



MEDIA KIT

hiša franko

PRESS CONTACT
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Hiša Franko: The Concept

A CULINARY DIALOGUE WITH NATURE

Nestled in Slovenia's wild and breathtaking Soča Valley, surrounded by alpine peaks and the emerald-green Soča River, the three-Michelin-starred Hiša Franko is more than a restaurant – it is a culinary dialogue with nature. Led by chef Ana Roš, a self-taught pioneer of modern Slovenian cuisine and one of the world's most acclaimed chefs, Hiša Franko reflects the land that surrounds it: rugged, beautiful, unpredictable, and deeply rooted in tradition.

This remote corner of the country has always demanded respect for what nature offers – and that philosophy is woven into every detail of the kitchen. For Ana and her team, the valley is both pantry and muse. They work hand in hand with local shepherds, foragers, hunters, fishermen, and small-scale farmers, sourcing the ingredients that define the restaurant's hyper-local, seasonal cuisine. Dining at Hiša Franko is a deep immersion into the Slovenian landscape and a testament to what's possible when a chef listens closely to the land and lets it speak back.

A MENU THAT TELLS A STORY

Each year, Hiša Franko creates one menu – for both lunch and dinner – that tells a different story about the valley, its people, and its traditions. While the core concept of the menu remains throughout the year, the dishes themselves evolve constantly, adapting to what nature provides at any given moment. A wild herb that flourished in early summer might be replaced by fermented berries in autumn. A river fish may take on a different preparation depending on the temperature of the waters it came from. Nothing is static – because nature never is.

The menu is complemented by a globally acclaimed beverage program that features seasonal signature cocktails and two distinct wine pairings – one classic, one experimental – with a strong emphasis on natural and biodynamic Slovenian wines. Hiša Franko's cellar is widely regarded as the most comprehensive and considered selection of Slovenian wines. The pioneering non-alcoholic pairing features seasonal house-brewed kombuchas with fruit and botanical juice infusions that reflect decades of biodynamic expertise.



ABOUT HIŠA FRANKO:
ORIGINS & STORY

Hiša Franko is housed in a historic building from 1861, which has served as a farmhouse, a mill, and a military hospital during World War I. In the 1970s, it was converted into a restaurant by Franko Kramar, giving it the name Hiša Franko, or “House Franko.”

In 1999, the restaurant was taken over by Kramar’s son, Valter, and Ana Roš, who took over the kitchen in 2002 with no formal culinary training. What followed was a radical transformation: from a rustic local eatery into one of the most celebrated restaurants in the world.

Today, it is the only restaurant in Slovenia to hold three Michelin stars, a recognition it earned in 2023, together with a Michelin Green Star for sustainability. Under Roš’s leadership, Hiša Franko has become synonymous with bold, terroir-driven cuisine and has maintained a regular presence on The World’s 50 Best Restaurants list since 2017.

AT ONE GLANCE

A RESTAURANT SHAPED BY ITS SURROUNDINGS

The Soča Valley dictates what’s on the plate, ensuring an experience that is deeply connected to the land.

A DEEP CONNECTION TO THE COMMUNITY

Shepherds, cheesemakers, hunters, foragers, and farmers are not just suppliers – they are part of the Hiša Franko family.

ONE MENU, ONE STORY, TOLD OVER A YEAR

The menu is designed to capture the essence of the valley, with dishes that evolve alongside nature’s rhythms. For lunch and dinner.

SUSTAINABILITY WITHOUT THE LABEL

We do ‘farm-to-table’ because there’s no other way to cook here. This is simply how it’s done.

GLOBALLY ACCLAIMED BEVERAGE PROGRAM

Cocktails and house-brewed kombuchas crafted from foraged botanicals and seasonal fruit, alongside one of the most renowned cellars of Slovenian wines.

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WHEN YOU EAT AT HIŠA FRANKO, YOU CAN CLOSE YOUR EYES AND COMPLETELY UNDERSTAND THE ENVIRONMENT AROUND US: THE RAW, REMOTE BEAUTY OF THE SOČA VALLEY. EXPRESSIVE, INTENSE, AND UNORTHODOX – A LANDSCAPE EXPRESSED THROUGH CULINARY VISION.

ANA ROŠ

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KEY FACTS

OPEN SINCE	1973
ADDRESS	Staro selo 1 5222 Kobarid Slovenia
OPENING HOURS	Wed–Sun: 12:00–16:00 19:00–23:00
SEATS	46
WEBSITE	hisafranko.com
INSTAGRAM	@hisafranko



About Ana Roš

Ana Roš is a world-renowned chef, owner of a three-Michelin-starred restaurant, entrepreneur, author, and champion of hyperlocal cuisine. A self-taught and self-made culinary force, she has put Slovenian gastronomy on the global stage with her commitment to excellence and innovation.

Born in 1972 in Slovenia, the former competitive alpine skier initially pursued international and diplomatic sciences at the University of Trieste. However, her path led her to Hiša Franko in the Soča Valley, where she took over the kitchen—despite having no formal training. There, she developed a cuisine deeply rooted in nature and its seasons, relying on foraging, local producers, and her own creativity.

In 2016, Netflix's Chef's Table brought her international recognition. The following year, she was named the World's Best Female Chef, and by 2023, she led Hiša Franko to three Michelin stars – one of only nine women in the world to do so. In 2024, she was awarded "Best Voted by Professionals" at The Best Chef Awards, before being named 2nd best worldwide at the same awards in 2025.

She is also one of only two female chefs worldwide whose restaurant has been awarded a Green Star in addition to her three Michelin stars – as proof of her sustainable approach. In 2024, Roš was honored at The Best Chef Awards with the Best Voted by Professionals award, underscoring the admiration of her peers. Recognized globally for her influence, she was also appointed Ambassador of Gastronomic Tourism by the World Tourism Organization (UNWTO).

Beyond Hiša Franko, Ana runs Pekarna Ana, a boutique bakery in Ljubljana, JAZ, a family of contemporary restaurants showcasing her approach to casual dining, and Ana Roš Drinks, a line of ready-to-consume beverages. A visionary entrepreneur and inspiring speaker, she continues to push culinary boundaries, proving that passion, reinvention, and respect for nature define true excellence.

KEY RECOGNITIONS & AWARDS

MICHELIN STARS

In 2023, Hiša Franko earned its third Michelin star, a first for Slovenia, along with a Michelin Green Star for sustainability.

SECOND BEST IN THE WORLD

Awarded at "The Best Chef Awards" 2025.

BEST CHEF VOTED BY PROFESSIONALS

at "The Best Chef Awards"—an honor awarded by her peers in 2024.

THREE KNIVES DISTINCTION

In the same year, she received the prestigious "three knives" distinction, symbolizing the highest level of culinary artistry.

BEST CHEF PRISTINE AWARD

In 2022, she received the award for her innovative use of high-quality local ingredients.

WORLD'S BEST FEMALE CHEF

by The World's 50 Best Restaurants in 2017.

AMBASSADOR OF GASTRONOMIC TOURISM

by the World Tourism Organization (UNWTO) in 2019.

CONSISTENTLY RANKED

Hiša Franko, under her guidance, has been ranked among the world's best restaurants for eight consecutive years.



Get in touch

We are happy to help you with your questions and press requests. Feel free to get in touch with us.

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