



LTO Sotočje

LTO Sotočje – TIC KOBARID

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THE KOBARID GASTRONOMIC CIRCLE

De honesta
voluptate et
valetudine

On true
pleasure and
good health



I FEEL
SLOVENIA

PUBLISHED BY: LTO Sotočje, 2009; TEXT BY: Ana Roš;
PHOTOGRAPHS: Janez Pukšič; TRANSLATION: Amidas d.o.o.;
MAPS: Mateja Sirk Fili; DESIGN: Ivana Kadivec;
PRINTED BY: Gorenjski tisk



The "Kobariški štrukelj"

is a pastry with a signature. Every housewife from Kobarid prepares hers in a slightly different way and "signs" it with her fingerprint in the middle of the "štrukelj".

Once upon a time it served as a fortifying snack during the summer mowing, but today it is the star attraction on the dessert menus of restaurants in the Kobarid area.

INGREDIENTS:

steamed dough, walnuts, cinnamon, bitter chocolate, butter, breadcrumbs and raisins.

"De honesta voluptate et valetudine" – "On true pleasure and good health", or even better "true pleasure is good health". In 1467, the philosopher Bartolomeo Platina gave this title to his treatise on healthy food. He quoted Maestro Martino de Rossi, who was chef to the fifteenth century Patriarch of Aquileia and the Soča region, and hence had links to Slovenia, Ludovico Trevisano. In contrast to the very medieval approach to food of their time, the chef and the philosopher preferred to base their cuisine on a moderate, cultural and healthy way of eating. History today counts them as pioneers of the institutions of starter, main course and final course.

So the people of the Soča Valley have known about and enjoyed good food for a very long time. The traditions have passed from generation to generation, in written form and orally. Today every housewife knows how to prepare the famous local dessert "kobariški štruklji" (a delicious dessert made from dough stuffed with walnuts, raisins and such like), to which the culinary grandees of the town even dedicate a festival. Yet, beware, history and tradition do not reign absolutely, for every štrukelj is different.

And diversity is indeed a special feature of the restaurants of Kobarid, eateries that feature great variety yet with enough in common to have created the intriguing, enticing KOBARID GASTRONOMIC CIRCLE.

The circle has no beginning and no end. There is no champion, no winner; the circle remains ...



You might start at Jazbec, a real Slovenian *gostilna* or inn, where you will always enjoy the delicious aromas of home-made polenta, real alpine cheese, the cottage-cheese-like *skuta*, and Tolmin *želodec* sausage, the foods our forebears enjoyed that today are often neglected or even seen as something to be ashamed of.

Gostišče - Pizzerija Jazbec

Idrsko 56, SI – 5222 Kobarid

tel.: +386 (0) 5 38 99 100, +386 (0) 41 570 126

fax: +386 (0)5 38 91 402

e-mail: bostjan.jazbec@siol.net

www.jazbec.eu

OPEN:

- » every day from 12:00am till 10:00pm
- » closed: in winter time on Mondays, Tuesdays and Wednesdays



Boštjan Jazbec



Gostilna

Breza

GOSTILNA BREZA



Monika and Nina Petrica



You might then move on to Gostilna Breza, a petite, attractive gostilna where, despite the high Posočje mountains that surround Kobarid, you will enjoy tastes and flavours from the Dolenjska hills and Bela Krajina, two of Slovenia's more south-easterly lying regions. And the goodness of food at Gostilna Breza is matched by its almost heavenly interior.



Gostilna Breza

Mučeniška 17, SI – 5222 Kobarid

tel.: +386 (0) 5 38 90 041, +386 (0) 31 617 501

e-mail: gostilna.breza@volja.net

OPEN:

» every day from 11:00am till 03:00pm &
from 06:00pm till 10:00pm

» closed: Wednesday and Thursday





Within the extremely original interior of Restavracija Kotlar, you'll be seated at a table so richly laden that it almost mocks the best restaurants on the coast, so fresh and imaginatively prepared is the fish they offer.



Restavracija Kotlar

Trg svobode 11, SI – 5222 Kobarid

tel.: +386 (0) 5 38 91 110, +386 (0) 41 612 763

e-mail: kotlar.restavracija@siol.net

www.kotlar.si

OPEN:

- » every day from 12:00am till 03:00pm & from 06:00pm till 10:00pm
- » closed: Tuesdays and Wednesdays

Debora von Kastelmur





Nearby, in their family hotel complex, is the home of the doyens of Kobarid cuisine, the Hvala family. Some decades ago their restaurant, **Topli Val**, became famous for its exceptionally fresh sea food; it retains that reputation to this day as a meeting place of the mountains and the sea, the Alps and the Adriatic, with its wonderful meat dishes and deliciously prepared fish. And finally you might come full circle. Or is that just beginning again?

Hotel Hvala - restavracija Topli val

Trg svobode 1, SI – 5222 Kobarid

tel.: +386 (0) 5 38 99 300

fax: +386 (0) 5 38 85 322

e-mail: topli.val@siol.net

www.hotelhvala.si

OPEN:

» every day from 12:00am till 10:00pm

» closed: February and November



Tanja and Aleš Hvala, Vesna and Gorazd Marks



HIŠA FRANKO



Ana Roš and Valter Kramar



Hiša Franko, like a philosopher or artist withdrawn into the silence of the Kobariški Stol foothills, takes from the past while offering the future. At Hiša Franko they are nurtured by the environment in which they live and work, creating a new culture and a new milestone in history. And so we return to 1467. The circle turns, and never comes to a close.



Hiša Franko

Staro selo 1, SI – 5222 Kobarid

tel.: +386 (0) 5 38 94 120

fax: +386 (0) 5 38 94 129

e-mail: info@hisafranko.com

www.hisafranko.com

OPEN:

- » every day from 11:00am till 11:00pm
- » closed: in winter time on Mondays and Tuesdays, in summer time on Mondays





Of course, Kobarid's wonderful **cuisine** is not the only reason for paying a visit to the town. Anyone with an interest in history would appreciate a visit to the **Kobarid First World War Museum**, which was awarded the European Museum of the Year Award in 1993. The Kobarid history trail offers an attractive and informative trip for young people, families and older visitors alike. The **emerald-green Soča River** and the exceptional countryside around the town offer a challenge to anglers, kayakers and rafters, walkers, hikers and climbers, paragliders and cyclists. And what better way to end the day than at a good restaurant in the company of friends?