Slunj
15.–21.9.2025.

Dani mlina

Tjedan restorana

Tjednom restorana u sklopu Dana mlina slavimo našu baštinu vezanu uz mlinove i mlinarenje.

U našem kraju, Slunju, imamo dugu povijest mlinarenja. U sačuvanim zapisima, prve mlinice spominju se u 17.stoljeću. Mlinice su se gradile direktno na slapištima visine 3-5 m, kako bi se iskoristila prirodna snaga vode za pokretanje mlinskog kamena. Drobljenjem zrna između dva mlinska kamena dobivalo se brašno. U mlinu su bila minimalno 2-3 mlinska kamena (ili kako mlinari kažu "mlina") za odvojenu meljavu različitih tipova brašna.

Istražite kuhinju slunjskog kraja. Otkrijte i kušajte jela spravljena od brašna iz mlina žličara.

Restaurant Week

Mills Day Restaurant Week is an event by which we celebrate tradition of milling.

Tradition of milling has a long history in Slunj. First mills were built on 3-5 meters high waterfalls in order to use natural power of water to run the millstones. Stone mills were powered by water to grin the grain between two large stones. There were at least 2-3 mill stones in each mill in order to separate grinning white from black flour.

Get to know dish made with flour that has been milled on a watermill and give them a try!

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SLASTIČARNICA DIVA PASTRY SHOP

Slunj
15.–21.9.2025.

Dani mlina

Slastičarnica Diva

Menu

Proja porcija — **3.30€**

Proja
(Slice of traditional yeast-free multigrain bread)

Savijača od sira / jabuka — **3.00€**
Strudel (Cheese or Apple)

Tjedan restorana

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MIRJANA &RASTOKE

Slunj
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Dani mlina

Hotel Mirjana & Rastoke

Menu

Krem juha od vrganja i šampinjona s domaćom projom **5.50€**
Cream mushroom and champignon soup served with "proja"
(Specific traditional cornflour bread)

Juneći gulaš s gratiniranom (zapečenom) palentom sa sirom **12.00€**
Beef stew with gratin (baked) polenta with cheese

Filet pastrve na mlinarski (s hrskavom korom kukuruznog brašna) u kremastom umaku od češnjaka **18.50€**
Rastoke´s trout fillet on "Miller s way" (in cornflower on grill) in a creamy garlic sauce

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Rastočka rapsodija (dukati od palente kuhani u narančinom soku) sa preljevom od šumskog voća **5.00€**
Rapsody of Rastoke (polenta ducats cooked in orange sauce) with forest fruit dressing

Tjedan restorana

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FENIKS

Slunj
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Dani mlina

Restoran Feniks

Menu

Sočna junetina u umaku s domaćom rastočkom palentom — 10.00€
Beef in Sauce with Homemade Polenta

Goveđi gulaš s domaćom rastočkom palentom — 12.00€
Beef Goulash with Homemade Polenta

Tjedan restorana

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AMBAR
RESTORAN

Slunj
15.–21.9.2025.

Dani mlina

Restoran Ambar

Menu

Sa projinim brašnom iz Jarebovih Mlinova u Rastokama, mljeveno na kamenim mlinovima od više vrsta žitarica: kukuruz, pšenica, raž, proso, zob i ječam

With proja flour from Jareb Mills in Rastoke, ground on stone mills from several types of grain: corn, wheat, rye, millet, oats and barley

Uštipci sa projinim brašnom i domaća basa, košarica (V) **6.00€**
"Proja" " uštipak" with local "Basa" cheese, basket (V)

Flatbread od projinog brašna , domaći špek, škripavac **11.00€**
"Proja" flatbread , local bacon, squeaky cheese

Tjedan restorana

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Bistro Centar

Menu

Pogača 2.20€
Traditional Flatbread (Pogača)

Slunj
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Dani mlina

Restoran Pino

Menu

Knedle od šljiva
Plum Dumplings

5.00€

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Slunj
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Dani mlina

Pod rastočkim krovom

Menu

Hladna predjela / Cold Starters

Pašteta od pastrve na domaćoj proji
Nježno dimljena pastrva u kremastoj pašteti, poslužema na proji od domaćeg brašna

Trout Pâté on Homemade Proja
Smoked trout pâté on rustic, yeast-free bread made from six locally milled grains

Hladna plata Slovin
Selekcija tradicionalnih delicija uz četiri vrste domaćeg kruha

Slovin Cold Platter
A selection of traditional delicacies served with four types of homemade bread

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Topla predjela / Warm Starters

Bakina palenta
Pečena domaća palenta, posložena uz hrskavo pečenu slaninu i žlicu
domaće base – rustikalni klasik iz bakine kuhinje

Grandma's Polenta
Baked homemade polenta topped with crispy bacon and a spoonful of farmhouse sour cream – a rustic classic from Grandma's kitchen

Prepečenac sa češnjakom
Hrskavi domaći kruh lagano prepečen, preliven mirisnim maslinovim uljem
I svježim češnjakom

Garlic Toast
Crispy homemade bread lightly toasted, drizzled with fragrant olive oil and fresh garlic

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Glavna jela / Main Courses

Gulaš od divljači
Sporo kuhana divljač u gustom umaku od crnog vina, luka i začina,
posložena sa palentom i kruhom po izboru

Wild Game Goulash
Slow-cooked wild game meat in a rich red wine, onion, and spice sauce, served with polenta and house bread selection

Tjestenina Rastočanka
Svježa domaća tjestenina u umaku od gljiva, rikole i hrskave slanine – jesen na tanjuru

Pasta Rastoke Style
Fresh homemade pasta in a sauce of wild mushrooms, arugula, and crispy bacon – autumn on a plate

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Dani mlina

Deserti / Desserts

Štrudla od jabuka sa sladoledom od vanilije
Topla štrudla punjena jabukama i cimetom, uz kuglicu sladoleda

Apple Strudel with Vanilla Ice Cream
Warm strudel filled with apples and cinnamon, served with a scoop of vanilla ice cream

Pita od sira
Domaća pita s kremastim svježim sirom u prhkom tiejstu

Cheesecake
Homemade pie with creamy fresh cheese in a buttery crust

Meni od 4 slijeda po izboru gosta / Four-Course Menu of Your Choice **25.00€**

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