

Bajka na dlanu / Fairy Tale at Hand

ZAGORJE

GASTROTURIZAM
Gastrotourism



Sadržaj

CONTENT



Zagorje

Izdavač/Publisher Krapinsko-zagorska županija
Za izdavača/For Publisher mr.sc. Šimša Hajdaš
Doničić, župan Uredništvo/Editorial Board Ana
Pavić, Branko Grebički, Slavko Večerić Urednik/
Editor Jurica Heidi Lektura i prijevod Translator
d.o.o. Tekst/Text Slavko Večerić, Petar Čavlović,
Ante Perković Fotografije/Photographs Damir
Fabijanić, Foto Frk, Goran Popović, Maja Danica
Pečanić, Jadranka Šincek, Dado Škreblin, Martin
Turk, Arhiva kzž, Arhiva ZARA, Arhiva dionika
brošure Dizajn i prijelom/Design and Layout
Laboratorium Naklada/Print Run 5000 kom
Tisak/Printed by Alfa, 2011.

- 4 UVOD
INTRODUCTION
- 4 Tradicionalna jela Zagorja: Bajka na tanjuru
**Traditional Dishes from Zagorje:
A Fairytale on Your Plate**
- 6 Jelovnik koji piše priroda
Menus Written by Nature
- 8 Kaj su jeli naši stari?
What Did Our Ancestors Eat?
- 12 Okusi i mirisi plemičkih gozbi
The Tastes and Smells of Noble Feasts
- 20 PREPORUČUJEMO
RECOMMENDATIONS
- 32 UGOSTITELJSKA PONUDA
EATING AND DRINKING
- 32 Bedekovčina
- 33 Budinčina
- 33 Desinić
- 35 Donja Stubica
- 37 Đurmanec
- 38 Gornja Stubica
- 42 Hrašćina
- 42 Hum na Sutli
- 43 Klanjec
- 46 Konjčina
- 47 Krapina
- 52 Krapinske Toplice
- 54 Kumrovec
- 55 Mače
- 56 Marija Bistrica
- 58 Oroslavje
- 61 Pregrada
- 63 Radoboj
- 63 Stubičke Toplice
- 65 Sveti Križ Začretje
- 67 Tuhelj
- 67 Tuheljske Toplice
- 69 Veliko Trgovišće
- 70 Zabok
- 74 Zagorska Sela
- 75 Zlatar
- 76 Zlatar Bistrica
- 78 Karta
Map

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 svjetu koji, poput Zagorja, tijekom mnogih stoljeća i burne povijesne mijene pažljivo njeguju ikonsku povezanost s prirodom. Ta se tradicija proteže desecima tisuća godina unazad, sve do davne neandertalske kulture s Hušnjakovog brijega. Naš je davnji 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 Kerempuhu“: „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 kulinarske 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 kobasicice 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 svinjsku jetra trebaju najprije skuhati te zatim sitno iskosati. Potom se smjesi dodaju sitno narubani sir, umućena svježa jaja i mast, sve se posoli, popapi, 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 kolinka.

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 Encyclopedic 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 kuhalo 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 (cvrte) 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 kuhalo 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, prokuhanu surutku 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 oskudjevalo pečenim mesom sjedalo tek nakon što su poslovi bili obavljeni. Večera nakon berbe grožđa tradicionalno je počinjala varmeđijskom juhom, a o cijelom je ritalu ovako 1886. pisao Ksaver Šandor Gjalski u svojoj zbirci priopćjedaka „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 kuhića 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 česnjakom. 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, kobasicice, 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 zalog 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.

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 *varmedžiska* 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 "*varmedžiska*" 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, *furgus* (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 pri tom nije bila izuzetkom. Najveći je pečat ostavila bečka kuhinja, dijelom i mađarska, a i francuska se kulinarska tradicija probila do ovdješnjih strednjaka. 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 će vam ovdje pobliže predstaviti.

Zagorski štrukli

Mogu biti slatki i slani, kuhan i pečeni, predjelo, desert, glavno jelo ili pak dodatak juhi. Uz to, može ih se spremati na desetke različitih načina, nadjevati kravljim sirom, heljdnom, 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 jednostavnosću i mogućnošću prilagodbe svakoj kulinarškoj situaciji, od svakodnevne 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 udomaćio na području Hrvatskog zagorja, gdje su specifična klimatska obilježja, uvjeti držanja i prehrane stvorili posebno ukusno meso proslavljenog diljem Europe. Tajna je bila samo u jednom – zagorski se puran uzbajao u malim jatima koja su veći dio svog života provela slobodno se krećući i hraneći na otvorenom, po livadama, voćnjacima, šumarcima ili drugim vegetacijom bogatim staništima. Samo u nepovoljnijim 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 delikatesa, 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 najezdom 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 ocrata 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 svježe i domaće, tako je rezultat ispašao 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 delikatesa 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 mjesi na dasci. Mjesi se tako dugo dok se tijesto ne počne odvajati od daske.

Izmiješano tijesto se podjeli u mlinčeve, prekrije čistom krpom i pusti da stoji oko 1 sat.

Zatim se tijesto razvlači na stolu, stolnjaku ili plahti. Započinje se razvlačiti mlinčenjakom, potom se tijesto lagano polje 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 namaščeni 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 kravljji sir, jaja, sol, vrnje, 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 pečenku, prsa i batke obložite suhom slaninom i zavijte koncem. Ako je puran degeo, nabodite mu kožu i uviđe 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 zatreba li, i juhom ili vodom. Neposredno prije kraja pečenja premažite ga maslaczem, mašću, uljem ili margarinom za pečenje. Gotove mlince natrgajte na komade. Posljenu 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, lоворов list, vegeta, papar u zrnu, glatko brašno, peršin list, svinjska mast (2 žlice) ili ulje

Na masnoći popržimo 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, lоворов 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 zakuhamo.

U posebnoj posudi izmutimo 2 žlice glatkog brašna i kiselo vrhnje te preko cijediljke 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 maslaczem. Poslite i na laganoj vatri u tavi pržite. Ostatke 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 kuhatje još neko vrijeme dok ne dobijete gusti umak. Na kraju ulijte domaću rakiju šljivovici, te kuhatje 1-2 min. Dobivenim umakom prelijte pisanice i sve još pospite sitno išeckanim 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 kuhanje makarone.

Napomena: pisanica »Stubica« je specijalitet koji se već u 16. stoljeću posluživao u plemičkim 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, zeleni sveža paprika, rajčica i drugo začinsko bilje. Kao prilog može izvrsno 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 davnina vremena stizali pečenjari sa svojim štandovima i metalnim pečenjarskim „šeširom“, 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 šesiru pečenjarskog kotlića priređivalo se različito meso, uglavnom svinjski kotleti i kobasice, ali i govedina, pa čak i slatkodovne ribe. Taj tradicionalni oblik sajmene 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 ovoliko pričati o hrani, a da ne spomenemo i vino, neodvojivo dio zagorske kuhinje. Vinova je loza onđe stigla s Rimljanim. Premda su i kod prastanovnika Zagorja, Illira, 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 cijenilo vino, dovoljno govori podatak da se u vinu mogao plaćati i porez. S vremenom, vinska je kultura postala dijelom kulture življjenja, i to toliko da su brojni narodni običaji stvorenji na prirodnom ciklusu zrenja grožđa i pravljenja vina. Naravno, i u kuhanju je bilo nezabilazno; 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 stavljalio u jelo kasnije se i pilo uz objed. Sklonost kiselijim vinima u Zagorju također je kulinarски ujetovana – jela su bila masnija, pa su tražila upravo takvo vino. Za zagorskim se stolom sljubljivanju 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 ljekovitih voda, uz autohtonu 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 kuvari 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, prijatelj!



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 *kotlovin*a

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 *kotlovin*a 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 *kotlovin*a 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.

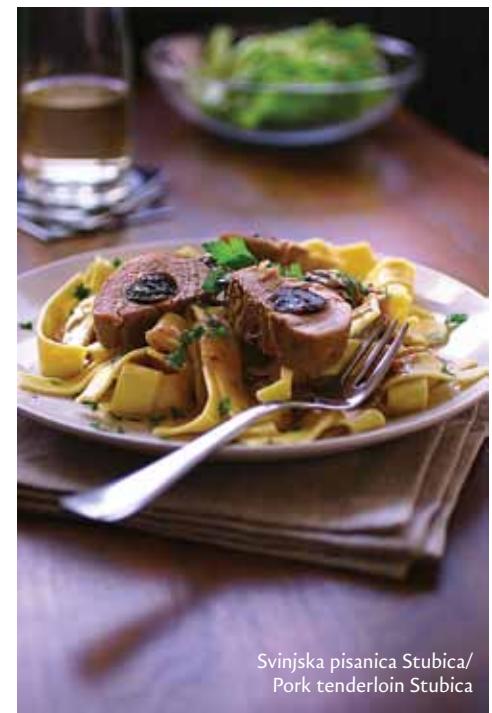
Kotlovin

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 *kotlovin*a, 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, *buncek* (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

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 napačenih gradskih duša. Rustikalni ugodaj 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 deličija, radno vrijeme "od ve do ve" i obiteljska atmosfera adutu su gorice koju je uistinu grijeħ ne posjetiti. Jelovnik ima tradicionalni štih, a uz najavu mogu uđovoljiti 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 brijeđa 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 pobedama 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

Gornjaci 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



druge pogodnosti lokacije, od šetnji, streljačstva, 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

Druškovec 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 pitoreskne brežuljke općine Hum na Sutli, objedinjuje dostupnost, raznovrsnost restoranske ponude, dodir sa zagorskom kulinarском tradicijom te mogućnost noćenja ili čak dulje 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 napisljetu bogat jelovnik koji je kombinacija klasične kontinentalne i zagorske kulinarske tradicije te vinsku 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 ugodnjem 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

Škaricevo 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 pjenušće (!) 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 cijelokupnoj ponudi "Magdalene" koji je vidljiv već s ulaza. Jelovnik koncipiran u sljedovima, zasnovanima na sljubljuvanju najvažnijih europskih kulinarskih tradicija te metoda s autohtonom zagorskom gastronomijom zadovoljiti će i najzahtjevnejne nepce. Štoviše, najotporniji će morati kapitulirati pred deličnjama 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 djevičanskog 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 sveti; 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 Kumrovca 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



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: Bisticza 50-110 KN, Academia 120-130 KN; Radno vrijeme: 7-23; Main courses: Bisticza 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, Bisticrom i Academijom, pokriva dvije važne tržišne niše, i to čini sa stilom. "Bisticza", koja funkcioniра 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 ekskluzive: takav je dizajn interijera, arhitektonská 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 Bisticza and the Academia, it covers the two important market niches and it does that with style. The Bisticza, 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 Academica, 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, Tuheljske 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 njihovoј 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 dvoru 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 zadružnog doma. Stari je javni objekt temeljito renoviran te pretvoren u lijepo, prostранo 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 propuštanju, 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 brijege 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 karakterom). 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 najavu su dostupne purice, race (i ostatak zagorskih klasika) pa i ždrebetina, dok zagorski štih pojačava lokalpatriotsku ponudu 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 rođnoj 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 traženje autohtone zagorske specijalitete, meso je iz vlastitog uzgoja, a tjestenine su takoder 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 pronaći jer ga svjetu objavljuje golem znak. "Ribič", koji postoji od 1966. godine, iznimno je popularan ponajprije zbog legendarnog zagrebačkog adreska 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 specijaliteti (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 vjerljivo 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 piscu 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 zasluzio 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 preporka 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 seminarova ili prezentacija, 19 soba te bogat izbor vina s naglaskom na znamenita zagorska zaokružuju izvanrednu ponudu tog mjeseta.

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 mjeseta 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.

Ugostiteljska ponuda

EATING AND DRINKING

BEDEKOVČINA

Gostionica "Tratinčica" Tratinčica Inn

Ulica Zagorske brigade 71, Poznanovec, Bedekovčina, +385 (0) 49 208 650; Glavna jela: 22-80 kn; Radno vrijeme: 9-22; Main courses: 22-80 kn; Open: 9-22

Gotovo trideset godina obiteljske tradicije gostionice koja nosi prekrasno ime "Tratinčica" nije za odbaciti. Smještena je uz glavnu cestu u žutoj kući, a vozite li se iz Bedekovčine prema istoku, ne možete je pomažati. Jelovnik je miješan, uključujući i roštilj i domaće "oblizeke", ali i ribu i lignje, a od prednosti tu su svakako veliko ograđeno dvorište za dječju igru, lijepa natkrivena terasa i obiteljski ugadjaj te fleksibilnost u ispunjavanju želja za ručkove, večere ili veće svečanosti (do 50 ljudi).

Almost thirty years of family tradition of this inn bearing a beautiful name 'Tratinčica' (which means *daisy*) are not be overlooked. It is located in a yellow house on the main road and if you are driving from Bedekovčina eastwards, you cannot miss it. The menu is mixed, including grill and homemade delicacies, as well fish and calamari. Some of the amenities of the inn include: a large fenced off children's playground, beautiful roofed terrace, family atmosphere as well as the organization of lunches, dinners and bigger celebrations for up to 50 people.



Bistro "Lilly" Lilly Bistro

Matije Gupca 10, Bedekovčina, +385 (0) 49 213 346; Glavna jela: 15-60 kn; Radno vrijeme: pon.-čet. 7-23, pet., sub., ned. 7-24; Main courses: 15-60 kn; Open: Mon-Thu 7-23, Fri, Sat, Sun 7-24

Iz lijepo uređenog bistroa "Lilly" zasigurno nećete izići gladni. "Lilly" je ponajprije pizzeria, iako se brojnim gostima nude i jela s roštilja i mesna po narudžbi te tjestenine i još puno toga. Porcijsu velike i bogate, cijene i više nego umjerene, ambijent je ugoden i dovoljno velik da primi mnogo gostiju, a ovisnike o nikotinu obradovat će vijest da imaju i grijanu, zatvorenu terasu za pušenje. Uza sve što nudi na jelovniku, "Lilly" ispunjava i ostale, složenije gurmanske želje (ražnjevi, peke) a u sezoni (ljeto), kada tim krajem prolaze brojni turisti i hodočasnici, na janjetinu i slične delicije možete nabasati i bez najave. Pizze, posebno bogato nadjevane (Lilly, zagorska, slavonska) izvrsne su i goleme pa vam je bolje da budete jako gladni.

You will surely not leave this nicely decorated bistro hungry. The Lilly is first and foremost all a pizzeria, although it also serves grill and meat dishes à la carte and pasta dishes, to name only a few. The portions are large and rich, prices really moderate, the ambience pleasant and big enough to accommodate a large number of guests, while nicotine lovers will appreciate the fact that there is also a closed heated terrace intended for smoking. Apart from its menu offer, the Lilly also fulfils other, more complex culinary wishes (spit roasted meat and dishes under the baking lid), whereas during the summer season, when this area is frequented by a number of tourists and pilgrims, roast lamb and similar delicacies can be enjoyed without previous announcement. For the richly topped delicious pizzas (Lilly, Zagorska, Slavonska) of considerable size you had better be very hungry.

Restoran "Jezera" Jezera Restaurant

Matije Gupca 3, Bedekovčina, +385 (0) 49 215 714; Glavna jela: 30-55 kn; Radno vrijeme: pon.-čet. 8-24, pet., sub., ned. 8-03; Main courses: 30-55 kn; Open: Mon-Thu 8-24, Fri, Sat, Sun 8-03

Ribnjaci, jezera, priroda, hlad te velik prostor glavne su prednosti tog restorana. Na usluzi je prije svega izletnicima, ribičima, ali je pogodan i za organizaciju većih svečanosti. Svakodnevno nudi jeftine gablece, a jelovnik je klasični kontinentalni s malo zagorskog štiha. U velikoj sali se vikendom i svira i pleše. Fish ponds, lakes, nature, shade and spaciousness belong to the main advantages of this restaurant in-



tended primarily for day-trippers and fishermen, but which is also suitable for the organization of larger celebrations. It daily serves cheap light lunches, while the menu is classic continental with a bit of the local flare of the Zagorje region. On weekends in the big hall there is live music and dancing.

BUDINŠČINA

Kušaonica vina "Tri breze"

Tri Breze Wine Tasting Establishment

Kraljevec Gornji 5, Budinščina, +385 (0) 49 459 280, +385 (0) 92 1116 352, www.kkbudinscina.hr; Glavna jela: hladna predjela 55 kn, ostalo po dogovoru; Radno vrijeme: po dogovoru; Main courses: cold starters 55 kn, the rest by arrangement; Open: by arrangement

U sklopu poznatog Konjičkog kluba Budinščina, nedavno otvorena, lijepa je kušaonica vina "Tri breze", koja će, sudeći po brzi i entuzijazmu, uvelike oplemeniti gastro-ponudu Budinščine i njezine okolice. Podrumska prostorija u više od sto godina starome objektu uređena je s velikom brigom za detalje, a prima tridesetak ljudi. Stalno se mogu pojести domaći naresci i sir te kušati vina s obližnjeg renomiranog "Vinskog vrha", a uz navaju u krušnoj peći simpatični će vam domaćini ispeći kruh te ispuniti druge kulinarске želje nastale iz domaćih namirnica. No, glavna prednost su konji i bezbrojne dodatne aktivnosti, od jahačih šetnji do jahačih tura

po Zagorju (uz mogućnost spavanja po planinarskim domovima) te raznih oblika terapijskog jahanja.

This beautiful new wine tasting establishment has recently been opened on the premises of the famous Budinščina Equestrian Club. Judging by their enthusiasm, this will be a valuable addition to the gastro-offer of Budinščina and its surroundings. The cellar of this more than one hundred years old facility has been decorated with great attention to details and it can take up to thirty people. Home-made cold cuts and cheese are always on offer, as well as the wines from the Vinski Vrh nearby. By appointment, the charming hosts will make some bread in the brick oven or prepare some of the groceries produced at home, to fulfil some other culinary wishes of yours. However, the main advantages of the establishment are numerous recreational activities: tours on horseback through Zagorje (optional overnight stays in some of the chalets) and different forms of therapeutic riding.

DESINIĆ



Seljački turizam Grešna Gorica

Agritourism Grešna Gorica

Taborgradska 3, Desinić, +385 (0) 49 343 001, www.gresna-gorica.com; Više na str 20; More on page 20



Restoran "Grof Ratkaj" Grof Ratkaj Restaurant

Trg Sv. Jurja 3, Desinić, +385 (0) 49 343 255; Glavna jela: 40 do 45 KN; Radno vrijeme: ned.-čet. 8-24, pet.-sub. 8-02, praznikom i danima uoči praznika 8-02, u tjednu kuhinja ne radi od 15-18, a pizze su dostupne poslije 18 sati; **Main courses: 40-45 KN; Open: Sun-Thurs 8-24, Fri-Sat 8-02, holidays and the day before holidays 8-02 / during the week the kitchen is closed from 15-18 and pizzas are served after 18**

"Grof Ratkaj" u središtu Desinića restoran je za sve prilike i raznolike ukuse. Uravnoteženi međunarodni jelovnik u rasponu između gableca, raznih mesnih specijaliteta i pizza ipak ima i tipični zagorski sadržaj, posebice predjela, zimskih sezonskih jela te deserta. Navedene cijene glavnih jela uključuju i prilog, a "domaćem" ugođaju doprinosi i točenje vina iz vlastite proizvodnje. Interijer je prostran, terasa lijepa, uzdignuta i natkrivena pa restoran može primiti i veće grupe gostiju.

Grof Ratkaj, located in the centre of Desinić, is a restaurant that can cater to many tastes and occasions. The balanced and international menu has a large array of dishes – light lunches, various meats, pizzas, typical Zagorje specialties (especially starters), winter seasonal dishes and desserts. All main courses include side orders, and the homey atmosphere is enhanced by the homemade wine. The interior is spacious with a beautiful, covered terrace, able to hold large groups of guests.

Seoski turizam "Trsek" Agritourism Trsek

Trnovec Desinički 23, Desinić, +385 (0) 49 343 464, www.trsek.hr; Glavna jela: 35 do 55 KN; Radno vrijeme: po dogovoru; **Main courses: 35-55 KN; Open: upon request**

"Trsek" u vlasništvu simpatične obitelji Ptičar ima sve: golemo parkiralište, veliki kapacitet, vlastiti uzgoj i proizvodnju gotovo svega što nude u jelovniku - od sira, suhomesnatih proizvoda pa do mesa, kruha i tjestenine te naravno vina, rakije i domaćih sokova. Uz to, jelovnik se mijenja sezonski i prema dostupnosti pojedinih namirnica, a uz najavu mogu spremiti sve što srce poželi (posebno zagorske delicije - purice, patkice i sl.). Preporuka je nazvati "Trsek" pa pitati što je "friško". Također, osim hrane, "Trsek" nudi i popratni sadržaj, poput malog zoo-vrta, ali i mini etno-muzeja starih alatki, odnosno sve potrebno za ugošćavanje cijelih obitelji. Uz to, organizira kušanja vina i šetnje, a u obližnju potpuno uredenu etno-kuću može se smjestiti i u njoj uživati i veće društvo ili dvije (i više) obitelji. **Trsek is owned by a very amiable family and can offer its guests everything and anything: a large parking lot, a large seating area and a vast menu using local meats and produce from the restaurant's farm: cheeses, cured meats, meats, breads, pasta, as well as wine, brandies and homemade fruit juices. The restaurant menu changes according to the season and the availability of fresh produce. If booked in advance, they can prepare**

anything your heart desires (especially traditional Zagorje delicacies such as roast turkey, duck, etc.). Our recommendation is to call Trsek and ask what is fresh that day. Guests can delight in other amenities, such as a small zoo, a mini ethnic museum of old hand tools – everything a family needs to enjoy their day after a hearty meal. Trsek also organizes wine tasting and walking tours. Larger groups can use the more spacious, quaintly decorated farmhouse nearby.

DONJA STUBICA

Restoran-pizzeria "Lagvić"

Lagvić Restaurant and Pizzeria

Toplička cesta 1, Donja Stubica, +385 (0) 49 501 736; Glavna jela: 25-80 KN; Radno vrijeme: pon.-čet., ned. 7-23, pet.-sub. 7-01; **Main courses: 25-80 KN; Open: Mon-Thu, Sun 7-23, Fri-Sat 7-01**

Smješten u sam centar Donje Stubice, "Lagvić" pokriva široku gastro-lepezu: od hladnih plata i domaćih predjela, zatim gableca, pizza i tjestenina pa sve do jela po narudžbi. No, cijelokupnu ponudu prati i dodatna preporuka, a riječ je o vlastitoj mesnici u sklopu "Lagvića", što svakako jamči da će se na tanjuru naći provjerene namirnice. Uz to, svakodnevno priprema dva domaća gableca (20 KN), od pizza mu, očekivano, ponajbolje ide "Lagvić" (ima špeka), a popularni su i odresci po 65 KN ("Lagvić", šefka kuhinje) te zagrebački. Naravno, sve se zalijeva domaćim vinom u lijepo uređenom restoranu sa separima.

Situated in the very centre of Donja Stubica, the Lagvić covers a wide culinary palette: from cold plates and homemade starters, light lunches, pizzas and pastas to à la carte dishes. However, the whole offer is accompanied by an additional recommendation. The Lagvić namely runs its very own butchery, which certainly guarantees that the dishes are prepared with controlled products. In addition, the restaurant daily prepares two homemade lunches (20 KN), while the most popular pizza variety is, as expected, Pizza Lagvić with bacon. Among the favourites are also steaks for 65 KN (Chef's Lagvić) as well as cordon blue, i.e. zagrebački steak. Needless to say, all the dishes are accompanied by homemade wine in a nicely decorated restaurant with séparés.

Bistro "Pod starim gradom"

Pod Starim Gradom Bistro

Toplička ulica 1, Donja Stubica, +385 (0) 49 287 464; Glavna jela: 22-42 KN; Radno vrijeme: 7-22; **Main courses: 22-42 KN; Open: 7-22**

Odmah iza "Lagvića" na vrlo sličnoj adresi (Toplička ulica vs. Toplička cesta) te s jednakim kućnim brojem, pronaći ćete bistro "Pod starim gradom". Jedna od konstanti njegove ponude su domaći špek-fleksi koji se mogu pojести svakodnevno (uz još jedan gablec). Uz to, u stalnoj su ponudi i jela s roštilja te ribice i lignje, a uz prethodnu najavu taj se popis može i proširiti. "Stari grad" je obiteljski bistro, simpatičnog ugodaja, a obiteljski su i atmosfera te recepture. Imate li sreću, nabasat ćete i na ponos kuće - srneći gulaš koji triput godišnje spremi osobno vlasnik.

Right behind the Lagvić on a very similar address (Toplička cesta vs. Toplička ulica) with the same street number, you will find the Pod Starim Gradom bistro. Among the constants of its offer is the tripe stew, which is served every day next to one more light lunch. In addition, the bistro permanently offers grill dishes and fish and calamari fry, while the menu can be extended if previously arranged. The Stari Grad is a family bistro of friendly ambiance, with family atmosphere and recipes. If you are lucky, you will come across the pride of the house – deer goulash which is prepared by the owner himself three times a year.

Pivnica "Gubec beg" Gubec Beg Pub

Trg Matije Gupca 12, Donja Stubica, +385 (0) 49 287 898; Glavna jela: 25-55 KN; Radno vrijeme: pon.-čet. 7-22, pet.-sub. 8-23, ned. 8-22; **Main courses: 25-55 KN; Open: Mon-Thu 7-22, Fri-Sat 8-23, Sun 8-22**

Iako se u "Gubec beg" spuštate, kao da ulazite u podrumsku prostoriju, pivnica nije ni mračna ni mala. Štoviše, ima lijepu vanjsku terasu, dovoljno veliku salu da primi tridesetak gostiju, a ambijent je uređen tradicionalno. Tu svakodnevno možete pojesti jeftini gablec po 22 kune, a ostatak jelovnika sastavljen je od uobičajene mješavine roštiljskih, pohanih te nešto ribljih jela. Ipak, najpoznatiji je po filekima (22 KN) i gulašu od divljači (30 KN).

Although in order to enter the pub you have to descend the staircase as if into a cellar, the Gubec Beg is neither dark nor small. Instead, it has a nice outside terrace and a hall big enough to accommodate around 30 guests with a traditionally decorated interior. It daily serves cheap light lunches for 22 kn, while the remaining menu comprises the

usual combination of grill, deep-fried and some fish dishes. However, it is most renowned for its tripe stew (22 kn) and venison goulash (30 kn).

Terme "Jezerčica" Jezerčica Thermal Spa

Toplička 80, Donja Stubica, +385 (0) 49 200 600, www.terme-jezercica.hr; Glavna jela: 30-60 kn; Radno vrijeme: 7-22, pet., sub., ned. 7-23, **Main courses: 30-60 kn; Open: 7-22, Fri, Sat, Sun 7-23**

Restoran poznati i lijepi termi "Jezerčica" zadowljava široku lepezu ukusa potencijalnih gostiju. Jelovnik je međunarodni, ali uz naklon Zagorju, uređenje i kvaliteta u skladu su s višom razinom ponude samih termi, a gastronomski se ponuda usklađuje i sa sezonom. Tako se uz redoviti jelovnik na kojem se osobito ističu pisaniča "Stubica" (51 kn) ili pureći odrezak na zagorski (51 kn), tu mogu pronaći i jela uvrštena na posebne tematske menije (primjerice - travanj je bio mjesec jagoda i šparoga). Također, za kupace su tu posebno prilagođeni dnevni meniji i brza jela s roštilja za one u žurbi, ili na skromnom proračunu.

The restaurant of the famous Jezerčica Spa caters to a wide variety of its potential guests' tastes. The menu is international but showing respect to the Zagorje region, the decor and quality match the high standard of the spa itself, while the culinary offers follows the seasons. Therefore, next to the regular menu especially characterized by the Stubica pork tenderloin (51 kn) or turkey steak in Zagorje style (51 kn), the restaurant also serves dishes belonging to the special theme menus (e.g. April was the month of asparagus and strawberries). In addition, spa visitors can enjoy specially customized daily menus and fast grill dishes for those in a hurry or on a tight budget.

Tradicijski turizam "Majsecov mlin"

Majsecov Mlin Traditional Farmhouse

Obrtnička 47, Donja Stubica, +385 (0) 98 9663 062, +385 (0) 98 569 055; Glavna jela: prema dogovoru; Radno vrijeme: prema dogovoru; **Main courses: by arrangement; Open: by arrangement**

Na sreću, jedini seoski turizam u Donjoj Stubici svoju tržišnu nišu u toj općini popunjava na visini zadatka. Otvoren prema dogovoru, za najmanje petnaest ljudi u grupi, "Majsecov mlin" gostima nudi uistinu mnogo, i to čini sa stilom. Autentični zagorski ugodač stvara kombinacija tradicionalne drvene arhitekture, funkcioniрајућeg drvenog mlina, prekrasan okoliš te, naravno, niz tradicionalnih zagorskih jela koje vam domaćini mogu spremiti. Uz

to, sami proizvode bijelo kukuruzno brašno i melju ga u mlinu po kojem je objekt dobio i ime, a tu su i domaće vino te dug popis autohtonih delicija, od suhomesnatih proizvoda do svježih purica. Kod "Majseca" se može i spavati i boraviti dulje vrijeme, a potok, obližnji vrt perunika te bezbrojne mogućnosti šetnje po blagim padinama Parka prirode "Medvednica" mogu vas zaokupiti i nekoliko dana. **Luckily, the only farmhouse in Donja Stubica lives up to the assignment and fills the market niche in this municipality. Open upon demand for a group of no less than 15 people, the Majsecov Mlin offers indeed a lot to its guest, and it does that with style. The authentic Zagorje atmosphere is created by a combination of traditional wooden architecture, functioning wooden mill, beautiful environment and finally, a wide array of traditional Zagorje dishes prepared by your hosts. In addition, they manufacture white corn flour, which is ground in the mill that gave the farmhouse its name, homemade wine as well as a wide range of indigenous specialties, from smoked and cured meats to fresh turkeys. You can stay at the Mlin for a longer time as well, while the creek, nearby iris garden and numerous trekking paths on the mild slopes of Medvednica Nature Park can keep you occupied even for several days.**



ĐURMANEC

Restoran "Zagorka" Zagorka Restaurant

Durmanec 139, +385 (0) 49 346 128; Glavna jela: 35-90 kn; Radno vrijeme: 6-22, ljeti 6-23, **Main courses: 35-90 kn; Open: 6-22, summers 6-23**

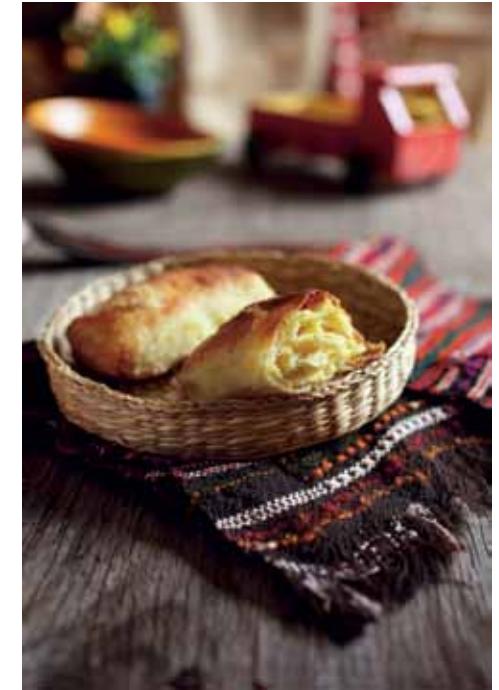
Đurmanec, zahvaljujući položaju uz autoput, sve više preuzima funkciju svojevrsnog odmorišta na putu prema moru. Kako bi zadovoljila vrlo raznolik ukus vrlo raznolike klijentele (od domaćih do putnika iz cijele Europe), "Zagorka" nudi jednak raznovrsni jelovnik. Tu možete jesti baš sve - od domaćih svakodnevnih tradicionalnih gableca (22 kn), brojnih popularnih jela s roštilja, pizza ili riba pa do zagorskih specijaliteta poput bunceka te nezaobilaznih štrukli. Uz to, kraj restorana je i dječje igralište, a zahvaljujući većoj sali "Zagorka" može primiti i grupe te organizirati svečanosti i zabave. **Thanks to its location on the highway, Đurmanec is becoming the ideal point to stop and rest on the way to the coast. In order to meet the expectations and tastes of diverse guests (from locals to tourists from all over Europe), the Zagorka restaurant offers quite a vast menu. You can eat just about anything here – traditional light lunches (22 kn), well loved grilled meat dishes, pizza, fish and traditional Zagorje cuisine like buncek (pork hocks) and the famous štrukli (cheese filled pastries). Zagorka also has a large private room for parties and banquets, as well as a children's playground right next to the restaurant.**

Restoran "Kod Žarko" Restaurant At Žarko's

Podbrezovica 2c, +385 (0) 49 346 990; Glavna jela: 25 do 55 kn; Radno vrijeme: pon.-čet., sub.-ned. 8-20, pet. 8-02; **Main courses: 25-55 kn; Open: Mon-Thu, Sat-Sun 8-20, Fri 8-02**

"Kod Žarko" je lako organizirati veliku proslavu ili svečanost. Naime, restoran može primiti i do tri stotine gostiju, petkom redovito svira domaća glazba uz koju se pleše, a riječ je o uvjernljivo najvećem lokalnu u široj okolini Đurmanca. Budući da mora zadovoljiti sve ukuse, nudi jelovnik na kojem ima svega: od tjestenina do mesnih jela i zagorskih specijaliteta. Tko se želi dobro najesti, naručit će jednu od bogatih plata, koje dolaze i u varijantama za četiri osobe po uistinu povoljno cijeni od 160 kuna. Međunarodnu orientaciju, osim raznolikim menijem, "Žarko" dokazuje i jelovnikom prevedenim na njemački jezik.

It is easy to organize a big event or a celebration at Žarko's. This is by far the biggest restaurant in



the broader area of Đurmanac; it can take up to three hundred guests, and every Friday there is a live band playing Croatian dancing music. The restaurant offers a wide selection of dishes, trying to cater to everyone's taste; there is pasta, meat, and specialties from the region of Zagorje. If you have a healthy appetite, we recommend one of the grilled meat platters of different sizes – for example, four people can eat at a truly favourable price of 160 kuna. The proof of the restaurant's international orientation is its extensive choice of food, but also the menu translated into German.

Restoran "Čuček" Čuček Restaurant

Durmanec 50, Đurmanec, +385 (0) 49 346 651; Glavna jela: 14-70 kn, gableci 22 kn; Radno vrijeme: pon.-sub. 6-23, ned. i praznik 7-22, ne radi blagdanom; **Main courses: 14-70 kn, gableci (light lunches) 22 kn; Open: Mon-Sat 6-23 h, Sun 7-22, closed on holidays**

"Čuček" je pečenjara koja se smjestila u središtu Đurmanca. Lako je dostupna s glavne ceste i autoputem A2, nudi široki izbor jela s roštilja - od čevape i pljeskavica, potom lungića i bifteka pa sve do prženih lignji i papalina. Čevape i ostala mljevena mesa nabavlja iz poznatog zagrebačkog lanca pečenjara, a



Štruklijada

Zelite li biti sasvim sigurni da cete kušati najbolje štrukle u Zagorju, a samim tim i na svijetu, nipošto ne smijete propustiti Štruklijadu, godišnju manifesticiju na kojoj se najbolji zagorski ugostitelji natječu u vještini spravljanja i prezentacije jela koje je postal kulinarski brand i trajni simbol ovog dijela Hrvatske. Uz slastan izbor prvih štrukla Zagorja, natjecanje ima i humanitarni karakter, ali i dugoročni cilj zaštite tradicionalnog ugleda, originalne recepture i izvornosti namirnica.

Štruklijada

If you want to be sure to try the best *štrukli* (cheese filled pastries) in Zagorje, as well as in the whole world, then you can't miss the *Štruklijada*. It is a yearly event where Zagorje's restaurant owners compete in preparing and presenting a dish that has become a culinary brand and symbol of Croatia. Apart from choosing the most scrumptious *štrukli* in Zagorje, this competition is also humanitarian in nature, and its aim is to preserve *štrukli*'s traditional reputation, original recipe and authentic ingredients.

lojalnoj klijenteli, kojoj se u sezoni često pridruže i turisti na propovijedovanju, svakodnevno nudi i tradicionalne gablece "sa žlicom" po 22 kune.

Čuček is a grill restaurant located in the centre of Đurmanec, easily reached from the main road and highway. They offer a wide variety of grilled dishes – from *ćevapi* (grilled minced meat rolls) and *pljeskavice* (grilled minced meat patties), to pork tenderloin and steaks, to fried squid and *papaline* (fried sprats). All of the minced meat is purchased from a well known chain of grill restaurants from Zagreb. Čuček also serves traditional light lunches "with a spoon" for the local guests and tourist passing through, for only 22 KN.

GORNJA STUBICA

Hotel "Puntar" Puntar Hotel

Trg Sv. Jurja 12, Gornja Stubica, +385 (0) 49 289 286, www.puntar.hr; Glavna jela: 30-60 KN; Radno vrijeme: 6-23; Main courses: 30-60 KN; Open: 6-23

U samom središtu povijesno znamenite Gornje Stubice, prekoputa spomen-parka Rudolfa Perešina, usred kojeg je pravi pravcati MIG 21 (!), ponosno, puntarski stoji hotel "Puntar" s tradicijom dugom četrdesetak godina. Uz deset soba, tu je i poznati restoran s međunarodno-kontinentalnim jelovnikom, umjerenim cijenama te pripremom svih složenijih, tradicionalnih zagorskih jela koja vam padnu na pamet, no obavezno uz najavu. Uz to, štrukli su dostupni uvijek, kao i specijaliteti kuće koji se serviraju za dvije osobe: stubička pisanica (150 KN) te odrezak Oršić (130 KN). "Puntar" ima svoje vino, a želje gostiju koji posjećuju Gornju Stubicu ispunjava i ponudom pizza i tjestenina.

At the very centre of the historical Gornja Stubica, across Rudolf Perešin memorial park, which exhibits a real MIG 21, the Puntar hotel proudly stands, with a 40-year-long tradition. Apart from ten rooms, it also houses a well-known restaurant with an international and continental menu, moderate prices and the possibility to prepare all complex traditional Zagorje dishes you can think of upon obligatory announcement. Next to that, *štrukli* dish (pastry filled with cottage cheese) is always available as well as the house specialties served for two persons: Stubička pork tenderloin (150 KN) and Oršić steak (130 KN). Puntar serves its own wine, and also offers the visitors of Gornja Stubica a selection of pizzas and pastas.

Klet "Pod lipom" Pod Lipom Vineyard Cottage-
Zagrebačka 8, Gornja Stubica, +385 (0) 49 289 160;
Glavna jela: 30-50 KN; Radno vrijeme: ut.-ned.
9-22, pon. ne radi; Main courses: 30-50 KN; Open:
Tue-Sun 9-22, Mon closed

Uistinu je teško zamisliti bolju lokaciju za ugostiteljski objekt od one koju ima klet "Pod lipom". Kao što joj ime govori, smještena je doslovce pod povijesno-kulturno-prirodnom znamenitošću Zagorja, mitskom Gubčevom lipom, u čijem višestoljetnom hladu, kao Gubec i njegovi puntari nekoć, danas uživaju gosti. No, "Pod lipom" također uživa status povijesne znamenitosti. Štoviše, to je više od dva stoljeća stara prava, drvena zagorska klijet koja je spomenik kulture i o čijoj će vam povijesti vlasnik rado ispričati neku štoriju. Uz to, tu se redovito nude hladni, domaći naresci, štrukli te još jedno mitsko zagorsko jelo - sir i vrhnje koji slove kao posebno dobri (30 KN). Vino je domaće, a klijet uza sve to ima i likovnu galeriju gdje izlažu (i prodaju) zagorski slikari (naivni i akademski), a planinarima će od velike koristi biti podatak da je tu i kontrolna točka rute Hrvatsko zagorje.

It is difficult to imagine a better location for a restaurant than that of the Pod Lipom. As its name says ("under the linden tree"), it is situated literally at the foot of the historical, cultural and natural landmark of the Zagorje region, the mythical "Gubec linden", the century-old tree which used to provide shade to Gubec and his followers as much as it does today to numerous guests. However,

Pod Lipom also enjoys the status of a historical landmark, as it is an authentic more than two-century-old wooden Zagorje vineyard cottage which is a cultural monument, the history of which can be revealed through the stories gladly told by its owner. In addition, the vineyard cottage regularly offers cold homemade cuts, *štrukli* as well as one more mythical Zagorje dish – cottage cheese with sour cream which is widely believed to be excellent (30 KN). The wine served is homemade, and the cottage even houses an art gallery exhibiting and selling works by local artists (naive and academy artists). Trekkers will appreciate the fact that this is also a control point of the Croatian Zagorje Route.

Ugostiteljski obrt "Lavica" Lavica Restaurant

Matije Gupca 73, Gornja Stubica, +385 (0) 49 289 294; Glavna jela: odojak 90 KN/kg; Radno vrijeme: hrana se služi samo vikendom od kraja travnja do kraja rujna; Main courses: roast suckling pig 90 KN/kg; Open: meals served only on weekends from the end of April to the end of September

"Lavica" je jedno od sve rjeđih mesta koja su se specijalizirala te briliraju u jednoj vrsti hrane. U ovom slučaju riječ je o domaćim odojcima, koji se vikendom (petak, subota, nedjelja) peku "u sezoni" od proljeća do početka jeseni, a kako je objekt u sklopu vinotoča "Novosel", tako će ljubitelji mesa zasigurno biti zadovoljni i onime čime se odojak treba zaliti - vinom.

The Lavica belongs to one of the rare places specia-



lizing and excelling in only one type of food. In this case the food is pigling, which is roast on weekends (Friday, Saturday, Sunday) during the season from spring to early autumn. Since the restaurant belongs to the Novosel winery, meat lovers will surely be satisfied with the wine to go along the roast pigling.

Ugostiteljstvo "Grof" Grof Restaurant

Ulica grofova Oršić 17, Gornja Stubica, +385 (0) 49 290 111; Glavna jela: 35-60 KN; Radno vrijeme: pon.-čet., ned. 8-24, pet.-sub. 8-02; Main courses: 35-60 KN; Open: Mon-Thu, Sun 8-24, Fri-Sat 8-02

Vozite li se prema Mariji Bistrici, a da pritom ne skrenete u centar Gornje Stubice, nabasat ćete na "Grof". Smješten u velikoj kući s terasom, sa zanimljivim interijerom i dodatnom salom na katu, "Grof" nudi baš sve: od roštilja, pohanog i pečenog mesa pa do pizza (doduše, "u sezoni"). Uz najavu i dogovor, mogu se pripremiti i jela koja nisu u jelovniku, a kako gornja sala može primiti čak 120 ljudi (i dvije terase), tako se tu može i ozbiljno proslaviti. If you are driving towards Marija Bistrica, without turning into the centre of Gornja Stubica, you will come across Grof Restaurant. Situated in a big house with a terrace, with interesting interior design and an additional hall upstairs, the Grof offers almost everything from grilled, deep-fried and roast meat to pizzas (although only during the season). If so announced and arranged, dishes outside the menu can also be prepared, and since the upstairs hall takes up to 120 people (including two terraces), the restaurant is suitable for bigger celebrations as well.



Klijet "Lojzekova hiža"

Lojzekova Hiža Vineyard Cottage

Gusakovac 116, Gornja Stubica, +385 (0) 49 469 325; Glavna jela: 40-75 KN; Radno vrijeme: 10-22 svaki dan (osim Božića); Main courses: 40-75 KN; Open: 10-22 every day (except Christmas Day)

Velika, prostorna i lijepa "Lojzekova hiža" popularno je odredište, i to ne bez razloga jer je ponuda jela i aktivnosti uistinu golema, što potvrđuju i brojne nagrade (između ostalog i britanskog Guardiana). Klijet je uz šumu, ima sportske terene, veliko i lijepo dječje igralište, tu se može i spavati, a u četirima salama može se smjestiti čak 120 osoba. Također, na rasploaganju je i kongresna dvorana, a dio kalorija se može, osim sportom i igrom, potrošiti i šetnjama šumom, ili pak bicikliranjem po označenoj biciklističkoj stazi koja počinje baš kod "Lojzeka". Jelovnik nudi za svakoga ponešto: od uobičajene mesne restoranske ponude do pravih i autohtonih zagorskih delicija pripremljenih prema tradicionalnoj recepturi te spremljenih od domaćih namirnica. Uz to, posebnu pažnju treba obratiti na jela s glijevima te na vino iz vlastite proizvodnje koje se može degustirati u kušaonici. No, vinska lista uključuje vina svih hrvatskih regija, pa ćete zasigurno naći nešto za sebe. Grupe veće od deset osoba trebale bi se unaprijed najaviti.

Big, spacious and beautiful, the Lojzekova Hiža is a popular destination not without a reason: its offer of dishes and activities is indeed huge, which has been confirmed by numerous awards (among others the Guardian Award). The cottage is situated next to the woods, it provides sports facilities, a large

children's playground, accommodation facilities, while the four halls can take up to 120 persons. Likewise, it also offers a congress hall, and next to doing sports and playing a part of the calories can be burned off by walking in the woods or cycling on a designated bicycle path starting at the cottage. The menu offers a bit of something for everybody: from the usual restaurant meat offer to the authentic Zagorje specialties prepared according to the traditional recipes out of homemade products. Moreover, special attention has to be turned to mushroom dishes and homemade wine that can be tasted in the tasting room. However, the wine list includes wines from all over Croatia, so that you are bound to find something to your taste. Groups of more than 10 people should call in advance.



Restoran "Rody" Rody Restaurant

Samci 13, Gornja Stubica, +385 (0) 49 289 828; Više na str 21; More on page 21

Bistro dvorca "Oršić" Oršić Castle Bistro

Samci 64, Gornja Stubica, +385 (0) 95 835 655, www.mhz.hr; Glavna jela: 30-95 KN; Radno vrijeme: 9-24; Main courses: 30-95 KN; Open: 9-24

U dvorcu "Oršić", uz slavni spomenik Matiji Gupcu, koji je inače dom Muzeju seljačkih buna, smjestio se i odgovarajući bistro. Položaj u sklopu muzeja pruža mu podosta prednosti: od velikog parkirališta i stalnog priljeva posjetitelja do predivnog historijskog okruženja iz 18. stoljeća. Tu se nudi međunarodno-kontinentalni jelovnik, glavna klijentela su uglavnom turističke grupe, a popularan je i za razne svečanosti, posebice svadbe zbog romantičnog ugođaja kamenog atrija.

Next to the well-known Matija Gubec monument the Oršić Castle, home to the Museum of the Peasants' Revolt also houses an accompanying bistro. Its position within a museum provides a number of advantages such as a big parking lot, a constant influx of visitors as well as the beautiful historical surroundings dating from the 18th century. It offers a combination of international and continental menu; the main clientele is mostly made up of groups, while the bistro is also very popular for different celebrations, especially weddings due to the romantic setting of the stone atrium.



Muzeji Zagorja: prozor u povijest i baštinu

Bogatstva tisućeljetnog života, umjetničkog nasljeđa i narodne baštine Hrvatskog zagorja sačuvana su u dobro osmišljenim, atraktivnim muzejima koji posjetitelje za cijenu ulaznice uspješno prebacuju u prošlost. Nedavno obnovljeni Muzej krapinskih neandertalaca u rekordnom je roku postao prvorazredna turistička i kulturna atrakcija ne samo Zagorja, već i cijele Hrvatske – ne postoji tako moderan, interaktivni i uzbudljiv način upoznavanja s dalekim ljudskim precima, njihovim životom i navikama, o čemu svjedoče i mnoge međunarodne nagrade. Sve o muzejima Hrvatskog zagorja potražite na www.mhz.hr

Museums in Zagorje: A Window of History and Heritage

Centuries of life and Zagorje's artistic and cultural heritage have been preserved in very creative and attractive museums throughout the region, taking visitors back in time for only the price of a ticket. The recently renovated Krapina Neanderthal Museum has rapidly become a first class tourist attraction in not only Zagorje, but all of Croatia. It is hard to find such a modern, interactive and exciting mode of connecting with our Neanderthal ancestors, their life and their habits as in this museum. It's no surprise that it has received numerous international awards. For more information on museums in Croatia's Zagorje go to www.mhz.hr



HRAŠČINA



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

Gornjaki 56, Hrašćina, +385 (0) 49 458 287, 099 7031 797, www.libertin.hr; Više na str 21; [More on page 21](#)

HUM NA SUTLI

Restoran "Tabor" Tabor Restaurant

Hum na Sutli, Lupinjak BB, +385 (0) 49 347 474; Glavna jela: 28 do 60 KN; Radno vrijeme: 7-23; **Main courses: 28-60 KN; Open: 7-23**

Restoran "Tabor", smješten nedaleko od graničnog prijelaza, namjernicima želi pružiti objedinjenu gastronomsku ponudu hrvatskog kontinenta. Raznovrsna mesna jela po narudžbi, pizze, ali i mogućnost pripreme zagorskih klasika (uz predhodnu najavu!) uz obilne porcije, prostranu vanjsku terasu, veliko parkiralište te dječje igralište trebali bi zadovoljiti većinu zahtjeva gostiju. Za obitelji su preporuka mesne plate "Tabor" i "Mušketir" (100/120 KN) uz popularnu zagorsku juhu. Naiđete li

u "Tabor" subotom navečer, zabavit ćete se uz živu "domaću" glazbu".

The Tabor restaurant, located near the border crossing, offers its customers a wide variety of dishes from the continental part of Croatia. Almost all tastes and expectations will be satisfied with the diverse menu, including various meats, pizzas, large portions of Zagorje traditional dishes (must be ordered in advance!), a spacious outside terrace, parking area and children's playground. Some recommendations for families are the Tabor and Mušketir meat platters (100/120 KN) and the well-known Zagorska soup. If you happen to drop by Tabor on a Saturday evening, you will be entertained by a live local music band.

Restoran "Iva" Iva Restaurant

Hum na Sutli 160, +385 (0) 49 341 245; Glavna jela: 28 do 85 KN; Radno vrijeme: pon.-sub. 6-22 / ned. 7:30-22; **Main courses: 28-85 KN; Open: Mon-Sat 6-22 h / Sun 7:30-22**

Restoran "Iva" nalazi se tik uz granični prijelaz u samom središtu Huma na Sutli. Iako vanjština to ne odaje, pristojno je uređen, a od uobičajene ponude jela s roštilja i mesnih jela po narudžbi u popularnim varijantama, odskače po redovitoj dostupnosti cijjenjena ždrebceg, odnosno konjskoga mesa sa

žara ili u umaku (85 KN). Uz to, iz ponude hladnih predjela ističu se domaći suhomesnati proizvodi (također u varijanti s konjskim mesom), zaliveni domaćim vinom.

The Iva restaurant is located in the centre of Hum na Sutli, right next to the border. Although you can't tell by the outside, it is a decently decorated restaurant, serving not only the standard variety of grilled and a la carte meats, but stands out with its regular offer of horse meat – grilled or in a sauce (85 KN). The restaurant also serves homemade cured meat platters (including horsemeat) with local wines.



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

Druškovec 83/4, Hum na Sutli, +385 (0) 49 340 182; Više na str 22; [More on page 22](#)

KLANJEC

Agroturizam "Stara vodenica"

Agritourism Stara vodenica

Gredice 32, Klanjec, 385 (0) 49 550 577, www.stara-vodenica.hr; Glavna jela: 35-60 KN; Radno vrijeme: 8-22, svaki dan; **Main courses: 35-60 KN; Open: daily 8-22**

"Stara vodenica", kao pionir agroturizma u Zagorju, mjesto je čija je ponuda jela, pića, aktivnosti te dodatnih sadržaja dovoljna da goste više puta zaučipi, nahrani i zabavi. "Vodenica" ima lijepi, u drvu uređen restoran, dvoranu za seminare i prezentacije, odnosno proslave, a tu su i sladak mini zoo-vrt, mali wellness centar te mogućnost smještaja u dvo-krevetnim sobama s tri zvjezdice. Povrh toga, gostima na smještaju je dostupan i bazen, a u lijepom je vrtu užitak sjediti za ljetnih vrućina, i to posebice zbog - kako i ime objekta govori - prave stare vodenice. No, to naravno nije sve. "Vodenica" ima dobru ponudu vlastitog, ali i vina znamenitih zagorskih vinara, a nadaleko je poznata po zagorskoj juhi od gljiva, raci s mlincima te domaćim štruklima iz krušne peći (racu spremaju uz najavu!).

Stara Vodenica (meaning old water mill) is the pioneer of agritourism in Zagorje. Its vast array of food, drinks, activities and other amenities will definitely keep its guests full and entertained all day. Vodenica is quaintly decorated with a warm wood interior, a room for seminars, presentations

and events, a mini zoo, a small spa centre and three star accommodation. Hotel guests can also use the private pool and cool off in the shade of the lovely garden with a view of an authentic water mill. Vodenica produces its own wine but also has wines of well-known Zagorje wineries. It is most famous for its Zagorje mushroom soup, roast duck with *mlinci* (pasta tatters) and home-made *štrukli* (cheese filled pastries) hot out of the baker's oven (the duck is available only if ordered in advance!).

Pizzeria "Bambi" Pizzeria Bambi

Novodvorska 4, Mihanovićev dol, Klanjec; Glavna jela: Pizze od 30 KN (male) do 75 KN (jumbo); Radno vrijeme: pon.-čet. 9-22, pet.-sub. 9-23, ned. 14-22; **Main courses: Pizzas 30 KN (small) - 75 KN (jumbo); Open: Mon-Thurs 9-22, Fri-Sat 9-23 h, Sun 14-22**

"Bambi" je jedina pizzerija u široj okolini Klanjca i Kumrovcia i kao takva ima odgovornu ulogu u prehrambenom lancu domaćih, gostiju ili prolaznika željnih tog popularnog međunarodnog jela talijanskog imena. Srećom, u "Bambiju" pizze peče prokušani majstor. Iako im bolje ide dostava, lokal





Vinari

Preporod zagorske kulinarske ponude slijedi i nanovo otkrivanje Zagorja kao izuzetne vinorodne destinacije. Iako se ovdje oduvijek proizvodilo (i s užitkom pilo) mnogo vina, suvremenim, ozbiljnim enološkim trendovima te motivirani vinari u posljednje vrijeme podigli su razinu kvalitete u zavidne visine. Stoga, kada uživate na nekom lijepom mjestu te birate tradicionalna (ili moderna) zagorska, odnosno Zagorjem nadahnuta jela, svakako probajte vina renomiranih zagorskih vinara Bolfana i Bodrena, prvaka londonskog Decantera i bruxelleskog vinskog prvenstva, ili ništa manje vrijedna vina Severa, Zdolca, Pertovečkog, Petrača, Grozaja... Samo na taj način ćete imati priliku svoj gastronomski doživljaj u potpunosti zaokružiti.

Winemakers

The renaissance of Zagorje's cuisine has been followed by the rediscovery of Zagorje as an exquisite wine destination. Although the production and consumption of wine (and lots of it!) has always been present in the region, recent enology trends have motivated wine makers to vastly improve the quality of their wines. So the next time you are somewhere beautiful ordering traditional (or contemporary) Zagorje inspired dishes, be sure to taste the wines of some of Zagorje's most well-known wine producers like Bolfan and Bodren (the winner of London's Decanter award and Bruxelles' Wine Competition) or the equally renowned wines of Sever, Zdolc, Pertovečki, Petrač, Grozaj, to name a few. This is the only way you will have the opportunity to fully enjoy Zagorje's gastronomic delights.

retro štiha s prostranom terasom smješten uz kupalište na Sutli, "nije bez aduta, osobito u noćnom životu jer organizira partyje vikendom. Tom prilikom žed možete utažiti u pivu, bambusu ili pak gemištu iz "žirafe" - njihovom izumu koji prima 2,5 litara tekućine i ima slavinu na dnu, a nalazi se na svakom stolu. Od pizza najbolje ide slavonska s rajčicom, špekom, kulenom, vrhnjem i češnjakom (42 KN velika).

Bambi is the only pizza place in the Klanjec and Kumrovec area and therefore has an important responsibility toward local guests craving the popular Italian dish. Thankfully, Bambi's pizza maker is quite experienced in his field. Although the pizzeria is mainly take out, Bambi has a spacious terrace located next to the Sutla River swimming beach and is especially bustling on weekend nights when it organizes parties. You can quench your thirst with beers, *bambus* (red wine and cola) or spritzer from the "giraffe" (Bambi's own invention) holding 2.5 litres of liquid with a small faucet on the bottom and placed on every table. The most popular pizza is the Slavonian Pizza, topped with tomatoes, bacon, kulen salami, sour cream and garlic (42 KN for a large).

Buffet "Galerija" Buffet Galerija

Lijepa naše 17, Klanjec, 385 (0) 49 550 912; Glavna jela: ribice - 12 kn, lignje - 28 kn; Radno vrijeme: hrani služe isključivo petkom; **Main courses:** fried fish-12 KN, fried calamari-28 KN; **Open:** serves food Fridays only

Buffet "Galerija" nema redovitu ponudu hrane. Zašto onda ima svoje mjesto u ovoj brošuri? Stoga jer je iznimka od tog pravila petak, kada se "Galerija" - od lokala kamo se svrati na kavu, gemiš, pivicu ili rakiju - pretvori u raj za ljubitelje brzih i svežih morskih specijaliteta: prženih ribica i lignji. Naime, petkom je u Klanjcu sajmeni dan, pa "Galerijina" morska ponuda (ima posebnog dobavljača), pržena u uvijek svežem ulju, privlači prave sladokusce. Naravno, ribice se mogu zaliti domaćim crvenim ili bijelim vinom.

Buffet Galerija doesn't serve food every day. Then why are we presenting it in this brochure? Easy, because the exception to the rule is Friday when Galerija becomes more than just a place to stop for coffee, spritzer, beer or brandy; it becomes an eating haven for lovers of fast, fresh seafood: fried fish and calamari. Friday is fair day in Klanjec, so Galerija's offer of seafood is always fresh and fried in fresh oil, attracting guests from all over. And

don't forget to have a glass of local red or white wine with your meal!

Krčma "Zagorcu" Tavern Restaurant Zagorcu

Lijepa naše 38, Klanjec, 385 (0) 49 550 054; Glavna jela: 18- 55 KN; Radno vrijeme: pon.-sub. 7-23, ned. 7-12; **Main courses:** 18-55 KN; **Open:** Mon-Sat 7-23, Sun 7-12

Otvorena na Badnjak 1966., i otad u obiteljskom vlasništvu, krčma "Zagorcu" autentični je ugostiteljski objekt, koji je očito pronašao tržišnu nišu i u njoj se sve ove godine održao. "Zagorac" svakodnevno nudi gablece, kuhanje u obiteljskoj atmosferi te prema obiteljskim receptima po cijenama od dvadesetak kuna. Tu je i redoviti, iznenadjujuće bogat jelovnik, no posebno je važno istaknuti dobro poznati "Zagorčev" roštili, koji vikendom u "sezoni" (od svibnja do rujna) uvijek priprema vlasnica. Uz to, autentičnosti nesumnjivo doprinose domaće namirnice i povrće, baš kao i vino. Uz prethodnu najavu, naravno, mogu udovoljiti i složenijim željama.

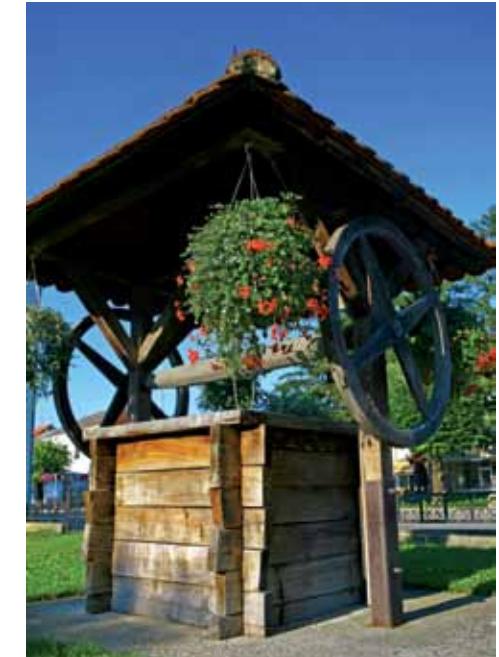
Opened on Christmas Eve 1966, this family owned tavern restaurant is a true gem, attracting regular guests for over 40 years. Zagorcu offers light lunches cooked in a homey atmosphere according to family recipes at an affordable price of only 20 KN. They also have a surprisingly vast menu and are known for their excellent Zagorčev grill served on weekends (from May to September), always prepared by the owner herself. Its popularity is no doubt also due to fresh local ingredients and produce and homemade wine. If you call in advance, they can surely prepare more complicated dishes.

Buffet "Turist" Buffet Turist

Lijepa naše bb, Klanjec, 385 (0) 49 550 036; Glavna jela: gableci 25 KN; Radno vrijeme: pon.-pet. 7-16, sub. 7-14, ned. ne radi; **Main courses:** gableci (light lunches) 25 KN; **Open:** Mon-Fri 7-16 h, Sat 7-14 h, closed Sundays

Buffet "Turist" važno je mjesto u Klanjcu. Na prvi pogled, radi se o simpatičnom lokalnu u kojem se radnim danom i subotom nude jeftini i fini gableci za malo kuna (22-25 KN) te se toči domaće, klanječko miješano vino (čisto ili na gemište). Uz to, objekt može primiti tridesetak, a velika natkrivena terasa još toliko ljudi. No, kad vam prišapnemo da je "Turist" objekt obitelji Večerić te vam potvrđimo da je riječ o Slavku Večeriću, hrvatskoj kuharskoj tv-vrijezdi, tada će vam biti jasno da na ponudu tog lokalra treba svakako obratiti pažnju!

Turist is quite an important restaurant in Klanjec.



At first glance it is a friendly little place that offers tasty and inexpensive *gableci* (light lunches) (22-25 KN) weekdays and Saturdays and homemade Klanjec wine. Turist can seat about 30 people inside and another 30 on the outside terrace. However, when we tell you that this restaurant is owned by the Večerić family, more specifically, Slavko Večerić, the well-known Croatian tv chef, you will understand why Turist should be given a try!

Bistro "Broz" Bistro Broz

Lijepa naše 24, Klanjec, +385 (0) 49 550 669; Glavna jela: 30-50 KN; Radno vrijeme: pon.-sub. 6-21, ned. 6-13; **Main courses:** 30-50 KN; **Open:** Mon-Sat 6-21 h, Sun 6-13 h

"Broz" se svojom ponudom uklapa u uobičajenu ponudu bistroa te manjih restorana po Zagorju. Naime, nudi ponajprije jeftine gablece (20-ak kuna) i mesna jela po narudžbi te zagorske deserte za pristojnu svotu novca. No, "Broz" ima nešto čime odskače, a to je - vino. Ta plemenita kapljica, koja se nudi u bistrou, potječe iz vinograda poznatog, istoimenog zagorskog vinara, ujedno i vlasnika tog restorana što bi moglo biti presudnim, tražite li mjesto gdje ćete, uz klasični brzi ručak, popiti i vino s imenom.

Broz serves pretty standard dishes you can find

in most bistros and smaller restaurants around Zagorje – inexpensive light lunches (around 20 kn), a la carte meat dishes and traditional desserts, all for quite a good price. However, Broz stands out with its wine, which comes from the owner's well-known vineyard. So if you're looking for a place to eat a quick lunch and have a glass of famous wine, then Broz is the place to go.

Vinogradarski podrum "Broz" Wine Cellar Broz
Lijepe naše, Klanjec, +385 (0) 49 550 180, +385 (0) 98 212 022; Glavna jela: po dogovoru; Radno vrijeme: po dogovoru, vikendom otvoreni; Main courses: upon request; Open: upon request, open weekends
 Na cesti iznad Klanjca smjestilo se vinotočje "Broz". Okruženi vinogradom, uz prethodnu nujavu, onđe možete provesti ugodan dan obilježen zagorskim delicijama i dobrom kapljicom jednog od najpoznatijih zagorskih vinara. Sve što mogu pripremiti domaće je i autentično, od purice i patke do štrukli i bučnica, a za točne ponude i cijene najbolje je kratko nazvati pa se rasipati. Osim prirode i čistog zraka, tu su i konji i druge domaće životinje, a prekrasnim zagorskim brežuljcima možete cijeli dan šetati po označenim šetnicama, poput one koja vodi do Cesargrada. Zgodan dodatak za bajkere - vlasnik Broz jedan je od vas!

On the road above Klanjec lies the winery Broz, surrounded by vineyards. If you make a reservation



in advance, you can spend a relaxing day here and enjoy delicious Zagorje delicacies and taste the wine of one of Zagorje's most famous winemakers. Any and every dish prepared at Broz is homemade and traditional, from roast turkey and duck to *štrukli* (cheese filled pastries) and *bućnica* (pumpkin and cheese strudel). If you are interested in the various dishes and prices, it would be best to call them directly and ask for details. Apart from the beautiful surroundings and fresh air, you can spend some time with the horses and other farm animals or take a walk along the marked walking trails through the gorgeous Zagorje hills – one of the trails will lead you to the medieval castle Cesargrad. And just a quick note to all you bikers out there – the owner is one of you!

KONJŠČINA

Buffet "Bolji život" Bolji Život Buffet

Jertovec 194a, +385 (0) 98 460 499, +385 (0) 49 465 956; Glavna jela: 28-60 kn; Radno vrijeme: pon.-sub. 06-22, ned. 07-22; Main courses: 28-60 kn; Open: Mon-Sat 6-22, Sun 7-22
 "Bolji život" živi od domaćih gostiju, organizacije svečanosti i prometa koji čine posjetiteljii na putu prema Mariji Bistrici ili iz nje. Nudi uobičajeni miks dnevnih gableca po 20 do 25 kuna te raznih vrsta

mesnih jela po narudžbi u varijantama s četiri vrste mesa (svinjetina, teletina, piletina, puretina). Kao i mnogi drugi, uz nujavu može se prilagoditi svim željama budućih gostiju, od recepata do organizacije glazbe, a budući obitelj ima registrirano obiteljsko poljoprivredno gospodarstvo, možete biti sigurno da je njihovo vlastito vino odlično.

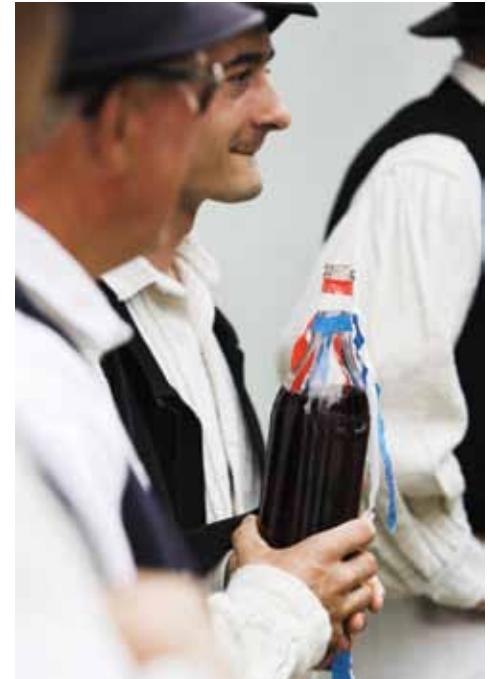
This buffet exists owing to the locals, their organization of celebrations and the guests who stop by on their way to Marija Bistrica or on the way home. They offer the usual: light lunches for 20 to 25 kuna and various types of meat dishes on order, combining four types of meat (pork, veal, chicken and turkey). As many other establishments, they are open to the wishes of the prospective guest by appointment, regarding food or music, and since the family runs a registered agritourism business, you can count on the good-quality homemade wine here.

Bistro-pizzerija "Savana"

Savana Bistro and Pizzeria

Cvjetna 1, Konjščina, +385 (0) 49 464 464; Glavna jela: 24-80 kn; Radno vrijeme: pon.-čet. 09-22, sub., pet. 09-01, ned. 12-22; Main courses: 24-80 kn; Open: Mon-Thu 9-22, Sat, Fri 9-01, Sun 12-22
 "Savana", nedavno otvorena i zaista lijepo, suvremeno i decentno uređena, zapravo je jedini restoran u samoj Konjščini i stoga ima važnu ulogu u životu tog mjesta. Iako se hvali da je pizzeria, ona je puno više od toga, jer osim dobrih pizza nudi i tjestenine i rižota, ali i ribe, roštilj i meso. U podrumu ima salu za pedesetak ljudi, što "Savani" omogućuje da organizira i proslave i slične svečanosti. Od buteljiranih, tu su vina zagorskog brenda "Libertin", a iz rinfuze je vlastito s ljubavlju proizvedeno vino obitelji koja "Savanu" i vodi.

Decorated in a nice, contemporary and subtle way, the Savana has opened its door recently. It is actually the only restaurant in Konjščina and therefore plays an important role in the life of the place. Although it says that this is a pizza place, it is much more than that: apart from delicious pizzas, they offer pasta and risotto, but also fish, grill and meat dishes. In the cellar there is a room which can take up to fifty people, which allows for the organization of different events and celebrations. The bottled wine to recommend is the Libertin, a brand from Zagorje, but there is also a homemade one, lovingly produced by the family which runs the establishment.



KRAPINA



Pansion "Pod starim krovovima"

Pod Starim Krovovima Inn

Trg Ljudevita Gaja 15, Krapina, +385 (0) 49 370 536; Više na str 22; More on page 22

Restoran "Neandertal pub"

Neandertal Pub Restaurant

Šetalište Vilibalda Sluge bb, Hušjakovo, Krapina, +385 (0) 49 370 666; Glavna jela: 40-70 kn, specijaliteti 75-90 kn; Radno vrijeme: pon.-sub. 8-22, ned. i blagdanima 9-22; Main courses: 40-70 kn, specialties 75-90 kn; Open: Mon-Sat 8-22, Sun and holidays 9-22

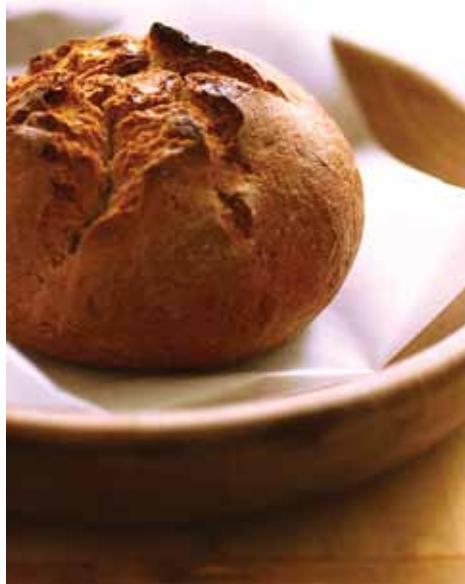
U Krapini vjerojatno nema bolje lokacije za restoran od one na kojoj je "Neandertal". Na ulazu u muzejski kompleks Hušjakovo, "Neandertal" cilja na barem dio od tisuća turista, školaraca te ostalih posjetitelja modernog i popularnog muzeja krapinskih neandertalaca. No, koji su njegovi aduti? Velik je, privlačnog, drvenog, pomalo "pivničkog" interijera, smješten na rubu šume te, sasvim očekivano nudi širok izbor jela, od pizza i tjestenina pa do maštovi-

to nazvanih specijaliteta kuće poput "Neandertal-skih medaljona", menja "Ötzi", ili "Pterodaktilovih štapića" za djecu. Uz to, s posebnom pažnjom pristupa vinskoj karti napućenoj isključivo vinima istaknutih zagorskih vinara, a tako ih promovira brojnoj i raznorodnoj klijenteli.

The location of the Neandertal Pub is probably the best one in Krapina. Situated at the very entrance to the Hušnjakovo Museum Complex, its target customers are among thousands of tourists, school children and other visitors of the modern and very popular museum of the Neanderthals of Krapina. But what are its main advantages? It is big, attractive, its interior resembles a pub to an extent; it is situated on the edge of the forest and offers, expectedly enough, a varied selection of dishes: from pizza and pasta to imaginative specialties of the house such as Neanderthal Medallion, Ötzi menu or Pterodactyl Sticks for children. Special attention is paid to the wine list, consisting mainly of wines by the prominent winemakers of Zagorje, which is one of the ways to introduce these wines to broad and diverse clientele.

Restoran "Preša" Preša Restaurant

Tkalcí bb, Krapina, +385 (0) 49 372 664; Glavna jela: 40-70 KN; Radno vrijeme: pon.-čet. 6-23, pet.-sub. 6-01, ned. 7-22; **Main courses: 40-70 KN; Open:**



Mon-Thu 6-23, Fri-Sat 6-01, Sun 7-22

S lijepim pogledom na Krapinu i brežuljke koji je okružuju, restoran "Preša" spada u red popularnijih odredišta u okolini glavnog grada Zagorja. Izrasla iz stare kleti, "Preša" je zadržala izvorni ugodaj, a u najstarijem dijelu restorana očuvane su i ponosno izložene stare drvene zidne i stropne gredje, dok uz terasu stoji velika drvena preša po kojoj je objekt i dobio ime. Budući da je "Preša" popularna i za poslovne, obiteljske, ali i službene ručkove i večere te primanje grupa turista, ili pak organizaciju team buildinga, jelovnik je jednako raznolik, uglavnom kontinentalni uz naglasak na zagorske specijalitete. Vlasnik je i jedan od najpoznatijih zagorskih mesara pa je meso birano i kvalitetno, a svi prilozi također stižu iz vlastite proizvodnje. U vinskoj su karti zastupljene sve važnije hrvatske regije, ali se promoviraju i zagorska imena.

With a beautiful view over Krapina and the surrounding hills, the Preša (which means "the press") is among the popular destinations in the surroundings of Krapina, the city also known as the capital of Zagorje. Once an old vineyard cottage, the restaurant has retained its air of authenticity: its oldest part boasts the old wooden wall and ceiling beams, proudly displayed, while the large wooden press that gave the object its name is on the terrace. Since the Preša is a popular place for business and family lunches and dinners and open to tourist groups and team buildings, it has a correspondingly varied menu, mostly continental, accentuated by the local specialties. The owner is one of the most popular butchers in Zagorje, which is a guarantee of high-quality and well-chosen meat, and all the side dishes are also made from the groceries produced at home. The wines from the major Croatian regions are represented on the wine list, with the emphasis on the brands from Zagorje.

Zalogajnica "Trica" Trica Bistro

Ksavera Šandora Đalskog 3, Krapina, +385 (0) 49 371 824; Glavna jela: 17-50 KN; Radno vrijeme: pon.-sub. 7-23, ned. 15-23, blagdanom ne radi; **Main courses: 17-50 KN; Open: Mon-Sat 7-23, Sun 15-23, closed on holidays**

"Trica" je prava kvartovska zalogajnica u pozitivnom značenju tog izraza. Naime, tu je da nahrani i utaži žđ domaćim gostima kojima nudi po nekoliko jela iz svake skupine: nekoliko pizza, ponešto pohnog, ribljeg, nešto roštilja, nešto salata te ponešto sendviča. Također, valja napomenuti da u odnosu na ostale koji uz najavu nude složene autohtone



specijalitete, "Trica" pak uz najavu nudi - gablece!

The Trica is in a good way an authentic neighbourhood bistro. Simply put, it exists to feed the locals and quench their thirst, offering several dishes from each group: several types of pizzas, some meat fried in batter, fish, grill, some salads and some sandwiches. It is worth mentioning that, compared to other facilities where you have to arrange for some more elaborate authentic specialties in advance, in the Trica you need to arrange for - a light lunch!



Vinarija-pansion-restoran "Vuglec breg"

Vuglec Breg Winery, Pension and Restaurant

Škarićeva 151, Krapina, +385 (0) 49 345 015, www.vuglec-breg.hr; Više na str 23; **More on page 23**



Restoran brze prehrane "Gaj"

Gaj Fast Food Restaurant

Ljudevita Gaja 16, Krapina, +385 (0) 49 373 717
Glavna jela: 25-70 KN; Radno vrijeme: 6:30-22 (ljeti do 23), ned. 14-22; **Main courses: 25-70 KN; Open: 6:30-22 (till 23 during the summer), Sun 14-22**
"Gaj", smješten na početku gradskog parka u središtu Krapine, nudi uistinu veliki izbor brzih jela - od tjestenina i pizza, potom brojnih sendviča u bezbrojnim permutacijama peciva i nadjeva do nekoliko popularnih jela s roštilja. Izbor je velik, cijene nisu, a "Gaj" može primiti i poslužiti veliku navalu gladih školaraca, turista ili izletnika.

The Gaj is situated at the entrance to the park in the centre of Krapina and it offers a truly wide selection of fast meals: pasta and pizza, sandwiches with myriad types of buns and umpteen add-ons, as well as several popular meals from the grill. The choice is good, so are the prices, and the Gaj can take and serve the whole bunch of hungry school children, tourists and visitors.

Pizzeria "Paradiso" Paradiso Pizzeria

Ljudevita Gaja 5, Krapina, +385 (0) 49 370 426;
Glavna jela: pizze 25 (male) do 80 KN (jumbo)

Radno vrijeme: 7-23, sub. 7-24; **Main courses: pizza 25 (small) to 80 KN (jumbo size); Open: 7-23, Sat 7-24**

"Paradiso" je jedna od dviju pizzerija u Krapini. Ponuda je namjerno i povoljno "pregledna", cijene niske, iako ima lokaciju u samom središtu grada, a uz vječnu miješanu, ponajbolje ide pizza "Paradiso", koja je nadjevena sirom, šunkom, rajčicom, kulenom, špekom i vrhnjem (40 KN velika).

The Paradiso is one of the two pizzerias in Krapina. The offer is scarce, but commendably well-structu-



Domaća hrana – najbolja hrana

Tajna dobre i uspješne kuhinje ponajviše leži u svježim, zdravim i prirodnim namirnicama. U Zagorju se posebna pažnja pridaje domaćem, tradicionalnom načinu uzgoja i pripreme svih ključnih sastojaka lokalne kuhinje, od purećeg mesa, preko povrća i voća, do sira, meda i neizbjježnog vina. Seoska gospodarstva i poljoprivredne zadruge, neke i sa stogodišnjom tradicijom, čuvaju izvornost i kvalitet sastojaka koji daju onaj presudni 'šmek' zagorskim delicijama. Neki od proizvođača: Mini mljekara "Veronika", Desinić, Put Matije Gupca 5, +385 49 343 731, Mini sirana OPG (uzgoj ovaca, proizvodnja sira), Gornji Macelj 10, Đurmanec +385 49 379 050, +385 91 5531 370, "Bobo" (eko uzgoj crnog ribiza, borovnice, bazge, vino, sokovi...) Bobovje 41, 49000 Krapina; Bioherba d.o.o. (Ekološka proizvodnja i prerada povrća i voća u finalne proizvode) Selska ulica 36, Zlatar Bistrica +385 99 5904 406; OPG "Drempetić" (Proizvodnja i prerada različitih vrsta povrća i voća prema tradicionalnim receptima bez konzervansa, Donja Stubica, Dubrovačka 20, +385 99 5989 647, +385 49 287 325; Savez pčelarskih udruženja KZŽ, Magistratska 1, Krapina +385 49 329 049; Tomašić d.o.o. (bučino ulje i bučine koštice), Krapinska cesta 4, Konjščina, +385 49 228 610

Traditional Food – The Best Food There Is

The secret to good and delicious cuisine lies in fresh, healthy and local ingredients. In Zagorje, much attention is paid to local and traditional ways of preparing old dishes – from turkey to fruits and vegetables, to cheeses, honey and wine. Agritourist farms and agricultural cooperatives, some over 100 years old, treasure the authenticity and quality of the ingredients going into classic Zagorje dishes, giving them that special taste. Some of the producers are: Mini dairy plant „Veronika“, Desinić, Put Matije Gupca 5, +385 49 343 731; Mini cheese factory OPG (sheep breeding, production of cheese), Gornji Macelj 10, Đurmanec ++385 49 379 050, +385 91 5531 370; "Bobo" (ecological cultivation of black currant, blueberry and elder, wine, juices...) Bobovje 41, 49000 Krapina; Bioherba D.O.O. (Ecological production and processing of fruit and vegetables into end products) Selska ulica 36, Zlatar Bistrica +385 99 5904 406; OPG "Drempetić" (Production and processing of various types of vegetables and fruit in accordance with traditional recipes without preservatives), Donja Stubica, Dubrovačka 20, +385 99 595989 647, +385 49 287 325; Federation of Beekeepers' Associations of the Krapina-Zagorje County, Magistratska 1, Krapina +00385 49/329 049; Tomašić d.o.o. (pumpkin oil and pumpkin seeds), Krapinska cesta 4, Konjščina, +385 49 228-610

red, and despite the location in the very town centre, the prices are low. The omni-famous Pizza Capricciosa is the most-wanted one, together with Pizza Paradiso, topped by cheese, ham, tomato, *kulen* (paprika-flavoured sausage), bacon and sour cream (40 KN, large one).

Bistro "Lovački dom" Lovački Dom Bistro

Matije Gupca 62, Krapina, +385 (0) 91 921 6555
Glavna jela: gableci 25 KN; Radno vrijeme: svaki dan 6-22; Main courses: *gableci* (light lunches) 25 KN; Open: every day 6-22

"Lovački dom" jedno je od onih mjesto na koje putnika namjernika može uputiti netko od domaćih ljudi ili pak može onamo naprsto slučajno nabasati. Smješten u staroj drvenoj upravnoj zgradi rudnika na rubu Krapine (ali najviše kilometar-dva od njezina središta zračnom linijom), zaštićen divnim šumskim hladom, "Lovački dom" odaje dojam kao da je miljama daleko od civilizacije. Uz to, svaki dan simpatična suvlasnica skuha domaći, fini gablec prema starinskom receptu, koji se po cijeni od 25 kuna za porciju (uključuje i kruh) može dobiti dokle god ga ima u loncu, a zatim možete uživati u preostalom mirisu uz domaći, pravi zagorski gemišt. Tko voli grah, fileke, gulaš i slične "oblizeke" koji se jedu žlicom, a u Krapini se nađe u vrijeme ručka, neka svakako potraži "Lovački dom" (savjet: ravnajte se prema putokazu, a ne kućnim brojevima).

This bistro is one of those places which travellers can find only if pointed to by some locals or if they stumble upon it accidentally. It is situated in an old wooden administrative mine building on the outskirts of Krapina (but not farther than 1-2 km by air from its centre). Beautifully shaded by the trees, Lovački Dom gives the impression that it is miles away from the civilization. Also, the charming co-owner prepares a tasty lunch to an old recipe every day, which you can get at the price of 25 kuna per plate (bread included) while there is still some in the pot. After that, you can ask for a glass of authentic Zagorje *gemist* (white wine with sparkling mineral water) and enjoy the lingering aromas. If you like beans, tripe, goulash or similar stews and you happen to be in Krapina around lunchtime, make sure you look for Lovački Dom (a hint: follow the signposts, not the house numbers).

Restoran "Krapina Nova"

Krapina Nova Restaurant

Frana Galovića 15, Krapina, +385 (0) 49 328 039, www.presecki.hr; Glavna jela: 20-65 KN; Radno



vrijeme: sub.-pon. 5-20; Main courses: 20-65 KN;

Open: Sat-Mon 5-20

Zahvaljujući prije svega lokaciji u industrijskoj zoni Krapine, "Krapina Nova" jeftinim dnevnim menijima hrani radnike, ali i veće organizirane grupe, i to osobito djece, koja u Krapinu dolaze na izlete i školska putovanja. No, s obzirom na poprilično širok mesni jelovnik dopunjeno sezonskim zagorskim specijalitetima, tu se mogu ugostiti i "ozbiljniji" gosti.

Owing primarily to the location in the industrial zone of Krapina, the Krapina Nova offers inexpensive menus of the day to the workers, but also to the organized groups, of children mostly, who come to Krapina on school trips and excursions. However, given its reasonably wide selection of meat dishes complemented by the seasonal specialties of Zagorje, it can cater to the needs of more "serious" guests as well.

Bistro "Jet Set" Jet Set Bistro

Šetalište Hrvatskog narodnog preporoda bb, Krapina, +385 (0) 49 370 288; Glavna jela: 20-55 KN; Radno vrijeme: pon.-čet. 7-23, pet.-sub. 7-02, ned., praznik 9-23 (kuhinja radi od 8 do 16, ne radi blagdanom); Main courses: 20-55 KN; Open: Mon-Thu 7-23, Fri-Sat 7-02, Sun, holidays 9-23 (kitchen open 8-16, closed on holidays)

Bistro "Jet Set", kao i obližnji "Gaj", za sasvim pristojnu svotu nudi raznoliku lepezu pizza, tjestenina, salata te jela po narudžbi. Okuplja mlađu klijentelu, a prednost mu je lijepa i velika terasa u prirodnom hladu. Budući da kuhinja ne radi navečer, onđe se može opušteno uživati u piću ili koktelima. As well as the neighbouring Gaj, the Jet Set offers a wide selection of pizzas, pasta, salads and à la carte meals at reasonable prices. The guests here are mostly young. The kitchen is closed in the evening, but you can still sit on the nice big terrace in a natural shade with a drink or cocktail and relax.



Pizzerija "Picikato" - **Picikato Pizzeria**

Magistratska ulica 2, Krapina, +385 (0) 49 370 795; Glavna jela: pizze od 22 KN (male) do 58 KN (jumbo); Radno vrijeme: pon.-čet. 7-23, pet.-sub. 7-24, ned. 8-23; **Main courses:** pizza from 22 KN (small) to 58 KN (jumbo size); **Open:** Mon-Thu 7-23, Fri-Sat 7-24, Sun 8-23

Pizzeria "Picikato" ima nešto složeniji popis pizza od druge krapinske pizzerije, nešto dulju tradiciju te nešto veći kapacitet s natkrivenom terasom tik uz ulaz. Smještena je u strogom središtu Krapine, a katkad vikendom navečer funkcioniра i kao bar koji organizira poneki party.

In comparison with Pizzeria Paradiso, the Picikato has a wider selection of pizzas, a longer tradition and a somewhat larger capacity with a covered terrace next to the entrance. It is located in the centre of Krapina and sometimes on weekends it turns into a bar where parties take place from time to time.

KRAPINSKE TOPLICE

Hotel "Aquaee Vivaee" **Aquaee Vivaee Hotel**

Antuna Mihanovića 2, Krapinske Toplice, +385 (0) 49 202 202, www.aquaee-vivaee.hr; Glavna jela: 40-80 KN; Radno vrijeme: 7-22 svaki dan, uključujući i

blagdane; **Main courses:** 40-80 KN; **Open:** 7-22 every day, holidays included

Restoran najvećeg hotela u Krapinskim Toplicama nudi sve što bi jedan hotelski restoran s tradicijom i trebao: laku dostupnost, veliki kapacitet, stabilnu ponudu jela te bogatu vinsku kartu. Meni je, očekivano, sastavljen od mještavine raznih kuhinja uz dodatak zagorske gastronomski tradicije. Tu ima prostora i za špagete i file-mignon, meksičke recepte, ali i za buncek ili puricu s mlincima dok poduža vinska karta ima povoljni hrvatski predznak. Budući da je hotel u samom središtu grada, dodatnih je aktivnosti podosta: od šetnji topičkim pješačkim prstenom, posjeta starom kupalištu koje je odmah prekoputa pa do prepoznavanja poznatih koji tu odsjedu, šeću ili ručaju.

The restaurant of the biggest hotel in Krapinske Toplice offers everything that a hotel restaurant with a tradition should: easy availability, capacity, a constant selection of dishes and a rich wine list. As expected, the menu blends the elements of different culinary traditions with the cuisine of Hrvatsko Zagorje. You can ask for spaghetti or file mignon, even go Mexican if you feel like it, but you can also order a pork shank or roast turkey with mlinci (pasta tatters). The lengthy wine list consists mainly of Croatian wines, which is commendable. Since the hotel is located at the very town centre, there are plenty of recreational activities for you: you can take a leisurely walk in the pedestrian ring, visit the old baths right across the street or try to recognize local celebrities, who came to stay there, to walk or have lunch.



Hotel "Villa Magdalena" **Villa Magdalena Hotel**

Mirna ulica 1, Krapinske Toplice, +385 (0) 49 233 333, www.villa-magdalena.net; Više na str 24; **More on page 24**

Pečenjarnica "6" **Grill 6**

Toplička 6, Krapinske Toplice, +385 (0) 49 232 306; Glavna jela: 18-62 KN; Radno vrijeme: 7:30-22:30, osim na glavne blagdane; **Main courses:** 18 to 62 KN; **Open:** 7:30-22:30, closed on main holidays

U Krapinske Toplice svakodnevno stižu brojni gosti, rekreativci, ali i članovi obitelji koji su tu na liječenju, a njih sve treba nahraniti. Kako su u Hrvatskoj mesna jela s roštilja popularna, tako je red da i Krapinske Toplice imaju mjesto koje tražena jela radi kako i priliči, a tu tržišnu nišu popunjava po-

pularna pečenjarnica "6". U gotovo četvrt stoljeća postojanja "šestica" kao jedina "prava" pečenjara čini upravo to - raznolikim gostima pruža bogatu i raznoliku ponudu mesnih jela uz dodatak svakodnevnih dnevnih menija (cijeli ručak) koji koštaju nevisokih 28 kuna. Vlastito parkiralište, terasa, blizina parka i bazena dodatni su plusevi za srdačnu preporuku.

Numerous visitors, recreational sportspeople and family members of people who come to the spa for health treatments arrive at Krapinske Toplice every day and they all need to be fed. Since Croatian people like grilled meat, it is only expected that there is a place there which offers good value for money. This market niche has been filled by the popular Grill 6 for almost a quarter of a century. "The Six" is "the" grill place in town: it offers a rich and varied selection of meat dishes to its diverse guests, with addition of the menu of the day (full lunch) at a favourable price of 28 kuna. Its own parking lot, the terrace and the vicinity of the park and pools are the bonus, and the reasons to recommend this place warmly.

Caffe bar i pizzeria "Servus"

Servus Pizzeria and Cafè

Zagrebačka 10, Krapinske Toplice, +385 (0) 49 232 099, www.servus-pizza.hr; Glavna jela: pizze 36-40



KN (velike); Radno vrijeme: 8-23, rade nedjeljom i blagdanom; **Main courses:** pizza 36-40 KN (large ones); **Open:** 8-23, also Sundays and holidays

"Servus" je jedina pizzerija u Krapinskim toplicama, a radi se o nastavku obiteljske ugostiteljske tradicije koja u istom objektu postoji od tridesetih godina prošlog stoljeća. "Servus" je simpatično mjesto s preglednom ponudom raznih pizz, od kojih su, kao i posvuda u Zagorju, najpopularnije one koje uključuju neke "domaći" dodatke poput špeka, jaja i feferona (takva je i pizza "Servus"). Također, vikendom pizzeria funkcioniра i kao mjesto za zabavu jer organizira partyje, a dodatna pogodnost je i besplatan wi-fi pristup internetu za goste.

The Servus is the only pizzeria in Krapinske Toplice and a follow-up of a traditional family business which has existed in the same facility since the 1930s. This is a charming place with a well-laid out offer of different pizzas, the most popular being the ones with the local toppings such as bacon, eggs and hot peppers (which you can find on Pizza Servus). On weekends the pizza place turns into a party place, since they organize various bashes. Free wi-fi for all guests is an additional amenity.

Pečenjara "Sunce" **Sunce Grill**

Antuna Mihanovića bb, Krapinske Toplice, +385 (0) 99 9393 440; Glavna jela: 20-30 KN; Radno vrijeme:

8-22; Main courses: 20-30 kn; Open: 8-22

"Sunce" je, jednostavno rečeno, kiosk-pečenjara. Ima tu i nekoliko natkrivenih stolova, no prozračno je pa imate dojam da jedete na otvorenom. Kao i svaka kiosk-pečenjara, "Sunce" služi brza, ali sveže pripremljena "sendvič" jela poput hamburgera, hot-doga, pljeskavica, čevapa, ražnjića i sl. Kako tu ništa nije skupo, a hamburger je bogat i sočan, "Sunce" svakako može biti idealno rješenje prolaznicima za brzinu borbu s glađu.

Simply put, the Sunce is a grill-kiosk. There are several roofed tables there, but the place is airy, so you have the impression that you are eating outside. Just like any establishment of its kind, the Sunce serves fast, but freshly made sandwich meals such as hamburger, hot-dog, pljeskavica burger, čevapi (grilled minced meat), kebabs etc. Since there are no pricey meals here, and their hamburger is rich and juicy, the Sunce is a perfect quick fix for hungry people on the run.

Bistro "Noć i dan" Noć i Dan Bistro

Mala Erpenja 246A, Krapinske Toplice, +385 (0) 49 556 800; Glavna jela: 28-70 kn; Radno vrijeme: 7-22; **Main courses: 28-70 kn; Open: 7-22**

Nedaleko od Krapinskih Toplica, među brežuljcima koji ih dijele od obližnjih Tuheljskih Toplica, smješto se bistro "Noć i dan". Riječ je o tradicionalnom objektu koji nudi raznovrsni kontinentalni mesni jelovnik s ponešto uvijek dostupnih zagorskih jela, a ondje svraćaju jednako raznoliki gosti: od šetača iz Tuheljskih toplica, bajkera i biciklista do ribiča koji mogu i pecati u ribnjacima koji su u vlasništvu restorana. "Noć i dan" je obiteljski posao, ima kapacitet dovoljan i za organizaciju svečanosti, a provodi i toči svoje miješano i sortno vino (sauvignon, chardonay i rajnski rizling, odnosno portugizac). Uz to, veliko parkiralište može u isto vrijeme primiti i autobuse i više automobila.

Noć i Dan, or Day and Night Bistro is situated not far away from Krapinske Toplice, among the hills which divide it from the town of Tuheljske Toplice nearby. This is a traditional facility with a diverse continental culinary offer consisting mainly of meat, with some traditional dishes from Zagorje always available. The menu is therefore diverse, and so are the guests: the hikers from Tuheljske Toplice, bikers, cyclists and fishermen, who can fish in the restaurant's ponds. This is a family business and it has sufficient capacity to organize different celebrations. The owners produce and serve their own blended and varietal wines (Sauvignon,



Chardonnay, Rheinriesling and the Portugizac). In addition, there is a large parking lot that can accommodate buses and several cars at the same time.

KUMROVEC**Villa "Zelenjak-Ventek" Villa Zelenjak-Ventek**

Risvica 1, Kumrovec, +385 (0) 49 550 747, www.zelenjak.com; Više na str 25; **More on page 25**

Restoran pansion "Stara vura"**Stara Vura Restaurant Inn**

Josipa Broza Tita 13, Kumrovec, +385 (0) 49 553 137, www.staravura-kumrovec.hr; Glavna jela: 45-70 kn, kompletne meni 110 do 140 kn / meni za organizirane grupe 60 do 110 kn; Radno vrijeme: pon.-čet. 7-14, pet.-sub. 7-01, blagdanima ne radi; **Main courses: 45-70 kn, set menus 110-140 kn / group menus 60-110 kn; Open: Mon-Thurs 7-14 h, Fri-Sat 7-01, closed for holidays**

Kako je Kumrovec ponovno "in", tako i "Stara vura" dobiva pažnju koju zaslужuje. Smještena na samom ulazu u muzejsko staro selo Kumrovec, u pješačkoj zoni, "Vura" je tu da nahrani i napoji sve posjeti-

telje. Jelovnik je zasnovan na duhovito i pametno osmišljenim kompletnim menijima uz posebnu ponudu za organizirane grupe. Tako primjerice "Titov nedjeljni ručak" (170 kn) uključuje: viski kao aperitiv, predjelo, glavno mesno jelo s prilozima, vino, kolač, francuski konjak kao digestiv te cigaru (!). Uz menije, tu su i jela po narudžbi, a naglasak je na zagorskoj kuhinji. Toči se domaće vino uz vinsku kartu koja promovira zagorske proizvođače, a oni željni finog i jeftinog obroka mogu birati neki od dnevno dostupnih gableca. U "Staroj vuri" možete i prenoći, i to u jednoj od pet dvokrevetnih soba. **Since the town of Kumrovec is popular once again, Stara Vura is getting the attention it deserves.** The witty menu comprises of imaginatively named dishes with set menus for organized groups. For example, Tito's Sunday Lunch (170 kn) includes whiskey as a welcome drink, starters, a main course with side dishes, wine, dessert, French cognac and a cigar! Along with group menus, they have dishes which can be ordered in advance, focusing on traditional Zagorje cuisine. Local wines are served from the wine list, which promotes Zagorje wine producers. Those on a tight budget looking for an inexpensive yet good meal can choose from one of the daily specials. You can also spend the night in one of the five rooms available.

MAČE**Bistro-pizzeria "Bolte" Bolte Bistro and Pizzeria**

Mača 81, Mača, +385 (0) 49 466 136; Glavna jela: 20-65 kn; Radno vrijeme: pon.-čet., ned. 7-23, pet.-sub. 7-02; **Main courses: 20-65 kn; Open: Mon-Thu, Sun 7-23, Fri-Sat 7-02**

"Bolte" su najsvježiji dodatak gastro-ponudi šire okolice Mača (tu spadaju i Zlatar i Zlatar Bistrica). Riječ je o lijepo uređenoj podrumskoj bistro-pizzeriji sa zanimljivo koncipiranom terasom, a nudi širok assortiman hrane - od pizza i roštilja do kobasicu na metre i pohanih odrezaka, a ima čak i poseban jelovnik za djecu. Zagorsko kulinarstvo zastupljeno je uglavnom predjelima i desertima te ponudom vina. Svakodnevno se spremaju dvije vrste gableca (20 do 25 kn), a vikendom se u "Boltama" svira pa su i u trenutku pisanja ovog teksta gažu imali Mladen Hitrec i Bonaparte!

The Bolte represents the latest addition to the gastronomic offer of the wider surroundings of Mača (including Zlatar and Zlatar Bistrica). This is a nicely furnished cellar bistro and pizzeria with

an interesting terrace offering a wide variety of dishes – from pizzas, grill, sausages per meter to deep-fried steaks and a menu for kids. Cuisine of the Zagorje region is mostly represented by starters and desserts as well as wines. Two kinds of light lunches are prepared every day (20 to 25 kn), while on weekends the Bolte hosts live musicians. At the time this article was written, Mladen Hitrec and Bonaparte were playing.

Bistro "Charles club" Charles Club Bistro

Mača 30, Mača, +385 (0) 49 7897 040; Glavna jela: 13-35 kn; Radno vrijeme: pon.-čet. 7-23, pet.-sub. 7-02, ned. 7-23; **Main courses: 13-35 kn; Open: Mon-Thu 7-23, Fri-Sat 7-02, Sun 7-23**

Uz nogometno igralište i park smjestio se prostorni bistro "Charles club". Kao pravi bistro - nudi širok izbor hrane, od fast-fooda do složenijih mesnih jela. Posebno se ponosi vlastitim narescima te domaćim kruhom ispod peke. Uz to, ima dovoljno prostora za organizaciju svečanosti, prezentacija i nekih sličnih događanja. Ipak, najuzbudljivije je zasigurno nedjeljom, kada se igra nogomet, pa je "Charles club" pun potencijalnih nacionalnih izbornika.

The spacious Charles Club is situated alongside the football field and park. Just like a real bistro it offers





Hodočasnički turizam

Iako vam za odlazak u Zagorje ne treba nikakav posebni povod, nije na odmet biti svjestan izuzetne povijesne, kulturne i duhovne vrijednosti brojnih poznatih svetišta i hodočasničkih odredišta, kojima se "bjajka na dlanu" ponosi. Tu je, prije svega, Marija Bistrica, kao najveće i najvažnije hrvatsko marijansko svetište. No i Lobor, Trški Vrh, Belec ili Vinagora imaju svoje priče, specifičnosti i ljepote.

Pilgrim tourism

Although you don't really need a special reason to visit Zagorje, one should not forget the amazing historical, cultural and spiritual value of the many well known shrines and pilgrimage points Zagorje, a fairytale in the palm of your hand, is very proud of. Zagorje's Marija Bistrica is the largest Croatian Marian shrine. Lobor, Trški Vrh, Belec and Vinagora are also unique in their history and beauty.

a wide variety of foods, from fast-food to more complex meat dishes, priding itself especially on homemade cold cuts and bread under the baking lid. In addition, there is enough space to organize celebrations, presentations and similar events. Nevertheless, the most exciting day at the bistro is surely Sunday when there are football matches and the Charles Club becomes a meeting place of many future national football team coaches.

MARIJA BISTRICA



Bluesun hotel "Kaj" Kaj Bluesun Hotel

Zagrebačka bb, Marija Bistrica, +385 (0) 49 326 600, www.bluesunhotels.com; Više na str 26; [More on page 26](#)

Restoran "Dobro nam došel prijatel"

Dobro Nam Došel Prijatel Restaurant

Nova cesta 1, Marija Bistrica, +385 (0) 49 468 458; Glavna jela: 20-55 KN; Radno vrijeme: 7-23, 365 dana u godini; **Main courses: 20-55 KN; Open: 7-23, all year round**

Marija Bistrica popularno je hodočasničko i turističko odredište, a tu siliu gostiju, kojih u sezoni vikendom ima na tisuće, a u kolovozu još više, treba i nahranići. Srećom po sve koji se u Bistrici zateknu u vrijeme ručka, odmah u podnožju crkve je veliki, prometni i etablirani restoran "Dobro mi došel prijatel!". On mnoštvo gostiju (može ih primiti šest stotina unutra i na terasi) nudi ponajprije okrepu u rasponu od jeftinih domaćih variva i ostalih "oblizeka sa žlicom" (gulaši, grah po 20 KN), roštilja, pečenih i pohanih odrezaka pa sve do ražnja koji se veselo vrte na ulazu. Međutim, iako je klijentela masovna, kvaliteta ne pati, što potvrđuju i grupe koje se iz godine u godinu iznova vraćaju u "Prijatel!".

Marija Bistrica is a popular pilgrim and tourist destination, so that all these numerous guests, which during the season come in thousands and during August even more, have to be fed. Luckily, all those visiting Bistrica at lunch-time can go to a big, busy and well-established restaurant Dobro Mi Došel Prijatel located at the very foot of the church. To its many guests (it can accommodate a total of 600 guests both inside and outside) it primarily offers refreshment in the form of cheap homemade stews and other "dishes with spoon" (goulash, bean stew

for 20 KN), grill, roast and deep-fried steaks as well as spit roasted meat invitingly prepared at the entrance. However, although the guests come in masses, it does not affect the quality of the offer, which is confirmed by groups which return to the Prijatel year after year.

Bistro "Mladost" Mladost Bistro

Zagrebačka 9, Marija Bistrica +385 (0) 49 469 099; Glavna jela: 25-70 KN; Radno vrijeme: pon.-čet. 7-24, pet.-sub. 7-01; **Main courses: 25-70 KN; Open: Mon-Thu 7-24, Fri-Sat 7-01**

Ugostiteljska ponuda Marije Bistrice u skladu je s brojem ljudi koji posjećuju to marijansko svetište, a i ponuda se prilagodila velikim i raznorodnim grupama turista i hodočasnika, odnosno njihovim željama. "Mladost", kao i ostatak ponude, nudi uobičajeni kontinentalno-medunarodni jelovnik sastavljen od roštilja do pohanih odrezaka i riba. No, tu su i štrukli kao posveta Zagorju, a u restoranu, koji ima veliku natkrivenu terasu, okrepnu prijeko potrebu u vrućim ljetnim mjesecima može potražiti i dvjestotinjak ljudi. U obitelji koja već tridesetak godina vodi "Mladost" ima i bajkera, a zimi se povremeno organiziraju i rokerske svirke. Tek toliko da znate.

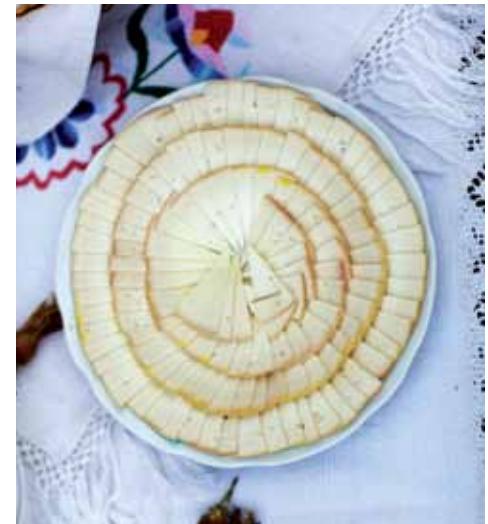
The restaurant offer of Marija Bistrica corresponds with the number of people visiting that Marian shrine, adapting itself to the wishes of large and heterogeneous groups of tourists and pilgrims. Like the rest of the restaurants, the Mladost offers a standard continental and international menu consisting of grill, deep-fried steaks and fish. However, here you can also find a Zagorje specialty *štrukli*, while the restaurant, which has a large roofed terrace, is able to offer the necessary refreshment during the hot summer months to more than 200 people. Some of the members of the family which has been running the Mladost for thirty years are bikers, which is why in winter time rock concerts are occasionally organized. Just for your information.

Bistro i pizzerija "Bistrica"

Bistrica Bistro and Pizzeria

Kralja Tomislava 5, Marija Bistrica, +385 (0) 49 468 117; Glavna jela: 25-73 KN; Radno vrijeme: pon.-čet., ned. 6-23, pet.-sub. 6-24, 365 dana u godini; **Main courses: 25-73 KN; Open: Mon-Thu, Sun 6-23, Fri-Sat 6-24, all year round**

U jedinoj pizzeriji u Mariji Bistrici, osim pizza, od kojih su najpopularnije bogato nadjevne poput



slavonske, zagorske i "Bistrice" (40 KN velike), možete pojesti i nešto iz uobičajene ponude jela po narudžbi - od juha i lignji do roštilja i pohanih odrezaka.

The only pizzeria in Marija Bistrica apart from pizzas, the most popular of which being the richly topped Slavonska, Zagorska and Bistrica (big pizza for 40 KN), also serves standard menu dishes – from soups, calamari to grill and deep-fried steaks.

Pečenjara "Tomislav" Tomislav Grill Restaurant

Zagrebačka 1, Marija Bistrica, +385 (0) 49 468 192; Glavna jela: 35-70 KN; Radno vrijeme: u sezoni vikendom 7-02; **Main courses: 35-70 KN; Open: in the high season, weekends 7-02**

Pečenjara "Tomislav" se u zagorskoj gastro-ponudi pridružuje "u sezoni", odnosno u srpnju, kolovozu, rujnu te dijelu listopada, i to samo vikendima. A kada otvorí kuhinju, tada nudi nekoliko jela s roštilja - od nezaobilaznih čevapčića do lungića i bifteka. Uz to, "Tomislav" je na zgodnom mjestu, ima veliku natkrivenu terasu i gostima koji se u Mariji Bistrici nađu "u sezoni vikendom" i traže jednostavan roštilj može svakako poslužiti kao alternativa ostatku ponude. **Grill restaurant Tomislav forms a part of Zagorje culinary offer only during the season, i.e. in July, August, September and part of October and only on weekends. When it finally opens its kitchen it offers a variety of grill dishes – from must-have čevapčići to tenderloin and beefsteak. In addition, the Tomislav is located on a nice spot, has a big roofed terrace, providing a good alternative to the**



remaining restaurant offer to those visitors seeking simple grill on weekends during the season.

Ugostiteljstvo Grozd Grozd Restaurant

Trg Pape Ivana Pavla II 30, Marija Bistrica +385 (0) 49 468 830; Glavna jela: gableci 25 KN, dnevni meni

50 KN; Radno vrijeme: 7-23, 365 dana u godini; **Main courses:** gableci (light lunches) 25 kn, menu of the day 50 kn; **Open:** 7-23, all year round

Za razliku od većine mesta u Zagorju, ali i Hrvatskoj, dobar dio restorana u Mariji Bistrici svoja vrata otvara svaki dan u godini. Tako ni "Grozdu", koji je na glavnom trgu pred ulazom u prekrasnu središnju crkvu, nije iznimka. Tu svakodnevno možete pojesti klipići (izvorno varazdinski specijalitet) i štrukle, a vikendom se pripremaju neka od domaćih jela poput špek-fileka, raznih gulaša i drugih, i to po cijeni od 25 kuna. Uz to, vikend-ponuda uključuje i dnevne menije koje čine juha, glavno jelo s prilogom (primjerice bečki s krumpirom) i salata za 50 kuna, a u trenutku pisanja ovog teksta odvijale su se posljednje pripreme za otvaranje nove velike terase u dvorištu te proširenje Grozdove ponude jelima s roštiljima.

Unlike most of the places in Zagorje and Croatia, a number of restaurants in Marija Bistrica are open every day of the year. The Grozd, located on the main square in front of the entrance to the beautiful central church forms no exception. Every day

they serve for instance the pastry variant *Varaždinski klipići* and *štukle*, while some of the homemade dishes such as tripe stew and different goulashes for the price of 25 KN are prepared on weekends. The weekend offer also includes daily menus consisting of soup, main course with a side dish (e.g. Wiener Schnitzel with potatoes) and salad for 50 KN. As this text was written, last preparations for the opening of the new terrace in the backyard with a new supplement to the restaurant offer in the form of grill dishes were underway.

OROSLAVJE

Restoran-izletište "Slatinski gaj"

Slatinski Gaj Restaurant and Resort

Stubička Slatina 12, Oroslavje, +385 (0) 49 274 276,

www.slatinskigaj.com; Glavna jela: 35-130 KN;

Radno vrijeme: pon.-čet. 8-22, pet.-sub. 8-23, ned.

9-22; **Main courses:** 35-130 KN; **Open:** Mon-Thu 8-22, Fri-Sat 8-23, Sun 9-22

"Slatinski gaj" nastavlja etablirano ugostiteljsku tradiciju koja na istoj lokaciji postoji petnaestak godina. Blizina Zagreba i glavnih prometnih pravaca prema omiljenim toplicama i kupalištima diktira njegovu gastronomsku usmjerenost pa je i jelovnik miješani uz neke značajne Zagorjem intonirane specijalitete. Ima tu i bečkih odrezaka, "zagorskih" pljeskavica od pola metra, ali i autohtonih domaćih "čučeka". Uz to, dnevno se priprema nekoliko vrsta gableca, a posebice se ponose vlastitim vinom u kojem se može uživati i u vlasnikovo obližnjoj kleti vinotočja "Coha". Za obitelji je zanimljiv podatak da imaju i lijepo, ograđeno dječje igralište.

The Slatinski Gaj continues the well-established catering tradition which has existed on the same location for about 15 years. The vicinity of Zagreb and the main traffic routes to favourite spas and bathing resorts dictate its culinary orientation, based on a mixed menu combined with some significant specialties of the Zagorje area, including Wiener Schnitzel, half a meter long *pljeskavica* burgers as well as home-bred chickens. In addition, the restaurant daily offers several varieties of light lunches, especially priding itself on the homemade wine which can also be enjoyed in the owner's nearby vineyard hut Coha. Families will be interested to know that the restaurant also provides a nice and fenced-off children's playground.

Bistro "Dvije fontane" Dvije Fontane Bistro

Stubička Slatina 1, Oroslavje, +385 (0) 49 236 435;

Glavna jela: 25-55 KN; Radno vrijeme: pon.-čet.

8-23, pet.-sub. 8-24, ned. 10-23; **Main courses:**

25-55 KN; **Open:** Mon-Thu 8-23, Fri-Sat 8-24, Sun 10-23

Smješten u neposrednoj blizini "Ribiča", bistro "Dvije fontane" nema problema s popularnim susjedstvom, nego čak i surađuju. Lako dostupan s autocesta, uz teniske terene nudi uobičajeni meni sastavljen od mesnih jela, sezonskih zagorskih specijaliteta te dnevnih gableca. No, ima i specifičnosti. Uz zagrebački odrezak od 45 cm (45 KN), nude se i jednako popularne domaće kobasicе na metre, a iznimno gladnim gostima preporučuju se bogate plate (110 i 130 KN). Uz to, vlasnik je i bajker, a "Dvije fontane" su službeni kafić moto-kluba "Risen Riders".

Though located in the immediate vicinity of the Ribič restaurant, the Dvije Fontane does not have any problems with the popular neighbour. On the contrary, they even work together. Easily accessible from the highway, the bistro offers the usual menu consisting of meat dishes, seasonal Zagorje specialties as well as daily light lunches that can be



enjoyed sitting alongside the tennis courts. However, there are several distinctive dishes. Next to the 45 cm long cordon blue popularly called *zagrebački* steak for 45 KN, you can order a meter or two of equally popular homemade sausages, and for exceptionally hungry guests rich platters for 110 and 130 KN are recommended. Finally, the owner of the bistro is a biker, so that the Dvije Fontane is the official pub of the motorcycle club Risen Riders.

Restoran "Bibi" Bibi Restaurant

Milana Prpića 32, Oroslavje, +385 (0) 49 284 567,

www.bibi.hr; Glavna jela: 30-99 KN; Radno vrijeme:

pon.-pet. 8-22, sub.-ned. 8-23, otvoreni na sve blagdane; **Main courses:** 30-99 KN; **Open:** Mon-Fri 8-22, Sat-Sun 8-23, open on all holidays

Restoran "Bibi", nazvan prema nadimku popularnog vlasnika, lijepo je i gostoljubivo mjesto koje se trudi zadovoljiti raznolike ukuse gostiju u koje se, osim domaćih, ubrajaju i brojni turisti, hodočasnici, namjernici i bajkeri. Jelovnik je stoga miješan i bogat, pa nudi tjestenine i zagorske sezonске delicije, zatim gulaše od divljači i bifteke, kao i vegetarijanske ponude i jela ispod peke. Također, u ponudi su i gableci, ali i posebne nedjeljne ponude



Raj za tijelo i nepce

Da je Zagorje "bjaka na dlanu", vrlo će se lako uvjeriti svi koji uz uživanje u čistoj prirodi, predivnim pejzažima te ukusnoj tradicijom prožetoj kuhinji, odluče ugoditi i ostatku tijela. Naime, trend cijelovitog odmora u wellness centrima poput Termi Jezerčica (www.terme-jezercica.hr) ili Tuheljskih toplica (www.tuheljsketoplice.com), bilo da je riječ o jednodnevnom užitku ili pak višednevnom boravku, nije zaobišao ni Zagorje, koje je spremno odgovorilo na želje gostiju.

A Paradise for Your Body and Taste Buds

If you are someone that loves pure nature, breathtaking scenery and delicious traditional cuisine, you will easily see that Zagorje is "fairy tale at hand", a place where your whole being will find delight. With the rising popularity of spa and relaxation getaways, such as the Jezerčica Thermal Spa/Terme Jezerčica (www.terme-jezercica.hr) or the Tuhelj Thermal Spa/Tuheljske toplice (www.tuheljsketoplice.com), it is not surprising that Zagorje has fulfilled guests' needs with various spa packages, lasting from one day to several days, filled with pure enjoyment.



kompletnih ručkova s juhom i desertom za 65 kuna. "Bibi" proizvodi i vlastito vino, a ponosi se i svojim sladolednim kupovima i desertima.

The Bibi restaurant, named after the nickname of the popular owner is a nice and hospitable place which tries to cater to the different tastes of all its guests including local people, numerous tourists, pilgrims, travellers and bikers. This is why the menu is mixed and rich, offering pasta dishes and seasonal specialties of the Zagorje region, venison goulash and beefsteaks, vegetarian dishes as well as dishes prepared under a baking lid. Likewise, the restaurant serves simple homemade lunches, as well as special Sunday offers of complete lunches including soup and dessert for 65 kn. Bibi also manufactures its own wine and prides itself on its ice cream cups and desserts.

Pansion "Zagi" Zagi Inn

Milana Prpića 46, Oroslavje, +385 (0) 49 284 666, www.zagi.hr; Glavna jela: 40-100 KN; Radno vrijeme: pon.-pet. 6-24, vikendom 6-02, otvoreni 365 dana u godini; **Main courses: 40-100 KN; Open: Mon-Fri 6-24, weekends 6-02, open all year round**

"Zagi" je poznato i popularno mjesto. Otvoren kao pizzeria prije četvrt stoljeća, u međuvremenu je izrastao u restoran i pansion s čak 48 uglavnom dvokrevetnih soba, kongresnom dvoranom te kuhinjom koja se ponosi sustavom kontrole i kvalitete HACCP, a tu je i, što je prava rijetkost, posebna prostorija za pušače u samom restoranu. No, Zagi i dalje nudi pizze, ali i širok jelovnik po narudžbi. Zagorje je zastupljeno pretežito domaćim predjelima, sezonskim specijalitetima i desertima te vlastitim vinom. Ponuda se prilagođava godišnjim dobima, pa raznolika klijentela, u kojoj je i podosta jednonočnih izletnika, uistinu uvijek zadovolji svoje kulinarske želje.

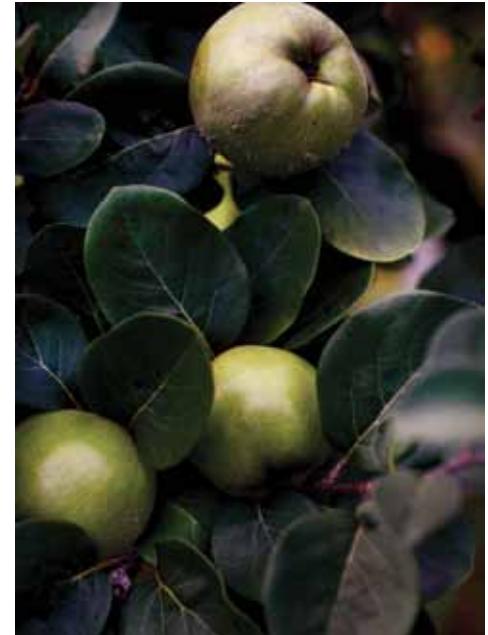
The Zagi is a well-known and popular place. It was opened as a pizzeria 25 years ago, but with time it has developed into a restaurant and an inn with as many as 48 mostly double rooms, congress hall, a kitchen proudly operating under the HACCP quality control system as well as a smoking room in the restaurant itself, which can rarely be found. However, Zagi still serves pizzas as well as a wide menu à la carte. The region Zagorje is represented mostly by homemade starters, seasonal specialties as well as homemade wine. The offer is adapted to the time of the year, satisfying the culinary wishes of all its diverse guests with quite a few of those who only stay for one night.

Pizzeria "Oro-goro" Oro-goro Pizzeria

Marije Jurić Zagorke 25, Oroslavje, +385 (0) 49 284 785, www.orogoro.hr; Glavna jela: pizze 32 KN (mala) do 76 KN (jumbo), tjestenine i rižota 25-42 KN; Radno vrijeme: pon.-ned. 9-23; **Main courses: pizza 32 KN (small) to 76 KN (jumbo size), pasta and risotto 25-42 KN; Open: Mon-Sun 9a-23**

Veliki kompleks pizzerije "Oro-goro" uistinu je jedinstven. Prije svega, okoliš je prepun mogućnosti za razne aktivnosti od kojih se oglađni i ožedni. Tako su tu travnato igralište za nogomet, košarkaško igralište, odbojka, veliko i lijepo igralište za dječcu te golemo parkiralište. Pizzeria je lijepo uređena u drvu, svijetla je i prozračna i vidi se da se radi o ozbiljnog pristupa poslu i ugostiteljstvu. Ujedno, obiluje prostorom pa može primiti i do dvije stotine gostiju, što je i logično jer je jedina klasična pizzeria u široj okolini. Pizze su za prste polizati, a posebno je popularna zagorska nadjevna rajčicom, sirom, salatom, špekom i vrhnjem (44 KN velika).

The large complex of the Oro-goro pizzeria is truly unique. Above all, the surroundings abound in possibilities for various activities that make one hungry and thirsty, comprising a grass football ground, basketball and volleyball ground, nice and spacious children's playground as well as a large parking area. The inside of the pizzeria is beautifully furnished in wood, spacious and luminous revealing a serious approach to business and catering. In addition, the space can take as many as up to 200 guests, which is not surprising since Oro-goro is the only pizzeria of the classic kind in the whole surroundings. Its pizzas are wonderfully delicious, especially the most popular one, Zagorska, topped with tomatoes, cheese, salami, bacon and sour cream (44 KN for a large one).



Pajdaš is located in Pregrada's industrial zone, and its mission is to feed the locals employed in the area. It's not surprising the menu has a rich and varied, yet inexpensive, array of dishes: anything from čevapi (grilled minced meat rolls) to goulashes, from pasta to štrukli (cheese filled pastries). Even more popular are the light lunches "eaten with a spoon", at a great price of 25 KN.

Restoran "AS" AS Restaurant

Janka Leskovara 20, Pregrada, +385 (0) 49 377 777; Glavna jela: 25 do 60 KN; Radno vrijeme: svaki dan 7-22; **Main courses: 25-60 KN; Open: daily 7-22**

Smješten u gospodarskoj zoni Pregrade, "AS" je tu da raznolikoj klijenteli ponudi isto tako raznolik jelovnik, i to po popularnim cijenama. Meni je klasični restoranski sastavljen uglavnom od mesnih jela po narudžbi, koji "AS" nadopunjuje i ponudom pizza. Budući da je u blizini i velika sala u vlasništvu restorana, mogu se organizirati i svečanosti za čak 300-tinjak osoba.

Located in Pregrada's industrial zone, AS appeals to a diverse customer base with its equally diverse menu at very reasonable prices. The menu is rather traditional, consisting of a la carte meat dishes and pizzas. AS also has a large party room nearby that can be booked for various events, seating up to 300 guests.



Pizzeria "Ramona" Pizzeria Ramona

Stjepana Radića 9, Pregrada, +385 (0) 49 376 432; **Pizze:** male 15 KN, velike 30 do 35 KN, jumbo 60 do 65 KN; **Radno vrijeme:** pon.-čet. 7-22, pet.-sub. 7-24, ned. 8-22, radi i blagdanima; **Pizzas:** small 15 KN, large 30-35 KN, jumbo 60-65 KN;

Open: Mon-Thurs 7-22 h, Fri-Sat 7-24 h, Sun 8-22, open on holidays

Pizzeria "Ramona" s dvadesetogodišnjom tradicijom jedina je "prava" pizzerija u Pregradi. Nalazi se u samom središtu mjesta, a na terasi te u dvoetažnoj unutrašnjosti može ugostiti i više od pedeset gostiju, dok svojom ulogom u noćnom životu Pregrade nadilazi isključivo prehrambenu funkciju. Pizza "Ramona" (35 KN), bogato nadjevena feferonima, špekom i jajima je osobito popularna. Između ostalog, "Ramona" je i bajkersko i rokersko mjesto pa vikendom osim dobre pizze u sezoni možete naići i na dobru zabavu, često i sa svirkama uživo. **With over 20 years of tradition, Pizzeria Ramona is the only real pizza place in Pregrada. It is located in the centre of town and can seat more than 50 guests on its terrace and two-story interior. A favorite with the locals is the pizza Ramona (35 KN), topped with jalapeno peppers, bacon and eggs. But this pizzeria is more than just an ordinary pizza joint, it is also a nightclub attracting bikers and rockers. On the weekends you can find good pizza, good fun and sometimes even live music in this pizzeria.**

Objekt brze prehrane "Fastfood"

Fastfood Restaurant

Stjepana Radića 15, Pregrada, +385 (0) 49 376 719; **Glavna jela:** 8 do 35 KN; **Radno vrijeme:** pon.-sub.

7-21, ned. i praznikom 7-14; **Main courses:** 8-35 KN; **Open:** Mon-Sat 7-21, Sun and holidays 7-14

"Fastfood" nudi očito: brza i popularna jela s roštilja, - od hot-doga, raznih čevapa i hamburgera do piletine, miješanog mesa i riba (pastrva). Prije svega opslužuje školarce i prolaznike željne hrane koju će pojesti po putu ili kod kuće. No, za one koji nisu u žurbi, na raspolaganju je i nekoliko stolova.

Fastfood's offer is obvious: fast and popular dishes from the grill. From hot dogs to various čevapi (grilled minced meat rolls) and hamburgers, to mixed meats and fish (trout). It mainly appeals to schoolchildren and passersby wanting a quick bite on their way home. For those not in a hurry, there are a few tables available.

Zalogajnica "Špica" Snackbar Špica

Stjepana Radića 2, +385 (0) 91 1890 387; **Glavna jela:** 8 do 35 KN; **Radno vrijeme:** pon.-sub. 8-22, nedjeljom i blagdanom ne radi; **Main courses:** 8-35 KN; **Open:** Mon-Sat 8-22, closed Sundays and holidays Smještena u središtu Pregrade, blizu škole i crkve, "Špica" je poprilično sveži dodatak gastronomskoj ponudi tog zagorskog mjesa. Nudi uobičajenu lepezu brzih jela s roštilja, no tu je i niz posebnosti - koriste meso iz domaće i provjerene mesnice, u zalogajnici ima mesta i stolova za pedesetak gladnih i žednih gostiju, a simpatični je vlasnik hamburgere, ražnjiće i ostale dobrote s roštilja ponosno spremiti sveže pred vašim očima.

Located in the centre of Pregrada, near the school and church, Špica is a relatively new addition to the town's restaurant scene. It offers a rather traditional array of grilled meats, but with a twist: they use local meat from a verified supplier. The amiable

owner will prepare hamburgers, kebabs and other grilled delights right in front of your eyes. Snackbar Špica seats about 50 hungry and thirsty guests

Restoran "Zagorac" Zagorac Restaurant

Trg Gospe Kunagorske 15, Pregrada, +385 (0) 49 376 151; **Glavna jela:** 25-34 KN; **Radno vrijeme:** pon.-ned. 7-22; **Main courses:** 25-34 KN; **Open:** Mon-Sun 7-22

"Zagorac" je tradicionalni ugostiteljski objekt kakvi su nekada po cijeloj regiji hranili i pojili te slovili kao mesta okupljanja uz gemišt. No, danas se za mjesto na tržištu bori "retro" ugodnjem, prihvatljivim cijenama te popularnim gablecima (20 KN): obilan obrok sastavljen od juhe, zagrebačkog odreska s prilogom i salatom, zasladen štruklima i zaliven s dva gemišta, koštati će vas tek sedamdesetak kuna! Osim toga, "Zagorac" ima dovoljno prostora za organizaciju većih svečanosti, čak i svadbi, a na katu su tri dvokrevetne sobe. Uz najavu, mogu pripremiti i veči roštilj, ražanj ili neki drugi specijalitet.

Zagorac is a traditional type of restaurant that used to be very popular in the region, feeding many locals daily. Today, Zagorac is finding its way back to the restaurant market with its retro decor, acceptable prices and popular light lunches (20 KN). A hearty meal consisting of soup, the traditional zagrebački odrezak (veal stuffed with ham and cheese and then fried), a side dish, salad, štrukli (cheese filled pastries) for dessert and two spritzers (called gemišt) will cost you only about seventy kunas! Zagorac is also large enough to hold various events and wedding parties and has three double rooms upstairs. If ordered in advance, they can prepare larger orders of grilled meats, spit roasts or other specialties.

RADOBOJ

Agroturizam klet "Gorica" Agritourism Gorica

Bregi Radobojski 1A, Radoboj, +385 (0) 49 349 712, www.zagorje-online.hr/klet_gorica/; **Glavna jela:** 25-50 KN; **Radno vrijeme:** uto.-sub. 14-22, ned. 12-21, pon. ne rade; **Main courses:** 25-50 KN; **Open:**

Tue-Sat 14-22, Sun 12-21, Mondays closed

Kao i većina agroturizama u obiteljskom vlasništvu, klet "Gorica" funkcioniра - i što se jelovnika i radnog vremena u svih ostalih aktivnosti tiče - prema dogovoru s gostima. Simpatična obitelj Kunštek je stalno tu, pa se u bilo kojem trenutku mogu servirati domaći suhomesnati proizvodi, pašteta od čvara, sir i vrhnje i ostala hladna predjela te štrukli, kao

i vino iz vlastite proizvodnje. Uz to, najavite li se unaprijed, pripremit će vam pravu zagorsku puricu, racu, odojku, srneći gulaš ili bilo koje drugo mesno jelo. Klet ima predivan pogled na vinograd, šumarke i okolne brežuljke, a ni prostor za sedamdesetak ljudi nije nimalo malen.

Like most family-owned agritourisms, the Gorica works by previous arrangements when it comes to the menu, opening hours and all the other activities. The pleasant Kunštek family lives there, so they can offer you homemade smoked and cured meats, pork scratchings paté, cottage cheese with sour cream and other cold starters and štrukli (pastry filled with cottage cheese) as well as homemade wine, any time. Also, if you come with previous announcement, they will prepare the authentic roast turkey from Zagorje, roasted duck, roast sucking pig, venison goulash or any other meat dish for you. The farmhouse boasts a wonderful view over the vineyard cottage, groves and the surrounding hills and its interior is big enough for seventy people.

STUBIČKE TOPLICE

Hotel "Matija Gubec" Matija Gubec Hotel

Viktora Šipeka 31, Stubičke Toplice, +385 (0) 49 282 501, www.hotel-mgubec.com; **Glavna jela:** 30-80 KN; **Radno vrijeme:** pon.-čet. 6-22, pet.-sub. 6-24; **Main courses:** 30-80 KN; **Open:** Mon-Thu 6-22, Fri-Sat 6-24

Restoran hotela "Matija Gubec" klasično je mjesto gdje ćete po nevelikim cijenama moći odabratи nešto iz uglavnog međunarodnog jelovnika koje se Zagorju klanja uglavnom popisom predjela, odnosno deserata. Ipak, najveći dio gostiju čine grupe, i to ponajviše sudionici raznih seminarâ, skupova, turističkih obilazaka i drugih, za koje su u restoranu priлагodili i posebne grupne ponude. Pogodnosti imaju i kupaci za koje su svakodnevno dostupni dnevni





meniji (kompletan ručak) po cijeni od 60 kuna. The restaurant of the Matija Gubec hotel is a classic place where you can choose a dish at an acceptable price from a mostly international menu with a number of specialties from the Zagorje region in the category of starters and desserts. However, groups, i.e. primarily seminar, conference and guided tours participants account for the biggest part of the guests, for which there are also group offers in the restaurant. Visitors of the spa can also enjoy a special advantage in the form of a daily menu (complete lunch) for a starting price of 60 KN.

Kavana "Maksimilijan" Maksimilijan Tavern

Viktora Šipeka bb, Stubičke Toplice; Glavna jela: 25-70 KN; Radno vrijeme: pon.-čet., ned. 8-23, pet.-sub. 8-01; Main courses: 25-70 KN; Open: Mon-Thu, Sun 8-23, Fri-Sat 8-01

Iako se radi o kavani u kojoj se uz klasičnu i razne aromatizirane kave možete počastiti kolačima, sladoledom ili štruklima, "Maksimilijan", smješten uz park s divnom terasom ispod koje teče potok, nudi i nekoliko stalno dostupnih jela s roštilja. Zanimljiva je to kombinacija (kava, kolač i roštilj), no s obzirom na ugled koji uživa, očito je pogodena tržišna niša koja je stubičkom kraju nedostajala. Također, nikotinski ovisnici mogu odahnuti - "Maksimilijan" ima grijanu terasu za pušače.

Although originally a café which primarily serves classic and aromatized coffee as well a selection of cakes, ice cream and štrukli (pastry filled with cottage cheese), the Maksimiljan tavern situated alongside the park with a wonderful terrace overlooking a stream also offers several permanently available grill dishes. Though such a combination of coffee, cakes and grill is interesting, considering the reputation it enjoys, it has obviously hit the market niche that the Stubica area was lacking. Likewise, nicotine addicts can be at rest – the Maksimiljan provides a heated smoking terrace.



Pizzeria "Kolovrat" Kolovrat Pizzeria

Strmečka 14, Stubičke Toplice, +385 (0) 49 282 259; Glavna jela: pizze 28 KN (mala) do 68 KN (jumbo), roštilj 15-28 KN; Radno vrijeme: pon.-čet. 7-23, pet.-sub. 7-01, ned. 8-23; Main courses: pizza 28 KN (small) to 68 KN (jumbo size), grill 15-28 KN; Open:

Mon-Thu 7-23, Fri-Sat 7-01, Sun 8-23

"Kolovrat" zadovoljava sve potrebe za pizzom u okolini Stubičkih Toplica, a gosti, kao i obično, preferiraju bogatije nadjevane poput zagorske, topličke ili "Kolovrata". Uz to, u prostranoj pizzeriji, koja se dići i dvjema terasama, dječjim igralištem i velikim parkiralištem, možete jesti i uobičajenu ponudu jela s roštilja (ćevapi, ražnjići i sl.)

The Kolovrat satisfies the entire need for pizza in the surroundings of Stubičke Toplice, while the guests as usual prefer the varieties with richer toppings such as Pizza Zagorska, Toplička and Kolovrat. The spacious pizzeria, which also has two terraces, children's playground and a big parking lot, also serves the usual grill dishes (ćevapi, kebabs, etc.)

Orbiteljsko poljoprivredno gospodarstvo "Mast" Mast Agricultural Family Estate

Strmec 274C, Stubičke Toplice, +385 (0) 49 282 047, +385 (0) 98 8963 498; Glavna jela: gableci 25 KN, ostalo po dogovoru; Radno vrijeme: od svibnja do rujna otvoreno vikendom, ostalo po dogovoru;

Main courses: gableci (light lunches) 25 KN, everything else by arrangement; Open: May to September open on weekends, the rest by arrangement

Na mjestu nekadašnjeg većeg ugostiteljskog objekta, a u sklopu granica Parka prirode "Medvednica", sada funkcioniра OPG "Mast". Simpatični vlasnik na raspolaganju ima lijepi prostor s velikom natkrivenom terasom u kojem se može ugostiti i dvjestotinjak osoba. Uz to, tu su i travnato malonogometno igralište, obližnji čisti potok koji pruža zgodno osvježenje, konji jahači, a prema dogovoru će vam pripremiti što god poželite. Zbog statusa OPG-a

vlasnici sami proizvode većinu namirnica od hladnih narezaka do povrća te rakije i vina, a vikendom u sezoni se može i bez najave pojesti nešto "sa žlicom". In place of the former bigger restaurant, within the boundaries of Medvednica Nature Park, the Mast agricultural family estate now operates. There, its friendly owner has erected a pleasant space with a large sheltered terrace, which can accommodate up to 200 people. In addition, there is a grass football ground, nearby creek offering pleasant refreshment, riding horses, as well as – if previously arranged – the food of your choice. Because of its special status, the owners of this estate manufacture most of the products by themselves, starting from cold cuts to vegetables, grappa and wine, while homemade stews are usually served on weekends during the season.

Fast food "Capuchino" Capuchino Fast Food

Ljube Babića Đalskog 3, Stubičke Toplice, +385 (0) 98 607 331; Glavna jela: 10-37 KN; Radno vrijeme: pon.-čet. 8-23, pet.-sub. 8-02; Main courses: 10-37 KN; Open: Mon-Thu 8-23, Fri-Sat 8-02

Maleni fast-food "Capuchino" nudi sve što treba za brzo "gašenje požara" gladi: jela s roštilja i razne sendviče. Uz to, sve je jeftino i svježe, koristi provjerene lokalne dobavljače mesa, ima tradiciju, a u proljeće i ljeti i lijepu terasu.

Small fast-food place the Capuchino offers everything necessary to quickly put out hunger: grill dishes and various sandwiches. Also, everything is fresh and inexpensive, reliable local meat suppliers are used, it has a tradition as well as a nice terrace during the spring and summer.

SVETI KRIŽ ZAČRETJE

Restoran-catering "Dunav"
Dunav Restaurant and Catering

Ivana Kukuljevića Sakcinskog 29, Sv. Križ Začretje, +385 (0) 49 587 579, www.pzzacretje.hr; Glavna jela: 30-70 KN; Radno vrijeme: 7-22, ne rade za Božić i Uskrs; Main courses: 30-70 KN; Open: 7-22, closed at Christmas and Easter

Restoran "Dunav", u vlasništvu Poljoprivredne zadruge koja postoji više od stotinu godina, i sam ima respektabilnu tradiciju dugu četvrt stoljeća. Gostima se nudi kontinentalni jelovnik, kao i sezonska zagorska jela (posebice zimi) poput bunceka s kiselim zeljem, krvavica ili hladetine. Uz to, svakodnevno se kuhanju i gableci, kao primjerice domaća variva

(22 do 30 KN), a osim standardnih jela po narudžbi (roštilj, pohano, odresci) i specijaliteta kuće (razni punjeni odresci za 40 do 60 KN), uz najavu vas mogu dočekati i s puricom ili većim ražnjem. Povrh toga, toče i prodaju svoje sortno vino, a znatiželjnima odmah odgovaramo da restoran nema veze s riječkom čije ime nosi.

The Dunav, owned by a hundred-years-old agricultural cooperative, has itself a quarter of a century long tradition. Here the guests can enjoy continental cuisine as well as seasonal meals from Zagorje (especially in winter), such as pork shank with sauerkraut, black pudding or aspic. There is also a daily selection of cooked meals: you can have a homemade stew for 22 to 30 KN, and aside from the standard à la carte dishes (grill, meat fried in batter, steaks) and house specialties (various stuffed steaks for 40 to 60 KN), you can get turkey or spit-roasted meat by previous arrangement. They also serve and sell their own varietal wine, and for the curious ones, let us say immediately that the restaurant has nothing to do with its namesake river.

Restoran "Sermage" Sermage Restaurant

Ivana Krizmanića 15, Sv. Križ Začretje, +385 (0) 49 227 362, www.sermage.hr; Glavna jela: 35-90 KN;





Radno vrijeme: pon.-sub. 7-23, ned. 8-20; **Main course:** 35-90 kn; **Open:** Mon-Sat 7-23, Sun 8-20
Obiteljski restoran "Sermage" na istoj je lokaciji još od davnih šezdesetih. No, u međuvremenu se uređenjem, jelovnikom te imenom prilagodio vremenu, dok tradicija unutar iste kuće potvrđuje da je riječ o restoranu koji s razlogom uspješno posluje već pola stoljeća. Za svakoga ima ponešto: obilni svakodnevni jelovnici (gableci) s neograničenom količinom priloga, jelovnik po narudžbi sastavljen od međunarodnog popisa jela s ponekim zagorskim štihom (štrukli) te desetak specijaliteta kuće oko kojih se uvelike potrudilo, kako u osmišljavanju, tako i imenovanju. Uz restoran vode i uspješan catering, priloge (tjestenine i sl.) proizvode sami, a na vinskoj karti promoviraju zagorske proizvođače.

The Sermage is a family restaurant, established already in the 1960s at today's location. The interior, the menu and the name have been updated in the meantime, but the tradition that has remained within the same facility confirms that this restaurant has been successful on the market for half a century for a reason. There is something for everyone: rich meals of the day (light lunches) with all-you-can-eat sides, à la carte dishes assembled from a list of international dishes with a touch of Zagorje (štrukli – pastry filled with cottage cheese) and a dozen of house specialties developed and named with great attention and effort. Apart from the restaurant, the family owns a successful catering business; their pasta and other side dishes are homemade, and the wine list promotes the winemakers of Zagorje.



Izletište "Stara škola" Stara Škola Resort

Mirkovec 16, Sv. Križ Začretje, +385 (0) 49 228 091, www.stara-skola.hr; Više na str 27; [More on page 27](#)



Klet "Kozjak" Kozjak Vineyard Cottage

Kozjak 18a, Sv. Križ Začretje, +385 (0) 49 228 800, www.klet-kozjak.hr; Više na str 28; [More on page 28](#)

Restoran "Maxxx" Maxxx Restaurant

Vrankovec 1, Sv. Križ Začretje (outlet "Roses"), +385 (0) 49 227 002, www.maxxx-restoran.com; **Glavna jela:** 25-99 kn; **Radno vrijeme:** uskladeno s radnim vremenom "Roses fashion outleta"; **Main courses:** 25-99 kn; **Open:** coordinated with the opening times of the Roses Fashion Outlet

Da se ne biste zbulnili zbog adrese, restoran "Maxxx" je u sklopu outlet-centra "Roses". Lako je dostupan s autoceste te "naslonjen" na veliko dječje igralište, odnosno mali zabavni park. "Maxxx" se ponajprije hvali velikim porcijama uz minimalne cijene. Kako se i očekuje, prostor je velik, funkcionalan, lijepo uređen, a izbor jela uistinu bogat i raznovrstan: od pizza i tjestenina te sendviča do odrezaka, juha i ostalih popularnih međunarodnih jela. Uz to, tu su i posebne dnevne, vikend i tjedne ponude. Razumljivo, u restoranu "Maxxx" najčešće čete susresti shoppere, no treba imati na umu da se, s obzirom na sjajne uvjete, tu organiziraju i dječje proslave, ali i izvrstan catering.

Do not be confused by the address: the Maxxx is located on the premises of the Roses fashion outlet. It is easily accessible from the highway, literally leaning on big children's playground and small amusement park. The pride of the Maxxx are maximum portions at minimal prices. As one would expect, its interior is large, functional, nicely decorated, and the selection of dishes truly rich and varied: from pizza and pasta to sandwiches and steaks, soups and other popular international dishes. Additionally, there are special daily, weekly and weekend offers. Of course, in the Maxxx you will meet mostly shoppers, but you should not forget that they have excellent equipment and catering for organizing children's celebrations.

TUHELJ

Bistro "J&S" Bistro J&S

Sv. Križ bb, Tuhejl, +385 (0) 49 556 203; **Glavna jela:** 20-40 kn; **Radno vrijeme:** pon. 8-23, ostatak tjedna 8-14; **Main courses:** 20-40 kn; **Open:** Mon 8-23, rest of the week 8-14

Nekoliko minuta hodja od "Termi Tuhejl", nalazi se neupadljiv, ali nimalo nezanimljiv bistro "J&S". Što ga čini posebnim? Zađete li u njega u vrijeme ručka, zavest će vas miris domaće kuhanje hrane, koja nostalgičare možda podsjeti na bakinu ili maminu kuhinju. "J&S" je otvoren dvadesetak godina, simpatična vlasnica je i glavna kuharica, a bistro je pravo mjesto za goste željne starih domaćih, provjerjenih recepta, poglavito gableca "sa žlicom" poput raznih variva ili fileka (22 kn). Uz to, odmah do ulaza u bistro je i mesnica iz koje se snabdijevaju svježim i kvalitetnim mesom.

Just a few minutes from Terme Tuhejl, you can find the low key bistro J&S. What makes this no frills



restaurant special? If you step in at lunchtime, you will be mesmerised by the smell of home cooked food, which may remind you of your grandmother's kitchen. J&S opened its doors 20 years ago, and the friendly owner is also the bistro's main cook. This is an ideal place to eat if you are craving a good, traditional home cooked meal, especially a dish that can be eaten with a spoon, like various stews and tripe soup (22 kn). There is a butcher shop right next to J&S where they buy fresh and top quality meat – good to know.

TUHEJSKE TOPLICE

Restoran "Grgić" Grgić Restaurant

Ljudevita Gaja 2, Tuhejske Toplice, +385 (0) 49 556 168, www.restoran-grgic.hr; **Glavna jela:** 40 do 90 kn; **Radno vrijeme:** 8-23 tijekom cijele godine (365 dana); **Main courses:** 40-90 kn; **Open:** 8-23 all year (365 days)

"Grgić" se smjestio na, na prvi pogled, nezavidnom mjestu - neposredno na ulazu u kompleks Termi Tuhejl, koje i same nude bogatu gastronomsku ponudu. No, s izazovom se dobro nosi. Restoran je otvoren 365 dana u godini, nudi raznolik jelovnik sastavljen od specijaliteta iz cijele Hrvatske, a da ste u Zagorju, dokazuju domaći sezonski specijaliteti i štrukli za koje je "Grgić" dobio i službeno priznanje na jednoj "Štruklijadi". I vinska lista, iako obiluje vinima iz cijele Hrvatske, ponosno ističe vinare s klanječkog područja, a od dodatnih aduta tu su dječje igralište, unutarnja igraonica te niz posebnih akcija, ponuda i menija.

At first glance, Grgic is situated on an unenviable location, right next to the entrance to Terme Tuhejl (Tuhejl Thermal Spa), which also has its own restaurant. But Grgic is doing quite well. They are





Potraga za autohtonim vinom

Grupacija za vinarstvo i vinogradarstvo pri Županijskoj komori u Krapini u suradnji sa Zavodom za vinarstvo Agronomskog fakulteta u Zagrebu, Međunarodnom organizacijom za vinogradarstvo te Krapinsko-zagorskom županijom pokrenula je projekt revitalizacije autohtonih sorta vinove loze u Zagorju. Stara krapinska belina koja je svjetu donijela chardonnay; sokol, od kojeg se još prije tristotinjak godina radilo vino za biskupe na zagrebačkom Kaptolu ili još neka od dvadesetak sorti starijih od 150 godina ponovno će zaživjeti na zagorskim bregima, a potom i u časama vin-skih zaljubljenika diljem svijeta.

In Search of Authentic Wine

The Group of Viticulture and Enology at the Regional Chamber in Krapina in collaboration with the Institute of Winemaking at the Faculty of Agriculture in Zagreb, the International Organization of Vine and Wine and the Krapina-Zagorje County have set up a project to revitalize authentic types of grape vines in Zagorje. The traditional Krapina wine grape variety Belina (said to be the predecessor of the world-famous Chardonnay), the Sokol wine grape (used to produce wine for bishops 300 years ago in Zagreb) along with about twenty varieties of wines dating back over 150 years will once again live on Zagorje's green hills as well as in the glasses of wine lovers all around the world.

open 365 days a year and have an attractive menu consisting of a huge array of specialties from all over Croatia. However, you won't forget you're in Zagorje when you see some of the local, seasonal specialties on the menu, such as *štrukli* (cheese filled pastries), which Grgić received an award for at a local *Štrukli* event. Their wine list is also quite rich, including wines from the Klanjec region. The restaurant has its own children's playground, an inside playroom and many special offers.

Terme Tuhelj Terme Tuhelj (Tuhelj Thermal Spa)
Ljudevita Gaja 4, Tuhelske Toplice, + 385 (0) 49 203 000, www.terme-tuhelj.hr; Glavna jela: Restoran hotela: 70 kn švedski stol, Element bar 20 do 75 kn; Terra lounge bar 20 do 45 kn; Radno vrijeme: Restoran 12-14 (ručak), 19-21 (večera); Element bar od 7-23; Terra lounge bar 7-23; **Main courses:** Hotel restaurant: 70 kn buffet, Element Bar 20-75 kn; Terra Lounge Bar 20-45 kn; **Open:** Hotel restaurant 12-14 (lunch), 19-21 (dinner); Element Bar 7-23; Terra Lounge Bar 7-23

"Terme Tuhelj", veliki uređeni i popularni kupališno-hotelski kompleks, nudi ponešto za svaciјii ukus. Gastronomска ponuda kreće se od kozmopolitskog skupa laganih i salatnih jela u "Terra lounge" baru nasuprot hotelske recepcije, gdje možete uživati uz birana vina, kolače i koktele te jazz vikendom. Ponuda je nešto konkretnija u "Element baru", koji nudi pizze i meksičke specijalitete, a sve zaokružuje hotelski restoran u kojem vanjski gosti mogu ručati ili večerati na principu švedskog stola (70 kn). U restoranu se nudi miješani međunarodni jelovnik, kao i dio posvećen zagorskim jelima, a večere su katkad i tematske. Uz to, gosti termi na izbor imaju i samoposlužni restoran na bazenu (meni od 35 kn, obiteljski meni 95 kn) kamo hrana stiže iz "iste radionice", kao i ostatak bogate gastro ponude Terme Tuhelj.

Terme Tuhelj is a large and popular spa and hotel complex, offering something to satisfy everyone's taste. The Terra Lounge Bar, just across from the hotel reception area, serves select wines, cakes and cocktails, with live jazz music on the weekends. The Element Bar is a good choice for a bite to eat; you can choose from pizzas and Mexican food. The Element Bar is surrounded by the hotel restaurant where guests can help themselves to a buffet lunch or dinner (70 kn). The hotel restaurant has an international menu, as well as traditional Zagorje cuisine, and sometimes even organizes thematic dinners. Guests can also visit the self-service pool

restaurant, daily specials costing 35 kn, family specials 95 kn. All the food in Terme Tuhelj is prepared in the same "workshop".



Restoran "Dvorac Mihanović" Restaurant Mihanović Castle

Ljudevita Gaja 6, Tuhelske Toplice, + 385 (0) 49 556 224, www.terme-tuhelj.hr; Više na str 27; More on page 27

VELIKO TRGOVIŠĆE



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

Stjepana Radića 166, Veliko Trgovišće, + 385 (0) 49 237 238, www.se-mi.hr; Više na str 29; More on page 29



Restoran "Ribić" Ribić Restaurant

Zagrebačka 11, Veliko Trgovišće, + 385 (0) 49 236 035, www.rabic.hr; Više na str 29; More on page 29



Seoski turizam "Škalec" Agritourism Škalec

Mrzl polje 76, Veliko Trgovišće, + 385 (0) 98 590 758; Glavna jela: 50 do 80 kn; Radno vrijeme: prema dogovoru; **Main courses:** 50-80 kn; **Open:** upon request

Seoski turizam "Škalec" svježi je izdanak iz iste obiteljske radionice koja drži i obližnji restoran "Zelengaj". Goste prima prema dogovoru i jelovnik mu je, kako i priliči toj kategoriji ugostiteljstva, domaći, autohton i sezonski uz vlastitu proizvodnju miješanog i sortnog vina, sira i mesa. Uz to, posjetitelji mogu uživati u divnom pejzažu, šetati šumom, a prema želji organizirat će im se i glazba, također unutar obitelji. Dodatna prednost je što vlasnik može pružiti i uslugu prijevoza gostiju kombijem, što svakako može biti zanimljivo posjetiteljima obližnjih toplica. **This agritourism restaurant is the second restaurant opened by the Škalec family, the other one, Zelengaj, just down the road. Škalec opens only for group bookings and offers traditional seasonal dishes, locally produced varietal wines, cheeses and meats. While you are there you can also enjoy beautiful scenery, take a stroll through the forest and even tap your feet to live music. Another bonus is that the owner can drive guests to and from the restaurant, definitely interesting for those staying at the nearby thermal waters resort.**





Restoran "Zelengaj" **Zelengaj Restaurant**

Dubrovčan 21, Veliko Trgovišće, +385 (0) 49 236 259; Glavna jela: 35 do 55 KN; Radno vrijeme: svaki dan 7-23, ne radi na Božić i Uskrs; Main courses: 35-55 KN; Open: daily 7-23, closed Christmas Day and Easter

Cetrtdeset godina obiteljske tradicije zasigurno nešto znači. Naime, "Zelengaj" može dobro i povoljno nahrani prolaznike, izletnike, ali i domaće koji skoknu na gablec (20-25 KN). Svakodnevno se nudi uobičajeni spoj mesnih jela i roštilja, a uz najavu od domaćih namirnica (vlasnici obližnjeg seoskog turizma "Škalec") mogu pripremiti i složenije obroke. Isto tako, nude vlastito vino (i buteljirano), a zahvaljujući izdašnom kapacitetu mogu organizirati i svečanosti, ali i razne prezentacije i sl. Ljubitelji sporta pak dio kalorija mogu potrošiti igranjem nogometa na obližnjem igralištu.

Forty years of family tradition must mean something – Zelengaj can feed passersby, tourist groups and the locals with its good and reasonably priced light lunches for only 20-25 KN. Zelengaj serves grilled meats, and if ordered in advance, more traditional dishes with fresh ingredients (they also own the nearby agritourism restaurant Škalec). You can wash down your meal with homemade house wine or bottled wine. The restaurant seats a large number of guests and is ideal for various events, like parties, presentations, etc. Sports lovers can burn off some calories on the nearby football field.

ZABOK



Restoran "Zaboky" **Zaboky Restaurant**

Matije Gupca 2, Zabok, +385 (0) 49 223 113, www.zaboky.hr; Više na str 31; More on page 31

Bistro "Ivica" **Ivica Bistro**

Matije Gupca 67, Zabok, +385 (0) 49 221 900; Glavna jela: 15-25 KN; Radno vrijeme: pon.-pet. 6-15, sub. 6-14; Main courses: 15-25 KN; Open: Mon-Fri 6-15, Sat 6-14

Bistro "Ivica" smjestio se u prizemlju zabočke tržnice s kojom uskladjuje i radno vrijeme. "Ivica" je mala zalogajnica u koju stane najviše petnaestak gostiju, a gablecima i jelima s roštilja hrani klijentelu s tržnice ili gladne prolaznike koji za nešto toplo i kuhanu ne žele puno potrošiti.

The Ivica bistro is located on the ground floor of the Zabok market and its opening times are coordinated with the market's. It is a small bistro which can take up to fifteen guests; it feeds light lunches and grilled meat to the people who came to the market or hungry passers by who would like to have something warm, cooked and inexpensive.

Krčma "Tržnica" **Tržnica Tavern**

Matije Gupca 67, Zabok, +385 (0) 49 222 367; Glavna jela: 8-20 KN; Radno vrijeme: pon.-pet. 7-14, sub. 7-12; Main courses: 8-20 KN; Open: Mon-Fri 7-14, Sat 7-12

Krčma "Tržnica" je svoje mjesto našla na ulazu u zabočku tržnicu, no za razliku od obližnjeg "Ivice", nešto je ambicioznija. Naime, ima više mjesta, desetak stolova, a svakodnevno nudi tri gotova jela (uz nešto stalno dostupnih po narudžbi) po toliko niskoj cijeni da ju je gotovo nepristojno napisati (najviše 20 kn). Prema mirisu i izgledu, gableci "sa žlicom" djeluju baš "domaće".

The Tržnica tavern has found its place at the entrance to the Zabok market, but it is a more ambitious facility than the Ivica bistro nearby. With a dozen or so tables, it is more spacious and it offers three cooked meals a day (together with some regular dishes from the menu), at a price so low that it almost feels inappropriate to write it (20 kn at the most). Judging by their aroma and appearance, the stews really are homemade.

Pećenjarnica "Njam njam" **Njam Njam Grill**

Matije Gupca 67/l, Zabok, +385 (0) 49 222 808;

Glavna jela: 17-30 KN; Radno vrijeme: pon.-sub. 7-15; Main courses: 17-30 KN; Open: Mon-Sat 7-15

Gastronomsku ponudu tržnice grada Zaboka zaokružuje i pećenjarnica slasnog imena "Njam njam", koja je na prvom katu pa se dići nešto boljim pogledom. U njoj se pripremaju čevapi, ražnjići, pljeskavice, kobasicice i slična mesna jela (sa žara, ali ima i pohanjih) uz nešto priloga, a dodatak su pržene ribice i lignje.

The culinary offer on the Zabok market is rounded up by this grill with a tasty name - Njam Njam, which translates as "yum yum". The grill is located on the first floor, so it has the advantage of a slightly better view. They prepare čevapi (grilled minced meat), kebabs, pljeskavica burger, sausages and similar meat dishes (grilled, also fried in batter) with some sides, but you can also get fried fish and calamari.

Bistro "Lipa" **Lipa Bistro**

Matije Gupca 210, Zabok, +385 (0) 49 22 592; Glavna jela: 15-35 KN; Radno vrijeme: pon.-sub. 6-18 (ned. ne radi); Main courses: 15-35 KN; Open: Mon-Sat 6-18 (closed on Sundays)

Zaželite li se obiteljske atmosfere i pravog domaćeg okusa nekog variva, graha ili gulaša, bistro "Lipa" pravi je odabir. Vlasnica, ujedno i glavna kuharica, svaki dan pripremi dva ili tri domaća jela, i to prema obiteljskim receptima. Iako vremena za male ugostitelje nisu sjajna, "Lipa" nastavlja pedeseto-godišnju ugostiteljsku tradiciju i ipak preživljava. Kladimo se da kvaliteta recepata te dobro domaće vino i teksturo imaju veze s tim. Uz to, "Lipa" ima i veću salu pa može organizirati i proslave, a vlasnica uz najavu može ispuniti sve kulinarske želje.

If you feel the urge for some family atmosphere and authentic flavour of some homemade stew, beans or goulash, the Lipa bistro is the right choice for you. The owner is also the head chef and she prepares two or three homemade dishes a day to the family recipes. Although this is not the best of times for catering business, the Lipa continues its fifty-year-long tradition and manages to survive, definitely owing to the quality of recipes and good homemade wine. The Lipa also has a more spacious room for organized celebrations and the owner can cater to all your culinary needs by previous arrangement.

Bistro "Kiwi" **Kiwi Bistro**

Matije Gupca 230, Zabok, +385 (0) 49 223 703; Glavna jela: pizze 27 (mala) do 78 KN (jumbo)

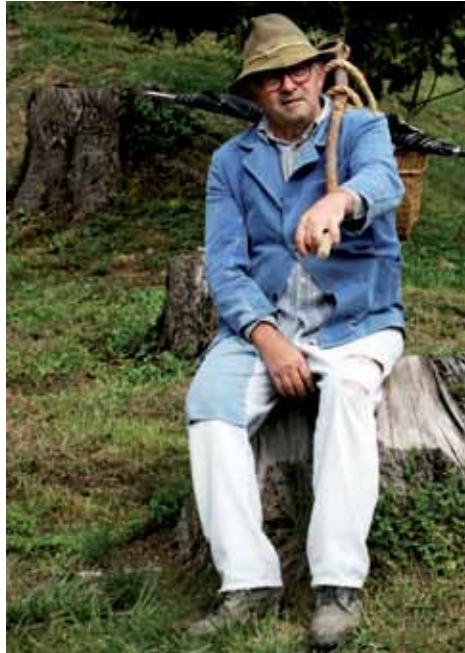


Babičini kolači: festival slatkih zalogaja

Od čega se sve mogu napraviti slastice i kako su zagorske bakice uveseljavale svoje obitelji za stolom kroz duga stoljeća težkog težačkog života, već nekoliko godina nam pokazuje jedinstvena manifestacija Babičini kolači u kojoj se zagorske žene natječu u spravljanju kolača po tradicionalnoj recepturi. Ovaj se slatki festival svaki godine seli iz mjesta u mjesto, prateći svoje pobednice i šireći primamljivi okus slastičarske tradicije koja je sve što joj je nedostajalo obilato nadoknađivala ljubavlju i kreativnošću.

Grandma's Cakes: A Festival of Sweet Bites

The unique annual festival Grandma's Cakes (*Babičini kolači*) will show you how Zagorje women bake delicious desserts with the most unexpected ingredients and how Zagorje grandmas used to delight their families through the centuries with tasty sweets – this event brings together the women of Zagorje to compete in their dessert making skills, using traditional recipes. This sweet festival changes its location every year and spreads the lovely tradition of cake making with a lot of love and creativity in the kitchen.



Radno vrijeme: pon.-čet. 7-23, pet.-sub., uoči praznika 7-24, ned. i blagdanima 8-23

Main courses: pizza 27 (small) to 78 KN (jumbo size); **Open:** Mon-Thu 7-23, Fri-Sat, a day before a holiday 7-24, Sun and holidays 8-23

Iako nosi ime bistro, "Kiwi" je ustvari pizzeria. Ima krušnu peć, a odabir pizza je taman pogoden da ne bude ni preopširan ni preskroman. Najbolje prolaze miješana, ali i zagorska, koja - kako to obično biva - ima nadjev sa sirom, šunkom, slaninom, vrhnjem te slatkim feferonima (38 KN velika).

Although it has the word "bistro" as a part of its name, Kiwi is first and foremost a pizzeria. They have a brick oven and a well-tuned selection of pizzas: neither too extensive nor too poor. The most wanted one is Pizza Capricciosa, as well as the Zagorska, topped – of course – with cheese, ham, bacon, sour cream and sweet peppers (38 KN for a large one).



Hotel i restoran "Dvorac Gjalski"

Dvorac Gjalski Hotel and Restaurant

Gredice Zabočke 7, Zabok, +385 (0) 49 201 100, www.dvorac-gjalski.hr; Više na str 30; **More on page 30**

Bistro-pizzeria "Grašo" Grašo Bistro and Pizzeria
Gredice 2, Zabok, +385 (0) 49 249 222; **Glavna jela:** 35-110 kn; **Radno vrijeme:** pon.-čet. 8-23, pet.-sub. 8-24, ned. i blagdanima 12-23; **Main courses:** 35-110 kn; **Open:** Mon-Thu 8-23, Fri-Sat 8-24, Sundays and holidays 12-23

Bistro "Grašo", smješten pod skute dvorca "Gjalski", na prvi pogled ima nezavidnu poziciju. No, pogledate li broj automobila svakodnevno parkirani ispred njega, uvidjet ćete da je riječ o posve različitim objektima, različitim ciljanim skupinama. Naime, "Grašo" je lijep i popularan restoran koji širokim izborom jela, od pizza i riba do roštilja i pohanji odrezaka, hrani brojne prolaznike, poslovne ljude i izletnike. Uz to, smješten je tik uz izlaz s autoceste, što je svakako prednost, a kako vlasnici imaju i mesnicu, tako se potencijalni gosti mogu opustiti i pritom ni na tren ne sumnjati da će dobiti najbolje i najsočnije komade. Također se, osim jela po narudžbi, svakodnevno nude i gableci, a toči se domaće miješano vino, koje vrlo dobro ide.

You might think that the location of the Grašo, just under the Gjalski castle, is unfavourable, but if you take a look at the number of cars parked in front of the bistro every day, you will realize that these are two very different establishments with different target groups. The Grašo is a nice and popular restaurant offering a wide selection of dishes, from pizzas and fish to grilled meat and steaks fried in batter, feeding numerous passers by, businesspeople and day-trippers. Also, it is located right next to the highway exit, which certainly is an advantage. The owners have a butcher shop, so the potential guests can be sure to get the best and juiciest pieces of meat. Also, in addition to à la carte dishes, there is a daily offer of light lunches, served with extremely smoothly-flowing homemade blended wine.

Pizzeria "Gloria" Gloria Pizzeria

Lug Zabočki 71F, Zabok, +385 (0) 49 222 030; **Glavna jela:** pizze 32 (mala) do 80 KN (jumbo), tjestenine 23-35 KN, rižota 30-35 KN; **Radno vrijeme:** pon.-čet. 6-23, pet.-sub. 6-24, ned. 7-23; **Main courses:** pizza 32 (small) to 80 KN (jumbo size), pasta 23-35 KN, risotto 30-35 KN; **Open:** Mon-Thu 6am-11pm, Fri-Sat 6am-12pm, Sun 7am-11pm

"Gloria" je lijepo uređeno mjesto u prizemlju novije poslovno-stambene zgrade. Iz krušne peći izlaze pizze, a tu su još i tjestenine i rižota. Budući da ima poprilično velik kapacitet (oko 150 ljudi), popularna je za rođendane i okupljanja gostiju svih dobi. Od

pizza najbolje idu, pogađate, sve nadjenute špekom, vrhnjem, feferonima i/ili jajem.

The Gloria is a nice place in the ground floor of a more recently built commercial and residential building. They serve pizzas made in brick oven and also pasta and risotto. Since the capacity is fairly large (round 150 people) the place is popular for birthdays and gatherings of guests of different age groups. The most popular pizzas are, as you can guess already, the ones topped with bacon, sour cream, peppers and eggs.

Pansion i restoran "Kušan"

Kušan Inn and Restaurant

Lug Zabočki 32c, Zabok, +385 (0) 49 225 870, www.pansion-kusan.hr; **Glavna jela:** 25-120 KN; **Radno vrijeme:** 7-23, nedjeljom i blagdanima samo uz dogovor; **Main courses:** 25-120 KN; **Open:** 7-23, Sundays and holidays by arrangement only

Malo izvan centra Zaboka, "Kušan" je veliki restoran (uz deset soba za smještaj) koji, čini se, prije svega služi za organizaciju većih proslava i svečanosti (glavna sala može primiti oko 250 osoba). Stalni jelovnik je kombinacija mesnih jela s nešto laganim toplim predjelima, cijene su umjerene, a za grupe odobrava i dodatne popuste. Specijaliteti kuće su mesna jela, a posebna preporuka ide na račun kuhara koji pripravlja mesne plate od kojih - čak i ako dovedete veće društvo - zasigurno nećete ostati gladni.

Located just outside the Zabok town centre, the Kušan is a big restaurant and a ten-room inn. It seems that it is primarily used for organizing major events and ceremonies: the main hall can take up to 250 persons. The regular menu is a combination of meat dishes with slightly lighter warm starters, the prices are moderate and additional group discounts are granted. House specialties are meat dishes, while the special recommendation goes to the chef in charge of meat platters: even if you come in a group, you will go home a happy and full-fed person.

Klijet "Zlatna lisica" Zlatna Lisica Vineyard Cottage

Martiniče 38A, Zabok, +385 (0) 49 236 627; **Glavna jela:** 20-60 KN; **Radno vrijeme:** 10-22; **Main courses:** 20-60 KN; **Open:** 10-22

Na zabočkoj vinskoj cesti, u miru i tišini bregova iznad Martiniče, nalazi se "Zlatna lisica". Klijet je otvorena svaki dan, funkcioniра i kao restoran, ali i agroturizam nudeći jednakom miješani jelovnik na kojem su mjesta našla i popularna jela s roštilja, zagor-

ski specijaliteti te njezin ponos - jela od divljači (iz vlastite proizvodnje). Od divljači se prave i domaći naresci, ali i cijenjeni gulaš (35 KN) koji ljubitelji aromatičnih jela "sa žlicom" svakako trebaju probati. Klijet je uz šumu, prilika za šetnju i trčkanje na čistom zraku ima puno, tu su i kokice i patke, a ima i ponje koji se, uz najavu, mogu i jahati. U objektu se ljeti na velikoj terasi može smjestiti šezdesetak gostiju pa je "Lisica" zgodna i za organizaciju raznih svečanosti te većih ručkova ili večera.

The Zlatna Lisica is situated on the Zabok wine road, among the peaceful and quiet hills above Martiniče. The cottage is open every day and it functions as a restaurant, but also as an agritourism, offering a mixed menu consisting of popular grill dishes, the specialties from Zagorje and the venison dishes, which the owners take great pride in. They themselves make venison cold cuts, as well as the highly-regarded goulash (35 KN), which is an absolute must for all the fans of stews with distinct taste. The lodge is right next to the wood, so there are plenty of opportunities to walk and enjoy the fresh air; there are hens and ducks and also ponies which you can ride by previous appointment. The large summer terrace can accommodate up to sixty





guests and therefore this restaurant is convenient for various celebrations and lunches or dinners for larger groups of people.

ZAGORSKA SELA

Seoski turizam "Šumak" **Agritourism Šumak**

Miljana 16, Zagorska Sela, +385 (0) 49 552 161; Glavna jela: 60 do 90 KN (dnevni meniji); Radno vrijeme: po dogovoru; **Main courses:** 60-90 KN (daily specials); **Open:** upon request

Kao i većina seoskih turizama, "Šumak" posjetiteljima nudi "slow food" ugođaj duljeg boravka na otvorenom te uživanja u domaćoj, obiteljskoj atmosferi i domaćoj hrani. U sezoni su redovito otvoreni vikendom, ali želite li pojesti nešto od tradicionalnih specijaliteta (pečenu racu ili gusku, primjerice), najbolje se najaviti. No, uvijek imaju štrukle, domaće nareske, sir, vino i vlastite likere, a jelovnici se mijenjaju i prilagođavaju godišnjim dobima. "Šumak" ima i dvije dvokrevetne sobe, prostrano dvorište s drvenim klupicama, lijepim i velikim dječjim igraalištem te vlastito jezerce napravljeno obližnjom Sutlom u kojem djeca mogu gledati

ribe i žabe. Topla preporuka su fine juhe (od gljiva, povrća ili buče) po cijenama od 15 do 20 kuna.

As most agritourist restaurants, Šumak offers more than just a meal. Guests can relax in a quaint, family atmosphere, traditional cuisine and outdoor activities. During the season, the restaurant is almost always open on weekends, but if you would like to try some of the more traditional dishes (like roast duck or goose) it is best to book ahead. However, Šumak regularly serves *štrukli* (filled cheese pastries), cured meats, cheeses, wines and liqueurs. Šumak also has two double rooms, a lovely yard with wooden benches, a children's playground and has its own small lake, which receives water from the nearby Sutla River. We highly recommend the delicious mushroom, vegetable or pumpkin soup, at only 15-20 KN.

Seoski turizam "Masnec" **Agritourism Masnec**

Luke Poljanske 41, Zagorska Sela, +385 (0) 049 552 133; Glavna jela: 75 do 85 KN; Radno vrijeme: po dogovoru; **Main courses:** 75-85 KN; **Open:** upon request

Vozeci se uz briješ prema "Masnecu", tik pred posljednjim velikim zavojem - zastanite i pogledajte prema Sutli. Pogled na zagorske brežuljke, šume, rijeku i sličan krajolik sa slovenske strane granice uzima dah. No, ostavite svakako nešto mjesta jer je pogled s novouređenog objekta seoskog turizma "Masnec" još ljepši jer uključuje i obrise Velikog tabora. "Masnec" nudi domaću i kod kuće proizvedenu hranu, vlastito vino iz vinograda kojim možete prošetati, četiri dvokrevetne sobe te sezonski intonirani obiteljski kuhanji jelovnik. Uz to, najavite li se unaprijed, udovoljava svim kulinarskim željama, a zahvaljujući proširenom novouređenom predivnom objektu sa spektakularnim pogledom, može ugostiti i veće grupe. Svakako, treba obratiti pažnju na maskotu Maksa, velikog i umiljatog crnog psa.

As you drive toward Masnec, just before the last bend, stop and take a look toward the Sutla River. The view of the Zagorje hills, forests and river is absolutely breathtaking. No less stunning is the view from the newly renovated agritourism Masnec, overlooking the Tabor fortress. The restaurant serves homemade food with locally produced ingredients, homemade wine from the nearby vineyard, has four double rooms and a seasonal menu. If you call in advance, they can prepare any type of traditional meal and can seat large groups. And do take a look at the restaurant's mascot Max, the large and very friendly black dog.

ZLATAR

Bistro "Zlatni lampaš" **Zlatni Lampaš Bistro**

Vladimira Nazora 2A, Zlatar, +385 (0) 49 466 210; Glavna jela: 29-70 KN; Radno vrijeme: 6-23; **Main courses:** 29-70 KN; **Open:** 6-23

"Zlatni lampaš" jedini je restoran u Zlataru, no svoju poziciju na tržištu ne gradi na toj činjenici. To je lijepo mjesto koje može ugostiti i veća društva ili proslave, ima terasu, a goste privlači fleksibilnošću jelovnika koji nudi sve, od pizza preko standardnih jela i roštilja do riba. Uz to, toči i vlastito, ali i buteljirana vina iz Zagorje i cijele Hrvatske, ima parkiralište te, kada se sve zbroji, gastro-ponudu Zlatara uspješno nosi na svojim ledima.

Although the Zlatni Lampaš is the only restaurant in Zlatar, it does not base its market position on this fact. This is a pleasant place which can also accommodate bigger groups and celebrations; it has a terrace and a remarkably flexible menu featuring almost everything ranging from pizzas, standard dishes to grill and fish. In addition, they serve homemade wine and bottled wines from Zagorje region and the whole Croatia and they also have a parking lot. All in all, this bistro successfully represents the culinary offer of Zlatar by itself.

Ugostiteljski obrt Orsag **Orsag Catering Facility**

Bráće Radića 17/d, Zlatar, +385 (0) 49 503 277; Glavna jela: 5-13 KN; Radno vrijeme: 6:30-22, ut. 6-22, sub. 7-22, ned. 9-22; **Main courses:** 5-13 KN; **Open:** 6:30-22, Tue 6-22, Sat 7-22, Sun 9-22

Ne, nije greška. U rubrici "glavna jela" uistinu je upisano od 5 do 13 kuna. Ugostiteljski obrt "Orsag", točnije lokal "Baza", nalazi se nasuprot škole te funkcioniра kao dodatna školska kantina koja u ponudi ima sendviše, hot-dog i hamburgere, a cijene su prilagođene platežnoj moći klijentele. No, "Baza" ima i nekoliko stolova unutra i na natkrivenoj terasi pa može poslužiti za brzinsko i ultrajeftno gašenje gladi.

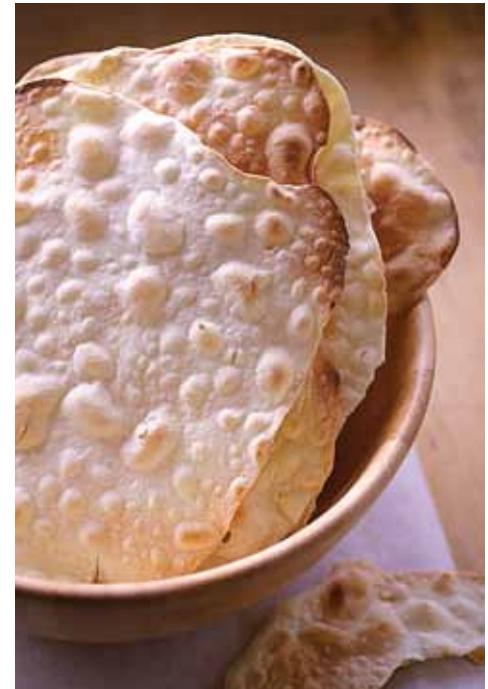
No, it is not a mistake. Under "main courses" you can really find the price range from 5 to 13 KN. Orsag catering facility, i. e. Baza Café is located opposite the school functioning as an additional school canteen offering sandwiches, hot-dogs and hamburgers with prices adapted to its target customers. However, Baza also has several tables inside and on the sheltered terrace which can serve for a quick and exceptionally inexpensive snack.

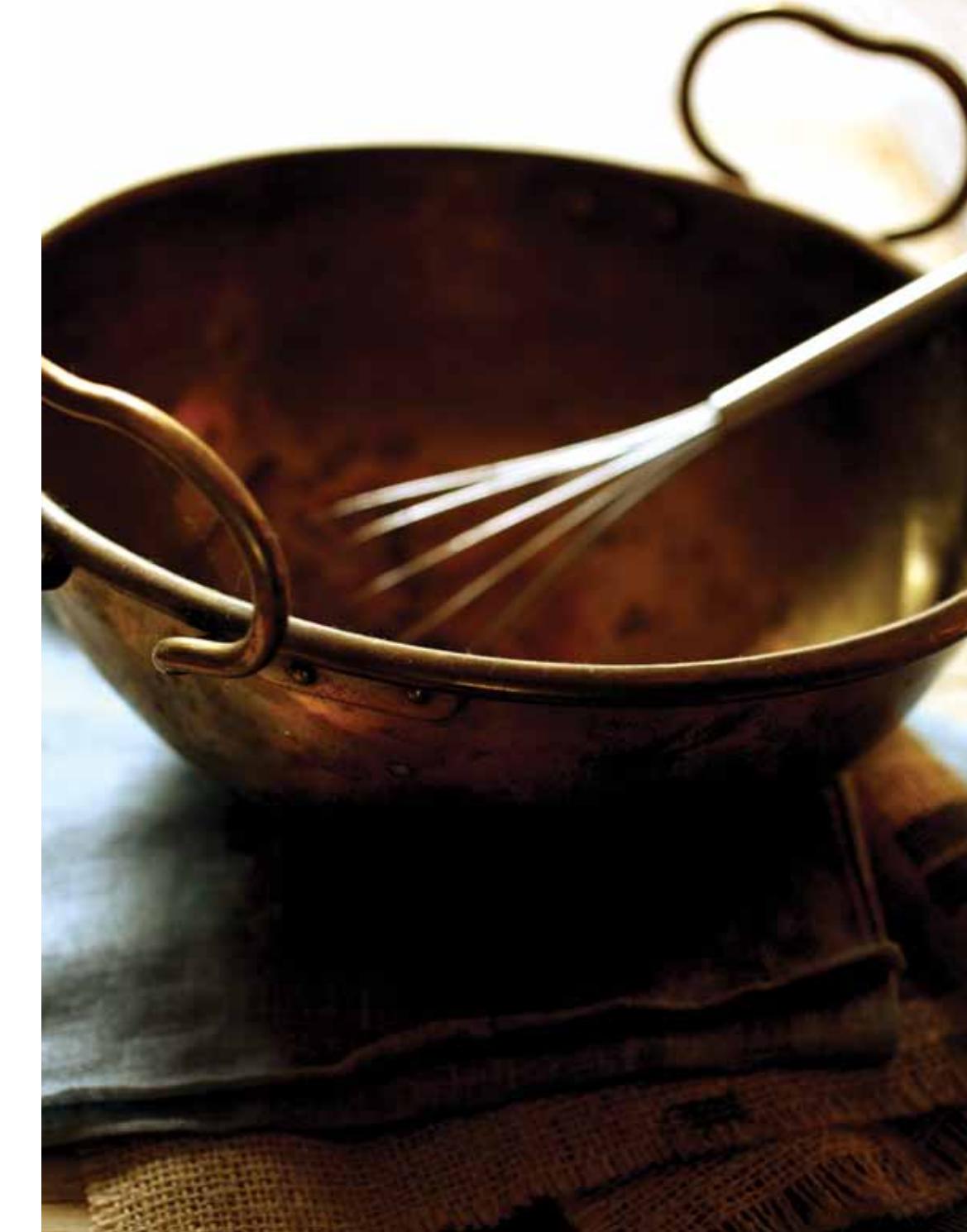
Vinotoče "Ilčić" **Ilčić Winery Room**

Šipki b.b., Vinipotok, Zlatar, +385 (0) 49 467 105; Glavna jela: prema dogovoru; Radno vrijeme: prema dogovoru; **Main courses:** by arrangement; **Open:** by arrangement

Poznati vinari zlatarskog kraja u svom lijepo uređenom vinotoču, uz najavu, može organizirati gastronomsku ponudu kakvu god gost poželi. Nai-me, ista "kuća" vodi uspješan catering u Zlataru pa može ispuniti sve gastronomске želje, poglavito sve vezane uz zagorsku kulinaršku tradiciju, a zahvaljujući kvaliteti vina, uređenju prostora te iskustvu u ugošćivanju većeg broja posjetitelja, "Ilčić" je svakako jedna od ozbiljnijih opcija za veća društva, svečanosti i slične prigode.

If previously announced, the famous wine grower of Zlatar area can arrange any culinary offer according to the guest's wishes in his beautifully furnished winery room. The same "house" namely runs a successful catering business in Zlatar so that it caters to all culinary wishes, especially those pertaining to the culinary tradition of the Zagorje region. Thanks to the quality of the wine, interior design as well as experience with larger groups, the Ilčić is surely among serious options when organizing get-togethers, celebrations and similar occasions.





ZLATAR BISTRICA

Bistro-pizzeria "Vertigo"

Vertigo Bistro and Pizzeria

Gornja Brestovčka bb, Zlatar Bistrica, +385 (0) 49 461 191; Glavna jela: 20-50 KN; Radno vrijeme: pon.-čet. 6-23, pet.-sub. 6-24, ned. 7-23; **Main courses: 20 to 50 KN; Open: Mon-Thu 6-23, Fri-Sat 6-24, Sun 7-23**

"Vertigo" uz pizze nudi i brojna mesna jela po narudžbi, uglavnom u kategoriji roštilja (ćevapi, ražnjići). Budući da je riječ o jedinom objektu s prehrabrenom funkcijom u Zlatar Bistrici, ima posla, a vozite li se tim krajem, nećete ga promašiti jer je odmah uz glavnu cestu. Zaželite li se peke ili neke životinje na ražnju, "Vertigo" i tu želju može zadovoljiti (ali uz najavu), a može ugostiti do pedeset ljudi. Interijer je suvremen, svijjetao i privlačan, a od cijene, suprotno od imena, nećete dobiti vrtoglavicu.

Apart from pizzas, the Vertigo offers a variety of à la carte meat dishes, mostly in the category of grill (ćevapčići, kebabs). Since this is the only restaurant in Zlatar Bistrica, it is always busy and if you happen to be driving through the area there is no chan-

ce you will miss it as it is situated on the main road. If you feel like relishing a dish under the baking lid or any kind of spit roasted meat, the Vertigo can also fulfil that wish (upon previous announcement), being able to accommodate up to 50 people. The interior is modern, light and attractive, while the prices, contrary to the name of the bistro, will not earn you any vertigo.

112

Jedinstveni europski broj za hitne službe
Emergency number

1987

Hrvatski autoklub
Roadside Assistance

+

Županijska ljekarna Zabok (0-24 sati)
County pharmacy Zabok (0-24 h)

H

Bolnica
Hospital

A

Ambulanta
Ambulance

-

Auto-cesta
Highway

-

Državna cesta
State road

-

Županijska cesta
County road

-

Željeznička pruga
Railway

-

Agroturizam - smještaj i hrana
Agrotourism - accomodation and food

-

Agroturizam - hrana
Agrotourism - food

-

Agroturizam - degustacija
Agrotourism - tasting

-

Toplice
Spa

-

Hotel
Hotel

-

Pansion
Restaurant

-

Smještaj
Accommodation

-

Restoran
Restaurant

-

Izlaz sa auto-ceste
Highway exit

P

Odmorište
Resting place

-

Turističke informacije
Tourist information

-

Arheološko nalazište
Archeological site

-

Zaštićene prirodne vrijednosti
Nature reserve

-

Konjički sport
Horse riding

-

Benzinska pumpa
Gas station

-

Aerodrom
Airport

-

Mjesto pada meteorita (18. st.)
Meteorite Fall Site (18th century)

-

Spomenik hrvatskoj himni
Monument to the Croatian National Anthem

-

Fosilni ostatak vinove loze star 12 milijuna godina
12-Million-Year Old Fossil Remains of a Grapvine

-

Spomenik Seljačkoj buni i Matiji Gubecu
Monument to the Peasants' Revolt and Matija Gubec

Zagorje



Krapinsko-zagorska županija
Krapina - Zagorje County

Magistratska ulica 1-3
49000 Krapina, Hrvatska
T +385 (0)49 329 212
F +385 (0)49 329 211
E turizam@kzz.hr
www.kzz.hr

Vinske turističke ceste
Krapinsko-zagorske županije
www.zagorskevinskeceste.net

Turistička zajednica
Krapinsko-zagorske županije
Tourist Board of
Krapina - Zagorje County

D. G. Krambergera 1
49000 Krapina, Hrvatska
T +385 (0)49 233 653
E info@tz-zagorje.hr
www.tz-zagorje.hr

TURISTIČKE ZAJEDNICE
GRADOVA
Tourist Boards of Towns

Krapina
Magistratska 11
49000 Krapina
T +385 (0)49 371 330
tzg-krapina@kr.t-com.hr
www.krapina.hr

Oroslavje
Milana Prpića 73
49243 Oroslavljé
T +385 (0)49 284 370
tzgo@net4u.hr
www.oroslavje.hr

Donja Stubica
Toplička 80
49240 Donja Stubica
T/F +385 (0)49 288 081
tzgdonjastubica@gmail.com
www.tzdonjastubica.hr

TURISTIČKE ZAJEDNICE OPĆINA
Tourist Boards of Municipalities

Krapinske Toplice
Zagrebačka 4
49217 Krapinske Toplice
T/F +385 (0)49 232 106
tzo-krapinske-toplice@kr.t-com.hr
www.krapinsketoplice.net

Stubičke Toplice
Viktora Šipeka 24
49244 Stubičke Toplice
T +385 (0)49 282 727
F +385 (0)49 283 404
tzo@stubicketoplice.hr
www.stubicketoplice.hr

Marija Bistrica
Zagrebačka bb
49246 Marija Bistrica
T +385 (0)49 468 380
F +385 (0)49 301 011
tzo-marija-bistrica@kr.t-com.hr
tz@info-marija-bistrica.hr
www.info-marija-bistrica.hr

Tuhelj
Gajeva 4
49 215 Tuhelj
T/F +385 (0)49 556 630
tz.tuhelj@post.t-com.hr
www.tuhelj.hr



Krapinsko-zagorska županija
Krapina-Zagorje County

