



FLAVOURS OF CENTRAL EUROPE

4 NATIONAL CUISINES, COOKING CLASSES,
A MEAL WITH A LOCAL FAMILY, FOOD TASTING

DAY 1 – PRAGUE: BEER METROPOLIS

Early-morning arrival in Prague, the group is welcomed by our guide. Later in the morning you will walk through the **Old Town** taking in a visit to the Art Nouveau Municipal House. Lunch. Meat dishes, especially pork, duck or rabbit and, to a lesser extent, freshwater fish (carp, pikeperch, trout) are the traditional staples of Czech cuisine. The Czech capital is also known for its **Prague ham**. In the afternoon you will embark on a guided tour of the New Town, a journey back in time to the era of its founder Charles IV (14th century). The tour concludes at the **oldest brewery restaurant in Prague**, founded in 1499, where you will enjoy a tour of the brewery and a **beer tasting session**. The rest of your day is free. Night in Prague.

OPTIONAL/ IN ADDITION

The best way to discover Czech cuisine and experience local dining customs is to have dinner with **a local family**. The owners will welcome you into their home and cook the local specialities for their guests.

OPTIONAL/ IN ADDITION

Dinner in a **medieval tavern** accompanied by an entertainment programme, roasted meat with plum sauce, 2 drinks included.



OPTIONAL/ IN ADDITION

Dinner in a **luxurious restaurant** with a view of Prague (Dancing House or another venue) where you can taste contemporary local cuisine, such as braised veal cheeks with dill sauce.



OPTIONAL/ IN ADDITION

Follow up your visit to the beer museum and discover the secrets of the brewer's art by **tasting various beers from small breweries** and even bottling your own beer.

DAY 2 – PRAGUE

In the morning a guided tour of **Prague Castle** and the **Hradčany** and **Malá Strana** quarters which are treasure troves of baroque architecture. Lunch. A sampling of a **typical Czech tartar steak** with garlic toasts. In the afternoon a guided tour of the **Gastronomy museum followed by a workshop** – baking a Gugelhupf cake or preparing typical Czech sweet fruit dumplings. Alternatively, you can enjoy a tasting of classic Czech liqueurs and spirits – **Becherovka, Fernet, mead, plum brandy, absinthe**. You may be surprised to discover that traditional tea rooms are also quite popular in the Czech Republic. Night in Prague.



DAY 3 – PRAGUE – VIENNA (295 KM)

After breakfast departure for **Vienna** where you will arrive around noon. You will sample the archetypal Viennese dish: **Wienerschnitzel (Viennese cutlet)** – a breaded, pan-fried veal cutlet with potatoes. This hearty dish will invigorate you for the afternoon walk through the city centre where you will visit the famous **St. Stephen's Cathedral**. You will also have an opportunity to purchase traditional Austrian chocolates – **Mozartkugels**. Vienna is famous for its coffee houses where you can taste the local chocolate cake, **Sachertorte**. The rest of your day is free. Night in Vienna.



OPTIONAL/ IN ADDITION

A buffet dinner in a traditional restaurant in the city centre. The buffet consists of both traditional and modern dishes, including **Spätzle (egg noodles) with cheese** or **Kaiserschmarrn (fluffy shredded pancakes with apple sauce)**.

LES SAVEURS D'EUROPE CENTRALE

DAY 4 – VIENNE – COFFEE METROPOLIS

Guided tour of the imperial **Schönbrunn Palace** where you will enjoy a "Strudel Show" and sampling. Afterwards you will leave Vienna to go to the Wienerwald region (Vienna Woods) to see **Mayerling** lodge, scene of the death of the Austrian crown prince Rodolphe. You will also visit the **small spa town of Baden**. On the way you will taste a typical Austrian afternoon snack "die Jause", a dish of cold cuts and other treats (bread, bacon, ham, cheese etc.). Night in Vienna.



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OPTIONAL/ IN ADDITION

You can spend the afternoon visiting **Heiligenkreuz**, the oldest Cistercian monastery which has been in use since its establishment and is the **largest monastery of the medieval era**.



OPTIONAL/ IN ADDITION

Dinner at the rustic tavern "Heuriger" in the wine-producing village of **Grinzing** accompanied by **Schrammelmusik (traditional folk music)**. Menu: various pâtés, roast pork, roast chicken, smoked meat, potato salad, choice of desserts, cheese board, wine.



OPTIONAL/ IN ADDITION

Evening in a **koliba** (a rustic tavern for herdsmen) next to Bratislava. The sheep dotting the surrounding pastures are at the origin of the dishes made from smoked sheep cheese and **halušky** (a sort of potato gnocchi) with a smoked meat filling and **bryndza** (a whey sheep cheese). Desserts include **cinnamon trdelník** (cake) and the evening is accompanied by **Slovakian folk music**.



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DAY 5 – VIENNA – BRATISLAVA (80 KM)

After breakfast departure for **Bratislava**. Guided tour of the city centre and a visit to the **local chocolate and sweet factory with a tasting of chocolate pralines** and a demonstration of the manufacturing process. Lunch at a restaurant in Bratislava. From the **various specialities of Slovak cuisine we recommend roast goose or goose liver** served with thin potato pancakes known as **lokše**. In the afternoon a short tour of Bratislava. The rest of your day is free. Night in Vienna.



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DAY 6 – BRATISLAVA-ETYEK-BUDAPEST (200 KM)

During the morning transfer to Hungary, famous for its dishes spiced with **paprika** lunch in **Etyek**. On the menu here you'll find Hungarian **spicy sausage, goulash** and delicious desserts, all washed down with a couple of glasses of **wine from local vineyards**. The town is known for its numerous small restaurants and for its wines, every year the biggest Hungarian food festival takes place here. After your arrival in **Budapest** you will visit **Buda**, the castle quarter, and explore Matthias Church and the **Fisherman's Bastion**. Night in Budapest.



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OPTIONAL/ IN ADDITION

River cruise on the Danube with a buffet dinner. The buffet includes various Hungarian specialities such as **Paprikash (paprika chicken)** and **somlói** (sponge cake with vanilla cream and raisins).



OPTIONAL/ IN ADDITION

Dinner in a typical local restaurant with a 3-course menu, wine and beer including a glass of sweet **Tokay** wine to taste, **gipsy music and folk dancing** in traditional costumes.



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DAY 7 – BUDAPEST – GOULASH METROPOLIS

After breakfast a panoramic tour of the Danube embankments to explore **Pest**. You will pass by the most important monuments: Heroes' Square, Andrassy Avenue, Opera etc. The tour will be rounded off by a **cooking class**. You will cook a 2-course menu, for example pancake stuffed with meat, which you will eat immediately afterwards. In the afternoon the tour continues to the **Jewish monuments and Parliament buildings**. Short break in a café where you will have an opportunity to taste a **Dobos** (chocolate cake). Night in Budapest.



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DAY 8 – BUDAPEST

On the last day you can expect a visit to the **Zwack museum and distillery** including a **tasting of Unicum liqueur**. After the visit you can spend your free time **shopping in a covered market** where you can, as well as purchasing souvenirs, taste **lángos** (pancakes made from deep fried dough served with various sauces) or, as a main dish, try a **pörkölt (meat stew with paprika)** in one of the local restaurants. Transfer to the airport.



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RATE April – October (except public holidays):

Starting from 598 €/ person in double room (based on 30 pax)

SERVICES INCLUDED:

- 7 nights including breakfast at a 3 * hotel in Prague, in Vienna, in Budapest
- 8 lunches (3 course menu, water, bread)
- guided tours in city centres with local guides
- English speaking guide for the whole trip
- Admissions and tasting sessions – Prague: Municipal House, Gastronomy Museum + workshop, local brewery with a beer tasting ; Vienna: St Stephen's Cathedral, Schönbrunn Palace + Strudel Show; Bratislava: choco-

lates pralines tasting + workshop; Budapest: Matthias Church, Fisherman's Bastion, Zwack museum and distillery with tasting, wine tasting in Etyek – cooking classes in Budapest, 2 coffees/teas + dessert

ADDITIONAL SERVICES:

- Transport by coach, dinners, services in blue boxes

Starting from
598 € / person in
double room

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