

A close-up photograph of a hand holding a peach and a wedge of cheese. The peach is on the left, showing its red and yellow skin. The cheese is on the right, a wedge with a golden-brown rind and a yellow interior. Both are wrapped in a white, textured cloth. The background is dark and out of focus.

Bajka na dlanu / Fairy Tale at Hand

ZAGORJE

GASTROTURIZAM
Gastrotourism

Sadržaj

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Zagorje

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Tradicionalna jela Zagorja: Bajka na tanjuru

Priroda je u tom dijelu Hrvatske neobično izdašna i upravo zbog nje ljudski je trag po zelenim zagorskim bregima prisutan gotovo od početka vremena. Mijenjali su se vladari, društvene epohe, uzdizala se i propadala carstva, dolazile i odlazile vojske...

Malo je krajeva na svijetu koji, poput Zagorja, tijekom mnogih stoljeća i burne povijesne mijene pažljivo njeguju iskonsku povezanost s prirodom. Ta se tradicija proteže desecima tisuća godina unazad, sve do davne neandertalske kulture s Hušnjakovog brijega. Naš je davni rođak, dedek Kajbumščak, kako ga je nazvao Vladimir Nazor, živio od lova i skupljanja šumskih plodova. Nije znao ništa bolje, ali mu ništa bolje od toga nije ni trebalo. Priroda je u tom dijelu Hrvatske neobično izdašna i upravo zbog nje ljudski je trag po zelenim zagorskim bregima prisutan gotovo od početka vremena. Mijenjali su se vladari, društvene epohe, uzdizala se i propadala carstva, dolazile i odlazile vojske... U svemu tome, u dobru i zlu, domaći se čovjek uvijek mogao osloniti na prirodu i njene vječne cikluse koji kao da utješno govore mudre Krležine stihove iz „Balada Petrice Kerempuha“: „Nigdar ni tak bilo da ni nekak bilo, pak ni vezda ne bu da nam nekak ne bu“.



Traditional Dishes from Zagorje: A Fairytale on Your Plate

Nature in this region of Croatia is amazingly lush and plentiful, and it is not surprising humans left their mark on the green Zagorje hills in the earliest of times. Rulers and social periods have changed, empires have risen and fallen, and armies have come and gone.

There aren't many places in this world that can boast to having kept a close connection to nature after centuries of many tumultuous historical events, but the Zagorje County can. This tradition goes back thousands of years, all the way to the Neanderthal culture on Hušnjak Hill. Our ancient cousin, grandpa Kajbumščak, as called by the famous writer Vladimir Nazor, lived from hunting and gathering food in the forest. He didn't know any better because he really didn't need to. Nature in this region of Croatia is amazingly lush and plentiful, and it is not surprising humans left their mark on the green Zagorje hills in the earliest of times. Rulers and social periods have changed, empires have risen and fallen, and armies have come and gone. During all of these changes, through the good and the bad, native man has always been able to rely on nature and its endless cycles, as the great writer Miroslav Krleža wrote in *The Ballads of Petrica Kerempuh*, "Somehow things have always worked out, and things will always work out somehow."



Jelovnik koji piše priroda

Obrađeno svinjsko meso se sušilo i kuhalo u grahu, kupusu ili repi. Dio koji je najdulje čekao da se pojavi na stolu bila je šunka, koja se prvi put koristila za Uskrs. Ostatak se pekao i konzervirao na starinski način, zalijevanjem mašću u posebnoj drvenoj posudi, banjici.

Tradicionalna zagorska kuhinja nastala je u čvrstoj simbiozi s prirodom i njenim plodovima, vjerno odražavajući način života lokalnog stanovništva. Težački se radilo, težački se i jelo – hrana je morala biti kalorična da bi se moglo izdržati sve dnevne napore težačkog života. Kao i druge pučke kuhinje u Europi, i zagorska ima obilježja zimske kuhinje. S tim se pridjevom u stručnim krugovima želi reći da je zasnovana na sezonskim sastojcima i načinu pripreme koji poštuje moderne kulinarne trendove. Ono što se danas preferira kao zdrava prehrana na zagorskim je ognjištima odavno prisutno: svježe, autohtone namirnice i kratka termička obrada, da se sačuva čim više prirodnih okusa i svojstava. U jesenskom obilju dozrelih povrtnih kultura i šumskih plodova pokazivala se puna kreativnost

ovdašnjeg puka kojem siromaštvo nikad nije bilo preprekom za dobar i zdrav zalogaj. Povrće se spremalo za zimnicu, sušilo se voće, ali i gljive, a kesteni su se brali zajedno s ovojnicom te potom zakopavali u pijesak da se sačuvaju do proljeća. Svinjsko meso i mast imali su važnu ulogu u prehrani pa je stoga i kolinje bilo jedan od važnijih događaja u težačkom kalendaru. Obrađeno svinjsko meso se sušilo i kuhalo u grahu, kupusu ili repi. Dio koji je najdulje čekao da se pojavi na stolu bila je šunka, koja se prvi put koristila za Uskrs. Ostatak se pekao i konzervirao na starinski način, zalijevanjem mašću u posebnoj drvenoj posudi, banjici. To je bilo idealno jelo za vrijeme radova u polju, kad nije bilo vremena za kuhanje: domaćica bi izvadila meso, malo ga zagrijala, dodala zelene salate koje je bilo u izobilju i krepko je jelo začas bilo gotovo. Koliko su kobasice bile sveprisutni dio tadašnje svakodnevice svjedoči i recept za jetrenice koji je u svom enciklopedijskom latinsko-hrvatskom rječniku „Gazophylacium“ u 17. stoljeću zapisao pavlinski prior Ivan Belostenec. Po njemu se za dobru jetrenicu svinjska jetra trebaju najprije skuhati te zatim sitno iskosati. Potom se smjesi dodaju sitno naribani sir, umučena svježa jaja i mast, sve se posoli, popapri, začini kimom i đumbirom te se nakon miješanja stavi u debelo svinjsko crijevo i prokuha. Uz jetrenice radile su se i krvavice, češnjovke, tlačenice..., a preostali su se mesni dijelovi topili za dobivanje čvaraka i masti. Tako obrađene i raspoređene, te su mesne delicije znale potrajati i do sljedećeg kolinja.



Menus Written by Nature

Pork meat was dried and used in various dishes such as bean and turnip stews and sauerkraut. Ham was the most waited for dish and was consumed at Easter for the first time. The rest of the meat was baked and preserved the old-fashioned way, by pouring lard over the meat in a special wooden dish called *banjica*.

The traditional Zagorje cuisine was born from an intense symbiosis with nature, faithfully reflecting the local inhabitants' way of life. People worked laboriously needing hearty food to make it through the long and strenuous days. Zagorje cooking can be described as “wintery”, as can other folk cuisines in Europe, which means it is based on seasonal ingredients and cooking methods, reflecting contemporary culinary trends. What we consider healthy eating today has been present in Zagorje's kitchens for hundreds of years: fresh, local ingredients and short thermal processing to keep as much of the foods' natural tastes and qualities. The abundant autumn and forest produce allowed the Zagorje people to demonstrate their creativity and talent. Poverty was never an obstacle to a good and healthy meal. Vegetables were preserved and stored for the winter, fruits (and mushrooms) were dried, and chestnuts were gathered and buried in the sand until spring. Pork and lard had a very important role in the kitchen, making pig slaughtering one of the most important days of the year. Pork meat was dried and used in various dishes such as bean and turnip stews and sauerkraut. Ham was the most waited for dish and was consumed at Easter for the first time. The rest of the meat was baked and preserved the old-fashioned way, by pouring lard over the

meat in a special wooden dish called *banjica*. This was an ideal meal when there wasn't much time to cook because most of the day was spent working in the fields – the ladies would take out the pork, warm it up and serve it with green salad. A hearty and simple meal prepared quickly. Sausages were also very important in everyday eating of the Zagorje people, which can be seen from the recipe for *jetrenice* (pig liver sausages) documented in the Latin-Croatian Encyclopaedic Dictionary in the 17th century by prior Ivan Belostenec. He wrote that good *jetrenice* had to first be cooked and then chopped into tiny pieces. Grated cheese, beaten eggs, salt, pepper, cumin and ginger were then added to the meat, and the mixture was stuffed in pork intestines, serving as casings, and was then brought to a boil in water. Other well-loved sausages were *krvavice* (blood sausages), *češnjovke* (garlic sausages) and *tlačenice* (pressed sausages). All of the leftover pork not used for meals or sausages was melted to make *čvarci* (fried pork rinds) and lard. By preparing and preserving the meat in such a way, the people were able to enjoy pork delicacies year round until the next pig slaughtering.



Kaj su jeli naši stari?

Najčešće su se pripremala različita variva (grah s kiselim zeljem, repom ili ječmenom kašom), ili pak neke od brojnih juha po kojima je zagorska kuhinja poznata. Juhe su se kuhale u posebnim zemljanim zdjelama, medenicama, a radile su se gotovo od svega što je bilo pri ruci – od krupice, buče, poriluka, kelja, octa, krumpira, masla, jaja, mlijeka, šljiva, vrhnja, vina...

Uobičajeni dnevni jelovnik stare zagorske hiže počinjao je jednostavnim, kaloričnim jutarnjim obrokom. Za doručak su se uglavnom jeli žganci od kukuruznog brašna preliveni mlijekom, kavom od ječma, maslacem, čvarcima, lukom prepečenim na masti ili prežganom juhom. Spremala su se i jaja: pečena na masti (cvrtje) ili pečena i pomiješana s brašnom (prežetina), a neizostavna poslastica bili su sir i vrhnje s komadićima domaćeg špeka. Oko podneva bi na stol stizao objed. Najčešće su se pripremala različita variva (grah s kiselim zeljem, repom ili ječmenom kašom), ili pak neke od brojnih juha po kojima je zagorska kuhinja poznata. Juhe su se kuhale u posebnim zemljanim zdjelama, medenicama, a radile su se gotovo od svega što je bilo pri ruci – od krupice, buče, poriluka, kelja, octa, krumpira, masla, jaja, mlijeka, šljiva, vrhnja, vina... Večera je, prema svim pravilima modernog nutricionizma, servirana rano, s prvim mrakom, kao lagani obrok kojim su se dovršavali ostaci od ručka ili se prezalogajili suhi sir, žganci ili stepka, prokuhana surutka sa svježim mlijekom i udrobljenim kukuruznim kruhom ili brašnom. Večernje su gozbe bile samo u danima velikih radova u poljima i vinogradima, kada se naporno radilo cijeli dan te se za bogati stol koji nije oskudijevao pečenim mesom sjedalo tek nakon što su poslovi bili obavljani. Večera nakon berbe grožđa tradicionalno je počinjala varmeđijskom juhom, a o cijelom je ritulu ovako 1886. pisao Ksaver Šandor Gjalski u svojoj zbirci pripovjedača „Pod starim krovovima“: „A mi u slatkoj tromosti sjedimo oko stola i vučemo u se tečni vonj 'varmeđijske juhe', ove za berbu apsolutno propisane čorbe, koju Cintek u kutu do vrata vadi iz ogromna lonca u košari, pa gotovo s vještinom kakova fratarskoga kuhtića grabi u tanjure. I kad se blagovanje začelo, prvi časovi prolaze u potpunoj tišini, koju samo prekida glasno srkanje...“



Blagdansko obilje

Najraskošnija trpeza prostirala se za blagdane, kada se cijela obitelj u radosti okupljala oko stola. O Božiću, Uskrsu, Jurjevu, Tjelovu te drugim katoličkim blagdanima pripremala su se najbolja jela i pritom se zaboravljalo na neimaštinu. Na Božić je vladalo posebno izobilje: kokoši, pure, guske, govedina, božićna svinjska pečenka, razne juhe, furguš (kiselo zelje sa suhim mesom), slanina, mlinci, krvavice, salata od krumpira i cikle... i bogat izbor slatkog: kolači od sira, gibanice, božićno pecivo, kuglofi od oraha i maka, a jedna od neizostavnih, zdravih poslastica bio je i med s češnjakom. Buđenje proljeća i Uskrs donosili su druga jela na blagdansku trpezu: uskršnja se košara najprije nosila u crkvu na blagoslov, pa su poslije toga šunke, kobasice, mladi luk i jaja blagovali još slasnije. Koliko je dobre volje i optimizma bilo u siromašnim zagorskim hižama potvrđuje i navada da se prvog dana nove godine za objed nikad ne priprema kokošje meso, jer kokoš nogama grebe unazad, pa bi dolazeća godina cijela mogla biti loša. Stoga je svinja, čije noge stalno ruju prema naprijed, bila omiljenim izborom za novogodišnju pečenku i zalag za bolju godinu. Takva obiteljska okupljanja bila su znatno više od pukog uživanja u jelu. Štoviše, blagdani su u Zagorju – kako nekoć, tako i danas – prave svetkovine zajedništva.

What Did Our Ancestors Eat?

Lunch was served around noon, and the most common dishes were various stews (bean stew with sauerkraut, turnips or barley grits) or soups, which Zagorje cuisine is well known for. Soups were cooked in special natural material pots called *medenice* and were made with anything that could be found in the kitchen – grains, squash, leeks, kale, vinegar, potatoes, butter, milk, plums, sour cream, wine, etc. Dinner was served according to contemporary nutritional guidelines – at sunset – as a light meal where leftovers from lunch were served, or often times, cheese, cornmeal or boiled whey with milk and corn bread or flour. Dinner feasts were served only after a very laborious work day in the fields or vineyards when the dinner table would be set with delicious roast meat – a wonderful reward for a hard day's work well done. Dinner after grape harvests was a special feast, traditionally beginning with *varmedijska* soup, described in 1886 by the writer Ksaver Šandor Gjalski in his collection of short stories *Under Old Roofs*, "In sweet stillness we sit around the table and inhale the lovely smell of "*varmedijska*" soup, a traditional stew eaten after grape harvest. Cintek, standing in the corner by the door, is serving the stew out of a huge pot with remarkable skill. The first moments of supper pass in complete silence, interrupted only by loud sipping."

The typical daily menu of an old Zagorje house (called *hiža* in the local dialect) usually began with a simple hearty morning meal. Breakfast generally consisted of cornmeal mush (corn *žganci*), served with milk, barley coffee, butter, fried pork rinds, fried onions or roux soup. Eggs were also often on the menu: fried on lard or fried and mixed with flour. Another special delight was fresh cheese and sour cream with

bacon bits. Lunch was served around noon, and the most common dishes were various stews (bean stew with sauerkraut, turnips or barley grits) or soups, which Zagorje cuisine is well known for. Soups were cooked in special natural material pots called *medenice* and were made with anything that could be found in the kitchen – grains, squash, leeks, kale, vinegar, potatoes, butter, milk, plums, sour cream, wine, etc. Dinner was served according to contemporary nutritional guidelines – at sunset – as a light meal where leftovers from lunch were served, or often times, cheese, cornmeal or boiled whey with milk and corn bread or flour. Dinner feasts were served only after a very laborious work day in the fields or vineyards when the dinner table would be set with delicious roast meat – a wonderful reward for a hard day's work well done. Dinner after grape harvests was a special feast, traditionally beginning with *varmedijska* soup, described in 1886 by the writer Ksaver Šandor Gjalski in his collection of short stories *Under Old Roofs*, "In sweet stillness we sit around the table and inhale the lovely smell of "*varmedijska*" soup, a traditional stew eaten after grape harvest. Cintek, standing in the corner by the door, is serving the stew out of a huge pot with remarkable skill. The first moments of supper pass in complete silence, interrupted only by loud sipping."



Holiday Abundance

The most elaborate dinner table was set for the holiday season when the whole family would gather together to enjoy a special meal. Poverty was forgotten during Christmas, Easter, St. George's Day, Corpus Christi and other Catholic holidays when delicious meals were prepared. Christmas meals were especially plentiful, serving chicken, turkey, goose, beef, roast pork, soups, *furguš* (sauerkraut with smoked meat), bacon, *mlinci* (pasta tatters), *krvavice* (blood sausages), potato and beet salads, as well as an array of desserts like *gibanica* (cheese pastry pie), Christmas bread, walnut and poppy seed cake, and an absolute must, honey with garlic. The coming of spring and Easter brought a different variety of foods to the holiday table. The Easter basket was first taken to church for a blessing, making the ham, sausages, spring onions and eggs even more delicious. There was much optimism in Zagorje homes and families regardless of poverty, which can be seen from the tradition to never prepare chicken meat on the first day of the year. Chickens scrape the ground with their feet in a backward motion, meaning the coming year could be an unlucky one. That is why roast pork was a favourite choice for New Year meals – pigs' feet constantly moved forward, promising a better year. Family feasts like these were more than just simple meals - holiday gatherings around the table in Zagorje were sacred to the whole community, just as they are today.

Okusi i mirisi plemićkih gozbi

napisao Slavko Večerić

Kao važno tranzitno područje, Hrvatsko zagorje je u povijesti doživjelo cijeli niz različitih utjecaja na svoju kulturu i način života, pa ni kuhinja pritom nije bila izuzetkom. Najveći je pečat ostavila bečka kuhinja, dijelom i mađarska, a i francuska se kulinarska tradicija probila do ovdašnjih štednjaka. No, najveći utjecaj na pučku zagorsku kuhinju imale su brojne plemićke obitelji koje su nekad stolovale i vladale u područjima sjeverozapadne Hrvatske. Na poprilično maloj površini, ondje se skupilo kurija i dvoraca više nego bilo gdje drugdje u Europi, a na njima se blagovalo carski. Teletina, divljač, ribe, razne vrste gljiva, raskošni umaci... sve je to, preko slugu koji su radili za velikaše ili pomagali u kuhinji, s vremenom dospjelo u narod i izmiješalo se s pučkom kuhinjom. Tako se stvorio zanimljiv i živopisan kolaž koji danas čini zagorsku kuhinju. Ipak, iz tog se ukusnog kolaža izdvajaju neka izvorno zagorska, autohtona jela koja ćemo vam ovdje pobliže predstaviti.

Zagorski štrukli

Mogu biti slatki i slani, kuhani i pečeni, predjelo, desert, glavno jelo ili pak dodatak juhi. Uz to, može ih se spremati na desetke različitih načina, nadijevati kravljim sirom, heljdom, kupusom, orasima, jabukom, bučom, repom, makom, heljdnim brašnom, prosenom kašom... i u svakoj od tih mnogobrojnih inačica zagorski su štrukli jedinstven doživljaj za nepce, jelo po kojem se prepoznaje hrvatska kuhinja u cjelini. Također, svojom genijalnom jednostavnošću i mogućnošću prilagodbe svakoj kulinarskoj situaciji, od svakodnevnog do svečane, taj punjeni svitak od tankog, ručno razvučenog tijesta pravi je trijumf kreativnosti zagorske pučke kuhinje. Upravo je zbog toga Ministarstvo kulture Republike Hrvatske zaštitilo zagorske štrukle kao nematerijalno kulturno dobro, pohvalivši pritom i umijeće zagorskih domaćica. „Zagorski je kraj prava riznica neobičnih

poslastica koje su silom prilika i siromaštva domišljate Zagorke pripremale svojim mnogobrojnim obiteljima“, stoji u objašnjenju odluke. Spomenuta domišljatost u smišljanju slastica iz neočekivanih sastojaka, po tradicionalnoj recepturi, svake se godine slavi na manifestaciji Babičini kolači, na kojoj zagorske babice odmjeravaju snage u slastičarskim vještinama.

Purica s mlincima

Zagorski puran potječe od srednjoameričkog purana koji je u ove krajeve dospio iz Italije u 16. stoljeću. Najbolje se udomačio na području Hrvatskog zagorja, gdje su specifična klimatska obilježja, uvjeti držanja i prehrane stvorili posebno ukusno meso proslavljeno diljem Europe. Tajna je bila samo u jednom – zagorski se puran uzgajao u malim jatima koja su veći dio svog života provela slobodno se krećući i hraneći na otvorenom, po livadama, voćnjacima, šumarcima ili drugom vegetacijom bogatim staništima. Samo u nepovoljnim vremenskim uvjetima i noću peradi se osiguravalo sklonište, odnosno peradarnjak. Zagorski je puran početkom 20. stoljeća putovao vlakom, zamrznut u ledu put Velike Britanije, Švicarske, Austrije, Italije te Njemačke, gdje je bio vrlo tražen pa je bio na stolovima plemića i kraljeva kao blagdanski specijalitet zbog najsočnijeg mesa i izuzetnog okusa kakav nema nijedna životinja iz porodice ptica. Ta je delicatosa, dakako, s punim poštovanjem tretirana i u domaćim kuhinjama, a pečena purica s mlincima neprolazni je klasik zagorske kuhinje i gotovo pa neizostavni dio blagdanske božićne trpeze i u Zagorju i u ostalim dijelovima Hrvatske. Tradiciju i posebnost zagorskog purana pred naježdom lošijeg i jeftinijeg mesa iz uvoza od 2003. čuva poljoprivredna zadruga Puran zagorskih brega, sa sjedištem u Krapini.

Zagorska juha

Zagorci su majstori u spremanju jela sa žlicom, i malo koja regionalna kuhinja ima toliko velik izbor juha i variva. Međutim, zagorska je juha više od juhe – to je cijeli obrok u kojem se savršeno ocrta međusobna ovisnost i sljubljenost podneblja i njegovih jela. Naime, u njoj se u jednoj žlici mogu



Zagorski štrukli/Zagorje štrukli

susresti gotovo sve ključne namirnice zagorskog jelovnika: svježe sezonsko povrće, gljive, suho meso, slanina, šunka, krumpir, brašno, vino, mast, vrhnje, jaja... Ne treba nam vremeplov da bismo otkrili kako je nastao recept za zagorsku juhu – jednostavno je sve što se našlo u kući završilo u loncu, a kako je sve bilo svježije i domaće, tako je rezultat ispao takvim da mu se divimo i danas.

Svinjska pisanica "Stubica"

Evo nam i jednog autentičnog aristokratskog, plemenitaškog jela da nam na nepce donese okus gozbi iz dvoraca Hrvatskog zagorja 16. stoljeća. Meso se puni suhim šljivama kojima na mjesto koštica dolazi maslac, dok se umak radi od ostatka šljiva, bijelog vina, vrhnja i šljivovice. Stubička je pisanica mesna delicatosa prve kategorije, jedno od onih jela koje posebno impresioniraju strance u prvom kontaktu sa zagorskom kuhinjom, pa ne čudi ni njen veliki međunarodni ugled, i među kulinarskim stručnjacima i među gurmanima.

Recepti

Zagorski "Štrukli"

Omjer namirnica: izmiješa se pola glatkog i pola oštrog brašna, doda se mlake vode u koju se stavi malo octa, sol, jedno jaje, 2 žlice ulja i dobro se mijesi na dasci. Mijesi se tako dugo dok se tijesto ne počne odvajati od daske. Izmiješano tijesto se podijeli u mlinčke, prekrije čistom krpom i pusti da stoji oko 1 sat. Zatim se tijesto razvlači na stolu, stolnjaku ili plahti. Započinje se razvlačiti mlinčenkakom, potom se tijesto lagano polije uljem da se ne hvata za ruke i dalje se rukama razvlači. Najčešće se razvlači preko širine stola, a deblji rubovi uz kraj razvučenog tijesta rukom se strgaju. Tijesto se fila uz jedan rub, poškropi otopljenim maslacem, margarinom ili uljem (da se tijesto ne prime nego lista), tijestom se nadjev preklopi i potom se stolnjakom tijesto suče, rola do kraja. Postavlja se u namašćeni protvan i prijenosno se reže tanjurom na željenu veličinu. Ako se ne reže prijenosno, pečeni štrukli se režu nožem. Za sarne štrukle potreban je jedan kravlji sir, jaja, sol, vrhnje, a može se dodati i malo šećera da budu slatki. Sve se združde vilicom ili rukom i fila se tijesto. Štrukli se slože u protvan i zaliju otopljenim putrom, margarinom, uljem i vrhnjem.

Zagorski puran s mlincima

Očišćenog purana izvana i iznutra natarite solju i ostavite da odstoji najmanje jedan sat, a najbolje preko noći. Želite li masniju pečenkicu, prsa i batate obložite suhom slaninom i zavijte koncem. Ako je puran debeo, nabodite mu kožu i uvijte ga u pergamentni papir ili aluminijsku foliju pa ga tijekom pečenja odmotajte. Pečnicu dobro zagrijte, isprva na 200, a onda spustite na 180 stupnjeva Celzijevih. Purana pecite po potrebi, ovisno o težini (računa se sat vremena po sva-

kom kilogramu težine). Povremeno podlijevajte sokom koji ispusti, a zatrebati li, i juhom ili vodom. Neposredno prije kraja pečenja premažite ga maslacem, mašču, uljem ili margarinom za pečenje. Gotove mlince natrgajte na komade. Posoljenu vodu zakuhajte pa njome prelijte mlince.

Zagorska juha

(recept za 4 osobe)

70 dag krumpira (bijeli)
5 dag sušene slanine ili vratine
5 dag crvenog luka
2 češnja češnjaka
2 dl kiselog vrhnja
5 dag mrkve
2 dcl bijelog vina

Slatka crvena paprika, sol, papar, lovorov list, vegeta, papar u zrnu, glatko brašno, peršin list, svinjska mast (2 žlice) ili ulje

Na masnoći poprži sušenu slaninu izrezanu na kockice. Kad se poprži dodajemo sitno kosani luk te sve zajedno pirjamo. Dodajemo sitno kosani češnjak, slatku papriku, mrkvu narezanu na kockice, lovorov list, sol, vegetu.

Očišćeni i narezani krumpir na kockice kuhamo u slanoj vodi. Kada sve povrće omekša sjedinimo ga zajedno u loncu, dodajemo bijelo vino i pustimo da lagano zakuha.

U posebnoj posudi izmutimo 2 žlice glatkog brašna i kiselo vrhnje te preko cjediljke ulijevamo u juhu. Kuhamo još 10 minuta. Začinimo po želji i serviramo.

Svinjska pisanica Stubica

4 svinjske pisanice (lungića)
15 suhih šljiva
40 dag maslaca
0,3 dl ulja
0,3 dl domaće šljivovice
3 dl kiselog vrhnja
1,5 dl slatkog vrhnja

1/2 vezice peršunova lista
2 dl bijelog vina
papar, sol
Pisanicu napunite suhim šljivama, kojima ste prethodno odstranili koštice i napunili ih svježim maslacem. Posolite i na laganoj vatri u tavi pržite. Ostatak suhih šljiva narežite na rezance i natopite u bijelom vinu, te stavite kuhati zajedno s pisanicom. Kuhanjem se količina vina smanjuje na 1/3. Dodajte kiselo i slatko vrhnje pa kuhajte još neko vrijeme dok ne dobijete gusti umak. Na kraju ulijte domaću rakiju šljivovicu, te kuhajte 1-2 min. Dobivenim umakom prelijte pisanice i sve još pospite sitno isjeckanim peršunom. Kad pržite pisanicu, pazite da se ne preprži. Budući daje to najmekši dio mesa, bolje ga je izvaditi i staviti na topli tanjur, a umak zgotoviti posebno. Kao prilog preporučujem domaće rezance, rižu na maslacu ili kuhane makarone.

Napomena: pisanica »Stubica« je specijalitet koji se već u 16. stoljeću posluživao u plemićkim kućama.

Zagorska kotlovina

80 dag svinjskih kotleta
2 para češnjovki (kobasice)
4 dag svinjske masti
2 dcl bijelog vina
Sol, papar, vegeta, crvena paprika

Meso oprati, obrisati, začiniti. Na masti ili ulju ispeći kotlete i kobasice da dobiju lijepu rumenu boju. Meso izvaditi na rub kotla za kotlovinu a u masnoću uliti vino, malo vode, vegetu i začine. Kad se umak malo reducira u kotao vraćamo meso i kobasice te sve skupa pirjamo još kratko vrijeme. Osim vina u jelo se može dodati luk, feferon, zelena svježja paprika, rajčica i drugo začinsko bilje. Kao prilog može izvršno poslužiti krumpir, vrganji, šampinjoni, grah...
Navedeni recept obično se priprema na sajmovima u većim količinama pa se dobije finoća umaka. U vikend pripremi i domaćinstvu kotlovina se priprema sa dosta povrća i priloga.

Kotlovina

Na proštenjima, godišnjim i tjednim sajmovima diljem Zagorja još su u davna vremena stizali pečenjari sa svojim štandovima i metalnim pečenjarskim "šeširo", kotlom po kojem je dobila ime i njihova glavna kulinarska ponuda. Naime, kotlovina je prastari običaj spremanja mirisnih, najčešće mesnih zalogaja, stvoren i odnjegovan u Zagorju i Prigorju, ali i svojevrsni začetak mobilnog ugostiteljstva u tom kraju. Na plitkom šeširu pečenjarskog kotlića priređivalo se različito meso, uglavnom svinjski kotleti i kobasice, ali i govedina, pa čak i slatkododne ribe. Taj tradicionalni oblik sajmenne ponude još uvijek u sličnim prilikama uspješno odolijeva modernoj ponudi brze hrane, što je samo još jedan dokaz da pravo jelo u svakom vremenu ostaje atraktivno.

Objed bez vina nije objed

Ne možemo dovoljno pričati o hrani, a da ne spomenemo i vino, neodvojivi dio zagorske kuhinje. Vinova je loza ondje stigla s Rimljanima. Premda su i kod prastanovnika Zagorja, Ilira, pronađeni fosilni ostaci biljaka sličnih vinovoj lozi, čini se da su oni od alkoholnih pića prednost davali medovini i pivu. Razvijeno vinarstvo se u tom dijelu Hrvatske spominje u dokumentima već u 13. stoljeću, a o tome koliko se tada cijeno vino, dovoljno govori podatak da se u vinu mogao plaćati i porez. S vremenom, vinska je kultura postala dijelom kulture življenja, i to toliko da su brojni narodni običaji stvoreni na prirodnom ciklusu zrenja grožđa i pravljenja vina. Naravno, i u kuhanju je bilo nezaobilazno; malo je koje jelo iz zagorske kuharice, bez obzira peče li se ili kuha, u koje se ne stavlja vino da pomogne proces. A ono što se stavljalno u jelo kasnije se i pilo uz objed. Sklonost kiselijim vinima u Zagorju također je kulinarski uvjetovana – jela su bila masnija, pa su tražila upravo takvo vino. Za zagorskim se stolom sljubljanju okusa hrane i vinskog bukea oduvijek posvećivalo pregršt pažnje.

Ovaj kratki pregled upoznavanja zagorske kuhinje ponajbolje je završiti na licu mjesta, u Zagorju, u oazi očuvane prirode, čistog okoliša i obilja ljevkovitih voda, uz autohtona jela našeg podneblja.

Dobri zagorski restorani i seoska gospodarstva šire se iz okvira ugostiteljske struke te postaju kulinarskom svakidašnjicom zagorske gastronomije, bogati izlozi regionalne kuhinje iz kojih se uvijek ima nešto slasno izabrati. Osim što su sjajni, kreativni kuhari koji ponajviše poštuju prirodu i domaće namirnice, Zagorci su i pravi domaćini, sposobni od svakog obroka stvoriti mali prehrambeni ritual. Srdačni doček uz liker dobrodošlice, mirisni kruh iz krušne peći, namazan kosanom masti i sirom s paprikom, pa šunka, sir i vrhnje, buncek, čvarci, zagorska juha, dobro vino... Da vam više ne izazivamo zazubice, niz morate nastaviti sami, u nekom od hramova dobre hrane Zagorja koje ovdje predstavljamo. Čekamo vas sa širokim osmijehom, punim stolom te onom dobrom starom zagorskom: Dobro nam došli, prijatelji!



Zagorska juha/Zagorje soup

The Tastes and Smells of Noble Feasts

by Slavko Večerić

Hrvatsko Zagorje was an important transit point throughout history and was influenced by different cultures leaving a mark on the people's way of life, especially on their cooking. It was mainly Viennese, but also Hungarian and French culinary traditions that left their mark on Zagorje's kitchens. However, the greatest influence on Zagorje's cuisine was made by the many noble families that ruled throughout the north-western parts of Croatia. Many great villas and castles were built within a relatively small area, more than anywhere else in Europe, and their feasts were more than noble. Veal, game, fish, various mushrooms, rich sauces... all of these sumptuous dishes made their way to the people and mixed with their local cuisine. That is how an interesting and diverse cooking was created in Zagorje. However, within this diversity there are a few authentic Zagorje dishes we would like to present in more detail.

Štrukli from Zagorje – Cheese Filled Pastry

They can be made with sugar or salt, cooked or fried, served as an appetizer, dessert, main course or side dish. This famous Zagorje pastry can be prepared in many different ways, topped with fresh cheese, buckwheat, sautéed cabbage, walnuts, apples, squash, turnips, poppy seeds, buckwheat flour or millet grits. Regardless of how they are prepared, *štrukli* from Zagorje are a unique culinary experience, recognized as a traditional dish in all of Croatia. It is the versatility and simplicity which makes this cheese filled pastry a trophy of Zagorje's creativity in the kitchen. Croatia's Ministry of Culture even proclaimed *štrukli* a protected intangible cultural asset, saying, "Zagorje is a well of many culinary delights where creative Zagorje homemakers prepared exquisite dishes for their large families in times of great poverty." The inventiveness in creating delicious desserts using the most unexpected of ingredients is celebrated



Zagoski puran s mlincima/
Zagorje Roast Turkey with Mlinci

every year at the event called "Grandma's Cakes", where Zagorje women compete in their dessert making skills.

Roast Turkey with Mlinci (Pasta Tatters)

Zagorje's turkey originates from the Middle American turkey, which came to Croatia from Italy in the 16th century. Through time it became well domesticated in the region of Zagorje because its climatic and breeding conditions created exceptionally tasty poultry meat famous throughout Europe. The secret to the Zagorje turkey lay in breeding in small flocks, allowing the animals to move around freely, feeding on the meadows and hills or other vegetation rich areas. It was only during bad weather and during the night that the turkeys were placed in a poultry house to shelter them from unfavourable conditions. At the beginning of the 20th century, the Zagorje turkey was transported by train, frozen in ice, to Great Britain, Switzerland, Australia, Italy and Germany, where it was in high demand. The turkey was served on the tables of nobles and kings during holiday festivities be-

Recipes

Zagorje Štrukli – Cheese filled pastry

Ingredients: Combine an equal amount of all-purpose flour and pastry flour, some warm water mixed with vinegar, salt, one egg, 2 spoons of oil, and mix the ingredients on a wooden surface to form a dough. Keep kneading the dough until it begins to separate from the surface. Shape the dough into smaller ball shaped pieces, cover with a clean dishtowel and let it rest for about one hour. Then place the dough on a large surface such as a kitchen table or table cloth and begin rolling out the dough with a wooden rolling pin (*mlinčenjak*). Lightly brush the dough with oil to prevent from sticking and continue rolling out the dough with your hands until it is thin and covers the surface of the table. The dough hanging off the edges of the table should torn off with your hands. Spread out the filling along the dough on the edge of the table cloth, brush with melted butter, margarine or oil and roll the dough tightly with the help of the table cloth. Cut into pieces using the rim of a plate, place in a greased dish and bake. The *štrukli* can also be cut using a knife after baking. To make a cheese filling you will need 1 cottage cheese, eggs, salt, sour cream and a bit of sugar to add some sweetness. Mix all of the ingredients with a fork and spread evenly over the dough. Arrange the *štrukli* in a greased ovenproof dish and top with melted butter, margarine, oil and sour cream.

Zagorje Roast Turkey with Mlinci (pasta tatters)

Rub salt all over the cleaned turkey inside and out and leave it to sit for at least an hour or overnight if possible. If you want a more succulent roast, wrap the breasts and the drumsticks with bacon

and tighten with a thread. If the turkey is large, prick the skin and wrap it in parchment paper or aluminium foil and unwrap during roasting. Heat the oven to 200° C and lower the heat to 180 ° C later. Roast the turkey as necessary, depending on its weight (about one hour per kilo). Baste periodically with the roast's own juices and if necessary use water or soup as well. Break *mlinci* into pieces, put in a bowl and pour salted boiling water over them. Leave them to sit covered for a few minutes and then drain the water. Pour turkey roast drippings over *mlinci* and serve.

Zagorje soup

(serves 4)

70 dg potatoes (white)
5 dg cured bacon or pork neck
5 dg red onions
2 garlic cloves
2 dl sour cream
5 dg carrots
2 dl white wine
Sweet paprika, salt, pepper, bay leaf, vegeta (vegetable and herb seasoning), whole black pepper, flour, parsley leaves, lard (2 teaspoons), oil.
Cut the cured bacon into small pieces and fry them on the lard. After a few minutes, add finely chopped onions and sauté until soft. Add chopped garlic, paprika, chopped carrots, bay leaf, salt and vegeta. Peel the potatoes and cut them into small cubes, then cook them in salted, boiling water. When the vegetables are soft, add the potatoes and white wine. Simmer on low heat. In a separate bowl, mix together two spoonfuls of flour and sour cream, and pour the mixture into the soup through a strainer. Cook for another 10 minutes. Season to taste and serve.

Pork tenderloin Stubica

4 pork tenderloins
15 dried plums
40 dg butter

0,3 dl oil
 0,3 dl plum brandy (šljivovica)
 3 dl sour cream
 1,5 dl cooking cream
 fresh parsley leaves
 2 dl white wine

pepper, salt
 Remove all bones from the pork tenderloin and stuff them with butter and dried plums. Add salt and fry the tenderloins in a hot frying pan. Cut the rest of the dried plums into strips, soak them in white wine and add them to the tenderloins. While cooking, the amount of wine will be reduced to 1/3. Then add the sour cream and cooking cream and cook until the sauce thickens. At the end, add the plum brandy and cook for another 1 to 2 minutes. Pour the sauce over the pork tenderloins and top with finely chopped parsley. When frying the tenderloins, be careful not to overcook them. Since this is a very tender meat, it is better to remove the tenderloins from the frying pan and put them on a warm plate and finish making the sauce separately. As a side dish, we recommend homemade pasta, rice cooked on butter or cooked macaroni

Note: Pork tenderloin Stubica is a specialty dating back to the 16th century and was served in noblemen's homes

cause of its savoury meat and exquisite taste and could not be compared to the meat of any other bird. The meat was treated with great respect in local kitchens as well, making roast turkey with *mlinci* a timeless delicacy in not only Zagorje but all of Croatia. The agricultural cooperative Zagorje Hills Turkey, based in Krapina, has been protecting the very special and traditional Zagorje turkey from the invasion of cheaper and low-quality imported meats since 2003.

Zagorje Soups

The cooks of Zagorje were masters at preparing meals eaten with a spoon, and very few regional cuisines can boast such a large variety of soups and stews. Zagorje soup is more than just a soup – it is a meal in itself, perfectly reflecting the fusion of the Zagorje region and its dishes. All of the key ingredients of Zagorje's kitchens can be found in

Zagorje kotlovina

80 dg pork chops
 2 garlic sausages
 4 dg lard
 2 dl white wine
 Salt, pepper, vegeta (vegetable and herb seasoning), paprika
 Wash, dry and season the pork chops. In a *kotlovina* pan add lard or oil and brown the pork chops and garlic sausages. Push the meat to the edges of the pan and add the wine, some water, vegeta and other spices to the oil in the centre of the pan and cook.
 When the sauce has reduced, place the meat in the pan again and continue cooking.
 Other than wine, onions, jalapeno peppers, green bell peppers, tomatoes and other herbs can be added. Serve potatoes, wild mushrooms, mushrooms or beans as a side dish.
 This dish is usually cooked at various outdoor events and celebrations in larger quantities making a fantastic sauce. When the *kotlovina* is made at home, lots of vegetables are added and many side dishes are served.

just one spoonful of soup: fresh seasonal vegetables, mushrooms, smoked meats, bacon, ham, potatoes, flour, wine, lard, sour cream and eggs. It's no secret how the Zagorje soup was created – anything that was fresh and local ended up in the pot, resulting in a scrumptious soup we enjoy so much even today.

Pork Tenderloin Stubica

This is an authentic aristocratic and noble dish that brings us back to the feasts of Zagorje's 16th century castles. The meat is stuffed with prunes and butter, and the sauce is made of the remaining prunes, white wine, cream and plum brandy. Pork Tenderloin Stubica is a true first-class delicacy and is a dish that almost always impresses tourists trying Zagorje cuisine for the first time. So it's no surprise this dish is internationally known among culinary experts and food lovers.

Kotlovina

This dish was served at religious events, annual and weekly fairs throughout Zagorje many years ago and was served by meat cooks at their stands using the *kotao*, where the dish got its name. The *kotao*, or cauldron, is a large flat-like metal pot for cooking on an open fire. The *kotlovina*, originating from Zagorje, is a very old tradition of cooking grilled meat and is, in a way, the beginning of mobile catering in the region. Many different kinds of meats were cooked on the flat metal pot, mainly pork loin cutlets and sausages, as well as beef and sweetwater fish. This traditional fair dish is still served at similar events and celebrations and still surpasses fast food, proving that a good meal will always be loved by many, regardless of the century we live in.

A Meal Without Wine Isn't a Meal

We can't write this much about food and not mention wine, an irresistible part of Zagorje's cuisine. Grape vines came to the Zagorje region with the Romans. Although fossil plant remnants resembling grape vines were found during the Illyrian rule, it seems that these plants produced only beer and mead (honey wine). Developed wine production in the Zagorje region is mentioned in documents dating from the 13th century. Just how appreciated wine was at that time can be seen from the fact that taxes could be paid in wine. Through time, the wine culture became a part of the culture of living, so much so that numerous local traditions were created according to the natural cycles of grape ripening and wine making. Wine was also very often used in cooking; almost every meal in Zagorje kitchens, cooked or baked, was prepared with wine to aid the cooking process. The wine that was used in dishes was then drunk at the dinner table. Sour wines were preferred in Zagorje, which isn't surprising. Meals were quite heavy and were ideally accompanied by more acidic wines. Great attention was always paid to pairing dishes with wine to enhance the dining experience.
 It is best to bring this brief review of Zagorje's cuisine to a close in Zagorje itself - an oasis of



Svinjska pisanica Stubica/
 Pork tenderloin Stubica

untouched nature, clean environment, healing waters and delicious local dishes. Many Zagorje restaurants and agrotourisms are becoming more than simply restaurants, serving a wide array of authentic dishes that portray Zagorje's old way of cooking. The Zagorje people are not only excellent and creative cooks using fresh and natural ingredients, they are also generous hosts, making every meal a culinary ritual - a warm welcoming drink, home-baked bread with minced lard and paprika spread, ham, fresh cheese and sour cream, *bunceci* (smoked pork hock), *čvarci* (fried pork rinds), Zagorje soup, fine wine... To entice your taste buds no longer, you can continue this list of delicacies yourself in one of many Zagorje food meccas we will present here. We are waiting for you with a smile, an abundant table overflowing with food, and the old Zagorje saying, *Welcome, my friends!*

Preporučujemo

RECOMMENDATIONS



Seljački turizam Grešna Gorica/Agritourism Grešna Gorica



Seljački turizam Grešna Gorica Agritourism Grešna Gorica

Taborgradska 3, Desinić, +385 (0) 49 343 001,
www.gresna-gorica.com; Glavna jela: 42-96 KN;
Radno vrijeme: 10-22; Main courses: 42-96 KN;
Open: 10-22

"Grešna gorica" poznato je vikend izletište asfaltom napaćenih gradskih duša. Rustikalni ugođaj zagorskog brega s predivnim pogledom na dvorac Veliki tabor, pravi mini zoološki vrt s jelenima, ovcama, paunima, zečevima, magarcima, patkama i purama, vlastita proizvodnja mesnih, sirnih i tekućih delicija, radno vrijeme "od ve do ve" i obiteljska atmosfera aduti su gorice koju je uistinu grijeh ne posjetiti. Jelovnik ima tradicionalni štih, a uz najavu mogu udovoljiti svakoj želji, posebice ako je riječ o žudnji

za nekim zagorskim specijalitetom. Ponose se svojim štruklima, a osim uživanja u hrani i piću organiziraju i šetnje, obilaske znamenitosti te degustaciju seljačkog života. Grešna Gorica is a well-known rustic retreat for the city folk. With its rural setting in the Zagorje hills, it boasts a magnificent view down onto the Veliki Tabor fortress. You get more than a meal when you visit Gresna Gorica – they have a complement of animals (deer, sheep, peacocks, rabbits, donkeys, ducks and turkeys), produce their own meats, cheeses and wines, all in a pleasant and cosy atmosphere. The menu features typical Zagorje dishes, such as *štrukli* (cheese filled pastries), and if reserved in advance, they can cater to any taste. After your meal, you can enjoy a stroll around the farm, visit the sights and get a sweet taste of rural life. Grešna Gorica is open "from dusk till dawn," so drop by any time.



Restoran "Rody" Rody Restaurant

Samci 13, Gornja Stubica, +385 (0) 49 289 828;
Glavna jela: 20-75 KN; Radno vrijeme: pon.-čet.
8:30-02, pet.-sub. 8:30-02; Main courses: 20-75
KN; Open: Mon-Thu 8:30-02, Fri-Sat 8:30-02
S brijega na koji se "Rody" ukotvio puca spektakularan pogled na stubičku dolinu. "Rody" igra ulogu univerzalca - nudi raznoliko za raznolike ukuse klijentele koja ga pohodi, a ona se kreće od individualnih gostiju i prolaznika do velikih svečanosti i svadbi. Na jelovniku ćete naći gotovo sve što bi vam od kontinentalne hrane moglo pasti na pamet: odresci, roštilj, ali i patkice i purica pa i pizze. Iako sve izgleda dobro, restoran se ponosi dvjema uzastopnim pobjedama na "Štruklijadi", što je vrlo važan podatak, a tu je i hvaljeno vlastito vino.

From the hill on which the Rody is situated there is a spectacular view of the Stubica valley. The restaurant plays the role of an all-rounder offering a variety of dishes for the different tastes of its clientele, who range from individual guests and passers-by to big celebrations and weddings. As far as the continental cuisine is considered, the menu features almost everything that you can think of: steaks, grill, roast duck, turkey as well as pizzas. Although everything looks delicious, the restaurant prides

itself on two consecutive victories on the *štrukle* festival called "Štruklijada", which is an essential piece of information. Not to forget is also the praised homemade wine.



Vinarija "Vinski vrh" - klet "Libertin" Vinski Vrh Winery - Libertin Lodge

Gornjaki 56, Hrašćina, +385 (0) 49 458 287,
099 7031 797, www.libertin.hr; Glavna jela: po dogovoru; Radno vrijeme: sri.-ned. 12-20, pon. i ut. zatvoreno; Main courses: by arrangement; Open: Wed-Sun 12-20, Mon and Tue closed
Priča o "Vinskom vrhu" istovremeno je i složena i jednostavna. S jedne strane, bilo bi jednostavno reći da se radi o mjestu na kojem se svakodnevno mogu dobiti samo fini domaći naresci, sir i vino, dok se topla jela pripremaju isključivo uz najavu. No, stvari su puno složenije od toga. "Vinski vrh" zaista je posebno mjesto. Radi se o objektu u sklopu vinarije renomiranog zagorskog vinara, koji je jedinstvenim graditeljskim pothvatom stvorio predivnu staro-novu klijet iznad nepreglednih vinograda koja je tu da ekskluzivnošću ponude zadovolji zahtjevnije goste željne užitaka za vlastite nepce. Klet "Libertin" uz najavu i po dogovoru nudi slow-food iskustvo sljubljivanja autohtone zagorske kuhinje i vlastitog vrhunskog vina uz brojne



Vinarija "Vinski vrh" - klet "Libertin"
Vinski Vrh Winery - Libertin Lodge

druge pogodnosti lokacije, od šetnji, streličarstva, jahanja i smještaja u pet luksuzno uređenih soba. Prostor je potpuno opremljen za održavanje prezentacija, seminara i team buildinga, a tu je i Libertinova vinoteka, iskustvo u organizaciji glazbenih programa, dok se kao suvenir mogu kupiti i vina, ali i drugi autohtoni proizvodi. Ni pogled na šume i brežuljke te veliki vinograd nije za odbaciti. Naprotiv.

The story of Vinski Vrh is simple and complicated at the same time. On one hand, we could simply say that this is the place where on daily basis you can get delicious homemade cold cuts, cheese and wine, while warm dishes are prepared on order exclusively. But it is more complicated than that. The Vinski Vrh is a truly special place. This is an establishment within the winery owned by a renowned Zagorje winemaker who undertook a unique construction project to create a beautiful old-new lodge just above the infinite vineyards, which is there to cater to the exclusive needs of the more demanding guests yearning for culinary thrills. By previous appointment, the Libertin offers a slow food experience: the authentic cuisine of Zagorje in combination with their homemade high-quality wine. You can also enjoy various other benefits of the location: leisure walks, archery, horseback riding and accommodation in one of the five luxurious rooms. The place is fully equipped for presentations, seminars and team building and experienced in organizing music events. There is also the wine boutique, so you can take some wine or some other authentic products home with you. The view over forest, the wavy hills and spacious vineyard should not be neglected either. On the contrary!



Ugostiteljstvo i seoski turizam "Humska klet" Agritourism and Restaurant Humska Klet

Družkovec 83/4, Hum na Sutli, +385 (0) 49 340 182; Glavna jela: 35 do 100 KN; Radno vrijeme:

pon.-čet., ned. 9-22 / pet.-sub. 9-23; **Main courses: 35-100 KN; Open: Mon-Thurs, Sun 9-22 / Fri-Sat 9-23**

"Humska klet", unjedrena među pitoreske brežuljke općine Hum na Sutli, objedinjuje dostupnost, raznovrsnost restoranske ponude, dodir sa zagorskom kulinarskom tradicijom te mogućnost noćenja ili čak duljeg boravka u jednoj od šest lijepo uređenih i udobnih soba. Također, posebno se pazilo na detalje: "Klet" je izgrađena u drvu, ima vlastito parkiralište i dječje igralište, vlastiti uzgoj divljači te proizvodnju domaćih suhomesnatih proizvoda i sira, i naposljetku bogat jelovnik koji je kombinacija klasične kontinentalne i zagorske kulinarske tradicije te vinku kartu s naglaskom na domaćim proizvođačima. Humska Klet is situated among the green rolling hills of Hum na Sutli. It is not only easily reachable, it also offers a range of dishes touched by Zagorje's old culinary tradition. You can also stay the night, or even longer, in one of the six tastefully decorated and comfortable rooms. Careful attention was given to detail: *klet* (meaning vineyard cottage) is made of wood, there is a private parking lot and playground, private wild game breeding facilities, homemade wild game salami and cheeses, and a varied menu combining traditional continental and Zagorje cuisine. The wine list consists mainly of locally produced wines.



Pansion "Pod starim krovovima" Pod Starim Krovovima Inn

Trg Ljudevita Gaja 15, Krapina, +385 (0) 49 370 536; Glavna jela: 30-85 KN, gableci 25 KN; Radno vrijeme: 6-22 svaki dan osim na Novu godinu; **Main courses: 30-85 KN, gableci (light lunches) 25 KN; Open: 6-22 every day except New Year's Day**

"Pod starim krovovima" s pravim nosi ime krapinske institucije. Naime, gostionica postoji od šezdesetih godina, a danas uz ugostiteljski dio, nudi i smještaj u osam soba na katu. Ponuda

je uobičajena kontinentalna, uz svakodnevne fine, jeftine gablece "sa žlicom" te sezonske, ili unaprijed naručene složenije zagorske specijalitete. No, "Krovovi" ponajprije pale kombinacijom položaja (samo središte Krapine), starinskog ambijenta te ugođajem tople zagorske gostoljubivosti. Uz to, toči se vino poznatog zagorskog vinara pa sve preostale barijere ubrzo popuste. This inn is a well-known trademark of Krapina, and rightly so. It was established in the 1960s; apart from the restaurant, today it also offers accommodation in its eight rooms on the upper floor. The offer is the usual continental one: the tasty inexpensive light lunches "with a spoon", seasonal food and more elaborate specialties of Zagorje by previous arrangement. The main advantage of the inn is first and foremost the location in the very centre of Krapina, complemented by vintage interior and the atmosphere of warm Zagorje hospitality. If you still have some reservations left, they will all disappear upon tasting the wines of a famous winemaker



Vinarija-pansion-restoran "Vuglec breg" Vuglec Breg Winery, Inn and Restaurant

Škaričevo 151, Krapina, +385 (0) 49 345 015, www.vuglec-breg.hr; Radno vrijeme: 7-22 svaki dan; Glavna jela: 30-135 KN; **Open: 7-22 every day; Main courses: 30-135 KN**

Teško je zamisliti kakvu želju kompleks "Vuglec breg" ne bi mogao zadovoljiti. Sportski tereni, jahanje, dječja igrališta, suvremeni apartmanski smještaj u pravom malom etno-selu, organizacija raznih programa, aktivnosti, degustacija, team- buildinga... Pridodajte tomu još autohton te dobro osmišljen jelovnik, proizvodnju vina s posebnim naglaskom na pjenušce (!) te znanje i iskustvo koji mogu udovoljiti svim gastronomskim željama sa zagorskim predznakom i "Vuglec breg" se potvrđuje kao važan kotač turističko-rekreativno-gastronomске ponude Zagorja kao regije. Osnovni jelovnik su sezonska te zagorska

jela spremljena u krušnoj peći, a sve su namirnice (meso, brašno, tjestenine i sl.) ili vlastite, ili nabavljene od lokalnih proizvođača.

It is difficult to think of the wish that would not come true in the Vuglec Breg complex. Sports fields, horseback-riding, playgrounds for children, modern accommodation in the real petite ethno village, organization of various programmes, activities, wine-tasting, team building... Also, the authentic and well-designed menu, wine-making activities with special emphasis on the making of champagnes (!), knowledge and experience which can meet all your culinary needs – all of this turns the Vuglec Breg into an important engine of tourist, recreational and culinary offer of the Zagorje region. The major part of the menu is populated by seasonal dishes or characteristic dishes made in brick oven, while the groceries (meat, flour, pasta, etc.) are either homemade or purchased from the local producers.



Vinarija-pansion-restoran "Vuglec breg"/
Vuglec Breg Winery, Inn and Restaurant



Hotel "Villa Magdalena"/Villa Magdalena Hotel



Hotel "Villa Magdalena" Villa Magdalena Hotel

Mirna ulica 1, Krapinske Toplice, +385 (0) 49 233 333, www.villa-magdalena.net; Glavna jela: 85-199 KN (sljedovi od 135-195 kn po osobi); Radno vrijeme: svaki dan od 7-22; Main courses: 85-199 kn (courses from 135-195 KN per person); Open: 7-22 every day

Apart-hotel "Villa Magdalena" sjedi na brežuljku koji dominira iznad središta Krapinskih Toplica, a njezin nadaleko poznati restoran ima jednako visoke ciljeve. To ne potvrđuje samo uvrštanje dotičnog na stranice austrijskog izdanja prestižnog gastro-vodiča "Gaut Millau" (sa 14 od 20 mogućih bodova) ili ubrajanje u top 100 hrvatskih restorana, već i pomak u cjelokupnoj ponudi "Magdalene" koji je vidljiv već s ulaza. Jelovnik koncipiran u sljedovima, zasnovanima na sljubljanju najvažnijih europskih kulinarskih tradicija te metoda s autohtonom zagorskom gastronomijom zadovoljit će i najzahtjevnije nepce. Štoviše, najotporniji će morati kapitulirati pred delicijama poput paštete od jelena s džemom od šljiva na tostu (45 KN), biftekom na žaru u umaku od šumskog voća (100 KN) zaokruženim

ponosom restorana, tortom "Okus Zagorja" sazdanom od bijele čokolade, maka i dječičanskog bučinog ulja (18 KN). U skladu s renomeom restorana je i vinska karta u koju su uvršteni svi važniji hrvatski vinari.

The Villa Magdalena Aparthotel sits high on the hill which dominates over the centre of Krapinske Toplice, and the goals of its famous restaurant are equally high. As if it were not enough that the hotel was included into the Austrian edition of the prestigious culinary guide Galut Millau (with 14 out of 20 points) and ranked among Croatian top 100 restaurants, the Magdalena brings in a set of innovations visible at first glance. The menu blends the most important European culinary traditions and methods with the original cuisine of Zagorje. Divided into courses, the selection will satisfy even the most demanding palate. You will not be able to resist the delicacies such as deer pâté with plum jam on toast (45 KN) and grilled beef steak in wild berries sauce (100 KN), all rounded up with the pride of the restaurant, the Taste of Zagorje, cake with white chocolate, poppy seed and virgin pumpkin oil (18 KN). The wine list is also to be proud of, and all major Croatian winemakers are represented on it.



Villa "Zelenjak-Ventek"/Villa Zelenjak-Ventek



Villa "Zelenjak-Ventek" Villa Zelenjak-Ventek

Risvica 1, Kumrovec, +385 (0) 49 550 747, www.zelenjak.com; Glavna jela: 35 do 80 KN; Radno vrijeme: pon.-pet. i ned. 8-22, sub. 8-01; ne radi na Božić, Uskrs i Svi svete; Main courses: 35-80 KN; Open: Mon-Fri and Sun 8-22, Sat 8-01; closed Christmas Day, Easter and All Saints' Day

Pansion "Zelenjak-Ventek" prava je institucija. Obiteljska tradicija duga sedam desetljeća, sjajan položaj uz Sutlu unutar zaštićenog krajobraza s velikim parkiralištem, još većim igralištem za djecu, smješten na ishodištu triju šetnica te blizina povijesnih i kulturnih znamenitosti Kumrova i Klanjca, ali i pogled na spomenik Lijepoj našoj i više su nego dovoljni za toplu preporuku. No, "Zelenjak-Ventek" mnogo je više od toga: široki i raznoliki jelovnik nudi razna nacionalna i kontinentalna jela s naglaskom na tradicionalnu zagorsku kuhinju, ali i Zagorjem inspirirane specijalitete poput "Jurine medenice" - u glinenoj posudi zapečeni pureći file s vrganjima, špekom, mlincima i sirom (90 KN). Široka je i vinska karta koja s ponosom promovira vina s klanječkog

područja. Da sve to nije šala, potvrđuju i brojna priznanja i nagrade, a dodatni plus je zabava subotom kada se u "Venteku" svira (i pleše), a bendu se pridružuje i vlasnik.

Zelenjak-Ventek is an institution. The family run restaurant has a seventy-year tradition and is located near many historical and cultural monuments of Kumrovec and Klanjec. The large parking area, even bigger children's playground and view of the *Lijepa Naša* monument are more than enough reasons to visit this restaurant. Zelenjak-Ventek has a vast menu including many national and continental dishes, focusing on traditional Zagorje soups and Zagorje inspired specialties, such as *Jurine medenice* – baked turkey filets with wild mushrooms, bacon, a kind of pasta and cheese (90 KN). The wine list is quite diverse and proudly promotes wines from the Klanjec region. To prove this restaurant is no joke, you can find many awards and certificates on the walls. Another bonus is the Saturday programme with live singing and dancing – the owner also joins in the fun!



Bluesun hotel "Kaj"/Kaj Bluesun Hotel



Bluesun hotel "Kaj" Kaj Bluesun Hotel

Zagrebačka bb, Marija Bistrica, +385 (0) 49 326 600, www.bluesunhotels.com; Glavna jela: Bistricza 50-110 KN, Academia 120-130 KN; Radno vrijeme: 7-23; Main courses: Bistricza 50-110 KN, Academia 120-130 KN; Open: 7-23

Prvi i zasad jedini kontinentalni hotel hrvatskog lanca "Bluesun" vrh je ponude Zagorja. S dvama restoranima, Bistriczom i Akademijom, pokriva dvije važne tržišne niše, i to čini sa stilom. "Bistricza", koja funkcionira i kao hotelski, ali i a la carte restoran, ima duhovito, pametno te bogato koncipirani jelovnik koji, iako nudi i nešto za nepce željne nekih standarda europske kuhinje, nikada ne zaboravlja ni okruženje i zagorsku tradiciju. Od krepkih autohtonih juha i specijaliteta poput "Nigdar ni bilo", do teletine punjene sirom i špekom sa žgancima i umakom od vina (75 KN), sve je na mjestu. No, "Academia" letvicu diže još više, na razinu ekskluzivnosti: takav je dizajn interijera, arhitektonska povezanost s kongresnim i wellness-centrom, ali i jelovnik kreiran od autohtonih sastojaka koji su suvremenom francuskom kulinarskom metodom pretvoreni u

"fusion" delicije u kojima uživaju brojni poznati gosti iz poslovnog svijeta, ili pak s estradne i političke scene. The first and so far the only continental hotel of the Croatian Bluesun chain represents the peak of Zagorje offer. With two restaurants, the Bistricza and the Academia, it covers the two important market niches and it does that with style. The Bistricza, which also functions a hotel restaurant, is also an *à la carte* restaurant with a menu structured in a humorous, smart and sumptuous manner. Although it offers a selection of dishes meeting some of the standards of the European cuisine, it does not fail to show respect to its surroundings and the Zagorje tradition. From the refreshing indigenous soups and specialties such as "Nigdar ni bilo" to the veal stuffed with cheese and bacon on the bed of polenta along with a wine sauce (75 KN), all the dishes leave nothing wanting. The Academia, however, lifts the bar even higher to the level of an exclusive restaurant: such is the decor, architectural link with the congress and wellness centre, as well as the menu, combining indigenous local products with the modern French culinary methods resulting in fusion specialties enjoyed by a number of well-known guests from the world of business, entertainment and politics.



Restoran "Dvorac Mihanović" Restaurant Mihanović Castle

Ljudevita Gaja 6, Tuhejske Toplice, + 385 (0) 49 556 224, www.terme-tuhelj.hr; Glavna jela: 35-85 KN; Radno vrijeme: 13-22; Main courses: 35-85 KN; Open: 13-22

Barokni dvorac "Mihanović" ustvari se ubraja u ponudu "Terme Tuhelj" i u njihovoj je neposrednoj blizini. U lijepo obnovljenom interijeru može se ručati za već pedesetak kuna, a vinska se karta ponosi vinima sedam biranih zagorskih vinara. Jelovnik je kombiniran međunarodno-zagorski, a niz dodatnih pogodnosti boravka u dvorcu je dug: ima maleni park, blizu je šetnica, nudi se posebno prilagođen dječji meni, tu je i vinoteka, ali i salon za proslave i vjenčanja, a nije naodmet znati ni da u "Mihanoviću" ručaju i predsjednici država. Konačno, hotel je nekoliko puta izabran za najbolji hrvatski hotel u svojoj kategoriji.

The baroque castle Mihanović is actually a part of Terme Tuhelj and is located close to the spa hotel. The interior has been tastefully renovated, and you can enjoy a delicious lunch starting from only 50 KN. The wine list boasts wines of seven chosen Zagorje winemakers. The menu is a combination of international and local cuisine, and the list of amenities is lengthy: they have a small park, beautiful scenery for long walks, a children's menu, a wine shop, as well as a room for weddings and other events. We shouldn't forget to mention that many presidents have dined at the Mihanović Castle Restaurant. And finally, the hotel has been awarded many times as the best Croatian hotel in its category.



Izletište "Stara škola" Stara Škola Resort

Mirkovec 16, Sv. Križ Začretje, +385 (0) 49 228 091, www.stara-skola.hr; Glavna jela: 55-120 KN

Restoran "Dvorac Mihanović"/
Restaurant Mihanović Castle

(s prilogom); Radno vrijeme: 8-24, svaki dan osim Božića, Uskrsa i Nove godine; Main courses: 55-120 KN (side dish included); Open: 8-24, every day apart from Easter, Christmas and New Year's Day

"Stara škola" smjestila se u zgradu nekadašnje škole, odnosno još prije zadržnog doma. Stari je javni objekt temeljito renoviran te pretvoren u lijepo, prostrano i otmjeno uređeno izletište koje uključuje renomirani restoran, smještajne kapacitete s dvama apartmanima te pet dvokrevetnih soba, zatim dječje igralište, sportski teren te niz dodatnih aktivnosti, od šetnji i ribolova do organizacije obilaska povijesnih znamenitosti cijelog kraja. Geografski položaj u neposrednoj blizini autoceste te outlet-centra "Staroj školi" osigurava raznoliku klijentelu pa se tu mogu zateći turisti na proputovanju, gladni shopperi, poslovni ljudi pa čak i zagorski župan, kojem je upravo "Škola", kako kaže ptičica, jedno od omiljenih mjesta. Popularnost tog mjesta nimalo ne čudi jer je jelovnik bogat, kontinentalan sa zagorskim štihom, jela se pripremaju od

vrhunskih lokalno proizvedenih namirnica, priloge rade sami, a vinska lista uključuje kvalitetan hrvatski presjek s posebnim naglaskom na zagorska vina. Također, točka na "i" je specijalitet kuće "Stari tanjur" s četiri vrste mesa pripremljen na četiri načina te prilogom (sve za 80 KN) koji vas zasigurno neće ostaviti ravnodušnim. The Stara Škola is situated in a former school building, which was earlier a community centre. The old public facility was thoroughly renovated and turned into a beautiful, spacious and fancy resort; now it includes a renowned restaurant, accommodation capacity of two suites and five double rooms, a children's playground, sports facilities and a number of additional activities, such as walking and fishing, as well as organized sightseeing of the whole area. Owing to the geographical location in the immediate vicinity of the highway and the outlet shopping centre, diverse clientele finds their way to the resort: you will find tourists passing by, hungry shoppers and business people alike. Even the county prefect of the Krapina-Zagorje County stops by – a little bird told us the Stara Škola is one of

his favourite places. No wonder that this is such a popular place: the menu is rich, continental, but with a touch of Zagorje, the dishes are made of top quality locally produced groceries, all the side dishes are homemade, and the wine list includes a selection of good Croatian wines, with special emphasis on the wines from Zagorje. Last but not least, the house specialty, Stari Tanjur or the Old Plate needs to be mentioned: it is a selection of four meats prepared in four different ways with a side dish (all for 80 KN), which will sweep you off your feet.



Klet "Kozjak" Kozjak Vineyard Cottage

Kozjak 18a, Sv. Križ Začretje, +385 (0) 49 228 800, www.klet-kozjak.hr; Glavna jela: 35-110 KN; Radno vrijeme: pon.-čet., ned. 8-22, pet.-sub. (u ljeti) 8-24; Main courses: 35 to 110 kn; Open: Mon-Thu, Sun 8-22, Fri-Sat (summertime) 8-24



Klet "Kozjak"/Kozjak Vineyard Cottage

S brijega gdje se smjestila klet "Kozjak" pogled puca na dvije vizure tog dijela Zagorja: s jedne strane moderna autocesta te veliki popularni outlet-centar, a s druge pitome "gorice", šuma i gotovo netaknuta priroda. Naime, "Kozjak" objedinjuje ono najbolje što nudi kao agroturizam (domaća proizvodnja namirnica i pića, životinje, dječje igralište, dulji boravak u prirodi) s mogućnostima koje pružaju blizina ceste te laka dostupnost iz šoping-meke (stalni jelovnik po narudžbi s djelomice međunarodnim karakteristikom). Pridoda li se tome i mogućnost smještaja, "Kozjak" pruža bogatu ponudu za razne ukuse i želje. Tu možete jesti od kopuna u vinu do bifteka u zelenom papru, a uz javaju su dostupne purice, race (i ostatak zagorskih klasika) pa i ždrebetina, dok zagorski štih pojačava lokalpatriotska ponuda vina. The Kozjak vineyard cottage sits on a hill overlooking the two different faces of Zagorje: on one side, there is a modern highway and a large popular outlet shopping centre, while vineyards, forest and almost pristine nature can be seen on the other. The Kozjak combines the best of agritourism (homemade food and beverages, animals, playground for children, longer stay in the open air) with the advantages of proximity to roads and accessibility from the shopping centre (à la carte menu, partly international in character). Apart from accommodation capacities, Kozjak offers dishes to satisfy a variety of tastes and wishes. Here you can have everything from coq au vin to steak in green pepper, while by appointment you can enjoy turkey, duck and the rest of the classics of Zagorje, foal meat included. The flair of Zagorje is highlighted through the selection of wines from the region.



Hotel & Restaurant "Se-Mi" Hotel & Restaurant Se-Mi

Stjepana Radića 166, Veliko Trgovišće, + 385 (0) 49 237 238, www.se-mi.hr; Glavna jela: 40 do 80

KN, nedjeljni meni 80 KN; Radno vrijeme: svaki dan 7-23, Božić i Uskrs ne rade; Main courses: 40-80 KN, Sunday special 80 KN; Open: daily 7-23, closed Christmas Day and Easter Nasuprot rodnoj kući prvog hrvatskog predsjednika, nedaleko od šume nalazi se lijepi hotel i restoran "Se-Mi", koji ima mnogo za ponuditi: dva igrališta za djecu, teniske terene, parkiralište te lijepo uređen restoranski interijer koji obogaćuje nevjerojatni prirodni bunar s pitkom vodom. "Se-Mi", osim prolaznika, izletnika, poslovnih i obiteljskih objeda može ugostiti i veće svečanosti i svadbe, koje se kada je toplo održavaju u posebnom parku za vjenčanja. Jelovnik je kontinentalni s naglaskom na sve traženije autohtone zagorske specijalitete, meso je iz vlastitog uzgoja, a tjestenine su također vlastita proizvodnja. Vinska karta je bogata, raznolika te izrazito hrvatska, što je za svaku pohvalu. Located across the street from the birthplace of Croatia's first President, near a lush forest, the beautiful hotel and restaurant Se-Mi has a lot to offer: two children's playgrounds, tennis courts, private parking and a tastefully decorated interior with a natural spring well inside! Apart from catering to locals, tourist groups, businessmen and families, Se-Mi can organize larger events and even weddings, which can be held outdoors if the weather is nice. The menu is continental, boasting mainly popular traditional Zagorje dishes with meats from its own farms, as well as homemade pasta. Se-Mi serves a wide range of fine, mainly Croatian wines - definitely an applaudable wine list.



Restoran "Ribič" Ribič Restaurant

Zagrebačka 11, Veliko Trgovišće, + 385 (0) 49 236 035, www.ribic.hr; Glavna jela: 45 do 125 KN; Radno vrijeme: pon.-čet., ned. 9-23, pet.-sub. 9-01 /ne radi na Božić, Uskrs i Novu godinu; Main courses: 45-125 KN; Open: Mon-Thurs &

Sun 9-23, Fri-Sat 9-01 / closed Christmas Day, Easter and New Years Day

Vozite li autocestom kroz Zagorje, "Ribič" ne možete promašiti jer ga svijetu objavljuje golem znak. "Ribič", koji postoji od 1966. godine, iznimno je popularan ponajprije zbog legendarnog zagrebačkog odreska od "pola metra" (75 KN), no to nipošto nije sve. Naime, jelovnik mu je poprilično bogat i svehrvatski orijentiran, a zagorski mu štih daju sezonski specijaliteta (buncek sa zeljem). Također, tu možete pojesti i roštilj i ribu te nešto ispod peke, a vinska karta uz otvoreno vino s međimurskog štrigovskog područja, nudi presjek dobre hrvatske ponude. "Ribič" je lako dostupan iz svih prometnih pravaca, ima uređeni okoliš s dječjim igralištem, a u blizini je i rijeka Krapinčica u kojoj se vjerojatno može i pecati. If you're driving along the Zagorje highway, you can't miss Ribič or the huge sign on its facade. Ribič was opened in 1966 and is quite popular, mainly due to its legendary *zagrebački odrezak* (veal stuffed with ham and cheese and then fried) measuring half a metre! (75 KN). But that isn't all. The menu is rather diverse and mainly focuses on Croatian dishes with a Zagorje twist, such as pork hocks with sauerkraut. You can also enjoy grilled meats, fish and dishes baked under the bell. The wine list includes house wines from the Štrigova region in Međimurje and other exceptional Croatian wines. Ribič is easy to be reached from all roads and has a beautiful outside area, including a playground. The Krapinčica River is also nearby, so don't forget your fishing rod.



Hotel i restoran "Dvorac Gjalski" Dvorac Gjalski Hotel and Restaurant

Gredice Zabočke 7, Zabok, +385 (0) 49 201 100, www.dvorac-gjalski.hr; Glavna jela: 45-145 KN; Radno vrijeme: 9-23, otvoren 365 dana u godini; Main courses: 45-145 KN; Open: 9-23, open all year round

Povijesno znameniti dvorac "Gjalski" iz 18. stoljeća, rodno mjesto velikog pisca po čijoj je obitelji dobio ime, nezaobilazno je ime u turističko-ugostiteljskoj ponudi Zagorja. Restoran je, i to ne bez razloga, treću godinu zaredom uvršten na popis 100 najboljih hrvatskih restorana prema mišljenju Gastronauta, što je ponajviše zaslužio ujednačenim jelovnikom kontinentalnih i međunarodnih jela s ponekom posvetom Zagorju (predjela i deserti). "Gjalski" je vrlo ugodno, privlačno mjesto koje će vas ugostiti u jednoj od svojih sala, ili pak na lijepoj terasi, a preporuka za nepce je neka od kombinacija jela povezana s poviješću dvorca, primjerice rolice "Gjalski", odrezak "Vilma", čokoladna torta "Gjalski", ili pak na "Štruklijadi" nagrađeni zagorski štrukli. Brojne dodatne aktivnosti, svi uvjeti za organizaciju seminara ili prezentacija, 19 soba te bogat izbor vina s naglaskom na znamenita zagorska zaokružuju izvanrednu ponudu tog mjesta. The historically important Gjalski castle from the 18th century is the birthplace of the famous Croatian writer, whose family gave the castle its name, and it is a must in terms of tourism and cuisine in Zagorje. For the third year in a row and a good reason, the restaurant found its place among Top 100 Croatian restaurants selected by Gastronaut, owing mostly to the well-balanced selection of continental and international dishes with an occasional tribute to Zagorje (starters and desserts). The Gjalski is a very pleasant and attractive place; you can enjoy its atmosphere in one of its halls or on a beautiful terrace, while your palate relishes one of the combinations associated with the history of the castle, such as rolls Gjalski, steak Vilma, chocolate cake Gjalski or the award-winning *štrukli*. To round up, the hotel and restaurant offers numerous additional activities; it has 19 rooms and all the equipment for organizing seminars or presentations and it boasts a wide selection of wines, with the famous wines of Zagorje in the spotlight.



Restoran "Zaboky"/Zaboky Restaurant



Restoran "Zaboky" Zaboky Restaurant

Matije Gupca 2, Zabok, +385 (0) 49 223 113, www.zaboky.hr; Glavna jela: 30-100 KN; Radno vrijeme: pon.-pet. 8-23, sub. 8-02; Main courses: 30-100 KN; Open: Mon-Fri 8-23, Sat 8-02 Obiteljski restoran "Zaboky" i Zabočanima i ostalim gostima od 1993. nudi kontinentalno orijentirani jelovnik uz hommage Zagorju uglavnom na području predjela, sezonskih specijaliteta te nezaobilaznih štrukli. Također, "Zaboky" uz prethodnu najavu može pripremiti i dodatan izbor jela, a u takvom su aranžmanu osobito popularna jela ispod peke. Uz to, proizvodi svoje vino te domaće rakije poput šljivovice, medice, borovičke ili viljamovke, a u sklopu objekta je i lijepo uređena vinoteka. "Zaboky" odaje dojam mirnog i kvalitetnog mjesta što ispunjava ulogu koju u svakom gradu imaju restorani za nedjeljne obiteljske ručkove, proslave, poslovne objede te ostale svečane prilike.

The Zaboky is a family restaurant offering continental cuisine to the people of Zabok and to other guests since 1993, paying tribute to Zagorje mainly through its starters, seasonal specialties and inevitable *štrukli* (pastry filled with cottage cheese). Also, by previous appointment you can have an additional selection of dishes, including the dishes prepared under a baking lid, which are especially popular. The restaurant owners make their own wines and plum, honey, juniper and pear brandies, and there is also a beautifully decorated wine boutique on the premises. The Zaboky conveys a sense of peace and quiet and is therefore a perfect restaurant for Sunday family lunches, celebrations, business lunches and other special occasions.