Chateau Lumiere
Okarina
Tours
Chateau Lumiere
Gastro/Enology Tour,
Slovenia 2005

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France
Germany
Czech Republic
Slovakia
Austria
Switzerland
Hungary
Slovenia
Romania
Croatia
Italy
Bosnia
Serbia
Adriatic
Sea
Bulgaria
Macedonia
Albania
Greece

First touch

JB Restaurant in Podvin and Janez Bratovž was the first one to face with Club Lumiére group. As it was decided JB best man Jure was standing on Airport Arrival with a plate with best Bjana sparkling wine waiting for arrivals.

Some well known politicians were believing that The Prime Minister was organizing Welcome for those coming from Strasbourg.

JB Restaurant

It was glorious evening in JB Podvin. The front range of Karavanke Mountains were shining in the evening sun when the first dinner starts.

Janez Bratovž was famous already from his first starts at Tchebull in Austria. He is really a researcher who did not afraid to touch even molecular gastronomy. His stile is innovative mixture of international favourite cuisines that is in his hands transferred to new creations where single dish has his own touch and line.

He has also great favour in Slovenian Slow food movement, where he is known as Chef who was presenting the most favourable Slovenian dishes in style of modern French Cuisine.

Janez Bratovž is one of those Slovenian Chefs that was trained with Alain Ducas in Monaco, Adrien Ferran or Heston Blumentall.

Janez Bratovž Menu

His menu was a choice of Slovenian favours in elegant style supported with a choice of a palate of Slovenian whites with great red finale from Goriška Brda.

Before the guests were touching their beds Janez was already on-line with Valter Franko and Ana Roš exchanging his experiences with a group advising them which subject should be more in front in next run in Hiša Franko.

Aperitiv:
Penina zelena *Vipava* *dry*

Beli penot
Malipati *2003* *halfsweet*

Sauvignion
Mirovino *2002* *dry*

Chardonnay JB
Simčič *2001* *dry*

Blaž
Blažič *1998* *dry*

Zlate solzice
Renčel *1998* *sweet*

Duck paté with orange jam and cognac

****

Garlick soup with shrimps in bread bowl

****

Backed peach with grilled goose liver and onion jam and « Lumiere flavored wine vinegar»

****

Corn polenta with fresh asparagus and smoked cottage cheese

****

Venison in boletus sauce with cranberries and tarragon «strukelj»

****

Orange cake with cream

****

Janez Bratovž Menu

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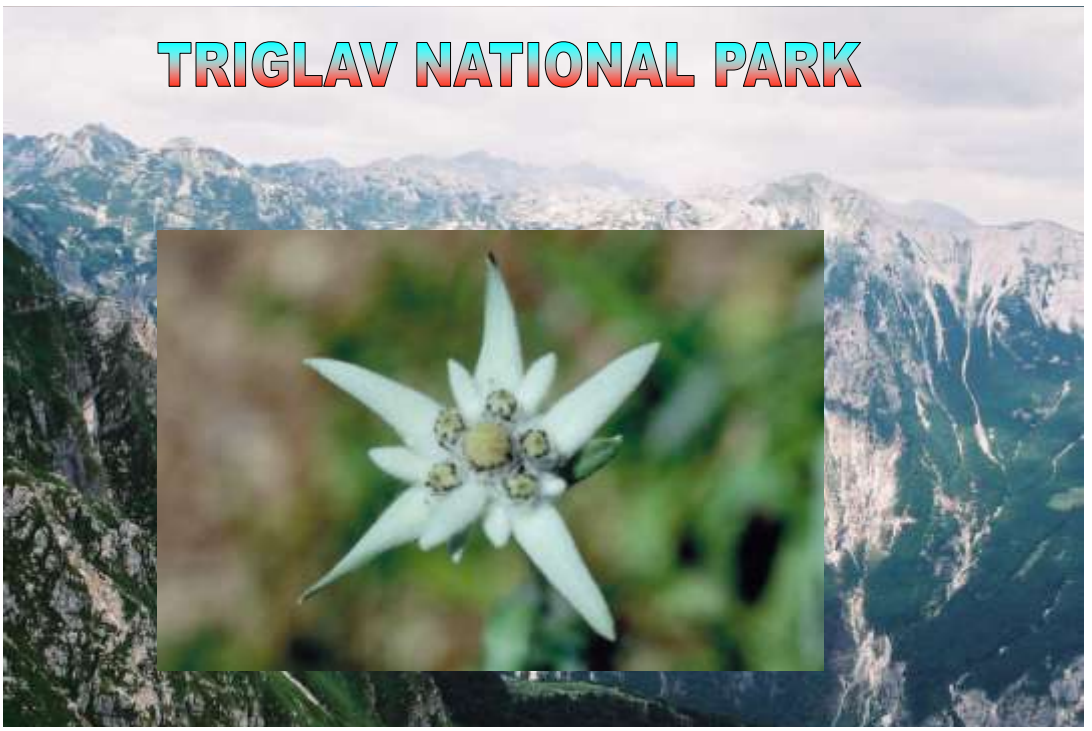
Bled Lake and particularly High Jumps in Planica were the subject of Chateau Lumiére special desires.

On the road over the Vršič Pass 1660 m group stopped at mountain cottage where they took a mountaineer welcome – a grass brandy and a cabbage stew.


TRIGLAV NATIONAL PARK

TRIGLAV NATIONAL PARK

Long line of serpentine road from Vršič pass guided them to picturesque Trenta Valley and The Spring of River Soča.

In Kobarid the main target was World War I Memorial Museum, awarded as one of the best memorial institutions by Unesco.

Hiša Franko

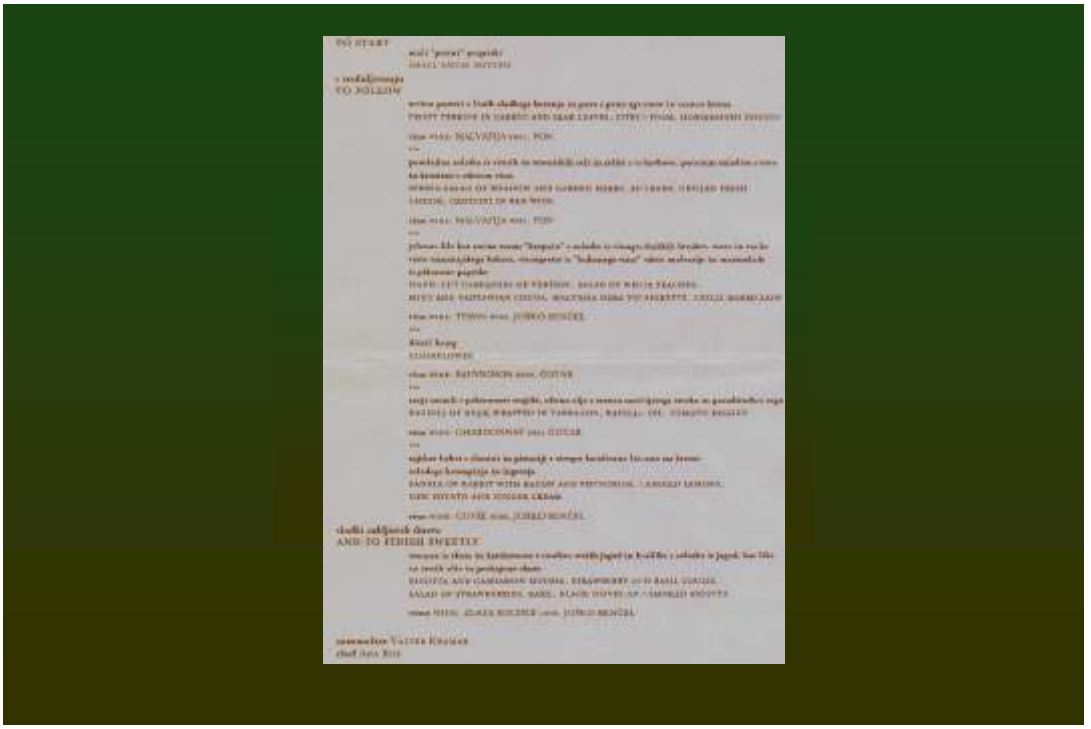
Hiša Franko by Ana Roš and Valter Kramer in Staro selo 3 km from Kobarid on the road to Čedad. A pearl of the valley surrounded with the mountains where the screams are in dark stormy nights and the echoes of fighting armies are covering with blizzards. The place of Ernest Hemingway's novel Farewell to Arms.

Ana, one of the most highly educated Slovenian Chefs graduated on studies in diplomacy on University of Ljubljana, is the most impulsive and creative artist in kitchen. She is in the same measure oriented to fusion, molecular gastronomy as well as to the traditional ethnic gastronomy. Her style is gastro impressionism, her imaginations are endless full of light and inspiration.

Ana Roš and Valter Kramer Menu

Great Chef Ana Roš and her husband Valter Kramer, one of the best Slovenian Sommelier are the most creative tandem in Slovenian gastro-enology. The place where Slow-food in Slovenia started.

The wine treasure of Valter Kramer - wines of great structure, elegancy with a sign of his own character. Ana's creations were well married with selection of Valter's Slovenian Carst wine selection.



The Havens

The night in The Havens. First Class Residency on the top of the mountain brings morning glory. Opening the eyes above the clouds, watching the valley from the wholes between the clouds you could feel to meet the angels on the terrace.

Bjana Winery

It is always great start with a glass of exceptional sparkling wine in your hand ! But if it is Miran Sirk's Bjana, then it is a great privilege. Wine cellar suited in the basement of 12th Century Castle opened a hart for the best enological sensations.

It line is Ca' Bosco and fine French Champagne style. Besides great vintage sparkling wines fabulous Cabernet Sauvignon and Merlot as well as Cuvée Status are the stars of the house.

BIANA
BIANA

BJANA
BJANA
BJANA

SALKO & MARJAN SIMCIC WINERY

Marjan Simčič

Marjan Simčič Winery is the most advanced in Goriška Brda. Young winemaker Marjan made the greatest progress in winemaking in quality on international scene. Extremely low burdening of his vines awarded him with the wines with great body, a finesse and elegance, frequenty awarded by Decanter and the most outstanding authorities.

Marijan Simčič

MOVIA
ALES & MIRKO KRISTANCIC

Aleš Kristančič

Ales Kristančič and Movia are the most carismatic Slovenian trade icons in the wine world. Movia wines are the best Slovenian wine Ambassadors present on the best Wine Lists over the whole Globe.

MOVIA
MOVIA
MOVIA

MOVIA
1820

RESTAURANT "LA SUBIDA"

La Subida

La Subida, or Pri Lovcu in Slovene, is no doubt Slovenian' World best Restaurant. Although it is located on Italian side the influence of Joško Sirk spirit and his personality is so unique that it is no one in Slovenian gastronomy that was not touched by him. The place where Slow-food and the pleasure of delight came over to Slovenia.

What is so unique in La Subida ?

Simply saying - its elegancy and style to create simple or the most sophisticate meal on the most elegant way. Fantastic wine selection from Italian Collio with the most outstanding producers as Gravner, Keber, Radikon, Bensa….

In 2007 Awarded with the first Michellin Star.

COSE

Lumière

Welcome on the Restaurant yard with sparkling wine and famous Gigi D'Osvaldo dry ham. Joško Sirk was personally demonstrating old art of corn flour polenta making. His menu was composed by selection of Slovenian traditional meals from Slovenian and Italian side accompanied with a palette of selection of Collio wines.

Okarina

FRIULI
VENEZIA GIULIA

SIRCH

VALTER & INES MLECNIK WINERY

Valter Mlečnik

Mlečnik Winery was the next stop. Celebrate wine Chardonnay 1998 Decanter's Chardonnay World Top Ten. Valter Mlečnik is famous on his biodynamic wines as sauvignonaisse, rebula and merlot. Wines with great body and texture, unfiltered and simply unforgettable.

STANJEL

Ogarina

KRAS
Ogarina

JOSKO RENCEL WINERY

Joško Renčelj

Joško Renčelj wine artist and wine enthusiast on Carst Region. Master of reds, master of amarone and all of the delights from teran, dark carmine wine highly benefited on lactic acid and iron and fine minerals, that even medical doctors are prescribing a glass of it to the anemic children before sleep, was the next host.

Out of the local borders Renčelj made out of teran wine the most unbelivable red wine varieties of Slovenia.

As the support of his wine art 2007 blue ribbon winner for the best gastronomy of the year Mr.Peter Patajac was presenting his magic in between.

Rosso Cru
1999
Renčel
Teran
2000
Renčel
KRAS

RESTAURANT PIKOL

Maruška and Boris Gašperin Menu

Their menu was a selection of fine mussels, fishes and lobster prepared with Chateau Lumiére vinegars. As a compliment to the visitors they used even a Balsamic Treasure from 1850. All of the dishes were accompanied with selection of the finest wines from Goriška Brda.

Lumière

Dinner in the Honour of Club Lumiere 11. June, 2005
Dedicated to Dr. T. Tsukamoto
and Mrs. R. Tsukamoto
in
RESTAURANT PIKOL
NOVA GORICA - SLOVENIJA

MENU

Welcome, mediterranean olives with young goat cheese from Karst

Marinated sword fish with young mountain potatoes and salt flour from Sečovlje salin

Sea bass carpaccio on wild rucola with chestnut honey and strawberries marinated in LUMIERE WHITE FLAVORED WINE VINEGAR

Limets and cream olive oil marinated lobster tail, small Santorini sweet tomatoes
with Tamaio Buggerini Dodo & Guido Balsamic Treasure from 1850, Emiglia Romagna

Grilled finger mussels- pesant with slightly smoked cord and bolatus

St.Jacob mussels o pineapple cut with cedar sauce

Adriatic snapper roso in oven with LUMIERE FLAVORED RED WINE VINGAR

Panaccio mignon in caramel spider net and cherry sweet sauce

Coffee

RESTAVRACIJA RESTAURANT
NOVA GORICA SLOVENIJA

Vipavska 94, 5000 Nova Gorica
Slovenija
www.pikol-gaparin.si
e-mail: restaurant@pikol-gaparin.si

Wine list

MEDOT sparkling wine 1998

ŠČUREK Rumena Rebula 2004

VUGA Tokaj Friulano 2001

MOVIA Turno 2003

EDI SIMČIČ Pinot gris 2001

SIMČIČ Merlot Sauvignon Magnum Reserve 2002

MOVIA Grand Rouge magnum1998

EDI SIMČIČ Edie's selection 1999

Mr.Slavko's Barokat home made fruit brandy

MEDOT
MEDOT
MEDOT

The Art of Taste

Ogarina

PRI LOJZETU - DVOREC ZEMONO

SUTOR

Castle of Zemono

Renaissance Roman style Castle of Zemono in Vipava Valley with its gastronomic magician Tomi Kavčič is one of the brightest pearl in Slovenian gastro-enological Crown. It is located in the valley where the battle for Christianity in Europe was taking place. Western Rome army was beaten by Eastern Roman Christian Emperor Theodosius with a support of extremely strong bora wind typical for this valley. Pagan army was surrended under the Castle of Zemono saying – against such strong God there is no victory. The Restaurant is named Pri Lojzetu and it is also a family enterprise.

15

Stanko Čurin

Visit at doyen of Slovenian winemaking Stanko Čurin at Kog was the top visit of the Club Lumiére. Stanko Čurin, a brother in arms, the idol of great Toshihiko Tsukamoto, one the greatest winemakers out of France was the most touchable moment on the whole tour.

It was a meeting of two great personalities from the same generations. Tasting of the best Čurin's wines was a flight to the Heavens.

On the entrance of his archive cellar it was written with a white chalk – Thank you Mr.Čurin, now we know where Heavens begin.

Selection of the most awarded Čurin's wine his Champions including even his Champion Welsh Riesling Ice Wine 1998 – a Champion of Concours Mondial du Vin in Bruxelles 2002 was a triumph where even a samurais from far East started silently crying, from the touch and from the great respect.

Milan Hlebec

The North East Slovenia's Wine land visit ended with a launch at Milan Hlebec. Lovely countryside Restaurant is a target of all of the visitors of Jerusalem Wine Street. Why Jerusalem ?

Story says that when crusaders army on their way to The Holly land had camped on this area and when they founded that there it is plenty of excellent wine and a lot of very tempered girls, so they said : for us Jerusalem is already HERE !

Fine countryside cuisine filled with hand made pastry remembered on David Furer's saying – the best pastry on The World !

TUKAJ SE ZAČNEJO NEBESA!
-HVALA G. STANKO!

VINO GRABEN

Janez Šekoranja

Long road leads from the Jerusalem and Kog hills along with European most Southern brothers to Graben Winery of Janez Šekoranja. Another hero famous in USA from Allen Ducas Restaurants and Veritas Wine list to the White House and the banks of California.

Šekoranja's Repnice, a sandy 12 meter underground tunnel world presented already on CNN, BBC and the World most TV stations had impressed the visitors. Great palette of the most celebrate wines was presented to the Club Lumiére and great impressions were sheared.

Ogarina

ISTENIC WINERY

Janez Istenič

Next and the last winery on the Tour was Istenič International Winery, the largest private wine cellar with 200.000 bottles/year production. M.Sc.Janez Istenič the owner and the main enologist is the owner of the most modern sparkling wine cellar in Slovenia.

His eminent country side residence is also a special Restaurant where Eric Raucher, famous French Chef, the owner of the Restaurant Chez Eric in Ljubljana Town Square was prepared six dishes dinner followed with special selection of the best Istenic sparkling wines.

CHATEAU Lumière

Dinner of 13. June 2005
In the Honour of visit of Chateau Lumiere Club
Created by Chef Eric Rasseber and Sommelier Miha Ivanič

Miha pesin Istenič, Biseljiko

Gourmet Brut 1999
Istenič

Gourmet Rose Brut 1999
Istenič

Chardonnay 1993
Istenič

Prestige barrique 1999
Istenič

Miha brut 1995
Istenič

Terina kandiranega, rahlo popečenega paradižnika z v olivnem olju mariniranо mozzarello, ovita v ohrovtov list, podlita z domačim bazilikinim prelivom
Lightly fried tomato terrine with mozzarella, cabbage, olive oil and home made vinegar

* * * * * * * * *

Bučkina torta s svežim kozjim sirom, začinjena s provansalskimi zelišči in popečenimi pinjolami na izbrani solati
Courgettes quiche with goat cheese and herbs Provance with pinenuts, served on a bed of salad

* * * * * * * * * *

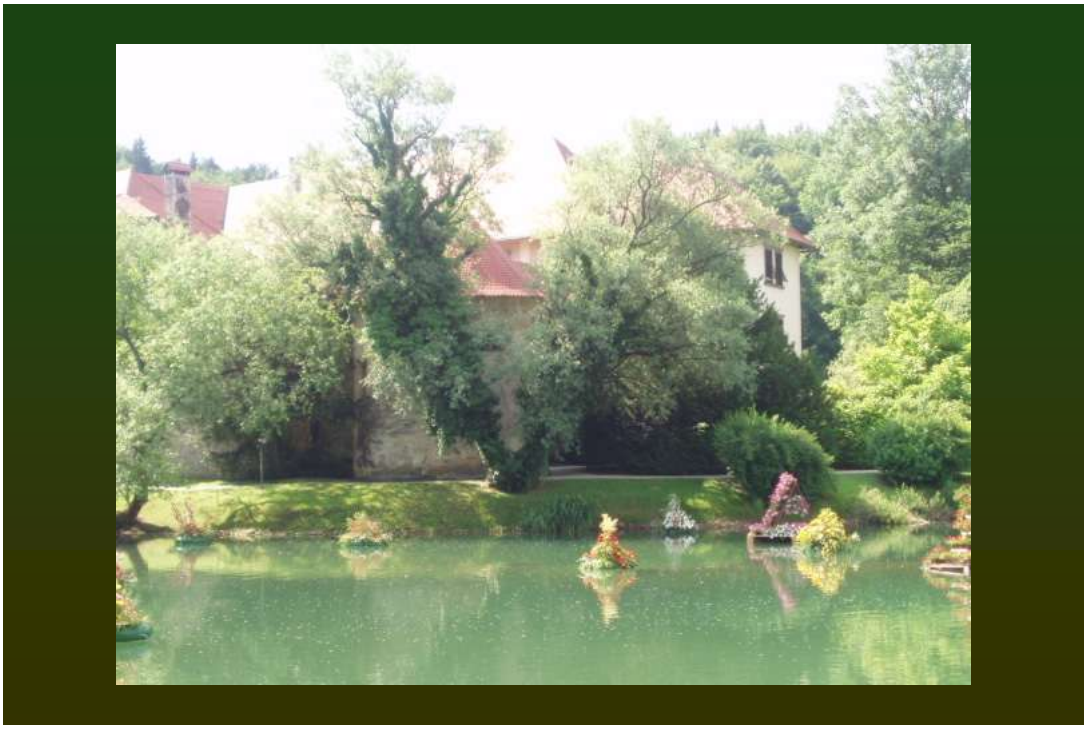
Štruklji lososa s sotiranim porom v omaki stare gorčice
Salmon dumpling with leek in an true mustard sauce

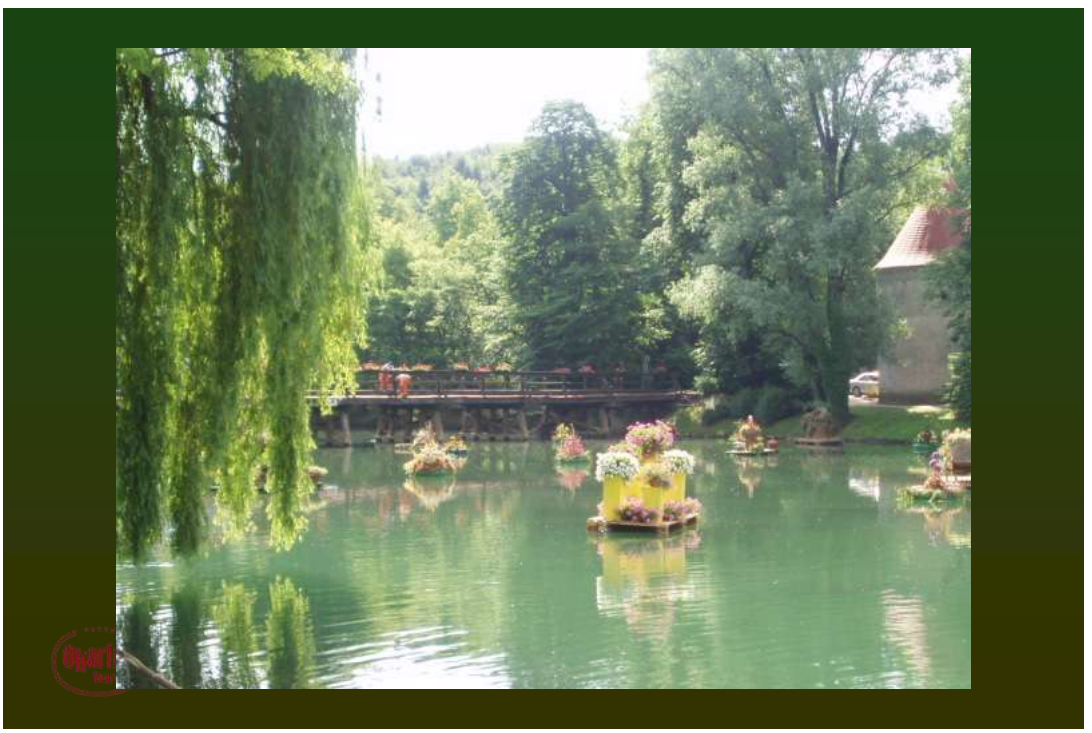
* * * * * * * * * *

Na krompirjevem polpetu sestavljena pljučna zloženka z ocvrto rukolo, popečenimi gosjimi jetri ter prelita s sladko omako v vinu kuhanih fig
Composition of beef tournedos on a bed of potatoes paillard, fried rocket, goose liver and a fig sauce

* * * * * * * * * *

»Brie de Meaux« s tartufnim oljem in sivkinim medom
Brie from Meaux, truffle oil and lavander honey





P

NOVO MESTO

Grand finale

Ljubljana, Grand Hotel Union. The last evening. The last tea on superb Zemono's spring water. On the Prešeren's Square (Slovenian the most celebrate poet, the author of the words of National Anthem) a Touristy Train preserved for Club Lumiére Tour was waiting for the passengers.

One by one they were coming in the evening suits on the train that brought them to the Ljubljana Castle a dominate fortress from 17th Century a symbol of Ljubljana where in the five angle Tower one of the most famous Slovenian Classic Music ensembles – Ljubljana String Quartet was performing private concerto for a Club Lumiére visitors.

On the entrance of the concert hall Istenič's International the most fine sparkling wine Brut Nature was served.

Ljubljana String Quartet
W. A. Mozart (1756-1791)
String Quartet - K.V. 155
Allegro
Andante
Allegro
J. Haydn (1732 - 1809)
String Quartet Op. 64 No 5
"Nightingale Quartet"
Allegro moderato
Adagio cantabile
Menuetto - Allegretto
Finale - Vivace
interval
F. Schubert (1797 - 1828)
String Quartet Op. 29 a-minor
"Rosamunde Quartet"
Allegro ma non troppo
Andante
Menuetto - Allegretto
Allegro moderato
First violin: Mojca Sodar
Second violin: Karel Zimek
Viola: Franc Avsenik
Violoncello: Stane Bernlar
Ogarina

Ljubljana String Quartet

Ljubljana String Quartet has already a 50 years tradition on the Slovenian music scene in 1985 it was revitalized with new artists that are now eminent professors on University of Ljubljana Academy of Music Monica Skalar famous violinist, Franc Avsenek violist, and Karl Žužek violinist and Stane Demšar violoncellist the solists of Slovenian Symphonic Orchestra.

For a private concert of Club Lumiére group they performed W.A.Mozart's String Quartet K.V.155, J.Haydn String Quartet Op.64 No.5. – a Nightingale Quartet and F.Shubert String Quartet Op.29 a-minor Rosamunde Quartet.. Do we need to say anything about a success ??

RESTAURANT "AS"

AS Restaurant

The most brave act in the whole history of Slovenian gastronomy was when Svetozar Raspopović, famous Pope decided to bring hid faboulous Restaurant in Godnje to the hart of Ljubljana. In Godnje that was a pilgrimige place, but in Ljubljana ?? Pope is from Monte Negro where the most brave and defiant people are coming from. Against al of the bad predictions and against all of the odds his AS Restaurant is a center of gastronomy in Ljubljana.

After all of the tour, after all of the gastronomy of the first class all of the restaurants on the tour were daily on-line with the next one and the last one was AS Restaurant. On that evening all of the gastro routs were guiding to AS Restaurant. All of the proposals how to do it better there on the table on AS and they were deeply respected.

AS gastronomy is mostly influenced on rustical Italian finesse. It brings a spring of the taste in cold winter time and it realize it sensation in hot summer days – in the hard of Ljubljana.

Ogarina

The menu was based on fish and fine vegetables supported with the most noble vines from Slovenian Carst Region and Goriška Brda.

A subtile line – a file rouge – a touch of the Chef was well married with the selection of wines that were feeling so long on the palette even when the evening was over. Four waiters including the main sommelier Mr.Marko Jenšterle and even the owner were serving the group.

Chateau Lumiere - Gastro/Enology Tour, Slovenia 2005

TOUR MEMBERS

MR. TSUKAMOTO TOSHIHIKO
MRS. TSUKAMOTO REIKO

MR. FUJII KIYOHIKO
MRS. FUJII AKEMI

MR. NAKANE MINRU
MRS. NAKANE TOSHIKO

MR. SAITO KEIZO
MRS. SAITO KIYOMI

MR. IKENO TAKASHI

MS. YANAGISAWA TOSHIKO

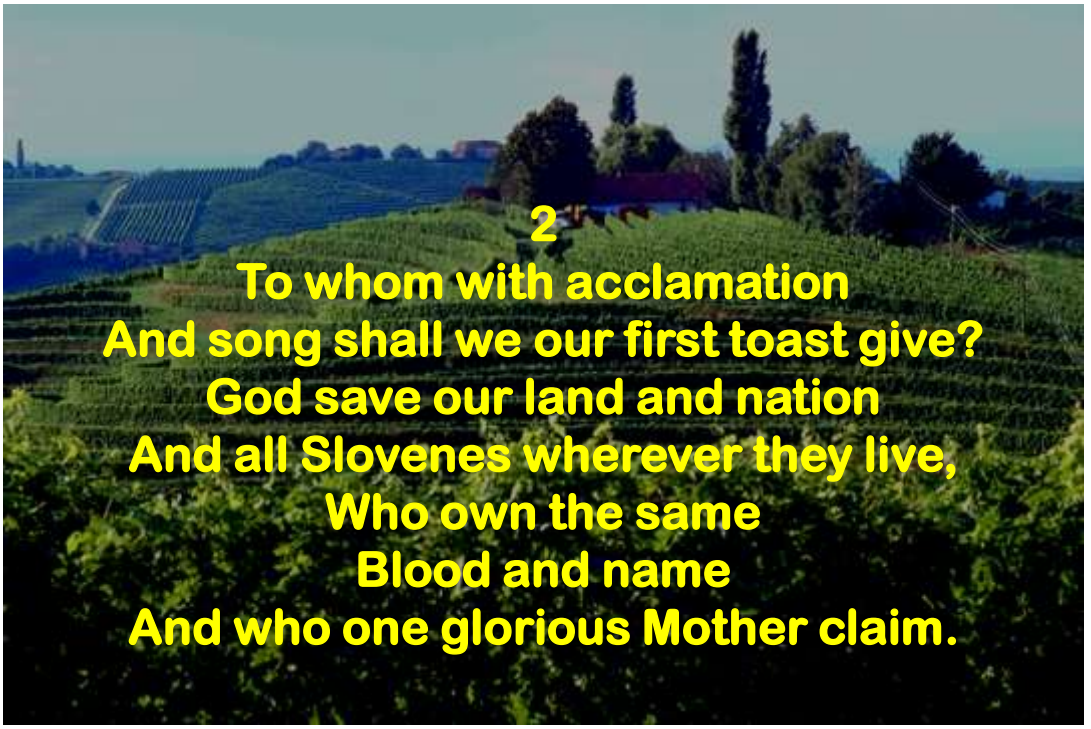
MR. MARIN BEROVIC

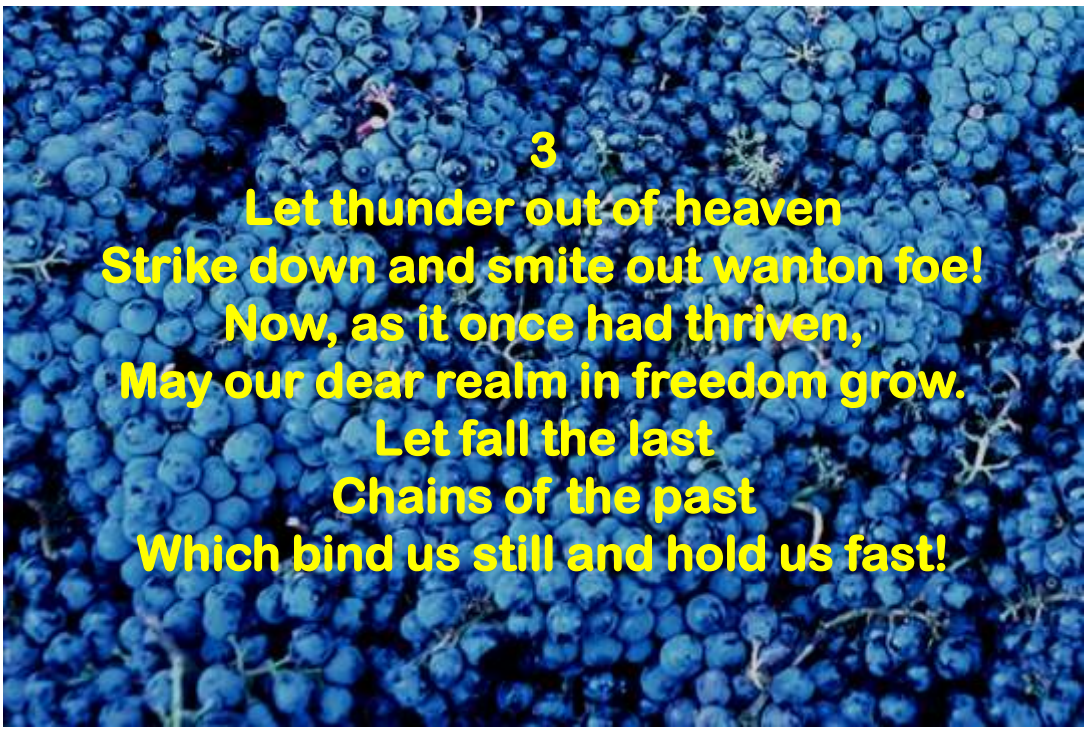
MS. WAKABAYASHI KIMIE

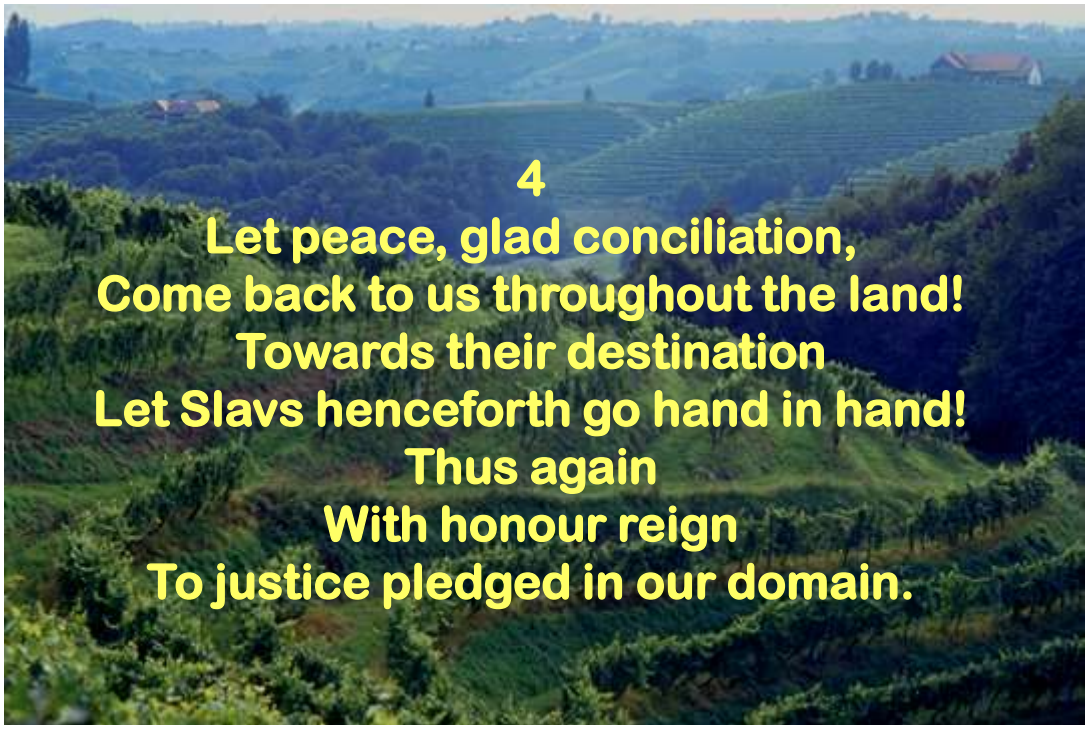
MR. BORUT SRAJ

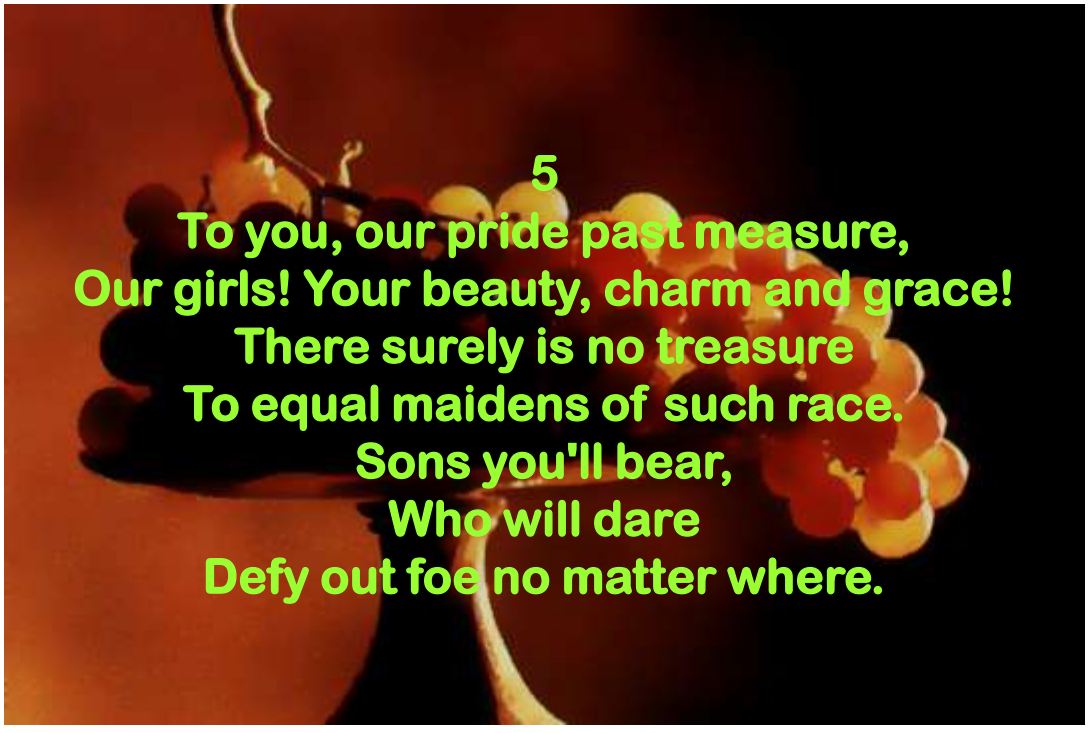
Thank You for coming
Okarina
Tours
and hope to meet with You again!

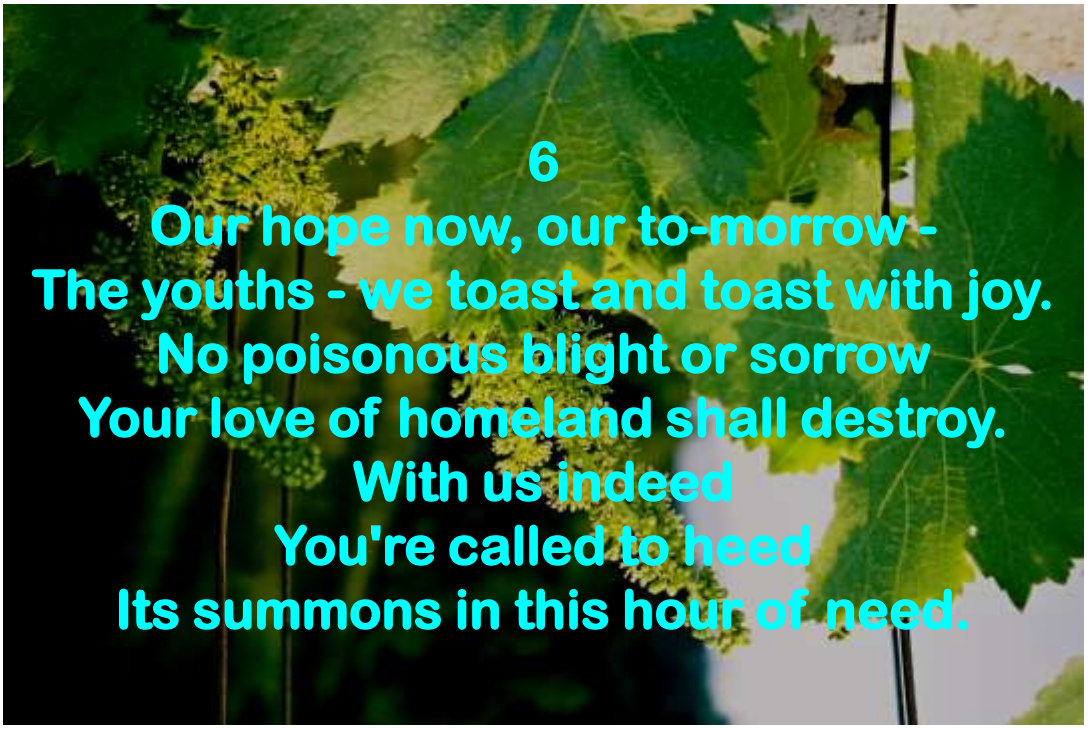
France Presern
"A Toast"
1
The vintage, friends, is over,
And her sweet wine makes, once again,
Sad eyes and hearts recover
Puts fire in every vein
Drowns dull dare
Everywhere
And summons hope out of despair.

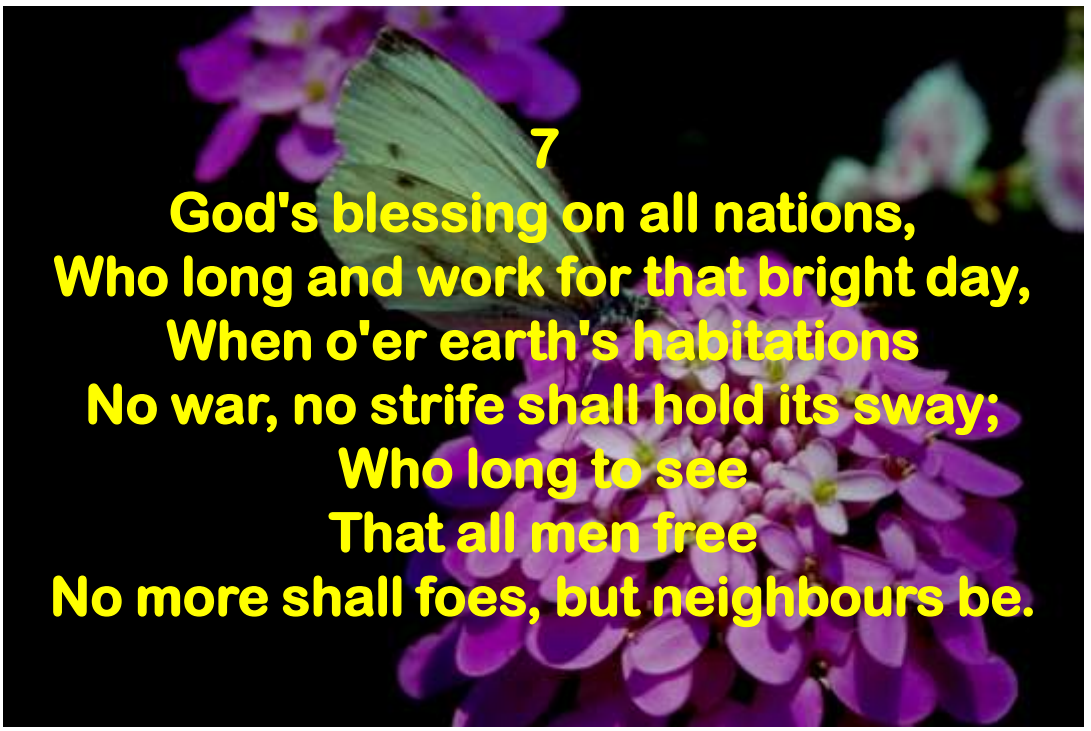

2
To whom with acclamation
And song shall we our first toast give?
God save our land and nation
And all Slovenes wherever they live,
Who own the same
Blood and name
And who one glorious Mother claim.


3
Let thunder out of heaven
Strike down and smite out wanton foe!
Now, as it once had thriven,
May our dear realm in freedom grow.
Let fall the last
Chains of the past
Which bind us still and hold us fast!


4
Let peace, glad conciliation,
Come back to us throughout the land!
Towards their destination
Let Slavs henceforth go hand in hand!
Thus again
With honour reign
To justice pledged in our domain.


5
To you, our pride past measure,
Our girls! Your beauty, charm and grace!
There surely is no treasure
To equal maidens of such race.
Sons you'll bear,
Who will dare
Defy out foe no matter where.


6
Our hope now, our to-morrow -
The youths - we toast and toast with joy.
No poisonous blight or sorrow
Your love of homeland shall destroy.
With us indeed
You're called to heed
Its summons in this hour of need.


7
God's blessing on all nations,
Who long and work for that bright day,
When o'er earth's habitations
No war, no strife shall hold its sway;
Who long to see
That all men free
No more shall foes, but neighbours be.

Did they ever meet agian ?

Reunion of Club Lumiére Slovenian Gastro-enology Tour occurred on 16.September 2005 in one of the best Hotels in Tokyo - Grand Hotel Okura.

On that evening all of the Club Lumiére Tour members were present. Great Japanese gastronomy and selection of Slovenian wines were presented that night.

It was a glorious evening, it was reunion of old friends.

Reunion in Japan

The Night in Tokyo

Banquet Diner with Club Lumiere

Welcome to Robert Basej Ambassador of Slovenia

Slovenes and Japaneses

Le Grand Chef

Le Menu

Le Grand Chef

Slovenian wines

Le Desert

On the end the General Manager of Grand Hotel Okura was coming to ask Mme.Reiko Tsukamoto, the hart and the engine of Club Lumiere :

" Was our service reasonable for your level of expectation ?"

" Yes"*, she answered, *" but if you would like to learn something on perfection you should stay with us on our final evening in AS Restaurant. There was the perfection ! "

With our best hopes to see you again

And it was Holly Truth, some of suspicious would doubt, but that evening at AS was Unforgettable, it was a collective result of all of the affords included in this Tour, it was and it still stays as an example where even the most optimistic doubly people would newer expect that would so spontaneously and so friendly happened, it was a magic – and it is still

– a magic CIRCLE –