

# 03 INN PRILEŠNIKU

The culture of self-sufficiency in a traditional Slovenian Inn

**Type:** Inn/Restaurant.  
**Country:** Slovenia  
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## Why it is a good practice?

Produce from their on-site vegetable garden and orchard is used as a unique selling proposition of the Inn. In doing so, the Inn can insist on the production of old varieties and restore food culture heritage in their area. By following a distinct seasonal offering of dishes, they are more sustainable and their Zero Waste principle of business can be followed (Zero Waste is a set of principles focused on waste prevention that encourages the redesign of resource life cycles so that all products are reused).

## About

The PreLešiku Inn was established in 1932 and as a food business, it has always pivoted around their garden. Here they cultivate trees for fruit, an array of seasonal vegetables and aromatic herbs. They manage the garden in an ecofriendly way via, water harvesting and organic composting and through the use of, non-genetically modified seeds. They strive to be as self-sufficient as possible. They bake their own goods and rely on neighbours for milk and other dairy produce. Their ethos is that actions have consequences and their philosophy is to minimise these consequences and promote their cultural heritage through their food and hospitality.

## Healthy

The owners of Pri Lešniku Inn are aware of the importance of healthy food for the wellbeing of guests. This is the reason their garden has been the pillar of their offerings for almost a century. With biodiversity and natural food production on site, they also support this philosophy through the careful selection of other similar minded local suppliers.

## Sustainable

The sustainable approach of the operation at the Inn is evident at every step of their food business. They are self-sufficient in many aspects; they harvest rainwater for watering the garden, all organic waste is composted, and careful menu planning and winter stock preparation supports their efforts towards zero waste.

## Ethical

The company employs people from the locality, who pass on the same sense of heritage and hospitality through their work. When selecting seeds for planting, they avoid genetically modified ones.

## Dietary requirements

Special profiles catered for including vegetarian, vegan, those who seek out homegrown organic food, seasonal menus and local ingredients. Their entire collection of menus, are orientated around healthy eating.

## Use of technology

Cashless business, delivery that adapts to market needs - contactless sales, electric bicycles for their guests.

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