

I FEEL
SLOVENIA

BOHINJ
TRIGLAV NATIONAL PARK



**BOHINJSKO
FROM BOHINJ**
KAKOVOST | QUALITY

BOHINJSKO FROM BOHINJ

Garancija pristnosti, pod katero smo iskreno podpisani domačini.
Our guarantee of originality. The authentic signature of local people.



Certifikat Bohinjsko/From Bohinj zagotavlja
izvirnost z geografskim poreklom.

**Vsi izdelki in storitve so certificirani
po strogih standardih in kriterijih s spoštovanjem
tradicionalnih vrednot, lokalnih surovin,
pridelkov in sestavin.**

Center za kakovost Turizma Bohinj bdi nad
razvojem in podobo certificiranih izdelkov ter
zagotavlja nenehno strokovno pomoč in podporo
lokalnim podjetniškim pobudam.

The certificate guarantees the
geographical origin of products.

**All products and services are certified according
to strict standards and criteria by respecting
traditional values, local materials, produce
and ingredients.**

The Bohinj Quality Centre monitors the
development and image of certified products,
and provides constant professional help and
support to local entrepreneurial initiatives.

ZAUPAJTE PRISTNIM BOHINJCEM

Bohinjci smo bili vedno malce posebni in drugačni. Blagovna znamka Bohinjsko/From Bohinj označuje izdelke in storitve, ki jih znamo samo Bohinjci ponuditi svetu.

To smo pravi Bohinjci. Naša svojeglavost se kaže v naših izjemnostih in ravno zato smo pod okriljem blagovne znamke Bohinjsko/From Bohinj samo pristni domačini, ki imamo svoje duše v preteklosti in hkrati v prihodnosti – v sedanjosti pa nas združuje ponos do izjemnega domačega okolja.

To je neponovljiva bohinjska osebnost v najbolj pristni in najboljši podobi. Posebni in neposredni. Bohinjci takšni smo!

TRUST THE GENUINE PEOPLE OF BOHINJ

The people of Bohinj have always been slightly special and different. The Bohinjsko/From Bohinj brand labels products and services that can be offered to the world only by the people of Bohinj.

They reflect our character. Our stubbornness is shown in our exceptional features, therefore, under the Bohinjsko/From Bohinj brand, the meticulous locals have merged and made products to show the pride for this extraordinary environment. Products from Bohinj are those that we cherish the most. They combine the unique personality of Bohinj people in the most genuine and the best image. Special and direct. This is how Bohinj people are!

NAJLEPŠA DARILA IN DOBROTE NASTANEJO IZ SRCA

THE BEST GIFTS AND DELICACIES COME FROM THE HEART



V spletni trgovini blagovne znamke Bohinjsko/From Bohinj najdete številne domače rokodelske in kulinarične izdelke, ki nastajajo izpod pridnih bohinjskih rok. Vanje je vtkano tradicionalno znanje, domače sestavine ali material, predvsem pa dobra mera iznajdljivosti.

Vsi izdelki so pripravljani ali izdelani v omejenih količinah, predstavljajo pa tisto najboljše, kar Bohinjci znamo in s ponosom predstavljamo svetu.

Podpirajmo lokalno in pristno Bohinjsko.

The online Bohinjsko/From Bohinj brand shop offers you a wide variety of local artisan and culinary products made by diligent local people. They combine traditional knowledge, local ingredients or material, and especially a great deal of ingenuity.

All products are made in limited quantities and they represent the best that the people and the land of Bohinj have to offer.

Support the local and genuine Bohinjsko/From Bohinj brand.



SPLETNA TRGOVINA:
www.bohinj.si/trgovina



ONLINE SHOP:
www.bohinj.si/en/shop/

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VSE OKUSE BOHINJA LAHKO ZAJAMETE Z ŽLICO ALI NABODETE Z VILICO.

Bohinjska kulinarika in domače sestavine, ki jo bogatijo, so neizogiben del pristnega doživetja Bohinja. Obiščite gostilne s certifikatom Bohinjsko/From Bohinj in se spoznajte s pozabljenimi okusi preteklosti v sodobnih preoblekah, z izpričano tradicionalnimi jedmi, ki vam bodo pogrele srce, ali s takšnimi, ki vas bodo z drznostjo bohinjskih okusov popolnoma očarale.

Ne zamudite enega najlepših obrazov Bohinja – kulinarične pestrosti v domačih gostilnah – in poiščite ponudbo jedi nagrajenih s certifikatom Bohinjsko/From Bohinj.

TASTE THE CUISINE IN BOHINJ WITH A SPOON OR WITH A FORK.

The cuisine in Bohinj and its local ingredients are a must for a genuine experience of Bohinj. Visit the inns that have the Bohinjsko/From Bohinj certificate and taste the traditional food served in a contemporary way that will warm your heart. The bold and extraordinary tastes will completely enrapture you.

Don't miss one of the most beautiful sides of Bohinj – the culinary diversity in local inns and find the dishes and food with the Bohinjsko/From Bohinj certificate.



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PENZION IN GOSTILNA RESJE

GUESTHOUSE AND INN RESJE

Nemški Rovt

Hiša vrhunske kulinarike, kjer vas kuharski mojster Jože Godec preseneti z bogatimi okusi jedi iz tradicionalnih lokalnih sestavin in divjeraslih rastlin. Dnevno sveža ponudba ali 7 hodni bohinjski meni z izbranimi slovenskimi vini, je prvovrstna izbira za prave gurmane.

The house of top cuisine, where chef Jože Godec surprises you with rich flavours of dishes made from local ingredients and wild plants. The meal of the day and the 7-course Bohinj menu with selected Slovenian wines are the best choices for gourmets.

PENZION IN GOSTILNA RESJE, Jože Godec s.p.

Nemški Rovt 21a, Bohinjska Bistrica, m: +386 40 640 641

e: resje21a@gmail.com, www.penzion-resje.si



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OKREPČEVALNICA ŠTACJON

ŠTACJON SNACK BAR

Bohinjska Bistrica

Okrepčevalnica Štacion že vrsto let povezuje ljudi in okuse s preteklostjo in sedanjostjo. Enako je tudi pri pripravi hrane. Njihova specialiteta je ravno prav začinjen Bohinjski „mašin“ burger, ki diši daleč naokoli.

For many years, Štacion snack bar has been connecting people and flavours with the past and the present. The same goes for the food. Their speciality is the Bohinj “machine” burger.



OKREPČEVALNICA ŠTACJON

Triglavska cesta 3a, Bohinjska Bistrica

m: +386 41 406 562, e: stacion@gmail.com



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RESTAVRACIJA – PICERIJA TRIPIČ RESTAURANT – PIZZERIA TRIPIČ Bohinjska Bistrica

Restavracija-picerija Tripič je odlična izbira za vse lačne gurmane. Družina Tripič svoje goste že 30 let razvaja z bogato ponudbo domačih jedi, testenin, solat, degustacijskih menijev. Slovijo po bohinjskih ajdovih krapih s kislo smetano, juhi Bohinjki, bohinjski klobasi z zaseko, pa tudi s hišnim kruhom in domačimi čaji.

The members of the Tripič family have spoiled their guests with a rich offer of home made dishes, pasta, salads, tasting menus for 30 years. They are famous for “ajdovi krapci” made from buckwheat dough with sour cream, Bohinjka soup, Bohinj sausage with zaseka and also home made bread and teas.

RESTAVRACIJA – PICERIJA TRIPIČ, hotel Tripič d.o.o.

Triglavska cesta 13, Bohinjska Bistrica, t: +386 4 828 01 20
m: +386 31 624 590, e: info@hotel-tripic.si, www.hotel-tripic.si



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SUNROSE 7 – BOUTIQUE HOTEL BOHINJ SLOVENIA Bohinjska Bistrica



“Kavarna pod Kostanji” in hotelska restavracija se nahajata ob reki Belci na zasebnem vrtu v Bohinjski Bistrici ob Ceconijevem parku. Ta znamenita lokacija je že vse od leta 1890 razvajala goste, ki so jih privabljal sence kostanjevih krošenj, dober glas iz devete vasi o odlični hrani, prijazno osebje in melodije rečnega toka.

“Kavarna pod Kostanji” restaurant is located on the riverfront in Bohinjska Bistrica. Its legendary location under the chestnut trees, dining or enjoying drinks by the river has always been popular and regarded as an amazing culinary experience in Bohinj since 1890 when it opened.

SUNROSE 7 – BOUTIQUE HOTEL BOHINJ SLOVENIA

Triglavska cesta 7, Bohinjska Bistrica, m: +386 41 77 77 78
e: welcome@sunrose7.com, www.sunrose7.com



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GOSTILNICA ŠTRUD'L MINI INN ŠTRUD'L Bohinjska Bistrica



Planinska koča v dolini, gostilnica Štrud'l, nudi preproste tradicionalne jedi. Privoščite si prave bohinjske žgance iz avtohtone sorte bohinjske koruze (turščce) s kislim mlekom, krompir v oblicah s skuto ter domače sire in mesnine. Za posladek pa ne pozabite na slasten štrud'l.

An alpine hut in the valley. The Štrud'l Inn offers simple traditional dishes. You can enjoy "žganci" made from local Bohinj corn with sour milk, potatoes with cottage cheese and homemade cheeses and meats. Don't forget the delicious strudel for dessert!

GOSTILNICA ŠTRUDL, Cvetek d.o.o.

Triglavska cesta 23, Bohinjska Bistrica, m: +386 41 541 877
e: drago.cvetek@gmail.com, www.strudl.si



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GOSTIŠČE DANICA DANICA GUESTHOUSE Bohinjska Bistrica



Gostišče Danica nudi vrhunsko gastronomsko in nastanitveno ponudbo, ki je tesno povezana z lokalnim okoljem in tradicijo. Gostišče odlikuje sodobno opremljena notranjost, ki hkrati daje prijeten občutek domačnosti in pripoveduje zgodbo o Bohinju na vsakem koraku. Prevladujejo naravni materiali ter oprema in izdelki iz Bohinja in Slovenije.

Danica Guesthouse offers premium gastronomy and accommodation. The guesthouse is characterised by its contemporary interior that gives a feeling of homeliness and tells the story of Bohinj at every step. The interior is mostly composed of natural materials as well as local and Slovenian equipment and products.

GOSTILNA DANICA, Danica Bohinj d.o.o.

Triglavska cesta 60, Bohinjska Bistrica
t: +386 4 575 16 19, gostilna.danica@tdbohinj.si
www.tdbohinj.si/gostilna-danica



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RESTAVRACIJA 2864, BOHINJ ECO HOTEL

Bohinjska Bistrica

Restavracija 2864, ki je umeščena v prvi eko hotel v Sloveniji, Bohinj ECO Hotel, je tesno povezana z lokalno pridelovalno mrežo partnerjev blagovne znamke Bohinjsko. Na jedilnem listu se znajdejo tako lokalna postrv zlatovčica, kot avtohtona rdeča sorta koruze, imenovana trdinka, kot specialiteto pa ponudijo skutno juho.

Restaurant 2864 in the first eco hotel in Slovenia, the Bohinj ECO Hotel, is closely connected to the local network of producers who are partners of the Bohinjsko/From Bohinj brand. The restaurant offers local trout, autochthonous red corn "trdinka", and cottage cheese soup, which is the restaurant's speciality.



BOHINJ ECO HOTEL, SHD, d.o.o.

Triglavska cesta 17, Bohinjska Bistrica

t: +386 82 004 000, e: info@bohinj-eco-hotel.si

www.bohinj-eco-hotel.si



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HOTEL BOHINJ

Ribčev Laz

Restavracija Hotela Bohinj je z notranjostjo, ambientom in vrtom vpletena v bohinjske zgodbe izdelkov in tradicijo. Pri bifejskem zajtrku raziščite kotiček bohinjskih dobrot, čez dan uživajte v prigrizku ali pa si privoščite sladico in zvečer večerjo. Ne skrbite – v takšnem ambientu restavracije ne bo manjkalo najboljšega iz Bohinja.

The Hotel Bohinj's restaurant, with its interior, ambience and garden, is entwined in Bohinj's product stories and traditions. Explore Bohinj delicacies at the breakfast buffet, enjoy a snack during the day or have dessert and dinner in the evening. The best of Bohinj will be served in their restaurant.



RESTAVRACIJA HOTELA BOHINJ, Alpinia d.o.o.

Ribčev Laz 45, 4265 Bohinjsko jezero, t: +386 59 764 401

e: hotelbohinj@alpinia-group.si, www.hotelbohinj.si

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RESTAVRACIJA LOVEC LOVEC RESTAURANT, HOTEL KRISTAL Ribčev Laz



V Hotelu Kristal so ponosni na svojo lovsko restavracijo, kjer vam postrežejo z dušeno srno in skutnimi štruklji, privoščite pa si lahko tudi bohinjsko postrv. Hišna čokoladnica skriva omamno dobre čokolade in presne torte. Mohantovo presenečenje, pehtrančki in čokolada z zaseko so le smetana na torti nenavadnih kombinacij in harmoničnih okusov.

Kristal Hotel is proud of its hunters' restaurant where you can enjoy smoked venison and cottage cheese dumplings as well as Bohinj trout. The "chocolate house" offers delicious chocolates and organic cakes. Mohant cheese surprise, tarragon mignons and chocolate with "zaseka" are just a cherry on the cake of unusual combinations and harmonious tastes.

Hotel Kristal, Kristal – Bohinj, d.o.o.

Ribčev Laz 4a, Bohinjsko jezero, t: +386 4 577 82 00
m: +386 40 328 282, e: info@hotel-kristal-slovenia.com
www.hotel-kristal-slovenia.com

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RESTAVRACIJA UKANC RESTAURANT UKANC Ukanc



Skrita v koncu sveta (Ukanc – u konc – po bohinjsko v koncu) pod veličastnimi stenami Pršivca in Komarče in na vstopu v Zlatorogovo pravljično pot (otroški izkustveni park) je picerija Ukanc pravo družinsko odkritje. Tu vam pozimi in poleti v krušni peči spečejo najboljšo bohinjsko pico.

Nested at the end of the valley below the glorious walls of Pršivec and Komarča mountains and at the entry to the Zlatorog Fairy trail (children's theme park), Picerija Ukanc is the ideal spot for families. The best pizzas in Bohinj are made here all year round.

PROHOTEL, d. o. o., Ukanc 20, Bohinjsko jezero
t: +386 5 995 57 87, e: info@prohotel.si, www.prohotel.si



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OKREPČEVALNICA FOKSNER SNACK BAR FOKSNER

Ribčev Laz

Gauner, lopov po nemško, po bohinjsko pa izraz za z vsemi žavbami namazanega pobalina, je ime za prav tak bohinjski burger.

Zanj smo iz Bohinja "nakradli" samo najboljše in najkvalitetnejše lokalne sestavine. Pridite in preverite ali je zadosti "žleht" ali ne.

"Gauner", which means a scoundrel in German, is the name of an original burger that fits the name perfectly.

They use only the best quality local ingredients to make this burger, so go and taste if it's bold enough for you.

GREGA GARDENER s.p., Ribčev Laz 42, Bohinjsko jezero
t: +386 40 771 931, e: grega.gardener@destina.si



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RESTAVRACIJA ZLATOVČICA, ZLATOVČICA RESTAURANT, HOTEL JEZERO

Ribčev Laz

Restavracija Zlatovčica je znana po pestri ponudbi ribjih in ostalih jedi, širokem izboru slovenskih vrhunskih vin in sladic iz domače slaščičarne. V ambientu s pogledom na Bohinjsko jezero priporočamo izbiro a la carte jedi ali s certifikatom Bohinjsko/From Bohinj nagrajen 6 hodni bohinjski meni in 3 hodni meni z divjeraslimi rastlinami.

Zlatovčica Restaurant offers a wide repertoire of fish and other dishes, premium Slovenian wines and desserts. The pleasant ambience overlooking Lake Bohinj is the perfect venue for enjoying in various culinary specialties, a 6-course meal awarded with the From Bohinj certificate or in a 3-course menu featuring wild flowers.

RESTAVRACIJA ZLATOVČICA, HOTEL JEZERO,
Alpinum hoteli d.o.o., Ribčev Laz 51, Bohinjsko jezero
t: +386 4 572 91 00, e: info@hotel-jezero.si, www.hotel-jezero.si



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PLANINSKI DOM SAVICA SAVICA ALPINE LODGE Ukanc



Obnovljena Planinska koča Savica, na videz kot hiška iz pravlјice, nudi zavetje pred ali po sprehodu do slapu Savica. Priporočamo hišne skutne štruklje ali narezek bohinjskih dobrot. Bolj lačnim pa so na voljo jedi na žlico in ponudba z dnevnega menija.

The renovated Savica Alpine Lodge, which looks like a house from a fairytale is the perfect place to stop before or after your hike to the Savica Waterfall. We recommend house cottage cheese dumplings or a plate of meats made in Bohinj. Visitors can also enjoy in great stews or specialties from the daily menu.

PLANINSKI DOM SAVICA, Vogel d.o.o., Ukanc 102
Bohinjsko jezero, m: +386 30 717 837, e: info.savica@vogel.si
www.vogel.si



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PLANINSKA KOČA MERJASEC MERJASEC ALPINE HUT Vogel



Na Voglu, na nadmorski višini 1.535 m, kamor iz doline pridete z gondolo v nekaj minutah, vam bodo v pravi planinski koči Merjasec postregli tradicionalne bohinjske jedi. Priporočamo, da se okrepčate z okusnim telečjim ajmohtom, Matejevim kruhom ali krompirjem s skuto.

At 1.535 on Vogel, which you can reach from the valley by cable car just in a few minutes, the alpine hut offers traditional dishes from Bohinj. We recommend: fresh baked bread, shepherd's lunch (potatoes with cottage cheese) and veal stew.

VOGEL, d.o.o. Ukanc 6, Bohinjsko jezero
t: +386 4 572 97 12, e: info@vogel.si, www.vogel.si



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OKREPČEVALNICA ORLOVE GLAVE SNACK BAR ORLOVE GLAVE

Vogel



Če se v poletnih mesecih peš ali pozimi s smučmi po smučišču Vogel odpravite proti grebenu bohinjsko-tolminskih gora, vas ob čudovitem razgledu pozdravi okrepčevalnica Orlove glave, kjer pečejo odličen jabolčni zavitek in skuhamo bogato zabeljen ričet. Po obisku Orlovih glav bo nadaljevanje smuke ali pohoda veliko lažje.

Before starting a hike in summer or skiing and ski touring towards the ridge of the Bohinj and Tolmin mountains, the Orlove glave Snack Bar on Vogel welcomes you with a wonderful view and excellent apple strudel or tasty barley porridge with beans. After a short visit at the bar, you will start your hike or continue skiing with a lot of new energy.

VOGEL, d.o.o. Ukanc 6, Bohinjsko jezero
t: +386 4 572 97 12, e: info@vogel.si, www.vogel.si



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RESTAVRACIJA HOTELA MAJER'CA RESTAURANT HOTEL MAJER'CA

Stara Fužina

Doživite pristno domačo kuhinjo v restavraciji Majer'ca, kjer strežemo le okusne jedi, pripravljene po lokalnih receptih s sodobnim pridihom. Oglasite se na zajtrku, kosilu ali večerji. Restavracija je odprta tudi za nehotelske goste.

Experience authentic home cooking at the Majer'ca restaurant, where only delicious dishes are served, prepared using local recipes with a modern twist. Visit them for breakfast, lunch or dinner. The restaurant is also open to non-hotel guests.

RESTAVRACIJA HOTELA MAJER'CA

Stara Fužina 19, Bohinjsko jezero, m: +386 40 249 352
e: info@majerca.si, www.majerca.si

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RESTAVRACIJA TRIGLAV BOHINJ

TRIGLAV BOHINJ RESTAURANT

Stara Fužina



Restavracija Triglav Bohinj, s pogledom na Bohinjsko jezero, Triglav in okoliške hribe je srce prenovljenega apart hotela Triglav Bohinj. Ekipa restavracije sledi usmeritvam lokalne znamke Bohinjsko/From Bohinj.

The Triglav Bohinj Restaurant, overlooking Lake Bohinj, Triglav and the surrounding hills, is the heart of the renovated Triglav Bohinj Apart Hotel. The restaurant team follows the guidelines of the local brand Bohinjsko/From Bohinj.

RESTAVRACIJA TRIGLAV BOHINJ

Stara Fužina 23, Bohinjsko jezero, m: +386 31 300 097

e: info@residencetriglav.com

www.restaurant-triglav-bohinj.com

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GOSTILNA PRI HRVATU

INN PRI HRVATU

Srednja vas



V avtentični vaški gostilni Pri Hrvatu slovijo po pripravi hišnih sirovih štrukljev in postrvi. Pijana bohinjska postrv in bohinjska postrv v moki trdinki sta hišni specialiteti, ki slovita daleč naokrog.

The authentic Pri Hrvatu Inn is famous for its cheese "štruklji" and trout. The "drunken" Bohinj trout and trout in corn flour are house specialities that are very popular in this area.

GOSTILNA PRI HRVATU, Branko Slamar s.p.

Srednja vas v Bohinju 76, Srednja vas v Bohinju

t: +386 31 234 300, e: bslamar@gmail.com

Za dobro počutje naših gostov, gostišče prenavljamo in bo zaradi prenove zaprto do decembra 2022. / For the well-being of our guests, we are renovating the guest house and it will be closed for renovation until December 2022.

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PLANINSKA KOČA NA USKOVNICI

USKOVNICA MOUNTAIN HUT

Planina Uskovnica



Planina Uskovnica je dostopna po cesti s Pokljuke ali iz bohinjske smeri, še v večje veselje pa je, če kočo obiščete peš. Rebra z ješpenjem in fižolom, ajdova rezina ali pa nepozabni sirovi štruklji. Ga. Agata kuha s srcem.

The Uskovnica pasture can be reached along the road from the Pokljuka plateau or from Bohinj. The hut offers ribs with barley and beans, buckwheat slice and the original cheese dumplings. Mrs Agata just loves to prepare and cook them.

PLANINSKO DRUŠTVO SREDNJA VAS V BOHINJU

Srednja vas v Bohinju 79, Srednja vas v Bohinju
t: +386 31 341 814, e: pd-srvas@siol.net

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ALPINE HOMESTEAD BLED

Gorjuše



Alpine Homestead Bled najdete na Gorjušah, prekrasni vasici na obrobju Pokljuke. Gostom poleg nastanitev postrežejo lokalno hrano pridelano na tradicionalen način.

You will find the Tourist Farm Ročnjek in Gorjuše, a beautiful village on the outskirts of Pokljuka. In addition to accommodation, they offer local food, produced in the traditional way.

ALPINE HOMESTEAD BLED, Borut Kelih

Gorjuše 6b, Bohinjska Bistrica
t: +386 51 616 450, e: info@alpinehomesteadble.com
www.alpinehomesteadbled.com



»Za tiste najbolj željne ponujamo delavnice Kuhajmo po bohinjsko, za tiste, ki pa bi se le radi dobro najedli, pa poskrbimo s pogostitvami na želeni lokaciji. S svojo dobro voljo in lokalnimi prigodami zagotovo nikogar ne bomo pustile ravnodušnega.«

"For those of you who want to experience the Bohinj Cooking Art we offer guided experiences, while for those of you who only wish to taste and enjoy a great meal, we offer catering services at any desired venue. We aim to enthuse every guest by preparing excellent food and telling local stories."

DRUŠTVO KMEČKIH ŽENA IN DEKLET V BOHINJU BOHINJ RURAL WOMEN'S ASSOCIATION



BOHINJSKE POGOSTITVE

Za nepozabno pojedino, srečanja ali obletnice, najsi bodo poslovni ali zasebni dogodki – za njihovo pristnost z veseljem poskrbimo v našem društvu. Postrežemo jedi, nagrajene s certifikatom Bohinjsko/From Bohinj, ki zagotavlja lokalni izvor sestavin.

VODENO DOŽIVETJE KUHAJMO PO BOHINJSKO

Profesionalne kuharice in preproste gospodinje iz Bohinja nudijo kuharske tečaje, kjer boste pripravljali jedi iz lokalnih bohinjjskih sestavin na tradicionalen način in po receptih, ki so jih domačinke vešče prilagodile sodobnim okusom.

V društvu smo polne zgodb, ki jih rade začnimo s posebnim bohinjjskim humorjem.

CATERING

Our Association also offers catering services for meetings or anniversaries, business events or private occasions. Our range of authentic catering options will please all tastes. We serve dishes with the Bohinjsko/ From Bohinj certificate that guarantees local origin of ingredients.

GUIDED EXPERIENCE THE BOHINJSKO/FROM BOHINJ COOKING ART

Professional chefs and housewives from Bohinj offer cooking courses, where you will prepare dishes from local Bohinj ingredients – in a traditional way and by using recipes adapted to modern tastes.

We have heaps of local stories, spiced with humour and laughter.



PREVERJENO STOLETNO ZNAJSTVO BOHINJSKIH SIRARJEV, ZAČINJENO S PESTROSTJO ALPSKEGA RASTLINJA

Bohinjski sir, pa naj ima velike ali majhne luknje, ima v Bohinju dolgo tradicijo. Pred več kot 140 leti je bohinjski župnik Janez Mesar v Bohinj povabil Thomaza Hitza iz švicarskega Emmentala. Takrat so pod njegovim vodstvom začeli izdelovati sir na vseh bohinjskih planinah in v obeh planinskih dolinah. Zaradi drugačnega podnebja in visokogorske paše živine je nastal edinstven bohinjski sir, kakršnega bohinjski sirarji in planšarji na planinah po tradicionalnem postopku izdelujejo še danes. Prav tak ponosno tvori jedro blagovne znamke Bohinjsko/From Bohinj.

Poleg Bohinjske sirarne v bohinjskih vaseh in planinah na manjših kmetijah iz kravjega mleka izdelujejo različne sire, skuto, maslo, smetano in druge mlečne izdelke. Med njimi tudi mohant, ki se ponosno postavlja ob bok mogoče najbolj znanemu bohinjskemu siru emmentalerju z velikimi luknjami.

Sir mohant je lokalna specialiteta in se ponaša z evropskim znakom za označbo porekla. Mehki sir belkasto rumene, bež ali svetlo maslene barve je izdelan iz surovega kravjega mleka. Zanj sta značilna močno izražen vonj ter pikanten okus, ki včasih lahko tudi nekoliko greni. V Bohinju so ga izdelovali še pred prihodom današnjih klasičnih sirarskih tehnologij in ga izdelujejo še danes. Med vsemi mlečnimi izdelki bohinjskih sirarjev ostaja pikantna posebnost za drzne kulinarične užitkarje.

Vse sirarje, imetnike certifikata blagovne znamke Bohinjsko/From Bohinj, lahko ob predhodni najavi v njihovih trgovinah na kmetijah obiščete in pri njih kupite njihove izdelke. Vsako soboto se zberejo in svoje izdelke ponudijo na tržnici v Bohinjski Bistrici, poleti pa so mlečni izdelki naših sirarjev na voljo tudi na tržnici v Ribčevem Lazu. Tiste bolj aktivne, ki bi svoje kulinarično uživanje zavili v prijetno doživetje, planšarji vabijo na planine, kjer vas celo poletje pričakujejo s svežimi domačimi dobrotami.

A HUNDRED YEARS TRADITION IN CHEESE MAKING, SPICED UP WITH THE DIVERSITY OF WILD FLOWERS

Bohinj cheese, be it with large or small holes, has a long tradition in Bohinj. It all started nearly 150 years ago, when Janez Mesar, a local priest, invited the cheesemaker Thomaz Hitz from the Emmental valley in Switzerland for a visit to Bohinj. Hitz taught the people of Bohinj how to make cheese and soon enough, cheese production blossomed on all Bohinj pastures and in both valleys as well. Due to a different climate and high mountain grazing, the people in Bohinj managed to produce a unique type of cheese which is still produced in the traditional way. It is also the core of the Bohinjsko/From Bohinj brand.

Besides the local Bohinj Cheese Dairy, there are many dairy farms in Bohinj, where various cheeses, cottage cheese, butter, cream and other dairy products are produced from cow milk. They also produce mohant, which is also another important type of cheese typical of Bohinj.

Mohant cheese is a local specialty that carries the European designation of origin. Soft cheese of beige or buttery colour is made from raw cow milk. It has a characteristic and intensive smell and a spicy flavour which can have a bitter taste. It was made in Bohinj before the classic cheese production technologies were developed and it is still produced today. Among all dairy products, it is the spicy speciality for the daring culinary buffs.

All cheese producers who have received the Bohinjsko/From Bohinj brand, can be visited in their shops on farms, where you can buy their products. Every Saturday, they all gather and sell their products on the local market in Bohinjska Bistrica, in summer they are also available on the market in Ribčev Laz. Those who want to spice up their activities with a culinary treat, are invited to pastures, where local farmers offer home-made delicacies all summer long.

24

KMETIJA KRAMAR / KRAMAR FARM

Kmetija Kramar z Nemškega Rovta slovi po odličnem mohantu in sladki skutu.

The Kramar farm in Nemški Rovt is well known for its excellent mohant cheese and sweet cottage cheese.

Jakob Rozman - nosilec dopolnilne dejavnosti na kmetiji, Nemški Rovt 3a Bohinjska Bistrica, m: +386 41 335 962, e: jozefrozmandkramar@gmail.com

11

SIRARNA PR' PRANGARČK / PR' PRANGARČK CHEESE DAIRY

Sirarna Pr' Prangarčk ob kolesarski poti, je poznana po večkrat nagrajenih sirih s certifikatom Izbrana kakovost Slovenije – kmečki. Iz mleka domačih krav na tradicionalen način izdelujejo zorjene in mlade sire, maslo, jogurt in ostale mlečne izdelke.

The Pr' Prangarčk dairy farm is located along the cycling trail and is known for various types of cheese that have been awarded with Slovenian certificate for premium quality products. The farm owners produce matured and fresh cheese, butter, yoghurt and other dairy products the traditional way and by using the milk of own cows.

Sirarna pr' Prangarčk, Andreja Ravnik - nosilka dopolnilne dejavnosti na kmetiji, Brod 4, Bohinjska Bistrica, m: +386 51 207 604 e: kmetija.ravnik@gmail.com

13

EKOLOŠKA SIRARSKA KMETIJA PR' TONEJOVC / ECO CHEESE FARM

Na ekološki sirarski kmetiji **Pr' Tonejovc, Simona** peče odlične potice, pite, piškote in kruh. Slovijo po jogurtu, maslu ter večkrat nagrajenem mohantu, siru in skutu, ki ju izdelujejo na tradicionalen način - v bakrenem kotlu s kuriščem na drva.

Mrs Simona bakes superb potica, pies, biscuits and bread at **Pr' Tonejovc** eco dairy farm, which is also known for yoghurt, butter, mohant cheese and cottage cheese made in a traditional way - in a copper kettle above wood fireplace.

Ekološka kmetija "Pr Tonejovc", Simona Kejžar - nosilka dopolnilne dejavnosti na kmetiji, Polje 28, Bohinjska Bistrica, m: +386 41 587 571 e: tonejovc@gmail.com

41

KMETIJA PR' FATU / PR' FATU FARM

Najmlajši, a izvrsten bohinjski sirar **Miha Škantar** izdeluje mlečne izdelke iz čistega kozjega mleka. Na voljo je kozji sir, skuta in skutni namazi ter sveže kozje mleko.

The youngest cheese producer in Bohinj **Miha Škantar** makes dairy products from goat milk. Visitors can buy goat cheese, cottage cheese, cottage cheese spreads and fresh goat milk.

Miha Škantar - nosilec dopolnilne dejavnosti na kmetiji, Stara Fužina 204 Bohinjsko jezero, m: +386 41 895 241, e: skantar.miha@gmail.com



19

TURISTIČNA KMETIJA GARTNER – PR' ODOLNEKU GARTNER – PR' ODOLNEKU TOURIST FARM

Na turistični kmetiji Odolnek v manjši sirarni predelujejo doma namožen mleko v sir, mohant in albuminsko (sirarsko) skuto. Prek poletja se po stari planšarski tradiciji s kravami selijo na pašo v planino Laz.

A small dairy farm Odolnek processes local milk into cheese, mohant and albumen cottage cheese. During the summer, their cows are grazed on Laz pasture.

Matevž Gartner - nosilec dopolnilne dejavnosti na kmetiji Studor v Bohinju 3a, Srednja vas v Bohinju, m: +386 31 346 763
matevz.gartner@gmail.com, anica.gartner@gmail.com



16

BOHINJSKA SIRARNA / BOHINJ CHEESE DAIRY

S predelovanjem bohinskega mleka **Bohinjska sirarna** nadaljuje večstoletno tradicijo izdelovanja bohinskega sira in drugih odličnih, naravnih, mlečnih izdelkov.

Bohinj Cheese Dairy continues several hundred years' tradition of making Bohinj cheese and other excellent, natural dairy products.

Bohinjska sirarna d.o.o., Srednja vas 114, Srednja vas v Bohinju
m: +386 41 889 610, e: bohinjska.sirarna.doo@siol.net



39

PLANINA ZAJAVORNIK / ZAJAVORNIK PASTURE

Krave kmetov z vasi Gorjuše in Nomenj se prek poletja pasejo na **planini Zajavornik** na Pokljuki. Na planini izdelujejo sir, skuto in kisel mleko.

The cows of farmers from Gorjuše and Nomenj are grazed during the summer on the **Zajavornik pasture** on the Pokljuka plateau. They make cheese, cottage cheese and sour milk.

Agrarna skupnost Planina Zajavornik, m: +386 41 528 715



94

EKOLOŠKA KMETIJA LONCNAR / ECO LONCNAR FARM

Ekološka kmetija Loncnaar že 20 let obdeluje zemljo na sonaraven način. Na kmetiji se krave do jeseni prosto pasejo na okoliških pašnikih in planini Zajavornik, kar daje mleku poln okus. V manjši sirarni predelujejo mleko v sveže mlečne izdelke

Eco Loncnaar farm has been working the land in a sustainable way for 20 years. The cows graze freely on the surrounding pastures and the Zajavornik mountain until autumn, giving the milk a full flavour. The milk is processed into fresh dairy products in a small cheese factory.

Jožica Kristan – nosilka dopolnilne dejavnosti na kmetiji Nomenj 46, Bohinjska Bistrica, m: +386 40 352 424, e: jozi.kristan@gmail.com



Tradicionalnim kulinarčnim izdelkom se pridružuje še cela vrsta lokalno pridelanih surovin. Od konoplje, pire, ajde do aronije. Seveda pa ne smemo pozabiti na ponudbo svežih jezerskih postrvi in zlatovčice.

A number of locally produced ingredients are added to traditional culinary products. From hemp, spelt, buckwheat and aronia. And we must also emphasise the offer of fresh lake trout and Arctic char.



36

RIBOGOJNICA ZUPAN / ZUPAN FISH FARM

V manjši družinski ribogojnici gojijo avtohtono jezersko postrv in zlatovčico. Sloviijo po vrhunski dimljeni postrvi in kaviarju postrvi.

The small family fish grows the indigenous lake trout and Arctic char. They also produce premium smoked trout and trout caviar.

Ribogojnica Zupan, Zupan&Zupan d.o.o., Nomenj 5, Bohinjska Bistrica
m: +386 41 721 452, e: mitja.lea.zupan@siol.net



89

DESTILARNA KARAKTER / KARAKTER DISTILLERY

Ekipa treh klenih Bohinjcev, prijateljev iz otroštva, z inovativnostjo in sodobnim pristopom ustvarja vrhunske žgane pijače. Za vas so z dobro premišljeno kombinacijo zelišč in začimb pripravili drzen bohinjski gin s karakterjem.

A team of three young men from Bohinj, childhood friends, use their innovation and modern approach to create premium spirits. They have merged an exquisite combination of herbs and spices to make a unique and bold gin with character.

Destilarna Karakter, Urban Bajrič s.p., Ulica Pod gozdom 19, Bohinjska Bistrica
e: urban.bajric@karakter-distillery.com, www.karakter-distillery.com



12

MESNINE BOHINJA

V obratu **Mesnin Bohinja** že več kot pol stoletja po tradicionalnih recepturah izdelujejo bohinjsko zaseko in suhe klobase, pa tudi druge suhomesnate izdelke. Mesnine in ostale lokalne izdelke lahko kupite v prodajalni Mesnica Bohinjska Bistrica.

The **Mesnine Bohinja** company has been known for the traditional Bohinj zaseka and sausage as well as other dry meats for more than half a century. Meats and other local products can be purchased at the local butcher's shop Mesnica Bohinjska Bistrica.

Loške mesnine, Mesnine Bohinja, Loške mesnine d.o.o.
Vodnikova cesta 33, Bohinjska Bistrica, t: +386 4 572 73 26
e: bohinj@loske-mesnine.si



9

ZELIŠČNI BUTIK ADOMA / ADOMA HERBAL BOUTIQUE

Aleksandra Medja Ogrin na bohinjskih travnikih nabira zelišča za okusne čajne mešanice.

Aleksandra Medja Ogrin picks herbs on Bohinj meadows and makes tasty tea mixtures.

Adoma d.o.o., Majhnova ulica 15, Bohinjska Bistrica
m: +386 41 672 747, e: zelischnibutik@gmail.com



42

JA!, JANI ARH

Ja, na njivah daleč proč od prašnih cest, pod južnimi bohinjskimi gorami, **Jani Arh** prideluje konopljo, ajdo, koruzo in piro.

On the fields, far away from the dusty roads and beneath the south Bohinj mountain range, **Jani Arh** produces hemp, buckwheat, corn and spelt.

Jani Arh, Jani Arh s.p., Savica 5, Bohinjska Bistrica
m: +386 40 801 009, t: +386 4 574 60 30, e: arh.jani@gmail.com



68

KMETIJA CESAR / CESAR FARM

Cesarjeva aronija raste v nasadu z razgledom na Triglav. Ker se sonči pod okrijem visokih gora in ji vreme ne prizanaša ima bohinjska aronija poln okus. In kako okusni so čaj in džemi!

Cesar's aronia grows on a plantation viewing Mt Triglav, where it bathes in the sun rays and thrives in great weather conditions. The full flavour of Bohinj aronia is perfect for making unique teas and jams!

Kmetija Cesar, Stara Fužina 184 Bohinjsko jezero,
m: +386 51 323 805, e: cesar.mukm@siol.net



14

KMETIJA PR' ANDREJU / PR' ANDREJU FARM

Ivanka Logar prideluje „turščco“ avtohtono sorto koruze, ki je prilagojena za rast v goratem svetu. Iz zrnja zmeljejo grobo moko, zato so pravi bohinjski žganci temnejše barve in plemenitejšega okusa.

Ivanka Logar grows “turščca”, an indigenous type of corn which is adapted to the Alpine world. Corn is milled in rough flour, therefore, the original “žganci” are of darker colour and have a more intensive flavour.

Kmetija Pr' Andreju, Ivanka Logar – nosilka dopolnilne dejavnosti, Studor 31, Srednja vas v Bohinju, m: +386 31 427 159, t: +386 4 5723 509
e: info@priandreju-sp.si



15

KMETIJA UŠIN / UŠIN FARM

Karolina Bremec Odar na njivah pod vasjo Studor prideluje prvovrsten česen specifičnega okusa.

Karolina Bremec Odar produces premium garlic on the fields near Studor village.

Kmetija Ušin, Karolina Bremec Odar, Studor 33, Srednja vas v Bohinju
m: +386 41 454 114, t: +386 4 572 19 04, e: karolina.bremec@siol.net



102

JERNEJ REŽEK

Jernej se je kot mladi kmet lotil pridelave koruze trdinke na sonaraven način. Ročno pridelana koruza trdinka ni nekaj posebnega, zgolj zaradi svojih pisanih storžev, temveč v sebi skriva veliko vitaminov in mineralov.

As a young farmer, **Jernej** started growing trdinka corn in a sustainable way. Hand-grown trdinka corn is not only special for its colourful cobs, but also for the many vitamins and minerals it contains.

Vili Režek – nosilec dopolnilne dejavnosti na kmetiji, Kamnje 18 Bohinjska Bistrica, t: +386 41 969 769, e: jernej.rezek@gmail.com



103

ROGATI VRH BOHINJ / ROGATI VRH FARM

Na kmetiji **Rogati vrh** v vasi Podjelje ponujajo izvrstne suhomesnate izdelke, kot so svinjska salama in špehovka, ki se ponašata s certifikatom Bohinjsko/From Bohinj.

The **Rogati vrh** farm in Podjelje offers excellent cured meat products such as pork salami and "špehovka", which are certified as Bohinjsko/From Bohinj.

Rogati vrh Bohinj, Andraž Platiša – nosilka dopolnilne dejavnosti na kmetiji, Podjelje 15, Srednja vas v Bohinju, t: +386 51 742 560
e: andraz.platisa@gmail.com



104

**EKOLOŠKA KMETIJA PR' ŠOŠTARJU
ECOLOGICAL FARM PR' ŠOŠTARJU**

Ekoško seneno mleko, ki ga prideluje **Štefan Tancar** na svoji kmetiji, predstavlja lep primer trajnostnega kmetovanja, ki ob pozni košnji in paši ohranja kulturno krajino v pisanih travnikih.

Organic hay milk produced by **Štefan Tancar** on his farm, is a fine example of sustainable farming that preserves the cultural landscape of the colourful meadows by late mowing and grazing.

Ekoška kmetija Pr' Šoštarju, Štefan Tancar – nosilka dopolnilne dejavnosti na kmetiji, Studor v Bohinju 29, Srednja vas v Bohinju
m: +386 41 593 349, e: stefc.tancar@gmail.com



37

KMETIJA PR' VANDROVC / PR' VANDROVC FARM

Marija Žvan vam poleg rokodelskih izdelkov in vodenih storitev lahko ponudi tudi različne kulinarčne izdelke in pridelke od suhega sadja pa vse do čajev različnih okusov. Če pa si boste vzeli čas, vas bo vmes naučila kakšne stare bohinjske modrosti in razkrila kakšno skrivnost priprave bohinjskih jedi.

In addition to handicrafts and guided services, **Marija Žvan** can also offer a variety of culinary products and produce, from dried fruits to teas in different flavours. If you take the time, she will teach you some old Bohinj wisdom and reveal the secrets of preparing Bohinj dishes.

Kmetija Pr' Vandrovč, Marija Žvan – nosilka dopolnilne dejavnosti na kmetiji, Bitnje 14a, Bohinjska Bistrica, m: +386 40 237 812
e: marija.zvan@gmail.com



6

TURISTIČNO DRUŠTVO BOHINJ / BOHINJ TOURIST ASSOCIATION

V **Turističnem društvu Bohinj** imamo dolgoletne izkušnje na področju turizma v Bohinju in naše poslanstvo je tudi ohranjanje tradicije. Poleg vodenih doživetij in rokodelskih izdelkov smo za vas pripravili edinstveno bohinjsko malico v culi.

The **Bohinj Tourist Association** has many years of experience in tourism in Bohinj and our mission is also to preserve tradition. In addition to guided experiences and handicrafts, we have prepared a unique Bohinj snack in a bundle.

Turistično društvo Bohinj, Ribčev Laz 48, Bohinjsko jezero
t: +386 4 574 60 10, e: info@tdbohinj.si, www.tdbohinj.si



31 ČOKOHRAM, HOTEL KRISTAL

V Bohinjski čokoladnici se čokolada spogleduje z avtentičnimi bohinjskimi sestavinami. Naj vas preseneti temna čokolada z mohantom in konopljinimi semeni ter druge čudovite čokoladne pregrehe.

At Čokohram, chocolate flirts with authentic Bohinj ingredients. Be surprised by dark chocolate with mohant and hemp seeds and other wonderful chocolate indulgences.

Čokohram, Hotel Kristal, Ribčev Laz 4a, Bohinjsko jezero
t: +386 4 577 82 00, m: +386 (0)40 328 282,
e: info@hotel-kristal-slovenia.com, www.hotel-kristal-slovenia.com



108 PRIMA PASJA PEKARNA / PRIMA DOG BAKERY

Veterinarska asistentka **Katja Koren** v domači pasji pekarni peče piškote za male in velike gobčke. Sestavine, ki jih uporablja si kakovostne in preverjene.

Veterinary assistant **Katja Koren** bakes biscuits for small and big dog's snouts in her home bakery. The ingredients she uses are quality and proven.

Prima pasja pekarna, Katja Koren s.p., Bohinjska Češnjica 4
Srednja vas v Bohinju, m: +386 31 759 752, e: carlkatja@gmail.com

BOHINJSKI ČEBELARJI, KI PRIDELUJEJO PRVOVRSTEN MED BOHINJ BEEKEEPERS WHO MAKE PREMIUM HONEY



43 ČEBELARSTVO CESAR / CESAR BEEKEEPING

Anton Cesar se s čebelami in njihovimi pridelki ukvarja že 30 let. To postaja družinska tradicija. Ima več kot 40 panjev. Certifikat Bohinjsko/From Bohinj je pridobil za cvetlični in gozdni-smrekov med.

Anton Cesar has been a beekeeper for more than 30 years. Beekeeping has become a family tradition. For the past few years, he has collected more than 40 hives. The Bohinjsko/From Bohinj certificate has been awarded to his flower and forest honey.

Atehna d.o.o., Anton Cesar, Ajdovska cesta 1, Bohinjska Bistrica
m: +386 41 675 268, e: atehna@siol.net



55 ČEBELARSTVO CERKOVNIK / CERKOVNIK BEEKEEPING

Čebelar **Janez Cerkovnik** prideluje odličen med, cvetni prah ter propolis. Ogledate si lahko učni čebeljnjak, opazujete čebelarja pri delu ali uživate ob brenčanju čebel in vdihovanju aerosola v apikomori.

Beekeeper **Janez Cerkovnik** makes excellent honey, pollen and propolis. You can also visit the study beehive, observe a beekeeper at his work or enjoy in inhaling aerosols in the api-chamber and listening to bees buzzing.

Janez Cerkovnik s.p., Ribčev Laz 25, Bohinjsko jezero
m: +386 31 330 972, e: sobe.cerkovnik@gmail.com



49 ČEBELARSTVO KOTNIK / KOTNIK BEEKEEPING

Drago Karl Kotnik se s čebelarstvom ukvarja že od leta 1980. Trenutno ima 83 čebeljih družin. Poleg certifikata Bohinjsko/From Bohinj se kot edini čebelar v Bohinju lahko pohvali z znakom geografskega porekla „slovenski med“.

Drago Karl Kotnik has been a beekeeper since 1980. He currently owns 83 bee families. Besides owning the Bohinjsko/From Bohinj certificate he is also the only beekeeper in Bohinj who carries the “Slovenian honey” geographic indication.

Drago Karl Kotnik, Bohinjska Češnjica 54, Srednja vas v Bohinju
m: +386 41 842 621, e: drago.karl.kotnik@siol.net



44 KMETIJA POLINAR IN PIVOVARNA LINTVERN POLINAR FARM AND LINTVERN BREWERY

Čebelar **Anton Zupanc** že vrsto let skrbi za čebele in prideluje gozdni med, Irma Zupanc pa navdušuje z vrhunskim žganjem, medico in medenim likerjem, v prostem času pa plete in veže. Na kmetiji ponujajo tudi več vrst butičnega piva.

Anton Zupanc has been a beekeeper for many years and produces forest honey, Irma Zupanc makes excellent schnapps, honey brandy, honey liqueur, and she also knits in her free time. The farm also offers various types of beer.

Kmetija Pr' Polinar, Irma Zupanc – nosilka dopolnilne dejavnosti na kmetiji
Pivovarna Lintvern, Jereka 28, Bohinjska Bistrica, t: +386 68 120 013
e: irma.zupanc@gmail.com, pivo@lintvern.si



95 ČEBELARSTVO ZORMAN / ZORMAN BEEKEEPING

Čebelarka **Pavlina Zorman** se s čebelarstvom ukvarja že nekaj let. Med certificiranimi izdelki, ki jih prideluje sta gozdni med in cvetni prah.

Pavlina Zorman has been beekeeping for several years. Among the certified products she produces are wild honey and pollen.

Pavlina Zorman, Ajdovska cesta 10, Bohinjska Bistrica
m: +386 70 130 351, e: pavlina.zorman@guest.arnes.si

ZAKULISJE ZNAMKE BOHINJSKO/FROM BOHINJ

Krovna turistična organizacija za območje Občine Bohinj, Turizem Bohinj se je leta 2016 reorganizirala v Destinacijski management center, ki skrbi za organizirano pomrežen in trajnostni razvoj turizma v Bohinju, partnerstvo za celovito kakovost ponudbe in sodobne marketinške aktivnosti ter monitoring in evalvacijo destinacije, z močno vključenostjo deležnikov Bohinja.

Pomembno vlogo pri razvoju lokalnega podjetništva in dvigu kakovosti v destinaciji ima kolektivna blagovna znamka Bohinjsko/From Bohinj.

Lastnik kolektivne blagovne znamke Bohinjsko/From Bohinj je Občina Bohinj, upravlja pa jo Center za kakovost Turizma Bohinj. Sistem delovanja znamke je ključni gradnik vzdržnega in odgovornega turizma, ki temelji na razvoju lokalnega okolja, z vso odgovornostjo do narave in ljudi, ki na območju živijo.

Certifikat Bohinjsko/From Bohinj označuje visokokakovostne izdelke z geografskim poreklom.

Za kulinarčne izdelke in pridelke, rokodelske izdelke, izdelke industrijskega oblikovanja, jedi in pijače, postrežene na gostinski način, doživetja in nastanitve, ga lahko pridobijo ponudniki, ki imajo dejavnost registrirano na območju Občine Bohinj.

Ocenjevanje izvaja tričlanska zunanja komisija na podlagi jasnih pravilnikov in meril za ocenjevanje.

Po desetih letih delovanja znamka združuje 79 ponudnikov in več kot 450 izdelkov ter storitev.

Center za kakovost Turizma Bohinj poleg certificiranja bdi tudi nad razvojem in podobo izdelkov in storitev, povezuje ponudnike ter zagotavlja strokovno pomoč in podporo lokalnim podjetniškim pobudam.



Piparstvo oziroma po domače fajfarstvo predstavlja eno najstarejših domačih obrti v Bohinju. Na Gorjušah so pipe začeli izdelovati v 18. stoletju. Najbolj znana gorjuška pipa je ČEDRA. Zanj je značilna kratka in ravna cevka ter nekoliko »stisnjena« oblika z značilnima robovoma v obliki črke V na spodnji strani.

Pipe making is one of the oldest local crafts in Bohinj. Locals started making them in Gorjuše in the 18th century. The most famous Gorjuše pipe is called ČEDRA. It has a typically short and straight stem and a somewhat "squeezed" shape with characteristic V-shaped edges on the lower side.

ROKODELSKI IZDELKI

Bohinjsko/From Bohinj je uspešna zgodba v nenehni rasti. Vse več je izdelkov, ki jih vključuje. Govorijo o tem kdo in kaj smo, od kod prihajamo, kaj znamo in v čem smo posebni. Pripovedujejo o nas in naših prednikih, o naši prihodnosti in življenju.

Tradicionalno rokodelstvo je v Bohinju prisotno že stoletja. Morda so najbolj znane gorjuške pipe – fajfe, vezenine in volneni izdelki. Bogato izročilo obdelovanja lesa pa pod blagovno znamko Bohinjsko/From Bohinj združuje tradicijo in sodobno oblikovanje z navdihom bohinjske preteklosti.

CRAFT PRODUCTS

The Bohinjsko/From Bohinj is a story of success and it is constantly growing. Every year, more products are added under this brand. They speak about who we are, where we come from, what are our skills and specialities. They speak about us and our ancestors, our future and life.

Traditional crafts have been present in Bohinj for centuries. The most well-known craft products are the Gorjuše pipes ("fajfe"), needlework products and woolen products. Wood processing under the Bohinjsko/From Bohinj brand combines the tradition and modern design, inspired by the past of Bohinj.



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KMETIJA PR' VANDROVC / PR' VANDROVC FARM

Marija Žvan uživa v ustvarjanju z domačo ovčjo volno. Spretno vrti pletilke in plete raznovrstne izdelke. Na kmetiji Pr' Vandrovč lahko kupite domač kruh, suho sadje, koruzno moko ter kokošja jajca talne reje. Lahko vas naučijo peči kruh v kmečki krušni peči in skuhati koruzne žgance.

Marija Žvan enjoys creating various products from sheep wool. She skilfully uses her knitting needles and knits various products. At Pr' Vandrovč farm you can buy home made bread, dried fruits and eggs. Mrs Žvan also teaches you how to bake bread in a rustic oven, and cook "žganci" (local dish).

Žvan Marija – nosilka dopolnilne dejavnosti na kmetiji, Bitnje 14a
Bohinjska Bistrica, t: +386 40 237 812, e: marija.zvan@gmail.com



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DELAVNICA RAUTER / OPEN-DOOR WORKSHOP RAUTER

V šivalnici in ustvarjalni delavnici odprtih vrat ustvarjata **Klaudija in Primož Rauter**. Primož po naročilu izdeluje specialne nahrbtnike in rezbari izdelke iz lesa in roževine, Klaudija pa šiva unikatne modne dodatke.

Klaudija and Primož Rauter create special products in their sewing and creative workshop. Primož makes special backpacks and carves products from horn material, Klaudija sews unique fashion accessories.

Klaudija in Primož Rauter, Primož Rauter s.p. Vodnikova cesta 5
Bohinjska Bistrica, m: +386 31 712 400, e: primoz.rauter@telemach.net



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ETNO GALERIJA

Pravljica o Zlatorogu nas opominja na odnos do narave in našo minljivost. V **Etno galeriji** lahko kupite spominke s podobo Zlatoroga.

The fairy tale about the Goldhorn reminds us about our relationship to nature and our evanescence. **The ethno gallery** offers various souvenirs with images of the Goldhorn.

Etno galerija, Mojca Luzar, Prečna ulica 1a, Bohinjska Bistrica
t: +386 31 706 962, e: etnogalerija@gmail.com



66

TANJA KUJAR

Mila Alpski Biser so ročno delo, 100% naravni izdelki, z glavno sestavino glino iz Bohinjske Bistrice. Glina je sušena na soncu na zraku, kjer ves čas pridobiva na življenjski moči. Za skrbno in kvalitetno nego kože izpod Alp.

Alpine Pearl soaps are 100% natural hand-made products with clay from Bohinjska Bistrica as the main component. Clay is dried in the sun and air, and so it acquires its power of healing. For a quality and premium skin care from the area below the Alps.

Tanja Kuhar, Trila d.o.o., Zoisova ulica 51, Bohinjska Bistrica
m: +386 51 242 660, e: tanya.kuhar@gmail.com



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JON BIRO

Nives in Alen sta specializirana za tisk na različne izdelke. Potiskata vse od majic, uporabnega tekstila do skodelic, pisal in dežnikov. S certifikatom Bohinjsko/From Bohinj sta nagrejeni kolekciji Bohinjski pušeljci in Bohinjski žganci.

Nives and Alen specialise in product printing. They print on T-shirts, various textiles, cups, pens and umbrellas. The Bohinjski pušeljci (Bohinj Bouquet) and Bohinjski žganci (local dish) collections have received the Bohinjsko/From Bohinj certificate.

Jon biro d.o.o., Triglavskva cesta 8a, Bohinjska Bistrica
m: +386 40 716 023, +386 31 244 800, e: info@jonbiro.si, www.jonbiro.si



7

LIP POHIŠTVO BOHINJ / LIP FURNITURE

LIP Pohištvo Bohinj izdeluje masivno pohištvo iz lesa domačih drevesnih vrst. Spalnice s trdnimi posteljami, prostornimi omarami in ličnimi komodami so narejene kot bi jih za sodobni čas izdelali stari mojstri.

LIP Pohištvo company manufactures furniture from local tree types. Bedrooms with solid wood beds, spacious wardrobes and decorative chests of drawers are modern with a touch of tradition.

LIP Pohištvo Bohinj d.o.o., Ulica Tomaža Godca 5, Bohinjska Bistrica
m: +386 41 820 029, e: info@lipp.si, www.lipp.si



1

VOLNENI IZDELKI BOŠTJAN ARH / WOOL PRODUCTS

Boštjan Arh skrbi za ovce, ki se celo leto pasejo na prostem. Strižejo jih 2-krat letno. Volno ročno operejo in spredejo na tradicionalni način v predilnici. Na voljo so domača ovčja volna za pletenje, ovčje krzno in pletene nogavice.

Boštjan Arh is a farmer who raises free-grazing sheep. Their wool is cut twice a year. The wool is hand washed and spun in a traditional way at a spinning mill. Mr Arh offers home made sheep wool for knitting, sheep fur and knit socks.

Boštjan Arh, Boštjan Arh s.p., Gabrška ulica 15, Bohinjska Bistrica
t: +386 41 413 403, e: bostjanarh64@gmail.com



3

ALENKA GAŠPERIN – KVAČKANI IZDELKI / CROCHET ART&CRAFT

Alenka Gašperin ima posebno strast – kvačka pokrivala za otroke s kravico Ciko in s sovico Okico ter nakit z rečnimi kamenčki. Vsak izdelek je narejen ročno, z veliko mero ljubezni in truda.

Alenka Gašperin has a passion – she crochets children's hats featuring cow Cika, owl Sovica Okica and also jewellery with river stones. Each product is handmade with a great deal of love and effort.

Alenka Gašperin, Kamnje 42, Bohinjska Bistrica, m: +386 31 501 301
e: alenka.gasperin@gmail.com



6

TURISTIČNO DRUŠTVO BOHINJ / BOHINJ TOURIST ASSOCIATION

Bohinjski pušeljci, šopek gorskih cvetic najdete na pletenih jopicah, kapah, šalih, odejah in drugih izdelkih, ki veljajo za izbran spominek iz Bohinja. Pravo bohinjsko malico pa vam kot darilo zavijejo v culo ali v škatlo.

Alpine flower bouquets are featured on knitted cardigans, caps, scarfs, blankets and other products that can be purchased as souvenirs from Bohinj. A real Bohinj brunch can also be gift-wrapped in a bundle or a box.

Turistično društvo Bohinj, Ribčev Laz 48, Bohinjsko jezero
t: +386 45 746 010, e: info@tdbohinj.si, www.tdbohinj.si



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SPORT SHOP VOGEL

Ne bo vas zeblo! Volnene kape in jopice z **Vogla** so pletene v dveh plasteh. Struktura pletenine tvori zračne žepke, ki zagotavljajo odlično toplotno izolacijo in udobje.

You won't be cold! Woolen caps and cardigans from **Vogel** are knitted in two layers. The structure of the cardigan creates air pockets that provide excellent thermal insulation and comfort.

Vogel d.o.o., Ukanc 6, Bohinjsko jezero, t: +386 4 572 97 33
e: info@vogel.si, www.vogel.si



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LESENI IZDELKI MARJAN CESAR / WOODCRAFT

Marjan Cesar je mizar s srcem in dušo. Ljubezen do lesa prenaša na svoje izdelke. Zelo uporabna pručka iz smrekovega lesa je narejena z veliko mero občutka in ljubezni do lesa.

Marjan Cesar puts his heart and soul in joinery and makes exquisite wooden products. Footstool made of Spruce wood is an original product that is useful and speaks about the love for wood processing.

Marjan Cesar, Marjan Cesar s.p., Stara Fužina 184, Bohinjsko jezero
m: +386 41 553 737, e: cesar.mukm@siol.net



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KROG SONCA

Krog sonca tvorijo trije odlični bohinjski fotografi in oblikovalka, ki skozi objektiv ob globokem doživljanju narave ustvarjajo nepozabne podobe, ki jih lahko občudujete na magnetih, razglednicah in koledarju.

The Circle of the Sun is created by three excellent photographers and designer from Bohinj, who create unforgettable images of nature which can be admired on magnets, postcards and calendar.

Grafično oblikovanje Krog, Srednja vas 28, Srednja vas v Bohinju
m: +386 31 856 747, e: krog@siol.net, www.krogsonca.si



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IRMA ZUPANC

Irma Zupanc rada poprime za pletilke s katerimi ustvarja unikatne pletene izdelke.

Irma Zupanc likes to use her knitting needles to create unique knitted products.

Irma Zupanc – nosilka dopolnilne dejavnosti na kmetiji, Jereka 28
Bohinjska Bistrica, t: +386 68 120 013, e: irma.zupanc@gmail.com



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VARH, VESNA ARH S.P.

Vesna Arh je sprostiteljev našla v pletenju copatkov škrata Polesnjaka. Manjši so primerni tako za dojenčke kot tudi malčke, ki že stopicajo po svetu, večje pa lahko uporabite kot spalne copate v hladnih zimskih večerih.

Vesna Arh has found relaxation in knitting the slippers named after Polesnjak, the dwarf. The smaller slippers are made to fit either babies or little children who have already taken their first wobbly steps in this world, whereas the bigger ones can be worn as sleeping socks on a cold winter night.

Varh, Vesna Arh, s. p., Jereka 19, Bohinjska Bistrica
t: +386 41 234 527, e: arh.vesna@gmail.com



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PIPARSTVO SREČKO LOTRIČ / PIPE MAKING

Srečko Lotrič po svojem očetu in dedu nadaljuje tradicionalno obrt izdelovanja gorjuških pip. Fajfe različnih oblik krasi z intarzijo biserovine, na enak način pa izdelata tudi lesena srca, nakit in gumbi za srečo.

Srečko Lotrič continues his family's tradition of making pipes of different shapes, decorated with mother of pearl, and he also makes wooden hearts, jewellery and buttons for luck.

Srečko Lotrič, Gorjuše 27a, Bohinjska Bistrica
m: +386 41 900 154, e: srecko.lotric@gmail.com



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IRENA ROZMAN

Irena Rozman izdeluje unikatne ročno pletene nogavice v katerih vas v hladnih zimskih večerih zagotovo ne bo zeblo.

Irena Rozman makes unique hand-knitted socks that are sure to keep you warm on cold winter evenings.

Irena Rozman, Kamnje 33, Bohinjska Bistrica
m: +386 40 976 909, e: rozman.irena2@gmail.com



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EVA SAKSIDA

Eva Saksida izdeluje unikatne gravirane kozarce za žganje in poslikane spominske kamne. V vseh svojih izdelkih združuje svojo ljubezen do risbe in navdušenja nad naravo v vseh njenih pojavnih oblikah in zgodbah.

Eva Saksida makes unique engraved brandy glasses and painted commemorative stones. In all her products she combines her love of drawing and her fascination with nature in all its forms and stories.

Eva Saksida, Trg svobode 1a, Bohinjska Bistrica
m: +386 41 956 254, e: eva.gartner@gmail.com



DELAVNICA ODPRTIH VRAT IN CATERING OPEN DOOR WORKSHOP RAUTER AND CATERING

V nekem trenutku sva se odločila živeti in delati drugače. Ljubezen do ustvarjanja in oblikovanja nama daje občutek svobode in neomejenega izražanja. Kamen, les, divje živali in rastline nama priskrbijo vsakodnevni navdih ter energijo za ustvarjanje.

To je najina zgodba, zgodba žive in nežive narave iz pristnega okolja, zgodba iz Bohinja, zgodba o najinem domu in ponosna sva, da je boste deležni tudi vi.

At a certain moment we decided to change something in our lives. The love for creativity and design gives us a sense of freedom and limitless expression. Stone, wood, wild animals and plants are a constant inspiration and the motivation for our creativity.

This is our story, the story of animate and inanimate nature as well as the genuine environment, a story from Bohinj, a story about our home and we are very proud that you will share this story with us.

DELAVNICA ODPRTIH VRAT IN CATERING / OPEN DOOR WORKSHOP & CATERING RAUTER
Klaudija in Primož Rauter, Vodnikova cesta 5, Bohinjska Bistrica
m: +386 31 712 400, e: primoz.rauter@telemach.net

THE BACKGROUND OF THE BOHINJSKO/FROM BOHINJ BRAND

Tourism Bohinj, which is the umbrella tourist organisation in the Municipality of Bohinj, was reorganised in 2016 into a destination management centre that ensures an organised network and sustainable development of tourism in Bohinj, a partnership for the comprehensive quality of the tourism offer and modern marketing activities as well as the monitoring and evaluation of the destination by including Bohinj's stakeholders in the process.

The collective Bohinjsko/From Bohinj certificate plays an important role in the development of local entrepreneurship and increasing quality.

The Municipality of Bohinj is the owner of the Bohinjsko/From Bohinj brand and it is managed by the

Tourism Bohinj Quality Centre. The brand functions as the key builder of sustainable and responsible tourism that is based on the development of the local environment with a responsibility to nature and people who live in this area.

The Bohinjsko/From Bohinj certificate incorporates high-quality products with geographic origin.

Providers who are registered in the area of the Municipality of Bohinj can apply for the certificate for culinary products and produce, artisan products, industrial design products, experiences and accommodation.

The evaluation is implemented by a three-member external committee on the basis of transparent rules and evaluation criteria.

After ten years, the brand now incorporates 79 providers with more than 450 products and services.

The Tourism Bohinj Quality Centre also controls the development and image of products and services, connects providers and provides professional assistance and support to local entrepreneurship incentives.



Bohinj boste na pristen način spoznali na vodenih doživetjih
nagrajenih s certifikatom Bohinjsko/From Bohinj.

You can discover Bohinj at guided tours that have been
awarded the Bohinjsko/From Bohinj certificate.

PRIPOROČAMO: NA LOVU ZA DOŽIVETJI.

Ko čudoviti naravni kulisi Bohinja dodamo vznemirjenje ob novem doživetju, smo doživeli popoln dan in popolne počitnice.

Doživetja vas v Bohinju pričakujejo za vsakim vogalom, tista mala in prisrčna, ki se zgodijo mimogrede in tista velika, ki jih z vznemirjenjem pričakujemo, polno doživimo in za vedno ohranimo v lepem spominu.

Ne zamudite srečanj z lokalnimi vodniki in domačini, ki vam bodo odkrili Bohinj, kot ga živimo Bohinjci.

WE RECOMMEND: ON A QUEST FOR EXPERIENCES.

When we add the excitement of every new experience to the natural background of Bohinj, we can say that we have had the perfect day and the perfect vacation.

Vacation is the time for experiences, and these await you behind every corner – those that we expect and those that surprise us and which we keep in our memory forever.

Don't miss the meetings with local tourist guides who will show you the secrets of Bohinj as only the locals know and love it.



Vsa doživetja in termine najdete na:
All experiences and schedules can be found on:
www.bohinj.si/izleti/vodena-doživetja/



MARIJA ŽVAN

- Od stogov do Oplenove hiše
- Delavnica »štrikanje žokov«
- Tradicionalna peka kruha v krušni peči
- Bohinjska »turšča« od zrnja do žgancev

- From hayracks to Oplen house
- Sock knitting workshop
- Traditional bread baking in ceramic stove
- Bohinj corn (turšča) – from grain to žganci

Z radovednostjo boste ob izletih, kamor vas bo vodila Marija, prisluhnili nenapisanim zgodbam Bohinja, ki se ohranjajo le še v življenju in ustvarjanju domačinov. Z veliko žlico zajema znanje Bohinjk in Bohinjcev in ga z velikim veseljem deli z vami. Ustvarjalna, zvedava in zgovorna gospa, v družbi katere vam ne bo dolgčas.

On tours that she guides, she will tell you many stories about Bohinj and life here. She loves passing on the knowledge and stories about the local people and shares them with you. A creative, curious and talkative lady that will keep you intrigued.

Marija Žvan s.p., Bitnje 14a, Bohinjska Bistrica
m: +386 40 237 812, e: marija.zvan@gmail.com



ARHEOALPE

- Arheološka pot Vogel
- Ajdovski gradec – najstarejša bohinjka vas
- Starodavni Bohinj

- Vogel 2000 years ago
- Ajdovski gradec – the oldest village in Bohinj
- Ancient Bohinj

Marija Ogrin, univ. dipl. arheologinja, strokovnjakinja, ki vodi izkopavanja na visokogorskih arheoloških najdiščih vzhodnih Julijskih Alp. Prek zgodb, ki jih prepleta z zgodovino in najnovejšimi arheološkimi izsledki, pripoveduje o kulturi ljudi, ki so tu bivali in pustili sledi od Ajdovskega gradca do planine Vogel. Zanimivo, strokovno in poučno, za otroke, mladino in poznavalce.

Marija Ogrin, BSc in Archaeology, is an expert who is leading the excavations at high mountain archaeological sites of the Eastern Julian Alps. She explores the culture of people who lived in this area and left their marks here. From Ajdovski gradec to Vogel pasture. Her workshops are interesting, educative and done in a professional manner. For children, youth and connoisseurs.

Arheoalp, zavod za kulturo, izobraževanje in turizem Bohinj, Marija Ogrin
Grajska ulica 33, Bohinjska Bistrica, m: +386 31 617 577,
e: arheo.alpe@gmail.com, www.arheoalpe-bohinj.si



GOVIC, d.o.o.

- Muharjenje v Mostnici
- Ribolov na Bohinjskem jezeru
- Sulčelov v Savi Bohinjki

- Fly fishing on Mostnica
- Fishing on Lake Bohinj
- Danube salmon fishing on Sava Bohinjka

Čiste vode in prebrisanе ribe so pravi izziv za odgovorne navdušence. Lokalni ribiči dobro poznajo bohinjske vode in vas vabijo na muharjenje, kar je izjemna priložnost. Z njimi se dan ne konča ob reki, ampak ob zdravici v lokalni gostilni.

Clean waters and clever fish are quite a challenge for fishing buffs. Local fishermen know the waters of Bohinj well and invite you to come fly fishing in this area. Your day will not end by the river but with a toast in a local inn.

GOVIC d.o.o., Triglavska cesta 39c, Bohinjska Bistrica, m: + 386 41 240 955
e: govicdoo@gmail.com, www.flyfishers-friend.com



ALPINSPOORT

- S kajakom po najkrajši in najdaljši slovenski reki
- Tandemski polet z jadralnim padalom

Za samostojno raziskovanje si izposodite kolo, kajak, kanu ali sup. Naši izkušeni lokalni vodniki vas popeljejo po skoraj najkrajši in najdaljši slovenski reki. Če želite opazovati Julijske Alpe kot jih vidijo ptice, se odločite za tandem polet z jadralnim padalom. Najdete nas pri mostu ob Bohinjskem jezeru.

- Kayaking from the second shortest to the longest Slovenian river
- Tandem paragliding

For an independent exploration, rent a bike, kayak, canoe or SUP. Our experienced local guides will take you on the Sava River. If you wish to observe the Julian Alps from bird's perspective, decide for a tandem paragliding flight. We are located at the bridge on Lake Bohinj.

Alpinsport, Bohinjsko jezero d.o.o., Ribčev Laz 53, Bohinjsko jezero
t: +386 4 572 34 86, m: +386 41 918 803, e: info@alpinsport.si, www.alpinsport.si



ČOKOHRAM, HOTEL KRISTAL

- Bohinjska čokoladna pokušina

V bohinjski čokoladnici se čokolada spogleduje z avtentičnimi bohinjskimi sestavinami. Naj vas preseneti temna čokolada z mohantom in konopljinimi semeni. A to je še le začetek sladke zgodbe. V čokoladnici lahko za darilo kupite bohinjsko čokoladno pravljico ali se posladkate z izvrstnimi sladkimi pregrehami – od čokolade s cvetnim prahom, z ocvirki, z malinami, z jagodami ali z lešniki, pa do bezgovih cvetov, kopriv in raznih zelišč oblitih s čokolado.

- Bohinj chocolate tasting

Chocolate from Bohinj?
A true surprise of tastes: dark chocolate with mohant cheese and hemp seeds.
This is only the beginning of a sweet story. The chocolate shop offers products that you can purchase for gifts or just to spoil your buds with exceptional sweets – chocolate with pollen, "zaseka", cracklings, raspberries, strawberries or hazelnuts, elderflowers, nettle and various herbs dipped in chocolate.

Kristal – Bohinj d.o.o., Bohinjsko jezero, Ribčev Laz 4a, Bohinjsko jezero
t: +386 4 577 82 00, m: +386 40 328 282, e: info@hotel-kristal-slovenia.com
www.hotel-kristal-slovenia.com



TURIZEM BOHINJ, JAVNI ZAVOD ZA POSPEŠEVANJE TURIZMA

- Zlatorogova pravljčna pot

Zlatorogova pravljčna pot je namenjena predvsem družinam z manjšimi otroki, skupinam vrtcev in prve triade osnovnih šol ter strokovnemu izobraževanju zaposlenih v vrtcih in šolah. Na poti boste raziskovali naravo in jo spoznavali preko svojih glavnih čutil.

- Zlatorog Fairytale Trail

The Zlatorog Fairytale Trail is aimed primarily for families with younger children, groups of kindergartens and the first third of primary schools, and professional education for kindergarten and school staff. Along the way, you will explore nature and get to know it through your main senses.

Turizem Bohinj javni zavod za pospeševanje turizma, Stara Fužina 38
Bohinjsko jezero, t: +386 45 747 590, e: info@bohinj.si, www.bohinj.si



TURISTIČNO DRUŠTVO BOHINJ / TOURIST ASSOCIATION BOHINJ

- Tradicionalni in vodeni pohod k slapu Savice
- Bohinjska Bistrica nekoč in danes
- Peš na Kravji bal
- Aktivno doživetje na vasi
- Traditional and guided hike to the Savica Waterfall
- Bohinjska Bistrica in the past and present
- Hike to the Cows' Ball
- Active vacation in the countryside

V Turističnem društvu Bohinj imamo dolgoletne izkušnje na področju turizma v Bohinju in naše poslanstvo je tudi, da ohranjamo tradicijo. Z vodenimi doživetji želimo obiskovalcem na vsakem koraku približati avtentična aktivna doživetja ter skupaj z njimi ustvarjati nepozabne spomine v Bohinju.

Bohinj Tourist Association has years of experience in tourism and our mission is to preserve tradition. With our guided tours, we strive to show visitors the authenticity of Bohinj and, through active experiences, together create unforgettable memories of Bohinj.

TURISTIČNO DRUŠTVO BOHINJ, Ribčev Laz 48, Bohinjsko jezero
t: +386 4 574 60 10, e: info@tdbohinj.si, www.tdbohinj.si



PAC SPORTS

- Z e-kolesi v dolino Voje
- By e-bikes to the Voje valley

PAC SPORTS, ki se nahaja na eni najlepših lokacij obale Bohinjskega jezera, vas vabi, da čudovite dneve sredi neokrnjene narave Bohinja preživite aktivno.

PAC SPORTS agency, located near the shore of Lake Bohinj, invites you to actively spend the wonderful days amidst the unspoiled nature of Bohinj.

PAC SPORTS, PAC D.O.O. Ribčev Laz 60, Bohinjsko jezero
t: +386 4 572 34 61, m: +386 40 864 202, e: info@pac.si, www.pac.si



DRUŠTVO KMEČKIH ŽENA IN DEKLET BOHINJ BOHINJ RURAL WOMEN ASSOCIATION

- Kuhajmo po »bohinjsko«
- Cooking Art "From Bohinj"

Profesionalne kuharice in preproste gospodinje iz Bohinja za vas pripravijo kuharske tečaje, kjer boste pripravljali jedi iz lokalnih bohinjskih sestavin. Na tradicionalen način in po receptih, ki so jih domačinke večje prilagodile sodobnim okusom.

Professional chefs and housewives from Bohinj prepare cooking classes where you can prepare dishes made from local ingredients. In a traditional way and by using the recipes adapted to modern tastes.

DRUŠTVO KMEČKIH ŽENA IN DEKLET V BOHINJU
Katica Mikelj, m: +386 31 374 758, e: katica.mikelj@gmail.com



HIKE & BIKE

- Sprehod z baklami
- Pohod ob polni luni
- Degustacija žganja
- Kolesarski izlet: Top trails of Bohinj
- Pohodniško kolesarsko potepanje
- Postani Bohinjski mlinar in žagar
- Zakladi Stare Fužine
- Melodija gozda
- Evening torch walk
- Full moon walk
- Schnapps tasting
- Bike adventure: Top trails of Bohinj
- Hike and bike adventure
- Old mill house experience
- Treasures of Stara Fužina
- Forest Therapy walk

Smo specializirana turistična agencija za kolesarske in pohodniške počitnice na območju Bohinja. Svojo ljubezen do aktivnih počitnic delimo z ljudmi, ki želijo svoje sanje o edinstvenih doživetjih spremeniti v resnične izkušnje.

We provide tourist services, especially customised to ensure the perfect cycling and hiking vacation in Bohinj. We share our love for active vacation with people who want to make their dreams about unique adventures come true.

TURISTIČNA AGENCIJA HIKE&BIKE, Gregor Šilc s.p. Stara Fužina 117
Bohinjsko jezero, m: +386 31 374 660, e: grega@hikeandbike.si
www.hikeandbike.si



RANČ MRCINA / MRCINA RANCH

- Jahanje na Senožeta
- Jahanje do Bohinjskega jezera
- Jahanje po bohinjskih planinah
- Riding across the meadows
- Riding to the Lake Bohinj
- Riding across the Bohinj pastures

Na ranču v vasi Studor, domuje 12 konj (od tega 9 islandskih konj). Poleg terenskega jahanja nudijo šolo jahanja, jahanje za začetnike ter izkušene jahače. Najmlajše jahače pa v sedlih z ročaji vodijo po maneži ali na krajši sprehod v naravo v spremstvu vodnika.

In Studor you can visit a ranch that has 12 horses (of which 9 are Icelandic horses). Besides cross country riding the ranch also offers riding school, riding for beginners and advanced riders. The youngest riders are guided in the manege or they take them for a short walk in nature in the company of guide.

RANČ MRCINA, Mrcina d.o.o., Studor v Bohinju 12, Srednja vas v Bohinju
m: +386 41 790 297, e: info@ranc-mrcina.com, www.ranc-mrcina.com



SPORT 4 FUN

• Soteskanje

Soteskanje je nepozabna dogodivščina, med katero boste spoznali delo narave, ki ga je ta ustvarjala skozi tisočletja.

• Canyoning

Canyoning is an unforgettable adventure, during which you will discover the work of nature as it has been created over thousands of years.

Sport 4 Fun, Rok Jensterle s.p., Pot v Danico 1, Bohinjska Bistrica
m: +386 41 975 878, e: rokjen@gmail.com, www.sport4fun.si



TURISTIČNA KMETIJA GARTNER – PR' ODOLNEKU

• Sirarska delavnica

Na sirarski delavnici na Turistični kmetiji Gartner se boste v premični sirarni naučili izdelovati sir in maslo s pripomočki, ki jih za izdelavo uporabljajo v planini.

• Cheese-making workshop

At the cheese-making workshop at the Gartner Tourist Farm, you will learn how to make cheese and butter in a mobile cheese factory, using the tools used on the mountain.

Matevž Gartner – nosilec dopolnilne dejavnosti na kmetiji, Studor 3A
Srednja vas v Bohinju, m: +386 31 346 763, e: matevz.gartner@gmail.com



JOGA BOHINJ

• Joga v naravi Bohinja

Joga v naravi Bohinja, ki jo vodi mednarodno certificirana učiteljica joge in meditacije Tamara Dobravec, vas bo napolnila s prvobitno energijo ter navdala z občutkom spokojnosti in notranjega miru.

• Yoga in the Nature of Bohinj

Yoga in the nature of Bohinj, led by internationally certified yoga and meditation teacher Tamara Dobravec, will fill you with primal energy and inspire you with a sense of calm and inner peace.

Joga Bohinj, Tamara Dobravec s.p., Nomenj 44, Bohinjska Bistrica
m: +386 41 728 567, e: yogabohinj@gmail.com, www.yogabohinj.com



Destinacija Bohinj s ponosom predstavlja ponudnike
nastanitev z najvišjimi okoljskim znakom.

Bohinj proudly presents service providers that have received
the highest environmental labels.



PREŽIVITE DOPUST V NEOKRKNJENI NARAVI BOHINJSKIH GORA.

DOBRODOŠLI!

Bohinj je kot član izbranih alpskih destinacij odličnosti Alpine Pearls trajnostno zavezan ohranjanju okolja, biološki pestrosti ter tradicionalnemu načinu življenja.

Turistična infrastruktura je zavezana trajnostni mobilnosti, z minimalnimi učinki na naravno okolje in tradicionalno kmetijstvo. Bohinj je kot nosilec srebrnega znaka Slovenia Green del sheme, ki združuje destinacije, ki so zavezane k trajnostnemu razvoju turizma.

SPEND YOUR VACATION IN THE UNSPOILED NATURE OF BOHINJ.

WELCOME!

Bohinj, a member of selected Alpine Pearls destinations, is sustainably oriented and committed to preserving the environment, biodiversity and the traditional way of life.

Tourist infrastructure follows the trends of sustainable mobility, with minimum impact on the natural environment and traditional agriculture. As the holder of the Slovenia Green silver award it is a part of the scheme combining destinations that are committed to sustainable tourism development.



BOHINJ ECO HOTEL** SUP**

Triglavska cesta 17
Bohinjska Bistrica
t: +386 82 004 000
e: info@bohinj-eco-hotel.si
www.bohinj-eco-hotel.si



HOTEL KRISTAL****

Ribčev Laz 4a
Bohinjsko jezero
t: +386 45 778 200
e: info@hotel-kristal-slovenia.com
www.hotel-kristal-slovenia.com



ALPIK CHALETS****

Ukanc 85
Bohinjsko jezero
t: +386 41 435 555
e: alpik@alpik.com
www.alpik.com



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HIKE & BIKE CHALET***

Stara Fužina 117
Bohinjsko jezero
t: +386 31 353 845
e: maja@hikeandbike.si
www.hikeandbike.si



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ALPINE HOMESTEAD BLED***

Gorjuše 6
Bohinjska Bistrica
t: +386 51 616 450
e: rocnjek@gmail.com
www.rocnjek.kelih.com



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SUNROSE 7****

BOUTIQUE HOTEL BOHINJ

Triglavska cesta 7
4264 Bohinjska Bistrica
t: +386 41 77 77 78
e: welcome@sunrose7.com
www.sunrose7.com



KAMP DANICA****

Triglavska cesta 60
4264 Bohinjska Bistrica
t: +386 4 574 60 10
e: info@camp-danica.si
www.tdbohinj.si/kamp-danica



APARTMA BEE HOUSE****

APARTMENT BEE HOUSE****

Zoisova 17a
Bohinjska Bistrica
t: +386 41 818 890
e: crt.boznik@gmail.com
info@tdbohinj.si

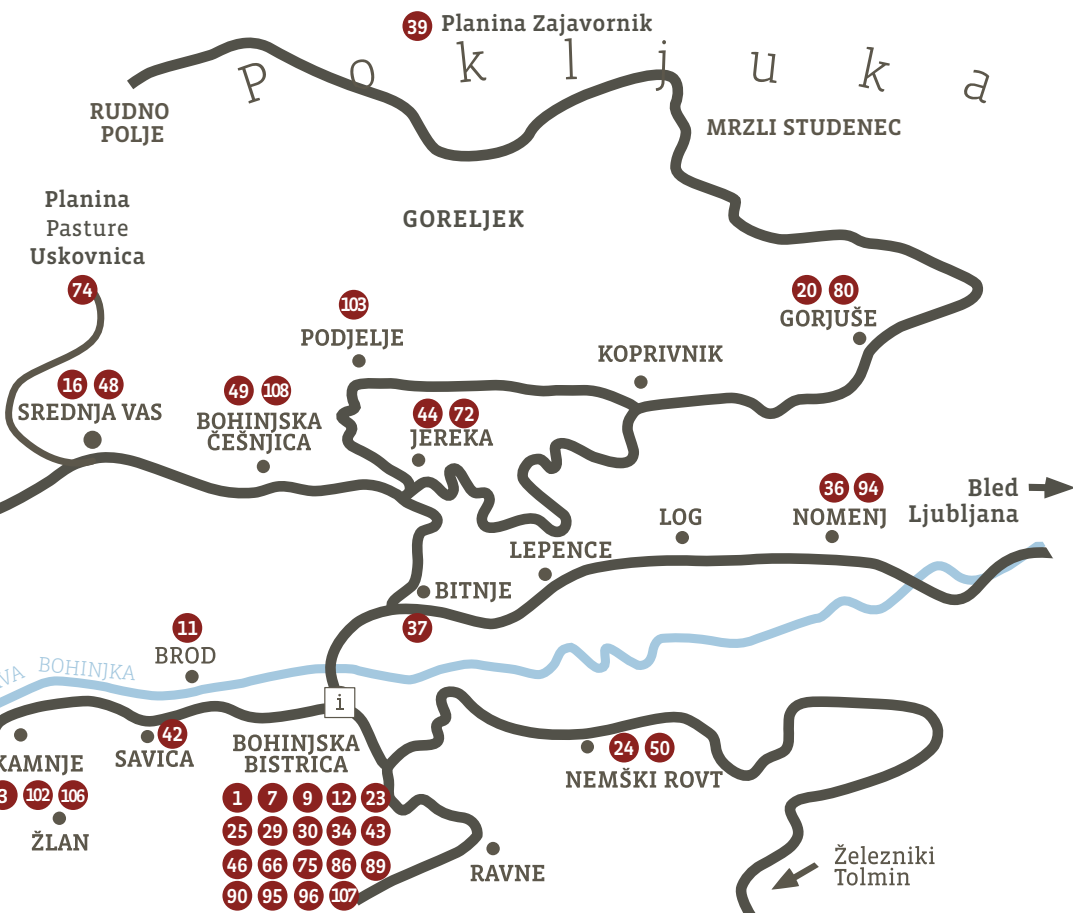


GOSTILNE, RESTAVRACIJE / RESTAURANTS

- 23** Restavracija – Picerija Tripič
Tripič Restaurant and Pizzeria
- 25** Restavracija 2864 Bohinj Eco Hotela /
Restaurant 2864 Bohinj Eco Hotel
- 28** Planinska Koča Merjasec / Merjasec Alpine Hut
- 29** Gostilnica Štrud'l / Štrud'l Inn
- 30** Gostilna Danica / Danica Inn
- 31** Restavracija Lovec / Lovec Restaurant
Hotel Kristal
- 48** Gostilna Pri Hrvatu / Inn Pri Hrvatu
- 50** Penzion in gostilna Resje
Resje Guesthouse and Inn
- 59** Restavracija Ukanc / Restaurant Ukanc
- 60** Restavracija Zlatovčica
Zlatovčica Restaurant, Hotel Jezero
- 69** Društvo kmečkih žena in deklet v Bohinju
Bohinj Rural Women Association
- 71** Planinski Dom Savica / Savica Alpine Lodge
- 73** Okrepčevalnica Foksner / Snack bar Foksner
- 74** Planinska koča na Uskovnici
Uskovnica Alpine Hut
- 80** Turistična Kmetija Ročnjek / Ročnjek Tourist Farm
- 84** Restavracija Triglav Bohinj
Restaurant Triglav Bohinj
- 86** Restavracija / Restaurant Sunrose 7, Boutique
Hotel Bohinj Slovenia
- 92** Okrepčevalnica Orlove glave
Snack Bar Orlove glave
- 96** Okrepčevalnica Štacijon / Štacijon Snack Bar
- 100** Restavracija / Restaurant Hotel Bohinj
- 101** Restavracija / Restaurant Hotel Majer'ca

KULINARIČNI IZDELKI IN PRIDELKI / CULINARY PRODUCTS

- 6** Turistično društvo Bohinj / Tourist Association Bohinj
- 9** Zeliščni butik Adoma / Adoma Herbal Boutique
- 11** Sirarna Pr' Prangarčrk / Cheese Diary Pr' Prangarčrk
- 12** Mesnine Bohinja, mesnica in trgovina z lokalnimi
izdelki / Local Products & Butcher's shop
- 13** Ekološka sirarska kmetija Pr' Tonejovc
Pr' Tonejovc Eco Cheese Farm
- 14** Kmetija Pr' Andreju / Pr' Andreju Farm
- 15** Kmetija Ušin / Ušin Farm
- 16** Bohinjska sirarna d.o.o. / Bohinj Cheese Diary
- 19** Turistična kmetija Gartner / Tourist Farm Gartner
- 24** Kmetija Kramar / Farm Kramar
- 31** Čokohram Hotel Kristal
- 36** Ribogojnica Zupan / Zupan Fish Farm
- 37** Kmetija Pr' Vandrovč / Pr' Vandrovč Farm
- 39** Planina Zajavornik / Pasture Zajavornik
- 41** Kmetija Pr' Fatu / Pr' Fatu Farm
- 42** JA!, Jani Arh
- 43** Čebelarstvo Cesar / Cesar Beekeeping
- 44** Kmetija pr' Polinar in pivovarna Lintvern /
Pr' Polinar Farm and Lintvern Brewery
- 49** Čebelarstvo Kotnik / Kotnik Beekeeping
- 55** Čebelarstvo Cerkovnik / Cerkovnik Beekeeping
- 68** Kmetija Cesar / Farm Cesar



- 89 Destilarna Karakter / Karakter Distillery
- 94 Ekološka kmetija Lončnar / Eco Farm Lončnar
- 95 Čebelarstvo Zorman / Zorman Beekeeping
- 102 Jernej Režek
- 103 Rogati vrh Bohinj
- 104 Kmetija Pr' Šoštariju / Pr' Šoštariju Farm
- 108 Prima pasja pekarna / Prima Dog Bakery

ROKODELSKI IZDELKI / ARTS & CRAFTS

- 1 Volneni izdelki Boštjan Arh / Woolen products
- 3 Alenka Gašperin – kvačkani izdelki / Crochet craft
- 6 Turistično društvo Bohinj / Tourist Association Bohinj
- 7 LIP Pohištvo Bohinj / Bohinj LIP Furniture
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Open-door Workshop Rauter and catering
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Engraving and painting

NASTANITVE / ACCOMMODATION

- 25 Bohinj Eco Hotel
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- 80 Alpine Homestead Bled
- 82 Alpik Chalets
- 90 Apartma Bee House / Apartment Bee House

DOŽIVETJA / EXPERIENCES

Marija Žvan • ArheoAlpe – Marija Ogrin • Govic d.o.o • Alpinsport • Čokohram – Hotel Kristal • PAC Sports • Turistično društvo Bohinj / Bohinj Tourist Association • Društvo kmečkih žena in deklet v Bohinju / Bohinj Rural Women's Association • Hike and Bike • Ranč Mrcina • Sport4Fun • Matevž Gartner • Turizem Bohinj • Joga Bohinj / Yoga Bohinj



OKUSITE BOHINJSKI ZAJTRK

Po jutru se dan pozna, po pridnih rokah, ki pripravljajo najboljše iz Bohinja, pa okusen zajtrk za začetek dneva. Hvala, ker zaupate Bohinjcem!

TASTE BOHINJ BREAKFAST

Your day can't start better than with the perfect Bohinj Breakfast. Thank you for trusting local people and their work!

€ 25,00 eur za dve osebi
EUR 25 for two persons

🕒 Naročila oddana do 18.00 bodo dostavljena naslednji dan med 8.00–9.30
Orders placed before 18:00 will be delivered the next day between 8:00–9:30

📍 Dostavljamo na območju Bohinja.
Breakfast can be delivered anywhere in the Bohinj valley.

BREZPLAČNA DOSTAVA / FREE DELIVERY

**ZAJTRK NAROČITE NA POVEZAVI
ORDER YOUR BREAKFAST HERE:**





Mesni Čatežev zajtrk

Bohinjski pršut, suha klobasa, zaseka, sir iz Bohinja, dimljen sir, jogurt, marmelada, domače maslo, sezonsko sadje, čokoladni mignon, sadni napitek, kruh ali krušno pecivo.

Meat breakfast "Čatež"

Bohinj dried meat – prosciutto, smoked sausage, smoked lard, Bohinj cheese, smoked cheese, yoghurt, jam, butter, seasonal fruit, chocolate mignon, fruit drink, bread or pastry.



Vegetarijanski zajtrk Belih žena

Dimljen sir, kozji namaz, suho sadje, sveža in marinirana zelenjava, med, domača marmelada, domače maslo, sezonsko sadje, sadni napitek, jogurt, kruh ali krušno pecivo, čokoladni mignon.

Vegetarian breakfast "Bele žene"

Smoked Bohinj cheese, goat cottage cheese spread, dried fruit, fresh season vegetables, honey, jam, butter, fruits, fruit drink, yoghurt, bread or pastry, chocolate mignon.



Ribji Jezernikov zajtrk

Dimljena postrv, namaz hladno dimljene postrvi, dimljen sir, hren s smetano, med, domača marmelada, domače maslo, čokoladni mignon, sezonsko sadje, sadni napitek, jogurt, kruh ali krušno pecivo.

Fish breakfast "Jezernik"

Smoked trout, trout spread, smoked Bohinj cheese, horseradish with sour creme, honey, jam, butter, fruit, chocolate mignon, fruit drink, yoghurt, bread or pastry.

Več informacij o ponudnikih in alergenih /
More information about suppliers and
allergens:

www.bohinj.si/bohinjski-zajtrk

DOBAVITELJI / SUPPLIERS

Mesnine Bohinja • Ribogojnica Zupan & Zupan • Sirarna Pr' Prangarčč • Andreja Ravnik, nosilka dopolnilne dejavnosti na kmetiji • Matevž Gartner, nosilec dopolnilne dejavnosti na kmetiji • Bohinjska sirarna d.o.o. • Ekološka kmetija »Pr' Tonejovc«, Simona Kejžar, nosilka dopolnilne dejavnosti na kmetiji • Janez Cerkovnik s.p. • Urška Cesar, nosilka dopolnilne dejavnosti na kmetiji • Marija Žvan, nosilka dopolnilne dejavnosti na kmetiji • Čokohram, Kristal Bohinj d.o.o.

PRODAJNA MESTA / POINTS OF SALE:

Domača tržnica / Local market Bohinjska Bistrica

vsako soboto 8.00–13.00 / every Saturday from 8:00 to 13:00

Mesnica, trgovina z lokalnimi izdelki

Local products & butcher's shop

Vodnikova cesta 33, Bohinjska Bistrica, t: +386 (0)4 572 73 26

m: +386 70 548 302, e: bohinj@loske-mesnine.si

TIC Bohinj, Ribčev Laz

Ribčev Laz 48, Bohinjsko jezero

t: +386 4 574 60 10, e: info@tdbohinj.si

Center Triglavskega narodnega parka Bohinj

Triglav National Park Centre Bohinj

Stara Fužina 38, Bohinjsko jezero

t: +386 12 009 760, e: info.bohinjka@tnp.gov.si

Trgovina Krpan / Local shop Krpan

Stara Fužina 53b, Bohinjsko jezero

t: +386 4 572 34 53

Etno Galerija

Prečna ulica 1, Bohinjska Bistrica

m: +386 31 706 962, e: etnogalerija@gmail.com

Delavnica odprtih vrat in catering

Open door workshop Rauter & catering

Vodnikova cesta 5, Bohinjska Bistrica

m: +386 31 712 400, e: primoz.rauter@telemach.net



SPLETNA TRGOVINA / ONLINE SHOP:

www.bohinj.si/trgovina



**Blagovna znamka Bohinjsko/From Bohinj
nas predstavlja v najboljši luči.
Certificirani izdelki in storitve
pripovedujejo bohinjske zgodbe
in razgaljajo našo dušo.
V njih je naše srce.**

The Bohinjsko/From Bohinj brand represents
Bohinj to promote sustainable development
of the local environment and is therefore
a guideline for visitors who search for high
quality local products.



INFORMACIJE / INFORMATION:

Turizem Bohinj, Stara Fužina 38, 4265 Bohinjsko jezero

t: +386 4 574 75 90, e: info@bohinj.si

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