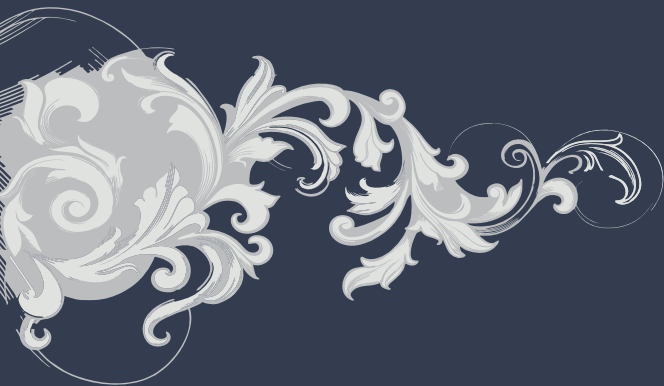


Q
SEVNICA
PREMIUM





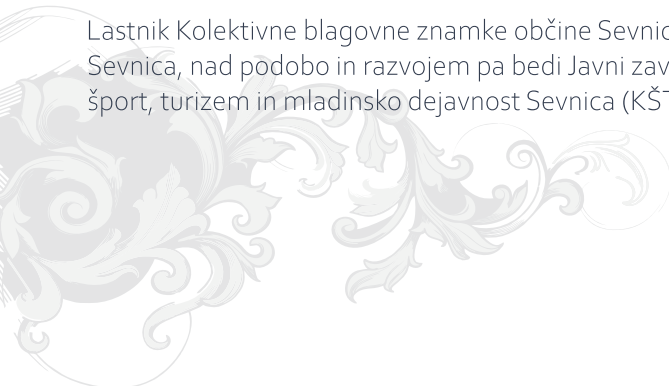
IZVIRNOST Z GEOGRAFSKIM POREKLOM

Je domače,
je pristno,
je naše.

Domača živila, pristne domače jedi in občudovanja vredni izdelki rokodelcev. Skrbno in strogo smo zbrali najboljše, kar na področju gastronomije in rokodelstva ponuja občina Sevnica.

Pri kriterijih smo se osredotočili na tradicijo, dediščino in lokalne surovine. Zato podeljeni certifikat ni le potrditev odličnosti ponudbe. Je tudi nagrada za znanje, ljubezen do domače zemlje in spoštovanje dediščine naših krajev.

Lastnik Kolektivne blagovne znamke občine Sevnica je Občina Sevnica, nad podobo in razvojem pa bedi Javni zavod za kulturo, šport, turizem in mladinsko dejavnost Sevnica (KŠTM Sevnica).



Q
SEVNICA
PREMIUM

ORIGINALITY WITH GEOGRAPHICAL ORIGIN

*It's homemade,
it's authentic,
it's by us.*

Homemade food, authentic homemade delicacies, and remarkable handicrafts. We have carefully and critically selected the best that the Municipality of Sevnica has to offer in the field of gastronomy and handicrafts.

We focused on tradition, heritage and local produce. Therefore, the awarded certificate is not just a confirmation of an offer's excellence. It is also a reward for knowledge, love of local land, and respect for our heritage.

The owner of the Collective Brand of the Municipality of Sevnica is the Municipality of Sevnica, and the Sevnica Public Institute for Culture, Sports, Tourism, and Youth Activity Sevnica (KŠTM Sevnica) oversees its image and development.



Q
SEVNICA
PREMIUM



S CERTIFIKATOM SEVNICA PREMIUM SE LAHKO POHVALI:

THE SEVNICA PREMIUM CERTIFICATE BOASTS:

PONUĐNIKI KAKOVOSTNIH DOMAČIH ŽIVIL

PROVIDERS OF QUALITY HOMEMADE FOOD PRODUCTS



PONUĐNIKI VRHUNSKIH DOMAČIH JEDI

PROVIDERS OF EXQUISITE HOMEMADE DISHES



SPRETNi ROKODELCI

SKILLED ARTISANS



HIŠA GASTRONOMIJE DOMAČIJA REPOVŽ

THE HOUSE GASTRONOMY REPOVŽ HOMESTEAD



DOŽIVETJA

EXPERIENCES





Domača živila – kakovostni lokalni pridelki in izdelki

Homemade food products – quality local produce and products



Domače jedi – za naše kraje značilne jedi

Homemade dishes – dishes typical of our region



Rokodelci – ročno narejeni izdelki

Artisan – handmade products



Hiša gastronomije – gostilna z nadstandardno ponudbo

House of gastronomy – a comprehensive offer of the highest level



Doživetja – doživetja z bogato in zanimivo ponudbo

Experiences – rich and and entrancing experiences

ZA ZAČETEK VEČ KOT SPODBUDNO

Občina Sevnica se je uspešno vključila v mrežo kolektivnih blagovnih znamk Slovenije (KBZ) z znamko Sevnica Premium. Beseda praemium v latinskem jeziku pomeni nagrado in tudi izbrani plen, plačilo, darilo, odlikovanje, prednost in korist. Glede naziva sevniske kolektivne blagovne znamke se zato postavlja vprašanje, kdo in komu je ta nagrada namenjena. Najprej vsem tistim rokodelcem, pridelovalcem, predelovalcem, gostincem, slaščičarjem in drugim ponudnikom, ki so del svojega znanja in ustvarjalnosti namenili izdelkom, ki jih je izbrala strokovna komisija za podelitev znamke Sevnica Premium. Seveda pa je ta znamka namenjena tudi vsem prebivalcem občine, Slovenije, tudi Evrope in sveta, saj jim prav nagrajenost z znamko omogoča izbiro in razlikovanje od vsega, kar je pogosto v nasprotju s človekom in njegovim zdravjem, prijaznimi sestavinami prehranske kulture, ustvarjalnostjo in kulturo bivanja.

V prvem izboru najboljših v občini Sevnica je kar 22 ponudnikov proizvodov z različnih področij. Njihove predstavitve so del te publikacije, zato vas želimo opozoriti na nekatere posebnosti. Prav gotovo je treba poudariti, da je Sevnica slovenska prestolnica ocenjevanja salam, zato ni presenečenje, da je med mesnimi izdelki tudi znamenita sevniska salama. Ker pa za rezanje salam potrebujemo desko, je zanjo poskrbel lokalni rokodelec. Kar dva ponudnika sta prispevala različne vrste medu in druga dva mlečne izdelke. Obsežni nasadi lešnikov so povzročili paleto izdelkov iz tega živila. Kupcem so z znamko Sevnica Premium na voljo različne vrste moke in okusne testenine, z ekološke kmetije prihajajo jedilne buče, tudi kiviji in kakiji.

Razveseljivo je povezovanje lokalne kulinarične ponudbe z lokalnimi pijačami, tudi sestava tematskih jedilnikov s sevniškimi dobrotami. Nekateri gostinci so postavili v ospredje značilne lokalne jedi, kot so npr. puhla, potica s pregreto smetano in razne lokalne enolončnice. Občina Sevnica se lahko pohvali tudi s posebnim priznanjem in nazivom hiša gastronomije, ki ga je prejela Gostilna Repovž zaradi celostne ponudbe, navezanosti na lastno pridelavo in povezanosti z lokalnimi in regionalnimi dobavitelji.

Izbrani ponudniki pridelkov, izdelkov, jedi in pijač z znamko Sevnica Premium so zaorali ledino ustvarjalne kakovosti in naravnih okusov v občini Sevnica. Zato naj bodo spodbuda vsem, da bodo ravnali enako in sooblikovali kakovost našega bivanja, vsakdanjike in praznike.

Prof. dr. Janez Bogataj

A handwritten signature in black ink, reading 'Janez Bogataj'. The signature is fluid and cursive, with a large initial 'J' and 'B'.

FOR STARTERS, MORE THAN ENCOURAGING

The Municipality of Sevnica has successfully joined the network of collective brands of Slovenia (KBZ) with the Sevnica Premium brand. The word praemium in Latin means reward, but also winnings, payment, gift, award, advantage, and benefit. Regarding the title of the Sevnica collective brand, the question therefore arises as to who and to whom this award is intended. First and foremost, to all those artisans, growers, processors, caterers, confectioners, and other providers who have dedicated part of their knowledge and creativity to the products selected by the expert commission for awarding the Sevnica Premium brand. Of course, this brand is also intended for all the people of the municipality, Slovenia, Europe, and the world, because the award with the brand allows them to choose and differentiate from everything that is often contrary to people and their health, friendly ingredients of food culture, creativity, and the culture of being.

The first selection of the Municipality of Sevnica's best providers includes as many as 22 providers of products from various fields. Their presentations are part of this publication, so we would like to draw your attention to some of the special features. It should certainly be noted that Sevnica is the Slovenian capital of salami evaluation, so it comes as no surprise that the meat products offered include the famous Sevnica salami. However, since we need a cutting board for cutting salami, a local artisan took care of it. Also, as many as two providers contributed different types of honey and two other providers contributed dairy products. Extensive hazelnut plantations have resulted in a range of hazelnut products. With the Sevnica Premium brand, customers are offered various types of flour, delicious pasta, and organically produced squashes, kiwis, and persimmons. It is gratifying to combine the local culinary offer with local drinks, as well as composing thematic menus with Sevnica delicacies. Some caterers have brought to the fore typical local dishes, such as puhla, potica with overheated cream, and various local stews. The Municipality of Sevnica is proud of the restaurant Gostilna Repovž, which has received the honorary title house of gastronomy due to its comprehensive offer, commitment to self-sufficiency, and connection with local and regional suppliers.

The selected providers of produce, handicrafts, food, and beverages with the Sevnica Premium brand broke new ground with creativity, quality, and natural tastes in the Municipality of Sevnica. Therefore, they should be an incentive for everyone to do the same and to shape the quality of our lives, everyday life, and holidays.

Prof. dr. Janez Bogataj





DOMAČA ŽIVILA

Kakovostni lokalni pridelki in izdelki

“Dobra hrana je prva stopnica
do zdravega življenja.”



HOMEMADE FOOD PRODUCTS

Quality local produce and products

“Good food is the first step to a healthy life.”

EKO KMETIJA ČEČKO

ČEČKO ORGANIC FARM



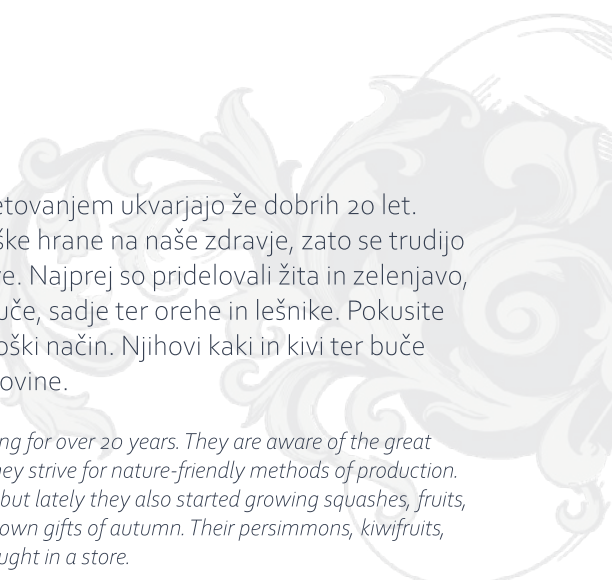
»Jesen je bogata z darovi. Na naši ekološki kmetiji se je vedno veselimo, saj pobiramo sadove večmesečnega dela.«

Martina Čečko

"Autumn gives us many gifts. We are always looking forward to that time of year on our organic farm as we are reaping the fruits of several months of hard work."

Martina Čečko

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Na kmetiji Čečko se z ekološkim kmetovanjem ukvarjajo že dobrih 20 let. Zavedajo se velikega pomena ekološke hrane na naše zdravje, zato se trudijo za način pridelave, prijazen do narave. Najprej so pridelovali žita in zelenjavo, v zadnjem času pa pridelujejo tudi buče, sadje ter orehe in lešnike. Pokusite darove jeseni, ki so pridelani na ekološki način. Njihovi kaki in kivi ter buče imajo veliko boljši okus kot tisti iz trgovine.

Čečko Farm has been engaged in organic farming for over 20 years. They are aware of the great importance of organic food on our health, so they strive for nature-friendly methods of production. They used to only grow grains and vegetables, but lately they also started growing squashes, fruits, walnuts, and hazelnuts. Try their organically grown gifts of autumn. Their persimmons, kiwifruits, and squashes taste much better than those bought in a store.

KMETIJA KRANJC

KRANJC FARM



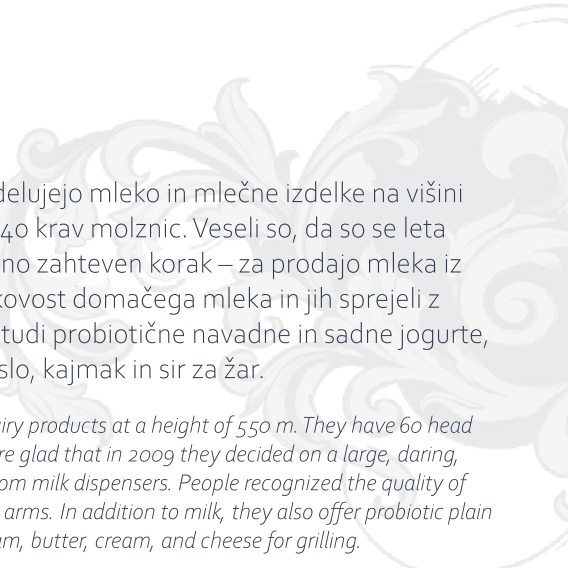
»Da so naši mleko
in mlečni izdelki res
kakovostni, dokazujejo
prejeti kipci kakovosti
in certifikati. Največja
nagrada pa so stranke,
ki se vsak dan vračajo.«

Cilka Kranjc

*"The fact that our milk and
dairy products are truly of
high quality, is proven by the
received quality awards and
certificates. However, the most
important reward for us, are
our customers who return to
us every day."*

Cilka Kranjc

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A decorative background element consisting of light gray, stylized swirls and floral patterns that curve around the right side of the text area.

Na gorsko-višinski kmetiji Kranjc pridelujejo mleko in mlečne izdelke na višini 550 m. Imajo 60 glav živine, od tega 40 krav molznic. Veseli so, da so se leta 2009 odločili za velik, drzen in finančno zahteven korak – za prodajo mleka iz mlekomata. Ljudje so prepoznali kakovost domačega mleka in jih sprejeli z odprtimi rokami. Poleg mleka imajo tudi probiotične navadne in sadne jogurte, sladko skuto, pregreto smetano, maslo, kajmak in sir za žar.

The Kranjc highland farm produces milk and dairy products at a height of 550 m. They have 60 head of livestock, of which 40 are dairy cows. They are glad that in 2009 they decided on a large, daring, and financially demanding step – to sell milk from milk dispensers. People recognized the quality of homemade milk and accepted them with open arms. In addition to milk, they also offer probiotic plain and fruit yogurts, sweet quark, overheated cream, butter, cream, and cheese for grilling.

GABARONI

GABARONI



»Zelo je pomembno,
kaj damo v usta. Veseli
opažamo, da so ljudje
čedalje bolj
ozaveščeni, kako
pomembno vlogo pri
ohranjanju zdravja ima
ekološka hrana.«

Matija Vidmar

*"It's very important what
we put in our bodies. We are
happy to see that people are
becoming more and more
aware of the important role
that organic food plays in
maintaining good health."*

Matija Vidmar

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+386 41 472 514



Testenine Gabaroni ustvarjajo v družinskem podjetju s poslanstvom ponuditi zdrave izdelke na način, prijazen do okolja. Zato so vse sestavine v njihovih testeninah ekološkega izvora in vse imajo certifikat Vegan, kar pomeni, da so brez jajc. Spodbujajo kupovanje brez embalaže, zato lahko vse njihove testenine kupite na rinfuzo. Najbolj ponosni so na svoje ajdove rožice iz 100-odstotne slovenske ajdove moke, ki so odlična alternativa slovenski narodni jedi – ajdovim žgancem.

Gabaroni pasta is produced by a family business with the mission to offer healthy products in an environmentally friendly way. Therefore, all the ingredients in their pasta are of organic origin and all of them are vegan certified, which means they are egg-free. The family encourages shopping without packaging, so you can buy all of their pasta unpackaged. They are most proud of their buckwheat flowers made from 100% Slovenian buckwheat flour which are an excellent alternative to the Slovenian traditional dish – ajdovi žganci (buckwheat spoonbread).

TURISTIČNA KMETIJA GROBELNIK

GROBELNIK TURIST FARM



»Grozdje je naša strast.
Iz njega pridelamo
skoraj vse dobrine,
vino, sokove, žganje iz
vina, domač vinjak in
marmelade.
Iz grozdnih pečk pa še
dragoceno
olje za kožo.«

Slavica Grobelnik

*"Grapes are our passion.
We use them to produce
almost all of our goods, wines,
juices, brandy, homemade
Vinjak, and jams. Grape seed
oil is also a valuable oil to
use on your skin."*

Slavica Grobelnik

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Imajo sortna buteljčna vina z zmagovalcem, dišečim sauvignonom, modro frankinjo in laškim rizlingom. V skupini naravnih grozdnih sokov vodita odlična buteljčna naravna sokova žametne črnine in šipona. Dobro žganje iz mladega vina je osnova za domači vinjak, ki ga naredita vrhunska surovina in čas. Hladno stiskano olje grozdnih pečk je naraven antioksidant, uporabno v kozmetiki, zdravilstvu in prehrani.

They have varietal bottled wines of Blaufränkisch, Welschriesling, and their winner, the fragrant Sauvignon. Some of their most excellent bottled natural grape juices include Žametovka and Furmint. A good brandy from young wine is the basis for their homemade Vinjak, which is made of top-quality raw material and time. Cold pressed grape seed oil is a natural antioxidant, used in cosmetics, medicine, and as food.

ČEBELARSTVO STRNAD POPELAR

STRNAD POPELAR BEEKEEPING



»Narava je popolna.
S spoštovanjem
sprejemam darove
čebel in poskrbim, da
pridejo čim bolj
nedotaknjeni do vas.
Nič ne dodam, ničesar
ne odvezam.«

Nevenka Strnad

*"Nature is perfect.
I respectfully accept the gifts
of the bees and make sure they
come to you as untouched as
possible. I don't add anything,
I don't take anything away."*

Nevenka Strnad

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Nevenka skupaj s partnerjem skrbi za pravo malo mesto čebel – za tri čebelnjake s 70 panji. Iz njunih panjev prihajajo odličen med, cvetni prah, propolis in vosek. Če si želite svet čebel поблиže spoznati, vam zakonca z veseljem predstavita te marljive žuželke in njihove pridelke, ki imajo na naše zdravje številne zdravilne učinke. Na obisku pri njih se boste gotovo navzeli njunega navdušenja in boste na čebelje izdelke gledali z občudovanjem in spoštovanjem.

Nevenka and her partner take care of a small city of bees – three bee houses with 70 hives. Their hives provide excellent honey, pollen, propolis, and wax. If you want to get to know the world of bees better, the couple will be happy to show you these diligent insects and their products that are very beneficial for your health. If you visit them, they will surely share their enthusiasm with you and you will look at bee products with admiration and respect.

ČEBELARSTVO PIRC

PIRC BEEKEEPING



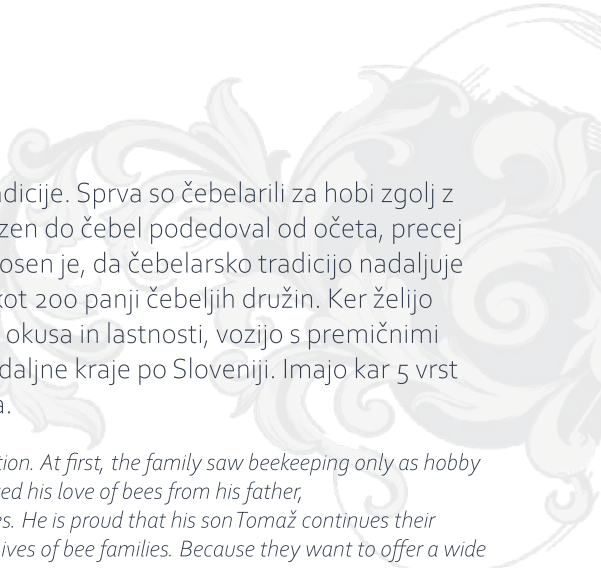
»Okus medu je odvisen od tega, kje se čebele pasejo. Vam je ljubši med s cvetic, cvetov akacije, lipe, kostanja ali z iglavcev iz gozda?«

Jože Pirc

"The taste of honey depends on where the bees are feeding. Do you prefer honey from mixed flowers, acacia flowers, linden, chestnuts, or from conifers from the forest?"

Jože Pirc

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Čebelarstvo Pirc ima več kot 70 let tradicije. Sprva so čebelarili za hobi zgolj z nekaj panji, nato pa je Jože, ki je ljubezen do čebel podedoval od očeta, precej povečeval število čebeljih družin. Ponosen je, da čebelarstvo nadaljuje tudi sin Tomaž. Zdaj čebelarijo z več kot 200 panji čebeljih družin. Ker želijo ponuditi širok nabor medu različnega okusa in lastnosti, vozijo s premičnimi čebelnjaki čebele na pašo v bližnje in daljne kraje po Sloveniji. Imajo kar 5 vrst medu. Pokusite in izberite najljubšega.

Pirc Beekeeping has more than 70 years of tradition. At first, the family saw beekeeping only as hobby with only a few hives, but then Jože, who inherited his love of bees from his father, significantly increased the number of bee families. He is proud that his son Tomaž continues their beekeeping tradition. Now they have over 200 hives of bee families. Because they want to offer a wide variety of honeys of different tastes and properties, they transport their bees in mobile bee houses to collect nectar in nearby and distant places in Slovenia. They have as many as 5 types of honey. Have a taste of them and try to pick your favorite.

KMEČKA ZADRUGA SEVNICA

KMEČKA ZADRUGA SEVNICA



»Naše mesnine so izdelane iz lokalno pridelanega mesa ter so brez alergenov in dodatkov. Poskusite našo salamo in šunko.«

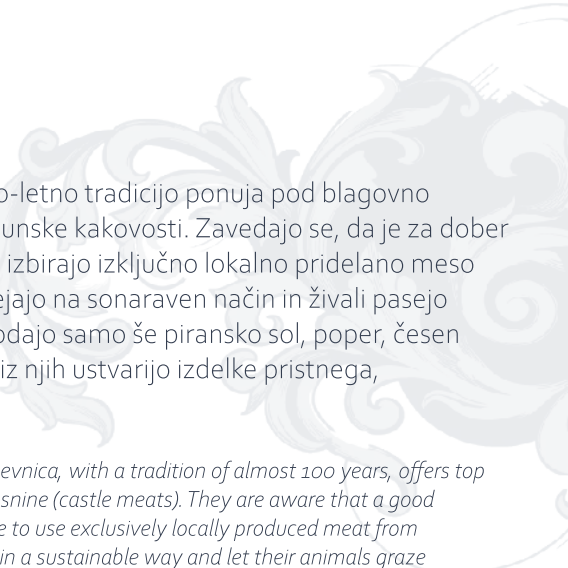
Matjaž Vraničar

"Our meat products are made from locally produced meat and are free of allergens and additives. Come and try our salami and ham."

Matjaž Vraničar

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Kmečka zadruga Sevnica s skoraj 100-letno tradicijo ponuja pod blagovno znamko Grajske mesnine izdelke vrhunske kakovosti. Zavedajo se, da je za dober izdelek potrebno odlično meso, zato izbirajo izključno lokalno pridelano meso okoliških malih kmetov, ki živino vzrejajo na sonaraven način in živali pasejo zunaj več kot pol leta. Temu mesu dodajo samo še piransko sol, poper, česen in hladen bukov dim. Pridne roke pa iz njih ustvarijo izdelke pristnega, domačega okusa.

The agricultural cooperative Kmečka zadruga Sevnica, with a tradition of almost 100 years, offers top quality products under the brand of Grajske mesnine (castle meats). They are aware that a good product requires excellent meat, so they choose to use exclusively locally produced meat from surrounding small farmers, who raise livestock in a sustainable way and let their animals graze outdoors for more than half of the year. Only Piran salt, pepper, garlic, and cold beech smoke are added to this meat. Hardworking hands then create products with an authentic, homemade taste.

KMETIJA JAZBEC

JAZBEC FARM



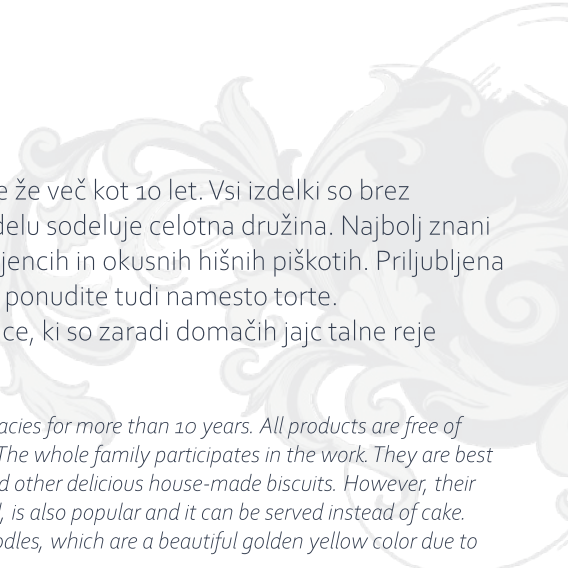
»Domača hrana je ključ do zdravja. In vsak dan je pravi, da si privoščite malo razvajanja. Saj ni treba veliko – kak dober domač piškot ali kos potice.«

Majda Jazbec

"Homemade food is the key to good health. And every day is the day to indulge in a little pampering. You don't have to do much – just a delicious homemade biscuit or a piece of potica will do."

Majda Jazbec

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Majda s kmetije Jazbec peče dobrote že več kot 10 let. Vsi izdelki so brez aditivov, konzervansov in barvil. Pri delu sodeluje celotna družina. Najbolj znani so po zlatorumenih janeževih upognjencih in okusnih hišnih piškotih. Priljubljena pa je tudi potratna potica, ki jo lahko ponudite tudi namesto torte. Priporočamo še domače jušne rezance, ki so zaradi domačih jajc talne reje lepe zlatorumene barve.

Majda from Jazbec Farm has been baking delicacies for more than 10 years. All products are free of additives, preservatives, and artificial coloring. The whole family participates in the work. They are best known for their golden yellow anise biscuits and other delicious house-made biscuits. However, their potratna potica, a traditional Slovenian nut roll, is also popular and it can be served instead of cake. We also recommend their homemade soup noodles, which are a beautiful golden yellow color due to the barn-laid eggs used in their preparation.

31,

AKVAL
AKVAL



»Naša dimljena
postrv je že drugo leto
zapored pridobila zlato
priznanje slovenske
kakovosti in certifikat
Sevnica Premium.«

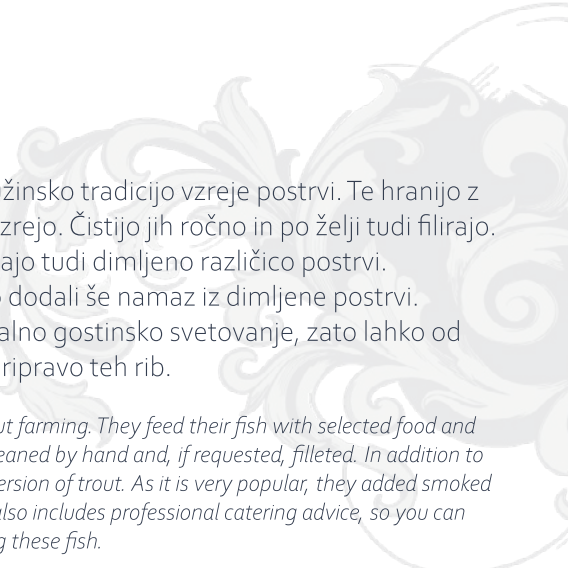
Suzana Wallner

*"For the second year in a row,
our smoked trout has won the
gold award for Slovenian
quality and the
Sevnica Premium certificate."*

Suzana Wallner



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Podjetje Akval nadaljuje 30-letno družinsko tradicijo vzreje postrvi. Te hranijo z izbrano hrano in skrbno bedijo nad vzrejo. Čistijo jih ročno in po želji tudi filirajo. Poleg postrvi in njihovih filejev ponujajo tudi dimljeno različico postrvi. Ker je zelo priljubljena, so v ponudbo dodali še namaz iz dimljene postrvi. Del njihove storitve je tudi profesionalno gostinsko svetovanje, zato lahko od njih pričakujete številne nasvete za pripravo teh rib.

Akval carry on a 30-year family tradition of trout farming. They feed their fish with selected food and carefully watch over their breeding. They are cleaned by hand and, if requested, filleted. In addition to the trout and fillets, they also offer a smoked version of trout. As it is very popular, they added smoked trout spread to their offer. Part of their service also includes professional catering advice, so you can expect to learn a lot from them about preparing these fish.

KMETIJA ZAKRAJŠEK

ZAKRAJŠEK FARM



»Naša posebnost je luščena pira. Ker je pira zbrušena na poseben način, je še bolj okusna in se hitreje skuha.«

Barbara Zakrajšek

*"Our specialty is hulled spelt.
Because the spelt is ground in
a special way, it is even tastier
and cooks faster."*

Barbara Zakrajšek



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kmetija.zakrajsek@gmail.com
+386 41 926 925



Na kmetiji Zakrajšek iz Šentjurja na Polju se ukvarjajo z govedorejo in poljedelstvom. Pridelujejo različne vrste žit, značilnih za to območje: ajdo, ječmen, piro, koruzo. Nova pridobitev na kmetiji je lasten mlin na kamen. S takim načinom mletja v moki ohranijo veliko vitaminov, mineralov in beljakovin. Pri njih dobite tudi različne vrste zdrobov in kaše. Družini Zakrajšek je mlinarstvo v veselje in upravičeno so ponosni na svoj prispevek h kakovosti lokalne ponudbe.

The people at Zakrajšek Farm in Šentjur na Polju are engaged in cattle farming and arable farming. They produce different types of grains typical of this area: buckwheat, barley, spelt, and corn. A new acquisition on the farm is its own gristmill which uses a millstone. With this method of grinding, they retain a lot of vitamins, minerals, and proteins in the flour. You can also obtain different types of groats and porridges from them. The Zakrajšek family enjoys milling and they are justifiably proud of their contribution to the quality of the local offer.

KMETIJA SLAPŠAK

SLAPŠAK FARM



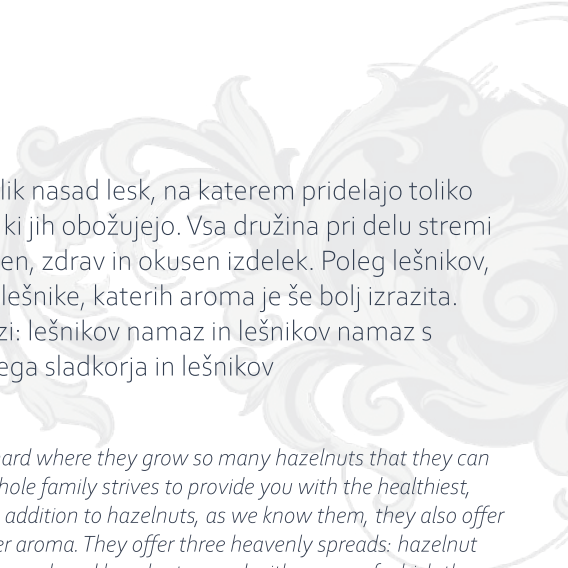
»Lešniki so pravo
superživilo. Polni so
nenasičenih
maščobnih kislin,
beljakovin, vitaminov,
mineralov, encimov
in vlaknin.
Privoščite si jih.«

Polona Zevnik

*"Hazelnuts are a real
superfood. They are full of
unsaturated fatty acids,
proteins, vitamins, minerals,
enzymes, and fiber. Treat
yourself to some of them."*

Polona Zevnik

Boštanj 24b, 8294 Boštanj
bostjan.slapsak@gmail.com
+386 31 607 840



Pri Slapšakovih imajo 12 hektarov velik nasad lesk, na katerem pridelajo toliko lešnikov, da jih lahko ponudijo vsem, ki jih obožujejo. Vsa družina pri delu stremi k temu, da vam predá čim bolj naraven, zdrav in okusen izdelek. Poleg lešnikov, kot jih poznamo, imajo tudi pražene lešnike, katerih aroma je še bolj izrazita. V ponudbi so še trije božanski namazi: lešnikov namaz in lešnikov namaz s kakavom sta slajena z malo kokosovega sladkorja in lešnikov namaz z belo čokolado.

The Slapšak family has a 12-hectare hazel orchard where they grow so many hazelnuts that they can offer them to anyone who desires them. The whole family strives to provide you with the healthiest, tastiest, and most natural products possible. In addition to hazelnuts, as we know them, they also offer roasted hazelnuts, which have an even stronger aroma. They offer three heavenly spreads: hazelnut spread with white chocolate, classic hazelnut spread, and hazelnut spread with cocoa, of which the last two are sweetened with a little coconut sugar.

OVČARSKA KMETIJA URBAN

URBAN SHEEP FARM



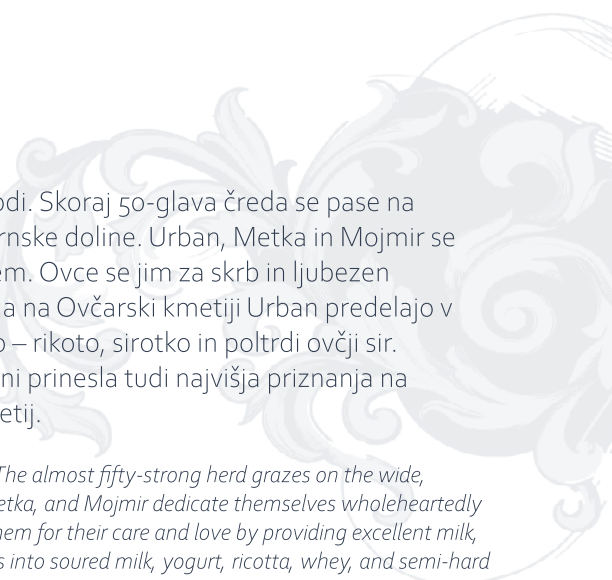
»Naš ovčji jogurt je zelo kremast in gost. Dodajte malo medu in oreškov in dobili boste zdravo sladico.«

Urban Dimec

"Our sheep milk yogurt is very creamy and thick. Add a little honey and nuts and you'll get a healthy dessert."

Urban Dimec

Gabrijele 35, 8296 Krmelj
mojmir_dimec@siol.net
+386 41 391 563



Ovcam se na kmetiji Urban dobro godi. Skoraj 50-glava čreda se pase na prostranih, neokrnjenih obronkih Mirnske doline. Urban, Metka in Mojmir se svojim ovcam posvečajo z vsem srcem. Ovce se jim za skrb in ljubezen zahvaljujejo z izvrstnim mlekom, ki ga na Ovčarski kmetiji Urban predelajo v kislo mleko, jogurt, albuminsko skuto – rikoto, sirotko in poltrdi ovčji sir. Kombinacija strasti in znanja je družini prinesla tudi najvišja priznanja na ocenjevanjih Dobrote slovenskih kmetij.

The sheep at Urban Sheep Farm have it good. The almost fifty-strong herd grazes on the wide, unspoiled slopes of the Mirna Valley. Urban, Metka, and Mojmir dedicate themselves wholeheartedly to their sheep and in return, the sheep thank them for their care and love by providing excellent milk, which the people at Urban Sheep Farm process into soured milk, yogurt, ricotta, whey, and semi-hard sheep milk cheese. The combination of passion and knowledge won the family the highest awards at the traditional exhibition of "Specialties of Slovenian Farms".

ČEBELARSTVO KOLENC VRHEK

KOLENC VRHEK BEEKEEPING



»Naša družina čebelam
izkazuje ljubezen in skrb,
one pa jo vmešajo
v svoje pridelke.
Zato so tako dobri.«

Ciril Kolenc

*"Our family provides the bees
with love and care, and they
mix it into their harvest.
That makes our products
exceptionally delicious."*

Ciril Kolenc

Vrhek 23, 8295 Tržišče
ciril.kolenc56@gmail.com
+386 41 342 070



Cirila čebele navdušujejo in izpolnjujejo. Do njih ima prav poseben odnos, pravi jim »ljubice«. Občudovanje čebel ga je poneslo v čebelarstvo, z njim pa se ukvarja že kar 36 let. Med pridobivajo iz 16 panjev, največ cvetličnega in gozdnega, glede na odzive narave pa tudi kostanjevega in smrekovega. Njihova specialiteta je cvetni prah – edino popolno naravno prehransko dopolnilo. Gostom z veseljem postrežejo z domačim medenim likerjem.

Ciril is fascinated and passionate about honeybees. He has a special relationship with them, he calls them his "sweethearts". His fascination led him to beekeeping, which he began with 36 years ago. He collects honey from 16 hives, mostly flower and forest honey but also chestnut and spruce honey, depending on natural conditions. His speciality is pollen – the only complete natural food supplement. He is happy to serve his guests with homemade honey liqueur.

KMETIJA ŠMIT

ŠMIT FARM



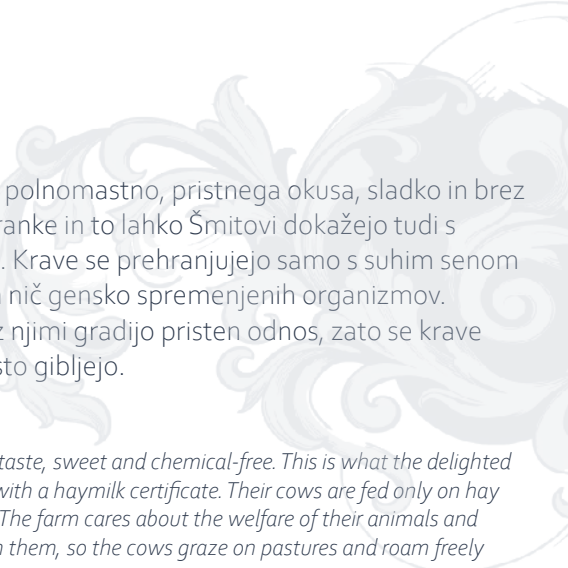
»Kar daješ, to dobivaš.
Mi dajemo kravam
ljubezen in seno, one pa
nam odlično mleko.
Tako smo vsi zadovoljni.«

Joško Šmit

*"You get what you give.
We give our cows good hay
and lots of love, and we
get delicious milk from them.
This way, we are all content."*

Joško Šmit

Žurkov Dol 51, 8290 Sevnica
joskosmit@gmail.com
+386 40 501 878



To seneno kravje mleko je vrhunsko: polnomastno, pristnega okusa, sladko in brez kemikalij. Tako pravijo navdušene stranke in to lahko Šmitovi dokažejo tudi s certifikatom za seneno kravje mleko. Krave se prehranjujejo samo s suhim senom in sveže pokošeno travo, nič silaže in nič gensko spremenjenih organizmov. Na kmetiji skrbijo za blagor živali in z njimi gradijo pristen odnos, zato se krave pasejo na pašniku, v hlevu pa se prosto gibljejo.

The farm's excellent hay milk is full-fat, of rich taste, sweet and chemical-free. This is what the delighted customers say and the Šmit family can prove with a haymilk certificate. Their cows are fed only on hay and freshly cut grass, no silage and no GMOs. The farm cares about the welfare of their animals and focuses on building a genuine relationship with them, so the cows graze on pastures and roam freely in the barn.

PIVOVARNA APE

APE BREWERY



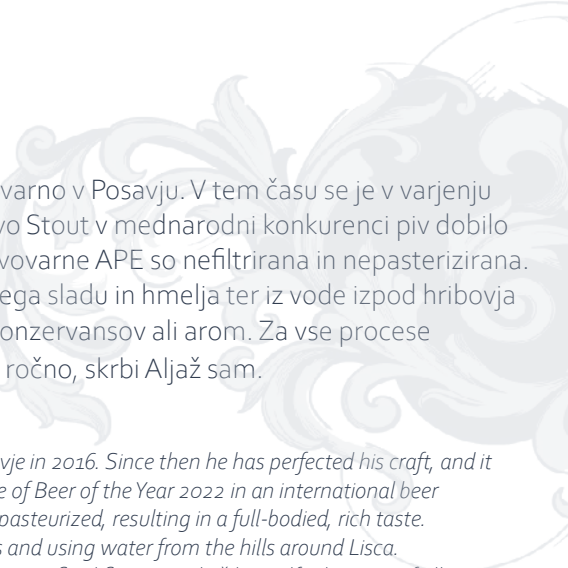
»Moje pivo Stout je v
mednarodni konkurenci
76 piv postalo
gastExpo zmagovalec
in pivo leta 2022.«

Aljaž Papež

*"My Stout has swept the
international competition
of 76 beers to become the
GASTexpo winner and
Beer of the Year 2022."*

Aljaž Papež

Metni Vrh 29E, 8290 Sevnica
info@pivo-ape.si
+386 41 871 115



Aljaž je leta 2016 ustanovil prvo pivovarno v Posavju. V tem času se je v varjenju piva tako izmojstril, da je njegovo pivo Stout v mednarodni konkurenci piv dobilo laskavi naslov pivo leta 2022. Piva pivovarne APE so nefiltrirana in nepasterizirana. So polnega okusa, izdelana iz izbranega sladu in hmelja ter iz vode izpod hribovja Lisce. Ne vsebujejo nobenih bistril, konzervansov ali arom. Za vse procese proizvodnje, ki poteka skoraj v celoti ročno, skrbi Aljaž sam.

Aljaž founded what is the first brewery in Posavje in 2016. Since then he has perfected his craft, and it shows: his Stout was awarded the coveted title of Beer of the Year 2022 in an international beer competition. APE's beers are unfiltered and unpasteurized, resulting in a full-bodied, rich taste. They are brewed from selected malts and hops and using water from the hills around Lisca. They do not contain any finings, preservatives or artificial flavours. Aljaž himself takes care of all the production processes, which are carried out almost entirely by hand.

VINO KOZINC

KOZINC WINE



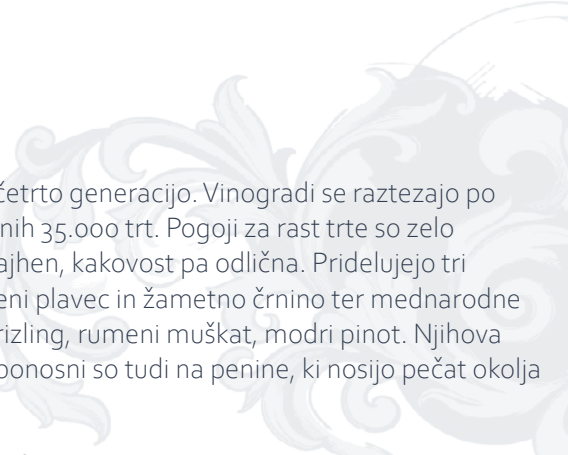
»Klet je čaroben prostor.
V njej ustvarjam in se
izražam. Rezultat so vina,
v katerih se začitata naši
ljubezen in predanost
vinski zgodbi.«

David Kozinc

*"The wine cellar is a magical
place. It's where I create
and express myself.
The result are wines that
show our love and
commitment to wine
and the story it tells."*

David Kozinc

Dolnje Impolje 5, 8293 Studeneč
davidkozinc@gmail.com
+386 41 876 047

A large, light-colored, stylized floral or vine-like decorative element is positioned in the upper right background of the page.

Vino je njihova strast in ljubezen že četrto generacijo. Vinogradi se raztezajo po Dedni Gori, na 10 hektarjih je posajenih 35.000 trt. Pogoji za rast trte so zelo zahtevni, zato je pridelek grozdja majhen, kakovost pa odlična. Pridelujejo tri lokalne sorte: modro frankinjo, rumeni plavec in žametno črnino ter mednarodne sorte: chardonnay, sauvignon, laški rizling, rumeni muškat, modri pinot. Njihova vina odlikujeta eleganca in svežina, ponosni so tudi na penine, ki nosijo pečat okolja in tradicije.

Wine has been the family's passion and love for four generations. Their vineyards stretch across Dedna Gora, where 35,000 vines are planted across 10 hectares of land. The growing conditions are very demanding, resulting in low grape yields of excellent quality. Three local varieties are grown: Blaufränkisch, Rumeni plavec and Žametovka, as well as international varieties: Chardonnay, Sauvignon, Welschriesling, Yellow Muscat and Pinot Noir. Their wines are characterised by elegance and freshness, and they are particularly proud of their sparkling wines which bear the mark of their environment and tradition.

JAVNI ZAVOD ZA KULTURO, ŠPORT, TURIZEM IN MLADINSKE DEJAVNOSTI SEVNICA

SEVNICA PUBLIC INSTITUTE FOR CULTURE,
SPORTS, TOURISM AND YOUTH ACTIVITY



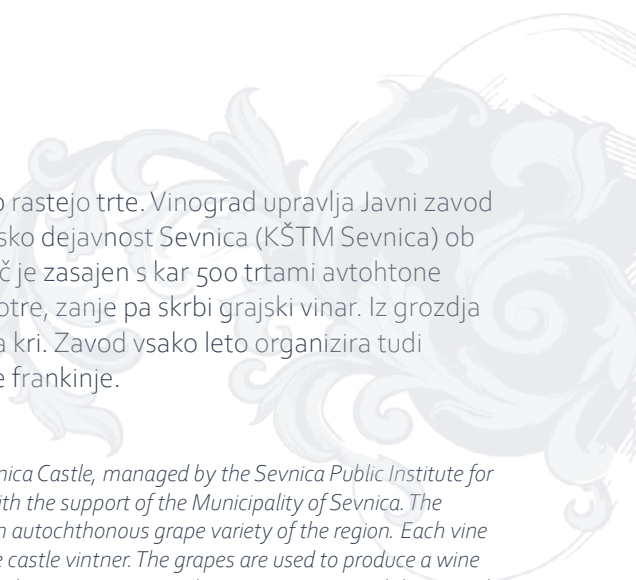
»V vinu Grajska kri je
srce Sevnice: duša
sevniškega gradu in
tradicije vinogradništva
ter avtohtone vinske
sorte modra frankinja.«

Direktorica
Mojca Pernovšek

*"Grajska kri contains the
heart of Sevnica:
the soul of Sevnica
Castle, viticulture tradition
and Blaufränkisch, the
indigenous grapevine variety."*

dir. Mojca Pernovšek

Glavni trg 19, 8290 Sevnica
info@kstm.si
+386 7 81 61 070



Na pobočju gradu Sevnica ponovno rastejo trte. Vinograd upravlja Javni zavod za kulturo, šport, turizem in mladinsko dejavnost Sevnica (KŠTM Sevnica) ob podpori Občine Sevnica. Grajski grič je zasajen s kar 500 trtami avtohtone modre frankinje. Trte imajo svoje botre, zanje pa skrbi grajski vinar. Iz grozdja pridelujejo vino, imenovano Grajska kri. Zavod vsako leto organizira tudi strokovne posvete in festival modre frankinje.

A vineyard grows anew on the hillside of Sevnica Castle, managed by the Sevnica Public Institute for Culture, Sports, Tourism and Youth Activity with the support of the Municipality of Sevnica. The vineyard contains 500 Blaufränkisch vines, an autochthonous grape variety of the region. Each vine has a patron and is carefully cultivated by the castle vintner. The grapes are used to produce a wine called Grajska kri (Castle Blood). The Institute also organizes annual expert meetings and the annual Blaufränkisch Festival.

GOSTILNA REPOVŽ

RESTAURANT REPOVŽ



»Naša vrata odpiramo
dan za dnev,
iz generacije
v generacijo. Po novem
pa vam nudimo
tudi dobrote, ki jih
lahko odnesete domov.«

Meta Repovž

*We open our doors day after
day, generation after
generation. And now we
also offer you culinary
delights that you can
take home."*

Meta Repovž

Šentjanž 14, 8297 Šentjanž
info@gostilna-repovz.si
+386 31 692 679



V Gostilni Repovž, ki že več generacij slovi po vrhunski hrani iz lokalnih sestavin, veliko večino tega, kar vam postrežejo, pridelajo sami na svoji kmetiji. Imajo sadovnjak z ekološkimi jabolki, njive, s katerih na mizo prihajajo pira, ajda, krompir in druga zelenjava, ter zeliščni vrt s svežimi začimbami. Da bi v njihovih pristnih okusih lahko uživali tudi doma, so pripravili kar nekaj izdelkov, ki jih lahko kupite na vhodu gostilne. Izdelujejo dobrote iz pire, ajde in jabolk, pečejo tudi piškotke in kuhajo marmelade.

Renowned for generations for their top-quality food made from local ingredients, Restaurant Repovž cultivates the vast majority of what they serve on its own farm. There is an orchard of organic apples, fields of spelt, buckwheat, potatoes and other vegetables, as well as a herb garden. The restaurant has prepared a few products that you can buy during your visit and take with you to enjoy their authentic taste at home.

ČEBELARSTVO SKOPORC

SKOPORC BEEKEEPING



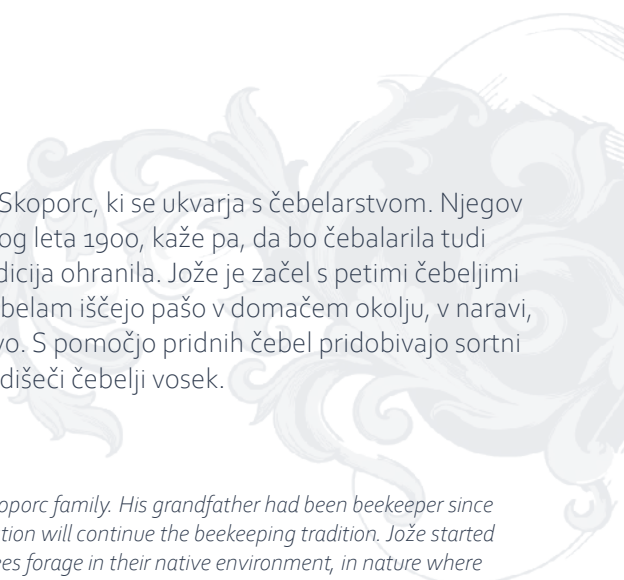
»Čebelam sem
neskončno
hvaležen za vse,
kar prinašajo v panje
s potepov po
naši čisti naravi.«

Jože Skoporc

*"I am eternally grateful to
the bees for all that they
bring back to the hives
from their journeys
in our pristine nature."*

Jože Skoporc

Koludre 7b, 8297 Šentjanž
joze.skoporc@gmail.com
+386 41 811 711



Jože je že tretja generacija družine Skoporc, ki se ukvarja s čebelarstvom. Njegov ded se je s čebelami ukvarjal že okrog leta 1900, kaže pa, da bo čebelarila tudi četrta generacija, tako da se bo tradicija ohranila. Jože je začel s petimi čebeljimi družinami, zdaj pa jih ima že 40. Čebelam iščejo pašo v domačem okolju, v naravi, kjer ni mogoče intenzivno kmetijstvo. S pomočjo pridnih čebel pridobivajo sortni med in tudi propolis, cvetni prah in dišeči čebelji vosek.

Jože is a third-generation beekeeper of the Skoporc family. His grandfather had been beekeeper since around 1900, and it looks like the next generation will continue the beekeeping tradition. Jože started with five bee colonies and now has 40. His bees forage in their native environment, in nature where intensive farming is not possible. With the help of his hard-working bees, he produces varietal honey and propolis, pollen and scented beeswax.



DOMAČE JEDI

Jedi, značilne za naše kraje

“Še tako siv dan postane krasen,
če si privoščimo nekaj posebnega.”



HOMEMADE DISHES

Dishes typical of our region

*“We can brighten up even the dullest day,
if we treat ourselves to something nice.”*



TURISTIČNA KMETIJA GROBELNIK

GROBELNIK TOURIST FARM



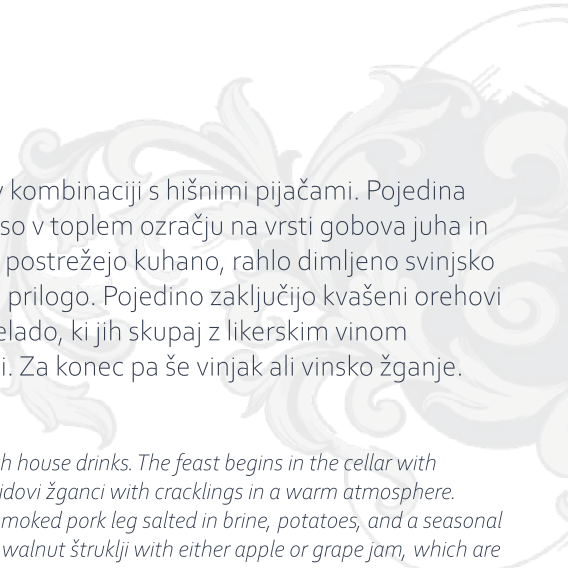
»Vabljeni na nepozabno
vinogradniško
pojedino z domačo
hrano, ki ji delajo družbo
naše raznovrstne pijače
iz grozdja.«

Slavica Grobelnik

*"We wish to invite you to an
unforgettable vineyard feast
with homemade food,
accompanied by our varied
drinks made from grapes."*

Slavica Grobelnik

Podvrh 39, 8292 Zabukovje
info@grobelnik.si
+386 41 335 257
+386 41 715 949



Vinogradniško pojedino postrežejo v kombinaciji s hišnimi pijačami. Pojedina se začne v kleti z ocvirkovko, za tem so v toplem ozračju na vrsti gobova juha in ajdovi žganci z ocvirki. Za glavno jed postrežejo kuhano, rahlo dimljeno svinjsko kračo iz razsola, krompir in sezonsko prilogo. Pojedino zaključijo kvašeni orehovi štruklji z jabolčno ali grozdno marmelado, ki jih skupaj z likerskim vinom postrežejo v 150 let stari kamniti kleti. Za konec pa še vinjak ali vinsko žganje.

The vineyard feast is served in combination with house drinks. The feast begins in the cellar with ocvirkovka, followed by mushroom soup and ajdovi žganci with cracklings in a warm atmosphere. For the main course, they serve boiled, lightly smoked pork leg salted in brine, potatoes, and a seasonal side dish. The feast is completed by sourdough walnut štruklji with either apple or grape jam, which are served with liqueur wine in a 150-year-old stone cellar. And for the finale, Vinjak or brandy.

RESTAVRACIJA AJDA

AJDA RESTAURANT



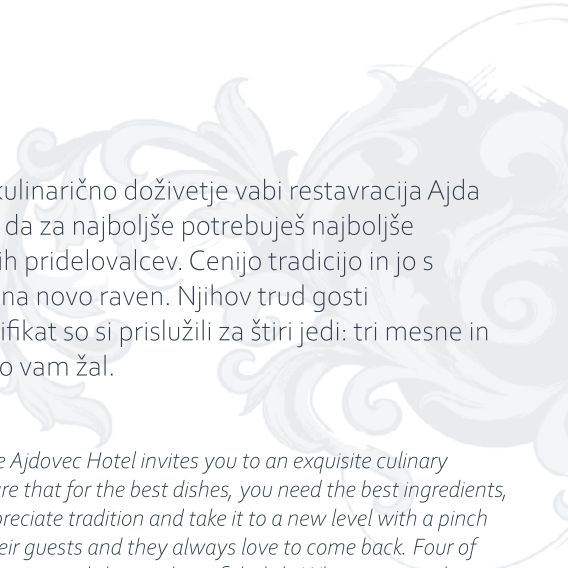
»Iz tradicionalne
kulinarike ustvarjamo
nove gurmanske užitke.
Privoščite si kaj
dobrega, lokalnega,
kakovostnega. Veselimo
se vašega obiska.«

Nuša Vidmar

*"We create new gourmet
delights from traditional
cuisine. Treat yourself to
something delicious, local, and
made from the best
ingredients. We are looking
forward to your visit."*

Nuša Vidmar

Trg svobode 1, 8290 Sevnica
info@hotel-ajdovec.com
+386 81 603 060



V središču Sevnice vas na vrhunsko kulinarično doživetje vabi restavracija Ajda v hotelu Ajdovec. V Ajdi se zavedajo, da za najboljše potrebuješ najboljše sestavine, zato nakupujejo od lokalnih pridelovalcev. Cenijo tradicijo in jo s ščepcem ustvarjalnosti privzdignejo na novo raven. Njihov trud gosti prepoznavajo in se radi vračajo. Certifikat so si prislužili za štiri jedi: tri mesne in eno ribjo. Karkoli boste izbrali – ne bo vam žal.

In the center of Sevnica, Ajda Restaurant at the Ajdovec Hotel invites you to an exquisite culinary experience. The friendly people at Ajda are aware that for the best dishes, you need the best ingredients, so they buy them from local growers. They appreciate tradition and take it to a new level with a pinch of creativity. Their efforts are appreciated by their guests and they always love to come back. Four of their dishes were awarded with certificates: three meat dishes and one fish dish. Whatever you choose to order – we are sure you will love it.

GOSTIŠČE MOČIVNIK

MOČIVNIK GUESTHOUSE



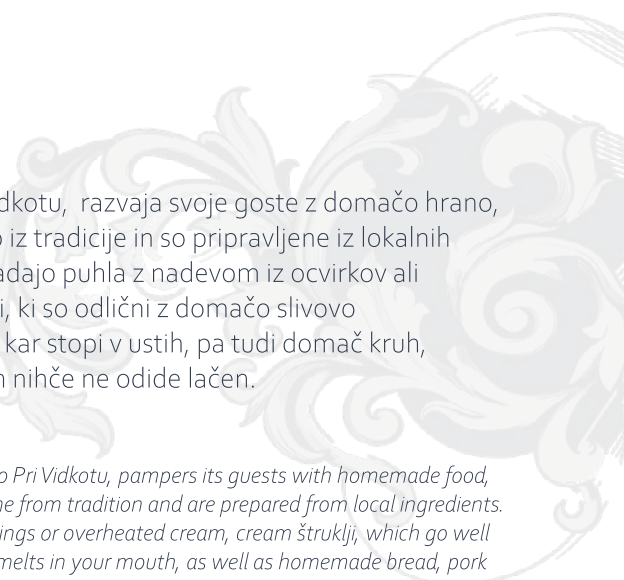
»Pokusite našo
tradicionalno puhlo.
Boste puhlo z ocvirki ali
puhlo s pregreto
smetano? Še bolje:
pokusite kar obe.«

Mihaela in
Vidko Močivnik

*"Try the traditional
puhla.
Do you want it with cracklings
or with overheated cream?
Or even better:
Why don't you just try both."*

Mihaela and Vidko Močivnik

Okroglice 33
1434 Loka pri Zidanem Mostu
vidko.mocivnik@gmail.com
+886 31 367 890
+386 41 849 231

A large, light gray decorative swirl graphic is positioned in the upper right background of the page.

Gostilna Močivnik, po domače Pri Vidkotu, razvaja svoje goste z domačo hrano, ki je značilna za te kraje. Jedi izhajajo iz tradicije in so pripravljene iz lokalnih sestavin. Med najbolj priljubljene spadajo puhla z nadevom iz ocvirkov ali pregrete smetane, smetanovi štruklji, ki so odlični z domačo slivovo marmelado, smetanova potica, ki se kar stopi v ustih, pa tudi domač kruh, kolone in suhomesnati izdelki. Od njih nihče ne odide lačen.

Močivnik Guesthouse, affectionately called also Pri Vidkotu, pampers its guests with homemade food, which is typical of these places. The dishes come from tradition and are prepared from local ingredients. The most popular are puhla stuffed with cracklings or overheated cream, cream štruklji, which go well with homemade plum jam, cream potica that melts in your mouth, as well as homemade bread, pork products (kolone), and cured meat products. All of them will leave you full and happy.

OKUSNE DOBROTE

OKUSNE DOBROTE



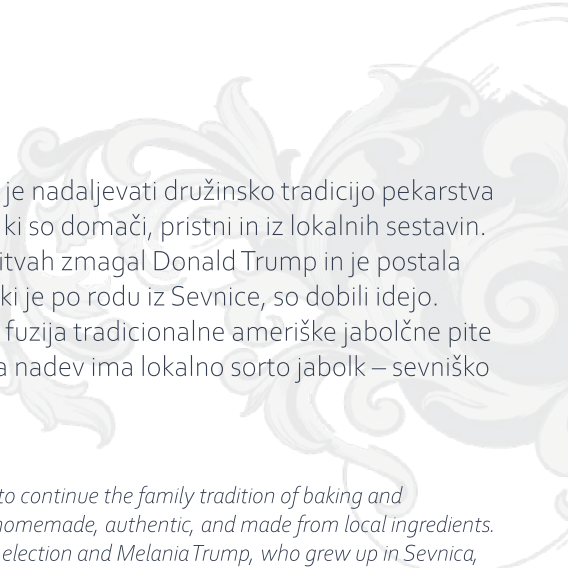
"Prva dama je
odlična pita s sevniško
voščenko, našo
avtohtono sorto jabolk.
Krasi jo sladkorni
posip s črko M."

Maja Kozole Popadić

*"The Prva dama is an excellent
pie with Sevnica waxed apple,
our local apple variety. It is
decorated with powdered
sugar in the shape
of the letter M."*

Maja Kozole Popadić

Trg svobode 40, 8290 Sevnica
info@okusne-dobrote.si
+386 7 81 60 880



Poslanstvo podjetja Okusne dobrote je nadaljevati družinsko tradicijo pekarstva in slaščičarstva ter ustvarjati izdelke, ki so domači, pristni in iz lokalnih sestavin. Ko je na ameriških predsedniških volitvah zmagal Donald Trump in je postala prva dama Amerike Melania Trump, ki je po rodu iz Sevnice, so dobili idejo. Zasnovali so sladico Prva dama, ki je fuzija tradicionalne ameriške jabolčne pite in slovenskega jabolčnega zavitka, za nadev ima lokalno sorto jabolk – sevniško voščenko.

The mission of the business Okusne dobrote is to continue the family tradition of baking and confectionery and to create products that are homemade, authentic, and made from local ingredients. When Donald Trump won the U.S. presidential election and Melania Trump, who grew up in Sevnica, became the First Lady of the United States, they had an idea. They created the dessert Prva dama (First Lady), which is a fusion of traditional American apple pie and Slovenian apple pie with the local apple variety Sevnica waxed apple as filling.

GOSTINSKI PONUDNIK TONČKOV DOM NA LISCI

RESTAURANT TONČKOV DOM NA LISCI



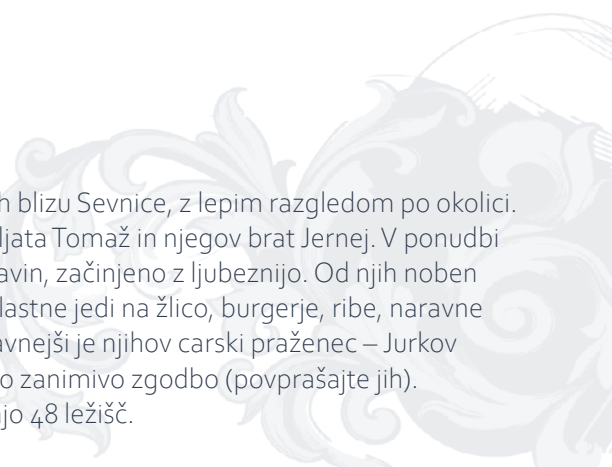
»Povzpnite se na najbolj
priljubljen hrib Posavja.
Na vrhu se nagradite
z Jurkovim praženjakom
in se nasmejte ob
njegovi zgodbi.«

Tomaž Rantah

*"Climb the most popular
hill in Posavje. Reward
yourself at the top
with the Jurko Schmarrn."*

Tomaž Rantah

Podgorica 36, 8290 Sevnica
gostinstvo.rantah@gmail.com
+386 51 412 188



Lisca (984) je priljubljen razgledni vrh blizu Sevnice, z lepim razgledom po okolici. Na vrhu je Tončkov dom, ki ga upravljata Tomaž in njegov brat Jernej. V ponudbi imajo domačo hrano iz lokalnih sestavin, začinjeno z ljubeznijo. Od njih noben pohodnik ne odide lačen, saj imajo slastne jedi na žlico, burgerje, ribe, naravne zrezke, kmečke jedi in sladice. Najslavnejši je njihov carski praženec – Jurkov praženjak z drožmi, ki ima neverjetno zanimivo zgodbo (povprašajte jih). Če želite, lahko tudi prespite, saj imajo 48 ležišč.

Lisca (984m above sea level) is a popular lookout point near Sevnica that offers a beautiful view of the surrounding area. At the top stands Tonček's Home (Tončkov dom), run by Tomaž and his brother Jernej, which offers home-cooked food made from local ingredients and seasoned with love. No hiker will leave their restaurant hungry, as they serve delicious spoon meals, burgers, fish, natural steaks, rustic dishes and desserts. Their most famous dish is their Kaiserschmarrn – the Jurko schmarrn made with sourdough, which has an incredibly interesting history (ask them about it!). If you would like to, you can also spend the night in one of their 48 beds.

RESTAVRACIJA A3

A3 RESTAURANT



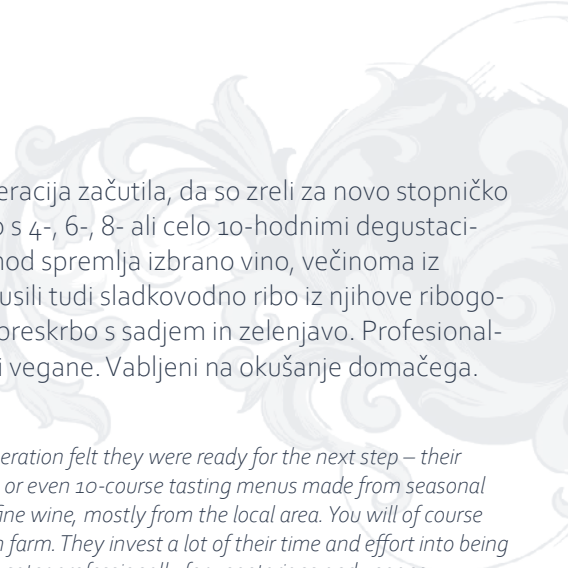
»Na degustacijskem
meniju nikoli ne manjka
riba iz naše ribogojnice.
Bolj sveže in bolj
lokalno ne gre.«

Damjan Wallner

*"Our tasting menu always
includes fish from our
fish farm. You can't get
any fresher or more
local than that."*

Damjan Wallner

Cesta izgnancev 3, 8280 Brestaniča
info@restavracija-a3.si
+386 51 822 090



Po 30 letih ribogojstva je mlajša generacija začutila, da so zreli za novo stopničko – lastno restavracijo. Goste razvajajo s 4-, 6-, 8- ali celo 10-hodnimi degustacijskimi meniji iz sezonskih živil. Vsak hod spremlja izbrano vino, večinoma iz lokalnega okolja. Seveda boste poskusili tudi sladkovodno ribo iz njihove ribogojnice. Veliko energije vlagajo v samopreskrbo s sadjem in zelenjavo. Profesionalno poskrbijo tudi za vegetarijance ali vegane. Vabljeni na okušanje domačega.

After 30 years of fish farming, the younger generation felt they were ready for the next step – their own restaurant. Guests are treated to 4-, 6-, 8- or even 10-course tasting menus made from seasonal ingredients. Each course is accompanied by a fine wine, mostly from the local area. You will of course be able to try the freshwater fish from their fish farm. They invest a lot of their time and effort into being self-sufficient in fruit and vegetables. They also cater professionally for vegetarians and vegans. We invite you to experience their homemade, home-grown culinary journey.



HIŠA GASTRONOMIJE

Celovita ponudba na vrhunski ravni

“Več kot pričakujete.
Hrana za oči, telo in dušo.”



HOUSE OF GASTRONOMY

A comprehensive offer of the highest level

“More than you expect.
Food for the eyes, body, and soul.”



DOMAČIJA REPOVŽ

REPOVŽ HOMESTEAD



»Zaradi dobrot na naših
menijih lahko doživite
pristo lokalno okolje.
Spoštujemo tradicijo,
vsaki jedi pa damo
lasten pečat.
Tako poskrbimo za
navdušenje in
zadovoljstvo gostov.«

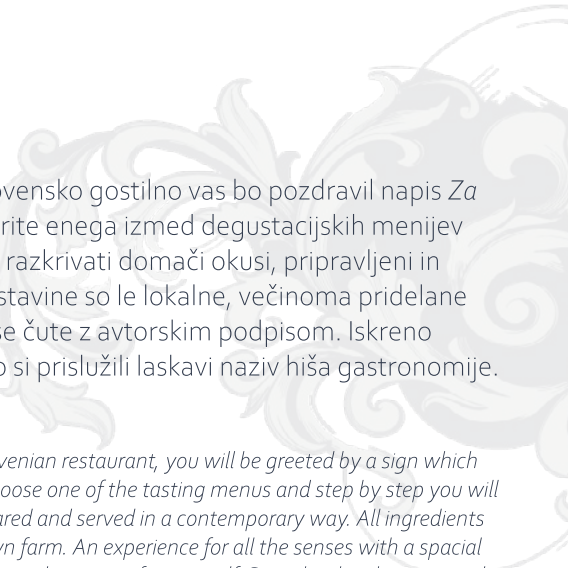
Meta Repovž



*"Thanks to the delicacies from
our menus, you can experience
the authentic local
environment of the region.
We respect tradition and give
each dish its own special mark.
In this way, we try to create
enthusiasm and
satisfaction in our guests."*

Meta Repovž

Šentjanž 14, 8297 Šentjanž
info@gostilna-repovz.si
+386 31 692 679



Pri vходу v prijetno tradicionalno slovensko gostilno vas bo pozdravil napis *Za dobre duše in radovedne želodce*. Izberite enega izmed degustacijskih menijev in hod za hodom se vam bodo začeli razkrivati domači okusi, pripravljeni in postreženi na sodoben način. Vse sestavine so le lokalne, večinoma pridelane kar na njihovi kmetiji. Doživetje za vse čute z avtorskim podpisom. Iskreno priporočamo. Prepričajte se, zakaj so si prislužili laskavi naziv hiša gastronomije.

At the entrance of this pleasant traditional Slovenian restaurant, you will be greeted by a sign which says "For kind souls and curious stomachs". Choose one of the tasting menus and step by step you will begin to discover the homemade flavors, prepared and served in a contemporary way. All ingredients are locally produced, mostly grown on their own farm. An experience for all the senses with a spacial signature from the author. We sincerely recommend you try it for yourself. See why they have earned the flattering title of house of gastronomy.



ROKODELCI

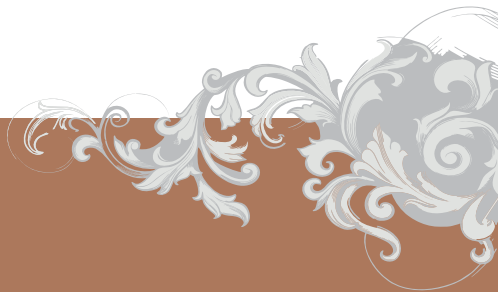
Ročno narejeni izdelki

“Za spominek. Za darilo.
Iz narave prek mojstrskih rok do vas.”

ARTISAN

Handmade products

*“As a souvenir. As a gift.
From nature through masterful hands to you.”*



DARKO KOSEM



»Sivka in smilj sta dišeča grma, ki na našem hribu odlično uspevata. Iz njih s ponosom izdelujemo naravne dišeče izdelke.«

Darko Kosem

"Lavender and immortelle are fragrant plants that grow well on our hill. We are proud to make natural fragrant products from them."

Darko Kosem

Radež 5a
1434 Loka pri Zidanem Mostu
kosem.darko@gmail.com
+386 68 159 346



Družina Kosem izdeluje naravne in dišeče kozmetične izdelke iz sivke in smilja. Obe dišeči rastlini pridelujejo sami na strmem pobočju hriba Radež. Začeli so s 4 grmi sivke, zdaj pa je njihov nasad izrazito večji: 1200 grmičkov sivke in okoli 200 grmičkov smilja. Pri njih dobite sivkino eterično olje, mila in hidrolate in naravne dezodorante z zeolitom. Nekateri izdelki imajo veganski certifikat, za nasad sivke in smilja pa so v fazi pridobivanja ekološkega certifikata.

The Kosem family makes natural and fragrant cosmetics from lavender and immortelle. Both fragrant plants are grown on the steep slopes of the Radež. They started out with only 4 lavender bushes but now their plantation is significantly larger: 1200 lavender bushes and about 200 immortelle bushes. They offer lavender essential oil, soaps, hydrolates, and natural deodorants with zeolite. Some of their products have a vegan certificate, and for their lavender and immortelle plantation the family is in the process of obtaining organic certification.

DOM UPOKOJENCEV IN OSKRBOVANECV IMPOLJCA IMPOLJCA NURSING HOME



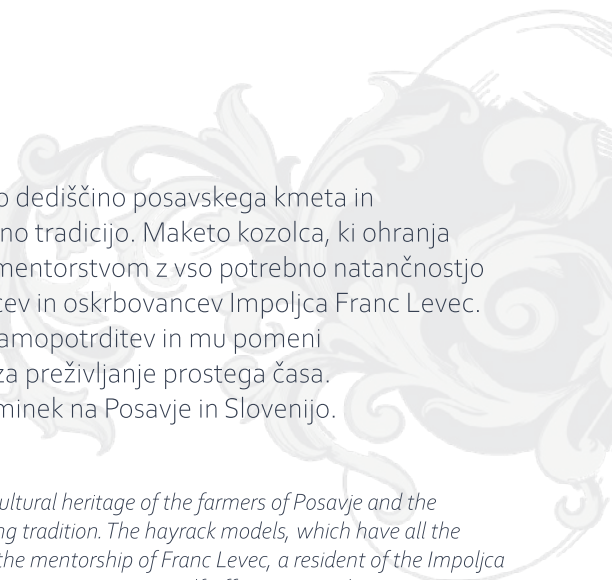
»Ponosni smo, da naš
stanovalec ustvarja tako
lepe makete kozolcev
in pomaga ohranjati
slovensko kulturno
dediščino. Res lep
spominek.«

dir. Darja Cizelj

*"We are proud that our
resident creates such beautiful
models of hayracks and helps
to preserve the Slovenian
cultural heritage.
A really nice memento."*

Dir. Darja Cizej

Arto 13, 8293 Studenec
darja.cizelj@duo-impoljca.si
+386 7 81 61 400



Kozolec »toplar« predstavlja kulturno dediščino posavskega kmeta in slovensko tesarsko, lesarsko in stavbno tradicijo. Maketo kozolca, ki ohranja vse proporce pravega kozolca, pod mentorstvom z vso potrebno natančnostjo izdeluje stanovalec Doma upokojencev in oskrbovancev Impoljca Franc Levec. Mojstrskemu izdelovalcu daje delo samopotrditvev in mu pomeni terapevtsko-zaposlitveno aktivnost za preživljanje prostega časa. Vsak izdelek je unikat in odličen spominek na Posavje in Slovenijo.

The hayrack (kozolec) "toplar" represents the cultural heritage of the farmers of Posavje and the Slovenian carpentry, woodworking, and building tradition. The hayrack models, which have all the proportions of a real hayrack, are made under the mentorship of Franc Levec, a resident of the Impoljca Nursing Home. Creating these models gives the master carpenter self-affirmation and represents a therapeutic activity for him to spend his free time. Each model is unique and an excellent memento of the Posavje region and Slovenia.

MEGAS



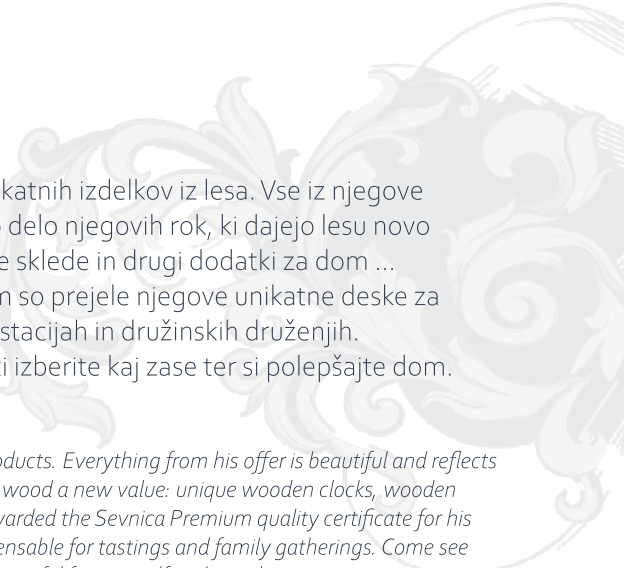
»Lesena deska na vsaki mizi ustvari domače vzdušje. Obložite jo z domačimi dobrotami in prijetni trenutki so zagotovljeni.«

Jani Mesinger

"A wooden board on every table creates a homely atmosphere. Cover it with homemade delicacies and pleasant moments are guaranteed."

Jani Mesinger

Planinska 6, 8290 Sevnica
megas.sevnica@megas.si
+386 31 713 055



Jani Mesinger uživa v ustvarjanju unikatnih izdelkov iz lesa. Vse iz njegove ponudbe je lepo in odseva mojstrsko delo njegovih rok, ki dajejo lesu novo vrednost: unikatne lesene ure, lesene sklede in drugi dodatki za dom ... Certifikat kakovosti Sevnica Premium so prejele njegove unikatne deske za rezanje. Te so nepogrešljive pri degustacijah in družinskih druženjih. Obiščite jih in med zanimivimi izdelki izberite kaj zase ter si polepšajte dom.

Jani Mesinger enjoys creating unique wood products. Everything from his offer is beautiful and reflects the masterfulness of his hands, which give the wood a new value: unique wooden clocks, wooden bowls, and other home accessories. He was awarded the Sevnica Premium quality certificate for his unique cutting boards. These boards are indispensable for tastings and family gatherings. Come see them and choose something interesting and beautiful for yourself and your home.

TJAŠA MESINGER



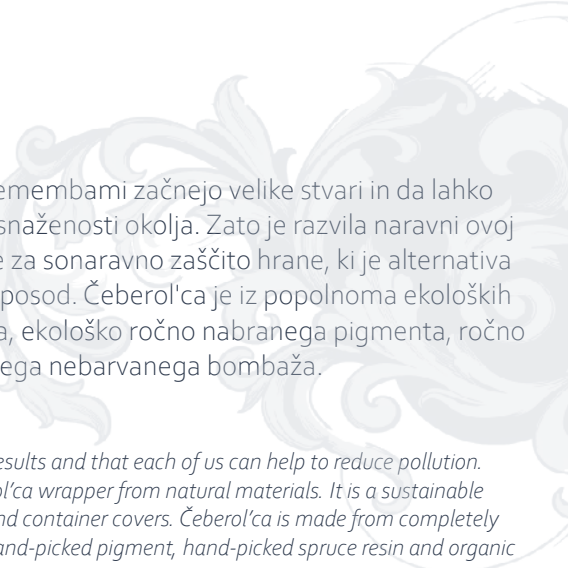
»Sodelovanje z naravo
nam lahko da prav vse.
Zato stopimo korak
nazaj, nazaj k naravi.«

Tjaša Mesinger

*"If we work with nature, it can
provide us with everything.
So let us take a step back,
back to nature."*

Tjaša Mesinger

Kreativni zavod Art kamra
NHM 16, 8290 Sevnica
zavod.artkamra@gmail.com
+386 51 207 464



Tjaša verjame, da se z majhnimi spremembami začnejo velike stvari in da lahko vsak od nas pripomore k manjši onesnaženosti okolja. Zato je razvila naravni ovoj za ponovno uporabo Čeberol'ca. Gre za sonaravno zaščito hrane, ki je alternativa folijam za ovijanje živil in pokrivanje posod. Čeberol'ca je iz popolnoma ekoloških sestavin: ekološkega čebeljega voska, ekološko ročno nabranega pigmenta, ročno nabrane smrekove smole in organskega nebarvanega bombaža.

Tjaša believes that small changes lead to big results and that each of us can help to reduce pollution. That is why she developed the reusable Čeberol'ca wrapper from natural materials. It is a sustainable food protection alternative to wrapping foils and container covers. Čeberol'ca is made from completely organic materials: organic beeswax, organic hand-picked pigment, hand-picked spruce resin and organic undyed cotton.

SEBASTJAN POPELAR



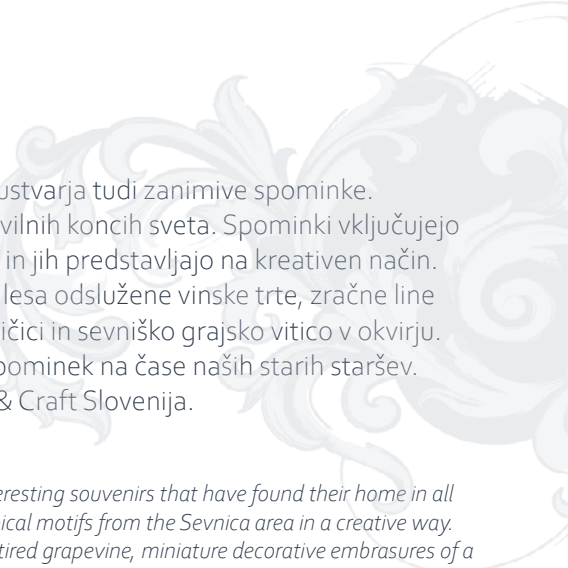
»Strast je izdelovanje izdelkov, ki so preplet tradicije in ustvarjalnosti. Vsak spominek nosi del slovenske, del sevniške in odtenek moje duše.«

Sebastjan Popelar

"Passion is creation of products that are a fusion of tradition and creativity. Each souvenir carries a part of Slovenia, a part of Sevnica and a part of my soul."

Sebastjan Popelar

Zgornje Mladetiče 4, 8295 Tržišče
sebastjan.popelar@gmail.com
+386 41 992 600



Sebastjan je vsestranski umetnik, ki ustvarja tudi zanimive spominke. Njegova dela so našla dom že na številnih koncih sveta. Spominki vključujejo tipične elemente z območja Sevnice in jih predstavljajo na kreativen način. Med njimi velja izpostaviti svečnik iz lesa odslužene vinske trte, zračne line slovenskih kozolcev v miniaturni različici in sevniško grajsko vitico v okvirju. Družabna igra mlin pa je uporabni spominek na čase naših starih staršev. Vsi ti izdelki imajo tudi certifikat Art & Craft Slovenija.

Sebastjan is a multiskilled artisan, creating interesting souvenirs that have found their home in all corners of the world. The souvenirs present typical motifs from the Sevnica area in a creative way. Among them are candle holders made from retired grapevine, miniature decorative embrasures of a typical Slovenian hayrack, and framed grape tendrils from the Sevnica Castle vineyard. A more practical souvenir is the Nine men's morris game board, a common source of entertainment of older generations during their youth. All these products hold the Art & Craft Slovenija certificate.

MARTINA ŽELEZNIK



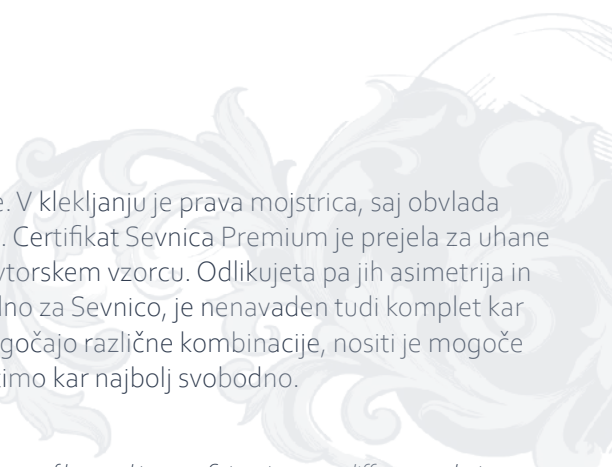
»Moj komplet sestavljajo
kar trije uhani.
Kombinirajte jih po
želji in razpoloženju.«

Martina Železnik

*My set consists of three
earrings. Match them
according to your
tastes and mood."*

Martina Železnik

Vrh pri Boštanju 20
8294 Boštanj
ti.zeleznik@gmail.com
+386 31 624 502



Martina je ustvarjalka klekljane čipke. V klekljanju je prava mojstrica, saj obvlada veliko tehnik. Najraje pa kleklja nakit. Certifikat Sevnica Premium je prejela za uhane Svobodna. Narejeni so po njenem avtorskem vzorcu. Odlikujeta pa jih asimetrija in unikatnost. Kot je klekljanje nenavadno za Sevnico, je nenavaden tudi komplet kar treh uhanov. Trije različni uhani omogočajo različne kombinacije, nositi je mogoče celo samo enega. Takrat pa se počutimo kar najbolj svobodno.

Martina is a bobbin lace artist. She is a true master of lacemaking, proficient in many different techniques. Her favourite thing to make is jewellery. Martina received the Sevnica Premium certificate for her Svobodna earrings (which translates to "feeling free"), which are made using her own custom design. They are distinguished by their asymmetry and uniqueness. Lacemaking is uncommon for Sevnica, but so is Martina's collection of three earrings. Three different designs allow for different combinations or none at all, as just one earring can also be worn. Whatever we decide will make us feel free.



DOŽIVETJA

Utrinki, značilni za naše kraje

“Doživetja so zakladi, ki nam
jih ne more nihče vzeti.”



EXPERIENCES

Curios typical for our region

*“Experiences are treasures
that we keep forever.”*



NOČNI OGLED GRADU SEVNICA IN SREČANJE Z GROFICO MATHILDE

NIGHT TOUR OF SEVNICA CASTLE AND
MEETING COUNTESS MATHILDE



»Noč na gradu je
nepozabna izkušnja
in res lepo doživetje.

Mlajši in odrasli
obiskovalci so vsakič
navdušeni.«

Mojca Pernovšek,
direktorica KŠTM
Sevnica

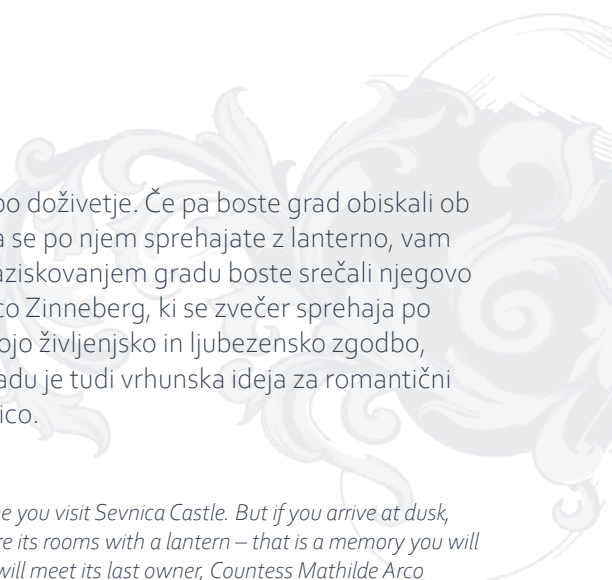
*"A night at the castle is an
unforgettable adventure and
a truly wonderful experience.*

*Visitors both young and old
are thrilled every time."*

*dir. Mojca Pernovšek,
KŠTM Sevnica*

Glavni trg 19, 8290 Sevnica
dozivljaj@kstm.si
+386 51 680 287





Ogled sevniškega gradu je vedno lepo doživetje. Če pa boste grad obiskali ob mraku, ko ga osvetljujejo sveče, vi pa se po njem sprehajate z lanterno, vam bo za vedno ostal v spominu. Med raziskovanjem gradu boste srečali njegovo zadnjo lastnico, grofico Mathilde Arco Zinneberg, ki se zvečer sprehaja po sobanah. Grofica vam bo zaupala svojo življenjsko in ljubezensko zgodbo, ki je vredna romana. Nočni ogled gradu je tudi vrhunska ideja za romantični zmenek ali čudovito darilo za obletnico.

You will have a wonderful experience every time you visit Sevnica Castle. But if you arrive at dusk, when the castle is lit by candles and you explore its rooms with a lantern – that is a memory you will cherish forever. As you explore the castle, you will meet its last owner, Countess Mathilde Arco Zinneberg, who wanders the rooms in the evening. The Countess will regale you with her life story full of drama and love, worthy of a novel. A night tour of the castle is a great way to spend a romantic date, or it can be a wonderful anniversary gift.

GABARONI DOŽIVETJE: POSTANI MOJSTER KUHANJA TESTENIN

GABARONI EXPERIENCE:
BECOME A PASTA MASTER



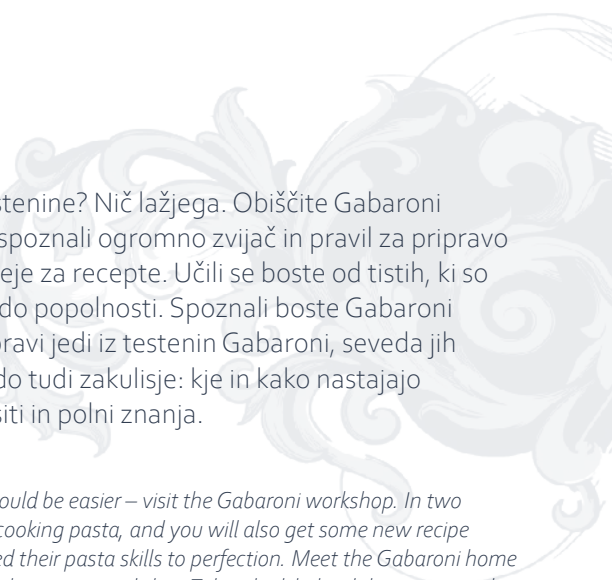
»Zaljubljeni smo v
testenine in želimo
si, da bi nas bilo
čim več takih.
Zato svoje znanje
radi delimo z vami.«

Bruno Vidmar

*We are in love with pasta and
wish there were more pasta
lovers in the world. That is
why we would love to share
our knowledge with you."*

Bruno Vidmar

Gabrijele 6, 8296 Krmelj
+386 40 426 832
info@gabaroni.si



Si želite vedno pripraviti popolne testenine? Nič lažjega. Obiščite Gabaroni delavnico, pa bo. V dveh urah boste spoznali ogromno zvijač in pravil za pripravo testenin, dobili pa boste tudi nove ideje za recepte. Učili se boste od tistih, ki so se o vsem glede testenin izpopolnili do popolnosti. Spoznali boste Gabaroni hišnega kuharja in sodelovali pri pripravi jedi iz testenin Gabaroni, seveda jih boste tudi pokusili. Pokazali vam bodo tudi zakulisje: kje in kako nastajajo testenine. Skratka, domov boste šli siti in polni znanja.

Ever wanted to make perfect pasta? Nothing could be easier – visit the Gabaroni workshop. In two hours, you will learn lots of tricks and rules for cooking pasta, and you will also get some new recipe ideas. You will learn from those who have honed their pasta skills to perfection. Meet the Gabaroni home chef and work together to prepare and taste Gabaroni pasta dishes. Take a look behind the scenes and see where and how their pasta is made. In short, you will go home full of food and full of knowledge.

SEVNIŠKI ZAJTRK

SEVNICA BREAKFAST



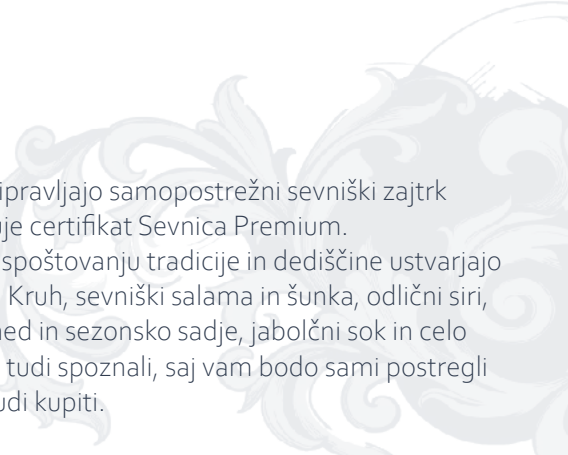
»Najboljše iz naših
koncev na enem
mestu. Privoščite si
odličen zajtrk iz lokalnih
sestavin, nagrajenih
s certifikatom odličnosti
Sevnica Premium.«

Nuša Vidmar

*"The best of our region, all in
one place. Treat yourself to
a great breakfast made from
local ingredients, awarded
with the Sevnica Premium
certificate of excellence."*

Nuša Vidmar

Trg svobode 1, 8290 Sevnica
+386 81 603 060
info@hotel-ajdovec.com



V restavraciji Ajda hotela Ajdovec pripravljajo samopostrežni sevniški zajtrk iz najboljših lokalnih živil, ki jih odlikuje certifikat Sevnica Premium. Kuharji restavracije iz izbranih živil v spoštovanju tradicije in dediščine ustvarjajo jedi za zajtrk/brunch. Vse je domače. Kruh, sevniški salama in šunka, odlični siri, jogurti in mleko, sevniška granola, med in sezonsko sadje, jabolčni sok in celo penina. Nekatere pridelovalce boste tudi spoznali, saj vam bodo sami postregli s svojimi dobrotami. Te je mogoče tudi kupiti.

The Ajda Restaurant at the Ajdovec Hotel serves a buffet breakfast made from the best local products, certified Sevnica Premium. The restaurant's chefs prepare breakfast/brunch dishes from selected ingredients, respecting tradition and heritage. Everything is local: bread, Sevnica salami and ham, excellent cheeses, yoghurts and milk, Sevnica granola, honey and seasonal fruit, apple juice and even sparkling wine. You will get to know some of the producers as they serve you their delicacies, which are also available for purchase.

KRATEK ŠTIKLC Z NOČITVIJO, MENI ZA RADOVEDNE Z NOČITVIJO

FOR THE CURIOUS + OVERNIGHT STAY AND ROYAL
MENU + OVERNIGHT STAY AT RESTAURANT REPOVŽ



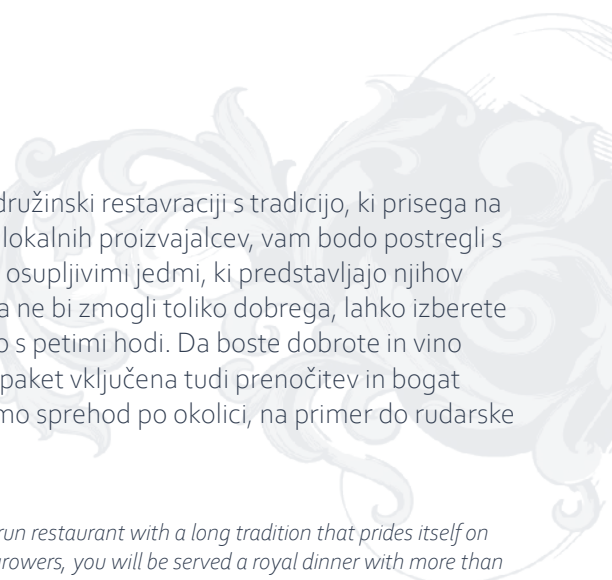
»Pri nas je gost na
prvem mestu.
Postregli vam
bomo z vrhunskimi
domačimi jedmi.
Jih boste poskusili
10 ali 5?«

Urška Repovž

*"At our restaurant, the guest
always comes first. We will
serve you the finest home-
cooked dishes. Will you
try ten or five of them?"*

Urška Repovž

Šentjanž 14, 8297 Šentjanž
info@gostilna-repovz.si
+386 31 692 679

A large, light gray decorative floral or scrollwork pattern is positioned in the upper right background of the page.

Vabljeni na Kraljevsko razvajanje. V družinski restavraciji s tradicijo, ki prisega na lokalne sestavine z lastne njive in od lokalnih proizvajalcev, vam bodo postregli s kraljevsko večerjo z več kot desetimi osupljivimi jedmi, ki predstavljajo njihov značaj in ustvarjalnost. Če menite, da ne bi zmogli toliko dobrega, lahko izberete Gurmanski oddih, ki vključuje večerjo s petimi hodi. Da boste dobrote in vino okušali popolnoma sproščeno, sta v paket vključena tudi prenočitev in bogat dolenjski zajtrk. Po zajtrku predlagamo sprehod po okolici, na primer do rudarske tematske poti v lepi naravi.

Welcome to the Royal Pampering. In a family-run restaurant with a long tradition that prides itself on local ingredients from its own fields and local growers, you will be served a royal dinner with more than ten stunning dishes that represent the family's character and creativity. If you are not sure you can cope with so many delights, you can opt for the Gourmet Break instead, which consists of a five-course dinner. To ensure that you can enjoy the delicacies and the wine in a truly relaxing atmosphere, the package also includes accommodation and a sumptuous Dolenjska breakfast. After breakfast, we suggest a walk in the surrounding area, for example to the mining-themed TK Pav hiking trail hidden away in the beautiful countryside.



SEZNAM PONUDNIKOV IN CERTIFICIRANIH IZDELKOV

LIST OF PROVIDERS AND CERTIFIED PRODUCTS



PONUDNIKI KAKOVOSTNIH DOMAČIH ŽIVIL

PROVIDERS OF QUALITY HOMEMADE FOOD PRODUCTS

EKO KMETIJA ČEČKO: Šmarčna 2, 8294 Boštanj, **tel.: 031 581 874**

Certificirani izdelki: kivi, kaki, jedilne buče (maslenke, muškatne, hokaido, čajote), celi orehi, orehova jedrca, fižol v zrnju, celi lešniki, solata (endivija, radič)

CILKA KRANJC: Budna vas 26a, 8297 Šentjanž, **tel.: 041 577 908**

Certificirani izdelki: sladka skuta, pregreta smetana, probiotični jogurt (navadni), maslo, sadni jogurt (borovnica), sadni jogurt (jagoda), jogurt (pečeno jabolko), surovo kravje mleko

BMM D.O.O. GABARONI: Tatjana Vidmar, Gabrijele 6, 8296 Krmelj, **tel.: 041 472 514**

Certificirani izdelki: eko ajdove rožice, eko pirini svedri, eko svedri iz čičerike, eko svedri iz rdeče leče, ekološki špageti iz zelenega graha no.5, ekološki svedri iz zelenega graha, ekološki špageti iz rdeče leče no.5

TURISTIČNA KMETIJA GROBELNIK: Podvrh 39, 8292 Zabukovje, **tel.: 041 335 257**

Certificirani izdelki: Tajfl olje grozdnih pečk, Tajfl naravni grozdni sok šipon, Tajfl naravni grozdni sok žametovka, Tajfl modra frankinja, domača marmelada modra frankinja in črna čokolada

ČEBELARSTVO STRNAD POPELAR: Nevenka Strnad, Florjanska ulica 38d, Sevnica, **tel.: 070 854 910**

Certificirani izdelki: kostanjev med, svež cvetni prah, gozdni med, cvetlični med, grajski med

JOŽE PIRC: Zgornje Mladetiče 13a, 8295 Tržišče, **tel.: 041 651 378**

Certificirani izdelki: cvetlični med, akacijev med, kostanjev med, gozdni med, lipov med

KMEČKA ZADRUGA SEVNICA, Z.O.O.: Savska cesta 20c, 8290 Sevnica, **tel.: 041606041**

Certificirani izdelki: sevniška tradicionalna salama, sevniška šunka s kožo, sevniška klobasa za kuhanje, hrenovka KZ Sevnica

KMETIJA JAZBEC: Majda Jazbec, Drožanje 13, 8290 Sevnica, **tel.: 041 715 949**

Certificirani izdelki: janeževi upognjenci, domači jušni rezanci, hišni piškoti, potratna potica, Ajdov kruh, Beli kruh, Temni kruh

AKVAL D.O.O.: Blanca 89a, 8283 Blanca, **tel.: 041 525 607**

Certificirani izdelki: postrv (oččiščena), file postrvi, dimljena postrv, namaz dimljene postrvi, postrvi v olju

KMETIJA ZAKRAJŠEK: Šentjur na polju 3, 1434 Loka pri Zidanem Mostu, **tel.: 041 92 6925**

Certificirani izdelki: polnozrnata pirina moka, pirin riž, ajdova moka, ovseni kosmiči, hladno luščena ajdova kaša, ješprenova kaša, sevniška granola

KMETIJA SLAPŠAK: Boštjan Slapšak, Boštanj 24b, 8294 Boštanj, **tel.: 031 607 840**

Certificirani izdelki: premium praženi lešniki, lešniki, lešnikov namaz, lešnikov namaz s kakavom, lešnikov namaz z belo čokolado

OVČARSKA KMETIJA URBAN: Gabrijele 35, 8296 Krmelj, **tel.: 041 391 563**

Certificirani izdelki: jogurt iz 100% ovčjega mleka (steklena embalaža), jogurt iz 100 % ovčjega mleka (PP embalaža), poltrdi ovčji sir, ovčji sir v olju, ovčje kuhano maslo GHEE 150g

ČEBELARSTVO KOLENC VRHEK: Vrhek 23, 8295 Tržišče, **tel.: 041 342 070**

Certificirani izdelki: cvetni prah, gozdni med

JOŠKO ŠMIT: Žurkov Dol 51, 8290 Sevnica, **tel.: 040 501 878**

Certificirani izdelki: seneno mleko

ALJAŽ PAPEŽ: Metni Vrh 29E, 8290 Sevnica, **tel.: 041 871 115**

Certificirani izdelki: pivo Sweet red ale, pivo Stout, pivo Happy strong, pivo Shine golden, pivo Clair Summer, pivo Siunšk picikl, pivo Ajd

VINO KOZINC: Dolnje Impolje 5, 8293 Studenec, **tel.: 041 876 047**

Certificirani izdelki: penina Nord, sauvignon, modra frankinja

KŠTM SEVNICA: Glavni trg 19, 8290 Sevnica, **tel.: 07 08 61 070**

Certificirani izdelki: Grajska kri, Grajska kri Barrique Art Selection

DOMAČIJA REPOVŽ D.O.O.: Šentjanž 14, 8297 Šentjanž, **tel.: 031 692 679**

Certificirani izdelki: Domača malinova marmelada, Eko jabolčni kis, Eko jabolčni sok, Vaniljevi rogljički, Ženof-namaz iz gorčičnih semen, Čebulca-namaz iz rdeče čebule

ČEBELARSTVO SKOPORC: Koludre 7b, 8297 Šentjanž, **tel.: 041 811 711**

Certificirani izdelki: kostanjev med



PONUĐNIKI VRHUNSKIH DOMAČIH JEDI

PROVIDERS OF EXQUISITE HOMEMADE DISHES

TURISTIČNA KMETIJA GROBELNIK: Podvrh 39, 8292 Zabukovje, **tel.: 070 854 910**

Certificirani izdelki: Vinogradniška pojedina, ocvirkovka, svinjska krača, orehovi kvašeni štruklji, gobova juha in ajdovi žganci

HOTEL AJDOVEC: Trg svobode 1, 8290 Sevnica, **tel.: 081 603 060**

Certificirani izdelki: Goveja rebra KZ Sevnica, pečen krompir v koži, hišna omaka s papriko, pelati in medom; Hišnji njoki; Radič s toplim krompirjem, sevniško panceto in jajcem; Ajdin topel štrukelj s pregreto smetano, hruško in drobljencem; Telečja jetrca s pire krompirjem

GOSTIŠČE MOČIVNIK: Okroglice 33, 1434 Loka pri Zidanem Mostu, **tel.: 031 367 890**

Certificirani izdelki: puhla z ocvirki, puhla s pregreto smetano, potica s pregreto smetano, lovrenški lonec

OKUSNE DOBROTE D.O.O.: Trg svobode 40, 8290 Sevnica, **tel.: 07 816 08 80**

Certificirani izdelki: jabolčna pita Prva dama

TONČKOV DOM NA LISCI: Podgorica 36, 8290 Sevnica, **tel.: 051 412 188**

Certificirani izdelki: Jurkov praženjak

RESTAVRACIJA A3: Cesta izgnancev 3, 8280 Brestanica, **tel.: 051 822 090**

Certificirani izdelki: dimljena postrv – hladna predjed



HIŠA GASTRONOMIJE

THE HOUSE GASTRONOMY

DOMAČIJA REPOVŽ D.O.O.: Šentjanž 14, 8297 Šentjanž, **tel.: 07 818 5661**

Certificirani izdelki: naziv Hiša gastronomije



SPRETNI ROKODELCI

SKILLED ARTISANS

NARAVNO IN DIŠEČE IZ RADEŽA: Darko Kosem, Radež 5a, 1434 Loka pri Zidanem Mostu, **tel.: 068 159 346**

Certificirani izdelki: ročno izdelano milo "Sivka", čebelje milo, eterično olje "Sivka 10 ml"

DUO IMPOLJICA: Arto 13, 8293 Studenec, **tel.: 07 81 61 400**

Certificirani izdelki: kozolec

MEGAS: Jani Mesinger s.p., Planinska 6, 8290 Sevnica, **tel.: 031 713 055**

Certificirani izdelki: deska za rezanje, ura na obroču

KREATIVNI ZAVOD ART KAMRA: Tjaša Mesinger, NHM 16, 8290 Sevnica, **tel.: 051 207 464**

Certificirani izdelki: Čeberol'ca - naravni ovoj za ponovno uporabo, darilni paket Voščene zgodbe/An Apple, a Bee and a Tree

SEBASTJAN POPELAR: Zgornje Mladetiče 4, 8295 Tržišče, **tel.: 041 992 600**

Certificirani izdelki: Mlin - družabna igra, svečnik "Kapljice luč" večji in manjši, Sevnška grajska vitica, Line

MARTINA ŽELEZNIK: Vrh pri Boštanju 20 8294 Boštanj, **tel.: 041 871 115**

Certificirani izdelki: Svobodna - komplet uhanov



DOŽIVETJA

EXPERIENCES

NOČNI OGLED GRADU SEVNICA IN SREČANJE Z GROFICO MATHILDE:

KŠTM Sevnica, Glavni trg 19, 8290 Sevnica, **tel.: +051 680 2875**

GABARONI DOŽIVETJE: POSTANI MOJSTER KUHANJA TESTENIN

BMM d.o.o., Gabrijele 6, 8296 Krmelj, **tel.: 040 426 832**

SEVNIŠKI ZAJTRK

Restavracija Ajda, Trg svobode 1, 8290 Sevnica, **tel.: 07 81 603 060**

KRATEK ŠTIKLC Z NOČITVIJO, MENI ZA RADOVEDNE Z NOČITVIJO

Gostilna Repovž, Šentjanž 14, 8297 Šentjanž, **tel.: 031 692 679**

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