

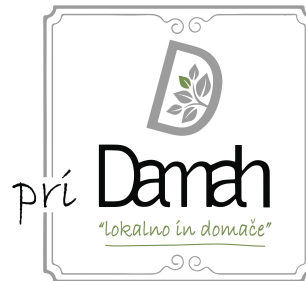
Cooperative DAME, development of sustainable tourism and restaurant business

Gostilnica pri Damah

www.kooperativa-dame.si

Teja Lovrec

IN SITU GAME CHANGER FAIR, 9 November 2021



Development of sustainable tourism and restaurant business.

You recognize us easily by the excellent fruits marmelades and vegetable spreads from fresh, seasonal and local ingredients.

We are aware of the diversity of flavours, so our menu is designed to satisfy vegetarians and vegan as well.



Back in 2014...

Our social-business journey began back in 2014.

We started production of fruit and vegetable spreads, syrups and cookies.

Later we rented a coffee place in Puppet Theatre Maribor.

In 2015 we expanded our business to baking cakes and preparing caterings.

In 2016 we opened our restaurant Pri Damah.



The idea of restaurant with homemade, local food was finally realized on October 11, 2016.

In 2018 we got, as a first restaurant in Maribor, ECO certificate for selected ingredients and dishes.



In 2020, despite the situation with the pandemic, we expanded our business by opening a new business unit and successfully applied for preparing food for high school students of The Second Gymnasium Maribor.

We will keep on providing local, fresh, organic food to the people of Maribor and help develop the culinary story of our city.



Thank you!