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## Suggestions for restaurants

### Ljubljana Quality, the best restaurants

Discover some of the restaurants that have been rated as the best by local experts and awarded a **Ljubljana Quality Mark 2017**.

Some of the highest-rated restaurants that received a Ljubljana Quality Mark (LQ) 2017:

<b>Strelec Restaurant</b> , Grajska planota 1: <a href="http://www.kaval-group.si/strelec.asp">http://www.kaval-group.si/strelec.asp</a>	<b>LQ</b>
<b>Restavracija Atelje</b> , Nazorjeva 2: <a href="http://www.union-hotels.eu/en/grand-hotel-union/culinary-offer/atelje/">http://www.union-hotels.eu/en/grand-hotel-union/culinary-offer/atelje/</a>	<b>LQ</b>
<b>Restavracija JB</b> , Miklošičeva cesta 19: <a href="http://jb-slo.com/en/">http://jb-slo.com/en/</a>	
<b>Restavracija Maxim</b> , Trg Republike 1: <a href="http://www.maxi.si/si/restavracija-maxim/">http://www.maxi.si/si/restavracija-maxim/</a>	<b>LQ</b>
<b>Restavracija Slon</b> , Nazorjeva 5: <a href="http://www.hotelslon.com/slon1552">http://www.hotelslon.com/slon1552</a>	<b>LQ</b>

Please find some more information about Ljubljana Quality 2017 on the following link:  
<https://www.visitljubljana.com/en/about-us/ljubljana-quality/>

- **[Atelje Restaurant and Bar](#)** (Nazorjeva 2): Based on a treasury of masterpieces thought up by the top master chef Jorg Zupan and contributed to by his team, who have gained knowledge and skills in different parts of the world, Atelje boasts a fusion of flavors that brings the superb cuisine back to the people through its sophisticated preparation and an unpretentious approach.
- **[Restavracija JB](#)** (Miklošičeva cesta 19): the world renowned Slovenian chef Janez Bratovž reigns here.
- **[Strelec Restaurant](#)** (Grajska planota 1, Ljubljana Castle): under the roof of the Archers Tower at the Ljubljana Castle, culinary delights by Igor Jagodic.
- **[Guesthouse Na Gradu](#)** (Grajska planota 1, Ljubljana Castle): all the dishes are made from fresh produce sourced from organic farms. The restaurant serves a choice of Slovenian wines. **LQ**
- **[Monstera bistro](#)** (Gospodskova ulica 9): Monstera bistro follows the "zero-waste cuisine" concept, which offers a new dimension of thinking about food and cooking. **LQ**
- **[Valvas'or](#)** (Stari trg 7): modern décor and history - named after the famous Slovene polymath Janez Vajkard Valvasor, who was an elected member of the Royal Society.
- **[Vander Restaurant](#)** (Krojaška ulica 6-8): located in the intimacy of the narrow street Krojaška ulica (Tailor's Row) offers fresh delicacies from all around Slovenia and an excellent selection of traditional Slovenian dishes **LQ**
- **[Maxim](#)** (Trg republike 1): the restaurant, under the lead of Chef Andrej Kuhar, offers a wide choice of premium Slovenian and imported wines.

### Taste Ljubljana – get to know traditional Ljubljana's dishes

The range of dishes prepared in Ljubljana has always been wide and varied. Slovenia and Ljubljana lie at the crossroads of different culinary cultures, which is the reason why Slovenian cuisine reflects influences from

*Mediterranean, Alpine, and Pannonian cuisines as well as those from the culinary art of the Balkans and several other parts of the world, which are of a more recent date.*

- [Klobasarna](#) (Ciril Metodov trg 15): a fast food restaurant offering the best known traditional Slovenian dish, the Carniolan sausage.
- [Vodnikov hram](#) (Vodnikov trg 2): it is named after the Slovenian poet and intellectual Valentin Vodnik (1758–1819), whose monument stands at the Ljubljana Central Market, across the way from the restaurant.
- [Union Bar](#) (Celovška cesta 22): Pivnica Union is a pub run by Ljubljana's Pivovarna Union brewery, where beer has been brewed since 1867
- [Torta Ljubljana](#) (Adamič-Lundrovo nabrežje 1): Ljubljana as the Slovenian capital is the meeting point of the country's different culinary traditions, so its namesake cake combines ingredients typical of different Slovenian regions: various squashes, chestnuts, honey, buckwheat, and figs.
- [Restavracija Romansa 1971](#) (Trg republike 1): what is special about this restaurant is its open-plan kitchen, which allows guests to see the chef at work.
- [Restaurant and club Nebotičnik](#) (Štefanova ulica 1): apart from affording one of the most beautiful views of Ljubljana, restaurant Nebotičnik, located on the top of the Nebotičnik (Skyscraper) building, offers a fine choice of à la carte dishes.

### **Socially responsible Restaurants**

- [Gostilna dela](#) (Poljanska 7): training of young people between the ages 17 and 25, without completed secondary education and young people with disabilities.
- [Skuhna](#) (Trubarjeva 56): developed in collaboration with immigrants living in Slovenia.
- [Druga violina](#) (Stari trg 21): employs people with special needs.
- [Robin Food](#) (Resljeva cesta 20): They are committed to protecting the environment and preserving natural resources every step of the way. Their goal is a better world. No more food waste.

### **International cuisine**

- [Fany & Mary](#) (Petkovškovo nabrežje 19): enjoy some delicious burgers by the riverside.
- [Repete Jazz & Refreshments](#) (Gornji trg 23): breakfast and brunch restaurant.
- [TaBar](#) (Ribji trg 6): tapas and wine.
- [Tokyo Piknik](#) (Cankarjevo nabrežje 25): original Asian cuisine.
- [Soba 102](#) (Cankarjeva 4): mediterranean cuisine accompanied with in-house band which plays daily.
- [Libanonske meze & drugi užitki](#) (Trubarjeva 45): serves Middle Eastern food presented on brightly coloured plates.
- [Biró](#) (Gornji trg 15): serves breakfast and brunch until 4 P.M.  
<https://www.visitljubljana.com/en/visitors/things-to-do/food-and-drink/bistro-biro/>
- [Falafel](#) (Trubarjeva 40): This takeaway restaurant offering traditional Arab food is particularly popular for the quality of its dishes and its dedication to preparing healthy food. <http://www.falafel.si/>

### (artisan) Caffes:

- **TOZD:** <http://www.visitljubljana.com/en/activities/entertainment/20378/poidetail.html>
- **Čokl:** <http://www.visitljubljana.com/en/activities/entertainment/60949/poidetail.html>
- **Cafetino:** <http://www.visitljubljana.com/en/activities/entertainment/944/poidetail.html>
- **Ziferblat** - you only pay for the time spend there, not for a coffee.  
<http://www.visitljubljana.com/en/activities/entertainment/60958/poidetail.html>
- **Črno zrno (Gornji trg 17):** <https://www.crnozrno.com/>
- **Moderna:** <http://www.mg-lj.si/si/obisk/1263/kavarna-moderna/>
- **Pritličje:** <https://www.visitljubljana.com/en/visitors/things-to-do/entertainment/pritlicje/>

### Wine bars:

- **Dvorni bar:** <http://www.visitljubljana.com/en/activities/eating-out/1035/poidetail.html>
- **Moviea:** <http://www.visitljubljana.com/en/activities/eating-out/1869/poidetail.html>
- **TaBar:** <http://www.visitljubljana.com/en/activities/eating-out/51085/poidetail.html>

### Cool bar with craft beer:

- **Daktari:** <http://www.visitljubljana.com/en/activities/entertainment/56331/poidetail.html>
- **Union Brewery Pub:**  
<http://www.visitljubljana.com/en/activities/entertainment/61689/poidetail.html>
- **Sax Pub:** <http://www.visitljubljana.com/en/activities/entertainment/13370/poidetail.html>

### Vegeterian and vegan:

- **Bazilika bistro:** <https://www.visitljubljana.com/en/visitors/things-to-do/food-and-drink/bazilika-bistro/>
- **Barbarella:** <http://www.barbarella.si/>
- **Organic garden:** <http://www.organic-garden.eu/>
- **Taman Organic:** <http://www.taman-organic.si/en/>
- **Restaurant Gaudi:** <http://www.gaudi.si/>
- **Zaživ:** <http://zaziv.si/>
- **Ajdovo zrno:** <https://www.facebook.com/ajdovozrno/>
- **Fejstmeni:** <https://www.facebook.com/fejstmeni/>

### Homemade bakery:

- **Pekarna osem:** <http://pekarnaosem.com/>

### Cake and Ice cream shops, Patisserie:

- **Cacao** (Petkovškovo nabrežje 3): cakes, ice creams, ice-cream drinks, sundaes, delicate

sweets, natural juices, cocktails, sandwiches and snacks, lactose-free sweet treats, vegan sweet treats, gluten-free sweet treats. <http://cacao.si/en/>

- **Gelateria Romantika** (Dvorni trg 1): Our mission is to find the best, most delicious Italian-style gelato. <http://www.gelateria-romantika.si/home.html>
- **Vigo Ice Cream**: Ice cream parlor. Original Italian Gelato in the heart of Ljubljana. <http://vigo-icecream.com/ljubljana/>
- **Fetiche** (Cankarjevo nabrežje 25): The Fetiche cake shop offers French macarons, chocolate and coffee éclairs and croissants. All the pastries and ice creams are made with all natural ingredients. <https://www.visitljubljana.com/en/visitors/things-to-do/entertainment/fetiche/>
- **Zvezda Kavarna Bistro** (different locations): At the Kavarna Zvezda café, you can treat yourself to a great choice of different cakes and other sweet delights, including raw and vegan cakes, that go perfectly with a nice cup of coffee or tea. <http://www.zvezdaljubljana.si/en/>
- **Lolita** (Cankarjevo nabrežje 1): Lolita, a cake shop housed in the centrally located Filip Mansion, carries on the tradition of the once famous Mayer Café, which used to be a popular place for socializing. The cake shop is named after the novel Lolita by the renowned Russian writer Vladimir Nabokov. <http://www.kaval-group.si/LOLITA,,slascicarna.htm>

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