

JRE
JEUNES RESTAURATEURS

RESTAURANT GUIDE
SLOVENIA
2023/24





Stay up to date with the latest gastronomic trends.

Do you want to keep up with the latest gastronomic developments, our latest JRE-Jeunes Restaurateurs restaurants, and the hottest culinary trends? Our JRE-Inside+ members have access to our exclusive content and will never miss out on the latest news in the exciting world of high-end hospitality.

Who are our talented top Chefs?

Dive into the culinary backgrounds of our talented Chefs and scratch beneath the surface to find out what makes them tick.

Our JRE-Inside+ members can get to know our Chefs on a more personal level, find out what ingredients they like to use and what inspires them to create their culinary masterpieces.

Exclusive discounts, offers & more...

JRE-Inside+ members receive a personalized member card. Your JRE-Insider+ card will give you discounts on exclusive JRE events, and you will be rewarded with a special treat on the anniversary of your membership. Just scan your personal member card at any JRE restaurant to enjoy special offers. You can even create a list with all your favourite fine-dining spots, to visit again later or share with your friends.

KAZALO

Index

4	Uvodni pozdravi / Welcoming statements
10	Člani / Members
54	Častni člani / Membre d'Honneur
60	Nacionalni projekti / National projects
74	Partnerji / Partners
97	Zemjevid / Map

Dobrodošli v JRE-Jeunes Restaurateurs

Welcome to JRE-Jeunes Restaurateurs

V JRE-Jeunes Restaurateurs vas vabimo, da skupaj z nami pobrsbate po najbolj neverjetnih gurmanskih kuhinjah z vsega sveta. Vsakič, ko obiščete kate-rega od naših vrhunskih gostinskih lokalov boste izkusili neskončno strast naših kuharjev do vrhunske kulinarične popolnosti. Poleg tega lahko v vseh JRE restavracijah pričakujete edinstveno in toplo vzduš-je, prav tako pa so vsi člani skupine JRE-Jeunes Re-staurateurs zavezani varovanju svojega "terroira". To pomeni, da strežejo sveže, regionalne sestavine, pridobljene na lokalnih kmetijah, z najvišjo stopnjo kakovosti. JRE vam ponuja 375 povezanih vrhun-skih restavracij in 160 udobnih hotelov, ki jih lahko

spremenite v svojo naslednjo kulinarično destinaci-jo. Dodaten kulinarični navih pa lahko najdete tudi v naši ekskluzivni reviji Passion, kjer boste našli oku-sne recepte in nasvete naših JRE kuharskih mojstrov. Veselimo se srečanja z vami v naših restavracija, kjer vas bomo navdušili z izjemno gastronomsko izkušnjo. Bon appétit!

Daniel Lehmann,
predsednik združenja JRE



We invite you to browse some of the most incredi-ble gourmet cuisines from around the world with us, here at JRE-Jeunes Restaurateurs. Whenever you visit one of our fine-dining spots, you will experience the never-ending passion for the ultimate culinary perfection of our chefs. In addition to this, you can expect a unique and warm atmosphere in all of our restaurants. Every JRE-Jeunes Restaurateurs member is committed to safeguarding their "terroir". This means serving fresh, regional ingredients sourced from local farms, with the highest level of quality.

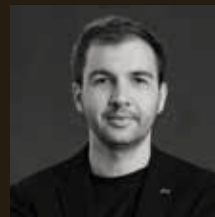
JRE offers you 375 affiliated high-end restaurants and 160 comfortable hotels to turn into your next culinary destination. If you feel like taking in some extra inspiration, you can read our exclusive Passi-on magazine. It's filled with mouth-watering reci-pes and tips from our JRE chefs. We look forward to greeting you at one of our restaurants soon to amaze you with an outstanding gastronomic expe-rience. Bon appétit!

Daniel Lehmann,
JRE president

International board



Daniel Lehmann
JRE president



Gašper Puhan
JRE vice president



Daniel Canzian
JRE vice president



Hans van Manen
CEO

Welcoming statement

Welcome to JRE-Jeunes Restaurateurs



Kot podpredsednik združenja JRE je zame izjemna čast, da kot predstavnik majhne države, kot je Slovenija, aktivno sodelujem pri oblikovanju največjega gastronomskega združenja v Evropi. Naša strast do vrhunske kulinarike nas poganja in nas povezuje kot družino izjemnih posameznikov, ki smo zavezani varovanju lokalnih terroirov in zagotavljanju najvišje kakovosti sestavin. Ponosni smo na naše vrhunske gostinske lokale in projekte, ki navdušujejo tudi najbolj zahtevne gurmane.

Delovanje združenja ne bi bilo mogoče brez naših pomembnih partnerjev, ki nam omogočajo skupno izražanje ter prepoznavanje močnih vezi med nami. Skupaj gradimo trdne temelje za prihodnost in ustvarjamo nepozabne kulinarične izkušnje, ki bodo goste popeljale v svet vrhunske kuhinje.

Veselim se prihodnosti JRE-Slovenija in JRE na evropskem ter širšem okolju, saj se naše združenje močno krepí in utrjuje svoj položaj na svetovnem gastronomskem zemljevidu. Skupaj s partnerji bomo še naprej razvijali nove ideje in inovativne projekte, ki bodo navdušili ljubitelje dobre hrane.

Hvala vam za vašo podporo in zavezanost in vam želim prijetno brskanje po našem katalogu. Vabljeni pa seveda, da nas obiščete v JRE restavracijah, kjer boste poslanstvo JRE ne le spoznali ampak tudi doživeli.

Gašper Puhan,
podpredsednik združenja JRE

As the Vice President of the JRE association, it is an exceptional honor for me, as a representative of a small country like Slovenia, to actively contribute to shaping the largest gastronomic association in Europe. Our passion for fine cuisine drives us and unites us as a family of exceptional individuals dedicated to preserving local terroirs and ensuring the highest quality of ingredients. We take pride in our top-notch dining establishments and projects that captivate even the most discerning gourmets.

The functioning of the association would not be possible without our important partners, who enable us to express ourselves collectively and recognize the strong bonds among us. Together, we are building solid foundations for the future and creating unforgettable culinary experiences that transport guests into the realm of exquisite cuisine.

I look forward to the future of JRE-Slovenia and JRE on a European and broader scale, as our association continues to strengthen and solidify its position on the global gastronomic map. Alongside our partners, we will continue to develop new ideas and innovative projects that will delight food enthusiasts.

Thank you for your support and dedication, and I wish you a pleasant exploration of our catalog. And, of course, you are invited to visit us at JRE restaurants, where you will not only get to know but also experience the JRE mission firsthand.

Gašper Puhan,
JRE Vice President

357

restavracij
restaurants

49

let tradicije
years of tradition

6.000

zaposlenih
employees

15

držav
countries

5 mio

gostov
guests

180


Michelin zvezd
Michelin stars


4.000

točk Gault&Millau
points of Gault&Millau

Dobrodošli v JRE-Slovenija

Welcome to JRE-Slovenia

 JRE-Slovenia

 jre_slovenija



Dragi prijatelji, gostje, partnerji, drage kolegice in kolegi gostinci.

Jeunes Restaurateurs ni zgolj združenje več kot 350 mladih gostincev iz celotne Evrope, ki nas povezuje strast in talent. JRE je več kot to. JRE je družina. Družina izjemnih posameznikov, prijateljev, ki nas družijo ta neverjetna predanost do gostov, ki vstopajo v naše gostilne in restavracije. Prefinjen občutek za surovine, skrb za okolje, čut do sočloveka ter to vsakodnevno iskanje novega. To so dejstva, ki nas opisujejo in dokazujejo, da je naša vizija, naša strast, pravi recept, da lahko uspešno plujemo naprej tudi v nemirnih vodah.

Združenje JRE-Slovenija je močnejše iz leta v leto. V našo skupnost vstopajo pomembni partnerji, izobraževalne ustanove in združenja, ki so v nas prepoznali močno vez za skupno izražanje. V naši branži puščamo močan pečat in prav veselim se naše skupne prihodnosti.

Vstopite v našo družino tudi vi skozi vsebino, ki vas čaka na naslednjih straneh. Vsi člani skupaj s partnerji vas seveda z veseljem in z odprtimi rokami pričakujemo tudi v naših gostilnah in restavracijah. Dober tek!

Grega Repovž,
predsednik JRE-Slovenija

Dear Friends, Guests, Partners and Fellow Restaurateurs,

JRE-Jeunes Restaurateurs (JRE) isn't just an association of more than 350 young restaurateurs from all over Europe who are united by passion and talent, it is more than that. JRE is a family. A family of exceptional individuals and friends who are united by their incredible dedication to the guests who visit our restaurants as well as a refined sense for raw materials, care for the environment, a sense for fellow humans and the daily search for something new. These are the facts that describe us and prove that our vision and passion is the right recipe for us to sail forward successfully even in stormy waters.

The Slovenian JRE Association is getting stronger by the year. Our community includes important partners, educational institutions and associations that have recognised in us a strong bond for joint expression. We are making a strong mark in our industry and I'm very much looking forward to our future together.

You, too, can join our family through the content that awaits you on the following pages.

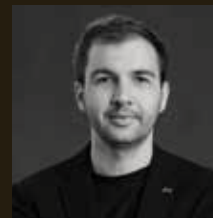
Of course, all members and partners welcome you with open arms in our restaurants. Bon appétit!

Grega Repovž,
JRE-Slovenia president

Nacionalni upravni odbor



Grega Repovž
predsednik JRE-Slovenija



Gašper Puhan
član upravnega odbora



Marko Pavčnik
član upravnega odbora

ČLANI

Members

LEGENDA

Key



Kapacitete - pokrite
Capacity - inside



Nastanitev
Accommodation



Psi dovoljeni
Dogs permitted



Kapacitete - zunaj
Capacity - outside



Dostopno za invalide
Wheelchair accessible



Kulinarične delavnice
Culinary workshops



Catering
Catering



Michelin zvezdica
Michelin star



Michelin
Bib Gourmand



Michelin zelena zvezdica
Michelin green star



Gault&Millau

DAM Boutique hotel & restaurant

Uroš Fakuč



G&M 16



Chef Uroš Fakuč z neizmerno strastjo do ustvarjanja vedno novega in boljšega kreira moderno mediteransko kuhinjo, ki sledi svetovnim kuharskim trendom, a obenem spoštuje tradicijo. Prisega na avtentičnost najboljših sestavin, po možnosti lokalnih, in na originalne okuse, ki jih z le nekaj premišljenimi dodatki povzdigne v eksplozijo čistega užitka. Z občutkom za lepoto in estetiko, ki se izraža tako na krožniku kot v ambientu, si je omisilil tudi butične, romantične, komfortne sobe, ki tako kot prenovljena restavracija nudijo gostu modernizem sodobnih trendov, a obenem toplo domačnost.

With his immense passion for creating, time and again chef Uroš Fakuč produces new and improved modern Mediterranean cuisine, which follows global food trends whilst at the same time respecting tradition. He swears on the authenticity of using the best ingredients – locally produced where possible – as well as original flavours which, with just a few ingenious additions, are elevated into an explosion of pure enjoyment. With a feeling for beauty and aesthetics, which are reflected in both the food and the ambience, chef Uroš Fakuč also set about creating boutique, romantic and comfortable rooms which, as is the case in the renovated restaurant, offer guests the modernism of contemporary trends combined with warm hospitality.



Vinka Vodopivca 24
5000 Nova Gorica
+386 (0)5 33 31 147
info@restavracija-dam.si
restavracija-dam.si



Restavracija Dam
 dam_boutique_hotel_restaurant



Danilo gostilna & vinoteka

Nina Čarman



G&M 15,5



Danilo je restavracija z dolgoletno tradicijo. Dedek Danilo Kosmačin je leta 1961 kupil staro gostilno v Retečah, jo preimenoval v "Pri Danilu" in se podal na kulinarično pot, ki traja še danes. Njegova hči Vesna in njen mož Dušan sta prevzela lokal in ga spremenila v eno najboljših slovenskih restavracij. Nato sta jo leta 2016 prevzela Nina in Gašper Čarman, sestra in brat, ki uspešno družinsko podjetje vodita že tretjo generacijo. Kuhinjo Danilo danes vodi kuharska mojstrica Nina Čarman, ki uporablja sveže lokalne sestavine za krepitev ustvarjalnosti in vnašanje novih okusov.

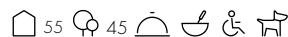
The story of Galerija okusov (Gallery of Flavours), which is located in a manor in a Baroque park in Novo Celje, originates from the passion of its owner, Gašper Puhan, who believes that food means socialising and enjoyment. He creates new dishes to match the exceptional range of wines on the wine list, which already exceeds over 500 different varieties, thus rounding off the complete culinary experience. Whilst being driven by the future, Gašper also reflects on the traditions of the past. Genuinely local ingredients and a talented team, together with a global approach to cuisine, enrich the restaurant's flavours.



Reteče 48
4220 Škofja Loka
+386 (0)4 51 53 444
info@danilogostilna.si
danilogostilna.si



 Danilo - gostilna & vinoteka
 danilogostilna



Galerija okusov

Gašper Puhan



G&M 16



Zgodba, postavljena v baročni park dvorca Novo Celje, izhaja iz strasti lastnika Gašperja Puhana, ki verjame, da je kulinarika druženje in užitek. Ustvarjanje novih kreacij s povezovanjem izjemne vinske karte, ki že presega 500 etiket, je tisto, kar zaokroži celovito kulinarično doživetje. Vodilo je prihodnost, ki se ozira na izročilo preteklosti. Iskrenost lokalnih surovin in talentirane ekipe, skupaj z globalnimi kulinaričnimi pristopi, bogatijo okuse Galerije.







The story of Galerija okusov, which is located in a manor in a Baroque park in Novo Celje, originates from the passion of its owner Gašper Puhan, who believes that food means socialising and enjoyment. Creating new dishes to match with the exceptional range of wines on the wine list, which already exceeds over 500 different kinds, rounds off the complete culinary experience. Whilst being driven by the future Gašper also reflects on the traditions of the past. Genuinely local ingredients and a talented team, together with a global approach to cuisine, enrich the restaurant's flavours.



Novo Celje 9
3301 Petrovče
+386 (0)3 16 57 605
info@galerijaokusov.si
galerijaokusov.si



 Galerija okusov
 galerijaokusov

 40-120  120    



Gostilna Mahorčič

Ksenija & Martin Mahorčič



G&M 15,5




Slovensko kulinarično posebnost je mogoče okusiti na obrobju Krasa in Brkinov, kjer Ksenija in Martin uporabljata najboljše iz obeh kuhinj. Brkini in Kras ponujajo dragocen zaklad kulinarčne tradicije in ta se v hiši uporablja kot izhodišče za sodobnost. Jedi so pripravljene s sezonskimi in teritorialnimi sestavinami malih pridelovalcev in proizvajalcev, z namenom ohranjanja njihovega obstoja ter ohranjanja zaupanje vase in v svoje občudovanja vredno delo. V gostilno, ki deluje že štiri generacije, je mogoče zaviti iz stičišča poti, ki vodijo v park Škocjanske jame in kobilarno Lipica ter na prečudovito slovensko obalo.

You can savour Slovenian culinary specialities on the edge of the Karst and Brkini regions, where the chefs and owners of Gostilna Mahorčič, Ksenija and Martin, use the best of both kinds of cuisine. The Karst and Brkini regions offer precious treasures of culinary traditions, which are used in the restaurant as a foundation for contemporary creations. Food is prepared using seasonal and locally produced ingredients from small growers and producers with the aim of helping to preserve their existence and the confidence in their admirable work. You can reach the restaurant, which is now run by the fourth generation of the Mahorčič family, from the meeting point of the routes that lead to the Škocjan Caves Park, the Lipica Stud Farm and the wonderful Slovenian coast.

Rodik 51
6240 Kozina
+386 (0)5 68 00 400
+386 (0)4 16 79 588
info@gostilna-mahorcic.si
rundictes.si



 Gostilna Mahorčič
 ksenijakm



Gostilna pri Lojzetu

Sara Kavčič



G&M 17,5





Gostilna Pri Lojzetu, ki se nahaja v dvorcu Zemono iz 17. stoletja, je sinonim za odlično hrano in gostoljubje. Chef Tomaž Kavčič, pionir slow-food kuhinje v Sloveniji, ustvarja jedi s preprostostjo, spoštovanjem tradicije ter na osnovi sezonskih svežih sestavin regije. Sara Kavčič, njegova hči, ki je že peta generacija v restavraciji, vodi zunanji del hiše in se z veseljem posveča strežbi ter s ponosom predstavlja jedi svojega očeta. Restavracija ponuja à la carte in različne degustacijske menije, s številnimi inovativnimi pristopi k tradicionalnim jedem. Gostilna je priljubljena lokacija za poroke in druge zasebne dogodke.






The Restaurant Pri Lojzetu, located in the 17th-century Zemono Castle, is synonymous with excellent food and hospitality. Chef Tomaž Kavčič, a pioneer of slow-food cuisine in Slovenia, creates dishes with simplicity, respect for tradition, and based on seasonal fresh ingredients from the region. Sara Kavčič, his daughter and the fifth generation in the restaurant, manages the front of the house and happily dedicates herself to service while proudly presenting her father's dishes. The restaurant offers à la carte and various tasting menus with numerous innovative approaches to traditional cuisine. It is a popular venue for weddings and other private events.



Dvorec Zemono
Zemono 7
5271 Vipava
+386 (0)5 36 87 007
+386 (0)4 07 77 726
zemono@zemono.si
www.zemono.si



 Gostilna pri Lojzetu Dvorec Zemono
 dvorec_zemono

 55-180  55-180   



Gostilna Rajh

Leon Pintarič



G&M 15,5



Gostilna Rajh je sinonim za vrhunsko kulinarično doživetje, ki ga ustvarja Leon Pintarič, član pete generacije Rajhových gostilničarjev. Znanje, ki ga je pridobil od svoje babice in mame Tanje Pintarič, se odraža v njegovi kulinarični strokovnosti. Gostilna Rajh ponosno sodeluje z lokalnimi proizvajalci, ki jim zagotavljajo sveže sestavine za tradicionalne in inovativne prekmurske specialitete. Mladostna energija vsake nove generacije je prekmursko kuhinjo povzdignila na kulinarične višave. Kljub spremembam, ki jih prinaša čas, Gostilna Rajh ostaja zvesta svojemu izročilu, enaka v starih in novih časih hkrati.

Gostilna Rajh is synonymous with an exceptional culinary experience created by Leon Pintarič, a member of the fifth generation of Rajh's innkeepers. The knowledge he gained from his grandmother and mother, Tanja Pintarič, is reflected in his culinary expertise. Gostilna Rajh proudly collaborates with local producers, ensuring fresh ingredients for traditional and innovative Prekmurje specialties. The youthful energy of each new generation has elevated Prekmurje cuisine to culinary heights. Despite the changes brought by time, Gostilna Rajh remains faithful to its heritage, embracing the old and the new simultaneously.

Bakovci, Soboška ulica 32
9000 Murska Sobota
+386 (0)2 54 39 098
info@rajh.si
rajh.si



 Gostilna Rajh
 gostilnarajh



Gostilna Rakar

Boštjan Rakar



G&M 14,5



Umirjenost podeželja gostoljubno vabi na obisk. Gostilna Rakar je hiša, kjer ste lahko nekaj ur ali pa nekaj dni. Saj zato je poleg tudi naš hotel. Vodi nas kreativnost, igrivost, ljubezen, a tudi različnost, treh generacij Rakarjev, ki delamo skupaj. Krožniki odražajo strast, močan karakter, zapeljivo nežnost, vse na podlagi svežine in lokalnosti. Nabiramo gobe, sadimo zelenjavo, pomagamo v sirarni ..., uživamo, ker vemo, kakšne surovine imamo. In ob vsem tem radi povabimo še v našo bogato vinsko klet. Vino je naš hobi, strast in tudi del posla.

The tranquillity of the countryside warmly welcomes you to Gostilna Rakar, a place where you can spend a few hours or, since our hotel is right next door, even a few days. We are driven by creativity, playfulness and love, as well as the diversity of the three generations of the Rakar family working together. Our food reflects our passion, strong character and appealing tenderness – all of which are based on freshness and the use of local ingredients from local suppliers. We pick mushrooms, grow vegetables, help in the dairy and more. In short, we enjoy ourselves because we are aware of the quality of the raw ingredients we use. In addition to all of this, we like to invite guests into our well-stocked wine cellar. Wine is our hobby and passion, as well as being part of our business.

Gorenje Ponikve 8
8210 Trebnje
+386 (0)7 34 66 190
info@rakar.si
www.rakar.si



📍 gostilna_rakar



Gostilna Repovž

Sabina & Grega Repovž



G&M 16



Tipična slovenska gostilna, polna topline in spominov. Z živim šankom in pogrjnjenimi mizami. "Za dobre duše in radovedne želodce" vas bo pozdravil napis pri vhodu. Z močno ukoreninjeno tradicijo in nenehnim iskanjem novega želimo ponesti naše okolje v svet. Navdih okolja in ljudi ter pestrost bogastva dolenjske zemlje nam dajejo možnost, da ustvarjamo kuhinjo s podpisom.

A typical Slovenian restaurant full of warmth and memories with a manned bar and laid tables. The sign at the entrance reads 'For kind souls and curious stomachs'. With a strongly rooted tradition, together with an ongoing search for innovation, Gostilna Repovž's desire is to take its environment to the outer world. The inspiration of the surroundings and people, as well as the diverse richness of the Dolenjska region, provides the conditions for the restaurant's signature cuisine.



Šentjanž 14
8297 Šentjanž
+386 (0)7 81 85 661
info@gostilna-repovz.si
www.gostilna-repovz.si



 Gostilna Repovž
 gostilnarepovz



Grič

Luka Košir



G&M 17





Le 20 kilometrov iz Ljubljane je v horjulskih hribih brunarica, v njej pa vrhunska restavracija, v kateri mladi chef Luka Košir ponuja svoje kreativne jedi dobesedno z njive na krožnik. Narava naokrog je s kančkom vloženega truda človeških rok radodarna, chef Luka pa pozna divje rastline, uporablja tradicionalne in moderne metode shranjevanja, od kisanja, soljenja, sušenja, prekajevanja, fermentiranja do marmelad, kompotov domačih žganic. Živila, 80 odstotkov sadja in zelenjave pridelajo na lastni kmetiji, shranjujejo v polni zrelosti in jih ponudijo v mesecih, ko tega v naravi ni.

Just 20 kilometres from Ljubljana in the hills above Horjul, Gostišče Grič is located in a log cabin in which the young chef Luka Košir offers dishes created using ingredients literally from the field to the plate. The nature in the surroundings, together with the effort invested by human hands, is generous, and chef Luka complements it through his knowledge of wild plants, use of traditional and more modern methods of preserving – from pickling, salting, drying, smoking and fermenting to making jams and homemade spirits. Eighty percent of the fruit and vegetables used at Gostišče Grič comes from its own farm and is carefully stored while at the perfect stage of ripeness so it can be offered in those months when it is not in season outdoors.



Šenjišot nad Horjulom 24d
1354 Horjul
+386 (0)4 12 56 990
+386 (0)1 75 40 128
info@gric.si
www.gric.si



 Grič
 gric_restaurant



Hiša Linhart

Uroš Štefelin & Marcela Klofutar



G&M 15,5

Ekipa je od leta 2013 ustvarjala v podeželski Vili Podvin, kjer so bili za svoje delo nagradjeni z Michelinovo zvezdico (2020, 2021) in z zeleno Michelinovo zvezdico za trajnost (2021). Od decembra 2021 pa se je ekipa preselila v Hišo Linhart v najslajše mesto v Sloveniji – v Radovljico, kjer so za svoje ponovno pridobili Michelinovo zvezdico (2022) kot tudi zeleno Michelinovo zvezdico za trajnost. Z restavracijo, hotelom in kuharsko šolo še skrbijo za povezovanje v destinaciji, raziskovanje tradicije in ohranjanje za prihodnost. Povezovanje je vodilo delovanja ekipe. Omogoča nam stalno raziskovanje, razvoj, izobraževanje.

The team previously worked and created in the rural Vila Podvin from 2013 until November 2021. They were awarded a Michelin Star in 2020 and 2021; in 2021 they also got a Green Michelin Star for Sustainability. In December 2021 the entire team moved to Hiša Linhart in to the sweetest city in Slovenia in Radovljica, where they gained another Michelin star (2022) and also a Michelin star for sustainability. With the restaurant, hotel and cookery school, they continue to focus on connecting in the local area, researching tradition and preserving it for the future. Connecting is the guiding principle of our team's work. It enables us to continuously research, develop and learn.

Mošnje 1a
4240 Radovljica
+386 (0)8 38 43 479
info@hisalinhart.si
www.hisalinhart.si



f Hiša Linhart, restavracija & hotel
@ hotellinhart



Hiša Raduha

Filip & Kristina Breznik





Hiša Raduha je svojim prvim gostom odprla vrata že leta 1875. Danes v hiši ustvarja družina Breznik, ki hiši daje tako čutno kot srčno noto. Redkokje jedi in stvari, ki jim tradicija daje navdih, tako izvirno dopolnjuje sodobni navdih. V Hiši Raduha boste našli preplet hrane, arhitekture, narave in tradicije. Doživeli zgodbo trajnostnega in kulturnega turizma, ki spoštuje preteklost in hkrati skrbi za prihodnost.

Hiša Raduha opened its doors to its first guests in 1875. Today, the Breznik family works in the house, giving it a sensual and heartfelt touch. Rarely have dishes and things inspired by tradition been so initially complemented by modern inspiration. At Hiša Raduha you will find an interplay of food, architecture, nature and tradition. Experience the story of sustainable and cultural tourism, which respects the past while looking to the future.



Luče 67
3334 Luče
+386 (0)3 83 84 000
info@raduha.com
www.raduha.com



 Hiša Raduha
 hisa_raduha



JB restavracija

Nina & Tomaž Bratovž



G&M 16,5





Restavracija JB je prva slovenska restavracija, ki se je že pred leti uvrstila na prestižni seznam World's 50 Best Restaurants, predvsem pa je manifestacija sanj chefa Janeza Bratovža, pionirja sodobne kulinarike pri nas, ki je jedce že pred leti seznanil s konceptom preobrazbe prvovrstnih lokalnih sestavin v nepozabne jedi. Za izjemen uspeh restavracije so zaslužni vsi člani družine Bratovž, bogato tradicijo pa postopoma že prevzemata sin Tomaž, desna roka v kuhinji, in hči Nina, ki kot sommelierka tretje stopnje skrbi tudi za odlično vinsko ponudbo.

JB Restaurant is the first Slovenian restaurant to make it onto the prestigious World's 50 Best Restaurants list, and, more importantly, it's the manifestation of chef Janez Bratovž's dreams. The pioneer of modern Slovenian cuisine has dedicated his life to enriching people's lives by preparing unforgettable dishes from quality local ingredients. The success of JB Restaurant derives from the hard work of every member of the Bratovž family, and its undoubtedly bright future lies in the hands of Tomaž, the son and right-hand man in the kitchen, and Nina, the daughter and advanced sommelier.

Miklošičeva 19
1000 Ljubljana
+386 (0)1 43 07 070
info@jb-slo.com
www.jb-slo.com



 Restavracija JB
 jbrestavracija



Miza za štiri

Maja Miška in Jure Brložnik



G&M 15





Miza za štiri je najmanjša, a hkrati najbolj edinstvena restavracija v Sloveniji. Začela se je kot ena miza s štirimi stoli, danes pa tam najdemo tri mize. Maja in Jure sta brez izkušenj v gostinstvu pogumno uresničila svoje sanje ter ustvarila prijetno vzdušje. Jure, samouk kuhar in perfekcionista, stremi k čistemu okusu in estetiki. Filozofija restavracije temelji na preprosti ideji - vsaka sestavina v jedi mora biti izražena in začutena. Miza za štiri se nahaja v čudoviti vasici Zgornja Polskava, 15 km južno od Maribora, obdana z majhnimi vinogradi in kmetijami. Uživate v izjemnih okusih ter spretno izbranih slovenskih in mednarodnih vinih v tem skritem kotičku kulinaričnega užitka.

Miza za štiri is the smallest yet most unique restaurant in Slovenia. It started with just one table and four chairs, but now it boasts three tables. Maja and Jure fearlessly pursued their dreams and created a delightful atmosphere, despite their lack of experience in the hospitality industry. Jure, a self-taught chef and perfectionist, strives for pure taste and aesthetics. The restaurant's philosophy is based on a simple idea - every ingredient in a dish must be expressed and savored. Table for Four is located in the charming village of Zgornja Polskava, 15 km south of Maribor, surrounded by small vineyards and farms. Indulge in exceptional flavors and expertly selected Slovenian and international wines in this hidden corner of culinary pleasure.



Mariborska ulica 17
2314 Zgornja Polskava
+386 (0)7 04 34 040
info@mizazastiri.si
mizazastiri.si



 Miza za štiri
 miza.za.stiri



Ošterija Debeluh

Jure Tomič



G&M 17,5





Podžejska gostilna, v kateri je gostoljubje glavna začimba. Iz očetovega roštilja, ki je še vedno glavni štedilnik v Debeluhovi kuhinji, je Jure Tomič naredil haute cuisine. Ko se spogleduje s svetovnimi trendi, ve, kje je doma, pozna svoje prednike in svoje podnebje, ceni svoje goste, ki jim ponuja le najboljše, sveže in lokalno, vse to pa na svoj, prijeten, vesel, sproščen, pristen in prijateljski način. Nova kuhinja, toda na starem, odprtem ognju.

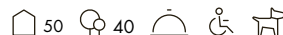
A country restaurant where hospitality is the main spice! From his father's grill, which to this day is still the main oven in the kitchen of Ošterija Debeluh, Jure Tomič has created haute cuisine. Whilst flirting with world trends, Jure also realises where his home is. He is aware of his predecessors and the local climate, values his guests and offers them only the best dishes made from fresh and local ingredients – and all of this in a pleasant, jolly, relaxed, genuine and friendly way. In short, nouvelle cuisine yet cooked up over a traditional open flame.



Trg izgnancev 7
8250 Brežice
+386 (0)7 49 61 070
+386 (0)4 16 34 830
info@debeluh.si
www.debeluh.si



 Debeluh Brežice
 osterijadebeluh



Restavracija Mak

David Vračko



G&M 17



Popolna predanost gostom in kuhanju. David Vračko ni običajen chef, pravzaprav je zelo drugačen in poseben. Ko pristopi k mizi, je bolj podoben rockerski zvezdi, toda ko ustvarja, je kuharski zvezdnik, ki ga je slovenski Gault & Millau proglasil za slovenskega chefa prihodnosti. Njegove kreacije so genialne, ne le lepe na krožniku, temveč izvrstne v okusu. Tukaj se čas ustavi, v Maku se nikomur (več) ne mudi.

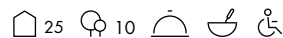
With his total devotion to guests and cookery, David Vračko is no ordinary chef, in fact he is different and special. When he approaches a table, he more resembles a rock star than a chef. However, when he is being creative in the kitchen, he is a cookery star who the Slovenian Gault & Millau culinary guide proclaimed as Slovenia's chef of the future. David Vračko's creations are genius, not only visually but also for their exceptional taste. At Restavracija Mak time stands still and, these days, no one is in a hurry to leave!



Osojnikova 20
2000 Maribor
+386 (0)2 62 00 053
info@restavracija-mak.si
www.restavracija-mak.si



 MaK
 makrestavracija



Restavracija Pavus

Marko Pavčnik



G&M 17



Chef Marko Pavčnik z ekipo ustvarja na čudovitem, majhnem gradu v Laškem, ki je sicer znano pivovarsko in termalno mesto. Jedi kreira z lokalnimi sestavinami in se prilagaja letnim časom. Prav posebno pozornost pa Marko daje divji hrani, saj je prepričan, da je ravno tu izvor novih okusov, ki spodbujajo nove ideje in izzive. V poletnem času vas bodo postregli na grajskem dvorišču s čudovitim razgledom na mesto, pozimi pa v toplem zavetju grajskega stolpa. Marko je bil v letu 2022 proglašen za chefa leta (Gault & Millau).

Chef Marko Pavčnik and his team create culinary excellence at the beautiful small castle atop a hill in Laško, which is otherwise known as a spa town and home to the Laško brewery. Dishes are prepared using local and seasonal ingredients. Marko devotes special attention to wild food, as he is convinced that such food is a source of new flavours which, in turn, are springboards for new ideas and challenges. During summer, meals can be enjoyed in the castle courtyard from where there is a wonderful view of the town, whilst in winter food is served in the warm shelter of the castle tower. Marko was named Chef of the Year in 2022 (Gault & Millau).

Cesta na Svetino 23
3270 Laško
+386 (0)3 62 00 723
info@pavus.si
www.pavus.si



PAVUS - Grad Tabor Laško
 pavus_lasko



50 100 Terasa da
Notranjost ne

Restavracija Pikol

Tadej Gašparin





Predvsem smo družina! Družina, ki je od samega začetka povezana s Pikolom. Naše vodilo je preprosto, radi dobro jemo, radi dobro pijemo, radi smo v dobri družbi, radi uživamo. Gostov ne vabimo, da bi se pri nas počutili kot (pri sebi) doma, ampak da postanejo – del naše družine. Vodilo naše kuhinje je pripraviti tradicionalne jedi, ki smo jim vdahnili duh sodobnega časa.

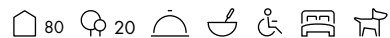
We are, above all, a family! A family that, from the very outset, has been connected to Pikol. Our guiding principle is simplicity – we like to eat well, drink well, be in good company and enjoy ourselves. We don't just invite guests to feel as if they are at Home, but rather for them to become a part of our family. The ethos of our kitchen is to prepare traditional dishes in which we have inspired the spirit of modern times.



Vipavska cesta 94
5000 Nova Gorica
+386 (0)5 33 34 523
+386 (0)4 16 87 251
info@pikol.si
www.pikol.si



 Pikol Lake Village
 pikolvillage



Restavracija Rizibizi

Tomaž Bevčič



G&M 15,5





Rizibizi je družinska restavracija modernega in inovativnega značaja, ki slovi predvsem po svojih številnih jedeh s svežim istrskim tartufom. Kuhinja je mediteranska, predstavljena na moderen način, s poudarkom na svežih ribah, saj restavracija v neposredni bližini morja na portoroški promenadi očara z romantičnim pogledom na Piranski zaliv, Ribogojnico Fonda in Sečoveljske soline.

Rizibizi is a modern and innovative family-run restaurant, which is famous for its numerous dishes made with Istrian truffles. The Mediterranean cuisine is presented in a modern way, with an emphasis on fresh fish. Its location close to the sea on the promenade in Portorož affords wonderful views of the Bay of Piran, the Fonda fish farm and the Sečovlje salt pans.



Obala 20
6320 Portorož
+386 (0)5 99 35 320
info@rizibizi.si
www.rizibizi.si



 Rizibizi
 rizibizirestaurant



Restavracija Strelec

Igor Jagodic



G&M 17





Restavracija Strelec, ki se nahaja v Ljubljanskem gradu ob vstopu v grajsko stavbo, je pod vodstvom Michelinovega chefa Igorja Jagodica postala ena najprestižnejših restavracij v Sloveniji. Chef Jagodic sledi načelom klasične francoske kuhinje, uporablja sodobne tehnike in lokalne sestavine. Poleg okusov je pomembna tudi estetika pri predstavitvi jedi. Igor Jagodic kuha le, kar mu je všeč, in uporablja le sezonsko zelenjavo, ki jo kupuje pri lokalnih dobaviteljih, vsaka njegova jed pa ni dovršena le v okusu ampak tudi v videzu.

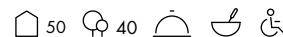
The Strelec Restaurant, located in Ljubljana Castle at the entrance to the castle building, has become one of the most prestigious restaurants in Slovenia under the guidance of Michelin-starred chef Igor Jagodic. Chef Jagodic follows the principles of classic French cuisine, using modern techniques and local ingredients. In addition to flavors, aesthetics are also important in presenting the dishes. Igor Jagodic cooks what he likes and uses only seasonal vegetables purchased from local suppliers, ensuring that each dish is not only exquisite in taste but also visually appealing.



Grajska planota 1
1000 Ljubljana
+386 (0)3 16 87 648
info@restavracija-strelec.si
restavracija-strelec.si



 Restavracija Strelec
 restavracija_strelec



Špacapanova hiša

Ago Špacapan



G&M 15,5





Restavracija Špacapanova hiša se že skoraj pol stoletja zavzema za promocijo in razvoj tradicionalne kraške kuhinje. Družinska restavracija je nastala leta 1973, ko je družina Špacapan prevzela staro vaško gostilno. Filozofija chefa in sommelierja Aga Špacapana je ustvarjati nekomplcirano kuhinjo z uporabo najboljših razpoložljivih sestavin. Gostom ponuja vrhunske jedi, ki najboljše predstavljajo kraško regijo.

For almost half a century, the restaurant Špacapanova hiša has been committed to promoting and developing traditional Karst cuisine. This family-run establishment dates back to 1973, when the Špacapan family took over the old village inn. Chef and sommelier Ago Špacapan's philosophy is to create uncomplicated cuisine using the best ingredients available. In doing so, he provides diners with top-quality dishes that best represent the Karst region.



Komen 85
6223 Komen
+386 (0)3 02 26 390
+386 (0)4 13 20 904
info@spacapan.si
www.spacapan.si



 Špacapanova hiša
 spacapanovahisa



TaBar

Jakob Pintar & Jurij Osole



G&M 14,5



Posebnost restavracije, ki slovi po največji izbiri odprtih vin v prestolnici, so manjši krožniki. Te lahko razumemo kot prigrizek ali pa kot jedi, ki jih delimo z omizjem. Lastnik Jurij Osole, ki je velik ljubitelj vin, že od samega začetka sledi ideji, da je TaBar kraj, kjer se srečajo tisti, ki si želijo okusno večerjo v spremljavi naravnega vina. Skupaj s izjemno talentiranim chefom Jakobom Pintarjem, ustvarjata team, ki vas bo v TaBarju navdušil z lahkotnimi jedmi, neverjetnimi detajli, vse skupaj v sozvočju z letnimi časi in v kombinaciji z najboljšim vinom v regiji.

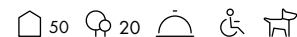
Tapas-style small dishes are a unique feature of TaBar, a restaurant renowned for having the largest selection of open wines in Slovenia's capital city. The dishes can be a light snack or food to be shared at the table. Since the very outset, the owner Jurij Osole, a wine enthusiast, had a passion to make TaBar a place where people can meet for a delicious dinner served with natural wines. Together with the highly talented chef Jakob Pintar, the team delights diners with light dishes featuring incredible details, all in harmony with the seasons and paired with the best wines in the region.



Ribji trg 6
1000 Ljubljana
+386 (0)3 17 64 063
info@tabar.si
www.tabar.si



Tabar
 tabarlj





ČASTNI ČLANI

Membres d'Honneur

Gostilna pri Lojzetu

Tomaž Kavčič



G&M 17,5

MdH

Chef Tomaž Kavčič je predstavnik četrte generacije Gostilne Pri Lojzetu, ki od leta 1997 domuje na dvorcu Zemono, je član Le Soste, Chaîne des Rôtisseurs, od vsega začetka aktivni član JRE, dobitnik JRE Innovation Award 2017/18, uvrščen med najboljših 100 chefov na svetu The Best Chef Awards, s ponosom predstavlja slovensko kulinariko in svoje kuharske tehnike na različnih kongresih in dogodkih doma in v tujini. Tomaž prisega na tradicijo, inovativnost, sezonske, lokalne sestavine. Toda na prvem mestu je vedno gost!

Chef Tomaž Kavčič is the fourth generation at Gostilna Pri Lojzetu, which since 1997 has been housed in Zemono Manor. He has been an active member of JRE from the very outset and was the recipient of the JRE Innovation Award 2017/18, and ranked among the 100 best chefs in the world at the 'Best Chef Awards'. He proudly presents Slovenian cuisine and his own culinary techniques at various conventions and events in Slovenia and further afield. Tomaž swears by tradition, innovativeness and seasonal and local ingredients. However, guests always come first!



Dvorec Zemono
Zemono 7
5271 Vipava
+386 (0)5 36 87 007
+386 (0)4 07 77 726
zemono@zemono.si
www.zemono.si

Gostilna pri Lojzetu Dvorec Zemono
 dvorec_zemono

55-180 55-180



Hiša Franko

Ana Roš & Valter Kramar



G&M 18

MdH

Stisnjena med pogorji kobariskega Stola in skrivnostnega Matajurja, s pogledom na mogočne vedute vršacev Julijskih Alp, živi Hiša Franko. Danes slovi po nenavadni, ustvarjalni kuhinji in veličastni kombinaciji vina in hrane. Pri pripravi jedi sledi starodavnim izročilom kobarških planin in furlanske nižine. Vračanje k zemlji!

Hiša Franko is located between Kobarid's Mount Stol and mysterious Matajur, with a view of the mighty landscape of the Julian Alps. Today it is famous for its imaginative, creative cuisine and magnificent combination of food and wine. Dishes are prepared following the ancient traditions of Kobarid's mountain pastures and the Friulian lowlands. A return to the earth!



Staro Selo 1
5222 Kobarid
+386 (0)5 38 94 120
info@hisafranko.com
hisafranko.com

Hiša Franko
 hisafranko

40



Gostilna Rajh

Tanja Pintarič


MdH

Časi se spreminjajo. Toda mi se trudimo, da ste Vi še vedno tako dobrodošli in tako zadovoljni kot v časih dedka in babice v stari Rajhovi gostilni na vasi! Tudi gostilna Rajh se spreminja. Vseeno pa ostaja ves čas in po svoje enaka, kot v starih in novih časih hkrati. Družinska tradicija se daljša in bogati, novo pomlajuje staro in mlado posluša izkušeno. "Dober tek!" vam zato gostoljubno voščimo kar tri generacije Rajhovih gostilničarjev!

Times are changing, however, at Gostilna Rajh we strive to ensure that guests are as welcome and satisfied as they were in our predecessors' era. Gostilna Rajh is also changing yet remains the same – as if in old and new times simultaneously! The family tradition is extending and being enriched, the new rejuvenates the old and the young listen to the experienced.



Bakovci, Soboška ulica 32
9000 Murska Sobota
+386 (0)2 54 39 098
info@rajh.si
rajh.si

 Gostilna Rajh
 gostilnarajh



G&M 15,5



NACIONALNI PROJEKTI

National projects



UJEMI ODSEV ŽIVLJENJA

Catch the reflection of life



"Skupaj spodbujamo zdrave navade, skrbimo za čisto okolje in ohranjamo Slovenijo lepo za prihodnje generacije."

Peter Čas
CEO Steklarna Hrastnik



Skupaj s partnerjem Steklarna Hrastnik, priznanim svetovnim partnerjem na področju razvoja in proizvodnje vrhunskih steklenih izdelkov, smo razvili steklenico JRE. Gre za prestižno, vrhunsko oblikovano ter hkrati ekološko in trajnostno stekleno embalažo, ki spoštuje kakovost slovenske vode iz pipe. Na ta način restavracije JRE ozaveščajo o pitni vodi v Sloveniji in zagotavljajo ustrezne informacije o tem, kakšno vodo pijejo in kakšne so njene značilnosti ter jo kombinirajo z vini in hrano.

JRE steklenica je bila nagrajena z Red Dot Product Design Award v letu 2023.

We developed the JRE bottle together with our partner Steklarna Hrastnik, a renowned global partner in developing and manufacturing world-class engineered glass products. The glass bottle is prestigious and superbly designed, while at the same time ecological and sustainable, thus respecting the quality of Slovenian tap water. By launching the JRE bottle, JRE restaurants are raising awareness of drinking water in Slovenia and providing relevant information about the kind of water and its characteristics, while pairing it with wines and food.

The JRE bottle was awarded the Red Dot Product Design Award in 2023.



"Together, we are promoting healthy habits, caring for a clean environment and keeping Slovenia beautiful for future generations."

Peter Čas
CEO Steklarna Hrastnik

SKODELICA ZA PLAČEVANJE RAČUNOV

Money bowl



KO SE ZDRUŽIJO UMETNOST,
BANČNIŠTVO IN VRHUNSKA
KULINARIKA

Keramična skodelica za plačevanje računov je nastala kot plod sodelovanja med Novo KBM, združenjem JRE in umetnico. Izdelana je v tehniki kintsugi, ki nas uči občudovati tisto, kar je nepopolno, in nas spodbuja k popravljanju poškodovanih predmetov. Razbiti deli skodelice so povezani z lepilom z zlatim prahom, kar daje izdelku še večjo vrednost in prinaša sporočilo o moči povezave.

WHEN ART, BANKING AND
FINE CUISINE COME TOGETHER

The ceramic money bowl, in which guests leave money or a credit card to pay their bill, is a collaboration between the Nova KBM, JRE Association and a sculptor. It is made using the Kintsugi technique, which teaches us to admire what is imperfect and encourages us to repair damaged objects. The broken parts of the bowl are joined together with glue containing golden dust, which gives the product added value and conveys the message about the strength of the connection.

MOČNEJŠI KOT KADARKOLI PREJ

*Kintsugi - umetnost dragocenih brazgotin
Več kot 400 let stara japonska umetnost kintsugi (zlato popravilo) ali kintsukuroi (zlato mizarstvo) je metoda popravila keramike, ki spoštuje edinstveno zgodovino izdelka, saj razbitin ne skriva ampak jih poudarja. Filozofija tega načina je, da sta razbitje in popravilo del zgodovine predmeta in ne nekaj, kar bi bilo treba prikriti. Kiparka Bojana Križanec je to globoko sporočilo vključila v skodelico, ki je bila posebej oblikovana za JRE in jo najdete v JRE restavracijah ob plačilu.*



STRONGER THAN EVER BEFORE

*Kintsugi - the art of precious scars
The 400+ year old Japanese art of kintsugi (golden repair) or kintsukuroi (golden joinery) is a pottery repair method that honours the artifact's unique history by emphasising, rather than hiding, breakage. As a philosophy, it treats breakage and repair as part of the history of an object, rather than something to disguise. The sculptor Bojana Križanec has integrated this profound message into a money bowl, specially designed for JRE.*

VINSKE ZGODBE 2022

Wine stories 2022

People are searching for good stories. We do not need the average ones.

John Denhof
CEO & President of Nova KBM

Vinske zgodbe so projekt premium partnerstva Nove KBM in JRE-Slovenija, kjer s spoštovanjem do poslanstva vinskih ustvarjalcev ustvarjamo zgodbe o talentu in strasti, ki povezujejo in širijo glas o kakovosti slovenskih vin po vsej Evropi. Vinske zgodbe 2022 smo zapisali skupaj z vinskimi kletmi Frešer, Guerilla, Puklavec Family Wines, Vina Herga, Istenič, Vino Kozinc.

Wine Stories is a premium partnership project between Nova KBM and JRE-Slovenia. The aim of the project is to create stories of talent and passion that connect and spread the word about the quality of Slovenian wines across Europe. Wine Stories 2022 was written together with the Frešer, Guerilla, Puklavec Family Wines, Vina Herga, Istenič and Vino Kozinc wineries.



JRE AKADEMIJA

JRE Academy



Akademija JRE je središče znanja, prakse in poglobljenih razprav, ki bi jih morali slišati vsi gostinci. Na konferenci, ki se je odvijala novembra 2022 v Thermani Laško, so se zbrali mednarodni in lokalni govorniki, ki so spregovorili o pomembnih temah, kot so trajnost, kadrovska strategija v gostinstvu, digitalizacija ter praktičnih modulih. Preko 160 udeležencev je pridobilo znanja, ki so jih lahko takoj po akademiji vključili v svoje delo.

The JRE Academy is a platform for knowledge sharing, practice, and in-depth discussions that all caterers should attend. The conference, which was held in November 2022 in Thermana Laško, brought together international and local speakers to discuss important topics such as sustainability, HR approaches in the hospitality industry, digitalization, as well as practical modules that equipped over 160 participants with skills they could immediately apply after the academy.





160

udeležencev
participants

17

predavateljev
speakers

6

praktičnih modulov
practical modules

4

okrogle mize in predavanja
round tables and lectures



BLACK & WHITE PIKNIK

Black&White picnic



Black&White je tradicionalni JRE dogodek, ki se odvija v družbi izbrane vrhunske kulinarike, obveznega Black&White dress code-a in vrhunskega ambianta na skrbno izbranih lokacijah. Koncept skozi leta ostaja nespremenjen - neponovljiva kulinarčna izkušnja namenjena izbrani družbi. V letu 2022 se je Black&White odvil kot edinstveno gala doživetje v obliki piknika na dvorcu Zemono.

Black&White is a traditional JRE event that takes place in the company of selected top-notch cuisine, mandatory Black&White dress code, and a sophisticated atmosphere at carefully chosen locations. The concept remains unchanged over the years - an unparalleled culinary experience for a selected company. In 2022, Black&White was held as a unique gala experience in the form of a picnic at the Zemono Mansion.



PARTNERJI

Partners





V Novi KBM so s Premium osebnim bančništvom predani vašim visokim ciljem. Paket Premium z vrhunskimi bančnimi storitvami vam nudi poslovanje s pomočjo osebnega bančnika v ločenih poslovnih prostorih ali na daljavo, letno 360-stopinjsko finančno svetovanje z izdelavo finančnega načrta ter številne ekskluzivne ugodnosti in doživetja, ki jih omogočajo Premium kartice Nove KBM. Stopite v kontakt z osebnimi bančniki in preizkusite Paket Premium prvih 6 mesecev brezplačno.

V partnerskem sodelovanju z JRE-Slovenija lahko imetniki Paketa Premium pričakujejo številne dodatne ugodnosti, kot so darila v JRE restavracijah ob plačilu s Premium karticami Nove KBM nad določenim zneskom, možnost udeležbe na MasterClass kulinaričnih delavnicah, prijetna druženja na vrhunskih kulinaričnih dogodkih in osebna srečanja s chefi.

www.nkbm.si/paket-premium

Through Premium personal banking, Nova KBM is committed to your ambitious goals. The Premium Bundle with high-end banking services provides you with the opportunity to conduct your business with the help of a personal banker at separate premises or remotely, and offers annual 360-degree financial advice, which includes the preparation of a financial plan, as well as numerous exclusive benefits and experiences provided by the Nova KBM Premium cards. Contact our personal bankers and try the Premium Bundle free of charge for the first 6 months.

In partnership with JRE Slovenia, the Premium Bundle holders can expect numerous additional benefits, such as gifts at JRE's restaurants when paying with Nova KBM Premium cards above a certain amount, and the opportunity to participate in culinary MasterClasses, to be a part of pleasant gatherings at top culinary events and to have personal meetings with chefs.



PAKET PREMIUM

Predani vašim visokim ciljem.



Nova KBM

nkbm.si/paket-premium

winterhalter®

Dom pomivanja kozarcev

VINSKI KOZARCI LJUBIJO WINTERHALTER

Odkrijte svet pomivanja kozarcev
z novim sistemom Winterhalter.
Kozarci: sijoči, čisti, brezhibni

UC serija + AT-Exellence-S

Pomivalni stroj za pomivanje
kozarcev UC serije in priprava
vode z obratno osmozo AT-
Exellence-S sta odlična rešitev
za pomivanje. Vaši kozarci bodo
brezhibni - zamudno in nehijsko
ročno poliranje je preteklost.



Winterhalter Gastronom d.o.o.

Pod jelšami 9, 1290 Grosuplje | Telefon: +386 (0)1 7863 445 | www.winterhalter.si | informacije@winterhalter.si



RADGONSKE GORICE

SINCE 1852

Ustvarjamo najlepše trenutke.

WWW.RADGONSKE-GORICE.SI

“Minister za zdravje opozarja: Prekomerno pitje alkohola škoduje zdravju!”

HRASTNIK 1860

TRANSFORMING GLASS PACKAGING INDUSTRY



e.bottle
smart solutions



SISTEM-PRO

Umetnost vrhunske
kulinarike se začne
v dobri kuhinji.

www.sistem-pro.si



Electrolux
PROFESSIONAL

AUTHORIZED PARTNER



Za oči in dušo.

Vaša WMF trgovina
za profesionalne kupce.

K₃₀
KOŽELJ WINES
HIŠA DOBRIH VIN / HOUSE OF GOOD WINE



WWW.KOZELJ.SI

Izberi. Okusi. Uživaj.

Neskončen izbor vin, žganih pijač in
vsega, kar sodi h kulinariki.

WMF Professional | AALT d.o.o., Hafnerjevo naselje 125, Škofja Loka
059 02 00 15 | info@aalt.si | www.aalt.si





Miele. Immer Besser.



Miele

Družinsko podjetje Miele vse od ustanovitve sledi sloganu
"Immer besser" – "Vedno boljši".

Stremi k stalnemu razvoju, napredku v skrbi za vse vpletene okrog sebe.
Zaposlenih, strank, družbe kot tudi okolja pri proizvodnji vrhunskih
gospodinjskih in profesionalnih aparatov.

Miele je sinonim za kakovostne in visokozmogljive gospodinjske aparate,
ki so mojstrsko izdelani, prijazni do okolja in obenem varčni.

Miele kakovost, ki postavlja nova merila že od leta 1899.



Since it was first established, Miele as a family business has followed the slogan
"Immer besser" – "Forever Better".

Miele strives for continuous development and advancement,
producing premium appliances with careful regard for all the parties involved:
its employees, customers, the community and the environment.
Miele is synonymous with high-quality and high-performance home appliances
which are exquisitely crafted, environmentally friendly, as well as economical.

Miele. Quality ahead of its time since 1899.

Miele Experience Center Ljubljana | Brnčičeva ulica 41g, Ljubljana Črnuče
Miele Experience Center Maribor | Bohova 2a, Hoče
www.miele.si



PREIZKUSIL SEM
NEŠTETO RECEPTOV.
**NA KONCU SEM
USTVARIL SVOJEGA.**



**VODA TI BO
POKAZALA
POT.**

Naravna mineralna voda, bogata
z magnezijem iz avstrijskih
globin. Močna kot vi.



**LOOKING FOR
A FORETASTE
OF CULINARY
HIGHLIGHTS?**



**GIVE AN EXTRAORDINARY
CULINARY EXPERIENCE.**

More than 350 restaurants
and hotels spread across
15 countries.





LOYALTY PROGRAM SEASONED TO MEET YOUR NEEDS.

Discover unique rewards, gifts,
events, offers, e-content and more.

BRING JRE TO YOUR HOME

Visit our new e-shop.



THIRST FOR DISCOVERY

A world of flavour



"We're united by a quest to share experiences of the exceptional."

Andrea Zito

CEO Swan Hellenic



More information

Swan Hellenic, the pioneer of cultural expedition cruising, has a history of innovating to explore in depth. Voyaging in elegant ice-class expedition ships across 7 continents, we take our guests to see what others don't. And they really see it, thanks to the seasoned guides and international experts who share their knowledge and insights every step of the way.

In harmony with this, we share our love of excellence, from the refined comfort and amenities on board to truly creative gourmet cuisine. Which is why we have partnered with JRE to bring some singularly talented chefs on board with us. Benefiting from the stimuli and encouragement to excel themselves, they create astonishing new expressions of the terroirs we explore. So you can live unforgettably in the moment.



MEDNARODNI PARTNERJI

International Partners



mastercard.



SWAN HELLENIC

MAIN PARTNER



HRASTNIK1860

ELITE PARTNERS



PRINCIPLE PARTNERS

NACIONALNI PARTNERJI

National Partners



PREMIUM PARTNER



ELITE PARTNERS



HRASTNIK1860



PARTNERS



KOŽELJ WINES



PREFERRED PARTNERS



WINE PARTNERS



MEDIA PARTNERS

VIR FOTOGRAFIJ

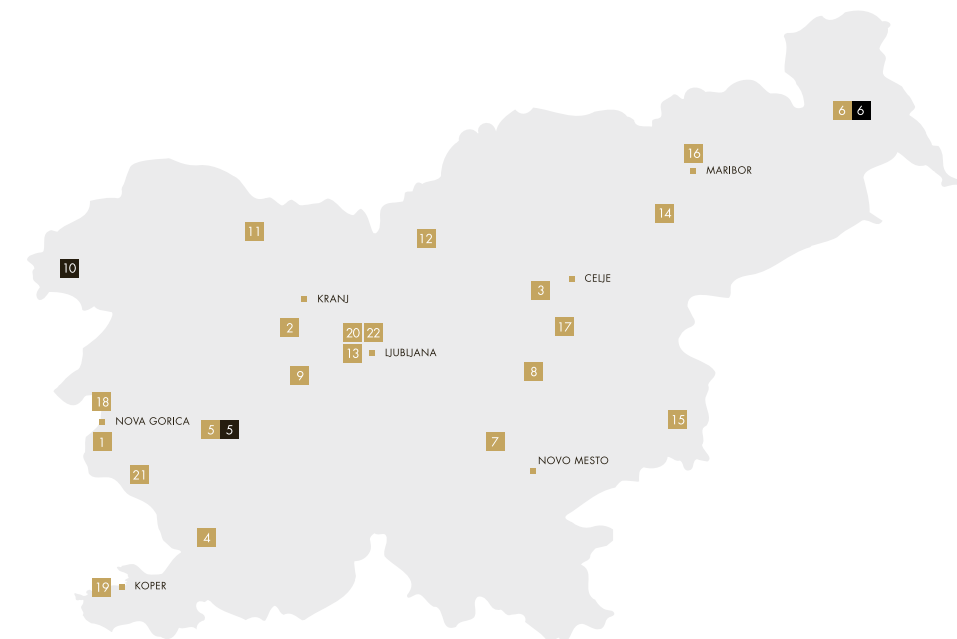
Photo source

Naslovna fotografija/Cover photo: Suzan Gabrijan
Dam Boutique hotel & restaurant: Dean Dubokovič, Rok Deželak
Danilo gostilna & vinoteka: arhiv restavracije
Galerija okusov: Rok Deželak
Gostilna Mahorčič: Dean Dubokovic
Gostilna pri Lojzetu: arhiv restavracije
Gostilna Rajh: arhiv restavracije
Gostilna Rakar: arhiv restavracije
Gostilna Repovž: arhiv restavracije
Grič: Suzan Gabrijan
Hiša Franko: arhiv restavracije
Hiša Linhart: arhiv restavracije
Hiša Raduha: arhiv restavracije
JB restavracija: Suzan Gabrijan
Miza za štiri: arhiv restavracije
Ošterija Debeluh: arhiv restavracije
Restavracija Mak: arhiv restavracije
Restavracija Pavus: arhiv restavracije
Restavracija Pikel: arhiv restavracije
Restavracija Rizibizi: arhiv restavracije
Restavracija Strelec: arhiv restavracije
Špacapanova hiša: arhiv restavracije
TaBar: arhiv restavracije

RESTAVRACIJE

Restaurants

1	DAM Boutique hotel & restaurant	Nova Gorica	stran/page 12
2	Danilo gostilna & vinoteka	Škofja Loka	stran/page 14
3	Galerija okusov	Novo Celje	stran/page 16
4	Gostilna Mahorčič	Rodik	stran/page 18
5	Gostilna pri Lojzetu	Zemono	stran/page 20/56
6	Gostilna Rajh	Bakovci	stran/page 22/58
7	Gostilna Rakar	Gorenje Ponikve	stran/page 24
8	Gostilna Repovž	Šentjanž	stran/page 26
9	Grič	Horjul	stran/page 28
10	Hiša Franko	Staro selo (Kobarid)	stran/page 57
11	Hiša Linhart	Radovljica	stran/page 30
12	Hiša Raduha	Luče	stran/page 32
13	JB restavracija	Ljubljana	stran/page 34
14	Miza za štiri	Zgornja Polskava	stran/page 36
15	Ošterija Debeluh	Brežice	stran/page 38
16	Restavracija Mak	Maribor	stran/page 40
17	Restavracija Pavus	Laško	stran/page 42
18	Restavracija Pikel	Nova Gorica	stran/page 44
19	Restavracija Rizibizi	Portorož	stran/page 46
20	Restavracija Strelec	Ljubljana	stran/page 48
21	Špacapanova hiša	Komen	stran/page 50
22	TaBar	Ljubljana	stran/page 52



Člani
Members

Častni člani
Membre d'honneur

I FEEL
SLOVENIA



MY WAY OF EXPERIENCING FLAVOURS OF NATURE.

Where sustainable principles meet authentic gastronomic flavours.

#ifeelsLOVEnia
#myway
#tasteslovenia
#sloveniagreen

www.tasteslovenia.si

 JRE-Slovenia

 jre_slovenija

info@jre.si

jre.eu