

RUNWAY TRAVEL

Tailored luxury travel

Slovenia Culinary Trip

Immerse yourself in the unique stories that simmer in the Slovenian gastronomic pot. Discover the secret of fullness of flavors, learn about the close connection between people and nature in food production and about their dedication to tradition, then indulge in the boldness and innovation of top Slovenian chefs.

Day 1: Welcome to Slovenia and Slovenian Riviera

Upon arrival, you will be transferred to the town of Portorož, known as a health resort from the 13th century. The healing properties of its mud and salt water baths have made it a grand seaside resort with wellness spas. Enjoy a private transfer to Piran salt pans, this worldly coastal town, which developed under the influence of Venice, is considered to be one of the most authentic and most photogenic towns on the Adriatic coast.

Your first gourmet dinner will be in the Kempinski Sophia Restaurant - The Plate Michelin.

The restaurant was designed in affectionate tribute to the beauty of the Italian diva Sophia Loren. The stone pillars, vintage chandeliers, the large fireplace and its painting are original items from the traditional Palace Hotel and were restored carefully during the renovation. The menu, changed seasonally, features exquisite luxury and refined Mediterranean cuisine, including a rich blend of Italian flavors and fine French ingredients complemented by local produce. Allow their Chef to take you on the path of the "Sophia Loren Signature Menu." As Slovenia is known for providing extraordinary wine varieties, discuss the local options with hotels sommelier and experience the destination of Istria in its full blossom.

Day 2: From Slovenian Riviera to Brda Wine Region

After your leisure morning, lunch is at Zemono Manor House - One Michelin Star Restaurant. Next you will travel to the Goriška Brda wine region, known for its wines, olives and fruit. The region offers a wide range of high-quality wines, tempting flavors of Mediterranean cuisine, healthy, fresh and home-made Brda food. There is free time to enjoy nature, by exploring on electric bikes or go for a walk around the vineyards.

Dinner is at Hotel Gredič - The Michelin Plate. In Collio, subtle Mediterranean influences meet strong continental tastes, demanding the disciplined Austro-Slovenian tradition to adopt vivid Italian creativity and rich heritage. The constant desire to explore, using the finest fresh ingredients and modern culinary and technological knowledge and appreciation of the aforementioned factors and the tradition make the main feature of the restaurant Gredič.

Day 3: From Brda wine region to SOČA Valley

After a leisure morning, this is your day for 2 Michelin star experience in Slovenia with two options. A private transfer will take you to Hiša Franko, a hotel situated in the lush Soča Valley – harsh, remote, but breathtakingly beautiful. Set at the foothills of the towering mountains and next to the emerald river. Hiša Franko's cuisine sources from what the nature has to offer. The diet in these parts was always dairy and meat based, so expect a lot of cheese and all its by-products on our menu. The restaurant is closely knit with the community of foragers, shepherds, cheese makers, hunters and fishermen. It's an area abundant with trout, deer, goats, fruits and wild plants which are incorporated daily.

Day 4: FROM SOČA VALLEY VIA BLEED TO LJUBLJANA

Lunch at Vila Podvin - One Michelin Star Restaurant

After breakfast, you will take a private transfer to Vila Podvin which is a part of the Podvin estate (first mentioned in documents already in 14th century). It was altered from stable for horses into a restaurant with rooms in 1968. In Vila Podvin they explore tradition (local ingredients, local producers, local dishes, artisan and handicraftsmen, customs). You will have lunch here, a One Michelin Star Restaurant. A private transfer will then take you to the stunning location of Lake Bled which is surrounded by the Alps. The mighty Bled Castle offers the finest views of Bled Island, the town of Bled and the wider countryside of Upper Carniola region. If you want to get a glimpse Bled's history, culture and people, visit the Bled Castle Museum. Get familiar with the traditional manual technological procedures of printing in the castle's printing shop. The original Bled cream cake is a recognizable feature of Bled that you simply must try when you come here. Despite being 60 years old, this sweet lady remains eternally fresh and youthful in its flavor.

Visit Bled Island, the Church, the Wishing Bell and the Tower – Bled Island

The most recognizable symbol of the lake is this island and the Church of the Assumption with its long and diverse history. Afterwards, you'll travel to Ljubljana and check in to the hotel.



Day 5: LJUBLJANA, THE CAPITAL

After breakfast, a local guide will show you the best of Ljubljana's history and the nicest corners of Slovenia's capital: The Town Hall, a walking tour of Plečnik's architectural masterpieces, Križanke open-air theatre, the Napoleon monument, Central Food market, Prešeren square, Congress Square, the Triple Bridge, the Dragon Bridge and more.

No trip to Ljubljana is complete without taking a water-based tour on a handmade wooden boat. You'll visit Ljubljana Castle with its magnificent panoramic views. The guide will show you an early 19th century well with a wooden treadwheel crane for hoisting water, which is still operational today. Lunch will be served at the Strelec Restaurant in Ljubljana Castle - The Plate Michelin. Historically reminiscent dishes of slick gourmet modernity are crafted with ingredients from Ljubljana's famed market by the star of the show: Chef Igor Jagodic. Recognized as one of the top three chefs in Slovenia. Free in afternoon to explore the capital.

Day 6: FROM LJUBLJANA TO LOWER CARNIOLA

After the free morning, your driver will take you to the 5-star Hotel Castle Otočec Relais & Chateau which is the only castle situated on a river island. The castle restaurant is a member of the oldest, largest and most prominent international association, Chaîne des Rôtisseurs, which works to promote and develop the art of cooking, the culture of wine drinking and socializing at the dinner table while showing appreciation of a region's ethnological characteristics.

In the afternoon, enjoy a private wine tasting experience at Otočec Castle Winery. The Dolenjska region is known for its special wine that has been produced here for centuries – Cviček. From the hills here you have a view of all the little vineyard cottages whose cellars are brimming with barrels of this aromatic wine.

Otočec Castle has recently converted one of the castle towers into a top-of-the-line winery. The winery is home to many superb wines from both Slovenia and abroad; white, red, full-bodies, aromatic and sweet wines that are presented and served in the charming atmosphere of the circular castle tower.

Gourmet Dinner at Castle Otočec where the Castle Restaurant was awarded with The Plate Michelin. They were impressed with its young chef Nejc Ban, and the focus on local specialties and ingredients, the seasonal offer of vegetables, berries and herbs from the castle's organic garden. They recognized it as one of the most wonderful interiors and rated it with three covers represented by the knife and fork symbol.

DAY 7 - TIME TO SAY GOODBYE

Private Transfer to Ljubljana (LJU) Airport or your next destination.

Slovenia knows you'll love it because it's in the name! Contact Runway Travel for additional details at travel@runwaytravelco.com or 571-210-5340.