



PRESS RELEASE

MICHELIN GUIDE

Tuesday, June 18th, 2024

The 5th edition of the MICHELIN Guide Slovenia reflects the steady progress of a vibrant gastronomic scene

- Restaurant Pavus is promoted and awarded one MICHELIN Star**
- The MICHELIN Green Star highlights the outstanding sustainable commitments of one new restaurant**
- 5 new restaurants awarded a Bib Gourmand for their excellent value for money**

Michelin is pleased to present the new restaurant selection of the MICHELIN Guide Slovenia. Referencing a total of 63 establishments, the 2024 vintage confirms for a further year the Three MICHELIN Stars for Hiša Franko and the Two MICHELIN Stars for Milka. One restaurant has also been newly awarded One MICHELIN Star, bringing to 8 the number of restaurants in this category in Slovenia. Eight restaurants, including one newcomer, have also been awarded a MICHELIN Green Star for their sustainable commitments, while 5 new restaurants have been awarded a Bib Gourmand for their excellent value for money. They join the 5 other restaurants confirmed with this distinction.

Gwendal Poullennec, International Director of the MICHELIN Guides, comments, "Year after year, the MICHELIN Guide inspectors are privileged witnesses to the steady progress of the Slovenian culinary scene. Driven by restaurant owners keen to promote their terroir and culinary identity at the highest level, their commitment to an ever more demanding offering also shines through. Unveiled today, June 18th, on International Sustainable Gastronomy Day, our Slovenian selection, which includes one new MICHELIN Green Star, exemplifies the growing concern of local professionals about imagining the contours of a more virtuous and sustainable gastronomy".



MICHELIN GUIDE

Pavus is promoted to one MICHELIN Star

Previously recommended by the inspectors for its high-quality cuisine, Pavus was awarded its first MICHELIN Star this year, illustrating the impressive progression of its culinary offering. Located in a former 13th-century manor house in the town of Laško, this establishment, helmed by the talented Marko Pavčnik, offers characterful cuisine that reinterprets Styrian culinary traditions and showcases the best local produce. Among the dishes singled out by the inspectors, the trout with elderflower sauce, seasoned with aromatic herbs and fresh strawberries, is particularly representative of the chef's cuisine. The exceptional wine list brings the country's finest appellations to the fore, including the region's bold whites.

Pavus thus becomes the eighth restaurant to be awarded one MICHELIN Star in 2024; the 7 restaurants recommended with one MICHELIN Star in 2023 having all maintained their distinction this year.

In the Two and Three Star categories, Hiša Franko and Milka once again impressed the MICHELIN Guide inspectors. The consistency of their proposals, absolutely remarkable at such a high level of refinement, is reflected in the fact that they have maintained their accolade at the highest level.

Taking all categories together, Slovenia boasts no fewer than ten MICHELIN starred establishments, confirming its status as a noteworthy European gastronomic destination.

The MICHELIN Green Star honors the outstanding sustainable commitment of one new restaurant

Awarded to establishments in the MICHELIN Guide selection that stand out for their trailblazing approach to sustainable gastronomy, this year's MICHELIN Green Star celebrates 8 Slovenian role-model establishments. Eight restaurants which, by combining culinary excellence with remarkable eco-responsible commitments, are a source of inspiration both for gourmets and for the industry as a whole.

Among these eight establishments, Galerija okusov, located in Petrovče, is the newcomer to the MICHELIN Green Star 2024 selection. Among the initiatives highlighted, the restaurant's commitment to working almost exclusively with artisans located no further than 50 km from the restaurant, as well as with ingredients produced on the property, and the establishment's zero-plastic policy, particularly impressed the inspectors.



MICHELIN GUIDE

A Bib Gourmand awarded to 5 new restaurants

Within the MICHELIN Guide's restaurant selection, the Bib Gourmand distinction highlights establishments that stand out for their excellent value for money and offer a complete meal in an affordable price range.

Bib Gourmand restaurants are often referred to as 'top picks' by the MICHELIN Guide inspectors, and are particularly popular among gourmets and travelers seeking affordable eateries that don't compromise on the quality of the food and products on offer.

This year, no fewer than 5 new establishments, all located outside the capital, have joined the selection and earned a Bib Gourmand: Gostilna in Vinoteka-Faladur in Vipava, Kodila in Murska Sobota, Restavracija Majerca in Stara Fužina, Triangel in Gozd Martuljek and LALU Bistro in Celje. Together with 5 restaurants maintaining this award in 2024, they bring the total number of establishments in this category to 10.

Three new restaurants recommended by the inspectors

In addition to the restaurants newly awarded one MICHELIN Star, the Green Star or the Bib Gourmand, the inspectors were won over by the cuisine of three new restaurants, which they have added to their selection. Located in Brestanica, A3 is a gourmet restaurant nestled inside Rajhenburg Castle, whose surprising tasting menu reveals first-rate cuisine. In Ljubljana, the inspectors enjoyed Pen Klub Restavracija, as well as the tiny restaurant Miza za štiri in Zgornja Polskava.

All of the MICHELIN Guide Slovenia recommendations are available free of charge on the MICHELIN Guide website and mobile app.

The restaurants join the MICHELIN Guide hotel selection, which features the most exceptional and unmissable accommodations in Slovenia and around the world.

The MICHELIN Guide Slovenia 2024 at a glance:

63 recommended restaurants including:

- 1 Three MICHELIN Star restaurant;
- 1 Two MICHELIN Star restaurant;
- 8 One MICHELIN Star restaurants (including 1 newly awarded);



MICHELIN GUIDE

- 10 Bib Gourmand restaurants (including 5 newly awarded);
- 8 MICHELIN Green Star restaurants (including 1 newly awarded);
- 43 selected restaurants (including 3 newly awarded).



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Michelin is building a world-leading manufacturer of life-changing composites and experiences. Pioneering engineered materials for more than 130 years, Michelin is uniquely positioned to make decisive contributions to human progress and to a more sustainable world. Drawing on its deep know-how in polymer composites, Michelin is constantly innovating to manufacture high-quality tires and components for critical applications in demanding fields as varied as mobility, construction, aeronautics, low-carbon energies, and healthcare. The care placed in its products and deep customer knowledge inspire Michelin to offer the finest experiences. This spans from providing data- and AI-based connected solutions for professional fleets to recommending outstanding restaurants and hotels curated by the MICHELIN Guide. (www.michelin.com)

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