



FESTIVALSKI KULINARIČNI VODNIK FESTIVAL CULINARY GUIDE

FESTIVAL LJUBLJANA 2023

Najboljše restavracije mesta Ljubljana po izboru Festivala Ljubljana. / *Ljubljana Festival's favourite restaurants in the city.*

SREDIŠČE VAŠIH DOŽIVETIJ.
AT THE HEART OF YOUR EXPERIENCE.

Ustanoviteljica Festivala Ljubljana je Mestna občina Ljubljana.
The founder of the Ljubljana Festival is the City of Ljubljana.



Mestna občina
Ljubljana



Častni pokrovitelj Festivala Ljubljana 2023 je župan Mestne občine Ljubljana Zoran Jankovič. / *The Honorary Patron of the Ljubljana Festival 2023 is the Mayor of the City of Ljubljana, Mr Zoran Jankovič.*

ZAV-SAVA.SI



Zavarovalnica Sava je ponosni
glavni sponzor prireditev
Festivala Ljubljana 2023.

NIKOLI SAMI



SAVA
ZAVAROVALNICA



LEGENDA / KEY



Parkirišče / Parking



Vrt / Garden



Ob reki / Riverside location



Prilagojeno invalidom / Disabled access



Otroci dobrodošli / Children welcome



Prijazno do psov / Dog friendly



Prenočitvene zmogljivosti / Rooms available



Kreditne kartice / Credit cards



Wi-Fi



Zajtrk / Breakfast



Veganska ponudba / Vegan dishes



Brezglutenska ponudba / Gluten free



Festivalska ponudba / Festival special*

*Festivalska ponudba je na voljo z vstopnico Festivala Ljubljana.
Festival special is available for the Ljubljana Festival ticket holders.

PRIREDITVE
FESTIVALA LJUBLJANA
EVENTS OF THE
LJUBLJANA FESTIVAL

ZIMSKI FESTIVAL
WINTER FESTIVAL



MEDNARODNO
KLAVIRSKO
TEKMOVANJE
FESTIVALA LJUBLJANA
LJUBLJANA FESTIVAL
INTERNATIONAL PIANO
COMPETITION



SLOVENSKI
GLASBENI DNEVI
SLOVENIAN
MUSIC DAYS



LJUBLJANA
FESTIVAL



**MEDNARODNI
GLASBENI CIKEL
MLADI VIRTUOZI**
*INTERNATIONAL MUSIC
CYCLE YOUNG VIRTUOSI*



**BOŽIČNI KONCERTI
FESTIVALA LJUBLJANA**
*LJUBLJANA FESTIVAL
CHRISTMAS CONCERTS*



Več / More: **ljubljanafestival.si**

Festival Ljubljana si pridržuje pravico do sprememb v programu in prizoriščih.
The Ljubljana Festival reserves the right to alter the programme and the venues.





KULTURA IN KULINARIKA Z ROKO V ROKI

Povpraševanje obiskovalcev Festivala Ljubljana po pestrem in izbranem kulturnem doživetju nas je spodbudilo k snovanju festivalskega vodnika po restavracijah, ki je letos izšel že drugič. Pripravili smo izbor najkakovostnejših restavracij, v katerih boste v prijetnih ambientih lahko izkusili najboljšo ponudbo hrane in pijače v Ljubljani. Vabimo vas, da se z nami zadržujete v središču kulturnega doživetja, hkrati pa se razvajate z obiskom katere izmed priporočenih gostinskih lokalov.

Festival Ljubljana je mednarodno prepoznaven po dolgoletni tradiciji, izbranosti programa in vrhunskih izvedbah. Vrhunec kulturnega utripa je vsekakor v poletnih mesecih, ko Ljubljana gosti izjemne umetnike svetovnega slovesa – že 70 let v poletnih mesecih poteka Ljubljana Festival, ki ga obišče več kot 60.000 obiskovalcev z vsega sveta. Ljubitelje kulture pa privabljamo v slovensko prestolnico tudi z našimi drugimi prireditvami, ki potekajo vse leto.

Festival Ljubljana si prizadeva vsem obiskovalcem ponuditi celostno izkušnjo – ne le vrhunskih kulturnih prireditev, temveč tudi izvrstno kulinarično ponudbo izbranih restavracij, za katere verjamemo, da bodo navdušile. Navsezadnje gresta kultura in kulinarika z roko v roki in prepričani smo, da boste na obisk naše prestolnice ohranili lep spomin.

Darko Brlek

Direktor in umetniški vodja Festivala Ljubljana
Častni član Evropskega združenja festivalov

CULTURE AND CUISINE HAND IN HAND

The demand for high-quality gastronomic experiences and interest in the latest culinary trends among those attending events organised by Festival Ljubljana has prompted us to produce a festival restaurant guide, which in 2023 is now in its second edition. We have put together a selection of the finest restaurants, where you can enjoy the best food and drink that Ljubljana has to offer, in delightful surroundings. We invite you to sojourn with us at the heart of this cultural experience and, at the same time, to spoil yourself with a visit to one of our recommended restaurants.

Festival Ljubljana is known around the world for its long tradition, select programme and performances of the highest quality. The cultural highlight of the year falls in the summer months, when Ljubljana plays host to outstanding artists of global renown: a fixture of the summer calendar for the last 70 years, the Ljubljana Festival draws more than 60,000 visitors from all over the world. We also organise a range of other events throughout the year that likewise attract culture enthusiasts to Slovenia's capital.

Festival Ljubljana strives to offer visitors a complete experience – not only cultural events of the highest quality, but also the excellent cuisine of select restaurants, which we believe you will love. After all, culture and cuisine go hand in hand. What better way to ensure a happy memory of your visit to our capital city!

Darko Brlek

*General and Artistic Director of the Ljubljana Festival
Honorary Member of the European Festivals Association*

Kulinarika & kultura



GOSTILNA AS in AS APERITIVO

Odkar je Dutovlje na Krasu, kjer je Svetozar Raspopović - Pope konec 80. let prvič postregel gostom s pašto z morskimi sadeži in dišečim kraškim vinom, zamenjala lokacija v središču Ljubljane, je z Gostilno AS lahka mediteranska kuhinja postala sestavni del najboljšega, kar ima ponuditi prestolnica. Razlika? Strast, brez katere v Asu ne gre. Tudi v novejšem delu ne, v AS Aperitivu, ki z okusnimi kosili razvaja brbončice in je dobra uvertura v okusno večerjo, ki jo velja ob glasbi podaljšati v noč.

Ever since leaving Dutovlje in the Karst region, where Svetozar »Pope« Raspopović first served guests seafood pasta and fragrant Karst wine in the late eighties, for the centre of Ljubljana, Gostilna AS's light Mediterranean cuisine has become an integral part of the best of what the capital has to offer. The difference? Passion – without this, there is no AS. There is also no shortage of passion in the newer part, AS Aperitivo, whose delicious lunches delight the taste buds, and make a great opening to a delicious dinner worth extending into the night in the company of good music.



Čopova ulica 5a, 1000 Ljubljana
+ 386 (0)1 425 88 22
www.gostilnaas.si

GOSTILNA AS ODPIRALNI ČAS
Ponedeljek–sobota: 12.00–23.00
Nedelje in prazniki: 12.00–23.00

AS APERITIVO ODPIRALNI ČAS
Ponedeljek–četrtek: 10.00–01.00
Petek–sobota: 10.00–02.00
Nedelje in prazniki: 10.00–01.00

GOSTILNA AS OPENING HOURS
Monday–Saturday: 12.00 pm–11.00 pm
Sundays and National Holidays:
12.00 pm–11.00 pm

AS APERITIVO OPENING HOURS
Monday–Thursday: 10.00 am–1.00 am
Friday and Saturday: 10.00 am–2.00 am
Sundays and National Holidays:
10.00 am–1.00 am

NAŠE STORITVE / OUR SERVICES



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Kulinarika & kultura



RESTAVRACIJA MAXIM

Vabljeni v osrčje Ljubljane, natančneje v podhod Maxija, kjer je restavracija Maxim. Gre za francosko kuhinjo s pridihom sredozemske in lokalne kuhinje. Kulinarično doživetje, namenjeno gurmanom, poznavalcem in ljudem, ki cenijo izbrane okuse svežih lokalnih sestavin, zagotavlja izkušena ekipa kuharjev, slaščičarjev, pekov in enologov. Prvo ime restavracije Maxim je chef Peter Kovač. Sodobno in kuharsko razgledani ter tehnično podkovani chef v Maxim vedno znova prinaša svež veter in zamisli za nove jedi.

Jedilnik sestavljajo jedi, ki so zbrane v gourmet in à la carte jedilnih listih, številne nastajajo tudi dnevno. Navdih zanje izvira iz dnevno svežih sestavin, zato vam jih ob naročilu lahko zaupa le natakar. Ob jedi vam bodo natakarji svetovali tudi ustrezno vino. Maximova vrhunska ponudba šteje več kot dvesto najprestižnejših vin iz vseh vinskih regij sveta.

You are invited to the heart of Ljubljana, to the Maxi passageway, where Restavracija Maxim is located. It serves French cuisine with a hint of Mediterranean and local flavours. A culinary experience for gourmets, connoisseurs and all who appreciate the exquisite flavours of fresh local ingredients is provided by an experienced team of chefs, pâtissiers, bakers and sommeliers. The restaurant is led by the chef Peter Kovač. Modern, culinary savvy and technically proficient, he brings fresh inspiration and ideas for new dishes to Maxim time and again.

The menu is made up of gourmet and à la carte dishes, many of which are created on the day. They are inspired by the freshest seasonal ingredients, and your waiter or waitress will tell you about them when you order. They will also advise you on the appropriate wine to accompany your meal. Maxim's range of fine wines includes more than 200 of the most prestigious wines from all the world's wine regions.



Trg republike 1, 1000 Ljubljana
+ 386 (0)51 285 335
www.maxi.si/sl/maxi-gourmet/maxim/

ODPIRALNI ČAS
Ponedeljek–petek: 12.00–22.00
Sobote, nedelje in prazniki:
zaprto

OPENING HOURS
Monday–Friday: 12.00 pm–10.00 pm
Saturdays, Sundays and
National Holidays: closed

NAŠE STORITVE / OUR SERVICES



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JB RESTAVRACIJA

VRHUNSKA KULINARIKA
V SREDIŠČU MESTA

•
EXQUISITE CUISINE
IN LJUBLJANA CITY CENTRE



JB Restavracija
Miklošičeva cesta 19, Ljubljana
+386 1 430 70 70
www.jb-slo.com



Vrhunska pogostitev in dvorane za posebne priložnosti

Kulinarika & kultura



CUBO

Vstopite v restavracijo CUBO na Šmartinski cesti kadar koli in v njej boste našli pestro mešanico gostov: skupino poslovnežev na delovnem kosilu, družino z majhnimi otroki na praznovanju babičinega rojstnega dne, znano medijsko osebnost ob večernem prigrizku, parček na romantični večerji. Nekateri v kavbojkah, drugi s kravatami, tretji v večernih toaletah. In vsi se počutijo dobro, domače. Srečen sem, da pri tem najpomembnejše stvari ostajajo nespremenjene – moja strast do restavracije, zvesta in ustvarjalna ekipa sodelavcev, obiskovalci. CUBO smo mi, ki v njem delamo, in vi, ki ste njegovi gostje. To je tisto, na kar sem ponosen in kar imam za svoj največji uspeh.

Enter CUBO and what is sure to await you is a vivid assortment of guests: groups of businessmen meeting over lunch, families with small children celebrating their grandmother's birthday, a celebrity grabbing an evening snack, a young couple having a romantic dinner. Some sporting jeans, others smartly dressed, and some of them neat and elegant in their eveningwear. What all of them have in common is a sense of warmth and relaxed enjoyment. It delights us to see that the things we cherish most remain unchanged - our passion for the restaurant, devoted and creative co-workers, the guests. CUBO is us, who work here, and you, who continue to honour us with your presence. This is what we are most proud of and what drives us forth in our daily quest for the perfect CUBO experience.



Šmartinska cesta 55, 1000 Ljubljana
+ 386 (0)1 521 15 15
www.cubo.si

ODPIRALNI ČAS

Ponedeljek–sobota: 12.00–22.00
Nedelje in prazniki: zaprto

OPENING HOURS

Monday–Saturday: 12.00 pm–10.00 pm
Sundays and National Holidays:
closed

NAŠE STORITVE / OUR SERVICES



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GOSTILNA BREG

Breg, priljubljeno zbirališče v središču mesta, ponuja prostor za sproščeno druženje ob dobrih jedeh. Chef Jorg Zupan vam tam skuha obed za prijatelje, takšen, kot bi ga postregel doma – pristnih okusov, ki jih zagotavljajo sestavine z domačega vrta in izdelki lokalnih dobaviteljev. Izviren pristop k pripravi jedi, ob katerih gostje mrmrajo od zadovoljstva, hitro utrdi chefov izrek: »Stopi naprej pa pridi nazaj!« Še posebno ob spremstvu odličnih vin, hišnih koktajlov in osvežujočih napitkov, ki spodbujajo zagret šepet para, ki se v Bregu oglasi po sprehodu ob Ljubljanici, ali pa glasen smeh zaključenih družb, željnih praznovanja, ki si ga bodo zapomnili za vedno.

Breg, a popular meeting place in the city centre, offers a place to relax and enjoy good food. The chef Jorg Zupan will cook a meal for you and your friends, just as he would serve it at home – with authentic flavours provided by ingredients from the home garden and products from local suppliers. His original approach to preparing dishes, which make guests smile with satisfaction, is reinforced by the chef's saying: »Step forward and come back!« Especially when accompanied by excellent wines, house cocktails and refreshing drinks, which encourage the enthusiastic whispers of couples who visit Breg after a stroll along the banks of Ljubljanica River, or the laughter of private parties eager to celebrate a day they will remember forever.



Breg 20, 1000 Ljubljana
+ 386 (0)8 205 6005, restavracija.breg@gmail.com
www.breg-ljubljana.com

ODPIRALNI ČAS

Ponedeljek: zaprto
Torek–nedelja: 12.00–23.00

OPENING HOURS

Mondays: closed
Tuesday–Sunday: 12.00 pm–11.00 pm

NAŠE STORITVE / OUR SERVICES



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RESTAVRACIJA STRELEC

Strelec je najprestižnejša ljubljanska restavracija, ki je ponosna dobitnica Michelinove zvezdice in štirih (17/20) kap Gault&Millau.

Njen chef, Igor Jagodic, v mističnem ambientu Stolpa strelcev na Ljubljanskem gradu ustvarja mojstrske, do zadnje podrobnosti izpiljene krožnike, na katerih imajo glavno besedo pristni okusi najboljših lokalnih in sezonskih sestavin.

Gurmanski krožniki, polni barv, arom, tekstur, podrobnosti in svežine, se ves čas spreminjajo, toda slog ostaja prepoznavno enak. Chefov.

Strelec is the most prestigious restaurant in Ljubljana, the winner of both a Michelin star and four Gault&Millau (2017 and 2020) chef's hats.

In the magical atmosphere of the Archer's Tower at Ljubljana Castle, the chef Igor Jagodic creates masterful plates, polished to the last detail, on which the authentic flavours of the best local and seasonal ingredients take centre stage.

Full of colours, aromas, textures, details and freshness, the gourmet plates served here are constantly changing, but the style remains recognisably the same – that of a master chef.



Grajska planota 1, 1000 Ljubljana
+ 386 (0)31 687 648, info@restavracija-strelec.si

ODPIRALNI ČAS

Ponedeljek–petek: 17.00–22.00

Sobota: 12.00–22.00

Nedelje in prazniki: zaprto

OPENING HOURS

Monday–Friday: 5.00 pm–10.00 pm

Saturday: 12.00 pm–10.00 pm

Sundays and National Holidays: closed

NAŠE STORITVE / OUR SERVICES



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Kulinarika & kultura



RESTAVRACIJA & HOTEL VANDER

Vander Urbani resort leži na bregu reke Ljubljanice, v neposredni bližini vseh glavnih znamenitosti. Notranjost hotela in nagrajene restavracije (Michelinov vodnik 2020 & 2021) vsebuje posebne oblikovalske dele, ki dodajo tisto nekaj več k utripu restavracije. Meni je sestavljen iz lokalnih in trendovskih mediteranskih jedi, poleg tega restavracijo krasi velik izbor lokalnih vin in žganih pijač. Najboljša skrivnost pa se skriva na hotelski terasi, kjer se gostje lahko pridružijo aperitivu pred večerjo (odvisno od razpoložljivosti). Terasa ponudi tudi ene najlepših razgledov v središču Ljubljane. Pridružite se nam na izkušnji, za večerjo ali pa preživite noč.

Located on the riverbank of the Ljubljanica, Vander Urbani Resort sits in the heart of Slovenia's capital, Ljubljana, near all the major attractions. The award-winning restaurant (appearing in the Michelin Guide for 2020 and 2021) and boutique hotel are hidden away in a medieval building, the interior features unique design pieces, while continuous forms flow along the walls. The street-level restaurant serves up local and contemporary Mediterranean dishes, offering a wide selection of Slovenian wines and spirits. The best kept secret in town is the rooftop pool deck, where guests can take a pre-dinner drink – upon reservation and availability – with stunning views of the city as a backdrop. Come for the experience, either for dinner or a night or two away from home.



Krojaška ulica 6, 1000 Ljubljana
+ 386 (0)1 200 90 00
www.vanderhotel.com

ODPIRALNI ČAS
Vsak dan: 7.00–23.00

OPENING HOURS
Every day: 7.00 am–11.00 pm

NAŠE STORITVE / OUR SERVICES



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RESTAVRACIJA ROBIN

V Restavraciji Robin vrhunska kulinarika sreča esenco slovenskih regij. Taščica, zaščitni znak restavracije, je kontrastna majhna ptica. Takšna je tudi hrana, ki vas bo čakala v restavraciji. Sveže jedi z žara in iz lokalnih sestavin, ki nastajajo pod taktirko glavnega kuharja Gregorja Stareta, vas bodo pustile brez besed. Navdih za menije išče v bližnji okolici in presenetil vas bo s svojo preprostostjo in dovršenostjo jedi ter ljubeznijo do podrobnosti. V Restavraciji Robin pečemo tudi lasten kruh ter ponujamo vrhunske sire in domače sokove. Restavracija Robin gostov ne razvaja le v dovršeni notranjosti, temveč tudi na razkošni terasi s pogledom na čudovito gozdnato okolico. Gostom je na voljo brezplačno parkirišče. Vabljeni in dober tek!

In Restaurant Robin, top cuisine meets the essence of Slovenia's regions. The robin, the restaurant's symbol, is a little bird of contrasts, and the word contrast certainly describes the character of the food we serve. The fresh dishes from the grill and local ingredients created under the thoughtful guidance of the head chef Gregor Stare will leave you speechless. He finds his inspiration in the local environment and will astound you with both his simplicity and sophistication, as well as his attention to detail. At Restaurant Robin, we also bake our own bread and offer premium cheeses and freshly made juices. Restaurant Robin pampers its guests in the sophisticated interior and on the luxurious terrace with a view of the beautiful wooded surroundings and free parking. You're warmly invited to explore and enjoy our menu. Bon Appétit!



Pot za Brdom 4, 1000 Ljubljana
+ 386 (0)1 47 02 700, info@restavracijarobin.si
www.restavracijarobin.si

ODPIRALNI ČAS

Vsak dan:
12.00–15.00 in 18.00–22.00

OPENING HOURS

Every day:
12.00 pm–3.00 pm and 6.00 pm– 10.00pm

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RESTAVRACIJA BALTHAZAR

Restavracija Balthazar spada med najstarejše v Ljubljani. Njeni začetki segajo v leto 1960, prvotno pa se je zaradi lokacije na Ribjem trgu imenovala Pr Ribci. Leta 2022 je dobila današnje ime in preobleko v privlačnem francoskem stilu, celo leto pa je na voljo tudi letni vrt ob Ljubljanici. Ponudba, ki zajema tako kontinentalno kot mediteransko hrano v modernih izvedbah, je pripravljena iz vrhunskih in svežih sestavin z lokalnih tržnic ter z mesom slovenskega, irskega in škotskega porekla. Restavracija se ponaša tudi z odličnim izborom steakov in slovenskih tradicionalnih jedi. Vinsko spremljavo k okusnim jedem si lahko izberete z vinske karte, ki jo je pripravil Gašper Čarman, eden najboljših slovenskih someljejev, sestavljajo pa jo najboljša slovenska, francoska in italijanska vina ter šampanjci in penine.

Restaurant Balthazar is one of Ljubljana's oldest restaurants. Its origins date back to 1960, and it was originally called Pr Ribci due to its location on Ribji Trg (Fish Square). In 2022, the restaurant was given its current name and a French-style makeover. Through the whole year is also an outdoor garden by the Ljubljanica River. The menu, which includes both continental and Mediterranean food in modern styles, is made with the finest and freshest ingredients from local markets, and meats from Slovenia, Ireland and Scotland. The restaurant also boasts an excellent selection of steaks and traditional Slovenian dishes. Wine to accompany the delicious food can be chosen from the list prepared by Gašper Čarman, one of Slovenia's best sommeliers. It includes the best Slovenian, French and Italian wines, as well as champagnes and sparkling wines.



Cankarjevo nabrežje 7, 1000 Ljubljana

ODPIRALNI ČAS

Vsak dan: 12.00–24.00

OPENING HOURS

Every day: 12.00 pm–12.00 am

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ČOMPA

ČOMPA je očarljiva, butična in edinstvena družinska restavracija, ki jo najdemo v osrčju živahnih ljubljanskih ulic. Namenjena gurmanom ter ljubiteljem hrane in vina. Vsak kos mesa ročno izbere lastnik pri skrbno izbranih rejcih in mesarjih. Vedno nudimo tudi sezonsko zelenjavo, ki jo prav tako pazljivo izberemo in pripravimo kot meso. Jedilnik ni prav obsežen, vendar je zato toliko bolj ekskluziven. ČOMPA poskrbi za toplo in prijetno vzdušje – pri nas vas čaka večer čudovitih okusov. Najbolj polno ga lahko preživite tako, da se prepustite spretnemu osebju, ki vas bo popeljalo na potovanje hrane in vina. ČOMPA je prav zato majhna – vsakemu gostu se namreč popolnoma posvetimo.

ČOMPA is a quaint, yet boutique, one of a kind family-run restaurant in the heart of Ljubljana's bubbly streets. For food and wine gurus and lovers. The owner handpicks every piece of meat, from carefully selected breeders and butchers. Nonetheless, vegetables here are just as carefully and seasonally selected and prepared. The menu is not extensive, because it is exclusive. ČOMPA offers a warm wholesome experience – an evening of tasty. The best way to fully enjoy it is to simply let the skilled staff invite you on a food and wine journey. That is why ČOMPA is a tiny place – so they can entertain every guest with care.



Trubarjeva 40, 1000 Ljubljana
+ 386 (0)40 799 334, mila.nikic@gmail.com

ODPIRALNI ČAS

Torek–sobota: 19.00–24.00
Petek in sobota tudi
v času kosil: 13.00–16.00
Nedelje, ponedeljki
in prazniki: zaprto

OPENING HOURS

Tuesday–Saturday: 7.00 pm–12.00 am
Friday and Saturday also during
lunchtime: 1.00 pm–4.00 pm
Sundays, Mondays and National
Holidays: closed

NAŠE STORITVE / OUR SERVICES



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NOVI RENAULT AUSTRAL



že za

190 € /mesec s fiksno obrestno mero*

8 let jamstva**

dobava takoj



*Mesečni obrok velja za model Renault AUSTRAL equilibre mild hybrid 140 in začetna cena 27.900 €. Navedena začetna cena je pripravljena maloprodajna cena (MPC) in je neobvezujoča ter že vključuje 22-odstotni DDV in DMV. Informativni izračun mesečnega obroka je narejen na dan 22. 12. 2022 za skupni znesek kredita v višini 5.167,75 €, za dobo odplačila 48 mesecev in splošna mesečna obrestna mera 5,99 % ter polog v višini 8.977,55 €. EOM je 6,93 % in se lahko spremeni, če se spremeni katerikoli element v izračunu. Kreditotjemalec vrne kredit v 48 mesečnih obrokih v višini 190 € in 2 zadnjih povplavljenih obrokih v višini 13.764,70 €. Skupna finančna obveznost, ki jo mora odplačati kreditotjemalec, brez vstretnega vplačilnega pologa, znaša 23.298,31 €, od tega znašata zavarovalna premija 224,61 € in strošek odobritve kredita 199,0 €. Fiksna obrestna mera je pogojena s sklenitvijo obveznega in osnovnega lističa zavarovalna vozila za celotno dobo financiranja pri eni izmed slovenskih zavarovalnic. Kupec lahko ob koncu financiranja izkoristi možnost prodaje vozila koncesionariju, ki mu je prodal vozilo, po vnaprej določenih pogojih. Ponudba velja ob nakupu vozila z Renault Financial Services. **V obdobju 2 let od vozila velja tovarniška garancija. Po presnetu tovarniške garancije sledi 3 leta podaljšanega jamstva Renaulta do 100.000 km, kar koli se zgodi prej, ter nato dodatna 3 leta podaljšanega jamstva Renault Garance za 150.000 km, kar koli se zgodi prej, skupaj prejema dodatna 3 leta podaljšanega jamstva Renault Garance ob nakupu vozila z Renault Financial Services. Poroka pri mesečnem cikelu: 4,6-6,6 l/100 km. Emisija CO₂: 104-148 g/km. Emisijska stopnja: EURO6d FULL. Emisija NOx: 0,018-0,0-0,495 g/km. Vrednosti meritev porabe in emisij ustrezajo standardu meritev WLTP. Oglikov dioksid (CO₂) je nepomembnejši toplogredni plin, ki povzroča globalno segrevanje. Emisije onesnaževal zunanjega zraka iz prometa pomembno prispevajo k poslabšanju kakovosti zunanjega zraka. Prispevajo zlasti k delnemu povečanju koncentracijam prizemnega ozona, delcev PM₁₀ in PM_{2,5}, ter dušikovih oksidov. Pridrži zemeljski pravico do napak. Več informacij o ponudbi, nakupu in pogojih nakupa je na voljo na renault.si. Slika je simbolična. GA Adria d. o. o., Dunajska 22, 1000 Ljubljana.

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reservations.ljubljana@austria-trend.
at
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HOTELS





GEORGIE BISTRO

Glavni fokus bistroja je ponudba odličnih jedi, ki so pripravljene iz skrbno izbranih sestavin najboljše kakovosti. Čeprav težimo k svobodnemu kulinaričnemu procesu z vplivi z vsega sveta, so naše sestavine lokalne in prihajajo iz poznanih ter zaupanja vrednih virov. Zato se naša ponudba jedi redno spreminja, saj meni prilagajamo glede na najboljše sestavine, ki nam jih sezona ponuja. Izvrstne umetnine, ki so plod inovativne avtorske kuhinje, lahko okusite v bistrojskih kosilih in izbranih jedeh po službenih obveznostih. Nepozabna gurmanska izkušnja pa so zagotovo chefove degustacijske večerje.

Imenitno hrano v bistroju spremlja tudi širok izbor vrhunskih ekoloških vin, ki so lahko le spremljavo ali pa glavna zvezda vašega druženja v Georgie bistroju.

The bistro's main focus is to offer excellent dishes made with carefully selected ingredients of the best quality. Although we strive for an open culinary process with influences from all around the world, our ingredients are local and come from known and trusted sources. That's why our menu is changed regularly and adapted to the best ingredients the season has to offer. You can taste the exquisite masterpieces of our innovative and original cuisine in bistro lunches and select dishes after you have finished your working day. The chef's tasting suppers are an unforgettable gourmet experience.

The bistro's excellent food is accompanied by a wide selection of fine organic wines, which can be simply an accompaniment or the star of your social gathering at the Georgie bistro.



Čufarjeva 5, 1000 Ljubljana
+ 386 (0)40 431 123, info@georgiebistro.si
www.georgiebistro.si

ODPIRALNI ČAS

Ponedeljek: 12.00–17.00
Torek–Sobota: 12.00–22.00
Nedelje in prazniki: zaprto

OPENING HOURS

Monday: 12.00 pm–5.00 pm
Tuesday–Saturday: 12.00 pm–10.00 pm
Sundays and National Holidays: closed

NAŠE STORITVE / OUR SERVICES



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OŠTERIJA PR NONI

Ošterija Pr' Noni omogoča pobeg iz hrupnega vrveža, čeprav je od središča mesta oddaljena le nekaj minut vožnje. Čudovit ambient ob velikem travniku in potočku nas odnese v ležernost podeželja, notranjost pa spominja na italijansko trattorio z odprtim notranjim kaminom. Hrana, ki jo strežejo Pr' Noni, je kot ljubezen, ki jo v svoj lonec vmeša nona, ki ljubi novosti moderne kuhinje, je mojstrica jedi iz testenin, rib in steakov, rada pa se zagleda tudi v azijsko kuhinjo. Ko gre za sladice, si vedno znova da duška v svojem ustvarjanju, da so doma ustvarjene dobrote vselej pika na i okusnega obeda. Izbrane sveže sestavine, jedi, ki se topijo v ustih, italijanske mojstrovine ter fuzija okusov domačega s pridihom mojstrskega dotika in izbranega vina so pravi užitek.

Ošterija Pr'Noni is a quiet haven away from the hustle and bustle of the city, although only a few minutes' drive from the centre. The beautiful setting next to a large meadow and a small stream transports you to the calm of the countryside, while the interior is reminiscent of an Italian trattoria with an open fireplace. The food served at Pr'Noni is like love stirred into a pot by a beloved nonna (grandma) who enjoys the novelties of modern cooking, is a master of pasta, fish and steak dishes, but also likes to venture into Asian cuisine. When it comes to desserts, she unleashes her creativity, so these homemade delicacies are the true icing on the cake of a tasty meal. The carefully selected fresh ingredients, melt-in-your-mouth dishes, Italian masterpieces, and the fusion of local flavours with a master's touch and fine wine are a real treat.



Cesta v Gorice 1, 1000 Ljubljana
+ 386 (0)1 24 25 820
www.proni.si

ODPIRALNI ČAS

Ponedeljek–petek: 11.00–22.00
Sobota: 12.00–22.00
Nedelje in prazniki: 12.00–17.00

OPENING HOURS

Monday–Friday: 11.00 am–10.00 pm
Saturday: 12.00 pm–10.00 pm
Sundays and National Holidays:
12.00 pm–5.00 pm

NAŠE STORITVE / OUR SERVICES



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OPERNA KLET

Opera klet je legendarna družinska restavracija v kulturnem središču Ljubljane, zraven Opere in parlamenta ter v neposredni bližini Cankarjevega doma. Velja za najstarejšo morsko restavracijo v Ljubljani. Ob stoletnici je zasijala v prenovljeni podobi ter se iz kleti preselila na enega izmed najlepših meščanskih vrtov in teraso v Ljubljani. Pri nas lahko tudi prespite in dober dan začnete z okusnim zajtrkom, po ogledu bližnjih muzejev in galerij pa nadaljujete s kosilom. Na večerno kulturno dogajanje v mestu vas pospremimo z nepozabno večerjo pod tisočeriimi zvezdami.

Opera Klet is a legendary family-run restaurant in the cultural centre of Ljubljana, next to both the Opera and Parliament, and not far from Cankarjev dom. It is considered Ljubljana's oldest seafood restaurant. On the occasion of its 100th anniversary, it took on a resplendent new form and moved from the cellar to one of Ljubljana's most beautiful bourgeois gardens and terraces. You can stay overnight and start your day with a tasty breakfast, followed by lunch after exploring the nearby museums and galleries. And of course, we can always treat you to an unforgettable dinner under a thousand stars before or after you enjoy one of the city's many cultural events.



Župančičeva ulica 2, 1000 Ljubljana
+ 386 (0)1 252 70 03 / +386 (0)64 211 119
www.facebook.com/people/Opera-Klet

ODPIRALNI ČAS

Ponedeljek–sobota: 7.00–22.00
Nedelje in prazniki: zaprto
Po dogovoru za zaključene družbe.

OPENING HOURS

Monday–Saturday: 7.00 am–10.00 pm
Sundays and National Holidays: closed
Per agreement for closed groups.

NAŠE STORITVE / OUR SERVICES



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GUJŽ'NA

Gužž'na je tradicionalna gostilnica čisto v središču Ljubljane, ki nudi prekmurske jedi na veganski – vegetarijanski način.

Tako lahko gostje dobijo veganski tradicionalni bograč, bujto repo, zelo znano letos z zlato nagrado nagrajeno prekmursko gibanico ter mnogo drugih domačih dobrot.

Letos pa še posebej želimo izpostaviti zdravilno gobo resastega bradovca.

We are a traditional restaurant in the very centre of Ljubljana, which offers dishes from Prekmurje prepared in vegan and vegetarian fashion.

Guests can enjoy traditional vegan bograč, »bujta« turnip, the well-known Prekmurje gibanica, which was awarded the golden prize this year, and many other local delicacies.

This year, we would like to highlight the medicinal Lion's mane mushroom.



Mestni trg 19, 1000 Ljubljana
+ 386 (0)83 806 446, info@prekmurska-gostilna.si

ODPIRALNI ČAS
Vsak dan: 9.00–22.00

OPENING HOURS
Every day: 9.00 am–10.00 pm

NAŠE STORITVE / OUR SERVICES



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Kulinarika & kultura



RESTAVRACIJA NAMASTÉ IN NAMASTÉ EXPRESS

Spoštovani gostje, dobrodošli v restavracijah Namasté in Namasté Express, ki smo ju poimenovali po indijskem pozdravu. Doživite večno indijsko tradicijo orientalskega vzdušja, gostoljubnosti in gurmanskega užitka. V restavraciji Namasté vam ponujamo kulinarčne specialitete velikega mogula (jedi kraljevskega okusa). To so jedi s severa Indije, zlasti iz pokrajin Radžastan in Pandžab. Poleg mesnih jedi, znanih po vsej Indiji, vam ponujamo široko izbiro vegetarijanskih jedi, še zlasti pa priporočamo specialitete, pripravljene v indijski glineni peči, imenovani tandoor. V restavraciji uporabljamo pristne začimbe, ki pa hrane ne naredijo pikantne. Naši kuharski mojstri pripravijo vsako jed posebej in bodo izbrano jed z veseljem skuhalo po vašem okusu.

Dear guests, welcome to the restaurants Namasté and Namaste Express, which we named after the Indian greeting. Experience India's age-old tradition of oriental ambience, hospitality and gourmet indulgence. Namasté offers the culinary specialities of the Grand Mogul (dishes of royal taste). These are dishes from the north of India, especially Rajasthan and Punjab. In addition to the meat dishes known throughout India, we offer a wide choice of vegetarian dishes, and we particularly recommend the specialities cooked in the Indian clay oven called a tandoor. Our restaurant uses authentic seasonings that make the food pleasantly spicy. Our chefs prepare each dish to order and will be happy to cook your meal according to your taste.



Restavracija Namasté, Breg 8, 1000 Ljubljana
+ 386 (0)1 425 01 59, info@restavracija-namaste.si

ODPIRALNI ČAS

Ponedeljek–sobota: 11.00–24.00

Nedelje in prazniki: 11.00–23.00

OPENING HOURS

Monday–Saturday: 11.00 am–12.00 am

Sundays and National Holidays:
11.00 am–11.00 pm



Namaste Express, Trubarjeva 31, 1000 Ljubljana
+ 386 (0)41 711 262, info@restavracija-namaste.si

ODPIRALNI ČAS

Ponedeljek–sobota: 11.00–22.00

Nedelje in prazniki: zaprto

OPENING HOURS

Monday–Saturday: 11.00 am–10.00 pm

Sundays and National Holidays: closed

NAŠE STORITVE / OUR SERVICES



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DEŽELA OKUSOV

Stoodstotno brezglutensko restavracijo Dežela okusov najdemo v neposredni bližini Stare Ljubljane, na živahni Eipprovi ulici. Naše jedi vas bodo navdušile, saj so skrbno pripravljene in poosebljajo ime naše restavracije – bogastvo okusov, ki vas bo prevzelo. Smo destinacija za vsakogar, ki išče simfonijo izjemnih okusov, prijetnega vzdušja in odlične kulinarike.

Naše prijazno osebje ter bogata in domiselna ponudba jedi, seveda brez glutena, sta razlog, da se gostje vračajo vedno znova.

The 100% gluten-free restaurant Dežela okusov is located just outside downtown Ljubljana, on the vibrant Eipprova street. We offer carefully selected dishes really do the restaurant's name justice – Land of Tastes. It's the perfect destination for anyone looking for a synergy of excellent food, cosy atmosphere, and a great dining experience.

Because of our friendly and helpful staff as well as our creative, entirely gluten-free menu, our guests are always happy to return.



Eipprova ulica 11, 1000 Ljubljana
+ 386 (0)1 283 92 88, info@dezela-okusov.si

ODPIRALNI ČAS
Vsak dan: 12.00–22.00

OPENING HOURS
Every day: 12.00 pm–10.00 pm

NAŠE STORITVE / OUR SERVICES



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Kulinarika & kultura



BISTRO IN HOTEL ČAD

Doživite sproščeno vzdušje butičnega hotela s štirimi zvezdicami v objemu zelene narave le korak iz osrčja prestolnice. Zagotavljamo vam nepozabno doživetje za poslovni, turistični ali družinski oddih v Ljubljani.

Moderno in udobno opremljene sobe butičnega hotela Čad bodo vaša prava izbira za popolno sprostitev po poslovnem sestanku ali celodnevem turističnem izletu. Ustvarite nove spomine in se predajte gostoljubju našega novega bistroja.

Uživajte ob pogledu na cvetočo naravo in se prepustite razvajanju kuharskih mojstrov v bistroju Čad, kjer bo vsak vaš obisk kulinarično doživetje.

Experience the relaxed atmosphere of a 4-star boutique hotel surrounded by green nature, only a stone's throw from the heart of the capital. We guarantee an unforgettable experience for your business trip, tourist adventure or family holiday in Ljubljana.

The modern and comfortably furnished rooms of the boutique Hotel Čad offer the perfect location to relax after a business meeting or day trip. Create new memories and enjoy the hospitality of our new bistro.

Take in the views of nature in bloom and be pampered by the chefs at Bistro Čad, where every visit will be a memorable culinary experience.



Cesta na Rožnik 18, 1000 Ljubljana
+ 386 (0)1 251 34 46, info@hotel-cad.si, info@gostilna-cad.si

ODPIRALNI ČAS
Vsak dan: 11.00–23.00

OPENING HOURS
Every day: 11.00 am–11.00 pm

NAŠE STORITVE / OUR SERVICES



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PIVNICA UNION

Pivnica Union je zaživela v prostoru nekdanje stare sladarne, ki je bila zgrajena leta 1923 in sodi pod spomeniško zaščitene objekte v Mestni občini Ljubljana. Ljubitelji piva v pivnici začutijo zmajevno esenco piva Union, si privoščijo vrček hladnega in ob dobrotah iz kuhinje podoživijo pravo pivniško vzdušje. V stalni ponudbi je več kot 10 priljubljenih vrst piva, gostje pa lahko med prvimi pokusijo izbor različnega piva Union. Pod ustvarjalno taktirko ekipe Jezeršek Pivnica Union razvaja svoje goste z odličnimi pivovarskimi dobrotami in kulinaričnimi domislicami, h katerim se še posebno dobro poda sveže pivo. Pivnica pa ni prostor, kjer se samo dobro pije in jé, ampak se tudi vsak dan kaj zabavnega dogaja. Preverite pestro pivniško dogajanje in rajanje na našem facebook in instagram profilu.

The Pivnica Union pub was opened in a former malt house, which was built in 1923 and is a listed building in the Municipality of Ljubljana. Beer lovers can taste the dragon essence of Union beer, enjoy a cold mug, and savour the real pub atmosphere with delicacies from the kitchen. More than 10 popular beers are on permanent offer, and guests can be among the first to try Union beers. Under the creative management of the Jezeršek team, Pivnica Union treats its guests to excellent brewery delicacies and culinary concoctions, which are particularly good when accompanied by fresh beer. The pub is not just a place to eat and drink, it's also a place where something fun happens every day. Check out what's happening today on our Facebook and Instagram profiles.



Celovška cesta 22, 1000 Ljubljana
+ 386 (0)59 025 978, pivnicaunion@jezersek.si

ODPIRALNI ČAS

Torek–četrtek: 12.00–24.00

Petek: 12.00–1.00

Sobota: 12.00–23.00

Nedelje, ponedeljki in

prazniki: zaprto

OPENING HOURS

Tuesday–Thursday: 12.00 pm–12.00 am

Friday: 12.00 pm–1.00 am

Saturday: 12.00 pm –11.00 pm

Sundays, Mondays and National

Holidays: closed

NAŠE STORITVE / OUR SERVICES



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vivocatering

Kulinarika & kultura



GOSTILNICA 5–6 KG

Gostilnica 5–6 kg je restavracija in picerija v enem, ki jo najdemo ob Gradaščici na eni od najlepših ulic v Ljubljani, na Eipprovi. Gostilnica, kjer se mesojedci počutijo kot doma, pa tudi vegetarijancem ni nikoli dolgčas, pričara nepozabno kulinarčno doživetje s popolno kombinacijo vzdušja s prijetno glasbo, odlično kulinariko in prijaznim osebjem. Dobrote pripravljajo v osrednjem delu gostilnice v krušni peči, od koder zadiši po mlečnih odojkah, klobasah in nekoliko drugačnih picah s slastnimi mesnimi, morskimi in zelenjavnimi oblogami. Poskrbeli bodo tudi za navdušence nad morsko hrano.

V Gostilnici 5–6 kg med tednom nudijo dnevna kosila.

Gostilnica 5–6 kg is a restaurant and pizzeria in one, located on one of Ljubljana's most beautiful streets, Eipprova ulica, next to the Gradaščica stream. A restaurant where carnivores feel at home and vegetarians are never ignored, it offers an unforgettable culinary experience with the perfect combination of atmosphere, pleasant music, excellent cuisine and friendly staff. The delicacies are prepared in the central part of the restaurant in a wood-fired oven, from which waft the mouth-watering aromas of suckling pigs, sausages and special pizzas with delicious meat, seafood and vegetable toppings. They will also cater for seafood lovers.

Gostilnica 5–6 kg also offers daily lunches on weekdays.



Eipprova ulica 17, 1000 Ljubljana
+ 386 (0)1 320 08 04
Facebook: Gostilnica56kg
Instagram: Gostilnica5_6kg

ODPIRALNI ČAS
Vsak dan: 11.00–23.00

OPENING HOURS
Every day: 11.00 am–11.00 pm

NAŠE STORITVE / OUR SERVICES



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VERACE

Dobrodošli v piceriji Verace, prvi v Sloveniji, ki je začela pripravljati pice po klasičnem napolitanskem receptu. Pica Verace se odlikuje po dolgotrajnem vzhajanju testa z nizko vsebnostjo kvasa, zaradi česar ne obleži v želodcu, prvovrstnih italijanskih sestavinah, ki smo jih skrbno izbrali pri dobaviteljih z juga Italije, in kratkotrajni peki v krušni peči, ki testo naredi zračno. Našo kakovost so prepoznali in nagradili tako domači ljubitelji napolitanske pice kot v tujini. Že več let zapored smo na vrhu lestvice najboljših picerij v Ljubljani. Picerija Verace pa je bila v okviru izbora 50toppizza, ki velja za Michelinov vodnik po picerijah v svetu, že dve leti zapored izbrana tudi med 50 najboljših picerij v Evropi.

Welcome to Verace, the first pizzeria in Slovenia to make pizzas using the classic Neapolitan recipe. The Verace pizza is distinguished by its long-rising, low-yeast dough that doesn't stick to the stomach, its first-class Italian ingredients carefully selected from suppliers in the south of Italy, and its short baking time in a wood-fired oven that gives the dough an airy texture. Our quality has been recognised and rewarded by Neapolitan pizza lovers both at home and abroad. For several years in a row, we have topped the list of the best pizzerias in Ljubljana. Verace has also been selected as one of the 50 best pizzerias in Europe for two years in a row by 50toppizza, which is considered to be the Michelin Guide to the world's pizzerias.



Streliška 22, 1000 Ljubljana
 + 386 (0)1 620 24 48, info@verace.si
 Za rezervacije / for reservations: www.verace.si/book

ODPIRALNI ČAS
 Vsak dan: 12.00–22.00

OPENING HOURS
 Every day: 12.00 pm–10.00 pm

NAŠE STORITVE / OUR SERVICES



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FOCULUS

Sredi mesta je ena izmed najbolj obiskanih točk v Ljubljani – Pizzeria FoculuS. Picerija je poklon izjemni zgodovini lokacije – nekoč so se tukaj zbirali stari Rimljani, danes pa je to kraj užitka za vse. Izbira pic je skoraj neomejena in zadovolji vsako domišljijo, vse pa do idealnega porjavijo v krušni peči z ognjem iz prvovrstnih bukovih drv.

Poleg slastnih pic, med njimi so tudi mamljive vegetarijanske, veganske, brezglutenske, polnozrnatne in celo sladke, najdete tudi 14 vrst bogatih svežih solat. Uporabljamo le visokokakovostne sestavine lokalnega in italijanskega izvora. Vse testo je pripravljeno iz ekološke moke (EKO-certifikat).

In the middle of Ljubljana there's one of the town's most visited places – the pizzeria FoculuS. This beloved restaurant is a tribute to the exceptional history of the location. Two thousand years ago the ancient Romans used to gather here, and today it remains a place for everyone to enjoy. The selection of pizzas is almost unlimited, and all of them get the perfect gold and brown crust in our wood-fired brick pizza oven. In addition to our delicious pizzas, including tempting vegetarian, vegan, gluten-free, whole-wheat and even sweet varieties, we also offer 14 kinds of meal-sized fresh salads. We only use high-quality ingredients of local and Italian origin, while all the pizza dough is prepared with organic flour (BIO certificate).



Gregorčičeva ulica 3, 1000 Ljubljana
+ 386 (0)1 421 92 95, +386 (0)1 251 56 43, foculus@siol.net
www.foculus.si

ODPIRALNI ČAS
Vsak dan: 11.00–24.00

OPENING HOURS
Every day: 11.00 am–12.00 am

NAŠE STORITVE / OUR SERVICES



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Kavarna Zvezda Hotel Slon

www.zvezdaljubljana.com

Kulinarika & kultura



KAVARNA ZVEZDA

»Želela sem ustvariti slaščičarno in kavarno za druženje ljudi, ki ne glede na njihov družbeni status prepoznajo visokokakovostne sladice ali sladoled ter si želijo v prijetnem ambientu kraljevske postrežbe,« o svojih začetkih pove lastnica in kreativna vodja Zvezde Urška Šefman Sojer. Danes Zvezda ni več samo zvezda, danes je ozvezdje štirih kavarn in čarobne trgovinice Deli. Zvezda je strast slaščičark, ki ročno izdelujejo Zvezdine izdelke po tradicionalnih receptih naših babic ali ustvarjajo inovativne sladice, ki odgovarjajo na zahteve sodobnih sladkosnedov. Je strast skrbne izbire surovin, od najboljše čokolade, iskanja najboljših strokov vanilje, svežega in zdravega sadja do mandljev, ki rastejo na ekoloških kmetijah Sicilije. Ne nazadnje je strast tudi v ustvarjanju brez aditivov ali ojačevalcev okusa. Dobrodošli.

»I wanted to create a patisserie and café for people who, regardless of their social status, appreciate high-quality desserts or ice cream and enjoy royal service in a cosy atmosphere,« says Urška Šefman Sojer, owner and creative director of Zvezda, about the foundations of her business. Today, Zvezda (Slovene for ›Star‹) is no longer a single star in the sky, but rather a constellation of four cafés and a magical deli. Zvezda is also a story about the passion of the pastry chefs who spend hours handcrafting Zvezda's delicious treats according to our grandmothers' traditional recipes, or creating innovative desserts that respond to the demands of today's sweet-toothed customers. It's the passion about our carefully selected ingredients, from the finest chocolate, vanilla pods and fresh fruit, to almonds grown on organic farms in Sicily. Last but not least, it's the passion for food made without additives or flavour enhancers. We hope to see you soon!



PARK ZVEZDA, Kongresni trg 3, 1000 Ljubljana
 + 386 (0)1 421 90 90
www.zvezdaljubljana.com

ODPIRALNI ČAS

Ponedeljek–sobota 8.00–22.00
 Nedelje in prazniki: 10.00–20.00

OPENING HOURS

Monday–Saturday: 8.00 am–10.00 pm
 Sundays and National Holidays:
 10.00 am–8.00 pm



KAVARNA ZVEZDA Hotel Slon,
 Slovenska cesta 34, 1000 Ljubljana
 + 386 (0)1 470 11 46
www.zvezdaljubljana.com

ODPIRALNI ČAS

Ponedeljek: 8.00–22.00
 Torek–sobota: 8.00–23.00
 Nedelje in prazniki: 10.00–20.00

OPENING HOURS

Monday: 8.00 am–10.00 pm
 Tuesday–Saturday: 8.00 am–11.00 pm
 Sundays and National Holidays:
 10.00 am–8.00 pm

NAŠE STORITVE / OUR SERVICES



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PLATANA

Bar Platana je na Kongresnem trgu in je zbirališče Ljubljančanov. K nam že leta zahajajo gostje, ki cenijo posebno vzdušje Platane in njeno značilno arhitekturo. Notranjost bara je bila pred leti obnovljena po idejni zamisli arhitekta Borisa Podrecca. Poleti postrežemo gostom na vrtu, v senci pod krošnjami starih platan. Ob vseh vrstah napitkov vam ponudimo vina iz kleti slovenskih vinarjev.

Bar Platana, in Kongresni trg, is a favourite of the Ljubljana scene. For years people have flocked to its special atmosphere and unique architecture. The refurbished bar interior was designed by Boris Podrecca. A terrace is open in the summer, where guests can sit in the shade of old plane trees. The bar serves Slovenian wines, alongside drinks of all other kinds.



Kongresni trg 7, 1000 Ljubljana
+ 386 (0)591 98 728
www.facebook.com/platanabar

ODPIRALNI ČAS

Ponedeljek–sreda: 6.00–23.45
Četrtek–sobota: 6.00–24.00
Nedelje in prazniki: 8.00–22.00

OPENING HOURS

Monday–Wednesday: 6.00 am–11.45 pm
Thursday–Saturday: 6.00 am–12.00 am
Sundays and National Holidays:
8.00 am–10.00 pm

NAŠE STORITVE / OUR SERVICES



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Kulinarika & kultura



VINOTEKA MOVIA

Zgodovina posestva Movia in družine Kristančič v Goriških brdih sega v davno leto 1820. Aleš Kristančič in njegov sin Lan, ki je že deveta generacija vinarjev v Movii, že vse od začetka poskušata vina pridelovati v sodelovanju z naravo, trto in kozmosom. V naši vinoteki težimo k temu, da bi vam ponudili čim več vin vinarjev, ki delijo njuno strast in zavezo naravi. Vinoteka Movia stoji v osrčju starega mestnega jedra in v njenem toplém domačem okolju se boste lahko razvajali ob kozarcu najboljših slovenskih sonaravnih vin ter izbranih prigrizkih. Dobrodošli na vinskem razvajanju v središču Ljubljane!

The history of the Movia estate and the Kristančič family in the Goriška Brda region dates back to 1820. Aleš Kristančič and his son Lan, who is one of the ninth generation of winemakers at Movia, have from the very beginning tried to make wines in cooperation with nature, the vine and the cosmos, and in our wine shop we strive to offer you as many wines as possible from winemakers who share their passion and commitment to nature. Located in the heart of the old city centre, the Movia wine bar offers a warm and homely environment in which to enjoy a glass of the best Slovenian sustainable wines and selected snacks. Welcome to wine indulgence in the heart of Ljubljana!



Mestni trg 2, 1000 Ljubljana
+ 386 (0)51 304 580, +386 (0)51 304 590
www.movia.si

ODPIRALNI ČAS

Ponedeljek–sobota: 12.00–1.00
Nedelje in prazniki: zaprto

OPENING HOURS

Monday–Saturday: 12.00 pm–1.00 am
Sundays and National Holidays: closed

NAŠE STORITVE / OUR SERVICES



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K/

KOŽELJ WINES

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wine shop & bar

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ljubljana@kozelj.si

Stisnite klik, da ohranimo stik!

Let's stay in touch!

@kozeljwines_ljubljana @kozelj_wines





DELOVNI ČAS BLAGAJNE KRIŽANK

ZIMSKI DELOVNI ČAS: 1. oktober – 30. april

Vsak delovnik: 10.00–16.00

in uro pred prireditvijo

Sobota, nedelja in prazniki: zaprto

POLETNI DELOVNI ČAS: 1. maj – 30. september

Vsak delavnik: 10.00–20.00

in uro pred prireditvijo

Sobota: 10.00–14.00

Nedelja in prazniki: zaprto

KRIŽANKE BOX OFFICE OPENING HOURS

WINTER OPENING HOURS: 1st October – 30th April

Monday–Friday: 10.00 am–4.00 pm

and one hour before the start of an event

Saturday, Sunday and National Holidays: closed

SUMMER OPENING HOURS: 1st May – 30th September

Monday–Friday: 10.00 am–8.00 pm

and one hour before the start of an event

Saturday: 10.00 am–2.00 pm

Sundays and National Holidays: closed

T: (0)1/241 60 26, 241 60 28

E: blagajna@ljubljanafestival.si

ljubljanafestival.si



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www.instagram.com/festival_ljubljana/

www.youtube.com/user/TheFestivalLjubljana

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*Brati več
Razumeti več
Vedeti več
pomeni imeti moč.*

*To read more
To understand more
To know more
means to have power.*

DELO

