



OKUSI ŠKOFJELOŠKEGA

Vabljeni na
kulinarična doživetja!

*You are invited to experience
a culinary adventure!*



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LEGENDA/KEY:

- | | | |
|---|--|---|
|  Lokacija / Location |  Odprto / Opening hours |  Otroški kotiček / Children's corner |
|  Telefon / Telephone |  Zaprto / Closed |  Psi dovoljeni / Dogs permitted |
|  Mobil tel / Mobile |  Notranje kapacitete / Inside capacity |  Catering / Catering |
|  E-naslov / E-mail |  Zunanje kapacitete / Outside capacity |  Prenočitvene zmogljivosti / Accommodation |
|  Spletna stran / Website |  Dostopno za invalide / Wheelchair accessible |  Kulturne prireditve / Cultural events |



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Dragi kulinarični navdušenci!

Škofjeloško območje v sebi skriva številne kulinarične zgodbe. Raznolikost zelenjave s podeželskih vrtov, gobe in gozdni sadeži iz lokalnih gozdov, sadje s travniških sadovnjakov, sveže in zdravo meso, zelišča in med, ki ga marljivo nabirajo čebele ... Vse to je osnova kulinarične ponudbe, ki so jo gostinci uvrstili v svoje jedilnice, saj se zavedajo sodobnih trendov in pomena zdravega prehranjevanja, ki temelji na sezonskih jehedih in živilih lokalnega izvora.

S povezovanjem dobaviteljev lokalnih živil in gostinskih ponudnikov, vključno s turističnimi kmetijami, se prenavlja obstoječa kulinarična ponudba, ki bo temeljila na uporabi lokalnih surovin in pripravi hišnih specialitet, postreženih na sodoben način. S tem se postavlja tudi nov kulinarični temelj dodatne turistične ponudbe na Škofjeloškem.



Dear Culinary Enthusiasts!

The Škofja Loka area has numerous hidden culinary stories. The variety of vegetables from rural gardens, mushrooms and forest fruits from local forests, fruit from meadows and orchards, fresh and healthy meat, herbs, and honey gathered by hard-working bees... All of these combine to create the basics of the dishes that Škofja Loka's restaurateurs offer on their menus, since they are aware of modern trends and the meaning of healthy eating, which is based on seasonal dishes and foods of local origin.

By connecting suppliers of local food with the owners of local food establishments, including tourist farms, the existing range of cuisine is being updated and will be based on the use of local raw ingredients and the preparation of house specialities, served in a contemporary way. In doing so, a new culinary basis is being established for additional tourist products in the Škofja Loka area.



Danilo gostilna & vinoteka

Danilo gostilna je zgodba z dolgoletno tradicijo, ki jo danes več kot uspešno nadaljujeta sestra in brat, Nina in Gašper Čarman, tretja generacija družine. Gostilno sta prevzela leta 2016 in jo prenovila v modernejšem slogu, a hkrati ohranila dušo stare. Novi Danilo ohranja tradicijo domače kuhinje, osnovane na lokalnih sestavinah, a hkrati obljudbla ustvarjalnost in nove okuse.

The story of Gostilna Danilo is one of a restaurant with a long tradition which is today being run highly successfully by the third generation of the family – brother and sister Nina and Gašper Čarman. The pair took over running of the restaurant in 2016 and renovated it in a modern style while at the same time maintaining the soul of the original restaurant. The 'new' Danilo maintains the tradition of home cooking based on local ingredients while at the same time abounds with creativity and new flavours.

 Reteče 48, 4220 Škofja Loka

 T: +386 4 515 34 44

 E: info@daniilogostilna.si

 www.daniilogostilna.si

 Sreda – sobota: 12:00 – 22:00, nedelja: 12:00 – 16:00
Wednesdays to Saturdays: 12noon to 10pm,
Sundays: 12noon to 4pm

 Ponedeljek in torek
Mondays and Tuesdays

 45

 50

 DA / YES

 NE / NO

 DA / YES

 DA / YES

 NE / NO

HIŠNA JED

Loška mešta s črnimi istrskimi tartufi

Loška mešta je stara škofjeloška jed, narejena iz polente in krompirja. Pri Danilu so ji s črnimi istrskimi tartufi dodali pridih modernosti.

HOUSE SPECIALITY

Loka mešta with black Istrian truffles

Loka mešta is an old Škofja Loka dish made from polenta and potatoes. At the Pri Danilu restaurant they have given the dish a modern touch by adding black Istrian truffles.



Povezava do recepta
hišne jedi.

Link to recipes for
house specialities.

Gostilna Kašča

Kašča, ki se nahaja v mogočni kamniti stavbi iz 16. stoletja, je gostilna s tradicijo, kjer vam ponujajo izjemno doživetje kulinarike in srednjeveškega ambienta. S pripravljenimi in »a la carte« jedmi, izbranimi vini ter pivi zadovolji od najbolj preprostega gosta do zahtevnega gurmana. Ponosni so na pripravo tradicionalnih slovenskih jedi s poudarkom na loški kulinarični dediščini.

Gostilna Kašča, which is situated in a magnificent 16th century stone building is a traditional restaurant where guests can enjoy an exceptional culinary experience in the medieval ambience. The speciality and a-la-carte dishes, together with selected wines and beers, offer something for all palates – from those who prefer more simple food to gourmets. The restaurant is proud of its traditional Slovenian food with an emphasis on the culinary heritage of Škofja Loka.

 Spodnji trg 1, 4220 Škofja Loka

 T: +386 4 512 43 00

 M: +386 41 688 597

 E: gostilna.kasca@gmail.com

 www.gostilna-kasca.si

 Ponedeljek – sobota: 11:00 – 23:00
Mondays to Saturdays: 11am to 11pm

 Nedelja in prazniki
Sundays and public holidays

 70

 30

 NE / NO

 NE / NO

 DA / YES

 DA / YES

 NE / NO

HIŠNA JED

Loški zvitki, polenta z zeliščnim maslom

Okusna uležana govedina, polnjena z lisičkami, jurčki in jajcem v čebulni omaki z rdečim vinom. Postrežemo jo z različnimi prilogami, kot so pečena polenta na maslu, gluhi štruklji ali idrijski žlikrofi.

HOUSE SPECIALITY

Loški zvitki, polenta with herb butter

Delicious mature beef, filled with chanterelle and porcini mushrooms and eggs, served in an onion and red wine sauce. It is served with various side dishes, such as baked buttered polenta, gluhi štruklji or Idrija žlikrofi.



Povezava do recepta
hišne jedi.

Link to recipes for
house specialities.

Gostilna Lipan

Začetki gostilne segajo v leto 1966. Veliko pozornosti namenjajo lokalnim surovinam in strokovni usposobljenosti ekipe, saj je njihovo vodilo, da je le zadovoljen gost pravi gost. Po okušanju dobrot iz njihove kuhinje lahko svoje bivanje lahko podaljšate z oddihom v eni izmed sedmih sodobno opremljenih dvoposteljnih sob. Dolgčas pa ne bo niti najmlajšim, saj so zanje uredili prijeten igralni kotiček.

The beginnings of the Gostilna Lipan restaurant date back to 1966. The owners pay a lot of attention to the use of local ingredients and providing professional training for the team, as their guiding principle is that only a satisfied guest is a real guest. After tasting the delights of the kitchen, you can extend your visit by staying in one of the modern well-equipped double rooms. A pleasant children's corner ensures there's something to keep little ones amused too.

 Hotavlje 5, 4224 Gorenja vas

 T: +386 4 518 13 10

 E: info@gostilna-lipan.si

 www.gostilna-lipan.si

 Torek – petek: 9:00 – 22:00, sobota: 10:00 – 22:00,
Nedelja: 11:00 – 19:00, Tuesdays to Fridays: 9am to 10pm,
Saturdays: 10am to 10pm, Sundays: 11am to 7pm

 Ponedeljek
Mondays

 120

 94

 DA / YES

 DA / YES

 DA / YES

 DA / YES

 DA (16) / YES (16)

HIŠNA JED

File postrvi z mavrahovo omako in hruško, kuhano v vinu

Ljubitelji rib, privoščite si lahek obrok, ki je primeren za kosilo ali večerjo.

HOUSE SPECIALITY

Fillet of trout with morel mushroom sauce and pear poached in wine

Lovers of fish, treat yourself to a light meal for lunch or dinner.



Povezava do recepta
hišne jedi.

Link to recipes for
house specialities.

Gostilna Pri Boštjanu

Nad Škofjo Loko se nahaja vasica Križna Gora, kjer že dolga leta obiskovalce s svojo pristnostjo osvaja domača Gostilna Pri Boštjanu, ki je priorišče ene izmed bogatejših in bolj domiselnih ponudb vegetarijanske hrane v širši okolici ter pestrega izbora jedi s štedilnika na drva. Okolica je primerna za pohodnike in kolesarje, otrokom pa sta na voljo plezalni steni in igrala.

The restaurant Gostilna Pri Boštjanu is situated in the village of Križna Gora. For years the restaurant has been popular due to its authentic food and approach as it has one of the most extensive and inventive ranges of vegetarian food in the wider environment and a varied range of dishes from the wood burning stove. The surroundings are ideal for hiking and cycling, and there is a climbing wall and play area for children.

📍 Križna Gora 8a, 4220 Škofja Loka

📞 T: +386 4 510 33 20

✉️ E: gostilnapribostjanu@gmail.com

⌚ Sreda, četrtek, nedelja: 10:00 - 22:00,
Petek, sobota: 10:00 - 24:00

Wednesdays, Thursdays and Sundays: 10am to 10pm,
Fridays and Saturdays: 10am to midnight

✖️ Ponedeljek, torek
Mondays and Tuesdays

💶 150

💶 100

♿ DA / YES

☑ DA / YES

狗 DA / YES

🛎 DA / YES

▬ DA (10) / YES (10)

HIŠNA JED

Višoška enolončnica

V hladnih dneh tekne bogata jed na žlico. Okrepite se z mesno obaro s proseno kašo.

HOUSE SPECIALITY

Visoko one-pot stew

Soups and stews hit the spot on a cold winter's day. Fortify yourself with a hearty meat and millet stew.



Povezava do recepta
hišne jedi.

Link to recipes for
house specialities.

Gostilna Pr' Pepet

Kavarna in galerija Pr' Pepet se nahaja v centru Škofje Loke. Lastnika, navdušena nad kulturo, se trudita, da bi v čim večji meri povrnila nekdanji pomen starih loških oštarij. Stalne in dnevne hišne specialitete izhajajo iz tradicije in preprostosti, a se uspešno spogledujejo s sodobnimi trendi, včasih pa tudi s tujimi deželami. Glavna vodila kuharskih mojstrovin so: lokalno, sezonsko, sveže in domače.

The Pr' Pepet café and gallery is located in the centre of Škofja Loka. The owners are culture enthusiasts who strive to as far as possible return the former importance to this old Loka tavern. The regular dishes and house specialities are based on tradition and simplicity, whilst successfully mingling with modern trends and occasionally also with foreign lands. The leading principle of the culinary masterpieces is: local, seasonal, fresh and homemade.

📍 Kopališka ulica 1, 4220 Škofja Loka

📞 M: +386 31 701 876

✉️ E: restart.jf@gmail.com

🌐 www.prpepet.si

⌚ Torek - četrtek: 9.00 – 21.00, petek – sobota: 9.00 – 22.00
Tuesdays to Thursdays: 9am to 9pm,
Fridays and Saturdays: 9am to 10pm

✖️ Nedelja, ponedeljek
Sundays and Mondays

👉 34 (16)

👉 20

♿ DA / YES

↗️ DA / YES

➡️ DA / YES

🛎️ DA / YES

▬▬▬ NE / NO

▬▬▬ DA / YES

HIŠNA JED

Jetra

Prepoznavna jed, ki se je po petdesetih letih vrnila in v Gostilni Pr' Pepet prebudila dobro staro tradicijo.

HOUSE SPECIALITY

Liver

This familiar dish, which after 50 years once again features on the menu at the Gostilna Pr' Pepet restaurant, revives an old tradition.



Povezava do recepta
hišne jedi.

Link to recipes for
house specialities.

Gostilna Starman

Začetki gostilne segajo v leto 1995, ko so odprli vrata gostilne gostom, željnim okusne, domače hrane in gostoljubnosti. Kuhinjo zaznamuje priprava domačih slovenskih jedi s poseganjem po surovinah, ki so v domačem okolju in sezonskih dobrinah narave. Ker se zavedajo, da gostilne predstavljajo tudi kraje, v katerih živimo, želijo lokalno okolje ter okuse loškega podeželja približati tako domačemu gostu kot tudi lačnemu popotniku.

The beginning of the Gostilna Starman restaurant date back to 1995, when the doors to the restaurant opened to guests with a desire for delicious home-cooked food and hospitality. The kitchen is marked by its preparation of Slovenian food made using seasonal ingredients from the local area. Because the owners are conscious that restaurants also represent the place in which we live, they have a desire to acquaint both locals and hungry travellers with the local environment and the tastes of the Loka countryside.

 Stara Loka 22, 4220 Škofja Loka

 T: +386 4 512 64 90

 M: +386 31 876 214

 E: starman22@siol.net

 www.gostlnastarman.si

 Ponedeljek - petek: 9:00 - 22:00, sobota: 9:00 - 24:00
Mondays to Fridays: 9am to 10pm,
Saturdays: 9am to midnight

 Nedelja in prazniki
Sundays and public holidays

 30+90

 50

 DA / YES

 DA / YES

 DA / YES

 DA / YES

 NE / NO

 DA / YES

HIŠNA JED

Marinirana svinjska krača

Naj vas zapelje okus dobre domače kuhinje. Krača se prileže ob vsaki večji zabavi, kot nedeljsko kosilo ali kar tako.

HOUSE SPECIALITY

Marinated pork shank

Let yourself be seduced by the taste of good home cooking. A pork shank is the ideal choice for large gatherings, Sunday lunches or just for a great meal anytime.



Povezava do recepta
hišne jedi.

Link to recipes for
house specialities.

Gostišče Tolc

Gostišče se nahaja v najlepši slovenski vasi Sorici, rojstnem kraju enega največjih slovenskih slikarjev Ivana Groharja. Imajo dobro založeno vin-sko klet, prostor s kaminom, glavni gostilniški prostor s šankom in pros-tor, ki je namenjen izobraževanjem ter sprostivti ob igri biljarda. Poleti vas postrežejo tudi na terasi ali na dobro skritem vrtu. Kuhajo iz sestavin, ki jih pridelajo na lastni kmetiji ali jih kupijo od lokalnih dobaviteljev.

Gostišče Tolc is situated in one of the most beautiful village in Slovenia – Sorica – the birthplace of one of the country's greatest artists, Ivan Grohar. It has a well stocked wine cellar, a room with a wood burning fireplace, a main restaurant area with a bar, and an area for holding education/training and relaxing over a game of billiards. In summer you can enjoy eating outside on the terrace or the well-hidden garden. The food is produced using ingredients from the family farm or purchased from local suppliers.

📍 Spodnja Sorica 8, 4229 Sorica

📞 M: +386 41 521 138

✉️ E: primoz.pintar@gmail.com

🌐 www.tolc.eu

🕒 Ponedeljek – četrtek: po dogovoru, petek: 14:00 – 22:00,
Sobota: 12:00 – 22:00, Nedelja: 12:00 – 21:00
Mondays to Thursdays: upon prior arrangement,
Fridays: 2pm to 10pm, Saturdays: 12noon to 10pm,
Sundays: 12noon to 9pm

🛌 60

🛏️ 20

♿ DA / YES

🐕 NE / NO

🐩 NE / NO

🛎️ DA / YES

➡️ DA (30) / YES (30)

HIŠNA JED

»Ta grenk soršk sar s kuhanmo kramperjam pa hruškova voda«

Sir, ki z okusom opiše domače planine. Je grenak in hkrati sladek, nežen in hkrati robusten ter vas nikoli ne pusti ravnodušnih in vedno kliče po še.

HOUSE SPECIALITY

Bitter Sorica cheese with cooked potatoes and pear water

This cheese, whose flavour epitomises local mountain pastures, is bitter but at the same time sweet, gentle but at the same time robust. It never leaves one indifferent and always leaves one calling for more.



Povezava do recepta
hišne jedi.

Link to recipes for
house specialities.

Penzion in gostišče Lajnar

Gostišče Lajnar nudi čudovit gorski ambient s prostorno jedilnico in zimskim vrtom, kjer je prostora za pogostitev za približno 120 oseb. Okrepčate se lahko s tradicionalnimi jedmi, pripravljenimi na malce drugačen način. Pester izbor dobrot vas ne bo pustil lačnih. Nudijo posebne menije za zaključene družbe in se prilagodijo morebitnim prehranskim omejitvam. Domače dobrote in gorsko vzdušje gostom pričarajo nepozabno izkušnjo.

The Gostišče Lajnar restaurant with rooms offers a wonderful alpine ambience with a spacious dining room and conservatory where there is space for entertaining cca. 120 people. You can feast on traditional dishes prepared in a slightly different way. Special menus for groups can be arranged and can be adapted to any dietary requirements. The home cooked food and alpine atmosphere conjure up an unforgettable experience.

 Zgornja Sorica 54, 4229 Sorica

 Vsak dan: 8:00 – 20:00
Daily from 8am to 8pm

 DA / YES

 T: +386 40 565 891

 120

 DA / YES

 T: +386 31 374 758

 200

 DA / YES

 E: info@soriska-planina.si

 DA / YES

 DA (40) / YES (40)

 [www.soriska-planina.si/
penzion-lajnar](http://www.soriska-planina.si/penzion-lajnar)

HIŠNA JED

Borovničev štrudelj

Pocrkljajte se s toplo, v sladkor odeto in s kepico sladke smetane ali sladoleda dopolnjeno sladico.

HOUSE SPECIALITY

Blueberry strudel

Treat yourself to a dessert topped with a coating of warm sugar and a scoop of ice-cream or fresh cream.



Povezava do recepta
hišne jedi.

Link to recipes for
house specialties.

Restavracija Na Vasi

V zavetju sproščenega okolja v vasi Zminec vas pričakuje restavracija s kakovostno izbiro jedi in pijač. Pri ustvarjanju jedilnikov sledijo vodilu: lokalno, kakovostno in domače. Skrbno izbrane sestavine z ljubeznijo oblikujejo v sodobne jedi s pridihom lokalne tradicije. Prepričani so, da se v njihovi ponudbi najde nekaj za vsak okus, zato vabljeni, da spoznate njihovo kulinarično zgodbo.

The Gostilna Na Vasi restaurant is situated in the embrace of the relaxed environment of the village of Zminec. It offers a selected and quality range of food and drink and the ethos of the menu follows the principle: local, quality and homemade. Selected carefully chosen ingredients are the hallmark of the modern dishes with a touch of local tradition. The owners are convinced that their menu offers something for all tastes, therefore you are warmly invited to learn their culinary story.

 Zminec 137, 4220 Škofja Loka

 T: +386 82 016 627

 M: +386 40 768 777

 E: info@navasi.si

 www.navasi.si

 Ponedeljek – sobota: 6.00 – 23.00,
Nedelja in prazniki: 8.00 – 22.00
Mondays to Saturdays: 6am to 11pm,
Sundays and public holidays: 8am to 10pm

 40

 24

 DA / YES

 NE / NO

 DA / YES

 NE / NO

 DA (10) / YES (10)

HIŠNA JED

Bakalca z idrijskimi žlikrofi

Bakalca z idrijskimi žlikrofi je klasična slovenska oz. idrijska specialiteta, postrežena za prijateljsko druženje ali v toplem bifeju.

HOUSE SPECIALITY

Lamb and vegetable stew with Idrija žlikrofi

Lamb and vegetable stew with Idrija žlikrofi is a classic Slovenian speciality (specially from Idrija) which is served at family get-togethers or hot buffets.



Povezava do recepta
hišne jedi.

Link to recipes for
house specialities.

Turistična kmetija Jamnk

Na kmetiji Jamnk v vasi Staniše skupaj ustvarjajo že tri generacije. Turistična kmetija leži v mirnem okolju, neokrnjeni naravi, proč od mestnega vrveža, obdana z razprostranimi travniki na sončnem bregu. Kmetija je pravi raj za oddih in razvajanje hrbončic. Jedi vam skrbno pripravijo po predhodnem dogovoru in jih prilagajajo letnemu času, saj jih pripravljajo iz surovin, večinoma pridelanih na domači kmetiji.

Three generations of the same family work at the Jamnk Tourist Farm in the village of Staniše. The tourist farm is situated in a calm environment surrounded by pristine nature and vast meadows on a sunny bank far from the hustle and bustle of daily life. The farm is the ideal place for a break and to pamper your taste buds. Food is available upon prior request and is made using seasonal ingredients and with plenty of care and attention, as the majority of ingredients are grown on the family farm.

 Staniše 2, 4220 Škofja Loka

 T: +386 4 512 16 77

 M: +386 31 617 623

 E: simona.macek@gmail.com

 www.tkjamnk.si

 Odprto po dogovoru
Open upon prior arrangement

 50

 20

 DA / YES

 NE / NO

 NE / NO

 Na terasi /
On the terrace

 NE / NO

 NE / NO

HIŠNA JED

Gobova juha

Razvajajte se s slovensko klasiko, ki s svojim mamljivim vonjem polni domače kuhinje.

HOUSE SPECIALITY

Mushroom soup

Savour the tastes of traditional Slovenian food, whose tempting aromas fill the entire kitchen.



Povezava do recepta
hišne jedi.

Link to recipes for
house specialities.

Turistična kmetija Pri Marku

Turistična kmetija Pri Marku leži v vasi Crngrob in jo že skoraj 40 let vodijo v družinskem krogu. Večino hrane, ki jo ponudijo gostom, pride-lajo sami na kmetiji, tako da je vse sveže in domače. Izbirate lahko med mnogimi meniji – od kmečkega s klobaso in kislim zeljem do menijev z različnimi vrstami mesa s prilogami. Sem sodita tudi domača goveja in gobova juha. Po želji pripravijo tudi sladico.

The Pri Marku Tourist Farm is situated in the village of Crngrob and has been run by the same family for almost 40 years. The majority of the food for guests is produced on the family farm, hence everything is fresh and home-cooked. You can choose between numerous menus – from the Farmers' menu with sausage and sauerkraut to menus with various types of meat and side dishes. Home-made beef soup and mushroom soup are an unmissable part of every meal. Dessert is also available upon request.

 Crngrob 5, 4209 Žabnica

 T: +386 4 513 16 26

 M: +386 41 711 260

 E: info@pri-marku.si

 www.pri-marku.si

 Odprto po dogovoru
Open upon prior arrangement

 60

 /

 DA / YES

 DA / YES

 NE / NO

 NE / NO

 DA (28) / YES (28)

HIŠNA JED

Štruklji iz krompirjevega testa z govedino in ajdova kaša

Spoznejte eno najbolj prepoznavnih tradicionalnih slovenskih jedi in jo obogatite s slastno govedino.

HOUSE SPECIALITY

Potato štruklji with beef and buckwheat

Try one of the most well-known traditional Slovenian dishes, made even better with the addition of delicious beef.



Povezava do recepta
hišne jedi.

Link to recipes for
house specialities.

Ponudniki živil s Škofjeloškega

Providers of food from the Škofja Loka area

Mleko in mlečni izdelki / Milk and dairy products

PONUDNIK	NASLOV	POŠTA	DOMAČE IME KMETIJE	KONTAKT	E-POŠTA, FB, SPLETNA STRAN
Cof Mija	Dorfarje 24	4209 Žabnica	Kmetija pri Brojanu	031/573736	kmetija.pribrojanu@gmail.com
Volčič Mateja	Reteče 24	4220 Škofja Loka	Pr' Janež	040/172663	mateja.volcic@gmail.com
Jenko Matevž	Reteče 27 b	4220 Škofja Loka	Pr' Matevž	031/824240	kmetijaprmatevz@gmail.com
Kokalj Andrej	Zgornja Luša 3	4227 Selca	Kmetija Jurjuc	031/267812, 031/609944	sonja1kokalj@gmail.com
Ferlan Jaka	Poljanska cesta 25	4224 Gorenja vas	Kmetija pr'Anžk	041/662552, 041/505319	ferlan.j@gmail.com
Dolinar Danijela	Stara Oselica 2	4225 Sovodenj	Kmetija Leskovc	041/420674	danjela.dolinar@gmail.com
Kavčič Majda	Koprivnik 24	4225 Sovodenj	Pr' Brtel	031/444554	majdica.kavcic@gmail.com
Krek Nejc	Volča 5	4223 Poljane	Kmetija Pr' Matevžk	031/408661	krek.nejc@gmail.com; Kmetija pr' Matevžk - FB
Triller Nežka	Vešter 24	4220 Škofja Loka	Pr' Prtetu	041/319612	kmetija.triller@gmail.com
Gantar Mitja	Malenski Vrh 8	4223 Poljane	Pr' Posičnk	051/272640	mitja.gantar@gmail.com
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Primožič Bojan	Trebija 9	4224 Gorenja vas	Pr' Andrejc	040/768926	kmetijaandrejc@gmail.com

Kruh in pekovski izdelki / Bread and other baked goods

PONUDNIK	NASLOV	POŠTA	DOMAČE IME KMETIJE	KONTAKT	E-POŠTA, FB, SPLETNA STRAN
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Lamprecht Marija in Žirovski Vrh Sv. Jernej	Antona 1	4224 Gorenja vas	Domačija Karlovski mlin	041/292355, 041/943750	karlovski.mlin@gmail.com

Meso, izdelki iz mesa ter jajca / Meat, meat products and eggs

PONUDNIK	NASLOV	POŠTA	DOMAČE IME KMETIJE	KONTAKT	E-POŠTA, FB, SPLETNA STRAN
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Alkoholne pijače in izdelki iz sadja / Alcoholic drinks and fruit products

PONUDNIK	NASLOV	POŠTA	DOMAČE IME KMETIJE	KONTAKT	E-POŠTA, FB, SPLETNA STRAN
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Peternej Janez	Žirovski Vrh Sv. Antona 9	4224 Gorenja vas	Ekološka kmetija Peternej - Zaleše	041/544269	janez.peternej2@siol.net

Izdelki iz zelenjave / Vegetable products

PONUDNIK	NASLOV	POŠTA	DOMAČE IME KMETIJE	KONTAKT	E-POŠTA, FB, SPLETNA STRAN
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Mlevski izdelki / Milled products

PONUDNIK	NASLOV	POŠTA	DOMAČE IME KMETIJE	KONTAKT	E-POŠTA, FB, SPLETNA STRAN
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Testenine / Pasta

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Sveža zelenjava in sveže sadje / Fresh vegetables and fresh fruit

PONUDNIK	NASLOV	POŠTA	DOMAČE IME KMETIJE	KONTAKT	E-POŠTA, FB, SPLETNA STRAN
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