



# Tasty Škofja Loka Steps

## Flavours in Motion



**A guided culinary experience where every step reveals a new flavour and a new story.**

As you stroll through the medieval town, you will discover local dishes in a modern interpretation through the stories of local people, explore the town's cultural heritage, and experience the craft of carving wooden moulds used for traditional Škofja Loka honey bread.

# On this culinary experience, you will taste and discover:



A modern take on the traditional Loška smojka, served with a tepka pear infusion

**Hotel Lonca**



A selection of local flavours featuring game, trout, cheese, paired with homemade spirits

**Hotel Loka**



A demonstration of traditional wooden mould carving for Škofja Loka honey bread

**Arts and crafts Center Škofja Loka**



A seasonal Loška bowl made from fresh local ingredients, served with a glass of local beer

**Restaurant Pr' Pepet**



A traditional millet dessert, served with linden tea with honey

**Kavarna Homan Cafe**



A signature cocktail inspired by a traditional local herbal liqueur, served with a view over the town

**Grajska kavarna Cafe**

**Advance booking required:  
TIC Škofja Loka**

Cankarjev trg 17, 4220 Škofja Loka  
+386 4 517 06 00, +386 51 427 827  
info@visitskofjaloka.si

- 📍 TIC Škofja Loka, Cankarjev trg 17, Škofja Loka
- 🕒 4 hours
- 👥 4-16 participants
- 🌐 Slovenian, English

[www.visitskofjaloka.si](http://www.visitskofjaloka.si)



**Taste**



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