

Flavours of Zagorje

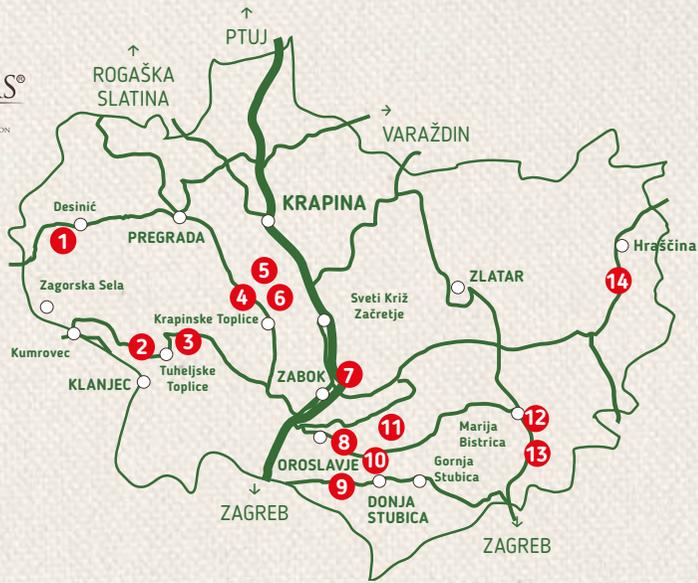


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Map of Croatia and county are for illustrative purpose only.



Flavours of Zagorje

- a fairy tale at the table

The wealth and diversity of natural and cultural values interwoven with modern life in this small region filled with greenery, tiny villages, towns, vineyards, and wine cellars scattered across the rolling hills that lazily lean against each other make Zagorje a true fairy tale at arm's reach.

In this sociable, hospitable place, the magical flavours of tradition have also been preserved. Like long ago, when their heady scents would spread through the village courtyards or from the kitchens of the many manors and castles of the nobles of Zagorje.

Enjoying Zagorje's traditional cuisine means getting to know the richness and diversity of simple daily meals of the local villagers, which arose from harmony between man and nature, as well as more complex dishes and specialties that came about in the kitchens of the nobility. There are so many of these delicious, satisfying dishes that it is difficult to say which are the best, however, Zagorje-style soup with porcini mushrooms, real, homemade štrukli with cottage cheese, baked turkey with wheat noodles, and Stubica pork roast certainly stand out.

The rich experience of the flavours of tradition in the form of world-class dining experiences are brought to your table with love in select restaurants that bear the mark of the Flavours of Croatian Tradition – Flavours of Zagorje standard. They will lead you to a fairy tale at the table.

Taste and enjoy!



1

Grešna Gorica Cellars



This family farm offers the rustic experience of a true Zagorje village atmosphere and a beautiful view of spectacular Veliki Tabor castle, a cultural monument of national significance. The atmosphere is completed with a centuries-old oak forest, vineyards, fields, a landscaped playground, and a small zoo with deer, sheep, peacocks, rabbits, donkeys, ducks, and turkeys. The selection of food is based on local traditional specialties and wines made in-house.

- 📍 95 🕒 180
- 🏠 Taborgradska ulica 35, Desinić
- ☎ +385(0) 49 343 001
- @ gresna.gorica1@gmail.com
- 🌐 www.gresna-gorica.com
- 📅 Summer season 09-22,
Winter season 10-20



- 🍷 Turkey with mlinci wheat noodles,
Venison stew with hunter's dumplings,
Cottage cheese and apple strudel



2

Villa Zelenjak Ventek



The beauty of Zelenjak valley inspired poet Antun Mihanović to write the text of the Croatian national anthem, and when a monument to the anthem was raised there in 1935, the Greblički family opened a small restaurant nearby. Through the decades, the restaurant grew into an inn, and its tradition of preparing local dishes has made it into one of the best-known restaurants in Croatia. With its landscaped promenade, playground, and park by the river Sutla, this is one of the most popular excursion centres in Zagorje.

- 📍 265 🕒 170
- 🏠 Risvica 1, Kumrovec
- ☎ +385(0) 49 550 747
- @ zelenjak@zelenjak.com
- 🌐 www.zelenjak.com
- 📅 Mon-Sun 08-22



- 🍷 Pork cutlet with porcini mushrooms,
Nettle soup,
Buhtla pastry filled with plum jam



3

Mihanović Castle



Once frequented by poet and author of the Croatian national anthem Lijepa naša Antun Mihanović, this baroque castle and cultural monument is located next to a hundred-year-old plane tree in a beautiful park. Today, its halls are host to a restaurant that offers traditional regional dishes every day, paired with top wines by Zagorje's winemakers. The restaurant also offers guided tastings of local wines, themed Mediaeval castle dinners, and other events.

📍 260 🕒 90

📍 Ljudevita Gaja 4, Tuheljske Toplice

☎ +385(0) 049 203 772

@ info@terme-tuhelj.hr

🌐 www.terme-tuhelj.hr

📅 Mon closed, Tue-Fri 12-22,
Sat 11-24, Sun 11-22



- 🍷 Pork tenderloin in bacon and thyme, Veal, beef, pork, chicken fillet, and vegetables grilled on a sword, Mihanović gibanica pastry



4

Magdalena Restaurant



The Villa Magdalena Hotel**** restaurant is the first fine dining establishment in Zagorje. It presents a fusion of creatively prepared traditional local dishes and ingredients with modern presentation. The courses are an experience for all senses which you can enjoy alongside the relaxing, panoramic view from the poolside terrace. In accordance with the seasonal ingredients available, new ideas and courses are often added to the restaurant's menu, which is accompanied by a prodigious wine list.

📍 60 🕒 40

📍 Mirna ulica 1, Krapinske Toplice

☎ +385(0) 49 233 333

@ info@villa-magdalena.net

🌐 www.villa-magdalena.net

📅 Mon-Sun 10-22



- 🍷 Duck breast in wine and honey sauce, Pumpkin soup with bacon, Taste of Zagorje torte

5

Vuglec Breg Restaurant



Winery, inn, and restaurant Vuglec Breg, once a typical village, was renovated as a tourist village using traditional Zagorje-style houses, a restaurant, vineyards, and a wine cellar. The restaurant features an open hearth and a terrace under a straw roof, and is the perfect place to enjoy Zagorje's specialties prepared traditionally and paired with the best wines and sparkling wines from the farm's own cellar.



📍 80 🕒 110
 🏠 Škarićevo 151, Lepajci
 ☎ +385 (0)49 345 015
 @ info@vuglec-breg.hr
 🌐 www.vuglec-breg.hr
 ⓘ 07-22 🅅 🅆 🅇

🍷 **Brick-oven-roasted turkey with mlinci wheat noodles, Marinated smoked pork roast, Boiled štrukli with fried breadcrumbs**

6

Sermage Restaurant



Sermage family restaurant is a continuation of one of the first restaurants in the region – Krčma Veselom Zagorcu. In the meantime, the decoration and selection of food has been adjusted to suit the times, and tradition affirms that this restaurant has been a success for more than half a century with good reason. Sermage offers something for everyone – from an everyday selection of ready-made meals to the dozen or so house specialties and selection of various štrukli.

📍 125 🕒 16
 🏠 Ul. Ivana Krizmanića 15, Sv. Križ Začretje
 ☎ +385(0) 49 227 362
 @ sermage@sermage.hr
 🌐 www.sermage.hr
 ⓘ Mon-Sun 07-23 🅅 🅆 🅇

🍷 **Turkey with spinach wheat noodles, Pork liver with polenta, The Count's Crêpes**

7

Zaboky Restaurant



This cosy, rustic restaurant is one of the most popular in the Zabok area, featuring a terrace and wine shop offering tastings of the house-made wines. It bears the name of the old Zaboky noble family which left a deep mark on the history of the town, and the restaurant's wide selection of traditional meals certainly justifies the name. In addition to the restaurant, you can find the romantic Zaboky Selo excursion centre just a few kilometres away.

📍 180 🕒 20

📍 Baltazara Zabokya 1, Zabok

☎ +385 (0)49 223 113

@ info@zaboky.com

🌐 www.zaboky.hr

🕒 Mon-Thu 08-22,

Fri-Sat 08-02, Sun closed



- Porcini mushroom and dried meat soup, Turkey steak stuffed with bacon, zucchini, and tomato, Walnut roll



8

Terme Jezerčica Restaurant



This restaurant is in Gupčev kraj, in the hotel of the same name located atop a natural, healing thermal spring. With outdoor and indoor swimming pools with thermal spring water (36°C), a wellness centre, a promenade through the nearby Croatian Iris Garden, it is a favourite destination for short holidays and relaxation. The restaurant offers a selection of dishes based on traditional, healthy food, local cuisine, and traditional dishes reinterpreted through the lens of modern international cuisine.

📍 200 🕒 50

📍 Toplička 80, Donja Stubica

☎ +385(0) 49 200 600

@ info@terme-jezercica.hr

🌐 www.terme-jezercica.hr

🕒 Mon-Sun 07-22



- Bacon-wrapped turkey roulade stuffed with polenta, Pork tenderloin with greaves, Village-style crêpes



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9

Majsecov Mlin



Majsecov Mlin is located on the northern slopes of Medvednica Nature Park, in the same environment in which the villagers of Zagorje once lived. Two traditional houses and the burble of the creek that turns a mill water wheel as it grinds local varieties of corn into flour make a visit to this place a truly poetic experience. This experience is enriched by the long list of traditional dishes with a modern flair served here.

- 100 90
- Obrtnička 47, Donja Stubica
- +385(0) 49 288 092
- majsecov.mlin@gmail.com
- www.majsecov-mlin.com
- Mon-Sun 09-23



- Breaded pork with horseradish,
Corn flour breaded turkey with barley,
Zagorje-style štrukli soup



10

Pansion Rody



Located on Samci hill, which offers one of the most beautiful views in Zagorje of Gornja and Donja Stubica, the surrounding villages, Medvednica mountain and its highest peak, Sljeme. Oršić castle and its Peasant Rebellion Museum are nearby, where you can find a massive monument to the rebellion, as well as its only living witness – the 450-year-old Gubec linden tree. In addition to the selection of local dishes, the restaurant is well known as the many-time winner of the Štruklijada štrukli cook-off, and so we highly recommend you try this local specialty right here.

- 150 40
- Samci 13, Gornja Stubica
- +385 (0)49 289 828
- rody@kr.t-com.hr
- www.rody.hr
- Mon-Fri 08-24,
Sat-Sun 08-02



- Turkey with mlinci wheat noodles,
Pork fillet stuffed with prunes,
Zagorje-style pumpkin strudel



11

Lojzekova Hiža Cellars



This family farm is located in an idyllic green valley, where the owners grow both grapes and fruit. This farm has become a favourite destination for cycling and hiking, and even offers guests to experience working in the fields. This and the selection of homemade specialties made with produce grown on the farm, brandies, and wines has made the cosy farm restaurant quite popular.

- 120 30
- Gusakovec 116, Gornja Stubica
- +385 (0)49 469 325
- lojzekova.hiza@email.t-com.hr
- www.lojzekova-hiza.com
- Mon-Sun 10-22

-
- Duck with mlinci wheat noodles and hand-torn beet noodles, Mushrooms with corn flour, Baked nettle štrukli



12

Zagorski Dvori Cellars



At the foothills of a spacious, vineyard-covered hill tucked into the Bistrica valley, near the Our Lady of Bistrica pilgrimage centre, you will find this excursion centre and winery run by the Micak family. Grown and raised by tradition and built up through the care, hard work, and hospitality of three generations, this is a place to socialise, relax, and enjoy local specialties paired with around a dozen house-made wines.



- 220 60
- Hum Bistrički 69 a, Marija Bistrica
- +385(0) 98 829 378
- mladen.micak@kr.t-com.hr
- www.vinarija-micak.hr
- By appointment

-
- Marinated roast with polenta, Duck with buckwheat porridge, Corn cake with walnuts

13

Academia Restaurant



Academia Restaurant is the feather in the cap of the Bluesun Kaj Hotel**** gourmet selection. It offers culinary specialties based on an innovative interpretation of the traditional regional cuisine. The restaurant also has its own garden, in which various vegetables and herbs are grown for use in the kitchen, and it also features an extensive wine list. The restaurant's atmosphere is exceptionally comfortable and quiet, and it is an excellent choice for business lunches, romantic dinners, and quiet get-togethers.

- 📍 50 🕒 50
- 📍 Zagrebačka BB, Marija Bistrica
- ☎ +385(0) 49 326 600
- @ kaj@bluesunhotels.com
- 🌐 www.hotelkaj.hr
- 🕒 Mon-Sun 12-15 and 18-24



- 🍷 Žličnjaci dumplings with duck liver,
- 🍷 Boiled chicken with horseradish,
- 🍷 Dumplings with local plums



14

Bolfan Cellars – Vinski vrh



This organic estate is a true oasis of greenery and pristine nature, a location that offers a beautiful view of the vineyards and rolling hills of Zagorje. Traditional dishes are prepared here in a creative, modern fashion using produce from the estate's own orchard and garden, organic spelt, rye, and corn fields, and cow farm, as well as other products produced by local farms. Every meal is paired with wines produced in-house, resulting in an irresistible symphony of scents and flavours.

- 📍 60 🕒 70
- 📍 Gornjaki 56, Hraščina
- ☎ +385(0) 49 458 287
- @ bolfan@bolfanvinskivr.hr
- 🌐 www.bolfanvinskivr.hr
- 🕒 Wed-Sat 12-20, Sun 12-18, Mon-Tue on appointment



- 🍷 Gnocchi with capon,
- 🍷 Young duck with hand-torn noodles,
- 🍷 Zagorje-style cheese štrukli



Turkey with wheat noodles



The Zagorje turkey is on the list of Croatia's original and protected animal breeds, and it has been entered into the world register of farm animal breeds kept by the Food and Agriculture Organisation of the United Nations (FAO).

With a tradition of more than five centuries, this turkey is raised outdoors, where it can move freely about the green clearings, fields, orchards, and woods of Zagorje. Today, a maximum of 400 turkeys can be raised on one hectare of land (at least 25m² per turkey). The meat of Zagorje's turkeys enjoys exceptional prestige, as witnessed by historical records of its export to numerous European noble households, including even that of the king of England.

The exceptional quality and juiciness of the meat (which arises from the free-range farming system) comes from the higher percentage of fats in the turkey's soft muscles, and this makes enjoying the irresistible flavours and scents of this exceptional, nutritious product a true gourmet experience.

The main side dish for baked turkey, regardless of whether it is stuffed with chestnuts, apples, bacon, or not stuffed at all, are traditional *mlinci* wheat noodles. No more, no less – they simply make a perfect pair.



Zagorje-style soup

The wealth of the forests, fields, gardens, and vineyards scattered about the rolling hills of Zagorje combined with the creativity of the region's hardworking village housewives resulted in numerous everyday meals marked with artfulness, creativity, and simplicity.

These dishes used ingredients typical of the region, were prepared simply and quickly, and came together in the pot as delicious meals that the entire household could enjoy. One such traditional meal is the famous Zagorje-style soup made with home-grown ingredients from the village garden, and it can be found today in nearly every restaurant in the region.

The main ingredients are homemade dried bacon and dried meat, onion, carrot, potato, cream, wine, and delicious porcini and chanterelle mushrooms. There are many ways to prepare this excellent soup, and so some of the ingredients may vary from chef to chef – except, of course, for the mushrooms. The creative differences in the way this dish is prepared enriches it additionally with a wealth of new flavours and dining experiences.



Stubica pork roast

The Stubica pork roast is an authentic, elegant Croatian specialty from Zagorje. It hails from the time of the region's noble houses, when the court chefs of the numerous castles in Zagorje competed in making world-class culinary creations, which their lords and their guests enjoyed at the magnificent feasts that were a component part of the social life of the time. According to records from the 16th century, locally available ingredients were used in one of these noble kitchens to create this mean, which quickly became an unmissable component at the feast tables of Zagorje's aristocracy.

Since then, the Stubica pork roast has been prepared in the same way. Made from the finest pork fillet or tenderloin, it is filled with prunes and prepared in a sauce made with prunes, wine, fresh sweet cream, and a dash of local šljivovica plum brandy, giving the dish a special, refined, luxurious flavour.



~ Štrukli ~

Traditional, homemade štrukli are one of Zagorje's best-known specialties, and one of the most popular dishes in Croatia. The art of making this specialty has been added to the list of Croatia's intangible cultural heritage. Created through the inventiveness of Zagorje's housewives of old and prepared using ingredients found in almost all old households, štrukli delight with both their simplicity and the skill required to make them.

Štrukli consist of a pulled dough filled with cottage cheese mixed with sour cream and egg, which is then rolled and cut with the edge of a plate or the handle of a wooden spoon and baked. This simple dish is sure to put a smile on the face of even the most demanding gourmet. Whether brought to table boiled, baked, or boiled and then baked, in soup, sweet or savoury, as an appetizer, a dessert, or a simple small meal, they never cease to satisfy – even when they appear in their most basic form with the addition of pumpkin, turnip, or poppy seed.



Zagorje ~ the kingdom of wine

A nearly 12-million-year-old fossilised *Vitis teutonica* grape leaf found near the village of Radoboj best bears witness to the tradition and history of viticulture in Zagorje. There are five separate winemaking regions in Zagorje – Zlatar, Zabok, Klanjec, Stubica, and Pregrada – and they stretch across hilly terrain in nearly always steep positions, which have required hard work and care throughout history. Every hill in Zagorje has its own winemaking story, which is no wonder, as the citizens of Zagorje

have always known how to enjoy the fruits of their labour and held wine as one of the most noble beverages.

White varieties such as Riesling, Graševina, Sauvignon, Pinot Gris, Pinot Blanc, and Gewürztraminer dominate in the vineyards of Zagorje today, while the most common red varieties are Blauer Portuguiser, Pinot Noir, Blaufränkisch, and Cabernet Sauvignon. But we must not forget old local varieties such as **Stara Krapinska Belina**, one of the oldest varieties of grape in the world, which results in a light, crisp wine with marked acidity and discreet, flowery and fruity aromas. Other local varieties include **Starohrvatska Črnina**, also known as **Kavčina**, a local variety grown between Zagorje and Slovenia, and **Sokol**, an old variety named after the locality of the

same name near the village of Klanjec. Only 20 or so vines of Sokol survived the past century in a Franciscan monastery, and they make a powerful wine with an aroma reminiscent of Alsatian Gewürztraminer and Muscat.

Numerous winemakers and cellarers in Zagorje today produce high-quality wines ranging from sparkling wines, still whites and reds to select harvest wines and ice wines. The unique fruity or flowery aromas of these wines pair perfectly with the traditional cuisine of Zagorje and northwestern Croatia. Don't miss out on trying them. Cheers!



Gastro manifestacije

April

BABIČINI KOLAČI

A contest in preparing sweets and cakes according to old recipes, tastings

| www.babicinikolaci.com.hr

May

WINES OF ZAGORJE FAIR AND EXHIBITION - BEDEKOVČINA

An entertaining exhibition with wine ratings and sales, gourmet food, and a selection of traditional dishes

| www.kzz.hr; www.bedekovcina.hr
| www.srcezagorja.hr

July

ŠTRUKLIJADA

Restaurateurs compete in preparing štrukli, exhibition and tasting

| www.struklijada.com.hr

BADL FEST - KRAPINSKE TOPLICE

Multi-day cultural event with gourmet food and wine

| www.srcezagorja.hr
| www.krapinske-toplice.hr

BUČNIČA FEST - KUMROVEC, DESINIĆ I ZAGORSKA SELA

Pumpkin strudel bake-off, pumpkin strudel tasting, pumpkin products

| www.tz-kumrovec-desinic-zagorskasela.hr



September

KUMROVEC ETHNO-ECO FESTIVAL - KUMROVEC

A presentation of traditions and life in the Kumrovec area in the early 20th century, including the Wedding in Zagorje cultural event, sale of locally grown produce, selection of traditional dishes

| www.tz-kumrovec-desinic-zagorskasela.hr
| www.kumrovec.hr, www.mss.mhz.hr

GLJIVARIJADA MEDENKA - ZLATOR

Mushroom picking with a guide, mushroom dishes prepared over an open fire, tastings

| www.zlator.hr

GRAPE PICKING - PREGRADA

A presentation of old-fashioned grape picking and pressing traditions, selection of wines and traditional dishes

| www.branjegrojzija.pregrada.hr
| www.srcezagorja.hr

October

"CHTEF" ZAGORSKI CHEF

A competition between chefs from Zagorje in preparing dishes using locally grown traditional ingredients, tastings of dishes and traditional products

| www.kzz.hr

ZAHVALA JESENI - KLANJEC

A cultural and entertainment event presenting the traditional heritage of the region, stagings of Mediaeval traditions, selection of traditional dishes

| www.klanjec.hr

APPLE DAYS - DESINIĆ

Exhibition of old varieties of apple, selection of traditional products, tastings, best apple dessert contest, entertainment programme

| www.desinic.hr; www.veliki-tabor.hr
| www.tz-kumrovec-desinic-zagorskasela.hr

MUSHROOM PICKING IN STUBICA – PILA PARKING LOT, SLJEMENSKA ROAD

Mushroom picking, entertainment programme, selection of mushroom and game dishes prepared on an open fire

[/ www.tz-stubicke-toplice.hr](http://www.tz-stubicke-toplice.hr)

November

MARTINJE – KUMROVEC

Staging of folk wine blessing traditions, tastings, selection of traditional dishes, music and entertainment programme

[/ www.tz-kumrovec-desinic-zagorskasela.hr](http://www.tz-kumrovec-desinic-zagorskasela.hr)

COUNTY MARTINJE CELEBRATION – BOJAČNO, ZAGORSKA SELA MUNICIPALITY

Church gathering near the Church of St Martin, folk wine blessing tradition, young wine tasting in cellars, selection of traditional dishes, entertainment and music programme

[/ www.kzz.hr](http://www.kzz.hr)

[/ www.tz-kumrovec-desinic-zagorskasela.hr](http://www.tz-kumrovec-desinic-zagorskasela.hr)

KRAPINA-ZAGORJE COUNTY HONEY EXHIBITION

Honey rating and exhibition, tasting and sales of honey and honey products

[/ www.kzz.hr](http://www.kzz.hr)

December

ADVENT IN MARIJA BISTRICA

Fair and old crafts workshop with sales of goods, presentation of artistic traditions, selection of traditional food and drink, seasonal entertainment programme

[/ www.tz-marija-bistrica.hr](http://www.tz-marija-bistrica.hr)



Info



KRAPINA-ZAGORJE COUNTY TOURIST BOARD

Magistratska 3, 49000 Krapina
tel. + 385 49 233 653,
www.visitzagorje.hr, info@visitzagorje.hr

TZ KRAPINA | Magistratska 28, Krapina
tel. +385 49 371 330, www.tzg-krapina.hr, tzg-krapina@krt-com.hr

TZ ZLATAR | Zagrebačka 3, Zlatar
tel. +385 49 466 240, www.tzgzlatar.hr, info@tzgzlatar.hr

TZ OROSLAVJE | Milana Prpića 73, Oroslavje
Tel. +385 49 284 370, www.tzoroslavje.hr, info@tzoroslavje.hr

TZ MARIJA BISTRICA | Zagrebačka bb, Marija Bistrica
Tel. +385 49 468 380, www.tzo-marija-bistrica.hr, tzo.marija.bistrica@gmail.com

TZ STUBIČKE TOPLICE | Viktora Šipeka 24, Stubičke Toplice
Tel. +385 49 282 727, www.tz-stubicke-toplice.hr, tzo@stubicketoplice.hr

TZP GORNJA I DONJA STUBICA | Toplička 80, Donja Stubica
Tel. +385 49 288 081, www.gupcevic-kraj.hr, info@gupcevic-kraj.hr

TZP KUMROVEC, DESINIĆ, ZAGORSKA SELA | Josipa Broza 12, Kumrovec
Tel. +385 99 555 3553, www.tz-kumrovec-desinic-zagorskasela.hr, tz.podrucaj.kdzs@gmail.com

TZP „SRCE ZAGORJA“ | Zagrebačka 2, Krapinske Toplice
Tel. +385 49 232 106, visit.srcezagorja@gmail.com, www.srcezagorja.hr

TZP TUHELJ, KLANJEC, VELIKO TRGOVIŠĆE | Ljudevita Gaja 4, Tuheljske Toplice
Tel. +385 49 556 630, www.visit-tuhelj-klanjec-trgovisce.hr, info@visit-tuhelj-klanjec-trgovisce.hr

CENTAR ZA POSJETITELJE ZAGORJE | Vrankovec 1, Sveti Križ Začretje
Tel. +385 49 556 021, tickzroses@gmail.com, www.visitzagorje.hr

CENTAR ZA POSJETITELJE MARIJA BISTRICA | Gornjoselska ulica bb, Marija Bistrica
Tel. +385 49 468 380, www.tzo-marija-bistrica.hr, tzo.marija.bistrica@gmail.com

Publisher: Krapina-Zagorje County Tourist Board

Production: DMK Vall 042 d.o.o. Varaždin

Photography: Krapina Zagorje County Tourist Board archives, Krapina-Zagorje County archives, Way to Croatia Magazine archives

Print: AKD d.o.o. Zagreb, December 2017 **Edition:** 2000



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