

The MICHELIN Guide celebrates Slovenian gastronomy for the first time and promotes sustainable European tourism

A new star is born in the MICHELIN Guide constellation: our inspectors reveal their best Slovenian restaurants for the first time.

For its first launch event since the beginning of the health crisis, Michelin is pleased to celebrate a brand new destination: Slovenia. Slovenia, a country that brings together different European cultures, is committed to developing sustainable and continental tourism. The "green heart of Europe", as the country is nicknamed, is the latest addition to the list of destinations that attracted the MICHELIN Guide inspectors. 52 restaurants, including one two-starred and five one-starred restaurants, have been included in the new 2020 selection, reflecting the attractiveness of the Slovenian culinary scene.

For more than a century, the MICHELIN Guide has been committed to promoting the gastronomic excellence of regions around the world by highlighting quality restaurants and the talented men and women who bring them to life.

Gwendal POULLENNEC, International Director of the MICHELIN Guides, commented: "The publication of this new MICHELIN Guide confirms that Slovenia has a fine score to play in the concert of the world's top gastronomic destinations. Indeed, during their tours through the country's different regions, our inspectors were charmed by an authentic culinary scene of very high potential which promises to delight even the most demanding gourmets. With its many influences and varied terroirs, the talent and creativity of its chefs, the exceptional quality of its local products and the focus on sustainability, Slovenia is home to restaurants that fully deserve to be discovered".

Promoting those who are committed to sustainable gastronomy

The MICHELIN Guide is highlighting the initiatives and commitment of chefs who advocate a more sustainable model of gastronomy. In this Slovenian edition, the MICHELIN Guide continues an international project to use a single emblem to distinguish chefs committed to preserving the environment.

This selection of restaurants, distinguished with one or more Stars, a Bib Gourmand or a MICHELIN Plate, brings together chefs with a common cause, whose inspiring and virtuous initiatives and methods help to raise awareness of the importance of environmental issues.



Throughout Slovenia, MICHELIN Guide inspectors have found many chefs who are committed to promoting regional products while devising a cuisine that respects nature and seasonal changes.

The sustainable initiatives of the first six chefs identified will be detailed and highlighted through the creation of different content across various MICHELIN Guide platforms throughout the year.



From the wine-growing hills of the west to the magnificent lakes of the east, from the Adriatic coast to the lively streets of Ljubljana, teams of MICHELIN Guide inspectors have discovered a cuisine with a strong identity that oscillates between cultural heritage and innovation.

Ana Roš's cuisine is awarded two Stars in her restaurant **Hiša Franko** in Kobarid in north-western Slovenia, a restaurant surrounded by an exceptional natural environment. A self-taught chef with extraordinary creativity, she demonstrates the extent of her talent with precision, meticulousness and aesthetics in a friendly atmosphere. Her husband and sommelier Valter Kramar's wine pairings extend the invitation to travel already suggested by her fine cuisine. A tribute to nature, her unique menu gives pride of place to regional products and offers an exceptional dining experience of wonderfully balanced flavours.

The MICHELIN Guide Slovenia 2020 also awards five restaurants their first Michelin stars:

It is in the heart of the town of Nova Gorica, in an atmosphere that is both urban and intimate, that Chef **Uroš Fakuč** at **DAM** guides his clients on a subtly modern culinary journey where the flavours of the world contrast with the chef's culinary heritage. Chef **Tomaž Kavčič** from the restaurant **Pri Lojztu** invites his guests to enjoy a gourmet getaway under the karst highlands of the Vipava Valley. His cuisine reveals all the beauty of the Slovenian terroir while highlighting Italian influences through dishes with authentic and surprising flavours.


In Ljubljana, Slovenia's capital, **Atelje** is awarded its first Star. As dynamic and lively as the city, Chef **Jorg Zupan** makes the most of his years spent in kitchens all over the world. With a deceptively simple menu, he skilfully devises dishes based on local and international products that create a delicate and unforgettable dining experience.

Northern Slovenia is home to two new one-star restaurants. In his restaurant **Hisa Denk** in Zgornja Kungota, chef Gregor **Vračko** is the perfect ambassador for excellence in Slovenian cuisine. Driven by the expectations of his clientele, the chef offers a secret menu that reflects a modern and creative approach to the culinary traditions of his region.

While the atmosphere at **Vila Podvin** in Radovljica is decidedly intimate, chef **Uroš Štefelin's** cuisine is unique, with dishes full of flavour to stimulate the senses.

Alongside these six starred restaurants, the MICHELIN Guide Slovenia has for the first time listed nine Bib Gourmand restaurants.





Spread across the country, these restaurants offer excellent value for money. **Etna**, located in Divaccia, invites you to discover a cuisine with multiple influences. Located on the left bank of the Sava River, it is in the heart of the village of Smednik that local and international gourmets can enjoy the culinary creations of **Evergreen**. In Šentjanž, where **Gostilna Repovž** is located, you can enjoy fine local cuisine, while in Horjul, in the Carniolan region, **Gostišče Grič** delivers precise, seasonal and fresh dishes to its guests. In the heart of Idrija, a UNESCO World Heritage city, **Jožef** creates symphonies of flavour filled with tradition. At **Mahorčič**, located in Rodik, the chef reinterprets Slovenian traditions to offer his guests contemporary and elegant dishes made from local products.

An exciting mix of different cultural traditions, Ljubljana also has a lot to offer. For example, **Na Gradu** draws its inspiration from Alpine, Pannonian and Mediterranean cultures to offer guests a delicious discovery of different Slovenian culinary traditions.

Close to the Austrian and Hungarian border, it is in Murska Sobota that the chef at **Rajh** unveils cuisine inspired by his mother's and grandmother's recipes, where local products give rise to dishes full of delicacies. On the opposite side, on the border with Italy, where the town of Dol pri Vogljah is located, **Ruj** and its chef take their guests on a tasty journey to the heart of karst traditions.

Since 1997, the Bib Gourmand distinction has been awarded to good restaurants that offer a complete quality menu (starter, main course and dessert) at a reasonable price (maximum 35 euros in Slovenia).

Finally, no less than 37 establishments were awarded a Plate. Created in 2016, the Plate is a distinction awarded to restaurants whose cuisine has seduced our inspectors and deserves to be recommended.

The complete selection of the MICHELIN Guide Slovenia 2020 can be found on the MICHELIN Guide website www.guide.michelin.com from June 16, 2020.

The MICHELIN Guide Slovenia 2020 in figures:

- 1 two-star restaurant;
- 5 one-star restaurants;
- 9 Bib Gourmand restaurants;
- 37 Plate restaurants.

About Michelin:

Michelin is dedicated to sustainably enhancing its clients' mobility. A leader in the mobility sector, Michelin designs, manufactures and distributes tyres best suited to its clients' needs and uses, as well as services and solutions to improve mobility efficiency. Michelin also offers its clients the opportunity for unique experiences during their trips and travels. In addition, Michelin develops high-tech materials for use in a number of sectors. Based in Clermont-Ferrand, Michelin is present in 170 countries, employs more than 127,000 people and operates 69 tyre plants, which together produced approximately 200 million tyres in 2019. (www.michelin.com).

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