



Kranjsko on a plate



I FEEL
SLOVENIA





Greetings from the kitchen

While creating this booklet our question was what the taste of Kranj was like. We discussed the question with chefs of Kranj, market vendors and random local people. We were interested in which food reflects the best our city.

As written by Dr Janez Bogataj, a culinary connoisseur, the dishes at the top of Kranj gastronomic pyramid are: "kranjska klobasa" (Carniolan sausage), "kranjski štruklji," "orehovi štruklji na sap" (štruklji with walnut filling, cooked in steam) and "prata" or "budl" (bread and smoked meat dish).

When talking with Kranj chefs, their childhood memories were brought out – for example, of the home-grown walnuts that made wonderful treats in their grandmothers' kitchens.

Kranj market vendors told us about the past and what market days were like then.

Locals remembered the most delicious stews their grandparents used to cook in Kranj apartment blocks.

But we didn't just chat, we also visited many Kranj restaurants and inns. How varied they are! Some rely on local recipes and ingredients, others create to the rhythms of French cuisine, some stick to the golden mean or look to global trends for inspiration.

But what if the flavours of Kranj are all of the above? And so much more, as new culinary stories are constantly being created in the biggest city of Gorenjska.

You are kindly invited to explore them.

Welcome to Kranj!



Open:

Tue –Fri 3pm–10pm

Sat 1pm–10pm | Closed Sun, Mon

When Elica and Vinko Bolka bought the old inn in the 1960s, they named it after St Christopher, the patron saint of pilgrims. Today, helped by mother Elica, one of the most famous inns in this part of Slovenia is run by their two sons, Krištof and Tomaž.

Decades ago, their focus was on international trends and ingredients, but then a turning point happened – they started to look to tradition, working closely with local suppliers. They offered guests old dishes in a new way and filled glasses with Slovenian drinks. A new step forward happened a few years ago, when a new chef, Uroš Gorjanc, took the helm.

Krištof is a growing story, as Nežka's house right next to the inn occasionally hosts culinary gatherings. In the garden of Nežka's house there is a tavern for two, and a new bakery run by young Andraž Bajželj.

In cooperation with the Jezeršek family, Krištof's team organises dinners on "zajla" (steel rope, i.e. in the cable car leading to the nearby ski resort), and Krištof eco glamping resort is already being built at Šmartno pod Krvavcem.

Gostilna Krištof received a Michelin Green Star and a Michelin recommendation in 2022. Gostilna Krištof was awarded three chef's hats by The Gault & Millau Slovenia 2022 Culinary Guide, and the Krištof team was awarded three forks by Falstaff Austrian Gastronomic Magazine.



Gostilna Krištof | Predoslje 22 | 4000 Kranj

T: +386 4 234 20 30 | **W:** www.gostilnakristof.si | **FB:** Gostilna Krištof | **IG:** @gostilnakristof

Culinary heritage, local ingredients, modern dishes

Various culinary guides rank the Bolka family-run inn at the top of Gorenjska and Slovenia's culinary stories, so we asked their chef Uroš Gorjanc a few questions about the typical flavours of the biggest Gorenjska city. Before joining the Krištof's top-notch team in 2017, he worked in major hotels and embassies in Ljubljana. In 2022, he was named Traditional Cuisine Chef by Gault & Millau Slovenia Culinary Guide.

What is Kranj cuisine to you?

Connecting food producers in Kranj and its surroundings with chefs and restaurants, preserving our grandmothers' recipes and incorporating modern culinary trends into the preparation of dishes. For me, all this is Kranj cuisine, which should also be based on respect and cooperation.

Which ingredients are typical of your hometown?

I am lucky that both my grandmothers are from the Kranj area and I grew up with tables full of dishes made with ingredients grown at home or bought from local farmers. To this day, I still swear by locally produced ingredients from farmers around Kranj, where we can find top quality vegetables, from cabbage, turnips, potatoes to cereals and the list could go on. All these ingredients are key to preparing superb culinary plates, which can be upgraded to



Krištof (left) and Tomaž Bolka (right), chef Uroš Gorjanc in between

Chef Uroš Gorjanc: “My grandmothers swore by sustainable food preparation, cooking with as little waste as possible, by self-sufficiency and dishes made with local ingredients. All these are good cooking practices that can still be drawn upon in modern cooking today. I am immensely grateful to have grown up in an environment that gave me such a foundation.”

perfection by following culinary trends and respecting our grandmothers' recipes.

You have lived in Kranj since birth. Which dishes remind you of your childhood?

No doubt, I would first mention cottage cheese štruklji prepared by both my grandmothers – granny Jerca made those with filo pastry, granny Anna preferred the yeast pastry. Both were excellent. The smell of walnut potica, Easter prata or budl also take me back to my childhood.

When I think of dishes that remind me of my hometown Kranj, I can't go past ričet (barley stew) with Kranjska sausage. Krapci (dumplings) stuffed with millet and served with mushroom sauce, also taste homely for me. Various porridges but also jacket potatoes – in our home, we ate them by cutting them open and topping them with smoked lard or butter and salt.



Open:

Mon –Fri 12am–10pm

Sat 12am–4pm

Closed Sun and holidays

Gostilna pr' Matičku

Gault & Millau Slovenija 2022
– two chef's hats

In the hospitality trade, you have to work hard and work a lot. You have to be smart, because a good host can't be a simpleton", he says, underlining the statement about working hard: "I work 300 to 400 hours a month. It's the only way."

Matjaž Erzar – Matiček, the renowned chef, who has been running the restaurant for more than two decades with the indispensable help of his partner Simona Virant, is a true culinary encyclopaedia of Kranj and its surroundings, knowing the ancient ingredients and dishes of Gorenjska in the past.

As a hunter, he knows the game cuisine in detail. He also likes to garden – growing himself the vast majority of the vegetables he serves to guests. And he is skilled in making sausages and salami, making jams, syrups and much more. Pr' Matičku, you get all of the above, plus a story from the chef's rich past, which includes travels around the world.

But let's be clear: the ingredients in Matiček's inn are local, Slovenian. "What we don't grow at home or catch ourselves comes from the surrounding farms. Slovenia is so small that everything is local to us – even the house wine from Goriška brda, which the Mužič family delivers to us," says Matjaž Erzar, the chef.

Before you go home, don't forget to take a peek in Matiček's pantry, where you'll find jars of home-pickled mushrooms or sea-buckthorn, colourful chutneys and a variety of jams. "This year, 19 varieties," chef Erzar adds.



Gostilna pr' Matičku | Jezerska cesta 41 | 4000 Kranj

T: +386 4 234 33 60 | **W:** www.prmaticku.si | **FB:** Gostilna pr' Matičku | **IG:** @gostilna_prmaticku



Restaurant and café Brioni

Gault & Millau Slovenija 2022 – POP

When the Polenec couple took over the restaurant and café in 2004, they thoroughly renovated the premises and created a new, modern catering offer.

The Brioni restaurant now serves breakfast, lunch and dinner, and also has a patisserie and a café.

The kitchen is dominated by carefully selected ingredients inspired by French cuisine. Chef Tomaž Polenec explains: "During my childhood, we lived in Paris for a while because of my father's job. It was there that I was introduced to French cuisine and a respectful attitude towards food. Perhaps that's why I knew from a young age in which direction my career would take me."

It is not only the kitchen that relies on carefully selected ingredients, but also the patisserie. Some desserts, such as the rich chocolate cake, have been made from day one, while other cakes reflect the seasons and are inspired by seasonal fruits.

"We also make seasonal coffees in the café – in autumn, we add home-made pumpkin puree to special coffees, in winter we add cinnamon to rich white coffees and so on," says Barbara Polenec, mentioning the house-made ice creams, which are a hit in the summer.

Chef Polenec's plates are inspired by chestnuts in autumn, asparagus in spring and colourful vegetables from the surrounding farms in summer. Goose liver is Brioni's signature dish, each time complemented with seasonal, Gorenjska ingredients.

Open:

Mon – Sat 9am–10pm

Sun 12am–8pm



Restavracija in kavarna Brioni | Koroška cesta 10 | 4000 Kranj | 📍 In the city centre

T: +386 4 201 07 50 | **FB:** Restavracija in kavarna Brioni | **IG:** @brionikranj



Fish shop and Restaurant Delfin

Gault & Millau Slovenia 2022 – POP



Open:

Thu, Fri 8am–2pm

Sat 8am–1pm

Sun –Thu open by arrangement (for groups)

If you love seafood, also try homemade cod spread (bakalar), freshly prepared salmon tartare spread and Adriatic octopus salad in Delfin.

Since 2002, the Brekalo couple have been running a fish shop, which is complemented by a fish restaurant. As Chef Nikica Brekalo likes to point out, the daily catch of Croatian fishermen is at the heart of this unique seafood corner.

In Delfin restaurant in Kranj, you can find fresh red mullet, sole, smelt, sardine, anchovies, hake, seabass, gilthead, mussels, Adriatic squid, octopus, etc.

As for freshwater fish, you can buy trout from the Vodomec fish farm in Gorenjska.

And not only buy – Chef Nikica Brekalo, who is very proud of his Dalmatian-Primorje roots, will also prepare the fish of your choice. Chef Brekalo is the one who, following his mother and grandmother's recipe, makes probably the best fish brodet around and cooks up a really great fish soup.

His wife Katarina Bežek Brekalo is in charge of the service in this harmonious seafood duo. She pours you a glass of white or red wine from the Brda winemaker Zlatko Mavrič's cellar to go with your fish of choice, and, if you like, she'll kindly add a tried-and-tested recipe. "As the catch varies daily, I recommend making a reservation," they emphasise at the end of our conversation.

Ribarnica in restavracija Delfin | Tavčarjeva ulica 1 | 4000 Kranj | 📍 In the city centre
T: +386 4 202 29 09 | **W:** www.ribarnica-delfin.si | **FB:** Ribarnica in restavracija Delfin



Dom na Joštu

Gault & Millau Slovenia 2022 – POP

In 1950, the Ski Club Triglav built a lodge on Jošt, a hill 845 metres above sea level and a popular recreational spot for Kranj inhabitants. For almost a decade Tina in Matjaž, the Sedej couple, run the lodge and make sure there is always something new offered.

Matjaž Sedej, a chef with many years of experience, is in charge of the kitchen. “I’ve always wanted to cook here,” explains the chef, who went to a cooking school in Paris and later worked in London and New Zealand.

They cook stews (“jota,” goulash, veal stew, “ričet,” etc.), as well as other delicacies (house-made pasta, pork ribs with potato salad, and meat and meatless dishes), salads, soups and desserts. Other food can be prepared to order. Our tip: arrange for fish or risotto.

What about drinks? Juices are from Gorenjska, wines are brought to the top by the Kristančič family from Medana, and there’s “krokodilček” – a local beer brewed for the Dom na Joštu in the nearby Pivovarna Advocatus.

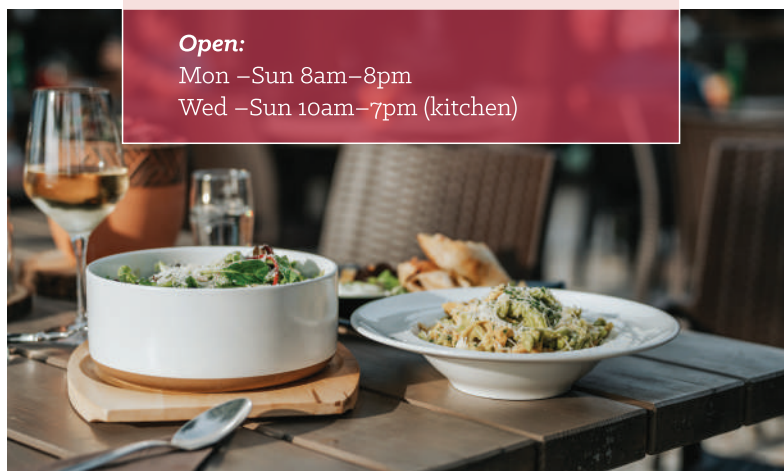
Perhaps another tip: there are numerous hiking trails leading up to Jošt, while the extremely steep winding road is a challenge even for well-prepared cyclists.

*“Jošt is a way of life,”
is a thought often heard at
the top. And this way of life
includes not only the varied
kitchen where many delicacies
are created but also recreation,
music, socialising and the view.*

Open:

Mon –Sun 8am–8pm

Wed –Sun 10am–7pm (kitchen)



Dom na Joštu | Sveti Jošt nad Kranjem 2 | 4000 Kranj

T: +386 41 312 372 | **W:** www.domnajostu.si | **FB:** Dom na Joštu | **IG:** @dom_na_jostu



“An urban jungle above the rooftops of Kranj,” is the description which Panorama Stara pošta likes to use to introduce itself. Please note: its modern spaces can be booked for personal celebrations or business events.

Would you like to enjoy the view of the old part of Kranj while having a bite or a drink? Then popping up to the top, fourth floor of Stara Pošta, which dates back to 1770, is the way to go!

In the morning they prepare breakfasts, brew coffees and serve desserts, such as a homemade soufflé and tempting cakes from Kranj pastry chef Tanja Drinovec who has Umami pastry studio just a few hundred metres away.

If you haven't got a sweet tooth, there are cured meats from Kern Butchery, and you are also served pizzettas, tapas and selected cheeses from the local Pustotnik farm.

You can choose from a variety of hot drinks, cocktails and Slovenian wines, accompanied by Monterosso wines.

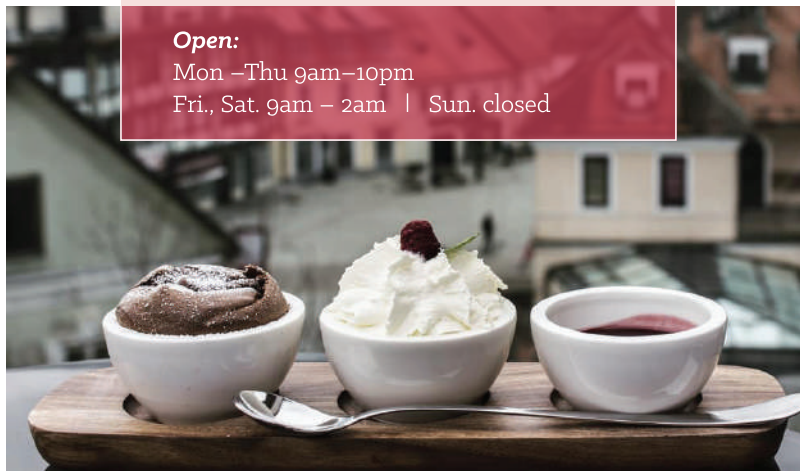
Why are these particular wines mentioned? The Gorjanc family, the owner of this landmark building, actually manages the Monterosso estate in Istria jointly with the Duboković family.

There, they grow not just the grapes but also olives that produce an excellent olive oil, one of the best in the world. You can taste it while enjoying the view of the streets in the old town of Kranj.

Open:

Mon – Thu 9am–10pm

Fri., Sat. 9am – 2am | Sun. closed



Panorama Stara pošta | Koroška cesta 2 | 4000 Kranj | 📍 In the city centre

T: +386 30 753 739 | **W:** www.staraposta.si | **FB:** Panorama Stara pošta | **IG:** @panorama_stara_posta



Open door farm pr' Končovc

Gault & Millau Slovenia 2022 – POP

Open:

Tue –Thu, by arrangement

Fri 12am–10pm

Sat 12am–8pm

Sun 12am–5pm | Closed Mon



The Končovc organic farm was awarded the Green Key environmental certificate in 2021. A year later, the farm was awarded the Slovenia Green Cuisine sustainability label, certifying the use of fresh, local ingredients and the integration of tradition into modern dishes.

“Our homestead, with the roots of catering business dating back to 1907, was mentioned in an urbarium some 700 years ago. At that time, there were seven farms in Javornik. Today, there are six,” says Fani Kristan, reviewing the history of the farm and Javornik village, situated along the road leading to the top of Jošt.

It was she who, in 1992, was the first person in the municipality of Kranj to decide for an open door farm. Now, with her help, the Končovc farm is run by her son Aleš and his wife Katarina.

Most of the ingredients offered to guests are their own produce. Here’s how they sum up the essence: “Our aim is to be as self-sufficient as possible and to have a closed circle of nature, animals and people. We learn from nature and animals, while striving for a more genuine coexistence.

The kitchen prepares daily specials, but if you arrange so before your arrival, they will serve you some other dishes, including warm ocvirkovka, or an ancient dish, medla.

Some other delicacies are homemade strudels, carpaccio, venison dishes... And homemade bread, white or black. It is baked in the bread oven by Fani Kristan every Friday.

Our advice: if you go to Končovc, we recommend booking.

Kmetija odprtih vrat pr' Končovc | Javornik 10 | 4000 Kranj

T: +386 4 231 03 36 | **W:** www.koncovec.si | **FB:** Kmetija odprtih vrat pr' Končovc | **IG:** pr_koncovec

Tradition

1. Gostilna Arvaj



Open

Mon –Sat 8am–10pm | Sun 9am–4pm

Kajuhova ulica 2 | 4000 Kranj | T: +386 4 280 01 00

“You come to us as a guest and leave as a friend. A different, freshly prepared lunch every day. A permanent offer of delicious lunches,” is the description that introduces Gostilna Arvaj, a place with accommodation attached to it. If you’re here, don’t miss the Kranj sausage – naturally, the one that bears the name of Arvaj!

2. Gostilna Benedik



Open | Tue –Fri 12am–10pm

Sat, Sun 12am–5pm | Mon Closed

Benedikova ulica 21 | 4000 Kranj | T: + 386 4 231 11 70

There are only a few inns in Gorenjska where locals like to go for fried chicken. Gostilna Benedik is among them, offering a wide range of homemade dishes (veal medallion with porcini mushrooms, Kranjska bržola, veal shank and venison, to name but a few). The gostilna is run by the experienced Boštjan Mihelič, who is the head waiter also managing the wine list.

3. Gostilna Labore



Open

Sun –Fri 9am–4pm | Sat closed

Ljubljanska cesta 16 | 4000 Kranj | T: + 386 4 236 49 10

Na Laborah inn prepares lunches and snacks. You can choose from roast ribs and steaks. The range of homemade dishes is seasonal, so during the cold months you can get segedin and ješprenj (barley stew), blood sausages and roasts, pasulj and so on. Liver, the signature dish of Labore inn, is available all year round.

4. Gostilna Lakner



Open

Mon –Sat 10am–6pm | Sun 11am–6pm

Cesta na Brdo 33 | 4000 Kranj | T: +386 31 219 673

In the shade of the centuries-old chestnut trees at Kokrica near Kranj, you will find Gostilna Lakner where they cook snacks and prepare a wide range of homemade dishes. They can prepare meat or fish platters for you, and in the cold months, don't miss the rustic feast for two hungry ones, based on selected ingredients from local producers – blood sausages, pečenice (fried sausages) and sauerkraut with cracklings.

5. Gostilna Rekar



Open | Thu 11.30am–8pm | Fri, Sat 11.30am–9pm
Sun 11.30am–6pm | Mon – Wed closed
(unless you wish to book for a larger group of people)

Zasavska cesta 13 | 4000 Kranj | **T:** +386 4 235 58 85

Nejc Rekar, who now runs the inn, is the third generation of innkeepers in the family. Today, he and his team prepare both modern dishes and food based on traditional recipes. There are stews, buckwheat mash, salads, frog legs... And there's the sweet display case – always full of homemade delicacies!

6. Hiša Aleš



Open
Mon. – Sat 5pm–10pm | Closed Sun and holidays

Breg ob Savi 38 | 4211 Mavčiče | **T:** +386 4 201 01 30

Hiša Aleš is home to a tradition that spans more than 90 years. A wide range of fish and meat dishes are cooked here, and vegetarian tastes and lovers of homemade desserts are also catered for. One of the restaurant's signature dishes is the house steak, but there's also truffle fuži (pasta), Mediterranean-style sea bass fillet and much more in the Aleš family house, where you'll also find modern accommodation.

7. Okrepčevalnica na Razpokah



Open
Wed – Sun 10am–10pm | Mon, Tue Closed

Nemilje 9 | 4201 Zgornja Besnica | **T:** +386 4 250 36 19

It's one of those pubs where the door is only open if you book in advance. That's when Bernarda Rihtaršič prepares homemade delicacies – fried sausages and blood sausages in winter, local and seasonal dishes in summer, accentuated with homemade desserts and the authentic atmosphere of village pubs of the old days.

8. Stari Mayr



Open
Every day 11am–3pm, 6pm–10pm (restaurant)
every day 8am–10pm (café)

Glavni trg 16 | 4000 Kranj | **T:** +386 4 280 00 20

📍 In the city centre

Stari Mayr is considered the oldest inn in Kranj. Lunch is served in the atrium of the old town hall in summer, and all year round you can choose from a variety of stews, steaks, homemade štruklji, Kranjska sausages and more. The Jekovec family inn was recently added rooms, which offer a beautiful view of the old town centre.

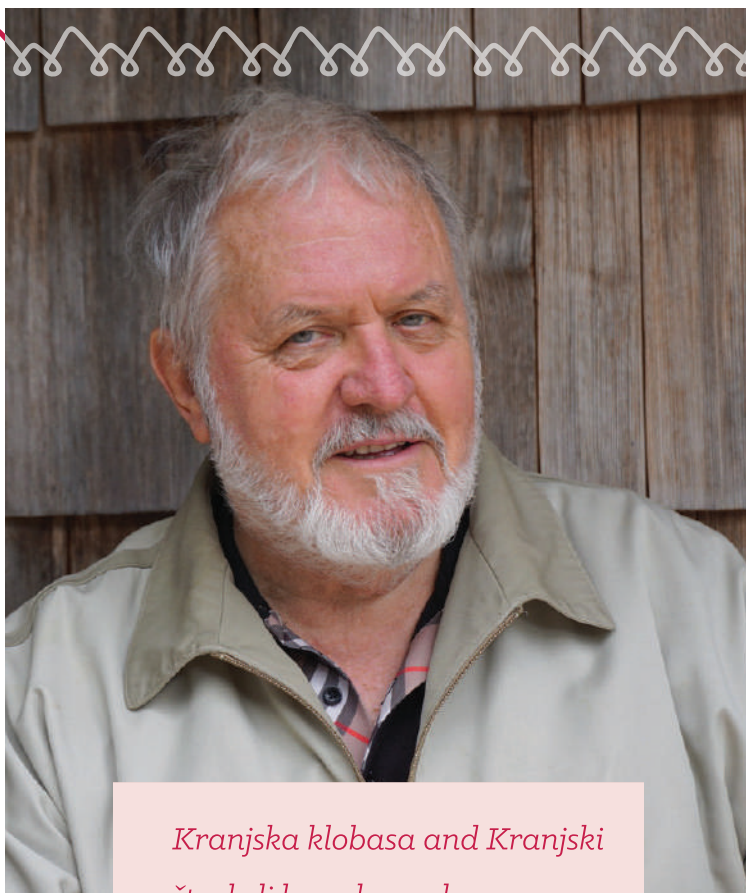
An invitation to Kranj table

Written by:
Dr Janez Bogataj

The Municipality of Kranj is one of the Slovenian towns and provinces that have established and defined their culinary distinctiveness. This, of course, does not only consist of numerous heritage or modern foods, dishes and drinks, but also of a well-thought-out selection of dishes, by which the varied gastronomy of Kranj can be recognised and presented. This way of culinary and gastronomic recognition could also be called the gastronomic pyramid of Kranj and its Municipality. At the base of this pyramid is the gastronomic 'bank' of Kranj, i.e. all the dishes, from all times and all levels of society. From this base, the middle part of the pyramid creates a solid structure and system (valid also in the area of food), determined by the characteristics of Kranj: the city's position between two rivers, the centre of Gorenjska, a rich history, especially the golden period from the 6th to the 12th centuries, industrial heritage, big names, with Prešeren at the forefront, and a range of modern creativity and innovation.

In 2013, the Gorenjska Gastronomy Strategy was launched, selecting the following dishes as the most characteristic of Kranj: "orehovi štruklji na sap", Kranjska klobasa, "prata" or "budl" and "Kranjski štrukelj". Kranjska klobasa and Kranjski štrukelj were chosen the top of the gastronomic pyramid.

Kranjska klobasa is a certified sausage made according to a single recipe and protected in the European Union. The geographical definition of 'Kranjska' coincides with the name of the



Kranjska klobasa and Kranjski štrukelj have been chosen as the very top of gastronomic pyramid in Kranj Municipality.

former land of Kranjska; it was and still is therefore a sausage from Kranj region. Kranjski štrukelj is one of the few sweet dishes that was geographically marked as early as 1868 in the first Slovenian cookbook by Magdalena Knafelj Pleiweis.

Both klobasa and štrukelj are not only a repetition of historical memory, but also a great challenge to modern Kranj caterers to come up with new tastes, presentation and serving.



Kranjski štruklji

The hallmark of Gostilna Kot is the Kranj Culinary Trio: Kranjska klobasa, Kranj beer and Kranjski štruklji.

The recipe for Kranjski štruklji was published in 1868 in the cookbook of Magdalena Knafelj Pleiweis. Kranjski štruklji are rarely found today, but since 1936 they have been prepared in Gostilna Kot in the town centre – and that's where we got the recipe.



Open

Mon–Fri 7am–9pm | Sat 8am–6pm
Closed Sun and holidays

Gostilna Kot

Maistrov trg 4 | 4000 Kranj

📍 In the city centre

T: +386 4 202 61 05

W: www.gostilnakot.si | FB: Gostilna Kot

Arvaj's Carniolan sausages are cooked in Gostilna Kot, beer is brewed by Kranjska pivovarna, and Kranjski štruklji are made to order. Today, Gostilna Kot is run by the Gros couple. In addition to traditional food and stews, the Kot also serves pizzas – including a Kranjska pizza, topped with sliced Kranjska sausage.

Our advice: if you obtain ingredients for this dish from farms in and around Kranj, the štruklji will be a shade more Kranj-like.

4–6 persons:

6–8 pancakes

Filling:

200 g grated soup pasta

2 eggs

50 g butter

6 soup spoon of homemade

apricot jam

salt

Topping:

2 dl sour cream

2 eggs

Additionally:

a little icing sugar

a knob of butter

(For pots or baking tray)

Preparation

1. Pancakes are made according to the classic recipe with flour, eggs, milk with a little salt and a pinch of sugar.
2. Prepare the filling: cook the grated soup pasta in lightly salted water over a moderate heat according to the instructions on the packet. Stir several times during cooking. Drain and cool the pasta.
3. Add the half-melted butter, beaten egg and jam to the cooled pasta. Spread this filling over the pancakes.
4. Roll them up, cut them into thirds and place them in greased earthenware pots. If you don't have any, use a medium-sized baking tray.
5. Top with the topping, i.e. sour cream whisked with two eggs.
6. Bake in an oven preheated to 200 degrees Celsius. Bake for 10 or 15 minutes.
7. Serve while still hot, sprinkled with icing sugar if desired.

The pots for Kranjski štruklji, used at Gostilna Kot are created by Barba Štembergar Zupan.



Picerija Orli

Gault & Millau Slovenia 2022 – POP

Open

Wed–Sun 12am–10pm | Mon, Tue Closed

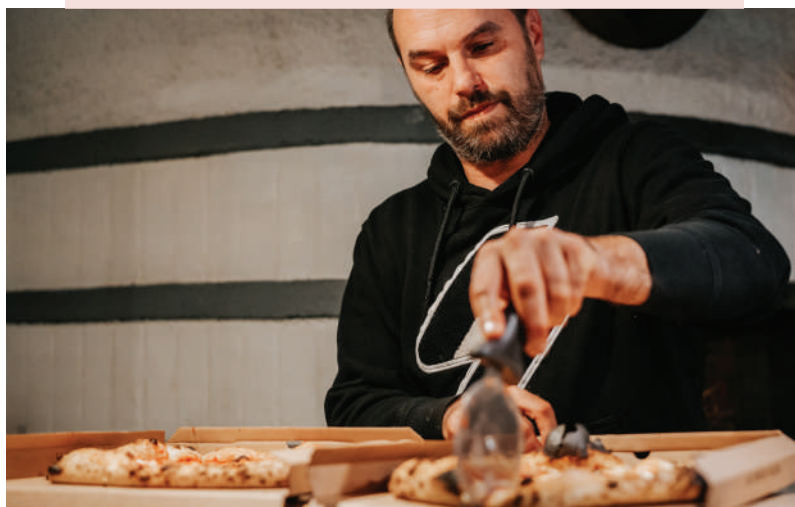
“After two years of constant work, I can say that I have mastered the dough to perfection,” says Erik Bukovac, who likes to stress that there are no shortcuts when it comes to making dough, fermented for at least 48 hours. It’s significant: at Orli, he is the one who kneads the dough every single time, using a special procedure.

“When in 2020 we had to close our door for a few months, I couldn’t stay put. I’ve been used to work and discipline all my life,” says pizzeria manager Erik Bukovac. In the past, he was a successful water polo player and captain of the Slovenian national team, and his sporting career took him to Italy, among other places.

It was not abroad, but in his native Kranj that Erik Bukovac found inspiration for the new chapter of Pizzeria Orli, open on the northern outskirts of Kranj for more than 30 years. First, he took a course in baking sourdough bread, taught by Kranj’s own Nataša Naneva, and later he got in touch with other sourdough master bakers.

The focus of this pizzeria is not only on the dough, but also on the ingredients: they only use San Marzano peeled tomatoes, the prosciutto from Parma, Grana Padano cheeses, buffalo mozzarella, smoked ricotta ...

In addition to the classics, you’ll also find special, seasonal pizzas. And don’t miss typical local pizzas, such as the hunter’s pizza (topped with venison salami from the neighbouring Kern Butchery) and the Kranj pizza (topped with Kranj sausage from the nearby Čadež Butchery).



Picerija Orli | Tenetiše 80 | 4204 Golnik

T: +386 4 256 11 98 | **W:** www.orli.si | **FB:** Pizzeria Orli | **IG:** @pizzeria_orli



Projekt burger

**Gault & Millau
Slovenia 2021 – POP**

Open

Mon –Thu 12am–9pm | Fri, Sat 12am–10pm | Sun Closed

In 2015, a wave of gourmet burgers began to spread across Slovenia. Žiga Antolin and Klemen Bassanese asked themselves why there were (still) no burgers in Kranj to suit their tastes. They rolled up their sleeves and started making burgers at home.

Once satisfied with the result, they presented the project to Kranj people and the success story began. At first, Projekt Burger was a modest stand, which later Žiga Antolin and his team moved into a wooden container. This was moved around the city, and then in autumn 2022 it took root in new premises in Jelenčeva Street.

Watching Žiga Antolin concentrating on making the buns, it is clear that everything in this Kranj-based project has been meticulously planned. The flour used to knead the buns each day is carefully selected. The beef is Slovenian, the

Projekt Burger | Jelenčeva ulica 1 | 4000 Kranj | **T:** +386 41 364 580
W: projektburger.si | **FB:** Projekt Burger | **IG:** @projektburger



tomatoes too. They make their own sauces.

That's not all: potatoes are selected from local farmers. Potatoes are cut, boiled, fried, frozen and then – when a guest orders fries – fried again in the kitchen. You'll be hard pressed to find such fries anywhere else!

This is how Žiga Antolin looks to the future: “We would like to expand our food offer, because we want to introduce Kranj to a modern, relaxed steakhouse, where we will roast meat in a hundred and one ways, in addition to burgers.”

Bazen Bar & BBQ

Stara cesta 25a
4000 Kranj
T: + 386 64 225 736

Open

Sun –Wed 8am–10pm
Thu 8am–11pm
Fri, Sat 8am–12pm

Beautiful nature, the babbling of the Sava, food and drink – it's all at the Bazen Bar & BBQ, right there on Savski otok. You can go there for breakfast or coffee, a glass of local beer or Slovenian wine when you're thirsty or hungry, because at Bazen, they make burgers, prepare grilled delicacies and add desserts to the mix.

KluBar

Slovenski trg 7
4000 Kranj
T: + 386 40 345 015

Open

Mon –Thu 7am–11pm
Fri 7am–2am
Sat 12am–2am
Sun Closed

🕒 In the city centre

In the summer of 2019, KluBar was transformed into a gastropub, with concerts, travel lectures and similar events combined with contemporary food. In addition to burgers, they offer tortillas, sandwiches and salads, as well as stews.



Markets in Kranj

Saturday market in the town



📍 In the city centre

The central marketplace in Kranj (the two large photos), near the Church of St. Cantian, is lively on Saturday mornings, when you can buy fresh vegetables, seasonal fruit, dairy and meat products, Slovenian honey, etc. During the week (especially on Wednesday and Friday mornings) there are individual stalls in the central market area. On Saturday mornings, stalls with local products are also at the fountain in Glavni trg (the small photo above).

Stražišče market



The market is held on the second Friday every month, between 5 pm and 7 pm, at Baragov trg in Stražišče. Here you can get local dairy and meat products, vegetables and fruit, bread and pastries, local honey, wine from the Karst, local beer, etc. It is organised by the local community of Stražišče in cooperation with Sorško polje Association.



Mavčiče Market



On the fourth Friday every month, between 5 pm and 7 pm, there is a market in the centre of Mavčiče village. The offer includes local pasta, dairy and meat products, fruit and vegetables, bakery treats and more. Mavčiče Market is run by the Sorško polje Association and the Mavčiče local community.

The Centipede Market



The Centipede Centre is a social enterprise that put together its first boxes of local produce in 2013. Two years later, they organised Stonoga Days, which in 2016 grew into a regular market, operating as a group ordering system. The Centipede Market now brings together over 30 vendors who offer local, mostly organic, produce to customers every 14 days.

A photograph showing various farm products: a loaf of bread, a jar of jam, a carton of milk, and some potatoes. The title 'Farm shops' is overlaid on the image.

Farm shops

The farms around Kranj are where locals like to buy eggs, potatoes, sauerkraut, seasonal fruit, some milk, home-made meats... Most of the farms sell mainly their own products, while the ones mentioned below have real little shops.

Kmetija Odems

Predoslje 41 | 4000 Kranj

Open

Mon, Wed–Fri 3pm–7pm

Sat 9am–12am

Closed on Tuesdays, Sundays and holidays

Soon after taking over the Odems homestead, Darija and Gregor Ovsenik decided to stop using silage to feed their animals. They started processing the milk, known as hay milk, into dairy products and also offered their customers home-grown potatoes, garlic, eggs, meat, flour, pasta and more. In the summer of 2021, they built a shop in their backyard, where, in addition to their delicacies, today you can find products from nearby farms: fruit juices and syrups, fruit and vegetables, flour, bread and much more. Odems products are available also in other selected shops.

Domačija pr' Matjaž

Struževo 7 | 4000 Kranj

Open

Mon–Fri 8am–6pm

Sat 8am–12am

Closed on Sundays and holidays

This farm shop is both a delicatessen and a butcher's shop. Here you can buy not only home-made (dry) meat products, but also home-grown vegetables and, more recently, the first spirulina from the Gorenjska region, stored in neat packaging with the Eco Janez label. This nutritious algae is cultivated by the family's son Janez Rakovec in pools in a nearby field, while his father Simon runs the butcher's shop and delicatessen.

Domačija pr' Gregorc

Praše 22 | 4211 Mavčiče

Open

Tue, Fri 6am–6pm

Sat 6am–2pm

Closed on the remaining days and holidays

Since 2006, the Zlate family at the Pr' Gregorc farm, which is impossible to miss in the village of Praše, has been baking bread, fine pastries, delicious walnut strudels and, during holidays and on request, also the traditional potica, all of this from their own flour. This farm is not only a bakery, but it also sells home-made dried meats, fresh meat on certain days and home-grown vegetables. In the shop, which is open three days a week, you can buy dairy products from Odems Farm, pasta from Maln Farm, homemade buckwheat flour, breadcrumbs, etc. Products from the Gregorc Farm have won numerous awards in the Specialities from Slovenian Farms competition (Dobrote slovenskih kmetij) and are available in some other shops.

A hint for locals: if you have a Facebook profile, you can find lots of up-to-date information about what Kranj (and Gorenjska) farmers have to offer in the Local Supply of Gorenjska group: Lokalna preskrba Gorenjske.

Where else can you buy local products?

Did you know that there are some cute little shops in Kranj with warmhearted owners who often also work there and lovingly arrange selected products by Slovenian farmers and producers on their shelves?

Figa Delicatessen



Open
Mon–Fri 9am–7pm
Sat 8am–1pm
Closed on Sundays and public holidays.

Prešernova ulica 9 | 4000 Kranj | **W:** www.delikatesa-figa.si
FB: Delikatesa Figa | **IG:** @delikatesa_figa | 📍 In the city centre

“Delikatesa Figa helps you co-create gourmet experiences. It serves and advises you on selected meats, cheeses, wines and everything that goes with them.” This is how they describe their shop in the centre of Kranj, adding that they spoil customers “with luncheon meats, cheese plates, canapés, sandwiches and much much more.” They listen to the wishes of gourmets and are happy to prepare anything from cold cuts to corporate gifts.

Krajček shop



Open
Mon–Fri 8am–7pm
Sat 8am–1pm
Closed on Sundays and holidays.
(Slightly different opening hours in the summer)

Poštna ulica 6 | 4000 Kranj | **W:** www.krajcek.si
FB: Trgovina Krajček | **IG:** @trgovina_krajcek | 📍 In the city centre

In October 2015, Branko Djoković opened the door of the Krajček shop. It offers a wide range of organic fruit and vegetables, milk and dairy products, cured meats and pickles, coffees and teas, flours and more. There are also bakery products, primarily those baked with sourdough and lots of love by Nataša Naneva. And also: regular customers at Krajček are already used to having their own packaging for their purchases.

Štacunca



Open
Mon–Fri 2pm–6pm
Closed on Saturdays, Sundays and holidays.

Spodnje Bitnje 24 | 4209 Žabnica
FB: Štacunca | **IG:** @trgovinastacunca

Maruša Langerholc opened the Štacunca shop in the backyard of her home in spring 2013. She filled the shelves with local products, went to the surrounding farms and offered her neighbours the opportunity to sell local vegetables and fruit. Today, Štacunca also works together with local brewers and Slovenian winemakers, boutique bakeries in Kranj, small Slovenian farms and many more. Good to know: you can borrow a book, or two, or three for free at Štacunca.

Delicious local food can also be found in the **Bučka** shop (Cesta Staneta Žagarja 29, Kranj), the **Korotan** shop (Struževo 20, Kranj) and Sloga's **Špajza** shop (Šuceva 27, Kranj). Some selected products from local producers are also sold in the shop of the **Tourist Information Centre**, on the ground floor of Kranjska hiša (Glavni trg 2, Kranj).

Hana Kotar and Ana Zevnik

There is an old Slovenian saying that the world is built on young people. This is why here are two promising personalities that we will probably hear a lot about in the future.

When **Hana Kotar** (born in 2002) was a student at the Naklo Biotechnical Centre, she opened a chocolate and confectionery shop called Mama Paula in Britof pri Kranju. "I named the company after my grandmother," explains the young woman, who after leaving school attended confectionery courses in Slovenia and abroad. Today, unique chocolates and chocolate products, desserts and ice creams are produced under the Mama Paula brand.

Her motto: "When taste draws a smile on your face"

Where she sees herself in a few

years' time "Right where I am now. Of course I want to move forward and expand, but I don't want lots of employees and lots of branches. What I want is to make confectionery at the highest level."

Her wish: "That people from Slovenia and abroad would immediately think of quality and great taste when they hear the name of Mama Paula Chocolate and Confectionery from Kranj."



The young **Ana Zevnik** from Kranj (born in 2001) has already made a name for herself during her school years, by winning and participating in numerous Slovenian and international cooking competitions. In September 2022, she graduated with honours from the Vocational College of Hospitality and Tourism in Maribor. She has worked in various restaurants, including the well-known Krištof restaurant in Kranj, and is now improving her skills in a Ljubljana pastry café.

Her motto: "To stay creative and enjoy doing what I do!"

Where does she see herself in the future? "Definitely in the catering industry."

Her wish: "I would like all young people to have a basic knowledge of table etiquette while they are at school, but above all I would like people to be able to appreciate home-grown ingredients, traditional food and those who prepare all of these things every day, with heart and soul."

Sourdough



Andražarna

Predoslje 23 | 4000 Kranj
E: info@androzarna.si (orders)
IG: @androzarna

Starting in autumn 2022, the Andražarna operates close to Gostilna Krištof, from which it is separated only by a courtyard. It is run by Andraž Bajželj, who learned about baking with sourdough in the neighbouring Nežka's house. In 2018, Anita Šumer, one of Slovenia's best-known sourdough baking masters, held her sourdough baking workshop there. Since then, Andraž Bajželj likes to say that sourdough changed his life.

Why choose bread baked by Andraž Bajželj

"Because I bake with precision and love. Because I use Slovenian flour from the Kolenko mill. Because with this bread, we support local, Slovenian stories."

Where can one buy his bread? In selected shops and at various culinary events. He also cooperates with some restaurants in the Gorenjska region. He bakes to order.

Andražarna's speciality: Panetone, which Andraž Bajželj bakes only in December.



In March 2020, Aleš Tomažič opened a bakery on the ground floor of his house in Britof pri Kranju. His sourdough-dusted journey began a few years before that, when he was an employee of Gostinstvo Jezeršek. There, his colleagues inspired him with this living mixture of flour and water, and he was further drawn into its world by the cookbook of Nataša Đurić from the Gorenjska region. She now runs Ana Bakery in Ljubljana, owned by the famous chef Ana Roš (Hiša Franko, two Michelin stars).

Bread and black

Britof 149 | 4000 Kranj
E: info@breadandblack.si (orders)
FB: Bread and black
IG: @bread_and_black

Why choose bread with sourdough baked by Aleš Tomažič?

"Because the long fermentation process makes the bread tastier and easier to digest."

Where can one buy his bread? Look for it in selected shops and at various culinary events, such as Kr'petek je! That takes place on Fridays in the centre of Kranj. He also bakes to order.

Speciality of this bakery: Drožoškotki or sourdough biscotti, chocolate cookies made with sourdough.

Legends



Jožef Oseli



Marko Arvaj

Kranj is home to many chefs, waitresses and waiters, market stall sellers, producers and all others closely connected to the world of good food. We present to you two familiar faces who are very well known in Kranj.

Without a doubt, Jožef Oseli is the exceptional chef in Kranj and the surrounding area. He and his wife Metka worked for many years at Brdo Castle in Kranj, the residence of the then Yugoslav President Josip Broz – Tito: Jožef was the maitre d'or Tito's butler, Metka was his right hand.

Later, Jožef Oseli entered the culinary world. He enrolled at the French culinary school in Lyon, today's Institut Paul Bocuse. He became a member of the World Association of Chefs' Societies and was a long-standing member of the Chefs Without Borders Committee. He is now a Special Adviser and International Judge with the World Association of Chefs' Societies.

In 2022, he published his autobiography, *Uresničil sem sanje* (I Realised a Dream), which comprises three books: one describing his life, the second one with about 500 recipes, and the third one summarising his travels around the world. His autobiography has won several awards.

To this day, Jožef Oseli still loves to cook and is happy to give advice to the younger generations of cooks in Kranj.

Marko Arvaj is a familiar face in Kranj. One could even say that everyone in this capital of the Gorenjska region knows him, as he comes from the family that introduced the award-winning Arvaj's Kranjska klobasa (Carniolan sausage) to the world.

Kranjska klobasa is still with Marko today, in fact, he often drives it around: some time ago, he overhauled his vintage Yugoslav Tam truck, turning it into a kitchen on wheels. It is not only the tasty contents that are interesting, but also the exterior of the truck that is decorated with drawings by the Slovenian artist Polona Pačnik, known as Polonapolona. Her distinctive illustrations and sparkling lettering tell the story of the legendary "kranska from Kranj" being transported around the world in this retro truck.

You can catch Marko Arvaj at one of the culinary events in his hometown, Kranj. He'll probably be there with his trademark smile, serving you carefully prepared sausage, homemade potato salad and, of course, a spoonful of the obligatory mustard!



Restaurant of the Elegans Hotel Brdo

Open:

Each day 7am–10pm
(cooked meals from 12 am onwards)

Every day, the door of the restaurant of the newly renovated hotel in the Brdo pri Kranju estate is open to hotel guests and those who would like to enjoy bistro dishes during the day or come here for dinner a little later.

Three chefs lead the young team: Tomaž Kavčič from Gostilna pri Lojzetu (awarded with a Michelin star) is in charge of state visits, Janez Šetina is the head of Brdo's culinary programme and Iztok Virag is in charge of the hotel kitchen. Brdo's cuisine is characterised by local ingredients and Slovenian dishes, modern ideas for plates and seasonal menus signed by Chef Kavčič.

Sunday brunches are a real magnet, with local delicacies from the surrounding farms. Brunch is served at Brdo every Sunday from 11am onwards, from autumn to late spring.

Reservations are recommended, especially for Sunday brunch.

Restaurant of the Elegans Hotel Brdo | Predoslje 39 | 4000 Kranj

T: +386 4 260 10 00 | **W:** www.brdo.si | **FB:** Brdo pri Kranju | **IG:** @brdoestate, @eleganshotelbrdo



Bistro Sonet

Open:

Mon–Fri 9am–4pm
Sat 9am–1pm (only the café is open)
Closed on Sundays and public holidays

"If you take a walk in the old part of Kranj, you will probably pass by the Prešeren House. Just across the street you will see the boutique Hotel Actum (labelled Green Accommodation), which is home to Bistro Sonet on the ground floor.

"We have quality, seasonal and bistro food. Three words could be our motto – fast, good, quality," says Sonet's manager Domen Jenko, who is also the waiter.

Sonet's daily menu is written on the board outside the bistro and weekly lunch menus are published online. Meat, fish and vegetable dishes, risottos and pastas, salads and desserts are served.

"Our menu is seasonal, and we make sure that we don't repeat dishes. That way, there's always something new," says Domen Jenko, adding that Sonet serves selected wines produced by Slovenian winemakers.

Bistro Sonet | Prešernova ulica 6 | 4000 Kranj | 📍 In the city centre

T: +386 40 524 033 | **W:** www.bistro-sonet.si | **FB:** Bistro Sonet | **IG:** @bistrosonet

Tasty events

🕒 In the city centre



It's Friday already!

From June to September, weekends are the time for relaxed company and various kinds of music. But not only that: on Friday afternoons (between 4pm and 9pm), you'll be able to find seasonal fruit and local vegetables, as well as a wide range of gastronomic offerings in the Main Square.

Day of Local Delicacies



At the end of the summer, Brdo pri Kranju hosts the traditional Day of Local Delicacies, which highlights the specialties of producers from the Gorenjska region. At the many stalls, you can taste and buy homemade products and enjoy dishes made from local ingredients by Slovenian chefs.

Kranj Long Table



🕒 In the city centre

Twice in a row, in 2021 and 2022, the chefs of Kranj held a dinner for 100 guests in the garden of Khiselstein Castle to mark the end of summer. Both times, the Kranj Long Table focused on local ingredients, the networking of Kranj chefs, social aspects, intergenerational cooperation, short supply chains and self-sufficiency.

🕒 In the city centre



Carniolan Sausage and Beer Day

In early autumn, the Carniolan Sausage and Beer Day takes place in the Main Square. This is when you can taste a variety of dishes accompanied by Kranjska klobasa and a selection of beers from small and large breweries in the square in the middle of the old part of Kranj.

Chestnut Picnic



On two Sundays in October, the scent of roasted chestnuts and other local delicacies wafts through the village of Zgornja Besnica. Local volunteers start preparing tasty dishes such as goulash, bograč and mushroom soup from the cauldron early in the morning, along with roasts, cabbage and potatoes, fish, and chestnut pastries.

🕒 In the city centre



Wine Route

In a unique and unusual location, in the tunnels under the old town of Kranj, winemakers from all Slovenian wine-growing regions present their wines on the last two weekends of November. The tunnels are transformed into the longest wine cellar in the Gorenjska region, and the excellent wines are complemented by selected cheeses, meats and bakery products.



Other restaurants and pizzerias

1. Brunarica Štern

Cesta na Rupo 16
4000 Kranj
T: +386 4 236 11 11

Open

Mon 9am–7pm
Wed 9am–8pm
Thu–Sat 9am–9pm
Sun 11am–7pm
Closed on Tuesdays

The Štern Log Cabin serves snacks, lunches and à la carte meals. The choice of dishes is varied: from seafood to local recipes, specialities of the Gorenjska region to vegetarian dishes. There are also salads and desserts, wines of Slovenian winemakers and much more.

2. Lovski dom Storžič

Pangršica 17
4204 Golnik
T: +386 40 893 039

Open

Thu 2pm–10pm
Fri 10am–12pm
Sat 9am–12pm
Sundays, holidays 9am–10pm
Closed Mon–Wed

This hunting lodge has a charcoal grill and drinks are served on request. There is also a picnic area and a playground for children. You can celebrate your birthday or a wedding here, or you can come here for a teambuilding event. Important: to visit the Storžič Hunting Lodge, please make an appointment by calling the phone number above.

3. Gitadela restaurant

Pševska 43
4000 Kranj
T: +386 4 23 11 836

Open

Sun–Thu 9am–10pm
Fri, Sat 9am–12pm

Here you can get quick lunches on weekdays or long lunches on Sundays, as well as vegetarian meals. In addition to daily lunch and brunch menus, they also serve homemade specialities. There are grilled food and dishes from the wood-fired oven, Mexican dishes, fish specialities, homemade pasta and gnocchi, as well as burgers, wood-fired pizzas and a variety of desserts.

4. Karantanija restaurant and pizzeria

Drulovka 40
4000 Kranj
T: +386 4 233 21 20

Open

Mon–Fri 9am–11pm
Sat 9am–6pm
Sun 9am–12pm

A wide range of snacks and lunches is available here, such as pizzas, salads, steaks, pasta and desserts. They serve soup, brunch, dessert and coffee at a good price.

5. Pr' Jazbecu restaurant

Dvor 2
4201 Zgornja Besnica
T: +386 4 250 33 51

Open

Every day from
8am–12pm

Their specialties are pork roast, fried chicken, salads, pizzas, trout with side dishes and various types of pizzas and salads. They also prepare brunches.

6. Strahinc restaurant

Zgornje Bitnje 32
4209 Žabnica
T: + 386 599 47 374

Open

Mon–Sat 10am–7pm
Sun 10am–5pm

This restaurant serves lunches and also delivers food to your home. The selection of brunches is varied. Their wood-fired stove smells of pizzas, but you can also choose from vegetarian dishes, seafood, steaks, žlikrofi pasta, salads...

7. Hotel Bellevue

Šmarjetna gora 6
4000 Kranj
T: +386 4 270 00 00

Open

Mon–Fri 10am–10pm
Sat, Sun 9am–10pm

Apart from traditional cured meat products, the hotel on the Šmarjetna Gora hill offers a variety of pâtés and spreads, homemade bread, rolled dumplings, gibanica cakes, blueberry and apple strudel, carob cake, the well-known Pohorje omelette and traditional stews. Grilled dishes are prepared at weekends.

8. Hotel Creina

Koroška cesta 5
4000 Kranj
T: + 386 4 281 75 00

Open

Mon–Fri 7am–10pm
Sat, Sun 7am–10am,
6pm–10pm

There's something for everyone, whether it's main dishes, fresh salads or desserts. A lunch menu is served daily. There are three menus to choose from, or even four on Wednesdays, and there's a weekly special all week, as well as a large salad of the week or a weekly stew. There's also a wide range of à la carte dishes.

9. Kranjska gostilnica

Planina 3
4000 Kranj
T: + 386 4 232 31 84

Open

Mon–Fri 8am–6pm
closed on Sat, Sun,
public holidays

In this little tavern, you can get a quick lunch or various meals to order, including stews, pizzas, breads, salads, vegetarian dishes, etc. Private parties (up to 60 people) can also be catered for on request.

10. Mlečna restavracija

Maistrov trg 13
4000 Kranj
T: +386 4 23 66 179

🕒 In the city centre

Open

Mon–Fri 8am–7pm
Sat 8am–1pm
Closed on Sundays

For many decades now, this dairy restaurant has been located at the entrance to the old town of Kranj, where it serves not only dairy dishes, but also meat, fish and vegetable dishes. It offers a varied selection of breakfasts, brunches, lunches, sandwiches, salads, pasta and grilled dishes. Our tip: take a look at their pastry or enjoy a scoop of house-made ice cream on summer days.

11. Baron Pizzeria

Spodnje Bitnje 7a
4209 Žabnica
T: +386 4 23 13 730

Open

Every day 12am–11pm
(The kitchen is open until 10pm)

You can choose from a variety of pizzas from their wood-fired oven, Baron's bread rolls, pasta, squid with side dishes, house specialities, grilled dishes, large salads, desserts, etc.

12. Gorenc Pizzeria

Koroška cesta 59
4000 Kranj
T: +386 4 23 61 300

Open

Every day from 11am–11pm

Crispy pizzas come from the wood-fired oven, but steaks, seafood, pasta and lasagna are available here as well. You have to try their home-made desserts.

13. Dežman pizzeria and restaurant

Golniška 1a
4000 Kranj
T: 04 204 90 70

Open

Mon–Sat 9.30am–9pm
Sun 11am–8pm

Their menu includes house specialities, brunches and lunches, main courses, Mexican dishes, grilled food, pizzas, seafood, pasta and risotto, salads and desserts.

14. **Buf Pizzeria and Spaghetteria**

Stara cesta 25b
4000 Kranj
T: +386 4 236 01 79

Open

Mon–Thu 8am–10pm
Fri, Sat 8am–12pm
Sundays and holidays 8am–10pm

Located on the Sava Island, this restaurant serves breakfasts, lunches, salads and desserts. Their main dishes include pizzas, pasta, gnocchi, cannelloni, various steaks, risottos, salads and desserts. Children will enjoy their special dishes as well as the playground in the garden of the pizzeria.

15. **Kriva Ščuka snack bar**

Praše 29
4211 Mavčiče
T: +386 51 220 528

Open

Mon and Fri–Sun
10am–6pm
Closed Tue–Thu

In this log cabin, in the pleasant surroundings of the Trboje Lake, you will be served deliciously prepared trout and potato salad or green salad.

16. **Silvester Pizzeria**

Cesta talcev 41
4000 Kranj
T: +386 4 233 11 88

Open

Mon–Thu 6am–11pm
Fri 6am–12pm
Sat 8am–12pm
Sun 10am–11pm

The restaurant serves a wide range of pizzas and pasta, as well as grilled dishes, steaks, seafood, vegetarian plates, salads and desserts.

17. **Toscana Pizzeria**

Cesta Staneta Žagarja 71
4000 Kranj
T: +386 64 270 211

Open

Mon–Fri 7am–10pm
Sat, Sun 8am–9pm

Their selection of dishes is wide and ranges from starters, pizzas and burgers to main courses, salad platters and desserts

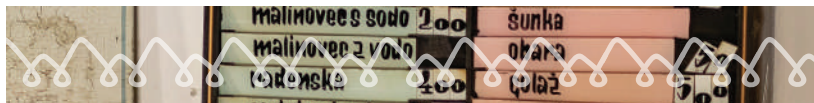
18. **AS Restaurant**

Šuceva ulica 23a
4000 Kranj
T: +386 820 07 347

Open

Mon–Fri 8am–8pm
Sat 9am–3pm
Closed on Sundays
and holidays

The restaurant serves brunches and lunches, stews, seafood, meat, vegetarian and other dishes.



19. **Stara Pravda Restaurant**

Partizanska cesta 17
4000 Kranj
T: +386 64 298 138

Open

Mon–Thu 12am–10pm
Fri, Sat 12am–11pm
Sun 12am–8pm

One can choose among starters, soups, main courses (steaks, seafood, pasta and risotto, burgers), salads, children's dishes, desserts.

20. **Brunarica Breg**

Breg ob Savi 22
4211 Mavčiče
T: +386 31 425 044

Open

Wed–Fri 9am–9pm
Sat, Sun 7am–9pm
Closed on Mondays
and Tuesdays

The menu at the Fishermen's Log Cabin is based on fish, but also includes grilled dishes. Fresh trout or zander is served daily, and other seasonal dishes are also available.

21. **Pr' Brčnk holiday farm**

Planica 2
4000 Kranj
T: + 386 4 231 17 97

Open

Fri 12am–10pm
Sat, Sun 10am–10pm
Closed Mon–Thu
(closed: May–September)

This is one of those places the description of which you'll struggle to find online, but it is a farm well known to local food connoisseurs. Brčnk is the place to go when local people crave authentic dishes, roasted ham hocks, home-made strudels and many other dishes. Our advice: before you go to Planica, make an appointment and ask which delicious food they can prepare for you on that day.

International cuisine

1. Das ist Walter

Cesta 1. maja 1a
4000 Kranj
T: +386 590 65 181
📍 In the city centre

Open
Mon –Thu 10am–10pm
Fri, Sat 10am–11pm
Sun, holidays 10am–9pm

There's čevapčiči with lepinje bread and onions, patties, cheese-larded čevapčiči, fries, prebranec beans, spinach pie with yoghurt, cheese and potato pie, šopska and green salad, roasted peppers... And do try their Turkish coffee – it's brought to your table in a hand-forged jazva coffee-pot.

2. El Restaurante Mexico

Delavska cesta 37
4000 Kranj
T: +386 40 534 971

Open
Mon. –Sun 11.30am–10pm

A glance at the menu shows us a wide selection of Mexican starters, main courses, salads, stews and desserts. There are gourmet pizzas, a steak selection and cocktails. If you opt for something sweet, there's another hit – pancakes. And note: they also have Mexican beer, and cactus and mango juices.

3. Chinese restaurant Azija

Gospodsvetska ulica 1
4000 Kranj
T: +386 4 202 72 61

Open
Every day 11am–10pm

Today the oldest Chinese restaurant in Kranj serves starters, soups, main dishes (pork, beef, chicken, duck, fish, crab and squid, and vegetarian dishes). Chinese recipes are also used for salads and desserts (fried ice cream, fried bananas or fried mixed fruit).

4. Chinese restaurant Happy garden

Zgornje Bitnje 100a
4209 Žabnica
T: +386 4 231 25 01

Open
Every day 11am–11pm

Their food is prepared according to traditional Chinese recipes and the chefs are trained in Sichuan and Cantonese cooking. They use a lot of vegetables, so the dishes are also suitable for vegetarians. They offer starters, soups, salads, pork, duck, chicken, beef, hake, seafood, rice, spaghetti, vegetables, tofu, desserts, etc.

5. Riževa skleda

Gorenjesavska cesta 17
4000 Kranj
T: +386 40 887 433

Open
Mon –Fri 10am–8pm
Sat, Sun closed

The manager of Riževa skleda (Rice Bowl) is Bojan Darda, a native of Kranj, who worked in various restaurants for more than twenty years before embarking on his own catering career. He has focused on Asian-inspired food, a growing global trend. Please note: Riževa skleda serves meat, fish, vegan and vegetarian Asian favourites for takeaway.

6. Zlati vrt – Chinese restaurant

Britof 79a
4000 Kranj
T: +386 59 984 636

Open
Every day 12am–10pm

Here you can enjoy a variety of Asian specialities, soups, salads, chicken, beef, duck, seafood, vegetarian dishes, rice, spaghetti, etc.



Selected Kranj patisseries

1. *Kavarna Cukr*

Pot za krajem 32
4000 Kranj

Open

Fri 7am–12pm
Sat 8am–12pm
Sun 8am–10pm

Cukr is one of those cafés in Kranj that serve homemade cakes alongside drinks. There are ice creams in the summer, hot chocolates in the winter, sandwiches, hot rolls from the nearby Pizzeria Šmonca or a cocktail of your choice.

2. *Kavarna Cukrarija*

Glavni trg 11
4000 Kranj

Open

Every day 8am–9pm

The uniquely decorated sweet corner opposite Kranj's central church is a place where locals and tourists always feel at home. In addition to your choice of coffee or other beverage, they serve homemade desserts – including an Advent cake in December, which regulars absolutely love.

3. *Kavarna Škrat*

*in cooperation with Umami
Gourmet Atelier*

Cesta talcev 7
4000 Kranj

Open

Every day 9am–8pm

At the end of 2022, Tanja Drinovec's sweet studio moved into the former Huje inn, today housing an intergenerational centre and a café. Tanja, a versatile Kranj resident, called her sweet studio Umami, and her confectionery is for sale in Škrat Café, located on the ground floor of this spacious Huje building.

4. *Kavarna in slaščičarna Evropa*

Poštna ulica 3
4000 Kranj

Open

Mon –Sat 7am–9pm
Sun 8am–9pm

Gazi Pajaziti and his family run the patisserie, which puts a smile on children's faces with cakes and ice creams, and delights adults with a variety of coffees and friendly service. One of the rooms has a bookcase with books that guests can read in the café or take home to return at the first opportunity.

5. *Slaščičarna in kavarna Carniola*

Gregorčičeva ulica 2
4000 Kranj

Open

Mon –Thu 8am–10pm
Fri, Sat 8am–11pm
Sun 9am–10pm

Located in the immediate vicinity of Kranj's central library, Carniola is a sweet corner that invites both passing Kranj citizens and mothers with their toddlers, who play happily on the spacious terrace in front of the patisserie on sunny days. By the way: the Bidovec family also runs the Rendez-Vous patisserie next to Carniola.

6. *Slaščičarna Kraljevi mignon*

Cesta Jaka Platiše 17
4000 Kranj

Open

Mon 9am–6.30pm
Tue –Fri 11am–5pm
Sat 10am–5pm
Sun closed

Nataša Mohar Mustafa and Zaid Mustafa have been running a patisserie on the ground floor of the Planina III tower block for many years. They make cakes, chocolate teacakes, baklava and more, and in the summer, they serve innovative ice creams. Their speciality is the Šenčurjanka cake, with Slovenian ingredients added, including potatoes.

7. *Slaščičarna Lunca*

Breg ob Savi 96
4211 Mavčiče

Open

Mon, Wed
Thu, Sun 9am–9pm
Fri, Sat 9am–11pm
Tue closed

This pastry shop near Kranj is very popular among people from villages along the right bank of the Sava River. Here you can order a cake to celebrate birthdays, weddings and other important days, or come for a slice of cake, a scoop of ice cream or something else. With more than 20 years of tradition, this house of sweet delicacies also makes biscuits and other pastries.

KRANJSKO ON A PLATE

We would like to thank Gostilna Kot, where the Kranjski štrudlji were prepared, Brioni Restaurant and Café, Bar Kavka and Šavs Butcher shop and Deli for preparing the table in the introductory photos. The plates and cutlery in the photos were once used in homes in Kranj, and we bought them from the second-hand shops of the Vincenc Draksler Foundation (Kršacuna and Zarica).

Many thanks go to the young actors Tjaša Tomc and Miha Štilc from the Dramatikon Theatre Studio in Kranj, who patiently sat at a table in the middle of the town.

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We at the Board for Tourism and Culture Kranj take care that the events we organise are sustainable. This means, among other things, avoiding single-use plastics and choosing drinking tap water over plastic bottles, etc. Short supply chains are kept in mind, emphasising self-sufficiency.

