

KULINARIČNO POPOTOVANJE PO BOHINJU



VSE OKUSE BOHINJA LAHKO ZAJAMETE Z ŽLICO ALI NABODETE Z VILICO.

Bohinjska kulinarika in domače sestavine, ki jo bogatijo, so neizogiben del pristnega doživetja Bohinja. Obiščite gostilne s certifikatom Bohinjsko/From Bohinj in se spoznajte s pozabljenimi okusi preteklosti v sodobnih preoblikah, z izpričano tradicionalnimi jedmi, ki vam bodo pogrele srce, ali s takšnimi, ki vas bodo z drznostjo bohinjskih okusov popolnoma očarale.

Ne zamudite enega najlepših obrazov Bohinja – kulinarčne pestrosti v domačih gostilnah – in poiščite ponudbo jedi nagrajenih s certifikatom Bohinjsko/From Bohinj.

TASTE THE CUISINE IN BOHINJ WITH A SPOON OR WITH A FORK.

The cuisine in Bohinj and its local ingredients are a must for a genuine experience of Bohinj. Visit the inns that have the Bohinjsko/From Bohinj certificate and taste the traditional food served in a contemporary way that will warm your heart. The bold and extraordinary tastes will completely enrapture you.

Don't miss one of the most beautiful sides of Bohinj – the culinary diversity in local inns and find the dishes and food with the Bohinjsko/From Bohinj certificate.





PENZION IN GOSTILNA RESJE GUESTHOUSE AND INN RESJE

Nemški Rovt

Hiša vrhunske kulinarike, kjer vas kuharski mojster Jože Godec preseneti z bogatimi okusi jedi iz tradicionalnih lokalnih sestavin in divjeraslih rastlin. Dnevno sveža ponudba ali 7 hodni bohinjski meni z izbranimi slovenskimi vini, je prvovrstna izbira za prave gurmane.

The house of top cuisine, where chef Jože Godec surprises you with rich flavours of dishes made from local ingredients and wild plants. The meal of the day and the 7-course Bohinj with selected Slovenian wines are the best choices for gourmets.

JEDI S CERTIFIKATOM BOHINJSKO

- Ocvrto mleko
- Rotarski sezonski narezek
- Dimljena bohinjska postrv
- Srnino stegno z malinovo omako
- Ješprenj s prekajeno postrvjo
- Turščni puding
- Koruzna strjenka na limoninem biskvitu

OFFER "FROM BOHINJ":

- Fried milk
- Local seasonal cold cuts
- Smoked bohinj trout
- Deer thigh with raspberry sauce
- Barley with smoked trout
- "Trdinka" corn pudding
- Corn mousse on lemon biscuit



PENZION IN GOSTILNA RESJE, Nemški Rovt 21a
Bohinjska Bistrica, m: +386 40 640 641, e: resje21a@gmail.com, www.penzion-resje.si

GOSTILNA PRI HRVATU INN PRI HRVATU Srednja vas

V avtentični vaški gostilni Pri Hrvatu slovi po pripravi hišnih sirovih štrukljev in postrvi. Pijana bohinjska postrv in bohinjska postrv v moki trdinki sta hišni specialiteti, ki slovita daleč naokrog.

The authentic Pri Hrvatu Inn is famous for its cheese dumplings and trout. The “drunken” Bohinj trout and trout in corn flour are house specialties that are very popular in this area.



JEDI S CERTIFIKATOM BOHINJSKO

- Pijana bohinjska postrv
- Bohinjska postrv v moki trdinki
- Bohinjski narezek
- Sirovi štruklji

OFFER “FROM BOHINJ”:

- The “drunken” Bohinj trout
- Bohinj trout in corn flour
- Bohinj cold cuts
- Cottage cheese štruklji (rolled dumplings)



GOSTILNA PRI HRVATU, Srednja vas v Bohinju 76
Srednja vas v Bohinju, t: +386 31 234 300, e: bslamar@gmail.com



RESTAVRACIJA LOVEC LOVEC RESTAURANT, HOTEL KRISTAL Ribčev Laz

V Hotelu Kristal so ponosni na svojo lovsko restavracijo, kjer vam postrežejo z dušeno srno in skutnimi štruklji, privoščite pa si lahko tudi bohinjsko postrv. Hišna čokoladnica skriva omamno dobre čokolade in presne torte. Mohantovo presenečenje, pehtrančki in čokolada z zaseko so le smetana na torti nenavadnih kombinacij in harmoničnih okusov.

Kristal Hotel is proud of its hunters' restaurant where you can enjoy smoked venison and cottage cheese dumplings as well as Bohinj trout. The "chocolate house" offers delicious chocolates and organic cakes. Mohant cheese surprise, tarragon pies and chocolate with "zaseka" are just a cherry on the cake of unusual combinations and harmonious tastes.

JEDI S CERTIFIKATOM BOHINJSKO

- Postrv Kristal
- Dušena srna s skutnimi štruklji
- Jelen v izložbi
- Koktajl "mohant"
- Dimljena zupanova postrv

OFFER "FROM BOHINJ":

- Trout Kristal
- Stewed roe deer with cottage cheese dumplings
- Deer in the showcase
- "Mohant" cocktail
- Smoked "Zupan" trout



RESTAVRACIJA TRIGLAV BOHINJ

RESTAURANT TRIGLAV BOHINJ

Stara Fužina

Vrhunska kulinarika s pogledom na Bohinjsko jezero

Pogled s terase Restavracije Triglav na Bohinjsko jezero vas bo zagotovo očaral! Vendar ne bolj kot vrhunsko pripravljene jedi izpod rok kuharskega mojstra Kristjana Gajskega, ki jih spremljajo skrbno izbrana slovenska vina. Obisk v restavraciji pa se najslajše zaključi s koktajlom za uvodne ali ponovne požirke.

Local culinary offer with the view on the lake.

You will be amazed by the view from the terrace of Triglav Restaurant of Lake Bohinj! But not more than the exquisitely prepared dishes by chef Kristjan Gajski, accompanied by meticulously selected Slovenian wines. A visit to the restaurant is best finished with a cocktail.

JEDI S CERTIFIKATOM BOHINJSKO

- Nekaj koz se vedno najde tudi v Bohinju
- Postrv z Nomenja le na krožnik se namenja!
- Vse bridkosti odženejo sladkosti
- Koktajl za uvodne požirke
- Koktajl za ponovne požirke

OFFER "FROM BOHINJ":

- Goats are quite common in Bohinj
- Trout Nomenj is best on a plate!
- Sweet is always better than bitter
- Cocktail for starters
- Never enough cocktail





GOSTILNA DANICA DANICA INN Bohinjska Bistrica

Gostilna ob vhodu v kamp Danica se ponaša z izbranimi jedmi, slovenskimi vini in prijaznim osebjem. Poleg ponudbe po naročilu so vam na voljo sezonske jedi, sladka presenečenja, v poletnem času tudi jedi z žara. Priporočamo bohinjski krožnik in postrv po receptu Valentina Vodnika iz daljnega leta 1799. Slovijo po pripravi lahke sladice iz lokalnih sestavin „Savica“.

The inn at the entry to the Danica Campsite offers Slovenian wine and friendly personnel. Besides the menu on offer you can also choose from a variety of seasonal dishes and sweet surprises. The inn is famous for the typical Bohinj plate and trout cooked by the recipe

of Valentin Vodnik from 1799, and the local dessert called “Savica”.



JEDI S CERTIFIKATOM BOHINJSKO

- Postrv po receptu Valentina Vodnika, 1799
- Sladica Savic
- Bohinjski krožnik (predjed)

OFFER “FROM BOHINJ”:

- Trout alla Valentin Vodnik’s recipe, 1799
- Savica Desert
- Bohinj plate (starter)



GOSTILNA DANICA, Triglavska cesta 60, Bohinjska Bistrica
t: +386 4 575 16 19, gostilna.danica@tdbohinj.si, www.tdbohinj.si/gostilna-danica

RESTAVRACIJA – PICERIJA TRIPIČ RESTAURANT – PIZZERIA TRIPIČ Bohinjska Bistrica

Restavracija-picerija Tripič je odlična izbira za vse lačne gurmane. Družina Tripič svoje goste že 30 let razvaja z bogato ponudbo domačih jedi, testenin, solat, degustacijskih menijev. Slovijo po bohinjskih ajdovih krapih s kisló smetano, juhi Bohinjki, bohinjski klobasi z zaseko, pa tudi s hišnim kruhom in domačimi čaji.

The members of the Tripič family have spoiled their guests with a rich offer of home made dishes, pasta, salads, tasting menus for 30 years. They are famous for “ajdovi krapí” made from buckwheat dough with sour cream, Bohinjka soup, Bohinj sausage with zaseka and also home made bread and teas.



JEDI S CERTIFIKATOM BOHINJSKO

- Bohinjski ajdovi krapí s kisló smetano
- Bohinjska klobasa z zasko
- Juha Bohinjka
- Planinski bohinjski čaj z medom

OFFER “FROM BOHINJ”:

- Buckwheat ravioli fied with sour cream
- Bohinj sausage with zaska
- Bohinjka soup
- Alpine Bohinj tea with honey





GOSTILNICA ŠTRUD'L MINI INN ŠTRUD'L Bohinjska Bistrica

Planinska koča v dolini, gostilnica Štrud'l, nudi preproste tradicionalne jedi. Privoščite si prave bohinjske žgance iz avtohtone sorte bohinjske koruze (turščice) s kislim mlekom, krompir v oblicah s skuto ter domače sire in mesnine. Za posladek pa ne pozabite na slasten štrud'l.

An alpine hut in the valley. The Štrud'l Inn offers simple traditional dishes. You can enjoy "žganci" made from local Bohinj corn with sour milk, potatoes with cottage cheese and homemade cheeses and meats. Don't forget the delicious strudel for dessert!



JEDI S CERTIFIKATOM BOHINJSKO

- Štrudl s kisló smetano in borovnicami
- Hišno kisló mleko
- Suha klobasa z bohinjsko zasko
- Ploščča bohinjskih sirov
- Bohinjski koruzni žganci
- Krompir v oblicah z bohinjsko skuto
- Planinski čaj

OFFER "FROM BOHINJ":

- Strudel with sour cream and bilberries
- Sour milk
- Bohinj sausage with zaska
- Bohinj cheese plate
- Bohinj žganci
- Potatoes in their skins with cottage cheese
- Bohinj mountain tea



SUNROSE 7 – HERITAGE BOUTIQUE HOTEL

Bohinjska Bistrica

V Sunrose 7 – Heritage Botique Hotelu se boste prebujali v preteklosti z zgodbo sedanjosti. Za dober začetek dneva vam obljublajo kar najbolj polne bohinjske okuse. V Kavarni pod kostanji 1980 namreč vsako jutro diši po svežih pekovskih izdelkih in dobrotah iz okoliških kmetij.

Sunrose 7 – Heritage Boutique Hotel is the place where you will wake up in the past soaked in the story of the present. For a good start of the day, you can enjoy many different flavours of Bohinj. Every morning, the Kavarna pod kostanji 1980 Café and Lounge offers fresh baked products and delicacies from nearby farms.



JEDI S CERTIFIKATOM BOHINJSKO

- Sunrose 7 – Heritage Botique Hotel
- Zajtrk – totalno lokalno
- Zajtrk – BLUP

OFFER “FROM BOHINJ”:

- Sunrose 7 – Heritage Boutique Hotel
- Breakfast – totally local
- Breakfast BLUP

SUNROSE 7 – HERITAGE BOUTIQUE HOTEL, Triglavska cesta 7, Bohinjska Bistrica
t: +386 41 77 77 78e: welcome@sunrose7.com, www.sunrose7.com



RESTAVRACIJA ZLATOVČICA, ZLATOVČICA RESTAURANT, HOTEL JEZERO Ribčev Laz

Restavracija Zlatovčica je znana po pestri ponudbi ribjih in ostalih jedi, širokem izboru slovenskih vrhunskih vin in sladic iz domače slaščičarne. V ambientu s pogledom na Bohinjsko jezero priporočamo izbiro a la carte jedi ali s certifikatom Bohinjsko/From Bohinj nagrajen 6 hodni bohinjski meni in 3 hodni meni z divjeraslimi rastlinami.

Zlatovčica Restaurant offers a wide repertoire of fish and other dishes, premium Slovenian wines and desserts. The pleasant ambience overlooking Lake Bohinj is the perfect venue for enjoying in various culinary specialties or in a 6-course Bohinj menu awarded with the From Bohinj certificate, or in a 3-course menu featuring wild flowers.

JEDI S CERTIFIKATOM BOHINJSKO

- Bohinjski krožnik
- File zlatovčice nadevan s špinačona dvojni polenti
- Juha peteršiljevih korenin, peteršiljevo olje
- Zorjen goveji hrbet, krompirjev narastek s poključskimi jurčki
- Strjenka domačega jogurta s čokolado
- Ocvrta jabolka z orehi in cvetličnim medom
- Piščančji file v žafranovi omaki
- Beluševa kremna juha

OFFER "FROM BOHINJ":

- Bohinj Plate
- Brook trout fillet with spinach on a bed of polenta
- Parsley root soup, parsley oil
- Matured beef back, potato pie with Pokljuka porcini
- Home-made yoghurt panna cotta with chocolate
- Fried apples with nuts and flower honey
- Chicken fillet in saffron sauce
- Asparagus cream soup





HOTEL CENTER POKLJUKA

Pokljuka (Rudno polje)

Hotel stoji tik ob biatlonskem centru in je odlično izhodišče za vzpon na Triglav, aktivne družinske počitnice ali počitek v neokrnjeni naravi. Njihova kuhinja nudi zdrave in polnovredne jedi. Med njimi navdušujejo hišna jota, ješprenjeva juha in skutni zavitek.

The hotel located at the biathlon centre is the ideal starting point for climbing the highest mountain in Slovenia, for active family holidays or rest in unspoiled nature. The chefs at the restaurant prepare healthy and excellent dishes like "jota", barley soup and cottage cheese pie.

JEDI S CERTIFIKATOM BOHINJSKO

- Skutni zavitek
- Jabolčni zavitek
- Hišni ričet
- Poključski narezek
- Poključska jota

OFFER "FROM BOHINJ":

- Skutni zavitek
- Jabolčni zavitek
- Hišni ričet
- Poključski narezek
- Poključska jota





PICERIJA UKANC / PIZZERIA UKANC

Ukanc

Skrita v koncu sveta (Ukanc – u konc – po bohinjško v koncu) pod veličastnimi stenami Pršivca in Komarče in na vstopu v Zlatorogovo pravljico pot (otroški izkustveni park) je picerija Ukanc pravo družinsko odkritje. Tu vam pozimi in poleti v krušni peči spečejo najboljšo bohinjško pico.

Nested at the end of the valley below the glorious walls of Prišivec and Komarča mountains and at the entry to the Zlatorog Fairy trail (children's theme park), Picerija Ukanc is the ideal spot for families. The best pizzas in Bohinj are made here all year round.

JEDI S CERTIFIKATOM BOHINJSKO

- Bohinj Pizza

OFFER "FROM BOHINJ":

- Bohinj Pizza



PROHOTEL, d. o. o., Ukanc 20, Bohinjsko jezero
t: +386 5 995 57 87, e: info@prohotel.si, www.prohotel.si



OKREPČEVALNICA FOKSNER

SNACK BAR FOKSNER

Ribčev Laz

Gauner, lopov po nemško, po bohinjško pa izraz za z vsemi žavbami namazanega pobalina, je ime za prav tak bohinjški burger.

Zanj smo iz Bohinja "nakradli" samo najboljše in najkvalitetnejše lokalne sestavine. Pridite in preverite ali je zadosti "žleht" ali ne.

"Gauner", which means a scoundrel in German, is the name of an original burger that fits the name perfectly.

We use only the best quality local ingredients to make this burger, so come and taste if it's bold enough for you.

JEDI S CERTIFIKATOM BOHINJSKO

- Burger Gauner

OFFER "FROM BOHINJ":

- Burger Gauner

GREGA GARDENER S.P., Ribčev Laz 41, Bohinjsko jezero
t: +386 40 771 931, e: grega.gardener@destina.si

PLANINSKA KOČA MERJASEC MERJASEC ALPINE HUT

Vogel

Na Voglu, na nadmorski višini 1.535 m, kamor iz doline pridete z gondolo v nekaj minutah, vam bodo v pravi planinski koči Merjasec postregli tradicionalne bohinjske jedi. Priporočamo, da se okrepčate z okusnim telečjim ajmohtom, Matejevim kruhom ali krompirjem s skuto.

At 1.535 on Vogel, which you can reach from the valley by cable car just in a few minutes, our alpine hut offers traditional dishes from Bohinj. We recommend: fresh baked bread, shepherd's lunch (potatoes with cottage cheese) and veal stew.

JEDI S CERTIFIKATOM BOHINJSKO

- Malca za gospodarja (telečji ajmoht)
- Pastirska malca (krompir in skuta)
- Matejev hišni kruh

OFFER "FROM BOHINJ":

- Veal stew
- Potato with cottage cheese
- Bread



OKREPČEVALNICA ORLOVE GLAVE SNACK BAR ORLOVE GLAVE

Vogel

Če se v poletnih mesecih peš ali pozimi s smučmi po smučišču Vogel odpravite proti grebenu bohinjsko-tolminskih gora, vas ob čudovitem razgledu pozdravi okrepčevalnica Orlove glave, kjer pečejo odlični jabolčni zavitek in skuhamo bogato zabeljen ričet. Po obisku Orlovih glav bo nadaljevanje smuke ali pohoda veliko lažje.

Before starting a hike in summer or skiing and ski touring towards the ridge of the Bohinj and Tolmin mountains, the Orlove glave Snack Bar on Vogel welcomes you with a wonderful view and excellent apple strudel or tasty barley porridge with beans. After a short visit at the bar, you will start your hike or continue skiing with a lot of new energy.

JEDI S CERTIFIKATOM BOHINJSKO

- Hišni ričet
- Pohodniški štrudel Orlove glave

OFFER "FROM BOHINJ":

- "Ričet" – barley and bean stew with smoked ham
- Strudel Orlove glave

VOGEL, d.o.o. Ukanc 6, Bohinjsko jezero
t: +386 4 572 97 12, e: info@vogel.si, www.vogel.si



VOGEL, d.o.o. Ukanc 6, Bohinjsko jezero
t: +386 4 572 97 12, e: info@vogel.si, www.vogel.si



PLANINSKI DOM SAVICA SAVICA ALPINE LODGE Ukanc

Obnovljena Planinska koča Savica, na videz kot hiška iz pravljice, nudi zavetje pred ali po sprehodu do slapu Savica. Priporočamo hišne skutne štruklje ali narezek bohinjskih dobrot. Bolj lačnim pa so na voljo jedi na žlico in ponudba z dnevnega menija.

The renovated Savica Alpine Lodge, which looks like a house from a fairytale is the perfect place to stop before or after your hike to the Savica Waterfall. We recommend house cottage cheese dumplings or a plate of meats made in Bohinj. Visitors can also enjoy in great stews or specialties from the daily menu.

JEDI S CERTIFIKATOM BOHINJSKO

- Sirovi štruklji
- Bohinjska dilca
- Čokodinka

OFFER "FROM BOHINJ":

- Sirovi štruklji (rolled cottage cheese dumplings)
- Bohinjska dilca (Bohinj cold cuts)
- Chocodinka

PLANINSKI DOM SAVICA, Ukanc 102, Bohinjsko jezero
m: +386 30 717 837, e: info.savica@vogel.si, www.vogel.si

PLANINSKA KOČA NA USKOVNICI USKOVNICA MOUNTAIN HUT

Planina Uskovnica

Planina Uskovnica je dostopna po cesti s Pokljuke ali iz bohinjske smeri, še v večje veselje pa je, če kočjo obiščete peš.

Rebra z ješpenjem in fižolom, ajdova rezina ali pa nepozabni sirovi štruklji.

Ga. Agata kuha s srcem.

The Uskovnica pasture can be reached along the road from the Pokljuka plateau or from Bohinj.

The hut offers ribs with barley and beans, buckwheat slice and the original cheese dumplings.

Mrs Agata just loves to prepare and cook them.

JEDI S CERTIFIKATOM BOHINJSKO

- Uskovniška pečena rebra z ješpenjem
- Ajdova rezina z brusnicami
- Sirovi štruklji

OFFER "FROM BOHINJ":

- Ribs with barley and beans
- Buckwheat slice
- Original cheese dumplings

PLANINSKO DRUŠTVO SREDNJA VAS V BOHINJU

Srednja vas v Bohinju 79, Srednja vas v Bohinju, t: +386 31 341 814, e: pd-srvas@siol.net





DRUŠTVO KMEČKIH ŽENA IN DEKLET V BOHINJU BOHINJ RURAL WOMEN'S ASSOCIATION

Prave bohinske žgance in hruševno vodo (krhljevko) znajo skuhati le najbolj vešče gospodinje.

Only the most skilled housewives know how to make "žganci" and pear water ("krhljevka").

Za vas in vaše goste bohinske žene pripravijo vrhunski catering.

The Rural Women's Association provides top quality catering services.

JEDI S CERTIFIKATOM BOHINJSKO

- Hruševka/krhljevka
- Bohinjski koruzni žganci
- Bohinjski sirup (različni okusi)
- Malica - Ko Bohinj'c na rajžo gre...
- Koruzna zlivanka z marmelado
- Buhteljni z marmelado
- Domači kruh
- Potičke s korenčkom
- Potičke s suhimi hruškami
- Fižolova juha s hišno zakuho

OFFER "FROM BOHINJ":

- Hruševka/krhljevka (dried pears or apple infused water)
- Bohinjski koruzni žganci (corn "žganci")
- Bohinj syrup (different tastes)
- Ko Bohinj'c na rajžo gre... - lunch box
- Panna cota with corn and marmalade
- "Buhteljni" with marmelade
- Home made bread
- "Potičke" (cake rolls) with carrots
- "Potičke" (cake rolls) with dry plums
- Bean soup with homemade stir

OKREPČEVALNICA ŠTACJON Bohinjska Bistrica

Štacjon že vrsto let povezuje ljudi in okuse s preteklostjo in sedanostjo. Enako je tudi pri pripravi hrane. Tokrat vam predstavljamo ravno prav začinjen Bohinjski "mašin" burger, ki diši daleč naokoli.

For many years, Štacjon has been connecting people and tastes with the past and present. It's the same with food preparation. This time we present to you a spicy Bohinj "mašin" burger that smells far and wide.

JEDI S CERTIFIKATOM BOHINJSKO

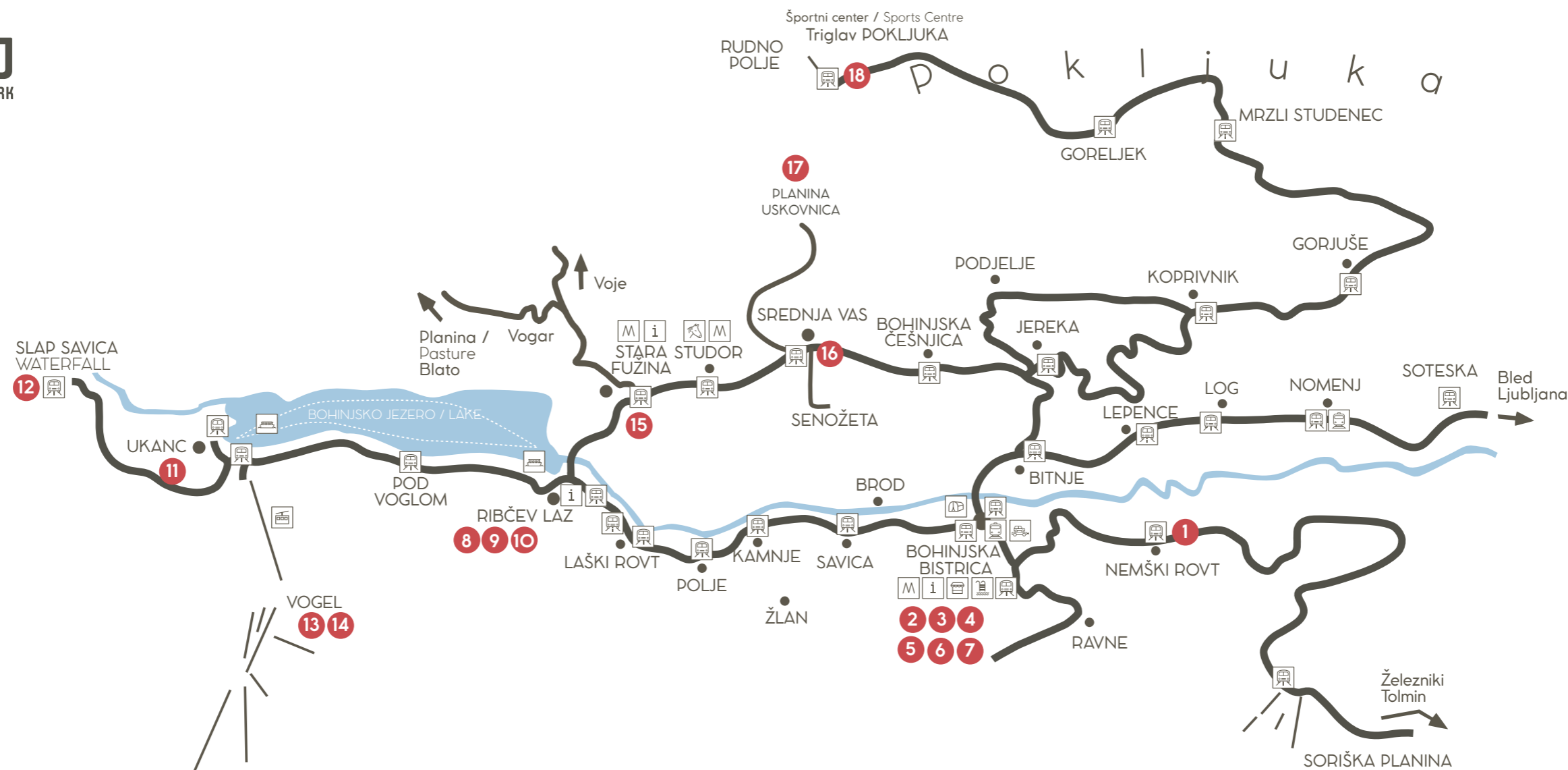
- Bohinj "mašin" burger

OFFER "FROM BOHINJ":

- Bohinjski "mašin" burger



Okrepčevalnica Štacjon, Triglavska cesta 3a, 4264 Bohinjska Bistrica
t: +386 41 40 65 62, e: stacjon@gmail.com, hotel-jelka.si



OKUSI BOHINJA / TASTE BOHINJ

- | | |
|---|---|
| <p>1 PENZION IN GOSTILNA RESJE
RESJE GUESTHOUSE AND INN
Nemški rovt 2a, Bohinjska Bistrica
m: +386 40 640 641, e: resje21a@gmail.com
www.penzion-resje.si</p> <p>2 OKREPČEVALNICA ŠTACION
ŠTACION SNACK BAR
Triglavska cesta 3a, Bohinjska Bistrica
m: +386 41 406 562, e: stacion@gmail.com</p> <p>3 SUNROSE 7 – HERITAGE BOUTIQUE HOTEL
Triglavska cesta 7, Bohinjska Bistrica
m: +386 41 77 77 78, e: welcome@sunrose7.com
www.sunrose7.com</p> <p>4 RESTAVRACIJA – PICERIJA TRIPIČ
TRIPič RESTAURANT AND PIZZERIA
Triglavska cesta 13, Bohinjska Bistrica
t: +386 4 828 01 20, m: +386 31 624 590
e: info@hotel-tripic.si, www.hotel-tripic.si</p> <p>5 GOSTILNICA ŠTRUD'L / ŠTRUD'L INN
Triglavska cesta 23, Bohinjska Bistrica
m: +386 41 541 877, e: drago.cvetek@gmail.com
www.strudl.si</p> | <p>6 GOSTIŠČE DANICA / DANICA RESTAURANT
Triglavska cesta 60, Bohinjska Bistrica
t: +386 4 575 16 19, e: info@gostisce-danica.si
www.gostisce-danica.si</p> <p>7 BOHINJ ECO HOTEL
Triglavska cesta 17, Bohinjska Bistrica
t: +386 8 200 40 00, e: info@bohinj-eco-hotel.si
www.bohinj-eco-hotel.si</p> <p>8 RESTAVRACIJA LOVEC, HOTEL KRISTAL
LOVEC RESTAURANT
Ribčev Laz 4a, Bohinjsko jezero, t: +386 4 577 82 00
m: +386 40 328 282, e: info@hotel-kristal-slovenia.com
www.hotel-kristal-slovenia.com</p> <p>9 RESTAVRACIJA ZLATOVČICA, HOTEL JEZERO
ZLATOVČICA RESTAURANT
Ribčev Laz 51, Bohinjsko jezero, t: +386 4 572 91 00
e: info@hotel-jezero.si, www.hotel-jezero.si</p> <p>10 OKREPČEVALNICA FOKSNER
FOKSNER SNACK BAR
Ribčev Laz 41, Bohinjsko jezero, m: +386 40 771 931
e: grega.gardener@destina.si</p> |
| <p>11 PICERIJA UKANC / UKANC PIZZERIA
Ukanc 20, Bohinjsko jezero, t: +386 5 995 57 87
e: info@prohotel.si, www.prohotel.si</p> <p>12 PLANINSKI DOM SAVICA / SAVICA ALPINE LODGE
Ukanc 102, m: +386 30 717 837
e: info.savica@vogel.si, www.vogel.si</p> <p>13 PLANINSKA KOČA MERJASEC / MERJASEC ALPINE HUT
Ukanc 6, Bohinjsko jezero, t: +386 4 572 97 12
e: info@vogel.si, www.vogel.si</p> <p>14 OKREPČEVALNICA ORLOVE GLAVE
ORLOVE GLAVE SNACK BAR
Ukanc 6, Bohinjsko jezero, t: +386 4 572 97 12
e: info@vogel.si, www.vogel.si</p> <p>15 RESTAVRACIJA TRIGLAV BOHINJ
TRIGLAV BOHINJ RESTAURANT
Stara Fužina 23, Bohinjsko jezero, m: +386 31 300 097
e: info@residencetriglav.com
www.residencetriglav.com</p> | <p>16 GOSTILNA PRI HRVATU / PRI HRVATU INN
Srednja vas v Bohinju 76, Srednja vas
m: +386 31 234 300, e: bsllamar@gmail.com</p> <p>17 PLANINSKA KOČA NA USKOVNICI
USKOVNICA ALPINE HUT
Planina / pasture Uskovnica, Srednja vas v Bohinju 79
Srednja vas, m: +386 31 341 814, e: pd-srvas@siol.net
www.pdsrednjavas.si</p> <p>18 HOTEL CENTER POKLJUKA
Pokljuka (Rudno polje), Sr. vas v Bohinju 165/a
Srednja vas, t: +386 4 532 00 00
e: info@center-pokljuka.si, www.center-pokljuka.si</p> <p>DRUŠTVO KMEČKIH ŽENA IN DEKLET V BOHINJU
BOHINJ RURAL WOMEN'S ASSOCIATION
Katica Mikelj, m: +386 31 374 758
e: katica.mikelj@gmail.com</p> |



MEDNARODNI FESTIVAL ALPSKEGA CVETJA INTERNATIONAL WILD FLOWER FESTIVAL

Vsako leto maj, junij / Every year in May and June

CVETLIČNO KULINARIČNO DOŽIVETJE

V času Mednarodnega festivala alpskega cvetja šefi v bohinjskih gostilnah, v pozdrav pomladi, pripravijo večhodne cvetlične menije z divjeraslimi rastlinami.

CUISINE AND FLOWERS

Chefs put extra effort in preparing special dishes during the Wild Flower Festival. They make selected multi-course menus including wild flowers to greet spring in Bohinj.

PROJEKT
**KULINARIČNO
POPOTOVANJE**
Okusi Gorenjske

Kulinarična Brošura Kulinarično popotovanje po Bohinju je del projekta LAS Gorenjska košarica – Kulinarično popotovanje, ki spodbuja uporabo lokalno pridelane hrane v kulinarični ponudbi in krepi dobaviteljske verige na Gorenjskem. Naložba je sofinancirana iz Evropskega kmetijskega sklada za razvoj podeželja: Evropa Investira v podeželje. Za vodenje projekta je odgovoren vodilni partner BSC d.o.o., Poslovno podporni center Kranj, za izvedbo kulinarične brošure pa Turizem Bohinj – zavod za pospeševanje turizma. Organ upravljanja, določen za izvajanje Programa razvoja podeželja RS za obdobje 2014-2020, je Ministrstvo za kmetijstvo, gozdarstvo in prehrano.



Evropski kmetijski sklad za razvoj podeželja: Evropa investira v podeželje



INFORMACIJE / INFORMATION:

Turizem Bohinj, Stara Fužina 38, 4265 Bohinjsko jezero
t: +386 (0)4 574 75 90, e: info@bohinj.si

/lakebohinj /lakebohinj /lakebohinj www.bohinj.si