



*Okusi Radol'ce*  
Taste Radol'ca

I FEEL  
SLOVENIA

Radol'ca   
honestly sweet



# Okusi Radol'ce

## Taste Radol'ca

**Okusite dobrote radolških gostišč,  
kjer se združijo pristna domača  
hrana, lokalne sestavine in vrhunska  
priprava!**

Kulinarična ponudba Radovljice in njene okolice od nekdaj velja za kakovostno in pristno. V Radovljici jo soustvarjajo gostišča z večstoletnimi tradicijami in sodobne restavracije. V zelenem okolju sončnih dobrov in dežele pa nastajajo zdravi proizvodi, ki jih spretni kuharji povežejo v izjemne jedi za vse okuse.

***Taste the delights of Radovljica's  
restaurants where real homemade food is  
prepared using local ingredients and with  
the finest quality preparation.***

*The range of cuisine on offer in Radovljica and the surroundings has long been known for its quality and authenticity. In Radovljica restaurants and inns with several hundred years of tradition go hand-in-hand with modern restaurants. Healthy products, which originate from the green surroundings of the sunny woodlands and countryside, are transformed into exceptional dishes for all tastes by talented chefs.*





V Okuse Radol'ce smo združena gostišča, ki ponujamo jedi, značilne za Radovljico in Gorenjsko, ter pri pripravi uporabljamo lokalno pridelane surovine. Prepoznate nas po napisu na vhodu, lokalne jedi pa imamo v jedilnih listih označene s stilizirano radolško čebelico.

Navdih za jedi črpamo iz okolja, kjer smo zrastle in se oblikovali. Nekateri med nami ostajajo zavezani tradiciji, medtem ko vas drugi navdušujemo z novimi jedmi in posebnimi okusi.

Gostinci Okusov Radol'ce se zavedamo, da je le lokalno pridelana hrana dovolj dobra za naše goste. Zato sodelujemo z domačimi dobavitelji in skupaj z njimi ustvarjamo uspešne zgodbe.

*Taste Radol'ca unites restaurants and inns which offer dishes that are characteristic of Radovljica and the Gorenjska region, and are prepared using locally produced raw materials. Taste Radol'ca restaurants can be recognised by a sign at the restaurant entrance, and local dishes are marked in menus with a Radovljica bee logo. The inspiration for these dishes comes from the environment where the restaurateurs grew up and took shape. Some among them are keen followers of tradition, whilst others inspire with new dishes and special flavours. The restaurateurs of Taste Radol'ca strive to ensure that locally produced food is of the best quality for guests. Therefore, co-operation with local suppliers is key and, together, stories of success are created.*



Ker Okusi Radol'ce verjamemo v kakovost naših storitev a se kljub temu ves čas trudimo da smo boljši, smo medse povabili znana kulinarična kritika Violeto in Uroša Mencingerja. Spomladi 2017 sta nenapovedano obiskala naše restavracije in jih ocenila.

»Ni enostavno toliko pojesti..., v kar dvanajstih gostilnah in restavracijah. A bilo je dobro in zato prijetno! Radol'ca je že najlepši slovenski trg, zdaj pa je še na (dobri) poti, da postane prepoznavna in zaželena kulinarična destinacija. Zato, ker ima gostilniško pestrost, od vrhunskih restavracij za zahtevne in radovedne, do domačih, družinskih, tradicionalnih, slovenskih gostiln tako za dobre jedce kot dobrojedce,« sta ob zaključku ocenjevanja povedala zakonca Mencinger. Ker so gostom najbolj poznani sončki, ki jih tedensko podeljujeta slovenskim in tujim gostilnam v Nedelu od leta 2008, sta tudi v Radol'ci uporabila ocene od 1 do 6.

Prisrčno vabljeni na okušanje naše raznolikosti in pristnosti!

*Taste Radol'ca restaurants believe in the quality of their services. Nevertheless, they strive to be even better and therefore invited the renowned restaurant critics Violeta and Uroš Mencinger to join them. In spring 2017 the couple visited our restaurants, unannounced, and evaluated them. "It's not all that simple to eat that much..., in twelve restaurants. But it was good and therefore enjoyable! Radol'ca already has the most beautiful square in Slovenia, now it is well on the way to becoming a renowned and desirable culinary destination known for its variety – from top restaurants for the discerning and curious, to local, family, and traditional Slovenian restaurants for those who love eating and lovers of fine food." said the Mencingers at the end of their evaluation of Taste Radol'ca restaurants. Since guests are most familiar with the ,sun' ratings that the Mencingers have been using to rate Slovenian and foreign restaurants in the newspaper Nedelo, they used a score of 1-6 to evaluate Taste Radol'ca restaurants.*

*You are cordially welcome to taste our diversity and authenticity!*



## Legenda / Key

-  Delovni čas / Opening Hours
-  Kapacitete – pokrite / Capacity - inside
-  Kapacitete – zunaj / Capacity - outside
-  Kulinarčne delavnice / Culinary Workshops
-  Dostopno za invalide / Wheelchair Accessible
-  Otroški koteček / Children's Area
-  Psi dovoljeni / Dogs Permitted
-  Catering / Catering
-  Prenočitvene zmogljivosti / Accommodation Capacity





# *Gostišča in restavracije*

Restaurants  
and Inns



# Vila Podvin

Chef Uroš Štefelin, eden vodilnih slovenskih kuharjev, tu po navdihu tradicije iz sezonskih in lokalnih sestavin ustvarja jedi nove slovenske kuhinje. V vilu vabijo tudi kuharska šola, Podvinska tržnica, lokalni proizvajalci, atelje keramike in čudovit vrt.

---

*Chef Uroš Štefelin, one of Slovenia's top chefs, uses tradition to inspire and create dishes of new Slovene cuisine from seasonal and local ingredients. Vila Podvin also hosts regular house events, a cookery school, a farmers market, ceramics studio, and a wonderful garden.*



---

**Vila Podvin** ☼☼☼☼☼☼

**Mošnje 1, Radovljica**

+386 (0)8 384 34 70

info@vilapodvin.si

www.vilapodvin.si



To–So/Tu–Sa: 12.00–22.00;

Ne/Su: 12.00–17.00;

Po/Mo: zaprto/closed



80



120





## File muflona v ovoju zelišč in suhih brusnic

Filet of Muflon wrapped in a Herb and Cranberry Crust



### Sestavine za 4 osebe:

1 kg muflonovega fileja // timijan, majaron, sol, poper // peteršilj, smrekovi vršički // suhe brusnice

File muflona najprej očistimo vseh kit in kožic, nato ga solimo in popramo. Vse začimbe premešamo skupaj v manjši posodici, meso natremo z začimbami in ga zavijemo v folijo. Na štedilnik pristavimo vodo, v katero položimo v folijo zavito meso in kuhamo na 54 °C 3 ure. Peteršilj, smrekove vršičke in brusnice zmeljemo. Preden meso serviramo, ga odvijemo iz folije in povaljamo v peteršilju, smrekovih vršičkih in brusnicah.

### Ingredients for 4 people

1kg muflon fillet // thyme, majoram, salt, pepper // parsley, pine needles // dried cranberries

First clean the fillet of muflon, removing all sinew and membrane, then season with salt and pepper. Mix all the herbs together in a small bowl then rub the herbs over the meat and wrap it in foil. Place a pan of water on the hob to boil and in it place the foil wrapped meat and cook at 54°C for 3 hours. Grind together the parsley, pine needles and dried cranberries. Prior to serving, remove the meat from the foil and roll it in the parsley, pine needles and dried canberry mixture.



# Restavracija Lambergh

Kulinarično razvajanje v sodobni restavraciji ob renesančnem dvorcu, v katerem lahko zaključenim družbam tudi postrežejo z različnimi jedmi. Obisk lahko združite s sprostitvijo v velnesu ali sprehodom v okoliško naravo. K jedem ponudijo vrhunsko hišno vino Edija Simčiča.

*Experience culinary indulgence in this modern restaurant in the Renaissance manor which also caters for groups gatherings. A visit can be combined with relaxation in the wellness centre or a stroll in the pleasant green surroundings of the hotel. The finest quality Edi Simčič house wines are also available to complement meals.*



**Hotel Lambergh** ☀️☀️☀️☀️☀️  
Dvorska vas 37a, Begunje na Gorenjskem  
+386 (0)8 200 50 00  
info@hotel-lambergh.com  
www.hotel-lambergh.com



Vsak dan/Every day: 10.00–22.00



85+30



100







# Lambergov štrudl

## Lamberg Strudel



### **Cimetov mousse:**

4 jajca // 200 ml smetane // 4 g želatine v listih // 50 g sladkorja // mleti cimet  
Želatino namočimo v hladni vodi. Jajca s sladkorjem stepemo nad soparo, segrevamo do 68 stopinj. Dodamo dobro ožeto želatino, pomešamo in počasi ohlajamo. Dobimo rahlo spenjeno kremo. Počasi vmešamo mleti cimet. Ko je zmes ohlajena na 30 stopinj, primešamo stepeno smetano. Kremo nadevamo v dresirno vrečko. Ohladimo.

### **Jabolčni ragu:**

100 g jabolk // 50 ml jabolčnega soka // 50 g sladkorja // cimet // 10 g medu  
Iz sladkorja v kozici pripravimo svetel karamel, prilijemo jabolčni sok in med. Z vretjem reduciramo na pol. Dodamo očiščena in narezana jabolka, pomešamo in odstavimo. Ohladimo.

### **Cinnamon Mousse:**

4 eggs // 200ml cream // 4g leaf gelatine // 50g sugar // ground cinnamon  
Soak the gelatine in cold water. Beat the eggs and sugar together in a bowl placed over hot water and heat to 68°C. Add the well-squeezed gelatine, mix and allow to cool. Whip the cream lightly and slowly mix in the ground cinnamon. When the mixture has cooled to 30°C mix in the whipped cream. Place the cream mixture into a piping bag and leave to cool.

### **Apple Sauce:**

100g apples // 50ml apple juice // 50g sugar // cinnamon // 10g honey  
In a pan make a light caramel from the sugar then pour over the apple juice and honey. Bring to the boil and simmer until the mixture has reduced by a half. Add the sliced apples, mix well and remove from the heat. Allow to cool.



# Gostilna Kunstelj

Gostilna Kunstelj že od leta 1873 gostom ponuja slovenske jedi. Tu je vse domače in 'žmohtnega' okusa, sezonska zelenjava pa postrežena z vrta. Na teraso vabi razgled na Julijce, v vinsko klet pa izbrana vina. Vračali se boste zaradi praženih jetrc, pečenice z zeljem, štrukljev in hišnih sladici.

*Kunstelj inn has been preparing traditional Slovenian dishes since 1873. Everything is homemade and bursting with flavour. All vegetables are grown in their garden. The terrace offers nice views of the Julian Alps. Savour fine wines in the wine cellar and taste dishes such as sautéed liver, sausages with cabbage, štruklji and house desserts.*



**Gostilna Kunstelj** ☼☼☼☼☼☼☼☼

Gorenjska cesta 9, Radovljica

+386 (0)4 531 51 78

info@kunstelj.si

www.kunstelj.si



Informacije in rezervacije/Information and reservation: +386 (0)4 531 51 78



300



100





## Telečja jetrca z zeleno in konopljinim oljem

Calves liver with celery and hempseed oil



### Sestavine za 4 osebe:

800 g mladih telečjih jetrc // 100 g čebule // 200 g gomolja zelene // 4 žlice konopljinega olja // sončnično olje // sol

Jetrca očistimo vseh kit in zelo tanko narežemo. Čebulo olupimo in narežemo na tanke rezine. Zeleno olupimo in narežemo na tanke rezance (julienne). Čebulo in zeleno prepražimo na sončničnem olju. Očistimo ponev in jo močno segrejemo. Dodamo novo sončnično olje in na visoki vročini ob stalnem mešanju prepražimo jetrca. Dodamo prepraženo čebulo in zeleno ter razdelimo na krožnike. Solimo in pokapljamo s konopljinim oljem.

### Ingredients for 4 people

800g calves liver // 100g onions // 200g celeriac // 4 tablespoons of hempseed oil // sunflower oil // salt

*Remove all the sinew from the liver and finely slice. Peel the onions and cut into thin slices. Peel the celeriac and cut into thin julienne strips. Saute the onion and celery in sunflower oil. Clean the frying pan and then pre-heat it before once again adding sunflower oil and saute the calves liver over a high heat, stirring continuously. Add the sauteed onions and celery then transfer to a plate. Add salt to taste and drizzle over the hempseed oil.*



# Gostilna Lectar

Očarljivo domače okolje pet stoletij stare hiše, kjer vam bo tradicionalne slovenske jedi postreglo osebje v posebnih nošah. Lectarjev štrudelj pečejo od l. 1822, posebno zgodbo ima tudi Linhartov cukr. V hiši deluje Lectarija, kjer si v muzeju lahko ogledate izdelavo lectovih srčkov.

*Encounter a charming homely ambience at this 500-year old house where traditional Slovene dishes are served by waiting staff in national costume. Among the desserts with a centuries-long tradition is apple strudel, and in recent years the newly added Linhartov cukr cake. In the cellar there is a Gingerbread Workshop Museum.*



**Gostilna Lectar** ☼☼☼☼☼☼☼☼

Linhartov trg 2, Radovljica

+386 (0)4 537 48 00

info@lectar.com

www.lectar.com



Vsak dan/Every day: 12.00–22.00



220



50







## Zajec v ložu

### Rabbit in a Box



#### **Sestavine za 6 oseb:**

1 zajec // 300 g rdečega korenja // 200 g rumenega korenja // 200 g gomolja zelene // 1 por // 300 g čebule // 50 g moke // majaron, lovorjev list, sol, poper, mleta rdeča paprika

Rdeče in rumeno korenje naribamo, gomolj zelene olupimo in narežemo na kockice, por narežemo na kolobarje. Zajca razrežemo na porcije, ga solimo in popramo ter spečemo v ponvici ali na žaru. V kozici prepražimo čebulo, dodamo moko in zlatorumeno prepražimo. Dodamo mleto rdečo papriko in malo prepražimo, zalijemo z vodo ter na hitro podušimo. Dodamo lovorjev list, por, zeleno ter korenje. Dodamo zajca, majaron in vse skupaj kuhamo do mehkega. Solimo in popramo po okusu.

#### **Ingredients for 6 people**

1 rabbit // 300g carrots // 200g yellow carrots // 200g celeriac // 1 leek // 300g onions // 50g flour // marjoram, bay leaf, salt, pepper, ground paprika

*Grate the red and yellow carrots, peel the celeriac and slice it into small cubes, slice the leek into rings. Joint the rabbit and add seasoning. Roast it in a pan or on a grill. Fry the onion, add the flour and cook until golden-yellow. Add the ground paprika and fry everything together. Cover with water and allow to steam a little. Then add the bay leaf, leek, celeriac and carrots. Add the roasted rabbit, marjoram and leave to cook until soft. Season to taste.*



# Gostišče Tulipan

Leška restavracija z dolgo tradicijo slovi po jedeh iz divjačine, ki še posebej teknejo v lovski sobi gospodarja, kjer obiskovalcem družbo dela tudi majhen medved. Ponujajo še solatni bar ter bogat izbor sezonskih in vegetarijanskih jedi ter domače sladice.

*This restaurant in Lesce is renowned for its game dishes which can be especially enjoyed in the Master Hunter's Room where a small (stuffed!) bear is also present. A salad bar is available as well as a wide choice of seasonal and vegetarian dishes and homemade desserts.*



**Gostišče Tulipan** ☀️☀️☀️☀️☀️☀️

Alpska cesta 8, Lesce

+386 (0)4 537 88 00

info@tulipan-azman.si

www.tulipan-azman.si



Po–Če/Mo–Thu: 12.00–22.00;

Pe–So/Fr–Sa: 11.00–23.00;

Ne/Su: 11.00–22.00.



95



45





## Divjačinski golaž

### Game Goulash



25 dag divje svinje, pleče // 25 dag jelena, pleče // 25 dag medveda, pleče // 50 dag čebule // 0,50 dl rdečega vina // 2 stroka česna // majaron, lovorjev list, brinove jagode, rdeča paprika, maščoba, sol, poper

Na maščobi prepražimo drobno sesekljano čebulo. Ko se ta delno razpusti, dodamo na kocke narezano meso ter začimbe. Dušimo do mehkega in po potrebi prilivamo vodo. Zmehčanemu mesu dodamo moko, nato ga prepražimo in zalijemo z vodo ter vinom. Na koncu golaž še solimo.

*250g shoulder of wild boar // 250g shoulder of deer // 250g shoulder of bear // 500g onions // 50ml red wine // 2 cloves garlic // marjoram, bay leaf, juniper berries, paprika, salt, pepper, fat, flour*

*Prepare the meat by cutting it into cubes. Finely slice the onion and fry in the oil. When the onion begins to soften add the meat and the herbs. Cook it slowly until soft and add water as necessary. Add a little flour to the meat, fry and then cover with water and wine. Finally add a little salt to taste.*



# Joštov hram

V Podnartu, tik ob mostu čez reko Savo, je restavracija Joštov hram znana po odlični hrani z žara. Po predhodnem dogovoru vam pripravijo Leskovački voz, to je meni z več hodi jedi z žara, ki ga gosti okušajo počasi in v količinah ki si jih sami izberejo. Z bogato catering ponudbo poskrbijo tudi za praznovanja na različnih lokacijah.

---

*The restaurant Joštov hram, known for its great grilled food, is located in Podnart, right next to the bridge over the Sava river. Upon prior arrangement a „Leskovački voz“ feast can be prepared. This is a multi-course slow food menu. A full catering service is also offered to ensure your celebrations are complete.*



---

**Joštov hram** ☺☺☺☺☺☺☺☺

**Podnart 25a, Podnart**

+386 (0)4 533 10 61

[jostovhram@gmail.com](mailto:jostovhram@gmail.com)

[www.jostov-hram.si](http://www.jostov-hram.si)



To–Ne/Tu–Su: 9.00–22.00

Po/Mo: zaprto/closed



80



40







## Ocvrta nadevana paprika

### Fried Stuffed Peppers



#### **Sestavine za 4 osebe (kot predjed)**

4 rdeče mesnate paprike (koničasta paprika) // 3 žlice skute // žlica belega drobljenega sira iz slanice // 2 žlici kajmaka // 2 rezini drobno sesekljanega pršuta // poper // 1 jajce in malo moke za paniranje

Paprike spečemo na žaru, olupimo in očistimo semen. Pripravimo nadev iz skute, belega sira, kajmaka in pršuta. Nadev samo še popramo (slano je dovolj). Paprike zmerno nadevamo (ne pretiravamo z nadevom, da med cvrtjem ne počijo), pariško paniramo in ocvremo v vročem olju.

#### **Ingredients for 4 people, as a starter**

4 long red peppers // 3 tablespoons of curd cheese // 1 tablespoon of crumbled white salty cheese // 2 tablespoons of kajmak (a savoury dairy product similar to clotted cream) // 2 slices of finely sliced cured (pršut) ham // pepper // 1 egg and a little flour for coating the peppers

*Roast the peppers on the grill then peel them and remove the seeds. Prepare the filling using the curd cheese, white cheese, kajmak and cured ham. Add a little pepper to taste (salt is not required as the mixture is already salty). Fill the peppers, taking care not to overfill them to ensure that they don't burst during frying. Coat the peppers in flour and egg and fry in hot oil.*



# Gostilna Avgustin

Stara gostilna na Linhartovem trgu navduši s hrano in lokacijo. Terasa ponuja čudovite razglede na dolino reke Save, Jelovico in Triglav, prijeten pa je tudi zimski vrt. V pestri kulinarčni ponudbi je poudarek na slovenskih tradicionalnih jedeh. Nova ekipa jih postreže s svežino in mladostno zagnanostjo.

*This traditional restaurant in Linhart Square is a favourite with visitors due to its food and great location. The terrace offers wonderful views over the Sava river valley, and Mount Triglav. The winter garden also provides a pleasant ambience. There is a wide choice of dishes with an emphasis on traditional Slovenian food.*



**Gostilna Avgustin** ☀️☀️☀️☀️☀️

Linhartov trg 15, Radovljica

+386 (04) 531 41 63

info@gostilna-avgustin.si

www.gostilna-avgustin.si



Vsak dan/Every day: 9.00–22.00



80



55





## Jelenovi medaljoni z jurčki

Deer medallions with  
boletus mushrooms

### Sestavine za 4 osebe

1,5 kg Jelenovega fileja // 300 g čebule //  
600 g svežih jurčkov // 30 g česna // 2 dcl  
vina // 2,5 dcl jušne osnove // gorčica  
(jušna žlica) // sol, poper, moka //  
marinada: timijan, majaron, šetraj, brinove  
jagode

Meso mariniramo 24ur v celem kosu. Naslednji dan ga očistimo od marinade. Olje v ponvi segrejemo in z vseh strani popečemo meso ter ga odstavimo. Na maščobi prepražimo čebulo, česen, jurčke, dodamo gorčico, moko in začimbe. Zalijemo z jušno osnovo in nekaj časa dušimo. Meso narežemo na kolobarje in jih dodamo v omako. Prilijemo vino in dušimo približno 5-10 minut. Jed serviramo s pečenim krompirjem, domačimi štruklji ali kruhovimi cmoki.



### Ingredients for 4 people

1.5kg deer fillet // 300g onions // 600g fresh  
boletus mushrooms // 30g garlic // 200ml  
wine // 250ml stock // mustard (one dessert  
spoon) // oil, salt, pepper, flour //  
for the marinade: thyme, marjoram, savory,  
juniper berries

Marinate the uncut meat for 24 hours. The next day remove it from the marinade, heat a little oil in a pan and fry the meat on all sides, then remove and set aside. Fry the onion, garlic, and mushrooms, and add the mustard, flour and herbs. Pour over the stock and allow the mixture to braise for a while. Slice the meat into medallions and add it to the sauce. Pour over the wine and braise for a further 5-10 minutes. Serve with roast potatoes and homemade štruklji or bread dumplings.



# Gostilna pr' Tavčar

Stara vaška gostilna v Begunjah na Gorenjskem z novim vodstvom, mladim osebjem in prijaznim pristopom do gosta ustvarja pristen občutek domačnosti in topline. Razvajajo z lokalnimi jedmi, vsakodnevno pa ponujajo več vrst malic in kosil. V poletnih mesecih vabi senčen vrt za hišo, ponujajo pa tudi catering.

---

*This traditional village restaurant in Begunje na Gorenjskem is under new ownership and with its young staff and friendly approach to guests it creates a genuine feeling of homeliness and warmth. Gostilna Pr Tavčar specialises in local dishes, as well as offering a selection of daily light meals and hearty lunches.*



---

**Gostilna pr Tavčar** ☀️☀️☀️☀️☀️  
Begunje na Gorenjskem 73  
+386 (0)590 41510  
[www.gostilna-prtavcar.si](http://www.gostilna-prtavcar.si)



To–Ne/Tu–Su: 9.00–22.00  
Po/Mo: zaprto/closed



50



50







## Svinjski medaljon s pršutom, beluši in tartufi

Pork medallions with  
prosciutto, asparagus and  
truffles



### Sestavine za 4 osebe

1200 g svinjskega fileja // 120 g pršuta // 12  
beluši // 400 g krompirja // 40 g tartufate //  
0,15 dl tartufinega olja // 4 štrukelji

Krompir olupimo, narežemo in spečemo.  
Štrukelj skuhamo. Svinjski file ovijemo z  
domačim pršutom in popečemo v ponvici.  
Dodamo beluše, tartufato in tartufino olje.  
Vse skupaj prevremo in ponudimo skupaj s  
pečenim krompirjem in štruklji.

### Ingredients for 4 people

1200g pork fillet // 120g prosciutto // 12  
asparagus spears // 400g potatoes // 40g  
truffles // 150ml of truffle oil // 4 štrukelj

*Peel, slice and roast the potatoes. Cook the  
štruklji. Wrap the pork fillet in the prosciutto  
and fry it in a pan. Add the asparagus, truffles  
and truffle oil. Bring to the boil and serve  
together with roasted potatoe and štruklji.*



# Gostišče Draga

V objemu zelene doline Draga tik ob potoku postrežejo raznolike jedi, med njimi divjačinske jedi in ribe iz domačega ribnika. K njim se podajo domače priloge, ob odhodu pa si lahko zagotovite kozarec domače ozimnice.

*In the embrace of the green Draga valley, situated next to a stream, Draga Inn offers a range of dishes. It is particularly known for its game dishes and fish from the inn's own pond, side dishes comprised of local ingredients and wholesome Slovene food. Pickled vegetables from the winter stores are also available to purchase.*



**Gostišče Draga** ☀️☀️☀️☀️☀️☀️  
Begunje na Gorenjskem 142,  
+386 (0)4 530 73 10  
info@gostisce-draga.si  
www.gostisce-draga.si



**15.4.–15.9.:** Po-So/Mo-Sa: 10.00–22.00, Ne/  
Su: 10.00–18.00; **16.9.–14.4.:** Če, Pe, So/Th, Fr,  
Sa: 10.00–22.00, Ne/Su: 10.00–18.00



60+20



60





## Kvašeni brusnični cmoki

### Yeasted Cranberry Dumplings

#### Sestavine za 4 osebe:

1,5 kg krompirja // 500 g moka // 1 jajce //  
30 g kvasa // 50 g masla // sol, poper // 15 g  
sladkorja // 0,2 dl mleka // brusnični džem

Krompir olupimo, skuhamo in stisnemo ter malo ohladimo. V skodelo damo kvas, sladkor in mleko ter postavimo na toplo mesto, da vzhaja. Rahlo toplemu krompirju dodamo jajce, stopljeno maslo, malo soli in popra ter vzhajan kvas. Prgnetemo in postopno dodajamo moko. Končamo ko se testo ne lepi več. Postavimo ga na toplo in pustimo vzhajati 20 minut. Testo še enkrat prgnetemo in razvaljamo na 1 cm debelo. Razrežemo ga na kvadratke v velikosti 6 x 6 cm – na vsak kvadratek damo žličko brusničnega džema (lahko uporabimo tudi kak drug nadev). Cvremo jih pri temperaturi 140 °C 8 minut.



#### Ingredients for 4 people

1.5kg potatoes // 500g flour // 1 egg // 30g  
yeast // 50g melted butter // salt, pepper //  
15g sugar // 200ml milk // cranberry jam

*Peel the potatoes, cook in boiling water then mash and allow to cool slightly. Place the yeast, sugar and milk in a bowl and put in a warm place to rise. Add the egg, melted butter, a pinch of salt and pepper and the yeast mixture to the still slightly warm potatoes. Mix everything together thoroughly and gradually add the flour. Knead until the dough is no longer sticky. Place the dough in a warm place and leave to rise for 20 minutes. Knead the dough once again and roll it out to a 1cm thickness. Cut the dough into 6x6cm squares and in the centre of each square put a teaspoon of cranberry jam (or other similar filling) and shape into a dumpling. Fry at 140°C for 8 minutes.*



# Vinoteka Sodček

V bogato založeni prodajalni vina ob vhodu v staro jedo Radovljice postrežejo s kozarcem vrhunskega tipskega vina ali posebnega, ekskluzivnega vina manjših pridelovalcev. Ljubitelji dobrih vin boste uživali na skrbno pripravljenih degustacijah, kjer izbor vin postrežejo v družbi kraškega pršuta, oljčnega olja in lokalnih sirov.

*A well-stocked wine shop at the entrance to the old town centre of Radovljica offers top-quality wines as well as special, exclusive wines from boutique wineries. Lovers of fine wines can enjoy a carefully prepared tasting session, where chosen wines are served with Karst prosciutto, olive oil and local cheese.*



## **Vinoteka Sodček**

Linhartov trg 8, Radovljica

+386 (0)41 678 408

sodcek.vinoteka@gmail.com

www.vinoteka-sodcek.si



Po–So/Mo–Sat: 9.00–22.00

Nedelja in prazniki / Sunday and holidays:  
zaprto / closed



35



15









# Lokalni ponudniki

Local  
Suppliers

## Biseri, ustvarjeni z ljubeznijo

Pearls, Created with Love



CUDV Radovljica, Cesta na Jezerca 17, Radovljica,

+386 (0)4 828 00 12, biseri@cudv-ml.si

[www.cudv-ml.si](http://www.cudv-ml.si)

### ponudba / products available:

- glineni izdelki iz ponudbe ali po naročilu / readymade or made-to-order clay products
- tekstilni izdelki iz ponudbe ali po naročilu / readymade or made-to-order textile products

## Čokoladnica Molinet

Molinet Chocolatier



Molinet d.o.o., Lipnica 10, Kropa,

+386 (0)41 466 676, molinet@siol.net

### ponudba / products available:

- pralineji / truffles
- presne čokolade / raw chocolate
- darilne čokolade po naročilu / chocolate gifts available to order
- čokoladni namazi / chocolate spreads
- ta domača slovenska čokolada / real home-made Slovene chocolate

## KGZ Sava, Lesce

Sava Farm Co-operative



KGZ Sava z.o.o., Rožna dolina 50, Lesce,

☎ +386 (0)4 53 53 610, info@kgz-sava.si,

[www.kgz-sava.si](http://www.kgz-sava.si)

### ponudba / products available:

- jabolka, jabolčni sok in kis / apples, apple juice and vinegar
- ajdova moka / buckwheat flour
- sveže mleko / fresh milk

## Kmetija pr'Mrkot

Pr'Mrkot Farm



Dvorska vas 11a, Begunje na Gorenjskem,

☎ +386 (0)40 722 809, franc.gogala@telemach.net

### ponudba / products available:

- marmelade / jams
- moka in zdrob / flour and whole grains
- zelenjava / vegetables
- likerji / liqueurs

## Kmetija Turk 1743

Turk 1743 Farm



Rovte 8, Podnart,

+386 (0)41 608 642, info@kmetija-turk.si,

[www.kmetija-turk.si](http://www.kmetija-turk.si)

### ponudba / products available:

- med, super-začimbe v medu, medeni namazi z ghee maslom / honey, super-herbs in honey, honey spreads with ghee butter
- suhi sadni prigrizki, domač jabolčni sok, jabolčni kis / dried fruit bites, homemade apple juice, apple vinegar
- vrhunska naravna žganja, naravna zeliščna žganja, naravni zeliščni likerji / premium natural spirits, natural herbal brandies, natural herbal liqueurs

## Lokalna trgo. 18sedem3

Local Shop 18sedem3



Gorenjska cesta 1, Radovljica,

+386 (0)31 641 481, 18sedem3@gmail.com

### ponudba / products available:

- med in medeni izdelki / honey and honey products
- sveže sadje in zelenjava / fresh fruit and vegetables
- velik izbor živil lokalnih pridelovalcev in proizvajalcev / a wide range of food from local producers
- domača žganja in lokalno pivo / homemade spirits and local beer
- kulinarčni spominki / culinary souvenirs

## Martisan čokolada

Martisan Chocolate



Marta Gašperlin, s.p., Ljubno 111a, Podnart,  
☎ +386 (0)40 508 931, [cokolada@martisan.si](mailto:cokolada@martisan.si),  
[www.martisan.si](http://www.martisan.si)

### ponudba / products available:

- ročno izdelane čokolade / handmade chocolate
- piškoti oblitni s čokolado / biscuits covered with chocolate
- čokoladni pralineji /chocolate truffles
- suho sadje v čokoladi /dried fruits in chocolate
- čokolade z geografskim poreklom / Origin chocolate

## Medeni darovi, Beeshop

Honey Gifts, Beeshop



Lesce: Rožna dolina 50a, ☎ +386 (0)8 38 03 960,  
Radovljica: Kranjska c. 11, ☎ +386 (0)5 91 15 753  
[beeshop@beeshop.si](http://beeshop@beeshop.si), [www.beeshop.si](http://www.beeshop.si)

### ponudba / products available:

- čebelji pridelki in izdelki iz njih / bee products and products from them
- temna čokolada s cvetnim prahom in medom / dark chocolate with pollen and honey
- medene pijače / honey drinks
- čebelarstva oprema / beekeeping equipment
- degustacije / degustations
- izdelki lokalnih pridelovalcev / local products
- ročno izdelana kozmetika z medom / handmade cosmetics with honey

## Mesarija Mlinarič

Mlinarič Butchers



Mesarija Mlinarič, d.o.o., Železniška ulica 1, Lesce,

+386 (0)4 53 18 332, info@mlinaric.si,

[www.mlinaric.si](http://www.mlinaric.si)

### ponudba / products available:

- meso lokalnih rejcev / locally-reared meat
- mesni izdelki / meat products
- zorjena govedina / dry aged beef
- lokalni izdelki / local products

## Mojčina pekarna, Mlin Globoko

Mojca's Bakery, Globoko Mill



Mojca Podobnik Rozman, Globoko 8, Radovljica,

+386 (0)40 154 123, podobnik.rozman.mojca@gmail.com

### ponudba / products available:

- kruh iz krušne peči (polbel, ajdov, koruzni in pirin kruh) / bread from the baker's oven (halfwheat, buckwheat, corn, spelt bread)
- izdelki iz kvašenega testa / products from yeast dough
- piškoti in drobno pecivo / biscuits and small pastries
- domači rezanci (jušni, široki, pirini in ajdovi rezanci) / homemade pasta (soup noodles, tagliatelle, spelt and buckwheat pasta)

## Pivovarna Academia

Academia Brewery



VO&VO d.o.o., Ljubljanska c. 9, Radovljica,

+386 (0)40 410 400, info@vo-vo.si

### ponudba / products available:

- domače pivo / homemade beer
- i.p.a. / IPA
- stout / stout
- medeno pivo / honey beer

## Sadjarstvo pr'Jernejc

Pr'Jernejc Fruiterers



Hraše 34, Lesce,

+386 (0)40 186 158, anzelegat@hotmail.com,

[www.jabolka.net](http://www.jabolka.net)

### ponudba / products available:

- sveže sadje (jabolka, hruške, češnje, jagode) / fresh fruit (apples, pears, cherry, strawberry)
- suho sadje / dried fruit
- sadni sokovi in kisi / fruit juices and vinegars

## TIC Radovljica

Radovljica Tourist Information Centre



Kultura in turizem Radovljica, Linhartov trg 9, Radovljica,  
☎ +386 (0)4 513 51 12, info@radolca.si,  
[www.radolca.si](http://www.radolca.si)

### ponudba / products available:

- med in medene pijače / honey and honey liqueurs
- lokalni čokoladni izdelki / locally made chocolate products
- lokalna žganja / locally made schnapps
- izdelki lokalnih obrtnikov / locally made craft products

## Čebelarski center Gorenjske

Gorenjska Beekeeping Centre



ČRIC Lesce, Rožna dolina 50a, Lesce,  
☎ +386 (0)8 38 57 164, [cebelarski.center@gmail.com](mailto:cebelarski.center@gmail.com),  
[www.cricg.si](http://www.cricg.si)

### ponudba / products available:

- Ogledi centra / Tours of the centre
- Dogodki in delavnice na temo čebel, čebelarstva in narave / Events and workshops on the themes of bees, beekeeping and nature
- Izdelava satnic in polnilnica medu / Production of combs and bottling of honey
- Večnamenska dvorana / Large multi-use room
- Kavarna, trgovina z medenimi izdelki, masaže z medom / Café, shop with honey-related products, honey massages



## Kulinarične ture po Radovljici in okolici

Taste Radol'ca Culinary Tour

Okušanje slovenske kulinarike v družbi v Radovljici živeče Angležinje in bloggerke Adele je posebno doživetje. Adele vam ob obisku restavracij predstavi svoj pogled na Radovljico. Na kulinaričnem potepu pa si ogledate tudi zanimivosti na poti. Na voljo so tri predlagana doživetja, na katerih spoznate tradicionalno in moderno slovensko kuhinjo.

---

*Tasting Slovenian cuisine on a Taste Radol'ca Tour in the company of Adele, an Englishwoman and blogger living in Radovljica, is a special experience. Adele will give you her insight into Radovljica and its restaurants, as show you the main sights of interest along the way. A choice of three Taste Radol'ca tours are available where you can find out about and taste traditional and modern Slovenian cuisine.*



---

### Informacije in rezervacije:

AdeleinSlovenia@hotmail.com

<https://adeleinslovenia.com/>





# Kulinarične prireditve

Culinary  
events



## Festival čokolade

Chocolate Festival

Največji festival čokolade in najatraktivnejša kulinarična prireditev v Sloveniji se odvija vsako leto aprila v Radovljici. V starem mestnem jedru, v parku ter na Vurnikovem trgu se predstavljajo čokoladnice iz Slovenije in tujine. Tridnevni festival slovi po izjemno bogatem spremljevalnem programu za vse generacije.

---

*The largest chocolate festival and most attractive culinary event in Slovenia takes place every April in Radovljica. In the old town centre, the town park and in Vurnik Square, chocolatiers from Slovenia and further afield showcase their chocolates and chocolate desserts. The three day festival is known for its exceptionally diverse accompanying entertainment programme which offers something for all the family.*



---

**Organizator festivala / Festival Organiser:**

Turizem in kultura Radovljica / Tourism and Culture Radovljica, Linhartov trg 9, Radovljica  
+386 (0)4 531 51 12, cokolada@radolca.si  
[www.festival-cokolade.si](http://www.festival-cokolade.si)

**Kdaj in kje / When and where:**

20.–22. april 2018 / 20th – 22nd April 2018  
12.–14. april 2019 / 12th – 14th April 2019  
17.–19. april 2020 / 17th – 19th April 2020  
Radovljica

---

## Mesec Okusov Radol'ce

A Month of Taste Radol'ca

Vsako leto novembra restavracije Okusi Radol'ce razvajajo z lokalnimi dobrotami in dogodki. Ves mesec kuharji pripravljajo menije iz lokalnih sestavin ter jih ponujajo po enotni ceni. Otvoritveni dogodek meseca radolške kulinarike poteka zadnji petek v oktobru v eni od restavracij, zaključni dogodek pa ob prizižu lučk na Linhartovem trgu.

---

*Every November Taste Radol'ca restaurants entice with local treats and events. All month they offer menus created using local ingredients that are offered at a set price. The opening event takes place on the last Friday in October in one of the restaurants, whilst the closing event takes place on the occasion of the switching-on of the Christmas lights in Linhart Square.*



---

**Organizator prireditve / Event Organiser:**

Turizem in kultura Radovljica / Tourism and Culture Radovljica, Linhartov trg 9, Radovljica  
+386 (0)4 531 51 12, info@radolca.si  
www.radolca.si

**Kdaj in kje / When and where:**

Ves mesec november; restavracije v Radovljici in okolici / Whole month of November; Participating restaurants in the Radovljica area

## Četrtnove osvežitve na trgu

Refreshing Thursdays in the Square

Poletni četrtnovi večeri v starem mestnem jedru Radovljice postrežejo z izborom dobre glasbe in poulične prehrane. Na trgu se združijo koncert priznane slovenske glasbene zasedbe in street food ponudba restavracij Okusov Radol'ca.

---

*Summer Thursday evenings in the old town centre of Radovljica serve up a complement of great music and street food. A winning combination of concerts in the square performed by well-known Slovenian groups and street food cooked up by Taste Radol'ca restaurants.*



---

### Organizator prireditve / Event Organiser:

Turizem in kultura Radovljica / Tourism and Culture Radovljica, Linhartov trg 9, Radovljica  
+386 (0)4 531 51 12, info@radolca.si  
www.radolca.si

### Kdaj in kje / When and where:

Vsak četrtek v juliju zvečer; Linhartov trg  
Radovljica / Every Thursday evening in July;  
Linhart Square, Radovljica

## Podvinska tržnica

Podvin Farmers and Craft Market

Tržnica lokalnih pridelovalcev hrane in rokodelcev se odvija enkrat mesečno na zelenem vrtu Vile Podvin. Dobavitelji tamkajšnje restavracije na stojnicah predstavijo svoje izdelke, Chef kuhinje, Uroš Štefelin, pa njihove sestavine poveže v okusno domače kosilo.

---

*The Podvin farmers and craft market takes place once a month in the lush garden of Vila Podvin. The restaurant's suppliers present their products, and head chef Uroš Štefelin uses the ingredients to produce tasty homemade lunches.*



---

### **Organizator / Organiser:**

Vila Podvin, Mošnje 1, Radovljica  
+386 (0)8 384 34 70  
info@vilapodvin.si  
www.vilapodvin.si

### **Kdaj in kje / When and where:**

Vsaka prva sobota v mesecu; Vila Podvin,  
Mošnje / Every first Saturday in the month;  
Vila Podvin, Mošnje



## Dan medu v kulinariki

Festival of Honey

Tržnica medenih izdelkov, degustacije in predstavitve uporabe medu v kulinariki, ogledi čebelarkega centra ter delavnice za otroke. Poleg dogajanja v Čebelarskem centru Gorenjske v Lescah, v tem tednu tudi nekatere restavracije ponujajo posebne medene menije.

---

*A market of honey and honey products, tastings and presentations of the use of honey in cooking, tours of the beekeeping centre and workshops for children. In addition to the events at the Beekeeping Education Centre of Gorenjska in Lesce, during the week of the festival selected Taste Radol'ca restaurant also offer special honey-based menus.*



---

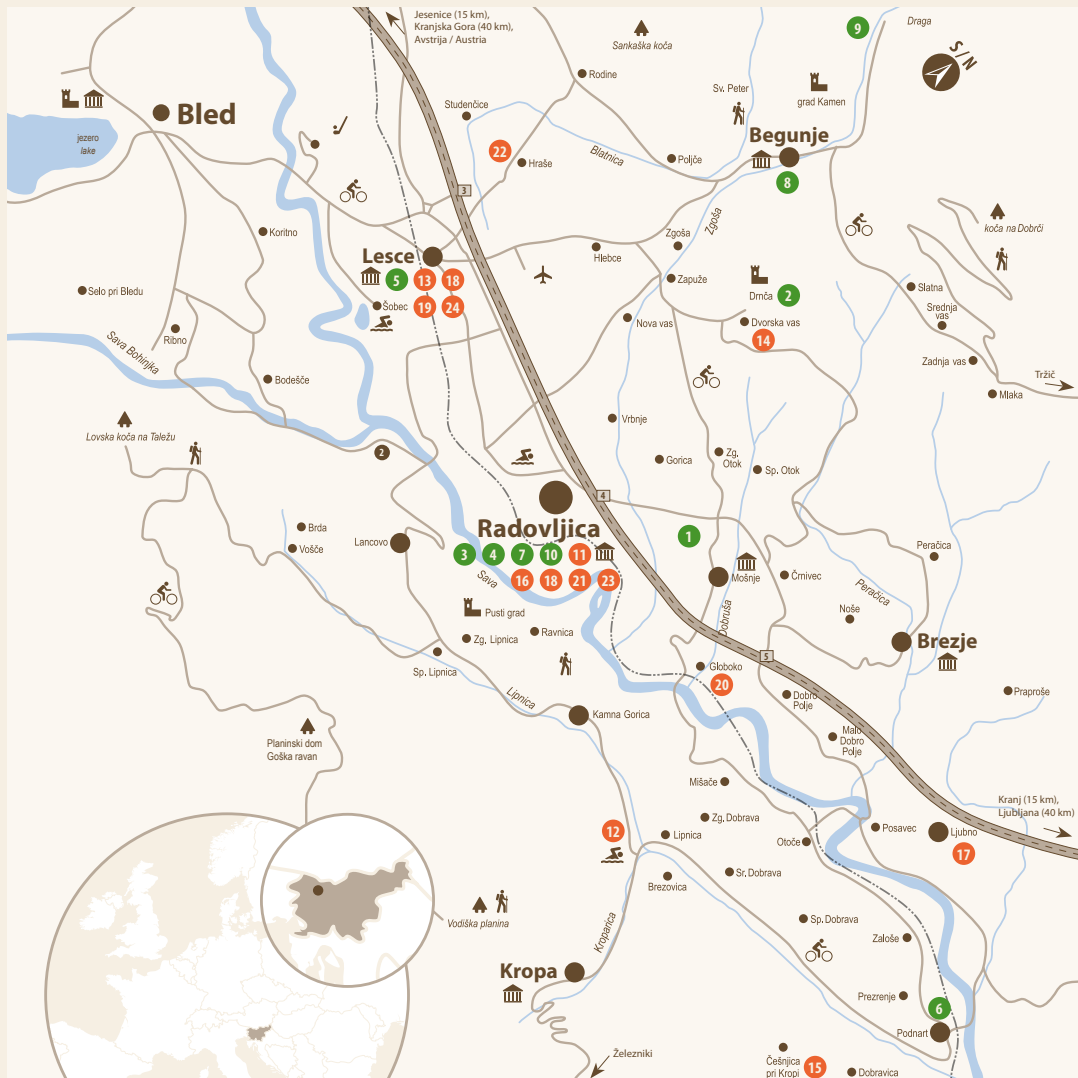
### **Organizator / Organiser:**

ČRIC Lesce, Rožna dolina 50a, Lesce  
+386 (0)31 628 499  
cebelarski.center@gmail.com  
www.cricg.si

---

### **Kdaj in kje / When and where:**

Sobota v septembru; Čebelarski center Lesce  
in restavracije / Saturday in September;  
Beekeeping Education Centre of Gorenjska,  
Lesce



● **Bled**

● **Lesce**

● **Radovljica**

● **Begunje**

● **Brezje**

● **Kropa**



jezero  
lake

● Selo pri Bledu

Sava Bistrica

Lovska kočija na Taležu

● Koritno

● Bodešče

● Bida  
● Vošče

Planinski dom  
Goška ravan

● Šobec

Lancovo

Pusti grad

Zg. Lipnica

Sp. Lipnica

● Ravnica

Kamna Gorica

Brezovica

Sr. Dobrava

Sp. Dobrava

Zaloše

Prezrenje

Podnart

Češnjica pri Kropi

Dobravica

Tržič

Mtaka

Jesenice (15 km),  
Kranjska Gora (40 km),  
Avstrija / Austria

Studenčice

Hraše

Blethica

Sankaska kočija

Rudine

Sv. Peter

grad Kamen

Poljše

Zgoša

Zapuže

Nova vas

Vrbnje

Gorica

Zg. Otok

Sp. Otok

Mošnje

Črnivec

Perceca

Nošče

Dobruška

Globoko

Dobro Polje

Malo Dobro Polje

Mišače

Zg. Dobrava

Lipnica

Otoče

Posavec

Ljutno

Kranj (15 km),  
Ljubljana (40 km)

Zeleznički

Vodiška planina

Tržič

Mtaka

Tržič

Mtaka

Tržič

Mtaka

Tržič

Mtaka

Tržič

Mtaka

Tržič

Mtaka



Draga

9

8

22

18

13

5

19

24

18

2

14

2

1

3

4

7

10

11

16

18

21

23

20

12

17

6

15

## ● **Gostišča in restavracije / Restaurants and Inns**

1. Vila Podvin
2. Restavracija Lambergh
3. Gostilna Kunstelj
4. Gostilna Lectar
5. Gostišče Tulipan
6. Joštov Hram
7. Gostilna Avguštin
8. Gostilna Tavčar
9. Gostišče Draga
10. Vinoteka Sodček

## ● **Lokalni ponudniki / Local Suppliers**

11. Biseri
12. Čokoladnica Molinet
13. KGZ Sava
14. Kmetija pr Mrkot
15. Kmetija Turk
16. Lokalna trgo. 18sedem3
17. Martisan Čokolada
18. Medeni darovi, Beeshop
19. Mesarija Mlinarič
20. Mojčina pekarna, Mlin Globoko
21. Pivovarna Academia
22. Sadjarstvo pr Jernejc
23. TIC Radovljica
24. Čebelarski center Gorenjske

Založnik/Publisher: Turizem in kultura Radovljica/Radovljica Tourist Board, Urednik /Editor: Kaja Beton, Oblikovanje/Design: Maja Rebov, Prevod/Translation: Adele Gray, Foto/Photography: Jure Fundak, Jošt Gantar, Miha Horvat, Žiga Intihar, Miran Kambič, Gorazd Kavčič, Boris Pretnar, Cveto Sonc in ponudniki.  
Naklada/Print: 7.000 copies, 2017

Turistično informacijski center/  
Tourist Information Centre  
Linhartov trg 9, 4240 Radovljica, Slovenija  
+386 (0)4 531 5112, info@radolca.si  
**#visitradolca**  
**www.radolca.si**



**Radol'ca**   
honestly sweet

#visitradolca [www.radolca.si](http://www.radolca.si)