



## SaSim KERAMIKA, OPIMUS d. o. o.

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**Pod blagovno znamko  
SaSim keramika ustvarjata  
Silva Menard in Saša Gnezda. Ideje  
za izdelke unikatne servirne keramike  
črpata iz dedičine rудarstva in čipke,  
pri tem pa je osnovna zamisel izdelka vedno  
osredotočena na postrežbo pristnih idrijskih jedi  
in pijače. Uživanje tradicionalne idrijske hrane se  
v njunih skodelicah, krožnikih in čašicah razvije v  
posebno doživetje. Njuna keramika je poklon idrijski  
kulinariki.**

*The SaSim ceramics trademark unites Silva Menard and  
Saša Gnezda. They find inspiration for their unique  
ceramic serving dishes in the heritage of mining and  
lace, while the central idea of the product always  
focuses on serving authentic Idrija foods and  
drinks. Their bowls, plates and cups transform  
the act of eating traditional Idrija food  
into an event. Their ceramics are an  
homage to Idrija cuisine.*



**Servirni in desertni krožnik ter tri čašice iz knapovske linije keramike**  
*Serving and dessert plate and three small cups; the miner's line of ceramics*

Naključno razbrazdani detajli knapovsko linijo definirajo kot robustno in so simbol trdega knapovskega življenja. Namenjeni so serviranju sladkih in slanih idrijskih dobrot, kot sta zeljševka in ocvirkovca, ter za šilce geruša ali drugega žganja, seveda pa so primerni tudi za druge vrste suhih jedi.

*Randomly furrowed details define the miner's line as robust and are a symbol of the hard miner's life. Primarily used to serve sweet and savoury Idrija delicacies such as the zeljševka chive roulade or the ocvirkovca savoury roulade and a shot of geruš wormwood spirit or other spirits, you can also use them for other types of dry dishes.*



**Servirni in desertni krožnik iz klekljarske linije keramike**  
*Serving and dessert plate; the lacemaker's line of ceramics*

Odtis čipke v glini klekljarsko linijo keramike definira kot elegantno in simbolizira postavitev klekljanega prta na jedilno mizo, ki je bil v preteklosti pogrenjen le ob velikih praznikih. Namenjena sta serviranju sladkih in slanih idrijskih dobrot, kot sta zeljševka in ocvirkovca, seveda pa sta primerna tudi za druge vrste suhih jedi.

*A lace imprint in clay defines the lacemaker's line of ceramics as elegant and symbolizes how a lace tablecloth adorns the dining table – which only used to happen on special occasions. Primarily used to serve sweet and savoury Idrija delicacies such as the zeljševka chive roulade or the ocvirkovca savoury roulade, you can also use them for other types of dry dishes.*