



**Glocal** *Gourmet*

Taste of local, spirit of global



#EnvironmentalDay

#SingleUsePlastics

## **GLOCAL GOURMET:**

### **Local culinary stories for a sustainable future**

A sustainable lifestyle is a challenge for each of us. It is a broader responsibility that connects generations and our living space.

We believe in a sustainable future and see it as an opportunity to raise added value in Slovenian tourism.



# Key project challenges;

# 1. Transfer of experiences and knowledge



## 2. Getting to know and promoting the use of local and seasonal crops



### 3. Five - stars culinary experiences in Calypso, the best Hotel restaurant awarded by Gault & Millau guide in Slovenia



Lokalni okusi globalnih zgodb  
*Sapori locali di storie globali*



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#### Una cena, due eccellenti chef

La sfida: cucina sostenibile a base  
di ingredienti locali freschi

#### Ena večerja, dva vrhunska kuharja

*Izziv: lokalni sezonski pridelki  
v trajnostni kuhinji*

#### Francesco Sposito

*Chef*

Taverna Estia

✿✿ Michelin

#### Dalibor Janačković

*Chef*

ristorante / restavracija

Calypso

👨🍳👨🍳 Gault & Millau

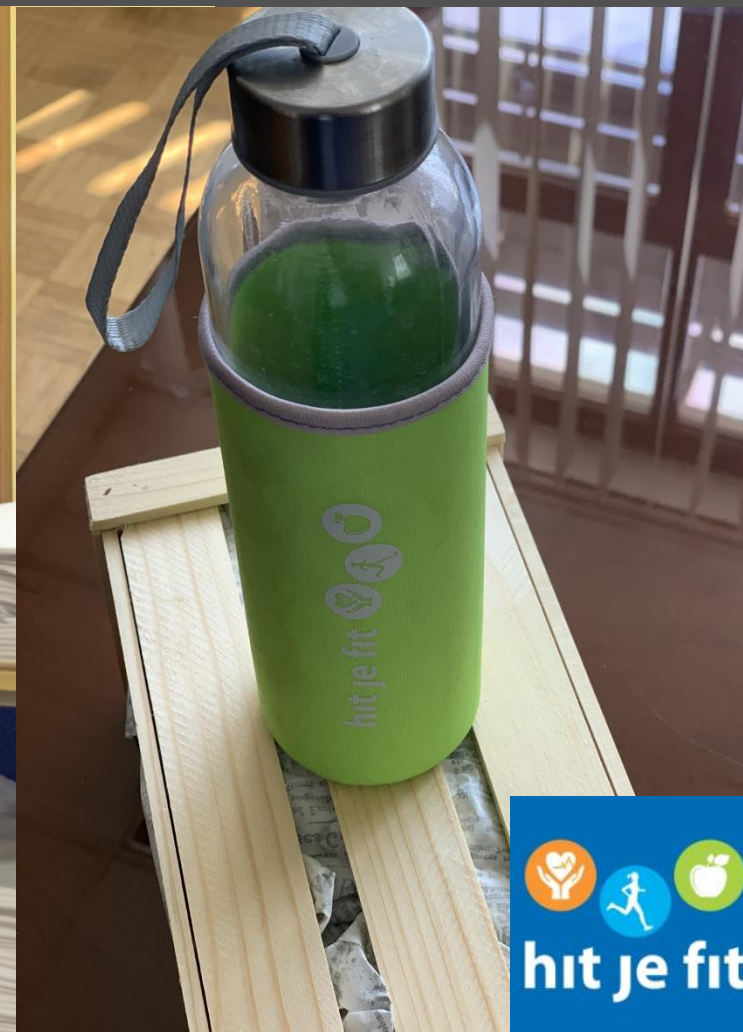


RESORT & ENTERTAINMENT  
Nova Gorica, Slovenija  
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## 4. A joint commitment from all the partners to reduce the use of plastics



✓ Employees in their household and workplace;





- ✓ Guests during their stay in hotels and restaurants visits



✓ Students during lessons and professional practice;



✓ All in-house and invited Michelin Chefs.



## **Glocal Gourmet:**

Starting point to the project  
“Slovenia – European Region of Gastronomy 2021”

**I FEEL  
SLOVENIA**



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