



PRESS RELEASE

MICHELIN GUIDE

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The Slovenia MICHELIN Guide 2021 is continuing to bring a sparkle to the local gastronomic scene

The restaurant Gostišče Grič joins the list of MICHELIN Star restaurants

Vila Podvin has been distinguished with a MICHELIN Green Star

Michelin is pleased to present the 2021 edition of the Slovenia MICHELIN Guide. With 53 addresses, including 1 new one-Star restaurant, 1 new MICHELIN Green Star restaurant, 1 new Bib Gourmand restaurant and 2 other restaurants entering the Guide for the first time, the 2021 vintage is continuing to reflect the excellence of the Slovenian culinary scene.

"Both 2020 and 2021 have been difficult years for the restaurant business. Having to cope with the repeated opening and closing of their restaurants, Slovenian chefs have nevertheless proved their resilience, fighting spirit and unvarying talent, which greatly impressed us. So the selection of restaurants we're presenting today reflects the local culinary scene, which is particularly committed to sustainable gastronomy, and which is continuing to develop. We do hope with all our hearts that this new selection will help attract gourmets back to the restaurants, and to discover or rediscover Slovenia through its best restaurant tables", comments Gwendal Poullennec, International Director of the MICHELIN Guides.

Varied and colorful, rich in tradition or modernity, the 2021 selection of the Slovenia MICHELIN Guide is a fabulous reflection of the many culinary identities and styles shaping the local gastronomic scene. From fusion to traditional cuisine, from Alpine inns to contemporary restaurant tables in Ljubljana, from Mediterranean to Asian flavors, the Slovenian restaurants recommended by the MICHELIN Guide offer a truly vast gourmet experience.



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Gostišče Grič has been distinguished with a MICHELIN Star

Located in the little village of Šentjošt nad Horjulom, in the heart of the agricultural area, **Gostišče Grič**, run by owner-Chef Luka Košir, has been promoted from Bib Gourmand to one MICHELIN Star. With a regionally inspired cuisine revisited in the style of the day, Luka Košir's virtuoso dishes highlight the best local products, vegetables from his own garden and ducks he has raised himself – the very first in the country to be awarded organic certification. To enrich and personalize his creations still more, the Chef likes to add aromatic touches that he gathers in the forest.

Reflecting the quality of its cuisine, the restaurant also offers an excellent selection of wines that are always served impeccably by the waiter staff. At just a few kilometers from the capital, **Gostišče Grič** offers a topflight gastronomic experience in a bucolic setting, thoroughly committed and rewarded with a Green Star (already obtained in 2020).

In addition to this new restaurant, the 2021 Slovenia MICHELIN Guide reaffirms the exceptional gastronomic qualities of Hiša Franko, the restaurant of Chef Ana Roš, who keeps her two Stars. The restaurants Gostilna Pri Lojzetu, Dam, Hiša Denk, Restavracija Atelje and Vila Podvin are also once more awarded a Star for the excellence of their dishes.

In all, 1 two-Star restaurant and 6 one-Star restaurants are listed in the 2021 vintage.

A new MICHELIN Green Star is awarded to the restaurant Vila Podvin

In one of the most advanced European countries for environmental protection, the commitment to sustainable gastronomy is at the heart of the business in many Slovenia restaurants. Numbering 5 addresses whose exceptional initiatives for sustainable gastronomy have already been rewarded with a MICHELIN Green Star, the Vila Podvin restaurant, in Radovljica, has also been awarded this distinction. Among his most notable commitments, Chef Uroš Štefelin has made himself a militant defender of local produce. The products that he cooks are thought out in advance with the farmers he works with and offered for sale once a month, in the restaurant gardens that he transforms into a farmer's market for the occasion. Uroš Štefelin also organizes cookery lessons for children to make them appreciate seasonal and healthy food.

The restaurant TaBar joins the Bib Gourmand selection

Along with the restaurants Mahorčič, Gostilna Rajh, Gostilna na Gradu, Gostilna Repovž, Gostilnica Ruj and Jožef once more recommended with a Bib Gourmand in the 2021 edition of the Guide, **TaBar** is the new Bib Gourmand address in this vintage. Nestling in the heart of the town of Ljubljana, this brasserie offers tapas with a Slovenian flavor that are both sophisticated and meticulously prepared. Here it's all about small portions to share, offering a taste of modernity. The



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restaurant's sommelier will find you the perfect pairing for your meals from the exclusively Slovenian wine list.

Two new restaurants are also making their debut in the MICHELIN Guide: the restaurants Vila Planinka in Zgornje Jezersko and Landernik in Ljubljana, bringing the number of restaurants recommended with a MICHELIN Plate to 39.

The 2021 Slovenia MICHELIN Guide in a few numbers:

- 1 two-Star restaurant
- 6 one-Star restaurants (including 1 new one)
- 6 MICHELIN Green Star restaurants (including 1 new one)
- 7 Bib Gourmand restaurants (including 1 new one)
- 39 MICHELIN Plate restaurants (including 2 new ones)

Information on the 2021 Slovenia MICHELIN Guide can be found in our paper guide and for free on all our digital platforms: website <https://guide.michelin.com/> and mobile apps.



Michelin, the leading mobility company, is dedicated to enhancing its clients' mobility, sustainably; designing and distributing the most suitable tires, services and solutions for its clients' needs; providing digital services, maps and guides to help enrich trips and travels and make them unique experiences; and developing high-technology materials that serve a variety of industries. Headquartered in Clermont-Ferrand, France, Michelin is present in 170 countries, has 123,600 employees and operates 71 tire production facilities which together produced around 170 million tires in 2020. (www.michelin.com)

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The MICHELIN Guide Slovenia 2021

Two Star Restaurant 🌟🌟

Restaurant	Location
Hiša Franko	Kobarid

One Star restaurants 🌟

Restaurant	Location	New
Dam	Nova Gorica	
Gostišče Grič	Šentjošt nad Horjulom	N
Gostilna Pri Lojzetu	Vipava	
Hiša Denk	Zgornja Kungota	
Restavracija Atelje	Ljubljana	
Vila Podvin	Radovljica	

Bib Gourmand restaurants 🍷

Restaurant	Location	New
Gostilna na Gradu	Ljubljana	
Gostilna Rajh	Murska Sobota	
Gostilna Repovž	Šentjanž	
Gostilnica Ruj	Dol pri Vogljah	
Jožef	Idrija	
Mahorčič	Rodik	
TaBar	Ljubljana	N

Restaurant	<u>Plate restaurants</u> 	Location	New
B-Restaurant		Ljubljana	
Danilo		Škofja Loka	
Dvor Jezeršek		Cerklje na Gorenjskem	
Etna		Divača	
Galerija okusov		Petrovče	
Gostilna AS		Ljubljana	
Gostilna Francl		Celje	
Gostilna Krištof		Kranj	
Gostilna Vovko		Brusnice	
Gostilna za Gradom		Koper	
Gredič		Dobrovo v Brdih	
Hiša Krasna		Sežana	
Hiša Torkla		Izola	
JB Restavracija		Ljubljana	
Julijana		Bled	
Kendov Dvorec		Spodnja Idrija	
Landerik		Ljubljana	
MAK		Maribor	
Maxim		Ljubljana	
Monstera Bistro		Ljubljana	
Ošterija Debeluh		Brežice	
Otočec Castle		Otočec na Krki	
Pavus		Laško	
Pikol		Nova Gorica	
Restavracija Calypso		Nova Gorica	
Restavracija CUBO		Ljubljana	
Restavracija Harfa		Ljubljana	
Restavracija Hotela Marina		Izola	
Restavracija Sedem		Maribor	
Restavracija Shambala		Ljubljana	
Restavracija Strelec		Ljubljana	
Restavracija Vander		Ljubljana	
Rizibizi		Portorož	
Separé		Ljubljana	
Sophia		Portorož	
Stara Gostilna		Piran	
Sushimama		Ljubljana	
Valvas'or		Ljubljana	

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Vila Planinka

Zgornje Jezersko

N

MICHELIN Green Star restaurants

Restaurant	Location	New
Gostilna za Gradom	Koper	
Gostilna Krištof	Kranj	
Gostišče Grič	Horjul	
Hiša Franko	Kobarid	
Mahorčič	Rodik	
Vila Podvin	Radovljica	N