



Paris, June 16th 2026

The 2026 Edition of the MICHELIN Guide Slovenia Has Been Unveiled

- One restaurant newly awarded One MICHELIN Star.
- Two restaurants, both new to the selection, rewarded with a Bib Gourmand for their high-quality cooking and great value for money.
- Seven new restaurants recommended by the Inspectors.

Michelin is delighted to present the new restaurant selection of the MICHELIN Guide Slovenia 2026. The famously anonymous MICHELIN Guide Inspectors have spent another year travelling the country in search of its best restaurants, with seven new establishments joining the selection this year.

In total, the MICHELIN Guide Slovenia 2026 now recommends 74 restaurants, including one with Three MICHELIN Stars, one with Two MICHELIN Stars, eight with One MICHELIN Star, and 12 with a Bib Gourmand offering great value dining.

Gwendal Poullennec, International Director of the MICHELIN Guide, commented as follows: "The seventh edition of the MICHELIN Guide Slovenia once again highlights the extraordinary ability of Slovenian restaurateurs and chefs to develop new gastronomic concepts and to showcase a region rich in excellent produce. By supporting local communities through their agricultural and artisanal partnerships, these establishments contribute to a virtuous ecosystem that is a true strength of the region. From small inns to ambitious gourmet restaurants, the common thread is always quality, flavour and a sense of place."

One Restaurant Newly Awarded One MICHELIN Star

The most exciting news from this year's selection is that **Galerija okusov** in Petrovče has been awarded One MICHELIN Star. Here, Chef Marko Magajne fully convinced the Inspectors with aesthetically precise, thoughtfully designed dishes that follow the seasons and draw on local tradition for their ingredients. The result is a clean, even playful style of cooking, presented in a rich and generous tasting menu. A highlight for the Inspectors was the Catfish and Buckwheat — a mosaic of steamed fish presented in a round shape over a buckwheat cream base. The cooking is matched by a modern interior and attentive service.

Two New Restaurants Awarded a Bib Gourmand

Named after Bibendum, the official name of the Michelin Man, the Bib Gourmand highlights establishments that stand out for their excellent value for money, offering a complete meal at an affordable price. This year, the Inspectors found two new restaurants with these qualities.

Klinec in Medana is a place where time seems to pass slowly. Its beautiful terrace, shaded by vines heavy with hanging bunches of grapes, offers a marvellous view to enjoy alongside the food. The cooking may be presented in a casual manner, but what counts here is its sheer deliciousness — the *Teletina pod peko*, veal prepared according to a traditional local cooking method, is a fine example the Inspectors leave you the pleasure of discovering for yourself.

Gostilna Franci in Celje has appeared in the selection before and now returns under new, experienced management. Its traditional offering shows a lively attention to cooking over coals, alongside gentler pleasures such as a deceptively “simple” vanilla semifreddo, all served in a wood-lined *stube* with checkered tablecloths in the style of an Italian trattoria.

Seven Restaurants Added to the Selection

In addition to the newly distinguished restaurants, the Inspectors were won over by the cooking of seven establishments that enter the selection this year. Among them, **Bistro 9:45** in Bovec occupies a bright, welcoming new building whose main dining room has large windows overlooking the surrounding landscape, with cuisine to match that is both delicious and generous. In Postojna — a small town whose caves are known throughout the world — **Bistro Štorja** is a pleasant spot that plays with modern recipes and techniques.

Four MICHELIN Special Awards Presented

This year, in addition to the new Stars and Bib Gourmands, four Special Awards were presented to outstanding individuals who, through their boundless passion and considerable skill, make a restaurant experience truly unforgettable.

MICHELIN Young Chef Award – Marko Magajne, Galerija okusov (Petrovče).

After around ten years at the restaurant, and still young at just 34, Marko Magajne has reached an exceptional professional level. His contemporary, elegant cooking combines style with delicious flavours, underpinned by a genuine attention to the environment and to local produce.

MICHELIN Sommelier Award – Nejc Farčnik, Grič (Šentjošt nad Horjulom).

Deeply passionate and shaped by international experience, Nejc Farčnik oversees a list where Slovenia — his true passion — takes centre stage, while Italy and France each find their rightful place, alongside a clear attention to natural wines.

MICHELIN Service Award – Peter Patajac, Gostilnica Ruj (Dol pri Vogljah).

A cheerful and knowledgeable host, passionate about both life and his work, Peter Patajac knows how to welcome every guest and make them feel like a friendly neighbour.

MICHELIN Opening of the Year Award – Gostilna Franci, led by Sebastijan Kovačič (Celje). This award marks the renaissance of a well-known restaurant under the banner of tradition. There is a long story here to respect and renew, and Sebastijan Kovačič does so with a fresh, youthful approach to the way dishes are prepared and presented.

Mindful Voices

Mindful Voices New for 2026, the Mindful Voices platform brings together inspirational voices from across the hospitality industry – an editorial space where chefs, hoteliers and winemakers can share their stories and pioneering practices, both with one another and the rest of the world.

Gwendal Poullennec, International Director of the MICHELIN Guide, says, "Mindful Voices will give a platform to all those who are rewriting the rules in their respective fields. This new framework draws directly from what our inspection teams witness firsthand: encounters and experiences that are transforming how things are done and that deserve to be shared. Staying true to its identity and values, the MICHELIN Guide will amplify and give full resonance to these voices from the worlds of gastronomy, hospitality and wine so that they can be heard, wherever they may be."

Learn more about the new Mindful Voices initiative [here](#)

The MICHELIN Guide Slovenia 2026 at a Glance

74 recommended restaurants, including:

- One restaurant with Three MICHELIN Stars
- One restaurant with Two MICHELIN Stars
- Eight restaurants with One MICHELIN Star (one new)
- 12 restaurants with a Bib Gourmand (two new)

The Slovenia restaurant selection is compiled by the full-time MICHELIN Guide Inspectors, who book and dine anonymously to ensure an authentic guest experience. Find the full selection and detailed information about all the restaurants in Slovenia on both the MICHELIN Guide website and mobile apps.





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