

Toplo
pripo
roča
mo!

Bazilika družina

Za vas vsak dan pripravlja sveže dobrote. Iz kuhinje se najpogosteje sliši smeh, izza šanka okušanje še tople pite. Veseli smo s kruhom pomazanih krožnikov in zadovoljnih obrazov.

Darja pravi

Bazilika se je rodila iz ljubezni do kuhanja, hrane in druženja. Naša osnovna zgodba je družinska in izhaja iz želje biti preprost in hkrati malo drugačen. Pri tem pa si želimo ustvariti zgodbo, ki bo trajala in pustila pečat.

Pri nas ne kompliciramo, delamo s srcem in po navdihu. Vsakič znova se zavemo, da za nas skoraj ni večjega zadovoljstva, kot je pred vas postaviti krožnik domače župce.

Bistro na Prešernovi

Iz naše male kuhinje zjutraj najprej zadiši po rogljičkih, potem po polnovrednih muffinih, bananinem kruhu, brownijih in naših pitah. Okoli desete začnemo kuhat juhico in pripravljati dnevno kosilce.

Vmes pa sveže pečene dobrote na brzino odpeljemo še na Miklošičevo in v Križanke.

Sveže in zdravo

Verjamemo, da je vse kar pride iz naše kuhinje zdravo, to pa zato, ker je pripravljeno vedno sveže in iz najboljših sestavin. Zelenjavo naročamo vsak dan sproti, pogosto izbiramo ekološko in lokalno ter, kar se da, sezonsko. V naši shrambi je majhen zamrzovalnik, ki hrani francoske rogljičke in občasno grah, skoraj vse ostalo uporabljamo sveže. Prisegamo na zelišča in olivno olje. Zdi se, da včasih že kapljica limoninega soka v jedi dela čudeže.

Vegansko

Spoštujemo tradicijo, z veseljem pa poizkusimo kaj novega. Z našo ponudbo se tako trudimo zaobjeti čim več različnih okusov, želja in potreb. Vegani bodo pri nas tako vsak dan lahko našli kaj zase, tisti na brezglutenski dieti tudi, ljubitelji mesa se bodo morali zadovoljiti s pršutom. Najbolj srečni pa bodo pri nas sladkosnedi in ljubitelji zelenjave.

Radi sodelujemo z ljudmi, ki nas navdihujejo s svojimi zgodbami.

Kmetija Štekar

Janko in Tamara iz idiličnih Goriških Brd imata svojo turistično kmetijo. Radi imamo njuna vina in domače žganjice. Vedno pa smo veseli, ko nas Janko obiše s košem sveže obranih goriških breskev, češenj ali sliv. Takoj vemo, kaj bo naslednji dan na meniju!

Kmetija Cigoj

Po resnici povedano smo na Cigojeve naleteli po naključnem potepanju po Vipavskem. Takoj so nas prepričali s svojimi vini in domačimi salamami. Družinska kmetija, ki prenaša izkušnje iz roda v rod je za nas izbrala fin rose.

Goriška Brda

Naš izbor vin temelji na slovenskih vinarjih. Radi imamo vina iz Goriških Brd. Verjamemo, da imajo slovenski vinarji vse pogoje, da ustvarjajo najboljša vina v svetovnem merilu. Prav tako verjamemo v uspešen preplet tradicionalnega in sodobnega, v predanost in izkušnje, ki se prenašajo iz roda v rod. Vse to se odraža v vinih, ki prihajajo s posestev Burja, Šcurek, Simcic in Kristancic.

Bjana

Na posestvu Bjana v Goriških Brdih pridelujejo penine po klasični metodi. Povem vam, to ni hec. Kup zapletenih naravnih postopkov in nekaj let zorenja pa je pred vami penina Bjana Brut Rose, ki jo strežemo pri nas.

Pelicon

Zgodba o mladem paru iz Ajdovščine je zgodba o uspehu. V svoji butični pivovarni varita pivo za pivoljubce in gurmane ter uspešno širita kulturo pitja piva. Povprašajte tudi po sezonski ponudbi.

Tektonik

Ko fantje v pivovarni Tektonik govorijo o pivu, postanejo resni. Skoraj smrtno resni. Kakovostna piva, ki jih ponujajo, dojemajo kot kulinaricno-uživaški dogodek. S sodobnim in doslednim pristopom ter vrhunsko tehnologijo ustvarjajo širok nabor izvirnih okusov in arom s katerimi razveseljujejo pivce. Poskusite pšenicegna Wayna!

Maister Brewery

Pivovarna Maister nosi ime našega največjega generala. Vsa njihova piva so nefiltrirana in nepasterizirana. Poimenovana so z imeni velikih Slovencev, zgodovinskih osebnosti. Vega je bil vsestranska osebnost. Pri pivu, ki nosi njegovo ime, ni prav nič drugače. Vega je lahkotno in praktično pivo. Rusjan je živahno pivo, polno vtisov in doživetij. Pivo za drzne, pustolovce svobodnega duha, pravijo.

Kmetija Korpar

Verjamemo, da so jajca kokoši proste reje preprosto boljša. Na kmetiji Korpar v Prlekiji med vikendom pridno pobirajo jajca, ki nam jih ob ponedeljkih zjutraj dostavijo v naš Bistro.

Toplo priporočamo

Juha

Vsak dan drugačna, sezonska in brez sestavin živalskega porekla. Na naše juhice smo še posebej ponosni. Verjetno zato, ker jih zmeraj delamo na oljčnem ali kokosovem olju, ker pri pripravi ne goljufamo in ne iščemo bližnjic, nikoli ne gostimo z moko, če že potem s krompirjem ali jabolkom, ali pa preprosto zato, ker jih pripravljamo tako kot bi jih doma. Ker drugače ne znamo. In nočemo.

Slana pita

Iz naše kuhinje v Bistrotu vsako jutro zadiši po pitah. Največji hit je špinačna s fetom in pinjolami. V sezoni pa seveda pečemo

s šparglji, bučami, jurčki, porom... Verjamemo, da so tako dobre tudi zato, ker so narejene iz slovenskega ekološkega masla in jajc proste reje.

Sladkarije

Kos pite s krhkim testom in slastnim nadevom se zmeraj prileže. Za fino testo uporabljamo ekološko maslo iz mlekarne Krepko, znamka naše najljubše čokolade je Callebaut, sadje, seveda, sezonsko, limone zmeraj ekološke. Ste že poskusili naše pregrešne brownije s tremi vrstami čokolade, polnovredne muffine ali veganski bananin kruh? Potem pa so tukaj še naše velikanske meringe s pravim kakavom...

Sendviči

Včasih se nam vsem zalušta sendvič. Recimo takšen z nadevom iz mozarele, rukole in posušenih paradižnikov ali pa avokadov z našim humusom in mlado špinačo. Nujno poskusite tistega z melancani. Kruh nam peče Andrej iz pekarne 8, Karim pa zamesi arabski pita kruh.

Bazilika family

Makes fresh goodies to get your day off to a great start. From the kitchen you will most probably hear laughter, while behind the counter you'll most likely see the staff getting a taste of pies that are still warm. We're happy when we see plates wiped with the help of our bread and happy faces on the way out.

Darja says

Bazilika was born out of love for cooking, food and socialising. Our background story is one of family and is based on a wish to remain simple yet slightly different at the same time. With that in mind, we want to create a story that will endure and leave a mark. We don't complicate we do things with heart and through inspiration. We are constantly reminded that there is almost no greater satisfaction for us than setting a bowl of homemade soup on your table.

Bistro on Prešernova street

As dawn breaks, our little kitchen first bears the sweet smells of croissants, followed by wholegrain muffins, banana bread, brownies and our famous pies. Around ten we start cooking our soup of the day and prepping the daily lunch. In between, we whisk our freshly baked goods off to our nearby second location in Miklošičeva and Križanke.

Fresh and healthy

We believe that anything coming out of our kitchen is healthy, namely because it is always

prepared fresh and using the best ingredients. We order our vegetables on a daily basis, often choosing organic and local ingredients, and trying to maintain seasonal produce as much as possible.

Our larder features a small freezer, where we store our croissants and occasionally peas, while almost everything else is fresh. We swear by herbs and olive oil. It seems that sometimes a drop of lemon juice in a dish works miracles.

Vegan

We respect tradition but are all for trying something new. We try to include as many different tastes, wishes and needs with our range of food. Vegans will find at least two dishes on the day's menu that will be to their liking, while there's also something for those on a gluten-free diet. Meat lovers will have to make do with prosciutto. We're sure that the happiest of our guests will be those with a sweet tooth and veggie lovers.

We like working with people who inspire us with their stories

Štekar Farm

Janko and Tamara, who hail from the idyllic Goriška Brda region, have their own agritourism farm. We love their wines and homemade brandies. We're also always happy when Janko decides to pay us a visit with a basketful of freshly picked peaches, cherries or plums from their farm. That way, we know straight away what's on the menu the following day!

Cigoj Farm

To be honest, we ran into the Cigojs inadvertently while hopping around the Vipavska region. They won us over straight away with their wines and home-cured meats. The family farm, which sees experience passed on from one generation to the next, has selected a fine rose.

Goriška Brda

We love Slovenian wines, especially the ones that come from Goriška Brda region. We believe that Slovenian winemakers have all the conditions to create the best wines in the world. We also believe that it is smart to intertwine the traditional knowledge with modern methods, we believe in commitment and experiences. All of this is reflected in the wines that come from Burja, Šcurek, Simcic and Kristancic vineyards.

Bjana

The Bjana estate in Goriška Brda produces sparkling wines following a traditional method. I can tell you that it's no joke. A bunch of complex natural processes and several years of maturation, and you have the Bjana Brut Rose, which you'll find served in our establishment.

Pelicon

We love craft beer! The story of this young couple from Ajdovščina is a story of success. In their boutique brewery they brew beer for the beer snobs and gourmet lovers, and do a great job of developing the culture of drinking beer. Ask for the seasonal beers.

Tektonik

The Tektonik brewery guys get really serious when it comes to beer. Almost dead serious. They wish to offer quality beers as a top-notch culinary and joy-giving experience. With a modern and consistent approach including the latest in technological advances they create original tastes and aromas, in order to please even the most demanding of beer lovers. Try their wheat variety - Wayne!

Maister Brewery

...is named after Slovenia's greatest general Rudolf Maister. All their beers are unfiltered and unpasteurized. The beers are named after prominent Slovenian historical figures. Vega was a multi-talented personality. This can be said of his eponymous beer as well. Vega is an easy-going beer, simple and very easy to drink. Rusjan is a beer with a bubbly personality, full of impressions and adventures. A beer for the bold adventurer with a free spirit, they say.

Korpar Farm

We believe that free-range eggs are simply better. The Korpar farm in Prlekija diligently collects eggs during the weekend in order to deliver them to our bistro fresh on a Monday morning.

Highly recommended

Soups

We have a different one every day, with seasonal ingredients, and with no ingredients from animal origins. As a matter of fact, we're very proud of our soups. That's probably because we always make them using either olive oil or coconut oil, because we don't cheat and take shortcuts during preparation, because we don't use flour to thicken the soups, using only potatoes or apples if we do, or simply because we prepare them just like we would at home. Because we don't know any other way, nor would we want to use any other way.

Savoury pies

The Bistro's kitchen smells of pies each and every morning. Amongst the savoury pies the biggest hit is the spinach pie with feta cheese and pine nuts. When the season allows, we also add asparagus, porcini mushrooms, and leek to the bake. We also believe the pies are that good because they are made from Slovenian organic butter and free-range eggs.

Desserts

A piece of pie with puff pastry and a sweet filling almost never goes amiss. To make the pastry, we use organic butter from the Krepkó dairy, while our favourite

chocolate brand is Callebaut, with the fruit, obviously seasonal and lemons that are always organic. Have you tried our sinful triple choc brownies, wholegrain muffins or vegan banana bread? And then there are also our giant meringues with real cocoa...

Sandwiches

There are times when we just feel like having a sandwich. Let's say one stuffed with mozzarella, rocket and sun-dried tomatoes, or avocado and hummus with baby spinach. You should try the one with eggplants and tahini! We get bread from Andrej at Pekarna 8, and Karim delivers us arabic pita bread.



Topli napitki

7 Espresso 100% Arabica	
7 Macchiato	
7 Cappuccino	
7 Kava s smetano, z mlekom	
7 Bela kava	
7 Brezkofeinski espresso	
7 Brezkofeinska kava z mlekom	
7 Brezkofeinska kava s smetano	
7 Brezkofeinska bela kava	
7 Žitna kava Bamboo eko	
7 Žitna kava Bamboo eko+mleko	
7 Žitna kava Bamboo eko+smetana	
7 Žitna bela kava Bamboo eko	
7 Kakav	
7 Vroča čokolada	
7 Vroča čokolada s penicami	
7 English Tea Shop eko čaj	
7 English Tea Shop čaj mleko/med	
7 Mleko	0,1 l
7 Med	
7 Porcija smetane	

*Po želji vse napitke
strežemo s sojinim
ali riževim mlekom.*

Hot drinks

7 Espresso 100% Arabica		1,3
7 Macchiato		1,4
7 Cappuccino		1,6
7 Coffee with cream, with milk		1,6
7 White coffee		2,3
7 Decaf coffee		1,6
7 Decaf coffee with milk		2,0
7 Decaf coffee with cream		2,0
7 Decaf latte		2,4
7 Wheat organic coffee		1,6
7 Wheat coffee with milk		2,0
7 Wheat coffee with cream		2,0
7 Wheat latte		2,4
7 Cacao		2,0
7 Hot chocolate		2,4
7 Hot chocolate&marshmallows		2,6
7 English Tea Shop Organic tea		2,0
7 English Tea with milk/lemon		2,3
7 Milk	0,1 l	0,4
7 Honey		0,5
7 Serving of cream		0,5

*Available also
with soy
or rice milk.*

Sveže pripravljene naravni sokovi

Limonada	0,3 l
Pomaranča	0,1 l
Grenivka	0,1 l
Domač ledeni čaj	0,3 l
Domača ingverjeva limonada	0,3 l
Bezgova limonada	0,3 l

100% Natural Juices

Lemonade	0,3 l	2,5
Orange	0,1 l	1,4
Grapefruit	0,1 l	1,4
Homemade ice tea	0,3 l	2,5
Homemade ginger lemonade	0,3 l	3,0
Elderflower lemonade	0,3 l	3,0

Brezalkoholne pijače

Evian voda	0,33 l
Dana voda negazirana	0,50 l
Radenska gazirana	0,25 l
Coca Cola, Zero	0,25 l
Fanta	0,25 l
Cockta	0,25 l
Sok Fructal	0,20 l
Schweppes Tonic	0,20 l
Bitter Lemon	0,25 l
Fever Tree	0,2 l
Fentimans	0,75 l
Rose Limonade	
Red Bull	0,25 l

Non-alcoholic beverages

Evian	0,33 l	2,5
Dana-still mineral water	0,50 l	2,0
Radenska-sparkling mineral water	0,25 l	2,0
Coca Cola, Zero	0,25 l	2,3
Fanta	0,25 l	2,3
Cockta	0,25 l	2,3
Fructal juice	0,20 l	2,2
Schweppes Tonic	0,20 l	2,3
Bitter Lemon	0,25 l	2,3
Fever Tree	0,2 l	2,3
Fentimans	0,75 l	3,0
Rose Limonade		
Red Bull	0,25 l	3,0

Pivo

¹ Laško, Union	0,33 l
¹ Bernard sv./tem.	0,5 l
¹ Radler Grenivka	0,5 l
¹ Pelicon	0,5 l
¹ Bevog	0,33 l
¹ Tektonik	0,33 l
Maister Brewery:	
¹ Rusjan	0,33 l
¹ Vega	0,5 l

Beer

¹ Laško, Union	0,33 l	2,3
¹ Bernard lager/dark	0,5 l	2,7
¹ Radler Grapefruit	0,5 l	2,5
¹ Pelicon	0,5 l	3,8
¹ Bevog	0,33 l	3,6
¹ Tektonik	0,33 l	3,6
Maister Brewery:		
¹ Rusjan	0,33 l	3,6
¹ Vega	0,5 l	3,8

Sezonska ponudba

¹² Kuhano vino

Seasonal offer

¹² Mulled wine **2,4**

Hišna vina

- 12 Krasno Belo
- 12 Krasno Rdeče
- 12 Peneča Rebula

Bela buteljčna vina

- 12 Krasno Belo
- 12 Simčič Sauvignonaissé
- 12 Burja Bela
- 12 Kozlović Malvazija
- 12 Steyer Traminec
- 12 Erzetič Rebula

Rdeča buteljčna vina

- 12 Krasno Rdeče
- 12 Movia Veliko rdeče
- 12 Simčič Cabernet Sauvignon
- 12 Burja Noir
- 12 Ščurek Stara brajda

House Wines

- 12 Krasno Belo, White **2,2 15**
- 12 Krasno Rdeče, Red **2,2 15**
- 12 Sparkling Rebula **2,3 16**

White bottled wine

- 12 Krasno Belo, White **2,2 15**
- 12 Simčič Sauvignonaissé **2,8 19**
- 12 Burja Bela **3,4 23**
- 12 Kozlović Malvazija **3,5 24**
- 12 Steyer Traminec **2,7 19**
- 12 Erzetič Rebula **2,7 19**

Red bottled wine

- 12 Krasno Rdeče, Red **2,2 15**
- 12 Movia Veliko rdeče **7,8 55**
- 12 Simčič Cab. Sauvignon **2,7 19**
- 12 Burja Noir **3,4 23**
- 12 Ščurek Stara brajda **5,4 37**



Rose vina

- 12 Cigoj Rose
- 12 Batič Rose

Wine Rose

- 12 Cigoj Rose
- 12 Batič Rose



2,6 18
3,2 22

Peneča vina

- 12 Peneča Rebula
- 12 Srebrna Radgonska penina
- 12 Moet&Chandon
- 12 Brut Imp. Bjana Brut 0,375 l

Sparkling wines

- 12 Sparkling Rebula
- 12 Sr. Radgonska p.
- 12 Moet&Chandon
- 12 Brut Imp. Bjana Brut 0,375 l



2,3 16
3,5 7,0 24,5
35
39

Desertno vino

- 12 Martini Bianco

Dessert wine

- 12 Martini Bianco



3,0

Kokteji

¹² Hugo
¹² Aperol Spritz
Cuba Libre
Mojito

Cocktails

Hugo	4,0
Aperol Spritz	4,5
Cuba Libre	6,0
Mojito	6,0

Žgane pijače

Domača Štekarjeva žganja: akacija, vrtnica, oreh, bazilika
Vodka Grey Goose
Vodka Absolut
Viljamovka Prior
Rum Havana
Rum Bacardi Superior
Whiskey Jameson
Whiskey Jack Daniels
Whiskey Chivas Regal 12 y
Whiskey Glenmorangie 10 y
Whiskey Ardbeg 10 y
Whiskey Macallan Amber 12 y
Gin Hendricks
Gin Bombay Sapphire
⁷ Baileys

Spirits

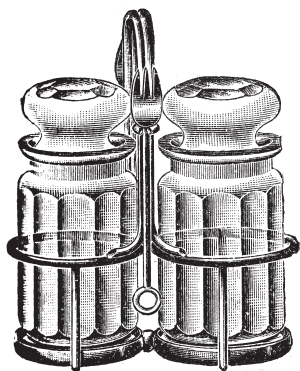
Homemade spirits Štekar: rose, basil, walnut	3,0
Vodka Grey Goose	5,0
Vodka Absolut	3,5
Viljamovka Prior	3,8
Rum Havana	3,0
Rum Bacardi Superior	3,3
Whiskey Jameson	3,5
Whiskey Jack Daniels	3,8
Whiskey Chivas Regal 12 y	4,0
Whiskey Glenmorangie 10 y	4,0
Whiskey Ardbeg 10 y	4,5
Whiskey Macallan Amber 12 y	5,0
Gin Hendricks	3,5
Gin Bombay Sapphire	3,0
⁷ Baileys	3,2

Grenčice in konjak

Campari
Jagermeister
Hennessy Fine

Bitters & Cognac

Campari	3,3
Jagermeister	3,3
Hennessy Fine	5,5



Zjutraj

- 1,3,7 Masleni rogljiček z domačo marmelado ali Nutello
- 1,8 Banana Bread 🌱
- 1,8 Granola bar 🌱
- 1,8,7 Granola bar z jogurtom in banano
- 1,3,7,8 Pistacijev kolač

Jutranji zalet

Ob naročilu katerih koli dveh jutranjih jedi ali sendviča/toasta 0,2 l Srebrne Radgonske penine

Čez dan

- Dnevna juha 🌱
- 1,3,7 Dnevna slana pita
- 1,3,7,11 Dnevna slana pita s solato
- 1,3,7,11 Juha + pita s solato

In the morning

- 1,3,7 Butter croissant with homemade marmelade or Nutella **1,5**
- 1,8 Banana Bread 🌱 **2,8**
- 1,8 Granola bar 🌱 **2,8**
- 1,8,7 Granola bar with yogurt and banana **4,0**
- 1,3,7,8 Pistachio cake **1,8**

Morning delight

With any two morning dishes or sandwich/toast you get 0,2 l of Srebrna Radgonska sparkling wine





5,0

During the day

- Daily soup 🌱 **4,2**
- 1,3,7 Daily quiche **4,0**
- 1,3,7,11 Daily quiche with salad **5,0**
- 1,3,7,11 Daily soup + Quiche with salad **8,9**

Sveže pripravljene toasti in sendviči


1,11 Avokado toast   Avokado
in dukkah mešanica začimb
na sourdough kruhku

1,3,7,10 Tuna toast  Tunin namaz


1,5 Toast z arašidovim maslom
in banano   Arašidovo maslo,
banana, agavin sirup, cimet

1,7 Toast klasik
Kuhan pršut, sir in omaka

1,7 Toast sir
Sir in omaka



1,11 Sendvič avokado & humus 
Humus, mlada špinača
in avokado v rženi štručki
+ solatka

1,7,11 Sendvič posušeni paradižniki
Mocarela, posušeni paradižniki,
rukola, domač pesto rosso
+ solatka



1,11 Sendvič melancan s tahinijem ^{1,11}
Pečeni melancani s tahinijem,
meto in dukkah v polnozrnatem
pita kruhu + solatka

1,7 Sendvič s pršutom
Pršut, sir, mini paradižniki
in črne olive v bageti

Freshly prepared toasts & sandwiches


1,11 Avocado toast   **4,0**
Avocado and dukkah
on sourdough bread

1,3,7,10 Tuna toast  Tuna salad **3,5**


1,5 Banana & peanut butter
toast   Peanut butter,
banana, agave nectar, cinnamon **3,5**

1,7 Toast classic Cooked
ham, cheese and sauce **3,0**

1,7 Toast with cheese
Cheese & sauce **3,0**

1,11 Avocado and hummus
sandwich  Hummus,
baby spinach & avocado
in rye bun + small salad **4,0**

1,7,11 Sandwich with sun dried
tomatoes Mozzarella, sun
dried tomatoes, homemade pesto
rosso and rocket + small salad **4,0**

1,11 Eggplant sandwich **4,0**
with tahini  Roasted eggplants
with tahini, mint & dukkah
in pita bread + small salad

1,7 Prosciutto sandwich **4,0**
Local prosciutto, cheese,
cherry tomatoes and black
olives in baguette

Sladko

- 1,3,6,7 Dnevne pite
- 6,8 Dnevna veganska pita
- 1,3,7,8 Pistacijev kolač
- 1,3,6,7 Brownie s tremi vrstami čokolade
- 3 Meringe

Sweets

- 1,3,6,7 Daily pies **3,8**
- 6,8 Daily vegan pie **4,0**
- 1,3,7,8 Pistachio cake **1,8**
- 1,3,6,7 Triple chocolate brownie **2,5**
- 3 Meringue **2,0**

Game night

2 x Bernard 0,5 l
in skleda čipsa

Game night

2 x Bernard 0,5 l **5,0**
and a bowl of crisps

*Vprašajte tudi
za našo dnevno
ponudbo!*

*Always ask
for our
daily offer!*

Alergeni

V naši kuhinji uporabljamo tudi živila, ki so za nekatere alergena. V skladu z regulativo EU 111169/2011:

- 1** Žita, pšenična moka in izdelki
- 2** Raki in izdelki
- 3** Jajca in izdelki
- 4** Ribe in izdelki
- 5** Arašidi in izdelki
- 6** Soja in izdelki
- 7** Mleko/sir in izdelki
- 8** Oreščki
- 9** Stebelna zelena in izdelki
- 10** Gorčica in izdelki
- 11** Sezam in izdelki
- 12** Žveplov dioksid in sulfiti
- 13** Volčji bob
- 14** Mehkužci in izdelki

Alergens

We also use some allergens in our kitchen.
In accordance with EU regulations 111169/2011:

- 1** Gluten
- 2** Crustacean
- 3** Egg
- 4** Fish
- 5** Peanuts
- 6** Soy
- 7** Milk
- 8** Nuts
- 9** Cellery
- 10** Mustard
- 11** Sesame
- 12** Sulfur dioxide, sulphite
- 13** Lupins
- 14** Shellfish



Bazilika

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www.bazilika.si

Vse cene so v evrih
in vključujejo DDV.

All prices are in EUR
and include VAT.

Bazilika družina d.o.o.,

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Ljubljana

April, 2016

