



PRESS RELEASE

MICHELIN GUIDE

Boulogne-Billancourt- September 8, 2022

The MICHELIN Guide Slovenia 2022 unveils a vibrant and gratifying selection of restaurants

- 4 new One Star restaurants join the 2022 selection
- With new establishments selected and distinguished country-wide, the third edition of the MICHELIN Guide Slovenia confirms the vitality and the steady increase in standard of the local gastronomic landscape
- Two new restaurants receive a Green Star, illustrating Slovenian professionals' commitment to more sustainable gastronomy

Today, the MICHELIN Guide revealed its new selection of restaurants in Slovenia. With a total of 58 recommended establishments, including 1 Two Star, 9 One Star, 7 Bib Gourmand and 6 restaurants allocated a Green Star for their endeavors to promote sustainable gastronomy, Slovenia is asserting itself as a gastronomic destination, whose potential and quality are making steady progress.

"The third edition of the MICHELIN Guide Slovenia demonstrates the increasing gastronomic standard which can be observed country-wide. Indeed, the 10 new restaurants joining or being promoted in the 2022 selection are located in 7 different cities and our inspectors were delighted to discover how, year on year, high quality restaurants are emerging or making headway all over the country. Moreover, during their visits, our team continued to notice to what extent the commitment to providing more sustainable and eco-responsible dining experiences was an underlying trend and a strong culinary tradition in the local gastronomic scene. This commitment is fostered by ever more dedicated chefs, as evidenced by the addition of two new MICHELIN Green Stars to the 2022 selection", declared Gwendal Poullennec, International Director of the MICHELIN Guides.

4 new restaurants receive One MICHELIN Star

Run by two brothers, Mate and Filip Matjaž and located in Portoroz on the Adriatic coast, **COB** offers a gourmet journey through the Istria region, which the chef is particularly fond of. Greatly inspired, he skillfully reinterprets age-old recipes, enhancing them with a modern twist.

By earning One MICHELIN Star, **Milka** places the city of Kranjska Gora firmly on the national gastronomic map for the first time and confirms the successful comeback of young chef, David Žefran. In this establishment, the tasting menus bear witness to the great technical prowess of the chef, who also prioritizes local



MICHELIN GUIDE

and regional produce. Using endemic herbs and traditional preservation processes, David Žefran is a proud ambassador of his region, which he enjoys helping diners to explore.

The inspection teams were also delighted to rediscover the work of chef Uros Stefelin in his new restaurant, **Hiša Linhart**, located in downtown Radovljica. This new eatery was awarded One MICHELIN Star for its particularly flavorsome cuisine, based on a locavore model and centered around the "product of the day", which also includes plant-based options.

Restavracija Strelec also earned One MICHELIN Star, offering the capital a second distinction in this category. Located inside Ljubliana castle, this restaurant delights diners with modern cuisine prepared by chef Igor Jagodic, who combines great technical mastery of cooking methods with an exacting selection of top rate produce. In this establishment, food and wine pairings are taken very seriously.

Finally, **Hiša Franko**, the restaurant of chef Ana Roš, maintains its Two MICHELIN Stars, confirming the exceptional quality of its gastronomic offering; while the restaurants **Restavracija Atelje, Dam, Grič, Gostilna Pri Lojzetu and Hiša Denk** remain in the selection with One MICHELIN Star. In total, the Slovenia selection boasts 10 starred establishments.

2 new MICHELIN Green Stars awarded

Used to indicate restaurants which are particularly committed to more sustainable gastronomy, the MICHELIN Green Star also commends and encourages eco-responsible initiatives implemented by exemplary restaurateurs. Often referred to as "the Green Lung of Europe", Slovenia confirms its status as a trailblazer in terms of eco-responsible gastronomy, with two new restaurants receiving a MICHELIN Green Star.

Hiša Linhart, run by chef Uroš Štefelin, who had already received one MICHELIN Green Star in a previous establishment, earns recognition for its noteworthy work with local farmers and strong commitment to promoting and defending small, local producers.

Sustainability and simplicity are also at the core of **Gostilna Repovž's** *raison d'être*. Orchestrated by chef Meta Repovž, the restaurant has implemented a particularly impressive and ambitious organization and way of working; ranging from organic production at the 300-year-old family farm to rainwater recovery and energy consumption management.

In total, the MICHELIN Guide Slovenia features 6 restaurants awarded a MICHELIN Green Star.



MICHELIN GUIDE

6 new restaurants join the MICHELIN Guide recommendations

While the MICHELIN Guide is renowned for its Stars, its recommendation mission applies to all noteworthy establishments across a full range of categories. Over the course of their travels and discoveries, the inspection teams select great restaurants for all gourmets. This year, 6 new high-quality establishments, located in 6 different cities were added to the MICHELIN Guide selection: **Altrokè** in Ljubljana, **City Terasa** in Maribor, **Restavracija 1906** in Bled, **Restavracija Mama Marija** in Kranjska Gora, **Špacapanova Hiša** in Komen and **Vila Podvin** in Radovljica.

Finally, in the Bib Gourmand category, which recognizes establishments that offer a value-for-money experience, The MICHELIN Guide Slovenia continues to list 7 addresses.

The full selection of the MICHELIN Guide Slovenia 2022 is available free of charge on the MICHELIN Guide [website](#) and application. It complements the Guide's hotel selection, which brings to the fore the most exclusive and unmissable places to stay in Slovenia and worldwide.

Each hotel in the Guide is selected for its style, service and exceptional character (with options to suit all budgets) and can be booked directly on the MICHELIN Guide website or application. The MICHELIN Guide is a benchmark in gastronomy. It now offers a fresh and exacting approach to hotel recommendations.

Go to the MICHELIN Guide website <https://guide.michelin.com/si/en> to discover the restaurants in the selection and to book a memorable hotel stay.

The MICHELIN Guide Slovenia 2022 selection at a glance:

58 selected restaurants including:

1 Two MICHELIN Star restaurant

9 One MICHELIN Star restaurant, of which 4 new

6 MICHELIN Green Star restaurants, of which 2 new

7 Bib Gourmand restaurants

41 restaurants recommended by the MICHELIN Guide, of which 6 new.



MICHELIN GUIDE

About Michelin

Michelin, the leading mobility company, is dedicated to enhancing its clients' mobility, sustainably; designing, producing and distributing the most suitable tires for its clients' needs and uses; providing services and solutions 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 177 countries, has 124,760 employees and operates 68 tire production facilities which together produced around 173 million tires in 2021. (www.michelin.com).

2022 selection of starred restaurants in the Slovenian MICHELIN Guide

Restaurants	Distinction
Hiša Franko	🌸🌸
Gostilna Pri Lojzetu	🌸
Dam	🌸
Restavracija Atelje	🌸
COB	🌸 N
Grič	🌸
Hiša Denk	🌸
Restavracija Strelec	🌸 N
Hiša Linhart	🌸 N
Milka	🌸 N
Jožef	🍷
TaBar	🍷
Mahorčič	🍷
Gostilna Rajh	🍷
Gostilnica Ruj	🍷
Gostilna na Gradu	🍷
Gostilna Repovž	🍷
Gredič	Selected
Restavracija Mama Marija	Selected
Špacapanova hiša	Selected
Stara Gostilna	Selected
Vila Planinka	Selected
Landerik	Selected
Rizibizi	Selected
Restavracija Calypso	Selected
Pikol	Selected
MAK	Selected
Pavus	Selected
Galerija okusov	Selected
Restavracija Hotela Marina	Selected
Hiša Krasna	Selected
Gostilna Francl	Selected
Restavracija Sedem	Selected
Restavracija Harfa	Selected



MICHELIN GUIDE

Separé	Selected
Restavracija 1906	Selected
Hiša Torkla	Selected
Gostilna Krištof	Selected
Dvor Jezeršek	Selected
Sushimama	Selected
Restavracija CUBO	Selected
Restavracija Shambala	Selected
Ošterija Debeluh	Selected
JB Restavracija	Selected
Kendov Dvorec	Selected
B-Restaurant	Selected
Etna	Selected
Sophia	Selected
Valvas'or	Selected
Julijana	Selected
Gostilna AS	Selected
Otočec Castle	Selected
Danilo	Selected
Gostilna Vovko	Selected
Monstera Bistro	Selected
Altrokè	Selected
Vila Podvin	Selected
City Terasa	Selected

MICHELIN PRESS OFFICE
+33 (0) 1 45 66 22 22
7 days a week

www.michelin.com
 [@MichelinPress](https://twitter.com/MichelinPress)

27 cours de l'Île Seguin, 92100 Boulogne-Billancourt