



Butični, sodobno in funkcionalno opremljen hotel s štirimi zvezdicami, ki vas bo razvajal z gostoljubjem, udobjem in vrhunskimi storitvami le nekaj sto metrov stran od neokrnjene narave. Kuharski mojstri vam bodo v restavraciji hotela pripravili tako tradicionalne kot sodobne jedi, ki jih bodo postregli z izbranimi vini.

Contemporary and functional, this four-star boutique hotel will pamper you with its hospitality, comfort, and superior services only a few hundred metres away from unspoilt nature. In the hotel restaurant, chefs serve both traditional and contemporary dishes, accompanied by select wines.

HOTEL JOŽEF, Nebesa d. o. o.

Hotel Jožef

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Jožefova dilca – narezek lokalnih suhomesnatih izdelkov in sirov *Jožef's board – a plate of local cold cuts and cheeses*

Izbrani siri s kmetije Krnčan, suhomesnati izdelki Mesarstva Podobnik, zaseka Kmetijsko gozdarske zadruge Idrija.

Selected cheeses from the Krnčan Farm, Mesarstvo Podobnik cold cuts, Kmetijsko gozdarska zadruga Idrija minced lard.

Hotel Jožef z restavracijo, katerega arhitektura je svoj navdih iskala v Čermak-Špirekovi žgalniški peči, stoji na mestu nekdanje rudniške žgalnice. Je poklon vsem idrijskih Jožefom, ki so skozi leta pomembno ustvarjali idrijsko zgodbo in zgodovino, tako da izbira imena Jožefova dilca za krožnik lokalnih suhih mesnin in sirov ni zgolj naključje.

Built at the site of a former mine smelting plant, Hotel Jožef and its restaurant sought architectural inspiration in the Čermak-Špirek furnace. It is an homage to all of Idrija's Jožefs who have co-created Idrija's (hi)story – and therefore the name Jožef's board for a plate of local cold cuts and cheeses is no coincidence.



Ocvirkovca

Zgodba o slani potici z ocvirkovim nadevom je povezana z idrijskimi rudarji. Ker so ti pogosto trpeli zaradi zastrupitve z živim srebrom, so jim dajali špeh za žvečenje, ki je nase vezal živo srebro in omilil simptome. Rudarji so ga večkrat raje nesli domov svojim ženam, ki so ga porabile za pripravo ocvirkovce.

The story of this savoury roulade with crackling filling is connected with the Idrija miners. As they often suffered from mercury poisoning, they were given bacon to chew as the grease binds with mercury and helps ease the symptoms. However, the miners often preferred to give the bacon to their wives who used it in their ocvirkovca.

Smukavc

Če želite poskusiti katero od tradicionalnih idrijskih jedi, bo smukavc vsekakor prava izbira. Enolončnica, največkrat pripravljena iz zunanjih temnih listov zelja ali ohrovtu, je dobila svoje ime zaradi načina priprave, saj liste uporabljene vrtnine osmukamo. Poleg se prileže ocvirkovca ali zeljševka.

If you are ready to taste a traditional Idrija dish, you cannot go wrong with smukavc. Most often, this stew is made from the dark green leaves from the outside of cabbage or kale, which also influenced its name: the leaves are stripped off the vegetable (osmukati). Best enjoyed with an ocvirkovca or zeljševka.



Šefov krožnik Chef's plate

Krožnik predstavlja preplet sodobnosti in tradicije: svinjsko ribico na zelenjavni posteljici nežno objema panceta, družbo pa ji delajo nepogrešljivi idrijski žlikrofi.

The plate presents a connection between the contemporary and the traditional: pancetta is gently wrapping the tenderloin over a bed of vegetables, accompanied by the indispensable Idrija žlikrofi.



Jožefov kunčji file s krniškim sirom in idrijskimi žlikrofi Jožef's rabbit fillet with Krnice cheese and Idrija žlikrofi

Že naše babice so dobro vedele, da se kunčja ali zajčja pečenka izvrstno dopolnjuje z idrijskimi žlikrofi. Kuharski mojstri v hotelu Jožef so to tradicionalno kombinacijo obudili in ji dodali pridih sodobnosti: v rolado zvit kunčji file na korenčkovi posteljici s krniškim sirom in idrijskimi žlikrofi ni samo paša za oči, temveč tudi poezija za brbončice.

Our grandmothers passed on the knowledge of combining roasted rabbit or hare with Idrija žlikrofi. The chefs at the Jožef Hotel revived this traditional combination and infused it with a contemporary touch: the hare-fillet roulade over a bed of carrots with Krnice cheese and Idrija žlikrofi is not only visually stunning but pure poetry for the taste buds.