



AUTHENTIC FLAVOURS

Culinary Delights of the Green Karst





Granary in Žerovnica Villagers used it for the storage of wheat grain and flour, as well as to dry and store dry-cured meat products and fat.

A good meal for a good day!

Welcome, dear traveller, in the land of the Green Karst! Welcome in the land of unspoilt nature with all its vivacious surface and subterranean waters, which make its appearance ever-changing and its character untameable. Take your time and get a feel for the primeval nature of this land through every single of its dishes.

Forests, pastures and other natural features combined with a climate with very cold winters are the key ingredients of easily identifiable flavours and aromas of the culinary melting pot that is the area of the Green Karst. The plates are laden with all sorts of game from the shelter of spacious forests and authentic beef and lamb from intact pastures.

Fresh meat, in particular pork and sausages, is traditionally combined with vegetables previously stored to be used in the wintertime. These vegetables know how to put up a fierce fight against the enduring winters of this region and it thus comes as no surprise that they are also used independently in stews prepared in all sorts of different ways. Discover a variegated geography of flavours – from kohlrabi cooked in the Notranjska Region to potatoes cooked with sauerkraut in the Pivka region and in the Brkini hills.

The end of a meal is a perfect moment for aromatic flavours of the fruit, which local people know how to make into flavoursome spirits and juices, as well as sweet treats prepared according to our grandmothers' proven recipes.

Dear traveller, the cuisine of the Green Karst is about to welcome you with open pots. As an appetizer, we suggest you have a look at the pages of this booklet and for the main course visit one of the selected tourist farms and other establishments offering food and drinks.



The evergreen heroes of the old-school cuisine Cabbage, kohlrabi and potatoes - indispensable ingredients of many side dishes and one-course meals that are served throughout the year, but in particular in the wintertime.

Taste of the Wild

More than half of the Green Karst area is covered in forests, and the whole of it is intertwined with rivers, streams, as well as intermittent and artificial lakes. This is an untamed wilderness world that has been whetting people's appetite since the early days.

The menus of restaurants and some tourist farms now regularly feature different sorts of game - from deer, wild boar and bear, to small deer and a selection of freshwater fishes. And there is even more of what the generous nature has to offer: an abundance of mushrooms, berries, medicinal fruits and herbs, as well as Karst juniper berries.

RED DEER FILLET WITH CHANTERELLES

Cut a nicely seasoned red deer fillet into finger-thick pieces and lightly press them down with your hands. Cut the chanterelles into nicely sized pieces. Quickly sauté some slices of dry-cured ham on butter and set them aside on a plate. Sauté the meat on both sides, add chanterelles and stir-fry it all quickly. Add some salt and some good-quality cognac or juniper brandy and flambé it. Keep tossing the pan until all of the alcohol has burnt off. Serve with polenta.



Time your visit for the Dormouse Hunting Night, an event organized every October in the vicinity of Snežnik Castle for the start of the dormouse hunting season.



OVEN-ROASTED TROUT

Place a fresh, scaled and gutted fish on a greased baking tray, add pieces of onion, potatoes, carrots and any other vegetables. Add spices, such as thyme, marjoram, sage, coarsely chopped garlic, parsley - and put it all into the pre-heated oven. Ten minutes before the end, add cherry tomatoes, so they get warmed up nicely, but keep their shape and colour. Serve the fish on a plate together with the vegetables.



Welcome to the kingdom of mushrooms

Mushroom in soups and side dishes are used either fresh or have been dried and preserved to be used during the wintertime.

A great variety of fishes in the Green Karst

In the old days people around Cerknica Lake used to dry pikes, bleaks, carps and tenches to preserve them for the wintertime, whereas today the great majority of fish is eaten fresh, most of it being trouts bred at fish farms.

In touch with nature

Extensive forests and grassland offer an abundance of herbs and fruits, which are an essential part of traditional medicine.



Cut and Serve!

Even today, every self-respecting pantry is full of sausages, dry-cured hams, meat-stuffed pig or beef stomachs, bacon and other air-dried meat products. And whenever dried meat is served, any host is well aware that the cold cuts without cheese are just like sauerkraut without cracklings - without it there is something missing.



Tradition of making dry-cured ham
You will be served home-made dry-cured ham - cured for at least a year - in particular in the Pivka region and in the Brkini hills.

Harsh winters of the Notranjska Region remain the perfect backdrop for pork and sausages even today – meat does not go off because of the cold, it soaks up the salt nicely and it gets air-dried or smoke-dried in no time. And as for cheese-making, after decades of not being very popular, cheese is again becoming a regular part of the menus featuring home-made food, including fine cheese made of cow and sheep milk, as well as proper home-made cottage cheese. A large number of meat and dairy products originate in unspoilt pastures and are for this reason a speciality that people value very highly!



The white culinary delights of the Green Karst
Sheep cheese and albumin cheese are available at an increasingly large number of farms. Nanos cheese made of cow's milk, which has even received the Protected Geographical Indication status, can be bought at any well-stocked store.



OCVIRKOVKA - POTICA WITH A CRACKLING FILLING

Prepare flour, yeast, salt, sugar, an egg, water or milk and home-made cracklings. Knead all the ingredients into soft dough, roll it out flat and coat it with cracklings. Roll it into the potica shape and bake for 40 minutes at 180°C.



BLOOD SAUSAGES AND WHITE SAUSAGES

Both types of sausages are made of the same ingredients, the only difference being that in addition to rice, pot barley, salt, cooked pig's head meat, pepper, marjoram, cinnamon, mint, onions and intestinal fat, blood sausages also contain blood. They are often served together, especially on more festive occasions, such as wintertime holidays.

For a bite of fantasy make your way to one of the chosen farms or inns, where you will be able to see that cold cuts can be a main dish just as well.

Flour-based side dishes are the perfect accompaniment to the meat

LAMB IN A SAUCE WITH ŽLIKROFI

To make the dish more tasty use lamb parts that are considered of lesser quality (neck, rack, etc.). Chop the amount of onions that equals the weight of the meat and then braise them in fat. Add meat that you have cut into smaller pieces and diced ripe tomatoes and keep braising it until all of the water has evaporated and the meat has got a pleasant aroma and has turned chocolate brown. For the right dish consistency add half the amount of water and half of wine. Add salt and spices and let the dish cook slowly until the meat is tender.

Use eggs, flour and salt to knead firm dough that needs to rest in the refrigerator for at least half an hour. To make the filling, fry some chopped onions on fat together with a piece of finely cut pancetta. Let it cool off a little bit, then add mashed potatoes and an egg. Mix it and season with parsley and thyme. Roll out the dough, put small balls of the filling on top of it, coat some egg around the filling and shape them into žlikrofi. Cook them in boiling water for about 10 minutes.



Even in the old days, shepherds would tell you fresh lamb goes best with home-made polenta or žganci*.

Well, these days you have much more to choose from and dishes prepared from small cattle meat can be accompanied by žlikrofi (dumplings with potato filling), štruklji (rolled dumplings), mlinci (some sort of flatbread prepared by pouring hot water or soup over them), noodles or gnocchi. They all go exceptionally well with other meat dishes as well, whereas combined with different kinds of sauces or sweet toppings they are also popular as one-dish meals or deserts (plum dumplings, štruklji etc.).

A special chapter for lovers of meat and freshly prepared dishes from home-made flour.



POTATO OR WHITE POLENTA

The best meat deserves the best polenta. White polenta made from potatoes and cornmeal – a dish that used to be poor man's food is nowadays considered a delicacy. Mash cooked potatoes and add enough cornmeal to get a thick mixture. Add salt if necessary and cook it for at least 40 minutes while stirring it constantly.



Chicken holds a special place among the dishes available in the Pivka region

The tradition of chicken meat in the Pivka region used to be the same as elsewhere in Slovenia: it was used to make chicken soup for new mothers and for holiday or Sunday lunches. But with the start of raising chickens on a larger scale, chicken dishes have become a regular part of menus. So these days you are very likely to be served a good-quality, delicious and crunchy roasted chicken.



PLUM DUMPLINGS

Cook the potatoes, mash them and cut some butter on top of them for it to melt. Let it cool off a little bit, add some salt and eggs, and mix it altogether. As soon as the mixture has cooled down to room temperature, add all of the flour at once, mix it gently with other ingredients, so you get an even flake-like mixture and then knead it quickly to get the dough. The less time you spend kneading it, the finer and softer the dumplings will be. Make a long thick roll out of the dough and cut it into slices that you will then use to wrap slightly sweetened plums inside. Cook the dumplings in salted boiling water. As soon as they surface, they are done. Top them with breadcrumbs roasted in butter until golden-brown and serve.



As good as bread

Traditional culinary treats from the farmhouse stove made according to the ancient recipes from wheat, rye, oat, buckwheat, maize and spelt flour.

*a dish similar to polenta made from maize, wheat or buckwheat flour.

A Pot Full of Wintertime Joy

Even a simple dish made from vegetables stored for the winter can make us warm on the coldest of days and make us feel genuinely at home.

Kohlrabi or “kavra”, beans, cabbage, turnip, kale and potatoes are an excellent choice for keeping the long and cold winter of sheltered Green Karst valleys at bay. Notranjska-style kohlrabi, potatoes cooked with sauerkraut, pot barley and jota (a hearty sauerkraut, beans, potatoes and meat stew) are some of the best known stews in this area, but there are a number of other culinary treats often eaten during the winter that you will surely like.



OVEN-BAKED POTATOES

Cut equal-sized potatoes lengthwise and put them on parchment paper with the cut side facing upwards. Add a little salt. Bake them at medium temperature for approximately half an hour. Right before they are done, place some sliced pancetta on top of them and bake for another five minutes.

A tip for potato lovers

Come for a visit during the annual Potato Night, which takes place every August in the village of Veliko Ubeljsko. As many as 3,000 kilos of potatoes are cooked, deep-fried and pan-fried in a single evening.



Home-grown onions and garlic

There is no shortage of imported garlic or onions - on the contrary, but this makes the home-grown ones even more tasty and a healthy base or addition for many a dish.



POTATOES WITH SAUERKRAUT

Bring peeled and sliced potatoes to boiling and then add sauerkraut and salt. Because of the sauerkraut acid, the potatoes get hardened while being cooked and do not crumble into pieces, which makes them more tasty. As soon as the dish is cooked, strain the water, add salt, pepper and garlic, and top it all with cracklings.



Cabbage is grated to make sauerkraut

Cabbage is grown and fermented to make sauerkraut in the whole of the Green Karst, but the area best known for it is the countryside surrounding Ilirska Bistrica.



Autumn to late spring is the time for dishes with added cracklings, bacon or sausages that are not only food for the stomach, but for the soul as well.

NOTRANJSKA-STYLE KOHLRABI

To make this dish you will need kohlrabi, beans, potatoes, marjoram, bay leaves, onions, salt, sugar and home-made cracklings. Mix the vegetables with the spices and cook them altogether for approximately four hours. When the dish is cooked, add warmed-up cracklings. Serve with sliced kožarica sausage or other kinds of pork.

A tasty closure of every meal

Sweet treats may originate in the past, in the traditions surrounding Easter, Christmas and other holidays and celebrations, but these days they are never missing from the table and are an indispensable concluding part of every meal, no matter how hearty.

Potica, a traditional dessert and Slovenia's best-known cake, has made its way to the Green Karst too. On the table it can often be seen together with fine biscuits, other small cakes and pastries and even dry-cured ham. But there are a number of other popular desserts: štruklji, farške kapice*, plum dumplings and different kinds of strudels. The best tasting one may very well be the strudel made of apples grown in the Brkini hills.



GOOD OLD FRENCH TOAST

A popular home-made dessert. Soak pieces of day-old bread in milk (they must not soak in too much of it) and beaten eggs. Fry them on heated oil and serve them warm, topped with crystal sugar.

*priest's hats, pasta shaped like a priest's hat, hence the name.



FARŠKE KAPICE

You will need flour, an egg, salt, fat and lukewarm water, as well as seasonal fruit, a beaten egg, and cottage cheese or jam to make the filling. Knead all of the ingredients into dough, roll it out flat, cut it into rhomb-shaped pieces and put a bit of filling in the middle of each piece. Press edges of individual pieces together diagonal-wise and cook them in salted boiling water for 10 minutes. Serve them as a side dish with meat, as an individual one-course meal or as a dessert topped with warm jam.



ŠTRUKLJI DUMPLINGS WITH BREADCRUMBS

Take a spoonful of flour, crumbled yeast, sugar and a little bit of lukewarm milk to make the leavening agent. When it has risen, add it to sifted flour, pour in the remaining milk and beaten eggs. Add salt and knead the mixture to get smooth dough, then leave it rise until it has doubled in volume. Knead it once again quickly, leave it rise for a bit longer and roll it out flat. Spread breadcrumbs that you have previously fried in butter on top of the dough, roll it together and wrap it into a floured tea towel. Cook it in salted boiling water for about 35 minutes. Instead of cooking them, štruklji can also be prepared by steaming.



You can make your sweetest dream come true - there is no shortage of opportunities!



TARRAGON POTICA

The number of different kinds of potica cakes seems never-ending. In the area of the Green Karst, you will not only be served the traditional walnut one, but a number of others as well - for instance potica with dried fruit, as well with a carob or tarragon filling. The tarragon one holds a special place among all potica cakes in Slovenia, as tarragon is otherwise usually used to make savoury dishes. To make it you will need flour, yeast, sugar, milk, salt, eggs, butter, sour cream, cottage cheese and tarragon. Mix flour with yeast, sugar and milk. Add eggs, butter and salt. Knead it all into dough, roll it out flat, spread the filling made of sour cream, cottage cheese and tarragon on the dough, roll it together and bake it for 50 minutes at 170°C.

Cheers, here's to your good health!

Tasty Green Karst beverages are made from juicy plums, apples and pears, as well as other nature's gifts, such as juniper or elder berries.

The roots of brandy making in the Notranjska Region and in the hills of Brkini go back a long time. The long-standing tradition produces alcoholic distillates, the highest ranking of which are the Karst juniper brandy (Kraški brinjevec) and the Brkini plum brandy (Brkinski slivovec) – they have both been protected under designation of geographical origin and their production techniques are prescribed in great detail. Other fruits and products are used for home-made juices and fruit vinegars.

Karst juniper brandy –

a natural brandy with a protected designation of origin

The Karst juniper brandy is a unique product, even on a worldwide scale. It is produced by means of distillation of juniper berries only, whereby it is essentially distinguished from gin, jenever, borovička, klekovača and some other beverages that only get their aroma from juniper berries. In 2003, the brandy was given the protected designation of origin status and was thus recognized as a genuinely individual and unique drink.

In the area between the Karst, Pivka Valley and Čičarija, juniper brandy has been made for over 200 years, ever since the time of Illyrian provinces, when Napoleon's soldiers brought distillation pots to this part of the world. Juniper berries are picked between the end of the summer and until the first frost kicks in. A stick is used to shake the berries off the shrubs. As many as 17 kilos of berries are needed for a single litre of this unique drink, which is in traditional medicine believed to have an exceptionally remedial effect when it comes to stomach or digestion-related problems. Fermentation of crushed juniper berries, which takes several weeks, is followed by distillation in two steps, a side product of which is the medicinal juniper oil. The brandy gets its harmonious aroma only after six months of ripening, while its taste gets improved year by year.



Top off spending time in good company with some fine drinks - but remember: all things in moderation!

Brkini plum brandy – a natural brandy

with a protected designation of origin

It is produced by distilling fermented mash of indigenous varieties of plums grown and processed in the geographical area of Brkini. Characteristic technology and the use of different indigenous varieties of plums give the Brkini plum brandy specific organoleptic properties revealed through an easily identifiable spirit with a pleasant aroma and flavour.



RESTAURANTS AND INNS

Jamski dvorec ¹

restaurant

Jamska c. 28, Postojna
05/700 01 00, 05/700 01 03

info@postojnska-jama.si

Open: V-IX 9.00-18.00, X-IV 10.00-17.00;
also by prior arrangement

Seating (indoor/outdoor): 400/60

☞: no 🍽️: no

Recommended: Emperor's pancakes

Proteus ²

restaurant

Titov trg 1a, Postojna
081 610 300, 05/700 01 03

info@postojnska-jama.si

sales.dpt@postojnska-jama.si

Open: 7.00-22.00

Seating (indoor/outdoor): 60/60

☞: no 🍽️: yes

Recommended: Postojna-style deer
with leavened štruklji dumplings

Špajza ³

inn

Ulica 1. maja 1, Postojna
05/726 45 06

gostilna.spajza@gmail.com

www.gostilna-spajza.com

Open: 10.00-22.00; Saturdays, Sundays,
public holidays, 12.00-22.00

Seating (indoor/outdoor): 40/25

☞: no 🍽️: no

Recommended: venison fillet
with cranberries and polenta

Čuk ⁴

inn and pizzeria

Pot k Pivki 4, Postojna

05/720 13 00

pizza.cuk@siol.net

www.pizza-cuk.si

Open: 11.00-23.00

Seating (indoor/outdoor): 100/50

☞: no 🍽️: no

Recommended: wood-fired oven dishes

Erasmus ⁵

restaurant and pub

Kazarje 10, Postojna
05/700 22 88

erasmus@epicenter-on.net

Open: 7.00-22.00

Seating (indoor/outdoor): 150/50

☞: no 🍽️: yes

Recommended: medieval feast

Na mostu ⁶

inn

Reška cesta 18, Prestranek
05/754 23 80

gostilna.namostu@gmail.com

www.na-mostu.si

Open: 10.00-22.00 Closed: Tuesdays

Seating (indoor/outdoor): 80/0

☞: no 🍽️: no

Recommended: deer fillet with dried
plums and štruklji dumplings

Gostilna Požar ⁷

inn

Predjama 2, Postojna

05/751 52 52

Open: Thursdays to Tuesdays,

10.00-22.00

Closed: Wednesdays

I, II, III Saturdays, Sundays, 10.00-22.00

Seating (indoor/outdoor): 80/50

☞: groups 🍽️: yes

Recommended: venison

goulash with gnocchi

Pri Marti ⁸

inn

Vilharjeva 1, Pivka

05/757 10 13

veronika.grzelj@gmail.com

Open: Mondays to Fridays, 7.00-22.00

Sundays, 9.00-16.00 Closed: Saturdays

Seating (indoor/outdoor): 60/40

☞: no 🍽️: no

Recommended: roast pork

with white polenta

Herman ⁹

inn and pizzeria

Kolodvorska cesta 39, Pivka
05/757 10 95

info@pizzeria-herman.com

www.pizzeria-herman.com

Open: Mon. to Wed., 7.00-22.00

Fridays, Saturdays, 7.00-23.00

Sun., public holidays, 12.00-22.00

Closed: Thursdays

Seating (indoor/outdoor): 70/0

☞: no 🍽️: yes

Recommended: jota stew with
home-made sausage

Ka-Ra ¹⁰

inn

Radohovska pot 5, Pivka

05/757 24 84, 041 589 403

gostilna.kara@gmail.com

Open: 8.00-22.00

Seating (indoor/outdoor): 150/50

☞: no 🍽️: no

Recommended: potatoes&saeurkraut
with pan-fried sausage

Špelca ¹¹

inn

Gornja Košana 4, Košana

05/753 04 13

info@gostilna-spelca.si

www.gostilna-spelca.si

Open: 10.00-23.00 Closed: Mondays

Seating (indoor/outdoor): 50/20

☞: groups 🍽️: yes

Recommended: home-made

cured meats

Pri Zotlarju ¹²

inn

Buje 3a, Vremski Britof

05/762 10 20, 031 380 406

prizotlarju@gmail.com

www.prizotlarju.si

Open: 10.00-22.00

Closed: Mondays, Tuesdays

Seating (indoor/outdoor): 60/40

☞: groups 🍽️: yes

Recommended: fried chicken

Gostišče Mašun ¹³

restaurant and guest house

Mašun 1, Knežak
051 661 611, 031 623 053, 031 832 596

info@masun.si, www.masun.si

Open: 7.00-22.00

Seating (indoor/outdoor): 86/120

☞: groups 🍽️: yes

Recommended: venison dishes

Pod gradom ¹⁴

inn

Gornja Bitnja 2, Prem

05/714 72 05, 040 520 049

kaja.maljevac@gmail.com

Open: 12.00-22.00 Closed: Wednesdays

Seating (indoor/outdoor): 60/40

☞: no 🍽️: no

Recommended: porcini au gratin

Škorpijon ¹⁵

inn and pizzeria

Rečica 1a, Ilirska Bistrica

05/714 13 32, rajko.jenko@gmail.com

Open: 10.00-22.00 Closed: Tuesdays

Seating (indoor/outdoor): 100/30

☞: no 🍽️: no

Recommended: foal meat

Pri Špehu ¹⁶

snack bar

Gubčeva 32, Ilirska Bistrica

05/714 60 98

aleksander.perkan@gmail.com

Open: 7.00-22.00 Closed: Saturdays

Seating (indoor/outdoor): 40/28

☞: no 🍽️: no

Recommended: potatoes and sauerkraut

Trnovo ¹⁷

snack bar

Vilharjeva c. 2, Ilirska Bistrica

05/714 12 07, 041 424 974

simon.urbancic@gmail.com

Open: IV-IX 7.00-23.00

X-III by prior arrangement

Seating (indoor/outdoor): 60/0

☞: groups 🍽️: no

Recommended: Brkini-style
chicken roulade

Hotel Rakov Škocjan ¹⁸

Rakov Škocjan 1, Rakek

01/707 14 64, 041 693 124

info@rakov-skocjan.si

www.rakov-skocjan.si

Open: 11.00-22.00 Closed: Mondays

Seating (indoor/outdoor): 70/120

☞: no 🍽️: yes

Recommended: deer medallions
with herbs and štruklji dumplings

En krajcar ¹⁹

restaurant and guest house

Podskrajnik 24, Cerknica

01/709 36 16, 031 789 074

info@enkrajcar.si, www.enkrajcar.si

Open: 6.30-23.00 Closed: Sundays

Seating (indoor/outdoor): 113/52

☞: no 🍽️: yes

Recommended: venison dishes

Pri Stani ²⁰

snack bar and pizzeria

Žerovnica 3, Grahovo

01/709 13 00, 041 733 340

Open: 10.00-23.00

Seating (indoor/outdoor): 120/50

☞: groups 🍽️: yes

Recommended: jota stew with
home-made sausage

Mlakar ²¹

restaurant and guest house

Markovec 15a, Stari trg pri Ložu

01/705 86 86, 041 582 081

mlakar@mlakar.info, www.mlakar.info

Open: Saturdays, Sundays, 12.00-22.00;

mid-week by prior arrangement

Seating (indoor/outdoor): 80/50

☞: no 🍽️: yes

Recommended: potica with cracklings

Miklavčič ²²

inn

Velike Bloke 14, Nova vas

01/709 80 40, 031 305 153

miklavcicdejan@gmail.com

Open: 10.00-22.00 Closed: Mondays

Seating (indoor/outdoor): 100/30

☞: no 🍽️: no

Recommended: pig slaughter
meat (winter), venison

TOURIST FARMS *Visits by prior arrangement*

Knavs ²³

farm with accommodation

Runarsko 6, Nova vas

01/709 88 82, 041 564 193

knavsbranko@gmail.com

Open: by prior arrangement

Seating (indoor/outdoor): 60/0

☞: yes 🍽️: yes

Recommended: kohlrabi

Žnidarjevi ²⁴

tourist farm

Kožljek 1, Begunje pri Cerknici

01/705 63 59, 031 317 607

sabina.becaj@siol.net

www.znidarjevi.si

Open: year round

Seating (indoor/outdoor): 20/10

☞: yes 🍽️: yes

Recommended: pig slaughter meat

Levar ²⁵

open-door farm

Dolenje Jezero 33, Cerknica

01/709 19 14, 041 504 375

kmetija.levar@gmail.com

www.turisticnekmjetije.si/levar

Open: year round Closed: Mon., Tue.

Seating (indoor/outdoor): 50/20

☞: yes 🍽️: hay barn

Recommended: farške kapice pasta

Logar ²⁶

tourist farm

Žerovnica 16, Grahovo

01/709 20 71, 01/709 60 71,

031 784 232

logar.katarina@volja.net

www.tk-logar.com

Open: year round

Seating (indoor/outdoor): 40/15

☞: yes 🍽️: yes

Recommended: curd štruklji
dumplings with fruit sauces

Tekavča ograda ²⁷

farm with accommodation

Lipsenj 32, Grahovo

01/709 21 91, 051 261 322

tekavca.ograda@gmail.com

www.tekavca-ograda.com

Open: year round

Seating (indoor/outdoor): 50/20

☞: yes 🍽️: yes

Recommended: herb soup

Hudičevец ²⁸

tourist farm

Razdrto 1, Hruševje

05/703 03 00, 041 626 990

info@hudicevec.si

www.hudicevec.si

Open: year round

Seating (indoor/outdoor): 60/20

☞: yes 🍽️: yes

Recommended: lamb dishes

Dolenčevi ²⁹

tourist farm


Sajevče 8, Hruševje

05/756 20 22


dolencevi@gmx.net

www.dolencevi.si

PRODUCERS of produce and goods featuring the Green Karst trademark

Ilersič 
eco-farm
Cesta pod Srnjakom 23, Rakek
041 256 678, eko.ilersic@gmail.com
On offer: herb syrups (plantain, cowslip, lungwort, coltsfoot, spruce tips, elder, yarrow), liqueurs, bitters, elder wine, apple-pear juice, aperitifs (inula hirta, dog-rose berries, arnica, cornel, juniper berries, elder)

T’Dolenj 
farm
Laze pri Gorenjem Jezeru 1, Grahovo
01/709 11 41, 041 363 421
kmetija.tdolenj@gmail.com
On offer: liqueurs (bilberries, sage, dandelion, blackthorn, cornel berries), dandelion honey, forest fruit jam


Karel Simčič 
beekeeping
Ul. Dolomitskega odreda 16, Postojna
05/726 25 88, 031 607 503
On offer: Slovenian honey with protected designation of origin, honey liqueur

Branko Peternelj 
beekeeping
Zalog 4, Postojna
041 724 031
branko.peternelj@studioproteus.si
On offer: Slovenian honey with protected designation of origin, pollen, propolis, honey liqueur with propolis

Ernest Penko 
beekeeping
Studeno 1a, Postojna
05/751 51 06
On offer: Slovenian honey with protected designation of origin

Štefetova kmetija 
farm
Petelinje 11, Pivka
05/911 62 55, 041 925 050
stefetova.kmetija@gmail.com
On offer: cow milk cheese, yoghurt, cottage cheese spreads, whey, albumin cheese

Jernuclevi 
farm
Petelinje 27, Pivka
05/757 22 80, 041 985 994
milena.penko@gmail.com
On offer: cow milk cheese, yoghurts, albumin cheese

Morelj 
fruit-growing farm
Buje 6a, Vremski Britof
05/762 10 27, 041 583 344
kmetija-morelj@buje.net
www.kmetija-morelj.buje.net
On offer: Brkini plum brandy – brandy with a protected designation of origin

Biščak 
family-owned farm
Buje 5, Vremski Britof
05/726 01 43, 041 518 805
anton.biscak@buje.net
www.biscak.buje.net
On offer: Brkini plum brandy – brandy with a protected designation of origin, liqueurs (walnut, apple, sage), brandies (bilberry, plum, apple), dried apple slices, apple jam


Hribar - Svetlin 
herb-growing farm
Kuteževo 14a, Ilirska Bistrica
05/714 80 13, 051 838 036,
verganmetka@gmail.com
On offer: spelt flour gingerbread biscuits, gingerbread biscuits, tea, spruce tip syrup

Mojca Brožič 
cheese-dairy
Jablanica 4, Ilirska Bistrica
05/714 61 21, 041 450 023
brozic.mojca1@gmail.com
On offer: sheep milk cheese, sheep milk cheese in olive oil


Turn 
eco-farm and cheese-dairy
Gornja Bitnja 13, Prem
05/714 25 31, 041 928 823
irena.penko13@gmail.com
On offer: sheep milk cheese (organic)


TOURIST INFORMATION

TIC Cerknica 
Tabor 42, Cerknica
+386 (0)1 709 3636
ticerknica@cerknica.si

TIC Lož 
Cesta 19. oktobra 49, Lož
+386 (0)8 160 2853
tic.loz@kabelnet.net

TIC Bloke 
Nova vas 46, Nova vas
+386 (0)31 326 158
tic@bloke.si

TIC Postojna 
Notranjska Museum Postojna
Kolodvorska c. 3, Postojna
+386 (0)5 721 1090
info@notranjski-muzej.si

TIC Predjama 
car park at Predjama Castle
Opening times: VI -IX - daily,
10.00-18.00

TIC Pivka 
Park of Military History Pivka
Kolodvorska c. 51, Pivka
+386 (0)5 721 2180
+386 (0)31 775 002
tic.pivka@pivka.si

TIC Prem Castle 
Prem 39, Prem, Ilirska Bistrica
+386 (0)51 674 352
tanja.sajina@ilirska-bistrica.si

Culinary Delights of the Green Karst
1:250.000





Juniper berries (Juniperus communis)

*Source of the exquisite juniper brandy and
a fine accompaniment to game dishes.*



POSTOJNSKA JAMA
CAVE-GROTTE-HÖHLE



Authentic Flavours, Culinary Delights of the Green Karst

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