleni silvanec,
modri pinot rosé,
modri pinot,
modra frankinja,
modra frankinja rosé,
beli cuvée,
dišeči traminec,
chardonnay,
laški rizling,
rumeni muškat

Pinot Gris,
Sylvaner,
Pinot Noir rosé,
Pinot Noir,
Blaufränkisch,
Blaufränkisch rosé,
White Cuveé,
Traminer,
Chardonnay,
Welschriesling,
Muscat Blanc

Zakaj k nam?

Vinska klet Vino Kralj iz Črešnjevca ob Bistrici je butično družinsko vinogradništvo, ki ga vodi vinar Jože Kralj. Klet se ponaša s široko ponudbo vrhunskih buteljnih vin belih in rdečih sort, ki redno dosegajo najvišja priznanja na vinskih ocenjevanjih, med drugim se ponašajo z več Decanterjevimi medaljami. Klet je obdana z vinogradi, prelepo naravo in čudovitim razgledom. Če želite okušati vrhunska vina na mirni lokaciji sredi zelene okolice in s prijaznim nasmeškom, potem je Kraljeva klet pravi naslov.

Why visit?

Kralj wine cellar from Črešnjevec ob Bistrici is a boutique family viticulture run by winemaker Jože Kralj. Wine cellar features a wide range of top-quality bottled wines of white and red varieties, which regularly achieve the highest awards at wine competitions, including several Decanter medals. The cellar is surrounded by vineyards, beautiful nature and beautiful views. If you want to taste top quality wines in a quiet location in the middle of green surroundings and with a friendly smile, then Kralj cellar is the right address.

VINSKA KLET

Mastnak

Orešje nad Sevnico 10,
8290 Sevnica

+386 (0)81 607 246
+386 (0)41 690 136

Ponedeljek - Petek
Monday - Friday
7:00 - 15:00

Sobota - Nedelja
Saturday - Sunday
Po dogovoru
Reservation only

Vodene degustacije
Guided wine tasting
5 - 50

modra frankinja,
cviček PTP

PENINE
Penina Valentina rosé,
Penina Valentina,
Penina Valvasor,
rumeni muškat

Blaufrankisch,
cviček PTP

SPARKLING WINE
Valentina rosé,
Valentina,
Valvasor,
Muscat Blanc



Zakaj k nam?

Posestvo Krakovo, nedaleč stran od Sevnice, je v letu 2006 postalo bogatejše za novo in sodobno vinsko klet Mastnak. Vinska klet Mastnak piše svojo zgodbo že tri desetletja. Sodoben objekt z vinsko kletjo površine 600 m², kapaciteto 300.000 steklenic, s sodobno urejenimi podzemnimi kletnimi površinami prevzame vsakega obiskovalca. V podzemnih globinah se nahajajo posebni prostori za predelavo grozdja, sodoben del z novo tehnologijo priprave vina, zorilni del za penine-postopek klasične metode vrenja v steklenici in posebni del za zorenje modre frankinje. Vabimo vas, da od blizu spoznate nas in našo dejavnost.

Why visit?

The Krakow estate, not far from Sevnica, became richer in 2006 for the new and modern Wine cellar Mastnak which has been writing its story for already three decades . The modern facility with a wine cellar of 600 m², with a capacity of 300,000 bottles, with modern underground cellars impresses every visitor. You can admire rooms for grape processing, a modern part with new wine preparation technology, a maturing part for sparkling wines (classic method of fermentation in a bottle) and a special part for maturing Blaufrankisch. We invite wine lovers to get to know our wine production.





VINSKA KLET Jarkovič

Brod v Podbočju 23,
8312 Podbočje

+386 (0)41 730 155

robi.jarkovic@siol.net
www.gadovapec.si

Po dogovoru
Reservation only

Vodene degustacije
Guided wine tasting
5 - 50

cviček PTP,
modra frankinja,
chardonnay,
traminec,
laški rizling,
sauvignon

cviček PTP,
Blaufränkisch,
Chardonnay,
Traminer,
Welschriesling,
Sauvignon

Zakaj k nam?

Vinska klet Jarkovič Gadova peč se nahaja na eni od najbolj znanih dolenskih vinogradniških leg. Gadova peč je lega, ki je znana po dobrih vinih, predvsem pridelujemo vino cviček, ki je vinski posebnež v Sloveniji in izven meja. Pridelujemo tudi kvalitetna vina ostalih sort, za katera smo prejeli veliko priznanj tudi v svetovnem merilu. Ponosni smo na dvakratni naziv Kralja cvička, ki smo ga osvojili na dolenskem tednu cvička. Vabljeni v čudovit svet zelenih vinogradov na okušanje naših vin in kulinarike.

Why visit?

Wine cellar Jarkovič Gadova peč is located in one of the most famous Dolenjska wine-growing locations. Gadova peč is known for good wines, we mainly produce special wine called cviček which is known more widely in Slovenia and abroad. We also produce quality wines from other varieties for which we have received many awards on a global scale. We are proud of the double title of King of Cviček, which we won at the Dolenjska week of Cviček. You are invited to the wonderful world of green vineyards to taste our wines and cuisine.

PIVO BEER





BREWERY Reset

Prečna pot 3,
8250 Brežice

+386 (0)64 252 900

info@reset-brewery.com
www.reset-brewery.com

Torek - Sobota
Tuesday - Saturday
14:00 – 23:00

Vodene degustacije
Guided beer tasting
15 - 60

Lagerish - Cream Ale,
Pejl Ejl - American Pale Ale,
Froggy - American IPA,
Mango - Session NEIPA

Zakaj k nam?

Pivo. A ne katerokoli. Butično pivo, zvarjeno iz najboljših dostopnih surovin in ponujeno ali dostavljeno do pivca v optimalnem času in pogojih. Ob spremljavi primerne hrane želimo obiskovalcem na atraktivni in pretočni lokaciji v Reset pivnici, s pogledom na proizvodnjo, ponuditi kvalitetno butično pivo, jim približati proces varjenja ter tehnologijo in jih strokovno podučiti o kakovostnem pivu. S tem želimo širiti kulturo uživanja piva. Prava pivovarska izkušnja na enem mestu. Ker si zaslužite piti boljše pivo!

Why visit?

Beer. But not any. Boutique beer, brewed from the best available ingredients and offered or delivered at the optimal time and conditions. Accompanied by great food, we want to offer visitors a quality boutique beer and bring the brewing process and technology closer to guests. You are invited to attractive location in Reset Brewery, with a view of production and a chance to gain knowledge how to make quality beer. We want to spread the culture of beer consumption. A real brewing experience in one place. Because you deserve to drink better beer!

PIVOVARNA
APE



Metni Vrh 29/e,
8290 Sevnica

+386 (0)41 871 115

info@pivo-ape.si
www.pivo-ape.si

Po dogovoru
Reservation only

Vodene degustacije
manjše skupine
Guided beer tasting
small groups

Sweet Red Ale,
Stout,
Happy Strong Ale,
Shine Golden Ale,
Clair Summer Ale,
Siunšk Picikl Lite Pale Ale

Zakaj k nam?

Pivovarna APE je nastala leta 2016. Je prva pivovarna iz Posavje. Nahajamo se ob vznožju hribovja Lisce, izpod katerega zajemamo odlično vodo za naša piva. Varimo nefiltrirana in nepasterizirana piva Ale, "ejle". Lastnik, pivovar in vse ostalo v eni osebi sem Aljaž Papež – od tod tudi ime pivovarne: Aljaž Papež Establishment. Piva pivovarne APE so polnega okusa, pitna in izdelana iz izbranega slada in hmelja, vsa zorijo v steklenicah.

Why visit?

APE Brewery was established in 2016 as the first craft brewery from Posavje. We are located at the foot of Lisca hills, from which we get excellent water for our beers. We brew unfiltered and unpasteurized beers Ale, "ejle". Aljaž Papež is the owner, brewer and everything else in one person. Brewery is called after him: Aljaž Papež Establishment. APE brewery beers are full of flavor, drinkable and made from selected malt and hops, all matured in bottles.



DOBROTE S KMETIJ FARM GOODS

Celovita ponudba lokalnih
kmetij vsako soboto
Local farm products every
Saturday at

Tržnica Videm

Kolodvorska ulica 1
+386 (0)31 635 944
marija@agroposavje
www.trznicavidem.si



Meso in suhe mesnine Meat and dried meat products

Kmetija Jankovič

+386 (0)31 340 721
suhomesnati izdelki, paštete, ocvirki
dried meat products, pâtés, cracklings

Kmetija Klavžar

+386 (0)31 537 145
suhomesnati izdelki, sveže goveje meso
dried meat products, fresh beef

Mesnine Daničič

+386 (0)41 571 752
suhomesnati izdelki, ocvirki, paštete, klobase
dried meat products, pâtés, cracklings, sausages

Kmetija Roštohar

+386 (0)41 558 720
suhomesnati izdelki, mast, ocvirki
dried meat products, pork fat, cracklings

Kmetija Pribovič

+386 (0)41 796 549
sveže meso, meso za žar, suhomesnati izdelki
fresh meat, bbq meat, dried meat products

Kmetija Simonišek

+386 (0)40 674 780
suhomesnati izdelki, krvavice
dried meat products, black pudding

Modri vrat d.o.o.

+386 (0)41 731 210
nojevo meso in izdelki iz nojevega mesa
ostrich meat and ostrich meat products

Turistična kmetija Pri Martinovih

+386 (0)41 381 271
suhomesnati izdelki, sveže meso, pašteta,
zaseka, svinjska mast, ocvirki
dried meat products, fresh meat, pâtés, pork
fat, cracklings, pork fat with cracklings

Turistična kmetija Balon

+386 (0)41 507 766
suhomesnati izdelki
dried meat products

Ekološka kmetija Zabukovec

+386 (0)41 653 307
mlado goveje meso, suhomesnati izdelki,
čista svinjska mast, klobase, zaseka
young beef, dried meat products, pork fat,
sausages, pork fat with cracklings

Kmečka zadruga Sevnica, Grajske mesnine

+386 (0)7 816 36 40
suhomesnati izdelki, mesnine krškopoljca,
sveže meso
dried meat products, 'krško-polje' pig products
and fresh meat



Ribe in ribji izdelki Fish and fish products

Ribogojnica Hribar

+386 (0)31 444 693
dnevno sveže postrvi
daily fresh trout

Akval d.o.o.

+386 (0)41 525 607
sveže in dimljene postrvi, namazi
fresh and smoked trout, fish spreads

Ribogojstvo Colarič

+386 (0)41 973 991
fileji afriškega soma, izdelki iz afriškega soma, namazi
African catfish fillets, African catfish products, spreads

Ribogojstvo Pajk

+386 (0)41 880 303
sveže postrvi
fresh trout



Mleko in mlečni izdelki, jajca Milk and milk products, eggs

Kmetija Klavžar

+386 (0)31 537 145
sveže mleko, siri, jogurti
fresh milk, cheese, yogurt

Kmetija Kranjc

+386 (0)41 577 908
sveže mleko, jogurti, sladka skuta,
pregreta smetana, sir za žar
fresh milk, yogurt, sweet cottage cheese,
overheated cream, grilled cheese

Ovčarska kmetija Urban

+386 (0)41 391 563
sveže ovčje mleko, jogurt,
poltrdi ovčji sir, albuminska skuta
fresh sheep's milk, yogurt,
semi-hard sheep's cheese, ricota

Ekološka kmetija Planko & Kleh

+386 (0)40 170 399
ekološko kozje mleko, jogurti, siri
organic goat's milk, yogurts, cheeses

Kmetija Benkoč

+386 (0)31 304 193
mladi krayji sir
(z zelišči, orehi in drugimi dodatki)
young cow's cheese
(with herbs, nuts and other additives)

Prepeličarstvo Manuela Kramžar

+386 (0)69 664 284
sveža in vložena prepeličja jajčka,
jajčni sir za žar
fresh and pickled quail eggs,
grilled egg cheese

Kmetija Kreačič

+386 (0)31 681 398
jajca
fresh eggs





Moka, testenine, kruh Flour, pasta and bread

Kmetija Jankovič

+386 (0)31 340 721
kruh, potice
bread,
traditional slovenian cakes-'potica'

Kmetija Božič

+386 (0)31 528 482
potice, mlinci, piškoti
traditional slovenian cakes-'potica',
thin dried flatbread, biscuits

Kmetija Simonišek

+386 (0)40 674 780
potice, piškoti, pecivo
traditional slovenian cakes-'potica',
biscuits, pastries

Kmetija Grmšek

+386 (0)7 497 22 03
mlinci, rezanci, piškoti
thin dried flatbread,
noodles, biscuits

Kmetija Jurečič

+386 (0)41 730 178
moka
flour

Kmetija Mežič

+386 (0)41 385 703
ekološke moke, zdrobi, kaše
organic flour, semolina, porridges

BMM d.o.o. Gabaroni

+386 (0)41 472 514
ekološke testenine (tudi veganske), sveži ravioli
organic pasta (including vegan), fresh ravioli

Eko Domačija Repovž

+386 (0)41 732 970
pirina moka, zdrob, riž
spelt flour, semolina, rice

Ekološka kmetija Zabukovec

+386 (0)41 653 307
mlevski izdelki iz različnih vrst žit in ajde
mill products from different types of wheat

Kmetija Balon

+386 (0)41 968 106
ajdova moka in kaša
buckwheat flour and porridge

Torte in sladice Cakes and confectionery

Slaščičarna Sladka zapestjivost

+386 (0)41 908 755
torte, slaščice, pecivo
cakes, confectionery, pastries

PE Slaščičarna in kavarna Julija

+386 (0)5 994 49 24
torte, slaščice, pecivo
cakes, confectionery, pastries

Kruhek Krško in Sevnica

+386 (0)7 814 03 05
kruh, pecivo, slaščice
bread, confectionery, pastries



Svežje sadje, zelenjava, kis, sokovi in zelišča

Fresh fruit, vegetables, vinegar, juice and herbs

Kmetija Jurečič

+386 (0)41 730 178
trgovina z lokalnimi izdelki, sveža,
vložena in sušena zelenjava, čaji
shop with local products, fresh,
pickled and dried vegetables, teas

Kmetija Turk

+386 (0)31 653 112
sveža sezonska zelenjava in sadike
fresh seasonal vegetables and seedlings

Kmetija Zorko

+386 (0)41 763 476
sveža sezonska zelenjava
fresh seasonal vegetables

Kmetija Mikolavčič

+386 (0)41 890 242
sezonska zelenjava iz miroljubne pridelave
fresh seasonal vegetables from peaceful
cultivation

Biodinamična kmetija Črnelič

+386 (0)51 363 447
sveža sezonska zelenjava in
jagode (Demeter)
fresh seasonal vegetables and
strawberries (Demeter)

Kmetija Mlakar

+386 (0)41 452 985
sveža sezonska zelenjava
fresh seasonal vegetables

Ekološka kmetija Bogovič

+386 (0)31 411 053
mlada čebula, jagode,
sezonska zelenjava
young onions, strawberries,
seasonal vegetables

Kmetija Kreačič

+386 (0)31 681 398
sveža zelenjava, jagode, maline,
jabolka, marmelade in siripi
fresh vegetables, strawberries,
raspberries, apples, jams and syrups

Evrosad d.o.o. Krško

+386 (0)7 490 41 30
svežje sadje in zelenjava, sokovi
fresh fruits and vegetables, juices

Šepet narave

+386 (0)31 616 244
čaji, tinkture, mazila
teas, spices, herbal drops

Zeliščarstvo Istenič

+386 (0)40 542 495
čaji, začimbe, zeliščne kapljice
fresh apples, apple juice,
dried apple slices

Ekološka domačija Repovž

+386 (0)41 732 970
sveža jabolka, jabolčni sok,
jabolčni krhlji
fresh apples, apple juice,
dried apple slices

Ekološka kmetija Omerzu

+386 (0)31 601 981
ekološki orehi, izdelki iz sivke
(eterično olje, hodrolat, čaj),
jabolčni krhlji, sok
organic walnuts, lavender products
(essential oil, hydrolate, tea),
dried apple slices, juice

Ekološka kmetija Bavec

+386 (0)51 345 592
ekološki orehi in lešniki
organic walnuts and hazelnuts

Kmetija Vertovšek

+386 (0)31 344 237
oluščeni in dobro sušeni lešniki,
marmelade
peeled and well dried hazelnuts,
jams

Ekološka kmetija Zabukovec

+386 (0)41 653 307
jabolčni kis, zeliščni čaji
apple vinegar, herbal teas

Kmetija Roštohar

+386 (0)41 558 720
jabolčni kis
apple vinegar

Ekološka kmetija Planko & Kleh

+386 (0)40 170 399
ekološki lešniki
organic hazelnuts





Žganja, olja in medeni izdelki Spirits, oils and honey products

Kmetija Balon

+386 (0)41 968 106
bučno olje
pumpkin seed oil

Kmetija Omerzu

+386 (0)31 601 981
orehovo olje, vino, žganje
walnut oil, wine, spirits

Turistična kmetija Balon

+386 (0)41 507 766
bučno olje
pumpkin seed oil

Eklektična kmetija Matej Žlender

+386 (0)31 218 221
žganje, grenčice
spirits, bitters

Čebelarska zveza Krško

+386 (0)7 492 56 95
različne vrste medu v medomatu
na tržnici Videm-Krško
different types of honey in a honey
machine at the Videm-Krško farm market

Žganjekuha Kozole

+386 (0)40 810 720
žganje, likerji
spirits, liqueurs

Evrosad d.o.o. Krško

+386 (0)7 490 41 30
viljamovka
Williams pear spirit

Čebelarstvo in kmetija Kerin

+386 (0)40 439 236
liker in tinkture iz slamnika
liqueur and tinctures from Echinacea

Kmetija Klavžar

+386 (0)31 537 145
med
honey

Okusi Posavja

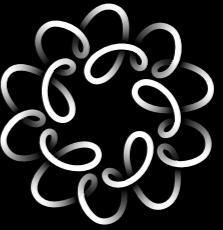
Center za podjetništvo in turizem Krško
CKŽ 46, 8270 Krško
00 386 (0)7 490 22 20 00
386 (0)51 655 936
tic.krsko@cptkrsko.si
www.visitkrsko.com

Tekst: CPT Krško, Jože Rozman
Uredila: Ksenja Kragl
Zahvala: Ponudniki Posavja

Oblikovanje: Žare Kerin
Foto: Tomo Jeseničnik, Dean Dubokovič,
Boštjan Colarič, Zoijs Hana Kozole

Tisk: Schwarz print d.o.o.
1.tisk 2020: 3000 izvodov

Leto: 2020



KRŠKO



www.visitkrsko.com