Kranj Long Table: Green Culinary Event

Visit Kranj, Slovenia
Board for Tourism and Culture Kranj
Local Destinations (including villages, cities, municipalities, islands)
People & Community

Summary of Good Practice Story

Kranj, Slovenia's third-largest city and holder of the Slovenia Green Destination Platinum Label, had strong culinary traditions like Kranjska sausage and štruklji but lacked a unifying event connecting its chefs, local producers and historic old town. The Tourism and Culture Board Kranj created the Kranj Long Table, an annual open-air dinner for 100 guests in the garden of Khislstein Castle built entirely on seasonal, local, short-supply-chain ingredients and Kranj's award-winning tap water, and partnered with the Umanotera sustainability foundation to establish a carbon-footprint measurement methodology for the event, actively encouraging guests to walk, cycle or use public transport. The event's carbon footprint halved between its first year (2021) and second (2022) before stabilising, while a plant-based menu option alongside the traditional one helps chefs minimise food waste, and proceeds support charitable meal donations to vulnerable local families. The event's success spun off "Fine Cuisine in and around Kranj," which grew from six restaurants in Kranj to 20 restaurants across six Gorenjska municipalities. The lesson: successful gastronomy tourism is built on authentic stories, genuine local relationships and long-term cooperation between chefs and producers — and even small collaborative steps can grow into a project that benefits an entire region.

Setting the Scene: Destination & context

Kranj, cultural capital of the Gorenjska region in the heart of the Slovenian Alps, is Slovenia's third-largest city. Situated between Ljubljana and Bled, close to the international airport, it combines 6000 years of history with contemporary creativity and sustainability. The protected Old Town rises above the confluence of the Sava and Kokra rivers, while the Kokra Canyon creates a unique natural backdrop in the city centre. Surrounded by Alpine peaks, Kranj offers a rare blend of culture and nature. Known for its vibrant cultural scene and as the home of Slovenia's greatest poet, France Prešeren, Kranj has earned the Slovenia Green Destination Platinum Label and the European Destination of Excellence 2023 award for its commitment to sustainable development.

Kranj's culinary identity is closely linked to the famous Kranjska sausage, traditional štruklji (rolled dumplings) and local beer. Through strong cooperation between chefs, producers and farmers, the city promotes local and seasonal gastronomy. A highlight of the culinary calendar is the Kranj Long Table, a unique open-air dining experience at Khislstein Castle. Together with events such as "Kr' petek je!" and "Fine Cuisine in and around Kranj", it presents Kranj as a green, authentic and boutique culinarary destination.

The Turning Point: Why change was needed

Kranj sought to strengthen its reputation as a sustainable boutique destination and offer visitors an authentic experience beyond conventional tourism. Although the city had a rich culinary tradition and strong local identity, it lacked a unifying concept that would connect local flavours, top chefs, producers and the unique atmosphere of the old town.

At the same time, local chefs and restaurateurs increasingly recognized the value of collaboration, seasonal ingredients and support for nearby farms. The preparation of the Kranj Long Table, organized by the Tourism and Culture Board Kranj and the Municipality of Kranj, brought culinary professionals together, creating new partnerships, knowledge exchange and lasting connections.

From this collaboration emerged the Kranj Long Table – a unique annual event in the heart of the old town. Through exceptional cuisine, it showcases local identity, sustainability and the culinary heritage of Kranj and the Gorenjska region.

The event has become a milestone in the development of Kranj's gastronomy, strengthening cooperation between chefs, producers and the destination. Today, the Kranj Long Table is more than a culinary event; it is a symbol of Kranj's commitment to authenticity, quality, sustainability and community.

The Vision: What you set out to do

The purpose of the Kranj Long Table was to create a boutique culinary experience that highlights high-quality local ingredients grown in this area and offers visitors authentic and exceptional food in the unique setting of the old town centre.

Another key aim of the event was to bring together Kranj's chefs and restaurateurs, as they had previously collaborated only sporadically, and to foster long-term cooperation among local

providers, producers and the destination. The event seamlessly blends top-tier cuisine, local history, culture and socializing into a memorable whole, creating an experience that goes beyond just having food in the evening.
A crucial part of this event is its sustainable approach. The focus is on seasonal and local ingredients, short supply chains and support for local farms and producers. At the same time, the event strengthens a sense of local belonging and pride and fosters community bonding through gastronomy, culture and shared experiences.
The vision for the event was to create a recognizable symbol of Kranj, an event that presents the character of the city in a modern and authentic way and reinforces its position as a green and boutique culinary destination.

The Journey: How change happened
At the Tourism and Culture Board Kranj, we have brought together Kranj's finest chefs, local producers, food enthusiasts and everyone who believes in great stories and exceptional boutique experiences. With a shared vision, we have created an event that goes beyond a traditional culinary gathering, offering visitors a unique experience of the largest city in the Gorenjska region.

Every year towards the end of summer, our coordinated team prepares a dinner for one hundred guests in the garden of Khiselstein Castle, which is transformed into an elegant open-air restaurant for one evening. Local and seasonal ingredients shine in the best light, with a focus on sustainable cuisine supported by short supply chains and ingredients grown in the immediate vicinity of the city. Tap water is served at the table, something we in Kranj are particularly proud of due to its exceptional quality. We would like to take this opportunity to mention that it has received the first international BWF (Bled Water Festival) certificate of excellence for the water from the fountain on Main Square in Kranj, recognizing it as above-average drinking water from a public fountain. Link – https://www.visitkranj.com/en/news/the-best-water-one-can-drink-is-available-in-kranj/

An important part of the event's development was the close collaboration between chefs, local farms, suppliers and the destination, as it was necessary to coordinate various ideas, expectations and logistical challenges. It was precisely this collaboration and mutual trust that allowed the event to grow year after year and quickly develop into one of Kranj's most recognizable culinary stories.

It was necessary to figure out how to measure the event's environmental footprint, so we invited experts from the Slovenian Foundation for Sustainable Development, Umanotera, to collaborate with us. They established a methodology for calculating the carbon footprint in accordance with recognized guidelines and also calculated the carbon footprint for the event.

Another challenge was how to reduce the carbon footprint – which is why, every year when we organize the event, we repeatedly encourage guests to travel to this delightful culinary event, held in the city centre, using sustainable modes of transportation, primarily on foot, by bike or via public transport. By doing so, we aim to reduce the impact of transportation, which is one of the key sources of emissions in event organization, and to encourage more responsible choices regarding how to get there.

At the same time, this approach raises the awareness of visitors that even small changes in behaviour can significantly contribute to a lower carbon footprint. Sustainable mobility has therefore become an important part of the event's identity and its efforts to reduce its environmental impact.

We can report that the carbon footprint from the first year (2021) was halved in the second year (2022), after which the indicator stabilized.
https://www.visitkranj.com/wp-content/uploads/2025/10/Kranjska-dolga-miza-2025-ogljic%CC%8Cni-odtis-_-2025-09-30.pdf

The Breakthrough: What you achieved

The Kranj Long Table is one of Kranj's most recognizable culinary events. It has strengthened cooperation among local producers, chefs and restaurateurs, increased interest in local food and highlighted Kranj's gastronomic identity. Through local flavours and seasonal ingredients, the event offers visitors an authentic and sustainable experience of the city.

Beyond its culinary significance, the event has enhanced Kranj's reputation as a gastronomic destination and strengthened community pride. It brings together restaurateurs, producers and visitors around a shared vision of sustainable and contemporary cuisine.

Sustainability is at the heart of the event. Annual carbon footprint assessments show relatively low emissions per visitor, reflecting the focus on local supply chains, seasonal ingredients and sustainable mobility. An increasing number of visitors choose environmentally friendly transport options, further reducing the event's impact.

Additional measures include waste reduction, the avoidance of single-use plastics and the use of high-quality local tap water. Since its first edition, guests have been able to choose between a traditional and a plant-based menu, allowing chefs to accurately plan quantities and minimize food waste.

The event also has a strong social dimension. Through charitable initiatives supported by ticket sales and partners, meals and donations have been provided to vulnerable individuals and families in the local community.

Being more than just a culinary event, the Kranj Long Table is an example of sustainability, local cooperation and community values, reflecting Kranj's commitment to responsible and authentic tourism.

Reflections: What you learned and what others can learn

The Kranj Long Table offers a unique culinary experience in the heart of the old town. Guests enjoy dinner in a historic setting while watching chefs prepare and present dishes and meeting them at the end of the evening. This direct interaction creates a sense of connection and authenticity that distinguishes the event from more formal culinary gatherings.

The experience is enriched by local culture. In 2024, illustrator Mitja Bokun joined the event, creating live sketches inspired by the atmosphere and engaging directly with guests.

The event has also strengthened cooperation among local restaurateurs. These partnerships led not only to the Kranj Long Table but also to the “Fine Cuisine in and around Kranj” initiative. The “Kranj on a Plate” brochure further presents local restaurants, culinary awards, markets and locally inspired products.

Kranj’s commitment to sustainable gastronomy is reflected in the achievements of its restaurants, including a Michelin Green Star and Green Key certificates. By encouraging participation in green initiatives, the Tourism and Culture Board Kranj supports sustainable culinary development.

The experience demonstrates that successful gastronomy is built on authentic stories, local people and long-term cooperation. Even small steps and new partnerships can gradually grow into a project that benefits the entire destination and community.

The Ripple Effect: Lasting impact

The Kranj Long Table has significantly strengthened Kranj’s culinary identity and created lasting connections between chefs, restaurateurs and local producers. It has enabled producers to present their products directly to guests and culinary professionals, fostering new partnerships and strengthening the local gastronomy network.

The event has also raised awareness of the value of local ingredients and innovative food production. By giving farmers and producers an opportunity to share their stories, it has highlighted the importance of local supply chains and sustainable gastronomy.

Its success has inspired further cooperation among local restaurateurs. One result is the “Fine Cuisine in and around Kranj” initiative, which has expanded from six restaurants in Kranj to 20 restaurants across six municipalities in the Gorenjska region. This growth has strengthened regional culinary identity and encouraged collaboration beyond municipal borders.

With tickets regularly selling out and with growing interest from both local and international visitors, the Kranj Long Table has become a flagship culinary event and a symbol of community, sustainability, cooperation and regional development.

Awards or Certifications

The European Commission has given Kranj the title of European Destination of Excellence (EDEN) for 2023. The city earned this title in the field of sustainable tourism. A total of 20 destinations competed and three made it to the shortlist: Kranj, Grevena (Greece), and Larnaca (Cyprus). Kranj impressed the jury with its presentation of achievements in sustainable tourism, thus earning this prestigious title.

It received this title based on these four projects:
- Slovenia Green Destination Gold label that Kranj had at the time (in 2023, it received the higher certificate, the Platinum label, which it retained in the following years, also in 2026),
- sustainable mobility project,
- SOS Proteus Information Center, and
- the green culinary event Kranj Long Table.

Link: https://www.kranj.si/en/kranj-receives-european-destination-of-excellence-2023-award

Upon first receiving the Slovenia Green Destinations Platinum label, the evaluators noted and specifically highlighted examples of best practices in their report, including the Kranj Long Table as an example of a sustainable culinary event featuring local providers. Link: https://www.visitkranj.com/en/news/kranj-has-been-awarded-the-slovenia-green-destination-platinum-label-under-the-slovenian-green-tourism-scheme/

Based on a selection made as part of the “Cities for Cities” initiative, led by the Slovenian Institute for Spatial Policies (IPoP), the Kranj Long Table was recognized in 2024 as one of the best practices in sustainable urban development. As they emphasized, this event serves as an example of collaboration among local actors in the culinary field while adhering to the principles of climate-friendly event organization, where sustainability is evident not only in the content but also in the execution and mode of collaboration.
This recognition further confirms that, through such projects, Kranj goes beyond the framework of a traditional culinary event and is establishing itself as a city that actively incorporates sustainable practices into the development of its urban environment, tourism and local community. As a result, Kranj’s Long Table ranks among those projects recognized as a model for other Slovenian cities in the development of responsible and connected urban management.
Source: https://www.visitkranj.com/novice/kranj-med-prejemniki-priznanja-mesta-mestom

Since we were the first in Slovenia to organize such an event by bringing together local restaurateurs and hosting a large number of guests, our second edition was also attended by staff from the Maribor Higher Vocational College for Hospitality and Tourism, who later created their own event, the Velvet Dinner. Link: https:// www.visitmaribor.si/en/velvet-dinner
A similar concept was adopted in Velenje – https://www.visitsaleska.si/sl/dozivetja/kulinaricno/dolga-miza

Web Articles
2021 - https://www.kranj.si/kranjska-dolga-miza-kuharski-mojstri-lokalne-sestavine-in-nizek-ogljicni-odtis
2022 - https://arhiv.gorenjskiglas.si/article/20220628/C/220629795/kranjska-dolga-miza
2023 - https://www.visitkranj.com/novice/kranjska-dolga-miza-ze-tretjic-navdusila/

Link to Day of Collaboration: https://www.facebook.com/DomNaJostu/posts/kako-bo-jutri-potekal-dan-sodelovanja-kuhalo-bo-osem-kuharjev-tu-bodo-vina-krist/10158891201072864/

Press clipping with all posts from every year we've organized the Kranj Long Table – https://www.swisstransfer.com/d/e0fa007f-e7d7-4983-8e41-b0fe420a6164

Other Relevant Links
Here's a link to the brochure "Kranj on a Plate" (page 34 – https://www.visitkranj.com/wp-content/uploads/2024/11/ANG_brosura_KRANJSKO-na-KROZNIKU_JUL_2024.pdf).

Link to the Kranj Long Table website – https://www.visitkranj.com/en/top-events/kranj-long-table/

Fine cuisine in and around Kranj - https://www.visitkranj.com/en/top-events/fine-cuisine-in-and-around-kranj/

It's Friday - https://www.visitkranj.com/en/top-events/its-already-friday/

Carniolan Sausage - https://www.kranjskaklobasa.si/

Kranj's culinary trio - https://www.visitkranj.com/en/cuisine/kranj-culinary-trio/

VIDEO (is to big to upload, if you need, I can send it through WeTransfer): https://www.youtube.com/watch?v=3IvSnHxxOsc

Quotes or Testimonials
The purpose of the event is to develop and promote Kranj cuisine and connect local restaurateurs. SOURCE: IPoP – Mesta >> mestom

The Kranj Long Table is a good example of how to reduce the climate impact of events. SOURCE: IPoP – Mesta >> mestom

Guests can usually choose between a menu that includes meat and a vegan menu, which reflects a commitment to diversity and sustainability. Numerous local restaurants and farms participate in the preparation and serving of the food, further emphasizing the community connection and collaboration. SOURCE: Historic Cities

The event was organized with a green approach: plastic-free, with minimal food waste and featuring a climate-friendly menu. SOURCE: Slovenia.info

The green culinary event Kranj Long Table is one of the first results of successful, green collaboration in the field of gastronomic tourism in the destination. A relaxed get-together, a sense of community and connection, local ingredients and master chefs who create gourmet dishes from them, along with a low carbon footprint, are the words that best describe this diverse gastronomic and cultural experience. SOURCE: Kranj.si

“We showcased excellent ingredients from Kranj and the surrounding area on our plates. I’m glad the event took place in a pleasant and relaxed atmosphere and that the guests were satisfied.” Uroš Gorjanc, chef at Gostilna Krištof. SOURCE: Visit Kranj

“This year, we designed the green culinary event so that, in addition to exceptional flavours, farmers will also take center stage, because, after all, that’s where all culinary art begins. Producers from Kranj and the surrounding area will briefly present their farms at the event, while guests will have the opportunity to see how local ingredients are interpreted by top chefs,” said Klemen Malovrh, director of the Tourism and Culture Board Kranj. SOURCE: Visit Kranj