

Iz tržiških piskrov

From Tržič pots





Delovni čas
Opening hours



Kapacitete – zunaj
Seating capacity – Outdoors



Kapacitete – pokrite
Seating capacity – Indoors



Dostopno za invalide
Disabled access



Catering
Catering



Otroški kotichek
Children's area



Psi dovoljeni
Dogs allowed



Prenočitvene zmogljivosti
Accommodation capacity

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Tržičani so radi jedli meso – predvsem perutnino, a tudi divjačino, svinjino in govedino; ljubili so tonko – omako, ki ostane pri pečenju mesa. Pogosto so bile na mizi močnate jedi, med njimi žganci, štruklji, močnik in krapci, pa tudi kaša.

Najbolj znana tržiška jed so zagotovo tržiške bržole, enolončnica iz ovčjega ali kostrunovega mesa. O njihovem nastanku je poznana zgodba, ki govori o veseli družini na planini Kofce, ki je, ko jim je zmanjkalo hrane, uplenila ovco in jo skuhalo skupaj z začimbami in zelišči, rastočimi na planini.

Pri tržiških gostincih lahko poskusite nekaj izbranih tradicionalnih jedi, ki jih na sodoben način pripravljajo posebej za vas. Na planšarijah pa v poletnih mesecih ponujajo predvsem mlečne jedi. Kislo mleko v kombinaciji z različnimi žganci, masovnik in štruklji so jedi, ki bodo poskrbele za razvajanje vaših brbončic.

The people of Tržič have always liked to eat meat – especially poultry, but also game, pork and beef – and they loved the drippings left over from roasting meat, which they called tonka. Flourbased dishes like žganci (buckwheat porridge), štruklji (dumplings), močnik and kaša (types of porridge) and ravioli were also common menu items on Tržič tables.

The most famous Tržič dish is certainly Tržič bržola, a stew made from mutton. There's a story about how the dish originated, when a merry band having a good time up on Kofce mountain pasture ran out of food, so they stole a sheep and cooked it up with some seasonings and herbs growing on the pasture.

In Tržič restaurants and inns you can try traditional dishes prepared in a contemporary way especially for you. In the summer months the mountain dairies serve mainly milk-based dishes. Sour milk in combination with various types of porridge, masovnik, and dumplings are dishes that are sure to delight your taste buds.



Gostilna Pri Bajdu



Prvi zapisi o obstoju Gostilne Pri Bajdu, ki jo najdete v vasi Senično ob vznožju Kriške gore, segajo v davno leto 1871. Vodi jo že četrta generacija družine Ribnikar, ki ohranja originalnost gostilne in se trudi, da vam še danes omogoča okus preteklosti.

Že dolga leta so poznani po odličnih telečjih in svinjskih kračah, ki jih pripravljajo po hišnem receptu in jedeh iz divjačine, predvsem po divjem prašiču in srni. V njihovi ponudbi najdete še mnogo avtohtonih slovenskih jedi, jedi iz ajdove kaše, gob ...

Ajdovi krapi so jed, ki jo načeloma najdemo na vsaki domačiji v Sloveniji, zanje značilno pa je, da nikjer niso enaki. Na čebuli z začimbami nežno dušeno srnino stegno da preplet okusov in vonjav, ki so osnova za omako s korenjem in suhimi slivami.

The earliest records of the existence of this inn, located in the village of Senično at the foot of Kriška Gora, date from 1871. Today it is run by the fourth generation of the Ribnikar family, who have preserved the original character of the inn and strive to provide you with a taste of the past even today.

For many years, they have been known for their excellent veal and pork shanks, prepared according to a house recipe, and dishes made from game, especially wild boar and venison. The menu also includes many authentic Slovenian dishes, dishes made from buckwheat porridge, mushrooms, and other local specialities. Buckwheat ravioli is a dish that can be found on every homestead in Slovenia, but it is never the same anywhere. Leg of venison gently stewed with onions and seasonings results in a blend of flavours and aromas that are the basis for a gravy with carrots and prunes.





Gostilna Pri Bajdu

Senično 8, 4294 Križe • +386 4 595 69 00
info@pribajdu.si



PON. / Mon. – SOB / Sat.: 9.00 – 22.00 / 9 AM – 10 PM
NED. / Sun.: 9.00 – 21.00 / 9 AM – 9 PM
PRAZNIKI / Holidays: ZAPRTO / Closed



Gostišče Karavla 297



Gostišče Karavla 297 se nahaja pod mejnim prehodom Ljubelj, poleg spominskega parka Taborišča Ljubelj jug, in je odlično izhodišče za pohode v bližnje gore ali okrepljen postanek po opravljenem pohodu.

Ponujajo vam vrhunske slovenske domače jedi, kot so divjačina, jagnjetina, postrvi, jedi na žlico in vsem znane trziške bržole. Ker spoštujejo različne okuse, pripravljajo tudi okusne vegetarijanske in brezglutenske jedi.

Sodobno opremljeni ambient vam bo pričaral domačnost in toplino. Vsi, ki se radi zabavate do zgodnjih jutranjih ur, pa lahko tik ob gostišču najamete brunarico.

Z bogato catering ponudbo poskrbijo tudi za praznovanja na različnih lokacijah.

Za popoln ples brbončic pa bo poskrbel jagenjček z rožmarinom, popečeno zelenjavo in pečenim krompirjem ter domača čokoladna torta.

The Karavla 297 Inn is located below the Ljubelj border crossing, alongside the Ljubelj labour camp memorial, and is an excellent starting point for hikes in the nearby mountains, or for a meal to regain your strength after a hike.

Top quality Slovenian dishes, such as game, lamb, trout, hearty soups and stews and the famous Tržič bržola (mutton stew) are on the menu. To suit every palate, delicious vegetarian and gluten-free dishes are also available.

The ambience is cosy, welcoming, and well-appointed. Those who like to celebrate into the early morning hours can rent a log cabin right next to the inn.

We offer catering with a wide variety of options for celebrations at other locations.

Lamb with rosemary, roasted vegetables and potatoes, and homemade chocolate cake are sure to delight your taste buds.





Gostišče Karavla 297

Podljubelj 297, 4290 Tržič • +386 41 467 459
info@karavla297.si • www.karavla297.si



PON. / Mon.: ZAPRTO / Closed
TOR. / Tues. – SOB / Sat.: 10.00 – 22.00 / 10 AM – 10 PM
NED. / Sun.: 10.00 – 20.00 / 10 AM – 8 PM



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Restavracija Firbc' okn

V sodobnem kompleksu Gorenjske plaže, za vaše brbončice poskrbimo v naši restavraciji. Nudimo vam širok spekter jedi, od postrvi iz naših potokov, brancina iz slovenskega morja do divjačinskega mesa iz okoliških hribov. Restavracija je odprta vse dni v tednu. Med tednom poskrbimo, da se med delom okrepcate z malico, kosilom ali večerjo. Konce tednov pa z veseljem gostimo vaše nedeljsko kosilo v družbi vaših bližnjih ali večjih skupin. Da bodo vaši želodčki povsem siti, vas vedno čakajo sveže porcijske tortice, za vas pa pripravimo tudi večje ob posebnih priložnostih. Pridite v restavracijo in okusite tradicionalne jedi na sodoben način ob pogledih na naše tržiške vršace.

Ob praznovanju na domu ali nekje drugje vam nudimo tudi catering dostavo jedi. Sveže, okusno in lokalno. Dobrodošli!

The restaurant, located in the modern Gorenjska Beach complex, offers a wide variety of tasty dishes, from trout from local streams and sea bass from the Slovenian sea to game from the nearby hills. The restaurant is open every day of the week. During the week, we

offer lunch specials as well as à la carte meals to hungry workers. On weekends, we are happy to host your Sunday lunch in the company of your loved ones or larger groups. Portions of freshly baked cake are always available so that no one leaves hungry, and you can also order whole cakes for special occasions. Come sample the restaurant's dishes combining the traditional with the contemporary as you enjoy views of nearby mountains.

If you're celebrating at home or some other location, we also offer catering and food delivery. Fresh, delicious and local. Try us!





Restavracija Firb'c okn

Cesta Ste Marie aux Mines 11, 4290 Tržič • +386 59 133 333
gostinstvo.cetring@gmail.com



PON. / Mon. – NED. / Sun.: 9.00 – 22.00 / 9 AM – 10 PM
PRAZNIK / Holidays: 9.00 – 22.00 / 9 AM – 10 PM



Restavracija Tabor

Skrozi naša vrata vstopite v morsko restavracijo, skrozi katero se sprehodite na prečudovit vrt, katerega obdajajo stara drevesa.

V restavraciji vas bo vedno pričakalo prijazno osebje pod budnim očesom Mateje, ki svojo kulinarično zgodbo piše ob pomoči družine in odlične ekipe. Restavracija ponuja edinstven izbor različnih kombinacij ribjih jedi, degustacijske menije, naše specialitete iz suho zorjene ribe, ob tem pa velik izbor vin najboljših slovenskih in tujih vinarjev, saj je v naši kleti trenutno 180 različnih etiket.

Neizmerno spoštujemo svoje okolje in poskušamo naredimo vse, da ga ohranimo.

Z vso svojo odličnostjo kulinarike in vrhunske postrežbe, smo se v zadnjih letih vpisali v različne priročnike, ki opisujejo najboljše restavracije v Sloveniji.

Walk through our doors into a seafood restaurant and beyond to a lovely garden surrounded by stately trees.

You will be greeted by welcoming staff under the watchful eye of Mateja, who creates her culinary story with the help of her family and an

exceptional team. The restaurant offers a unique selection of various combinations of fish dishes, tasting menus, our dry-aged fish specialities, as well as a large selection of wines from the best Slovenian and foreign winemakers, as our cellar currently has 180 different labels.

We have immense respect for our environment and try to do everything we can to preserve it.

Thanks to our culinary excellence and top-notch service, we have been included in various recent guides describing the best restaurants in Slovenia.





Restavracija Tabor

Podbrezje 246, 4202 Naklo • +386 4 533 01 31
info@restavracija-tabor.si • www.restavracija-tabor.si



PON. / Mon. – TOR. / Tues.: ZAPRTO / Closed
SRE. / Wed. – SOB / Sat.: 12.00 – 22.00 / 12 PM – 10 PM
NED. / Sun.: 12.00 – 18.00 / 12 PM – 6 PM



Moji Štruklji Deteljica



Štrukljarnica Deteljica se nahaja v trgovskem centru Deteljica, v Bistrici pri Trziču. Tu za vas pripravljamo preko 25 vrst tradicionalnih slovenskih in modernih štrukljev iz različnih vrst testa, s kremastimi ali klasičnimi nadevi in prelivi, ob katerih si človek oblizne vsak prst posebej. Poleg štrukljev Vam nudimo tudi različne domače enolončnice, ki so pripravljene iz domačih in lokalnih sestavin. Znani pa smo tudi po tradicionalni domači trziški jedi: trziške bržole. Vsi štruklji in enolončnice so sveže pripravljene in namenjeni takojšnemu zaužitju ali pa jih lahko odnesete s seboj.

Tu si prav tako lahko izberete štruklje "na kilo". Ponujamo vse okuse, ki jih imamo trenutno na voljo, izberete si lahko porcijo štrukljev ali kar »štruco«. Štrukelj doma enostavno samo še pogrejete, nad soparo, 10 min. To je vsa umetnost, čaka pa Vas super kosilo, malica ali sladica.

The dumpling-making company Deteljica is located in the Deteljica shopping centre in Bistrica pri Trziču. We make over 25 types of traditional Slovenian and modern dumplings from different types of dough, with creamy

or classic fillings and toppings that are positively scrumptious. In addition to dumplings, we also offer various homemade one-pot dishes made from home-produced and local ingredients. We are especially known for our traditional Trzič dish bržola (mutton stew). All dumplings and stews are freshly prepared and you can consume them on site or take them home with you.

You can also buy dumplings by the kilo. We offer all the types that we currently have available, and you can choose a single portion or a whole loaf. Just reheat the dumplings at home by steaming them for 10 minutes. That's all you need to do for a great lunch, snack or dessert.





Moji štruklji Deteljica

Cesta Ste Marie aux Mines 36, 4290 Tržič • +386 40 580 556
info@moji-struklji.si • www.moji-struklji.si



PON. / Mon. – NED. / Sun.: 8.00 – 20.00 / 8 AM – 8 PM

PRAZNIKI / Holidays: 8.00 – 20.00 / 8 AM – 8 PM



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Slaščičarstvo Ma-ja

Slaščičarstvo Ma-Ja je majhno družinsko podjetje iz Podljubelja, kjer vas z domačimi dobrotami razvajajo že skoraj 30 let. Poleg pestrega izbora tort za različne priložnosti vam nudijo dnevno sveže, domače mešane piškote pa tudi potice.

Njihove torte, piškoti in sladice so ročno izdelani, iz naravnih sestavin in brez dodanih konzervansov, zato nimajo dolgega roka uporabe in so dnevno sveže pripravljene. Vse izdelke je treba predhodno naročiti, trudijo pa se slediti vašim željam in vam ponuditi le najboljše.

Poznani so tudi po kremnih rezinah, ki jih po predhodnem naročilu dobite pri njih doma, poskusite pa jih lahko tudi v kavarni Platz v centru Trziča (Trg svobode 18, Trzič).

The Ma-Ja pastry shop is a small family business from Podljubelj, where we have been preparing homemade delicacies for almost 30 years. In addition to a wide selection of cakes for various occasions, we offer daily freshly made varieties of biscuits and potica.

The cakes, biscuits and desserts are handmade, made from natural ingredients and without

added preservatives, so they do not have a long shelf life and are freshly prepared each day.

All products must be ordered in advance. We will do our best to follow your wishes and offer you only the best.

We are also known for our cream cakes, which you can pick up at our home after prior order, or try at the Platz cafe in the centre of Trzič (Trg svobode 18, Trzič).





Slaščičarstvo Ma-ja

Podljubelj 80, 4290 Tržič • 041 332 122 • +386 41 319 857 • +386 4 592 30 80
info@sladice-maja.com • www.sladice-maja.com



PO PREDHODNEM DOGOVORU / *By prior arrangement*



Ekološka kmetija Šlibar



Na družinski ekološki kmetiji Šlibar so pred današnjimi gospodarji kmetovali že mnogi rodovi, po ekoloških pravilih pa so začeli kmetovati v letu 2001. Ukvarjajo se z več dejavnostmi: pridelujejo žita, sadje, zelenjavo, redijo živali, osnovne ekološke pridelke pa tudi predelajo. Tem so pred nekaj leti dodali še dve: najprej varjenje bio piva in kmalu zatem še glamping v lesenih hiškah.

Da bi nekoč varil svoje pivo, je bila že dolga leta želja gospodarja Gregorja. Danes imajo v ponudbi tri vrste bio piva: Amber lager, Temni lager in Bock pivo. Bio pivo Šlibar je nepasterizirano in nefiltrirano in je prvo in še vedno edino bio pivo zvarjeno v Sloveniji. Vse sestavine v njem so ekološkega porekla, voda pa iz bližnjega Žegnan'ga studenca.

Poskusite ga lahko v Mestni kavarni, na Trgu svobode 24 v Trziču ali pa ga kot spominek kupite v TPIC Trzič in Info točki Dovžanova soteska.

Many generations of farmers worked on the Šlibar family farm before the current owners; farming in accordance with organic guidelines was initiated in 2001. The farm supports a number of activities:

cultivation of grains, fruit and vegetables as well as livestock husbandry and processing of organic produce. A few years ago, two more were added: brewing of organic beer and soon after, glamping in wooden cabins.

For many years, it was the proprietor Gregor's wish to brew his own beer. Today, three types of organic beer: are offered: amber lager, dark lager and Bock beer. Šlibar organic beer is unpasteurized and unfiltered and is the first and currently only organic beer brewed in Slovenia. All of its ingredients are of organic origin, and the water comes from the nearby Žegnan' spring.

You can sample it at the Mestna Kavarna coffeehouse, at Trg svobode 24 in Trzič, or buy it as a souvenir at TPIC Trzič and the Dovžan Gorge Info point.





Ekološka kmetija Šlibar

Cesta na Hudo 23, 4290 Tržič • +386 31 512 199 • +386 31 203 597
ekokmetija.slibar@siol.net • www.kmetija-slibar.eu



PO PREDHODNEM DOGOVORU / By prior arrangement



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Izletniška kmetija Pr' Hariž

Izletniška kmetija Pr' Hariž stoji na čudoviti lokaciji v Lomu pod Storžičem. Ponuja čudovit razgled na dolino in bližnje gore.

Na izletniški kmetiji Pr' Hariž, v 300 let stari kmečki hiši, vam bodo postregli pristne domače jedi, kot so ajdovi žganci s kislim mlekom, tradicionalne tržiške bržole in masovnik. Nudijo tudi razne juhe, pečenko, polnjena svinjska rebra, govedino iz juhe s toplo hrenovo omako, dušeno govedino v zelenjavni omaki, ocvrtega piščanca, polnjena piščančja bedra, sirove štruklje, domače svaljke, pražen krompir. Za sladico se lahko posladkate z najboljšim jabolčnim zavitkom.

Vsa kosila nudijo po naročilu. Potrebna je predhodna rezervacija.

Pr' Hariž Farm lies in a stunning location in the village of Lom pod Storžičem. It offers a spectacular view of the valley and the nearby mountains.

You will be served authentic homemade dishes, such as žganci (buckwheat porridge) with sour milk, traditional Tržič bržola (mutton stew) and

masovnik in the 300-year-old farmhouse. They also offer various soups, roasted meat, stuffed pork ribs, boiled beef with warm horseradish sauce, braised beef in a vegetable sauce, fried chicken, stuffed chicken thighs, cheese dumplings, homemade potato dumplings, and pan-fried potatoes. For dessert, you can enjoy the best apple strudel.

All lunches are served to order. Advance reservation is required.





Izletniška kmetija Pr' Hariž

Potarje 7, 4290 Tržič • +386 41 799 173 • +386 4 59 45 107
nusa.meglic@gmail.com



PO PREDHODNEM DOGOVORU / *By prior arrangement*



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Taborniški dom Šija

Taborniški dom Šija leži pod grebenom Košute na planini Šija, to je eni od 5 pašnih planin, na višini 1528 m. Do nas vodijo lepe planinske poti, predstavlja pa lepo izhodišče za vzpone na vrhove Košute.

V domu vam poleg miru, počitka in lepih razgledov nudimo jedi pripravljene po klasičnih receptih. V ponudbi so različne jedi na žlico, kmečko pojedino pa sestavljajo letnemu času izbrane mesnine in priloge. Posladkate se lahko z našimi sladicami, ki nas vrnejo v kuhinjo naših babic. Ponudimo vam "marelčne al pa češplove knedlne", štruklje, ajdovo omleto... Poleg vam lahko postrežemo tudi izbrana vina slovenskih vinarjev.

Šija Scouts Hut is located at an elevation of 1528 metres beneath the Košuta ridge on Šija mountain pasture, one of five pastures. Beautiful mountain hiking trails take you to the hut, and it is a good starting point for climbing the peaks of Košuta.

In this peaceful, restful spot you can enjoy beautiful panoramic views and meals prepared according to traditional recipes: various one-plate dishes and a farmer's meal consisting of

seasonally selected meats and side dishes. The desserts will take you back to grandmother's kitchen—apricot and plum dumplings, buckwheat pancakes, and other sweet delights. Selected wines from Slovenian winemakers are also on offer.





Taborniški dom Šija

Jelendol 31, 4290 Tržič • +386 41 733 708 • info@taborniski-dom.si • www.taborniski-dom.si



POLETNA SEZONA: VSAK DAN, ZIMSKA SEZONA: OB LEPIH
VIKENDIH, INFORMACIJE: FB TABORNIŠLI DOM ŠIJA

*/ Summer season: Every day, Winter season:
on nice weekends, Information: FB Taborniški dom Šija*



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30 + 6

Dom na Zelenici



Dom na Zelenici leži na sedlu med severnim ostenjem Begunjščice in mejnim grebenom Na Možeh. Od tu vodijo poti na Roblekov dom, Begunjščico, Vrtačo, Stol in druge okoliške vrhove, vključno s Kočo pri izviru Završnice ter vrhovoma Palec in Zelenjak. Zelenica se odpira proti Podljubeljski dolini na vzhodu in dolini Završnice na zahodu, priljubljena pa je med pohodniki, gorniki in turnimi smučarji.

V Domu deluje Gorniški učni center Zelenica, ki omogoča sprejem večjih skupin, prenočišča, tople obroke ter izvedbo programov in izobraževanj s področja gornišstva. Naša ponudba vključuje različne enolončnice, ajdove žgance, pečenice, krvavice, štruklje, jabolčni in skutin zavitek ter gobov golaž; v pašni sezoni pa tudi kislo mleko.

Zelenica Mountain Hostel is located on a saddle between the northern slope of Begunjščica and the border ridge of Na Možeh. From here, trails lead to Roblek Mountain Hostel, Begunjščica, Vrtača, Stol and other nearby peaks, as well as Završnica

Mountain Hostel and the peaks of Palec and Zelenjak. Zelenica opens up towards the Podljubelj Valley to the east and the Završnica Valley to the west. It is popular with hikers, mountaineers and ski touring enthusiasts. The hostel is home to the Zelenica Mountaineering Instruction Centre, which can accommodate larger groups, provide accommodation and hot meals, and organize mountaineering courses. The hostel offers various one-pot meals, buckwheat porridge, bratwurst, blood sausage, dumplings, apple and cheese strudel and mushroom goulash; during the grazing season, they also offer sour milk.





Dom na Zelenici

Doslovče 39, 4274 Žirovnica • +386 40 627 808 • +386 4 53 15 248 • guc.zelenica@gmail.com



1. 6. – 30. 9. ODPRTO VSAK DAN, 1. 10. – 31. 5. ODPRTO OD PETKA,
OD 12.00 DO NEDELJE, DO 16.00, TER VSE PRAZNIKE IN POČITNICE.
/ 1 June – 30 September open every day, 1 October – 31 May
open from Friday noon to Sunday 4 pm, and all holidays and vacations.

* Certifikat: Družinam prijazna koča
/ Certificate: Family-friendly hut



Dom pod Storžičem



Dom pod Storžičem, ki stoji na višini 1123 metrov na robu planine Jesenje nad Lomsko dolino, je priljubljena destinacija v vseh letnih časih. Pozimi ga obiskujejo sankači, v toplejših mesecih pa privablja pohodnike, gorske kolesarje in ljubitelje narave. Naša kuhinarična ponudba vključuje različne jedi na žlico ter vrsto izvrstnih sladic, med katerimi izstopata jabolčni zavitek in priljubljena Storžiška kepa. Na voljo so tudi štruklji in zavitki z različnimi okusi. Nudimo planinski zajtrk, kosilo ali večerjo, vključno z vegetarijanskimi možnostmi, bogat izbor pijač ter več vrst domačih žganj. Z veseljem organiziramo srečanja, družinska praznovanja ali poslovne dogodke; naša učilnica je opremljena s projektorjem, brezžičnim internetom in vso potrebno opremo. Najmlajši obiskovalci pa se lahko zabavajo na zunanjih igralih v otroškem igralnem parku.

Storžič Mountain Hostel, located at an elevation of 1123 metres at the edge of the Jesenje mountain pasture above the Lom Valley, is a popular destination in all seasons. In winter it is visited by sledders, and in the warmer

months it attracts hikers, mountain bikers and nature lovers. They serve a selection of hearty soups and stews and a range of delicious desserts, among which the apple strudel and the popular Germknödel stand out. Dumplings and strudels with a variety of flavours are also available. They offer a mountain breakfast, lunch or dinner, including vegetarian options, a wide selection of drinks and several types of homemade spirits. They can host meetings, family celebrations or business events; the classroom is equipped with a projector, wireless internet and all the required equipment. The youngest visitors can have fun on the outdoor playground in the children's play area.





Dom pod Storzžičem

Grahovše 31, 4290 Tržič • +386 40 627 808 • dompodstorzicem@gmail.com



1. 6. – 30. 9. ODPRTO VSAK DAN, 1. 10. – 31. 5. BO ODPRTO
OD PETKA, OD 12.00, DO NEDELJE, DO 17.00, TER VSE PRAZNIKE
IN POČITNICE. / 1 June–30 September open every day,
1 October –31 May open from Friday noon to Sunday 5 pm,
and all public holidays



* Certifikat: Družinam prijazna koča / Certificate: Family-friendly hut



Planšarija Dolga Njiva

Planšarija Dolga njiva leži tik pod Košutnikovim turnom, najvišjim vrhom Košute, s čudovitim razgledom na alpske vrhove. Ob prihodu vas pozdravita prijazni oslici Irma in Romi, ki vas pospremita do pravljlične kočice. Urejena okolica z ročno izklesanimi omizji, rdečimi nageljni in svežim gorskim zrakom ustvarja prijetno vzdušje. Iz majhne kuhinje poleti vsak dan omamno diši po Nežkinih kvašenih štrukljih, masovneku, skutli, žgancih in domačih mesninah. Okrog kočice se pasejo purani, kokoši, goske, ovce, pujsi, krave in zajčki. Dostop od Tržiča do parkirišča "Košutnikov turn" je 16 km, nato 25 minut hoje po označeni Pastirski poti – primerno tudi za majhne otroke. Vabljeni!

Dolga Njiva mountain dairy is located just below Košutnik Tower, the highest peak of the Košuta massif, with a beautiful view of Alpine summits. Upon arrival, you will be greeted by friendly donkeys Irma and Romi, who will escort you to the fairy-tale-like hut. The well-kept surroundings with hand-carved tables, red carnations and fresh mountain air create a pleasant atmosphere. Every day in summer,

the small kitchen smells intoxicatingly of Nežka's fermented dumplings, masovnik, curd cheese, buckwheat porridge and home-prepared meats. Turkeys, chickens, geese, sheep, piglets, cows and rabbits graze around the hut. Access from Tržič to the Košutnik Tower (Košutnikov turn) parking area is a 16-kilometre drive, then a 25-minute walk along the marked Shepherd's Path (Pastirska pot), suitable even for small children, takes you to the dairy, where you will be warmly welcomed.





Planšarija Dolga njiva

Jelendol 35, 4290 Tržič • +386 51 686 095 • info@mojaplansarija.si • mojaplansarija.si



JUNIJ – SEPTEMBER: VSAK DAN, 9.00 – 17.00 URE, SEPTEMBER

IN OKTOBER: VSAK SONČNI VIKEND, NOVEMBER – MAJ: ZAPRTO

/ June - September: every day, 9 am - 5 pm, September

and October: every sunny weekend, November - May: closed

* Za zaključene skupine izvajamo Planšarsko pojedino. / For private groups, we offer a special mountain dinner. ** Po predhodnem dogovoru s skrbniki, ki nudijo prevoz do kočice. / By prior arrangement with the caretakers, who provide transport to the dairy. *** Mali ZOO / Mini ZOO



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Koča na Ljubelju

Na vrhu ozke alpske doline kraljuje Ljubelj, najstarejši cestni prelaz v Evropi.

Cesta na prelaz je danes zaprta za motorna vozila, razen septembra, ko tu organizirajo dirko starodobnikov. Dobra 2 kilometra dolga pot na prelaz Ljubelj, z najstrmejšim naklonom 33 %, je pozimi priljubljeno sankališče za pogumne in adrenalina željne. Na vrhu pa vas v koči pričakujejo z jedmi na žlico in domačimi sladicami.

Posebej vam priporočajo joto, ki jo pripravljajo na tradicionalni način s kislim zeljem, fižolom, krompirjem in skrbno izbranimi začimbami. Po slastnem kosilu pa se vedno prileže tudi okusna sladica. Priporočajo vam hišno specialiteto »Ukanove štruklje«, to so sirovi štruklji z brusničnim ali orehovim prelivom.

At the top of a narrow Alpine valley, Ljubelj, the oldest road pass in Europe, reigns supreme.

The road to the pass is now closed to motor vehicles, except in September, when an oldtimer race is organized here. The two-kilometre-long road to Ljubelj Pass, with a grade of 33% at its steepest point, is a popular sledding run in winter for the brave and adrenaline-seeking.

At the top, you will be welcomed in the hut with one-pot dishes and homemade desserts.

Especially recommended is the Istrian stew (jota), which is prepared in the traditional way with sauerkraut, beans, potatoes and carefully selected seasonings. After a savoury lunch, a delicious dessert is always a good idea. The house speciality is "Ukan dumplings", which are cheese dumplings with cranberry or walnut topping.





Koča na Ljubelju

Podljubelj 320, 4290 Tržič • +386 41 603 269
stari.loibl@gmail.com • antonkavcictd@gmail.com



PON. / Mon. – TOR. / Tues.: ZAPRTO / Closed
SRE. / Wed. – NED. / Sun.: ODPRTO / Open



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Koča na Dobrči

Nad gričevnatim svetom Ljubljanske kotline, med Tržičem in Begunjami na Gorenjskem, se dviga razgledna, 1634m visoka Dobrča z malo nižje stoječo kočo. Za vzpon imamo na izbiro več markiranih poti, ki večinoma vodijo iz podgorskih vasi Brezje pri Tržiču, Hudi graben in Srednja vas. Razgledi v dolino, čez polno obloženo mizo, so dih jemajoči.

Iz kočice res ne boste odšli lačni, saj boste v pestri ponudbi prav gotovo našli kaj za vaš okus. Stalno nudimo vsaj 3 različne enolončnice, ajdove žgance, kislo zelje, pečenice, krvavice, pečena svinjska rebra, sirove štruklje in jabolčni zavitek, v pašni sezoni pa tudi kislo mleko.

Above the hilly Ljubljana Basin, between Tržič and Begunje na Gorenjskem, rises the scenic mountain of Dobrča, 1634 metres high, with a mountain hut located somewhat lower. There is a choice of several marked trails to the summit, which lead for the most part from the foothill villages of Brezje pri Tržiču, Hudi Graben and Srednja Vas. The views of the valley below, which you can enjoy from a food-laden table, are breathtaking.

There's truly no need to leave the hut hungry since you will surely find something to your taste from among our varied menu. There are always at least three different one-pot meals on offer, along with buckwheat porridge, sauerkraut, Bratwurst, blood sausage, roast pork ribs, cheese dumplings and apple strudel, and during the grazing season also sour milk.





Koča na Dobriči

Zadnja vas 30, 4275 Begunje na Gorenjskem • +386 30 911 052 • +386 40 627 808
stanko.koblar@gmail.com • www.dobrca.si



1. 6. - 30. 9., VSAK DAN, 1. 10. - 31. 5., OD ČETRTKA OD 11.00,
DO NEDELJE, DO 16.00, TER VSE PRAZNIKE IN POČITNICE.
/ 1 June - 30 September, every day, 1 October - 31 May,
from Thursday 11 am to Sunday 4 pm, and all public holidays.

* Certifikat: Družinam prijazna koča
/ Certificate: Family-friendly hut



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Zavetišče Gozd



Zavetišče Gozd se nahaja na robu vasice Gozd, ob cesti, ki pripelje iz ene smeri Križev pri Tržiču in druge iz Golnika, leži na ravnini južnega pobočja Kriške gore, na katero je lep razgled z zunanje terase gostišča. V gostišču je 35 sedežev, v toplejših dnevih na zunanji terasi pa tudi do 100 sedežev. Zunaj je postavljen oder za razne prireditve, plesišče, otroška igrala s plezalno steno. Iz kuhinje pa vedno diši po pravi domači slovenski hrani. Najbolj nas poznajo po jedeh na žlico, kot so vampi, ričet, jota, bograč, golaž, obara in seveda, žganci, pražen krompir, zelje, krvavice, pečena, kranjska klobasa. Brez pečenih svinjskih reber pa v naši hiši ne gre. Za sladico pa vam postrežemo z domačimi štruklji, grmado in domačim jabolčnim zavitkom.

The refuge is located at the western edge of the village of Gozd along the road from Križev from one direction and from Golnik from the other. It is sited on a terrace on the southern slope of Kriška Gora and offers a beautiful view of the mountain. There is an outdoor stage for various events, a dance floor, children's playground equipment and a climbing wall.

The refuge is surrounded by forest on three sides; when you step onto the nearby meadow towards Kriška Gora, a view of the nearby mountains opens up. The lower station of the freight cable car to Kriška Gora is located at the refuge. The kitchen always smells of authentic homemade Slovenian food. It is best known for one-pot dishes such as tripe, hearty barley soup, jota, bograč, goulash, stew and of course, buckwheat porridge, pan-fried potatoes, cabbage, blood sausage, Bratwurst, and Carniolan sausage. Roasted pork ribs are always on the menu. For dessert, you can order homemade dumplings, a sweet and rich delight called grmada and homemade apple strudel.





Zavetišče Gozd

Spodnje Vetrno 15, 4294 Križevci • +386 4 595 56 44 • +386 41 913 425 • zavetisce.gojzd@gmail.com



ZIMA: SOBOTA, 9.00 – 19.00, NEDELJA, 9.00 – 17.00, POLETNI ČAS:
PETEK, 13.00 – 19.00. ZA DRUGE DNI V TEDNU PO DOGOVORU Z OSKRBNICO
JANA NA TEL. +38641913425. / Winter: Saturday, 9 am – 7 pm,
Sunday, 9 am – 5 pm, Summer: Friday, 1 pm – 7 pm. For other days of the week
by appointment with the caretaker Jana at +386 41 913 425.



Avstrija

13 prelaz Ljubelj

Begunjsčica

K o š u t a

9 planina Šija

10

2

Jelendol

Dobrča

14

6

podljubelj

Tržiška Bistrica

Potarje

8

Lom pod Storžičem

Bistrica pri Trziču

Trzič

5

Kriška gora

15

Leše

Brezje pri Trziču

3

Pristava

Kovor

7

Križe

Senično

1

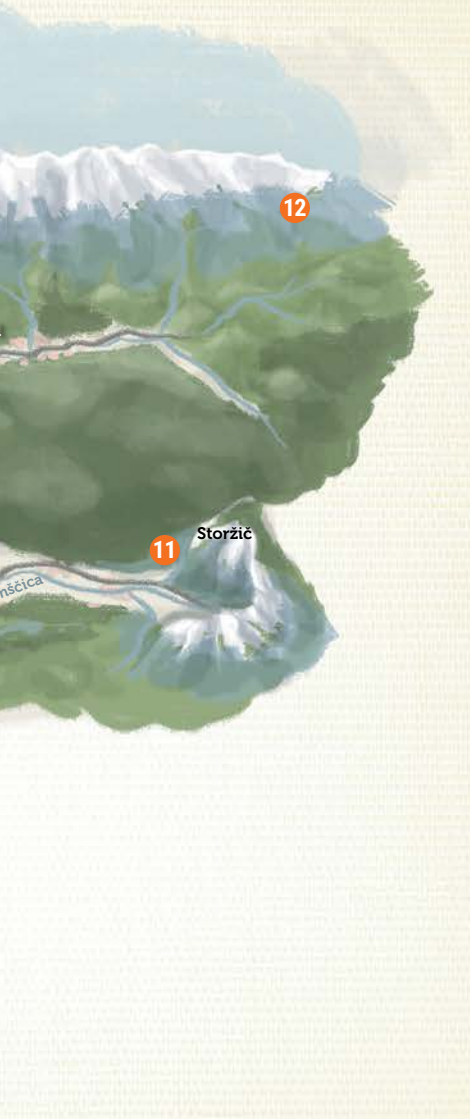
Sebenje

Podbrezje

4

Tržiška Bistrica





Kulinarični ponudniki

Places to eat

- 1 Gostilna pri Bajdu
- 2 Gostišče Karavla 297
- 3 Restavracija Firbc' okn
- 4 Restavracija Tabor
- 5 Moji Štruklji Deteljica
- 6 Slašičičarstvo Ma-ja
- 7 Ekološka kmetija Šlibar
- 8 Izletniška kmetija Pr' Hariž
- 9 Taborniški dom Šija
- 10 Dom na Zelenici
- 11 Dom pod Storžičem
- 12 Planšarija Dolga Njiva
- 13 Koča na Ljubelju
- 14 Koča na Dobrči
- 15 Zavetišče Gozd

