

Interreg
CENTRAL EUROPE



SlowFood-CE

TASTE YOUR WAY
THROUGH DUBROVNIK
WITH SLOW FOOD

**DUB
ROV
NIK**



DUBROVNIK

EN-----

In talking about the gastro-cultural heritage of Dubrovnik, we are referring to an area stretching far beyond the administrative limits of Dubrovnik itself, from Konavle (the "Croatian Tuscany") up to the Pelješac Peninsula (where the finest Croatian wines are made), across Župa, the city of Dubrovnik, the Elaphiti Islands, and the Dubrovnik Littoral.

Dubrovnik and its surroundings have suffered from the pressure of uncontrolled mass tourism in the last 20 years, and this is literally erasing features of local culture in the name of uniform global taste. This guide highlights those restaurants, taverns, and shops that are trying as hard as they can to preserve and promote local production and Dubrovnik's distinctive gastronomy.

HR-----

Kada govorimo o dubrovačkoj gastro-kulturnoj baštini, govorimo o području koje se proteže daleko izvan današnjeg administrativnog teritorija Grada Dubrovnika: ono ide od «hrvatske Toskane» – Konavala, sve do carstva ponajboljih hrvatskih vina – poluotoka Pelješca, preko Župe, samoga Grada, Elafitskih otoka i Dubrovačkog primorja.

Dubrovnik i okolica u posljednjih su dvadeset godina pod strahovitim pritiskom nekontroliranog masovnog turizma koji doslovno briše značajke lokalne kulture uniformirajući je prema «globalnom» ukusu, koji naposljetku nije ničiji ukus. Ovaj vodič nastoji uključiti one restorane, konobe i dućane koji se trude raditi što je moguće više na očuvanju i vrednovanju lokalne proizvodnje i dubrovačke gastronomije.



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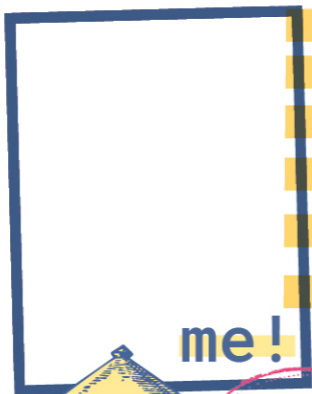
TRAVELING WITH

*Bon
Voyage!*

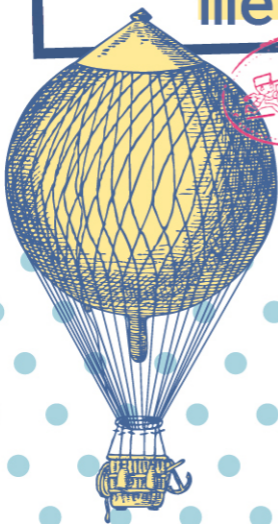




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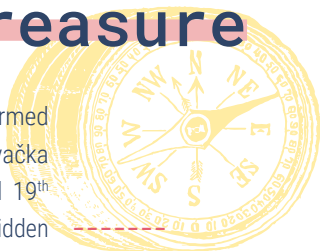
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Hidden Treasure

The far south of Croatia, which formed the Republic of Ragusa (Dubrovačka Republika) between the 14th and 19th centuries, hosts a rich but largely hidden food heritage. A systematic tourist offer based on the promotion of sustainable, traditional food production in Dubrovnik has only just started being developed, so traveling in the Dubrovnik region might be challenging for users of this guide; however, it is also an opportunity for “slow” travelers to become gastronomic detectives.

Every person and place mentioned in this guide is a source of precious information and a starting point for further exploration.

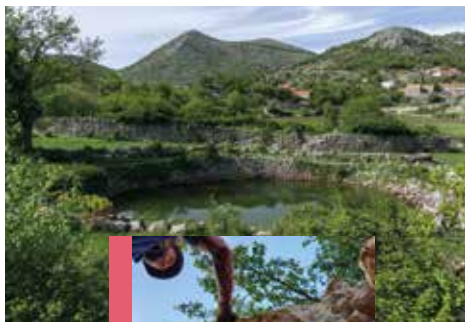


This guide will allow you to engage in responsible tourism, turning your visit into an important contribution to the preservation of local food culture: You will have a chance to engage with local people, share their meals, and truly get to know their way of life.

KONAVLE

Known as the “granary” of the Republic of Ragusa, Konavle is a highly intact rural landscape full of traces of the past. To learn about the history of Konavle, visit **Konavle County Museum**, which houses a rich ethnographic and archaeological collection. And don't miss the **Ljuta River**, a piece of paradise on Earth where you can walk beneath the laurel trees and see the old watermills where flour and olive oil used to be made—some of the mills have been renovated, and one is operational. There are also a few taverns not far from the mills, among which **Vinica Monković** stands out: Here you can sit by the river and enjoy local cuisine and wines. **Koraćeva kuća**, in Gruda, is a great example of a family tavern, where every detail of the interior and the menu tells the story of Konavle.

 Konavle is full of extraordinary examples of dry stone construction, mostly linked to agriculture. Led by landscape architect Anita Trojanović, a group of young people is working to preserve the local dry stone heritage.



EN-

After the Croatian War of Independence in the early 1990s, the revival of wine-making in Konavle helped recover the ancient local grape known as **Dubrovnik Malvasia** (or Malvasija Dubrovačka).

The **Crvik** and **Karaman** winemaking families in particular have helped bring this variety to its fullest expression.



**KONAVLE
COUNTY MUSEUM**

Gruda 152 , 20215 Gruda
+385 (0)20 690 641

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VINICA MONKOVIĆ

Donja Ljuta 44, 20215 Gruda
Cell: +385992152459

--

ĐIVANOVIĆ MILL

Ljuta 8, Vrelo 20215 Gruda
+385(0)98 189 77 68

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KORAĆEVA KUĆA

Ulica Korać, Gruda
+385 (0)993341000

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CRVIK WINERY

Kotar 12, 20213 Čilipi
www.crvik-wine.com

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KARAMAN WINERY

20217 Pridvorje
+ 385 (0)20 797 008
+ 385 (0)98 238 386
www.malvasija-karaman.com

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KONAVLE DRY STONE HERITAGE

Anita Trojanović
+385 (0)997231916

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KONAVOSKA KUĆA

www.konavoska-kuca.com

Konavoska kuća Bokarica

Tušići 38, Gruda
+385 (0)98 902 6002
katjab@net.hr

Konavoska kuća Ljubić / Zlatovišće

Vinogradci 5,
Radovčići - Gruda
+385 (0)91 7222 045
www.zlatovisce.com

Konavoska kuća Vuković

Donje selo 6,
Radovčići - Gruda
+385 (0)91 55 767 55
lucijavukovic@yahoo.com

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In terms of accomodations, you won't go wrong putting yourself in the hands of the **Konavoska Kuća** association: Each of the families that offers accomodation is an invaluable source of local history and culture. Old houses were restored after the war to respect the original look and furnishings.

EN-

ŽUPA DUBROVAČKA

Like Konavle, Župa Dubrovačka was once a vital agricultural area that fed Dubrovnik's population. Today, few families are involved in food production, but some are inspiring hope that the agricultural tradition can come back. **OPG Grbić Pajo** is a family farm that produces local varieties of fruit and vegetables and delivers them to the doors of interested buyers.



OPG GRBIĆ PAJO

Rovanj 6

+385 (0)996911523

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DUBROVNIK

Without a local guide, it can be hard to navigate the sea of restaurants that have flooded the Old Town and its surroundings. Many restaurants have adapted their menus to the taste of "average" tourists, but there are more exciting examples in the new Dubrovnik culinary scene that want to nurture local gastronomy.





Make sure to visit **Kopun** in the Old Town and **Pantarul** in Lapad. If you are in the mood for a more intimate atmosphere and a glass of local wine, check out **Tavulin** in a hidden corner of the Old Town.

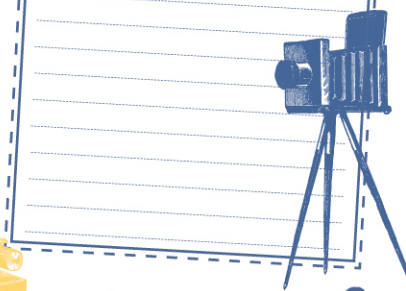
Beer was not always part of Dubrovnik's tradition, but the young **Dubrovnik Beer Company** is a praiseworthy project that has enriched the local food scene with craft beers and turned part of a former industrial zone into a brewery and gathering place for young people.

One of the symbols of Dubrovnik's gastronomy is the bitter orange: These trees used to decorate all of Dubrovnik's gardens. If you want to know how marmalade and *arancini* (candied orange rind) are prepared, and discover the role of women in the preservation of local traditions, you must visit Association Deša in the beautiful Lazzarettos of Dubrovnik.


To do list

MUSEUMS

MUSIC
PLAYLIST



KM RUN



TOP TEN
MOMENTS



BOOKSBOOKS

Best of food



BREAKFAST



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APERITIVI



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 BEST
PLATES



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-STREETFOOD-



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strange
THINGS



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The **Ethnographic Museum**, situated in the building that once housed the granary of the Dubrovačka Republika, is a great place for anybody who wants to deepen their knowledge of local foodways and gastronomic history.

If you want to buy local products, go to **Terra Croatica** and the **Pomalo Gastro Shop**; for sweets and superb bread, stop by **Mala truba** in Gruž; and for original souvenirs, check out **Pupica**. To learn about interesting ways to use local products such as carob, browse the innovative creations of the artisanal chocolate internet shop **Poeticacao**.



DUBROVNIK BEER COMPANY

Obala pape Ivana Pavla II 15
www.dubrovackapivovara.hr

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ETHNOGRAPHIC MUSEUM DUBROVNIK

Ulica od Rupa 3
 +385(0)20 323 056

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PUPICA

Miha Pracata 8
www.pupodubrovnik.com

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MALA TRUBA

Vukovarska 22
malatrubadbk@gmail.com

--

TERRA CROATICA

Ulica od Puča 17
www.terracroaticadubrovnik.com

--

POMALO GASTRO SHOP

Miljenka Bratoša 30
www.pomalo.com.hr

--

POETICACAO

www.facebook.com/poeticacao

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For a glimpse of what Dubrovnik could become in terms of high-quality local food products, take a trip up Srđ hill, right behind Dubrovnik's historic center. In this beautiful landscape, the last green oasis of the city, **Ilar Paskojević** raises local Croatian breeds of cows, horses, chickens, goats, and donkeys.



ŠIPAN ISLAND

This island was once famous for its vast olive groves and olive oil production. Today several families are patiently revitalizing the cultivation of the traditional olive varieties that were the backbone of the local economy. The **Goravica family** is also working to restore the local carob variety for the production of carob flour, and they offer olive oil from the local varieties *piculja* and *kosmača*.

TAVULIN

Ulica za Rokom 13
+385 (0)916221293
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PANTARUL

Kralja Tomislava
www.pantarul.com
--

KOPUN

Poljana Ruđera Boškovića 7
www.restaurantkopun.com
--

DEŠA ASSOCIATION

Ul. Frana Supila 8
desa-dubrovnik.hr
--



GORAVICA FAMILY

Suđurađ 20
20223 Šipanska Luka
+385 (0)98 906 0466
www.goravica.com
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DUBROVAČKO PRIMORJE

The **Pendo family**, pioneer of eco-friendly production in the Dubrovnik area, lives up the coast from the city in Banići, not far from Slano. Marija and her family are friendly connoisseurs of local culinary history and traditions.

STON AND PELJEŠAC

Once the second most important town in the Republic of Ragusa, Ston may have the biggest culinary potential in the region. **Salt pans, shellfish cultivation,** and **Pelješac wines** are three local highlights that will entice any foodie.



OPG PENDO

Banići 31, 20232 Slano
+385(0)91 263 3458

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In the Mali Ston Bay, you can savor the long tradition of mussel and oyster cultivation, and just over the hill you can see the saltworks and the impressive walls that protected them for centuries.

The natural beauty of Pelješac is difficult to describe in words, so you're better off experiencing it for yourself. This area produces some of the best wines in the world, and three wineries – **Miloš, Križ,** and **Bartulović** – stand out with their vision of organic cultivation and the use of local varieties such as *plavac mali*, *rukatac*, and *grk*. All pioneers of Slow Food on Pelješac, together with the **Vukas** family they lead the production of Pelješac Varenik, a traditional syrup prepared from the cooked must of *plavac mali* grapes. A Slow Food Presidium was created in 2016 to preserve and promote this product. These four families, whose presence on the peninsula goes back many generations, will teach you about the history of not only winemaking, but also livestock, olive oil production, and agriculture in general.



STON OYSTER GROWERS

+385(0)98 9051 821
stonskiskoljkari@gmail.com

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STON SALINE

Pelješki put 1, Ston
 +385 (0)20 754 027
www.solanaston.hr

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VUKAS WINERY

Gornje Selo 13
 Ponikve, 20230 Ston
 + 385 98 203 012
www.vinavukas.com

--

MILOŠ WINERY

Ponikve 15, 20230 Ston
 +385 (0)98 9656 880
www.milos.hr

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KRIŽ WINERY

Prizdrina 10, 20244 Potomje
 +385 (0)91 211 6974
vinarijakriz.com

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BARTULOVIĆ WINERY

+385 (0)20 742 506
 +385 (0)99 792 3830
www.vinarijabartulovic.hr

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DUBROVNIK

ZAGREB

CROATIA

DUBROVNIK

DUBROVNIK

DUBROVNIK

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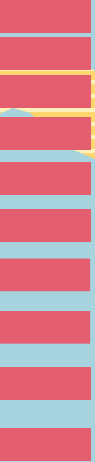
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LEGEND

- 1 Konoba Vinica Monkovic
- 2 Konavoska Kuća,
Udruga Za Promicanje Seoskog Turizma
- 3 Konavoska Kuća Vuković
- 4 Konavoska Kuća Ljubić
- 5 Konavoska Kuća Bokarica
- 6 Koraćeva Kuća
- 7 Crvik Vinogradi i Vinarija
- 8 Winery Karaman
- 9 Taverna Pupo
- 10 Pasticerija "Mala Truba"
- 11 Terra Croatica
- 12 Gastro Shop Pomalo
- 13 Tavulin Wine & Art Bar
- 14 Pantarul
- 15 Restaurant Kopun
- 16 Dbc - Dubrovnik Beer Company Ltd
- 17 Deša - Dubrovnik
- 18 Etnografic Museum Rupe
- 19 Vina Vukas Winery
- 20 Uljara | Goravica | Šipan
- 21 Opg Pendo

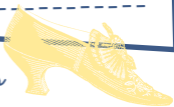
- 22 Solana Ston Ltd.
- 23 Winery / Winery Milos
- 24 Winery Bartulovic
- 25 Križ Winery
- 26 Ston Oyster Growers
- 27 Opg Grbić Pajo
- 28 Konavle Drywall Heritage
- 29 Đivanović Mill
- 30 Zavičajni Muzej Konavala
- 31 Poeticacao

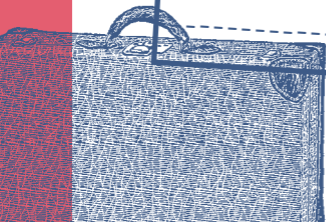


Pack your bags

Clothing

Shoes

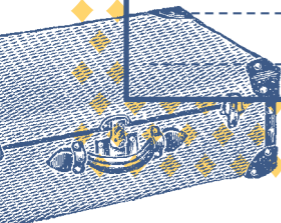




Beauty/toiletries/health

Tech

Other



Skriveno blago



Krajnji jug Hrvatske, koji je od 14. do 19. stoljeća bio teritorij slavne Dubrovačke Republike, dom je iznimno bogate, ali i dalje prilično skrivene gastrokulture baštine. Turistička ponuda utemeljena na promociji održive, tradicijske proizvodnje hrane u Dubrovniku je na svojim počecima, što putovanje po dubrovačkom kraju čini izazovnijim, a „slow“ putnicima pruža mogućnost da postanu neka vrsta gastro detektiva. Svaku osobu i mjesto navedeno u vodiču promatrajte kao izvor dragocjenih informacija i putokaz za daljnje istraživanje.

Ovaj je vodič način da budete dio odgovornog turizma i da svojim posjetom doprinesete očuvanju lokalne gastrokulture: imat ćete priliku kroz zajedničke obroke, razgovor i druženje zbilja upoznati lokalne ljude i njihov način života.

KONAVLE

Nekadašnja „žitnica“ Dubrovačke Republike, Konavle, i dan su danas u velikoj mjeri očuvan krajolik prepun tragova prošlih vremena. Ako želite saznati više o lokalnoj povijesti i običajima pođite u *Zavičajni muzej Konavala* koji posjeduje bogatu etnografsku i arheološku zbirku. Vaš posjet ne može zaobići rijeku Ljutu koja je sama po sebi pravi mali raj na zemlji. Na njoj se nalazi sustav kamenih mlinova za brašno i stupa na vodu izgrađen u vrijeme Republike. Nekoliko je mlinova obnovljeno, ali samo je jedan u funkciji. Nedaleko od mlinova nalazi se i nekoliko konoba, među

kojima se izdvaja **Vinica Monković** u kojoj, sjedeći uz samu rijeku, možete uživati u lokalnoj kuhinji i vinima. No pravi primjer obiteljske konobe svakako je **Koraćeva kuća** na Grudi, u kojoj svaki detalj interijera i jelovnika pripovijeda priču o Konavlima.

 Konavle su prepune iznimnih primjera suhozidne arhitekture koja je usko povezana s poljodjelstvom. Grupa mladih ljudi, koju predvodi krajobrazna arhitektica Anita Trojanović, radi na očuvanju suhozidne baštine i poznaje sve njezine oblike u konavoskom kraju.



HR-

Nakon Domovinskog rata vinarstvo u Konavlima dobilo je novi zamah koji je omogućio potpunu revitalizaciju lokalne autohtone sorte Dubrovačke malvasije. Svoje vrhunske baštinike ova sorta pronašla je u obiteljima **Crvik** i **Karaman**.



**ZAVIČAJNI MUZEJ
KONAVALA**

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+385 (0)20 690 641

--

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KORAČEVA KUĆA

Ulica Korać, Gruda
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VINARIJA CRVIK

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www.crvik-wine.com

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VINARIJA KARAMAN

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+ 385 (0)20 797 008
+ 385 (0)98 238 386
www.malvasija-karaman.com

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SUHOZIDNA BAŠTINA KONAVLA

Anita Trojanović
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KONAVOSKA KUĆA

www.konavoska-kuca.com

Konavoska kuća Bokarica

Tušići 38, Gruda
+385 (0)98 902 6002
katjab@net.hr

Konavoska kuća Ljubić / Zlatovišće

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Radovčići - Gruda
+385 (0)91 7222 045
www.zlatovisce.com

Konavoska kuća Vuković

Donje selo 6,
Radovčići - Gruda
+385 (0)91 55 767 55
lucijavukovic@yahoo.com

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Kada je smještaj u pitanju, nećete pogriješiti ako se prepustite vodstvu članova udruge **Konavoska kuća**. Svaka od obitelji kod koje možete odsjesti nepresušni je izvor lokalne povijesti i običaja, a interijeri starih kuća nakon su rata obnovljeni tako da čuvaju izvorni izgled i namještaj.

HR-

ŽUPA DUBROVAČKA

Župa dubrovačka nekada je bila izrazito poljoprivredno područje koje je hranilo Dubrovnik. Danas je malo obitelji koje se bave proizvodnjom hrane, no nekoliko primjera ulijeva nadu da će se ovaj trend preokrenuti. Među njima je **OPG Grbić Pajo**, obitelj koja je odlučila proizvoditi lokalne sorte voća i povrća i dostavljati ih zainteresiranima na kućni prag.



OPG GRBIĆ PAJO

Rovanj 6

+385 (0)996911523

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DUBROVNIK

U Dubrovniku se, bez lokalnog Slow Food vodiča, iznimno teško snaći u moru restorana koje je preplavilo staru gradsku jezgru i njezinu okolicu. Većina restorana svoju je ponudu prilagodila ukusu „prosječnog” turista, no nekoliko svijetlih primjera, ponajviše nove dubrovačke gastroscene, itekako želi vrednovati lokalnu gastronomiju.



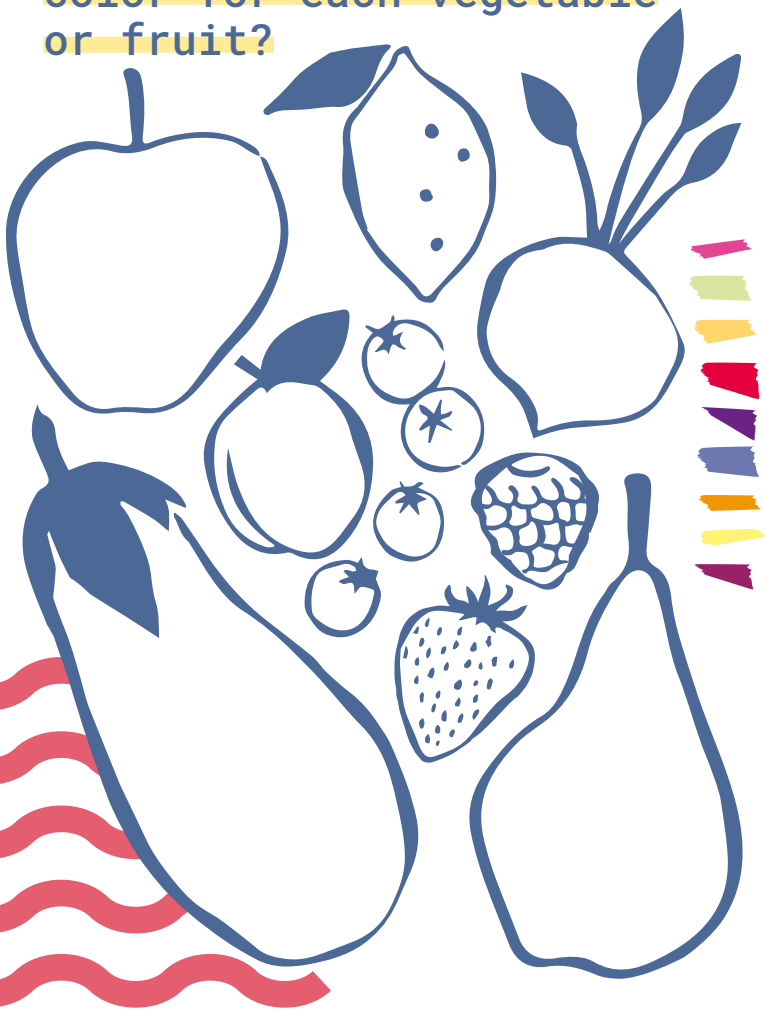


Stoga nemojte zaobići restoran **Kopun** u staroj gradskoj jezgri i **Pantarul** u Lapadu. Ako ste za intimnije ozračje i žmuo (čašu) lokalnog vina, posjetite **Tavulin** u skrivenom kutku stare gradske jezgre.

Iako pivo nije dio lokalne tradicije, hvaljevrijedan poduzetnički projekt pod nazivom **Dubrovnik Beer Company** lokalnu je ponudu obogatio dubrovačkim craft pivima, pretvarajući dio nekadašnje industrijske zone grada u pivovaru i novo okupljalište mladih.

Jedan od simbola dubrovačke gastronomije ljuta je naranča čija su stabla nekada krasila sve dubrovačke vrtove. Ako želite saznati kako se pripremaju marmelada i arancini, te saznati niz detalja o ulozi žena u očuvanju lokalnih tradicija cijelog dubrovačkog kraja, morate posjetiti *Udrugu Deša* u prekrasnom prostoru dubrovačkih *Lazareta*.

Can you pick the right color for each vegetable or fruit?



Make a drawing
of your favorite
thing from your trip



Take a picture of your drawing and
send it to international@slowfood.it

HR-

Tko želi dublje proučiti povijest hrane, svakako treba posjetiti **Etnografski muzej** koji se nalazi u zgradi nekadašnje žitnice Dubrovačke Republike.

Ako želite kupiti nešto od lokalnih proizvoda, svratite u dućane **Terra Croatica** i **Pomalo**, za slastice i vrhunski kruh u **Malu trubu** u Gružu, a za originalne suvenire u **Pupice**. Zanimljiv način upotrebe nekih lokalnih proizvoda poput rogača svoj je izraz pronašao u kreativnosti obrta **Poeticacao**.



DUBROVNIK BEER COMPANY

Obala pape Ivana Pavla II 15

www.dubrovackapivovara.hr

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ETNOGRAFSKI MUZEJ RUPE

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PUPICA

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www.pupodubrovnik.com

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MALA TRUBA

Vukovarska 22

malatrubadbk@gmail.com

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TERRA CROATICA

Ulica od Puča 17

www.terracroaticadubrovnik.com

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POMALO GASTRO SHOP

Miljenka Bratoša 30

www.pomalo.com.hr

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POETICACAO

www.facebook.com/poeticacao

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Što bi Dubrovnik mogao biti kada je proizvodnja visokokvalitetne, lokalne hrane u pitanju, možete vidjeti ako se uspnete na brdo Srđ, nadomak grada, iznad povijesne jezgre. U prekrasnom krajoliku, posljednjoj zelenoj oazi grada, **Ilar Paskojević** uzgaja autohtone hrvatske pasmine krava, konja, kokoši, koza i magaraca.

OTOK ŠIPAN

Ovaj je otok nekada bio čuven po iznimno velikom broju stabala maslina i proizvodnji maslinovog ulja. Danas nekoliko obitelji strpljivo revitalizira uzgoj onih sorti koje su činile okosnicu lokalne ekonomije. Među njima izdvaja se **obitelj Goravica** koja je pokrenula revitalizaciju lokalne sorte rogača i proizvodnju brašna od rogača. Uz ovaj proizvod nude i maslinovo ulje od lokalnih sorti maslina piculje i kosmače.

TAVULIN

Ulica za Rokom 13
+385 (0)916221293

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PANTARUL

Kralja Tomislava
www.pantarul.com

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KOPUN

Poljana Ruđera Boškovića 7
www.restaurantkopun.com

--

UDRUGA DEŠA

Ul. Frana Supila 8
desa-dubrovnik.hr

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GORAVICA FAMILY

Suđurađ 20
20223 Šipanska Luka
+385 (0)98 906 0466
www.goravica.com

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HR-

DUBROVAČKO PRIMORJE

Pioniri eko proizvodnje na cijelom dubrovačkom području, **OPG Pendo**, žive u Banićima, mjestu nedaleko od Slanog. Marija i njezina obitelj ugodni su sugovornici i veliki poznavatelji lokalne gastropovijesti i običaja.

STON I PELJEŠAC

Nekada drugi grad Dubrovačke Republike nedvojbeno ima najveći gastronomski potencijal u cijeloj regiji. **Solana, školjkarstvo** i pelješka vina tri su aduta koja nikoga neće ostaviti ravnodušnim.



OPG PENDO

Banići 31, 20232 Slano
+385(0)91 263 3458

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U Malostonskom zaljevu upoznat ćete i kušati dugu tradiciju uzgoja dagnji i kamenica, a u stonskoj solani saznati što su impozantne zidine štitile stoljećima.

HR-

Iskustvo boravka na Pelješcu, u prekrasnoj prirodi, doživljaj je koji je riječima teško opisati. Na poluotoku se danas proizvode neka od ponajboljih svjetskih vina, a tri se vinarije – **Miloš, Križ** i **Bartulović** – izdvajaju po svojoj viziji eko uzgoja autohtonih sorti loze plavac mali, rukatac i grk. Ove su obitelji pioniri Slow Fooda na Pelješcu, i uz obitelj **Vukas**, čine prezidij pelješkog varenika, tradicijskog proizvoda koji se pripravlja od kuhanog mošta plavca malog i čini okosnicu dubrovačke gastronomije. Od članova ovih četiriju obitelji, čije prisustvo na poluotoku seže u daleku prošlost, saznat ćete sve o povijesti ne samo vinarstva, već i stočarstva, maslinarstva i poljoprivrede općenito.



**UDRUGA STONSKI
ŠKOLJKARI**

+385(0)98 9051 821

stonskiskoljkari@gmail.com

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STONSKA SOLANA

Pelješki put 1, Ston

+385 (0)20 754 027

www.solanaston.hr

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VINARIJA VUKAS

Gornje Selo 13

Ponikve, 20230 Ston

+ 385 98 203 012

www.vinavukas.com

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VINARIJA MILOŠ

Ponikve 15, 20230 Ston

+385 (0)98 9656 880

www.milos.hr

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VINARIJA KRIŽ

Prizdrina 10, 20244 Potomje

+385 (0)91 211 6974

vinarijakriz.com

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VINARIJA BARTULOVIĆ

+385 (0)20 742 506

+385 (0)99 792 3830

www.vinarij bartulovic.hr

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Color key

 Amazing day! ☀️

 I feel love ❤️

 Regular 🌱

 Hmmmmm ☁️

 Not so well ☁️🌧️

 Bad day ☁️🌧️

 Apocalypse now! ⚡️



ITEM

€



lunch

dinner

DELICIOUS

TO BUY

BEST EVER!

HATE THIS

LOVE THIS

TO DO

SHOPPING



HATE THIS



WOW!



LOVE THIS

TO DO



AMAZING



WOW!



AMAZING



SlowFood-CE

Slow Food-CE is a transnational cooperation project that seeks to improve the capacities of local, public and private actors in order to safeguard and give value to their gastronomic cultural heritage as part of a vision that integrates economic, environmental and social sustainability.

The project intends to create a transferable model that can give traditional foods their true value, through knowledge of their producers, plant varieties, animal breeds, traditional processing techniques, folklore, cultural landscape, and enhance the common food heritage of Central Europe, leading to a new alliance between five cities: Venice, Dubrovnik, Brno, Kecskemét and Krakow.



Interreg

CENTRAL EUROPE



European Union
European Regional
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SlowFood-CE


Slow Food®



 University of Gastronomic Sciences
Università degli Studi
di Scienze Gastronomiche

 DURA
Duhovnska razvojna agencija
Duhovník Development Agency



Tourist Authority
south moravia


Slow Food® Brno




Slow Food® Kiskunsag

 **Kraków**

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