



Exquisite
culinary
experience

Chef's table

Where we set the table
for you in the heart of the
action – the hotel kitchen!



GRAND HOTEL TOPLICE
SAVA HOTELI BLEĐ
★★★★★

Chef **Simon Bertoncelj**, esteemed member of the Culinary Section at the Tourism and Hospitality Chamber of Slovenia will cook for you, right before your very eyes. He will show you the ingredients and prepare the dishes; you can accept the challenge and try your hand at cooking.

Reserve a table in the hotel kitchen!

Registration for at least 2 persons and a maximum of 6 persons. Every day, time by arrangement. We kindly ask you to reserve the desired period at least 1 day prior to the event.

The degustation menu includes:
6-course menu with selected wines.

Price: **125,00 EUR per person**

Simon Bertoncelj *Chef Grand Hotel Toplice*

Chef Simon Bertoncelj is one of the younger generation of Slovenian chefs. He's also an important member of the chefs' section at the Tourism and Hospitality Chamber of Slovenia. His many international achievements include two second places at the World Food Championships: in Dubai 2012 and in Luxembourg 2014. He regularly works on perfecting his skills at top restaurants, giving him the opportunity to learn new methods and work with some of the world's best chefs: two years ago he and Michelin Chef Gianni Tarabini prepared luxury Four hands dinner here at Grand Hotel Toplice, he worked with Gordon Ramsey in the UK, Marc Meurin in France, and Bobby Bräuer in Germany.

Restaurant Julijana, Grand Hotel Toplice, led by Simon Bertoncelj, is by classification Gault & Millau recipient of 3 caps.