



PD Idrija deluje že od leta 1904 in skozi različne odseke skrbi za mlade in starejše rekreativne in zahtevnejše člane. Organizirajo pohode, izlete in srečanja. Oskrbnika Koče na Hleviški planini, Majda in Gorazd Ržek, pa pohodnike razveseljujeta z gostoljubjem in dodelano kulinarčno ponudbo.

The Idrija Alpine Society was established in 1904. Different sections include young and old enthusiasts, recreational and more demanding members. The society organizes hikes, trips and get-togethers. Majda and Gorazd Ržek, the keepers of the Hleviška planina hut, greet hikers with their hospitality and their wonderful culinary delights.

PLANINSKO DRUŠTVO IDRIJA KOČA NA HLEVIŠKI PLANINI IDRIJA ALPINE SOCIETY HLEVIŠKA PLANINA HUT

Planinsko društvo Idrija, Koča na Hleviški planini
Čekovnik 35A, 5280 Idrija
e: majda.rzek@gmail.com
m: +386 (0)51 644 405



Knapove sanje *Miner's dream*

Jed iz kulinarčne piramide Idrije – domači idrijski žlikrofi, pripravljeni s slanino in drobnjakom. Za prilogo solata iz zelja in fižola.

A signature dish of Idrija – home-made Idrija žlikrofi, prepared with bacon and chives. Side dish: cabbage and bean salad.



Geo-menu *Geo-menu*

Jed v več hodih: hladna predjed Škafarjev ška (testena skodelica z zeliščnim namazom, domača salama, kruh), glavna jed Tomaževa miza (svinjski file z jurčkovo omako in gluhih štrukljem), sezonska solata Živini in Tončkovi vitaminčki ter sladica Pisani konglomerat (miške z makom).

Za Geo-menu je potrebna vnaprejšnja rezervacija, najpozneje do petka zjutraj in za najmanj 4 osebe.

A multicourse meal: Škafar's Bucket cold starter (a dough cup with a herb spread, home-made salami and bread), Tomaž's Table main course (pork tenderloin in a porcino sauce with gluhi štrukelj (rolled dumpling)), Živa's and Tonček's Vitamins seasonal salad, and Colourful Conglomerate dessert (fried-dough fritters with poppy seeds). For the Geo-menu, advance reservation is required, no later than Friday morning, for a minimum of 4 persons.