

Samobor

Gourmet guide



All gourmet
roads lead to
Samobor

SAMOBOR A TOWN OF GOURMET TRADITION

—

Gourmets love coming
to Samobor for its rich
and varied offer

Slowly, but surely, Samobor has gained the reputation of an important Croatian and regional gourmet destination. Through careful preservation of their ancestors' recipes, Samobor's citizens and local caterers contributed to the city's gourmet reputation by finding the right balance between the heritage and novelties which have inevitably entered their menus. With time, some of those novelties have also become a part of the tradition and are nowadays associated with the Samobor area.

Gastronomy and tourism are two closely interrelated concepts. There is hardly any tourist or visitor to Samobor who has left without trying a kremšnita (a custard slice) and homemade specialties, asking for the local salami, češnofka (a garlic-flavoured sausage), muštarđa (a grape mustard sauce), having a glass of bermet (a red wine, fruit and herbs aperitif) or eating a krafna (a jam doughnut) during shrove-tide. They can go a step further in their adventure and try some delicacies by Samobor caterers who incorporated rich local flora and fauna, especially medicinal herbs, mushrooms, game and fish into their recipes.

The offer is additionally enriched by family farms and Samobor wineries, so even picky eaters are sure to find a meal to their taste. Wealth and variety of specialties and especially traditional cuisine present a tempting invitation for coming to Samobor and enjoying its gastronomy. Enjoy your meal!



SAMOBOR BERMET AND MUŠTARDA

Bermet and muštarda have been associated with Samobor for centuries. Tradition has it that the French army in the Napoleon era brought the recipe to this area while some sources claim that the recipe had been known in Samobor homes even before that. As a refined aperitif, bermet is an essential part of the offer and the way it is produced is kept a secret by its producers (the oldest recipe is owned by family Filipec, but families Pavlin, Fabek Župančič and Kirin also produce it). It is produced from red wine and a selection of fruits and herbs.

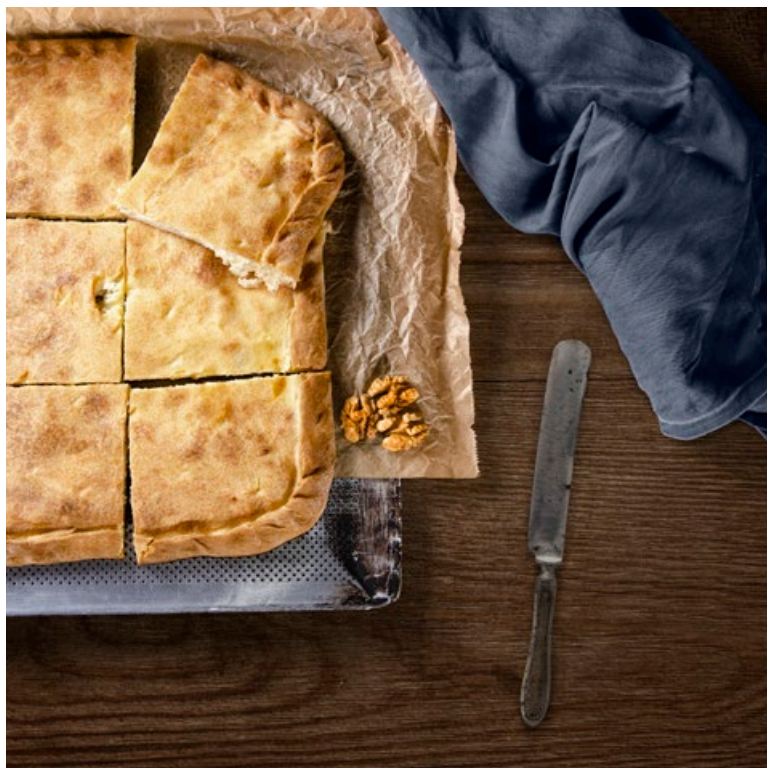
There is also the traditional production of muštarda. It is made from mustard seeds by adding stum and other ingredients creating a thick piquant sauce, which can be served with beef, sausages and češnofka.



SAMOBOR SALAMI AND ČEŠNOFKA

A combination of an old recipe, which has been refined in vineyard cottages for generations, and modern production methods cleared the way for Samobor salami and češnofka to the tables of today's gourmets. Samobor salami is made from first class pork meat. Its taste is mild and memorable. It is registered as a trademark and many amateur as well as professional producers compare their products at the salami festival called Salamijada. The biggest producer is IgoMat.

The garlic flavoured sausage - češnofka also has its annual festival. It is smaller in size, but its taste is stronger with a recognizable garlic flavour. It is on offer in most Samobor restaurants, but it can also be bought from registered producers.



RUDARSKA GREBLICA (THE MINER'S CAKE)

In 2007, the Ministry of Culture proclaimed the preparation of miner's cake to be intangible cultural heritage. It has also been protected by geographical indication since 2017. The preparation of this thin cake is closely connected to the mining history in the village of Rude. At first it was a common miner's meal, but with time it developed into a salty cake named after a traditional tool greblica. The best known miner's cake is the one prepared with cheese and walnuts as well as with cheese and green vegetables such as spinach, chard or nettle. In Rude, the preparation of the cake is handed down from generation to generation. A traditional folklore manifestation which takes place in Rude at the beginning of July is also called Greblica Days in its honour. You can enjoy this delicacy every day by simply buying it at one of the bakeries held by family Nikl.



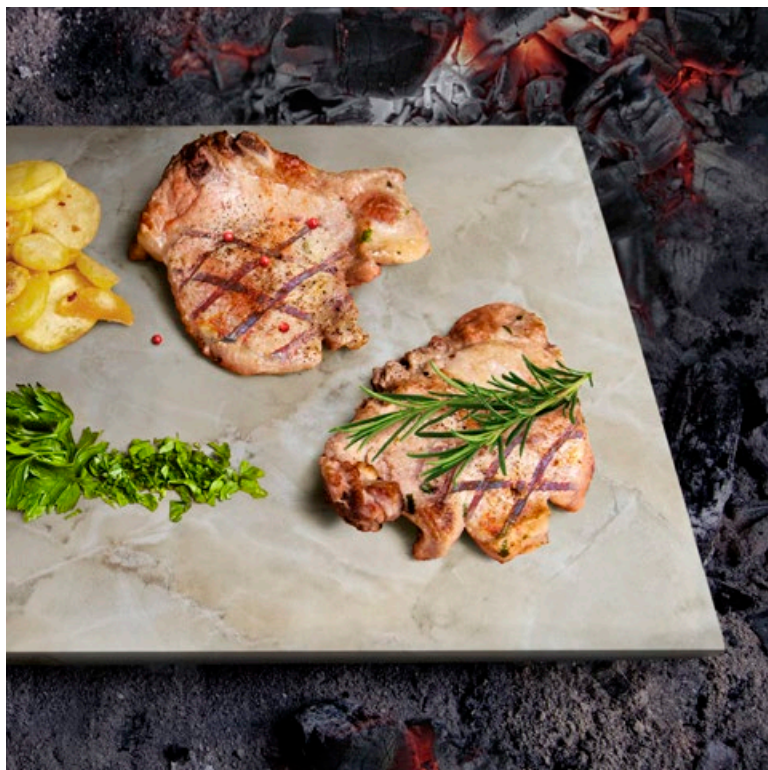
MUSHROOM SOUP

Samobor hills and Žumberak are mushroom gatherers' paradise and the experienced ones know specific locations where mushrooms can be found in abundance. It is therefore no surprise that mushroom dishes such as soups made of edible bolete, beech and other mushrooms are present on the menus of local restaurants. The soup made of freshly picked mushrooms as well as of those ground and dried has a special charm and flavour, and therefore business and family lunches rarely do without this nice warm hors-d'oeuvre. This delicacy can be tried in several Samobor restaurants, which have their own little secrets that set their soups apart from all the others.



TROUT

Where there are clear streams, there is trout, and Samobor area is traditionally abundant in this delicacy coming from fresh brooks, so there is even an old local name for trout – bistranjga. From the stream Gradna and local trout farms, trout has been coming to the tables of Samobor restaurants for generations in different variations, all of which are equally nice to taste. Restaurant owners often proudly claim that their recipe is the best one, so it might seem that there are as many ways of preparing the trout as there are trout in the streams. Therefore, whether you order a grilled trout, a smoked trout, a cooked trout or the one fried in corn flour, you won't make a mistake – Samobor is the town of excellent trout.



SAMOBOR CUTLET

Cutlets can often be found on restaurant menus. There are different recipes and ways of preparing them, but Samobor cutlet differs in one important detail – its traditional garlic sauce. The way the meat is prepared has changed a little over time, but what distinguishes it from all the other cutlets is the sauce, which has remained unchanged. As with other specialties, its recipe is carefully preserved in Samobor restaurants, and chefs' methods of preparing the meat and preserving its juices differ in details. In any case, the end result is a dish we can hardly resist and which draws people to come and eat in Samobor and its surroundings.



SAMOBOR KREMŠNITA

So many texts have been written and so many songs sung about Samobor kremšnita (a custard slice) that it seems there is nothing left to be said. It is surely one of the city's symbols and the first thing that comes to one's mind when speaking about Samobor in and outside Croatia. It is a cake tempting visitors to come to Samobor and it is unthinkable to leave Samobor without having tried this nice light custard cream between puff pastry sheets. People wait in queues for it. There are several recipes for this cake, but Samobor kremšnita is unique for its preparation. All its secrets are kept by experienced confectioners who attend to every detail in pastry shops such as U prolazu and in the Kavana Livadić on the main town square.



SAMOBOR FAŠNIK KRAFNA

For many people the first association of Samobor is Fašnik - a traditional Shrovetide manifestation, and for many the first gastronomic association of Fašnik is Samobor krafna (a jam doughnut). A sweet companion of winter days and Shrovetide festivities, Samobor krafna is a cake made of dough, fried in oil, filled with jam or chocolate and dusted with powdered sugar. What makes this simple recipe stand apart from all the others is the setting in which it is eaten – to try Fašnik krafna in Samobor under a mask in the good company of Fašnik characters and merry hosts is a special experience, the one that creates pleasant memories.



HONEY AND GINGERBREAD BISCUITS

For many visitors of Samobor tiny long-life biscuits in different shapes and colours have been a favourite way of keeping memories or passing on their impressions of this town to their loved ones.

Samobor gingerbread biscuits are true works of art traditionally made in family handicraft shops and produced in accordance with old secrets of mead and gingerbread profession. And though gingerbread biscuits are made from edible ingredients, they are mostly enjoyed for their beauty and craftsmanship, while Samobor honey biscuits are intended to be enjoyed on the palate. These delicious biscuits, the recipe for which has also been preserved in family craft shops, are ideal companions in discovering Samobor and enjoying its numerous particularities.

Traditional restaurants

RESTAURANT SAMOBORSKA KLET

game, roasted dishes under the bell

A Trg kralja Tomislava 7, Samobor

T +385 (0)1 3326 536

E martina.puhalo1@hotmail.com

marijana.karlovic@gmail.com

W www.samoborska-klet.hr

O Monday – Friday

11:00 am – 11:00 pm,

Saturday and Sunday

12:00 am – 11:00 pm

P cash, cards

RESTAURANT SAMOBORSKA PIVNICA

Samobor cutlet, pork knuckle, smoked
ham hock

A Šmidhenova 3, Samobor

T +385 (0)1 3379 924

W www.hotel-livadic.hr/pivnica

O Tuesday – Friday

09:00 am – 11:00 pm,

Saturday and Sunday

09:00 am – 11:59 pm

P cash, cards

RESTAURANT HOTELA LAVICA

platter Lavica, platter Samobor

A Ferde Livadića 5, Samobor

T +385 (0)1 3368 000

E info@lavica-hotel.hr

W www.lavica-hotel.hr

O Monday – Sunday

00:00 am – 11:59 pm

P cash, cards

TAVERN GABREKU 1929.

Samobor cutlet, veal roast, mushroom
soup, pancakes

A Starogradska 46, Samobor

T +385 (0)1 3360 722

M +385 (0)99 2717 655

E info@gabrek.hr

W www.gabrek.hr

O Monday – Sunday

12:00 am – 11:59 pm

P cash, cards

RESTAURANT PRI STAROJ VURI

Samobor cutlet, smoked trout, Stara
vura steak, wild boar steak

A Giznik 2, Samobor

T +385 (0)1 3360 548

M +385 (0)99 7748 404

E info@pri-staroj-vuri.hr

W www.staravura.pondi.hr

O Monday – Saturday

12:00 am – 11:00 pm,

Sunday 11:00 am – 6:00 pm

P cash, cards

INN DALMACIJA

traditional dishes

A Ulica Petra Krešimira IV. 13,
Samobor

T +385 (0)1 3360 821

M +385 (0)98 1651 337

E birtija.forever@gmail.com

O Monday – Sunday

12:00 am – 12:00 pm

P cash, cards

RESTAURANT MIRNA

truffle pasta, beefsteak with truffles

- A Josipa Jelačića 109, Samobor
- T +385 (0)1 3364 198
- M +385 (0)99 2717 658
- E mirna@restoran-mirna.hr
- O Tuesday – Saturday
12:00 am – 11:00 pm,
Sunday 12:00 am – 6:00 pm
- P cash, cards

RESTAURANT ZELENİ PAPA

beefsteak in green paper, rump steak à la
Zeleni papar, pork loin, foie gras, steak tartare

- A Ante Starčevića 17, Samobor
- T +385 (0)1 3363 893
- M +385 (0)99 2150 396
- E adzamic.zeljka@zg.t-com.hr
- W www.zelenipapar.hr
- O Tuesday – Saturday
11:00 am – 11:00 pm,
Sunday 11:00 am – 6:00 pm
- P cash, cards (except Diners and Amex)

INN KOD ŠPILJE

home-made dishes, trout, game

- A Otruševac 17/4, Otruševac
- T +385 (0)1 3375 888
- W www.gostionica-kodspilje.com
- O Tuesday – Sunday 10:00 am – 11:00 pm
- P cash, cards

RESTAURANT VILINSKE JAME

Vilinski steak, Samobor fritters, trout

- A Grdanjci 56, Grdanjci
- T +385 (0)1 3386 058
- M +385 (0)98 9094 069
- E vilinskejame@gmail.com
- W www.vilinske-jame.hr
- O Monday – Sunday 12:00 am – 10:00 pm
- P cash, cards

DIVLJE VODE OUTING SITE'S

RESTAURANT

home-grown trout

- A Stojdraga 2, Stojdraga
- T +385 (0)1 3387 623
- M +385 (0)91 3000 005
- E divljevode@karlo.hr
- W www.vjencanja-divljevode.com
- O Monday – Sunday 9:00 am – 11:00 pm
- P cash, cards

DUMIĆ OUTING SITE'S INN

trout in corn flour, breaded chicken

- A Smerovišće 26, Smerovišće
- T +385 (1) 3384 025
- M +385 (0)91 3384 025
- E dumic.marijan@gmail.com
- O Monday, Thursday Friday
11:00 am – 9:00 pm,
Saturday and Sunday
10:00 am – 8:00 pm
- P cash, cards (Diners and Amex)

GOGO OUTING SITE

Samobor cutlet, Žumberak's trout, garlic-
flavoured sausages češnofke, baked
salty cheese strudel štrukli

- A Slani Dol 4, Slani Dol
- T +385 (0)1 3384 096
- E info@izletiste-gogo.hr
- W www.izletiste-gogo.hr
- O Tuesday – Friday 12:30 am – 9:00 pm,
Saturday and Sunday
8:00 am – 9:00 pm
- P cash, cards

RESTAURANT HOTELA PRIČA

stuffed duck with pasta tatters mlinci

- A Samoborska cesta 214, Rakov Potok
- M +385 (0)91 6586 253
- E ketering.franja@gmail.com
- W www.catering-franja.hr
- O Monday – Sunday
0:00 am – 11:59 pm
- P cash, cards

RESTAURANT VILIBALD

spit-roasted lamb

- A Pavučnjak 115
- T +385 (0)1 6289 538
- M +385 (0)91 9006 409
- E restoran.vilibald@gmail.com
- W restoranvilibald.wixsite.com/vilibald
- O Monday – Sunday
9:00 am – 11:00 pm
- P cash, cards

Other gastro offer

BISTRO MRVA

Ferde Livadića 13, Samobor
+385 (0)1 7888 310

BISTRO NINO

Svetodeljska ulica 6, Samobor
+385 (0)1 3361 164
+385 (0)91 2530 161

BISTRO STARI GRAD

Starogradska 73, Samobor
+385 (0)1 2328 575
+385 (0)91 8906 831

BISTRO ŠARM

Klokočevac Samoborski 1, Bregana
+385 (1) 3375 268
+385 (0)91 7695 796
info@bistro-sarm.hr

BISTRO PIZZERIA MONET

Ljudevita Gaja 39, Samobor
+385 (0)1 3367 000

ETHNO FARM MIRNOVEC

Većeslava Kolara 28, Samobor
+385 (0)91 1112 991
www.etnofarma.com

ETHNO HOUSE POD OKIĆEM

Podokička ulica 40, Klake
+385 (1) 3382 335
www.etno-kuca.hr

OUTING SITE KRŠLINOV MLIN

Grdanjci 89, Bregana
+385 (1) 3387 641
+385 (0)91 7316 864

OUTING SITE KUZMANOVIĆ SLAVAGORA

Vincekov put 13, Slavagora
+385 (0)98 9783 204

OUTING SITE MILEČKI

Dugave 35, Molvice
+385 (0)1 3382 675

OUTING SITE MLIN IZ BAJKE

Mala Jazbina 25 h, Mala Jazbina
+385 (0)95 3375 281
www.izletistemlinizbajke.hr

OUTING SITE OSLAKOVIĆ

Prekrižje Plešivičko 6, Prekrižje Plešivičko
+385 (0)1 6293 118

OUTING SITE AND WINE

HOUSE PAVLIN
Pušine 7, Vrhovčak
+385 (0)98 9396 283
www.izletiste-pavlin.com

OUTING SITE AND WINE

HOUSE SIROVICA
Prekrižje Plešivičko 2, Prekrižje Plešivičko
+385 (0)1 629 31 20
vinarstvo.sirovica@zg.t-com.hr

TAVERN LOVCU
Karlovačka cesta 170, Rakov Potok
+385 (0)95 7506 423

TAVERN ZLATNA KAPLJICA
Milana Reizera 23, Samobor
+385 (0)91 2510 621
www.zlatna-kapljica.business.site

PIZZERIA NAPOLI
Grada Wirgesa 6, Samobor
+385 (0)1 3360 072

PIZZERIA KUĆA PIZZE
KOD TOMICE
Ivana Perkovca 12, Samobor
+385 (0)1 7898 675
www.kucapizze.com

RESTAURANT
SAMOBORSKA OŠTARIJA
Senjska 3, Samobor
+385 (0)1 3360 983
gluscic@yahoo.com

Traditinal cakes and confectionery

CAFÉ PASTRY SHOP SARAMASSI
Trg kralja Tomislava 7
+385 (0)1 336 43 90

CAFÉ LIVADIĆ
Trg kralja Tomislava 1, Samobor
+385 (0)1 3365 850

BAKERY NIKL
Mirka Kleščića bb (prolaz prema tržnici)
+385 (0)1 337 30 48

PASTRY SHOP MONIKA
Ljudevita Gaja 62a, Samobor
+385 (0)1 3369 993

PASTRY SHOP MEDENKO
Mirka Kleščića 1, Samobor
+385 (0)1 3366 848

PASTRY SHOP SWEET FAMILY
Mirka Kleščića 1, Samobor
+385 (0)1 3364 410

PASTRY SHOP U PROLAZU
Trg kralja Tomislava 5, Samobor
+385 (0)1 3366 420

BISTRO NEBI
Ivana Perkovca 12, Samobor
+385 (0)1 3364 410

Tasting facilities, wineries, bermet and brandy producers

WINE CELLARS FILIPEC
Stražnička 1, Samobor
+385 (0)98 239 010
www.bermetfilipec.hr

OUTING SITE AND WINE
HOUSE PAVLIN
Pušine 7, Vrhovčak
+385 (0)98 9396 283
www.izletiste-pavlin.com

FAMILY-RUN FARM FABEK
Bele IV. 18, Samobor
+385 (0)1 3363 478
+385 (0)91 8884 982
fabek@bermet.hr

FAMILY-RUN FARM VLADO
ŽUPANČIĆ
Stara cesta 22, Mala Rakovica
+385 (0)91 3325 126

FAMILY-RUN FARM KIRIN
Mirnovečka 27, Mala Rakovica
+385 (0)91 2533 885
damir.kirin@zg.t-com.hr

OUTING SITE AND WINE
HOUSE SIROVICA
Prekrižje Plešivičko 2, Prekrižje
Plešivičko
+385 (0)1 6293 120
vinarstvo.sirovica@zg.t-com.hr

WINE TASTING FACILITY TIN
Trg kralja Tomislava 5, Samobor
+385 (0)1 3366 420

WINE HOUSE - WINE TASTING
FACILITY ŽUPANČIĆ
Gaj bb, Molvice
+385 (0)98 9304 039

BRANDY TASTING FACILITY HEDONICA
Vrhovčak 21, Vrhovčak
+385 (0)98 353 097

TASTING FACILITY VRH
Vrh 22, Kladje
+385 (0)91 3361 889
+385 (0)95 8412 901
kusaonica.vrh@gmail.com
www.francekovic.com

WINE AND WHISKY TASTING
FACILITY AMBIENTA
Stražnička 1, Samobor
+385 (0)98 667 790

FAMILY-RUN FARM FRANJKO
Ise Velikanovića 12, Samobor
+385 (0)99 3367 444
ski@skifrankie.hr

FAMILY-RUN FARM JAIĆ KRASNIK
Cerje 91i, Cerje
+385 (0)91 5116 650



Impressum

Publisher TOURIST BOARD OF THE CITY OF SAMOBOR

On behalf of the publisher MARIJANA OBAD SLAMAR

Project coordinator IVANA KOKOT

Collaborators TIHANA OTMAČIĆ

Text MATO ŠIPUŠ

Photographs IVAN TIBOR GRUJIĆ

Graphic design SYMBOL & MARIVO

Printing house KERSCHOFFSET LTD.

Circulation 2000



Volim 
Samobor



For more information visit
www.samobor.hr

Tourist Board of the City of Samobor
Trg kralja Tomislava 5, Samobor
tourist@samobor.hr