



GOURMET SLOVENIA

June 13-18, 2023

Choose an unforgettable gastronomic experience and learn about Slovenia through world-class cuisine

TOUR HIGHLIGHTS

THEY SAY THE best way to experience a country's history and culture is through its food. This is especially true in Slovenia, where the varied landscape, prime location in the heart of Europe and proximity to countries like Italy, Austria, and Hungary are the perfect recipe for rich culinary journeys.

With mountains, rivers, forests, and the sea - all within a two-hour drive - Slovenian dishes vary vastly from one region to the next, creating a tasting menu on a national scale.

The country's culinary creations have lately ignited a fire of international attention and Slovenian chefs themselves have earned an array of accolades, too - all of which is inspiring foodies to flock here and find out what the fuss is about.

But whether you're a passionate foodie or casual traveler, life here tastes better. Come and see it for yourself.





Chaîne des Rôtisseurs
Bailliage National de Slovénie

GENERAL INFORMATION

SLOVENIA – Green, diverse, unique, boutique

The country of Slovenia lies in the heart of the enlarged Europe. It has a border with Italy, Austria, Hungary and Croatia. The capital Ljubljana is a modern, fresh, young, creative and vibrant city.

Slovenia, a green and diverse country between the Alps and the Mediterranean, boasts all the beauties of the old world. When you want to experience Europe in one stroke, come to Slovenia. In just 20,000 square kilometres you can find snow-covered mountains, lakes, narrow canyons and white-water rivers. When you explore further you get to the Adriatic coast, beautiful karst caves, thermal springs and the only primeval forest in Europe. All over the country there are quaint villages, medieval cities, antique castles and modern entertainment. For the wine lovers there are countless vineyards with top quality wines. In this small and easily accessible area, where hundreds of birds migrating south make a briefly stop and where dozens of unique indigenous plants find their home, more diverse experiences await you all year round.





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ITINERARY

DAY 1: JUNE 13

Arrival to Venice airport
Meet and greet
Joint transfers to coastal Slovenia
Check into hotel in Portoroz
Short time for refreshment or relaxation
Afternoon visit of Piran
Dinner in Piran at the restaurant Stara Gostilna (a Michelin Guide Restaurant)
Return to hotel
Overnight in Portoroz

PORTOROZ – The Slovenian riviera

Sea, wind, salt, Mediterranean odours, palms, roses and evergreen plants, relaxation, entertainment and companionship are the words with which we can easily describe Portoroz, a seaside resort in the heart of Europe. The intermingling of various cultures and music expressions, nature, culinary delights and turbulent historical events create an atmosphere, in which the everyday life stress and tensions disappear in a relaxed state of mind. The relaxing stroll on the shoreline, recuperating run on the beach, swimming in the sea and pools, beauty and health programs in spas, or sports and recreational activities, will fill you with new energy. Portoroz is also a great departure point for the sailing in the Adriatic.



PIRAN – A taste of Venice

Piran is a typical Mediterranean town characterised by the lovely St. Georges Church and square, named after Piran's most famous citizen, musician Giuseppe Tartini. It is situated at the cape of the Piran peninsula on the northern side of Istria. The town is one large museum with the medieval architecture and rich culture heritage. Narrow streets and packed houses form a special charm. Piran is also an administrative centre of the local area and important Slovenian tourist centre.





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DAY 2: JUNE 14

Breakfast

Morning visit of city of Koper

Visit of Lisjak olive oil estate with tasting

Out of the box culinary experience at Fonda sea bass farm - Private Mediterranean Fish Cooking Workshop with lunch. You will learn, discover and taste an authentic Mediterranean cuisine while having fun.

Return to hotel

Optional dinner in Portoroz at the restaurant Cob (One Michelin Star)

Overnight in Portoroz

KOPER – The top of Istria

The largest town on Slovenia's Adriatic coast, Koper was originally founded during the Middle Bronze Age on what was then a rocky island off the shore. Now a modern and attractive destination for visitors, Koper still wears its history on its sleeve, most notably the five centuries of Venetian rule, which has left a distinctive mark on the town. Strolling along the narrow streets and past the imposing palaces and monumental architecture of the old town, one could be forgiven for thinking they were in Italy, especially given the fact that all street signs are in both Slovene and Italian.



PREMIUM OLIVE OIL PRODUCTION LISJAK

Lisjak family is dedicated to olive oils and olive trees. For generations they have produced premium quality olive oils that are respected and have been awarded in all parts of the world – from Europe, to USA, China, Russia... In the world of olive oils their name is a synonym for luxury. Nowadays the company is led by two brothers that are the heart and soul of the company. They are dedicated to sustainability and expanding the company. They have added to their business a selection of exclusive wooden products from olive wood, cosmetics from olive oil and much more.



FONDA SEABASS FARM

Family-owned company Fonda was established due to their love for the sea and fish, rather than for the sake of business. The basic guideline in setting up the fish farm was that the fish must live in a pleasant environment, which was supported by Ugo Fonda's knowledge in the field of marine biology and nutrition. At the very beginning they decided to go in the direction of breeding quality fish and meat which is much more expensive and time consuming than to raise large amounts of fish, not minding their quality. With good quality fish feed, high quality offspring and their careful selection, minimizing the use of anti-foul funds on networks that are harmful to nature and, consequently, man,





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and the unique conditions offered by this northern corner of the Adriatic Sea, they actually succeeded in what they set for themselves: to breed the best sea bass in the world.

In a relaxing open space under pine trees, right next to the sea, this cooking class will give you all the knowledge one needs to become comfortable at preparing fish and other seafood. This is an interactive demonstration: seafood from A to Z by a passionate cook, an advocate of the sustainable use of the fruits of the sea and a molecular biologist. You will learn cooking and preparing techniques that can be easily repeated at home. You will also learn the tricky art of how to tell if a fish is fresh, essentials as how best to clean, freeze and store your fish, and a whole host of others. You can only listen and observe or also try to do different techniques yourself.



DAY 3: JUNE 15

Breakfast and check-out
Drive towards Ljubljana
On the way wine tasting at the premium winery Burja estate
Lunch at the Majerija restaurant
Visit of Postojna caves
Late afternoon arrival to Ljubljana
Check into hotel
Optional dinner at Ljubljana castle, at the Strelec restaurant (One Michelin star), including cable car ride
Overnight in Ljubljana

VIPAVA VALLEY – A must visit for culinary enthusiasts

Vipava Valley offers magnificent rural scenery from hills and mountains, to ruined castles, beautifully preserved gothic churches and charming villages with tiled roofs weighed down with stones to prevent them from being blown off by the strong north-easterly “burja” wind that reaches speeds as high as 200 km/h.

The unique climate of the valley has encouraged vibrant viticulture, with over 3,000 acres of the valley covered with grape vines. Romans started winemaking in the area over 2,000 years ago. Infact, winemaking is regarded a way of life there. The valley's mild climate also encourages the cultivation of stone fruits such as peaches and apricots – the trees are pretty with blossoms in spring, while autumn foliage is deeply colourful and photogenic.

It is an excellent place to tour by car or bike, with outstanding gourmet treats.





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POSTOJNA CAVE – A masterpiece of nature

The Postojna cave system is the largest known cave system in Slovenia. A visit to a cave such as Postojna deserves full attention due to the diversity of shapes, expansive cave areas, stalactite and stalagmite formations and water characteristics. Admire its unique Karst underground world of beautiful formations of stalactites and stalagmites. You can also see an unusual and rare underground animal *Proteus Anguinus*, the so-called "human fish". A visit to Postojna cave is a special experience, as an electric train takes visitors to their hour and a half circle visit of the cave. From the train station inside the cave guides accompany visitors as they walk amongst magnificent creations of nature.



LJUBLJANA – The city of dragons

Ljubljana is a lively green city combining the charm of a small capital and the self-confidence of large European cities. It is the green capital of a green country. It is called the city of dragons, because they can be found all over the city.

Ljubljana lies at the very heart of Slovenia and boasts a diverse history that traces 3,000 years of Roman, Medieval and Austrian influences. A friendly and cosmopolitan city, it offers a broad selection of things to do. Enjoy a calming walk along the slow moving Ljubljanica river, one of the cities numerous parks or a more cultural walk along the century's old buildings in the old quarter. There is also a lively café society to be enjoyed in addition to plenty of atmospheric bars, a broad range of regional restaurants and a host of cultural events.



LJUBLJANA CASTLE

Perched on top of Castle Hill and dominating the city skyline to the south, Ljubljana's magnificent castle stands on the site of several former defensive buildings in a hilly area of land stretching away to the south of the Old Town. The castle was built in the second half of the 15th century. The fortress was used to defend against increasing incursions of the Ottoman Army.



DAY 4: JUNE 16

Breakfast
Visit of Ljubljana
Transfer to Domaine Slapsak for sparkling wine tasting
Lunch at Repovz restaurant (The new winner of the Michelin Green Star in 2022)
Return to Ljubljana
Boat ride with musical performance on Ljubljanica river
Optional dinner in Ljubljana, at the restaurant As (a Michelin Guide Restaurant)



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EXCLUSIVE BOAT RIDE BY LJUBLJANICA

A boat cruise on the Ljubljana river offers a ride through the old town of Ljubljana. During the day Ljubljana boat serves as a sightseeing boat, but it can also be privatized.



DAY 5: JUNE 17

Breakfast

Transfer to Bled

Pletna boat ride to Bled island

Visit of a local beekeeper

Lunch at Bled castle with a visit

Visit of Radovljica

Transfer to Ribnica for a special culinary treat. David Lesar, one of the most passionate and dedicated people we know will present you his amazing Biosing salami products and will take you to his special cellar. Tasting of 8 different products with 5 different wines is included.

Afterwards, a special local main dish and a desert will be served in the garden (if weather permitted).

Return to Ljubljana

Overnight

BLED – Crown jewel of the Alps

The picture-postcard alpine town of Bled was once the preferred choice for the Austro-Hungarian empire's elite. Its many charms include a medieval castle, perched high on a rocky cliff, a scenic lake studded by a tiny wooded island and the alpine splendour of the nearby Triglav National Park. A natural wonderland of glacial valleys, glittering peaks, limestone canyons, ice-cold tarns, flowered meadows, alpine forests, pretty hamlets and cascading waterfalls. It is a tourist place, surrounded by the wreaths of the Julian Alps and Karavanke Alps, placed in a dish shaped basin of a glacial lake, the warmest in Europe.



A VISIT OF A BEEKEEPER

In Slovenia, awareness of the importance of bees and ensuring their well-being is highly evolved. In schools, there are beekeeping clubs, each year the promotions for nectar-bearing plants are louder, one in 200 inhabitants is engaged in beekeeping, the country is one of the first EU countries to prohibit the use of certain pesticides harmful to bees in its territory, and it is the only country in the EU to have introduced legal protection for its bees, etc.

We might say that Slovenia is the world capital of beekeeping. It is therefore not surprising that while visiting Slovenia, we encourage you to do one of the bees connected activities. It is crucial that we all learn how to protect bees and spread the





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word about their importance in our ecosystem.

You will visit an organic beekeeper that has a very long honey tradition in the region. You will see all the phases of honey production and over 60-year-old apiary. You will also do some honey tasting.

RADOVLJICA – The town of gingerbread hearts and the capital of Slovenian beekeeping

The magnificent little medieval old town of Radovljica is one of the most beautiful in Slovenia. It shines in an abundance of culture. The heritage of beekeeping, iron forging and national folk music can be felt all around. Nature however is no less wonderful, just calmer and more mysterious. There are numerous hiking trails and viewpoints.

Its museums, galleries, festivals, exquisite cuisine, and the outstanding opportunities available for sport and recreation are all reasons to visit this charming little town.



BIOSING PRIME SALAMI

The BioSing creations come from a centuries-old tradition of Ribnica, where men used to travel to far places to sell their wooden wares. Of course, they wanted to eat well, so they were taking the best with them they had: home sausages, that were carefully produced with old, natural drying and curing techniques, and 500 years ago there were no artificial preservatives.

David is using the same traditional methods. Indeed, we are talking about boutique organic products that make your taste buds sing.



DAY 6: JUNE 18

Breakfast at hotel
Check out
Transfer to Venice airport for your departure flight
End of our services



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SERVICES

PRICE:

2,980 EUR per person in double room in case of 10 pax

2,740 EUR per person in double room in case of 15 pax

INCLUDED:

ACCOMMODATION (breakfast and tourist taxes included):

- 13.06.-15.06.2023 Portoroz Hotel Kempinski Palace 5*, standard room
- 15.06.-18.06.2023 Ljubljana Hotel Grand Plaza 5*, standard room

TRANSFERS:

- Air-conditioned 50-seater bus through the whole tour

GUIDES:

- English speaking guide throughout the tour

OTHER:

- Visit of Piran
- Dinner at Stara Gostilna, 8 course tasting menu with wine pairing
- Visit of Koper
- Visit of Lisjak olive oil estate with tasting
- Out of the box culinary experience at Fonda sea bass farm - Private Mediterranean Fish Cooking Workshop with lunch, including water and 2 glasses of wine
- Wine tasting at the premium winery Burja estate
- 4-course lunch at Majerija restaurant including drink package (1 glass of sparkling wine, 2 glasses of wine / soft drink / 2 beers, 0.5L of water, coffee/tea)
- Visit of Postojna caves
- Visit of Ljubljana
- Sparkling wine tasting at Domain Slapsak
- 4-course lunch at Repovz restaurant including drink package (sparkling wine, wine, water and coffee)
- Boat ride on Ljubljanica river with a glass of sparkling wine and musical performance
- Visit of Bled
- Pletna boat ride to island of Bled with St. Mary church entrance fee
- Visit of a local beekeeper
- Bled castle entrance fee
- 3-course lunch at Bled castle, including drink package (1 glass of sparkling wine, 2 glasses of wine / soft drink / 2 beers, 0.5L of water, coffee/tea)
- Visit of Radovljica
- Special culinary treat at Biosing, including tasting of 8 different salami products with 5 different wines, local main dish and desert
- Organization of the tour and VAT



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OPTIONAL SUPPLEMENTS:

- Single room: 525 EUR
- Hotel Kempinski Palace 5*, supplement for superior sea view room: 170 EUR per room
- Dinner in Portoroz at the restaurant Cob (9-course menu, including wine pairing): 220 EUR per person
- Dinner at Strelec restaurant at Ljubljana castle (7-course menu, including wine pairing and cable car ride to Ljubljana castle): 180 EUR per person
- Dinner in Ljubljana, at the restaurant As (4-course menu, including drink package: 2 glasses of wine / soft drink / 2 beers, 0.5L of water, coffee/tea): 110 EUR per person

EXCLUDED:

- Services not mentioned above
- Porterage
- Tips

For reservations please contact:

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