Let's go on a hike!

Along the Roman wall

Information and reservations for guided tours
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Opening hours: Mon-Fri from 8.00 am to 6.00 pm, Saturdays from 8.00 am to 2.00 pm

Roman Wall Trail, themed hiking trail
Best time to visit: year-round
Difficulty: easy, hiking gear should be appropriate to the season and forest terrain
Starting point: Cesarjski vrh, at the bus stop Zaplana at Tržaška Road
Trail length: 2 km, 1 hour
Walking the trail is at your own responsibility

Educational programmes
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Welcome, traveler!

Here is an invitation to an adventure: a hike along the Roman wall!

A section of an almost 2000 years old wall is preserved in Zaplana. Locals call it Ajdovski zid (the Wall of Giants). Why? In folklore, Ajdi were the giants that left behind unusual and large constructions. Ajdovski zid in Zaplana is almost completely covered by soil these days. You can recognize it just as an embankment several kilometers long and 1-2 meters tall.

Archaeologists discovered that Ajdovski zid is a part of the late Roman defense system, built in the latter half of the 3rd century and operated till the early 5th century. It protected the heart of the Roman Empire from the enemies advancing from the east.

Ancient writers would call this line of defense claustra Alpium Iuliarum. Claustra means “barriers”, and Alpium Iuliarum signifies “of the Julian Alps”. So, it’s “the barriers of the Julian Alps” or just “the Alpine barriers”. So far archaeologists discovered more than 30 kilometers of these barriers, and about a third of them are found across the slopes above Vrhnika.

Caesar’s mushroom is an excellent mushroom. It is hard to say if it is better cooked, baked, steamed or fried. It is rare and protected in Slovenia, but there are other species of edible mushrooms growing in Zaplana, which you can prepare Roman-style. But, be careful: poisonous mushrooms also grow here. If you do not know the mushrooms, you better leave the foraging to a more experienced mushroom picker.

WOOD MUSHROOMS (FUNGI FARNEI)

- 50 dag of mushrooms
- 5 salted fish fillets
- 1 teaspoon of pepper
- Salt

We cook the mushrooms and serve them hot, mixed with the fish fillets. Use salt and pepper to your preferences. The dish goes well with vegetables and meat sauces.

After: Živina z nestrak luhov. Apicijevi recepti za današnjo rabo, Ljudmila Plesničar Gec and Boris Kuhar, City Museum, 1996