TASTE SLOVENIA

30-31 OCTOBER 2026

Gault&Millau

THE MICHELIN GUIDE

MICHELIN STAR

A FINAL CULINARY CHAPTER

BEFORE WINTER

AS THE SEASON DRAWS TO A CLOSE,
HERITAGE GRAND PERAST WELCOMES
TWO OF SLOVENIA'S CELEBRATED **CULINARY**
TALENTS FOR AN INTIMATE CELEBRATION OF
CONTEMPORARY SLOVENIAN GASTRONOMY.



30
OCT

IGOR JAGODIC

Gault&Millau

THE MICHELIN GUIDE

31
OCT

MARKO PAVČNIK

MICHELIN STAR

MEET THE CHEFS

CHEF **IGOR JAGODIC** IS A LEADING FIGURE
IN **CONTEMPORARY** SLOVENIAN GASTRONOMY.

AS CHEF AND CO-OWNER OF **STRELEC** IN LJUBLJANA,
HE HAS DEVELOPED A **DISTINCTIVE** CULINARY LANGUAGE
ROOTED IN **CLASSICAL** FRENCH CUISINE,
REFINED THROUGH **MODERN** TECHNIQUES
AND INFUSED WITH **SLOVENIAN** SENSIBILITY.

HIS GUIDING PRINCIPLE IS "**SOPHISTICATED SIMPLICITY**"

EACH **PLATE** CENTRES ON ONE OR TWO
PRINCIPAL INGREDIENTS, BROUGHT TO LIFE
THROUGH PRECISE, **BALANCED** PREPARATIONS.

JAGODIC GAINED EXPERIENCE AT THE ALAIN **DUCASSE**
SCHOOL IN PARIS, **NOMA** IN COPENHAGEN
AND THE FORMER THREE-MICHELIN-STARRED
GOURMET RESTAURANT **LERBACH**.

HE WAS NAMED Gault&Millau SLOVENIA'S
CHEF OF THE YEAR IN 2019.

CHEF **MARKO PAVČNIK**, WHOSE RESTAURANT **PAVUS** HOLDS A **MICHELIN STAR**, IS ONE OF THE LEADING FIGURES OF **MODERN** SLOVENIAN CUISINE.

A **SELF-TAUGHT** CHEF AND UNCOMPROMISING **PERFECTIONIST**, HE CONSTANTLY REFINES HIS DISHES, SOMETIMES WORKING ON A SINGLE CREATION **FOR MONTHS**.

FOR PAVČNIK, GOOD IS **NEVER** ENOUGH:
EVERY PLATE MUST DELIVER A GENUINE "**WOW**" FACTOR.

WILD FOOD IS AT THE **HEART** OF HIS CUISINE.

PLANTS, HERBS AND FRUITS **GATHERED** FROM MEADOWS AND FORESTS PLAY A **CENTRAL** ROLE, WHILE THE CHANGING **SEASONS** PROVIDE AN **ENDLESS** SOURCE OF INSPIRATION FOR HIS EXPRESSIVE AND **DISTINCTLY SLOVENIAN** CUISINE.

THE EXPERIENCE

6-COURSE **FOUR-HANDS** DINNER
CREATED BY THE GUEST CHEFS TOGETHER
WITH **EXECUTIVE CHEF PETAR ĆORKOVIĆ**

SLOVENIAN WINE

THOUGHTFULLY SELECTED
TO COMPLEMENT THE MENU

30 & 31 OCTOBER

TWO EXCLUSIVE EVENINGS
BEFORE THE WINTER CLOSURE

STAY WITH US

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SMART ELEGANT

DINNER RATE

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