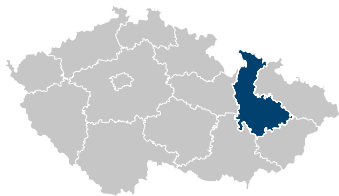


# Gastronomy

in Olomouc Region



[www.ok-tourism.cz](http://www.ok-tourism.cz)



### Good food fans,

people travel all around the world to taste something new, something they have never eaten before. They want to get to know new cuisine because they think they know the local one perfectly well. If you belong to this group as well, I believe this guide will open your eyes. The magic of Olomouc region gastronomy lies in the fact that food produced here is as miscellaneous as the region itself. You can be a common boarder or a cook loving your job, still this region offers you not only excellent end products but also ingredients that will definitely vary your recipes. As the saying goes, the way to a man's heart is through his stomach. I hope after reading this guide and tasting some of the products mentioned here you will love this region as I do. So bon appetit!

### Ladislav Okleštěk

President of Olomouc region



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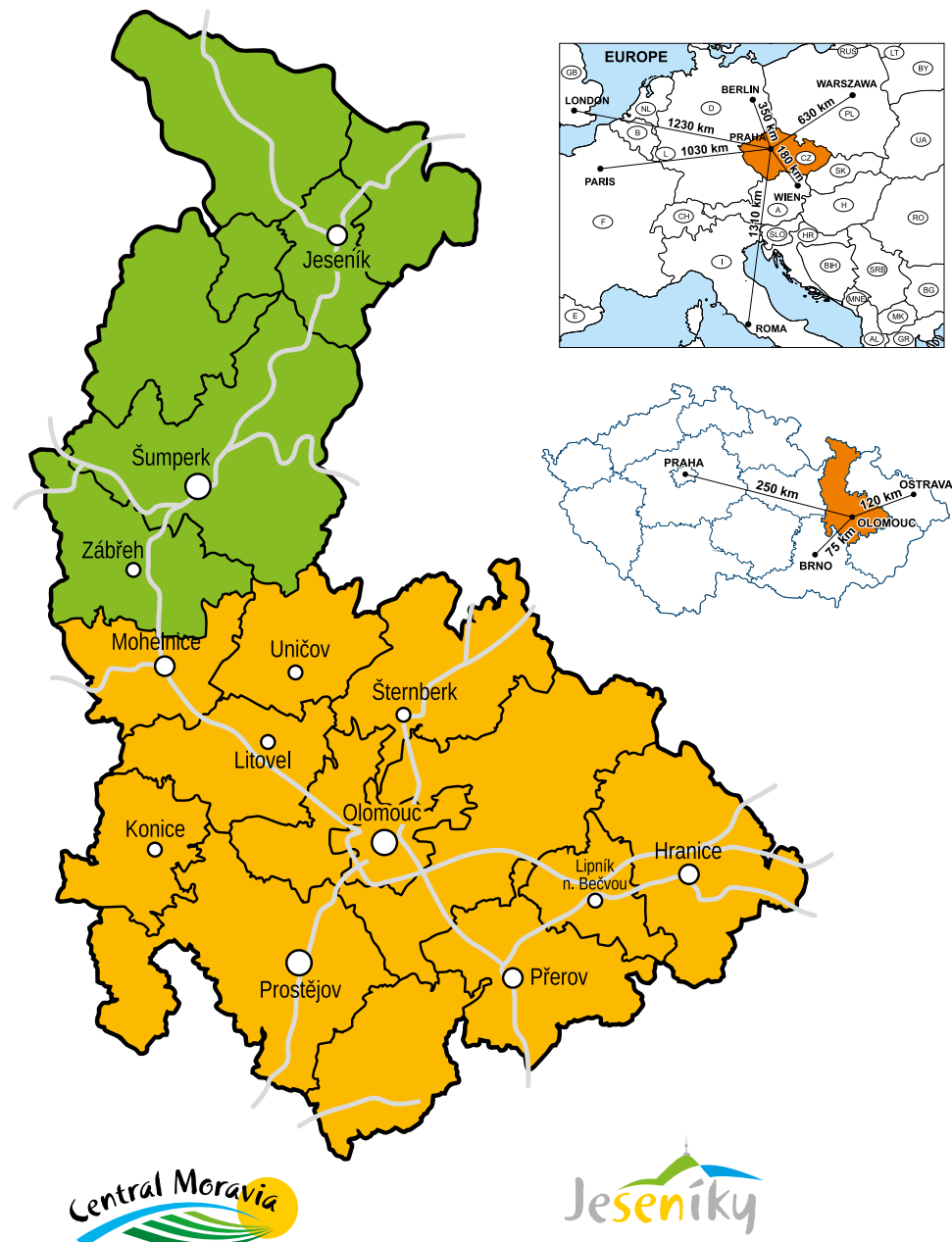
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### Střední Morava – Sdružení cestovního ruchu

Professional organisation of tourism  
Horní náměstí 5, 772 00 Olomouc  
Tel.: +420 585 204 627–629  
E-mail: [info@central-moravia.cz](mailto:info@central-moravia.cz)  
[www.strednimorava-tourism.cz](http://www.strednimorava-tourism.cz)  
open Monday - Friday



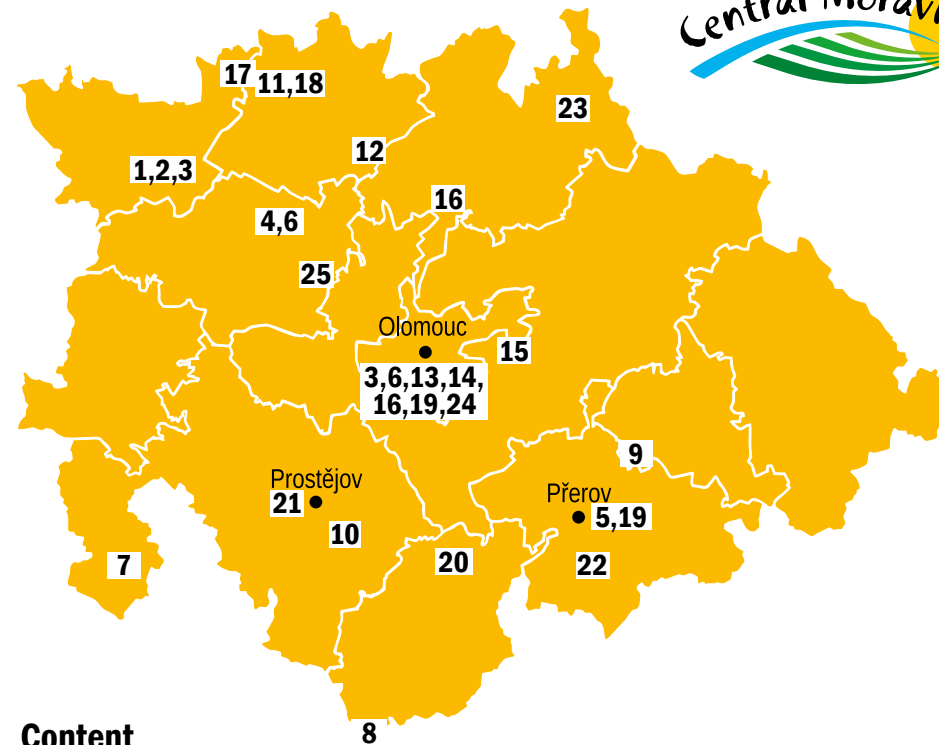
### Jeseníky – Sdružení cestovního ruchu

Professional organisation of tourism  
Kladská 233/1, 787 01 Šumperk  
Tel.: +420 583 283 117  
E-mail: [sekretariat@jesenikytourism.cz](mailto:sekretariat@jesenikytourism.cz)  
[www.jesenikytourism.cz](http://www.jesenikytourism.cz)  
[www.facebook.com/navstivtejeseniky.cz](https://www.facebook.com/navstivtejeseniky.cz)  
open Monday - Friday



## Taste Haná

First of all proper and homemade cuisine - that is food and drink of Haná. Central Moravia goes back to original gastronomy based on traditions and history of Haná region. The ingredients are local and traditional recipes follow our grandmas' recipes and experience. There is also something extra - from smelly cheese meals to specialities from a typical pig-slaughtering. Taste Haná both in summer and winter and enjoy unique culinary experience, thanks to which you will be happy to come back to Central Moravia. Every restaurant using traditional recipes and local food can join the project „Taste Haná“. So taste Haná!



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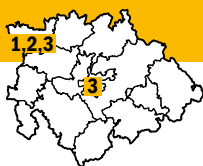
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Olomoucké tvaruzky is the only original Czech cheese, made of skim (non-fat) milk. It is very aromatic. The production has been traditionally concentrated in the Haná region since 15th century. Today the production is located in Loštice, where the company A. W. has been producing this cheese since 1876.



The oldest reports come from 15th century, when tvaruzky formed a part of country people's menu. The mark Olomoucké tvaruzky appeared thanks to Olomouc markets where tvaruzky was sold. However, the most of this cheese was produced in villages around under the name selské tvaruzky. The word tvaruzky has its origin in the word tvaroh (curd cheese) that is an interproduct in tvaruzky production.

Josef Wessels and his son Alois were the first, who began to produce this mature cheese in 1876. The production went on to the first world war, that time the company employed 36 people and became the biggest producer of tvaruzky. In 1991 the company was given back to the descendants of former owners, who immediately started the production. In 2010 Olomoucké tvaruzky received a protected mark from European Union. Today the company in Loštice has over 130 employees and every year produces more than 2000 tons of this cheese. Olomoucké tvaruzky is a mature cheese made of skim (non-fat) milk so it is low-fat. As the producer says „Tvaruzky has a completely unique spicy flavour, a typical smell, surface with a golden yellow cover and a sticky semi-soft to soft consistency with a noticeably lighter core.“ The base for the production is formed by non-fat curd cheese maturing with salt. After that it is grinded and formed into round shape, small wreaths or sticks. Next few days tvaruzky matures in an oast. Then it is washed, so that yeasts from the surface are washed away and the mixture of bacteria can start working. Deep maturing is then ensured on grates. From these grates pieces of cheese are put into boxes and stored in a fridge room where they mature one or two more days. In company shops you can also buy products not normally available in shops and supermarkets.

## A. W. spol. s r. o., Palackého 4, Loštice

Shop in Loštice náměstí Míru 11 Loštice Tel.: +420 583 401 220	Open: Mon - Fri 07:00–18:00 Sat 08:00–18:00 Sun 10:00–18:00
---	--

Shop in Olomouc Horní nám. 365/7 Olomouc Tel.: +420 585 202 551	Open: Mon - Fri 08:30–18:00 Sat 08:30–12:30
--	---

## Museum of Olomoucké Tvaruzky

1



Muzeum Olomouckých tvarůžků Palackého 2 Loštice Tel.: +420 583 401 217	Open: daily 09:00–17:30  www.tvaruzky.cz
---	---

In 1994 on a place of a former cheese manufacture Museum was opened. In the basements, where the exhibition begins, you can see how the curd cheese was grinded and pressed, on other floors manufacture itself as well as producers and their life stories are documented. Many of the documents and records are original and unique. During the tour you can watch a film „A story of an unusual aroma from uncle Křópal's storytelling“ - a free film version of the history of tvaruzky production in A.W.

The museum is wheelchair accessible, the tour takes about 1 hour. The tours are individual, however, guided tours are available.

2

## Tvaruzky Ice Cream

Would you believe that ice cream can be made of cheese? Of tvaruzky mature cheese? You can taste this untraditional ice cream made of Olomoucké tvaruzky in Loštice in a café U lišky Bystroušky. They are the first in the world to make such ice cream flavour and the owner of this café received a patent for the recipe. Many people come here to

Kavárna Galerie U lišky Bystroušky  
Nám. Míru 54  
Loštice  
www.kavarna-lostice.cz

Open:	
Mon	14:00–22:00
Tue - Thu	10:00–22:00
Fri - Sat	10:00–23:00
Sun	10:00–21:00

taste this ice cream and the sale is growing. At first sight this sweet ice cream is not different from the others. The fact that it is made of tvaruzky you will notice thanks to its typical taste and aroma. This ice cream is made of curd cheese base and mature cheese is included from one third.



## Tvaruzky Patisserie

3

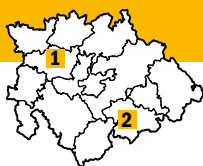
This family patisserie follows traditional production of Olomoucké tvaruzky in Haná region. Here salty desserts made of tvaruzky are baked. The most favourite desserts are strudels and small cakes. Also potato pancakes or steaks tartar made of tvaruzky are offered here. All the products are marked „Haná regional product“ and were awarded a prize Regional food of Olomouc region. These tvaruzky salty desserts taste best with beer and wine. This patisserie offers some regional products as well.



Tvarůžková cukrárna Komenského 325 Loštice www.tvaruzkovacukrarna.cz	Tvarůžková cukrárna Denisova 13 Olomouc Tel.: +420 604 137 953
---	---

Open: Mon - Sat 09:30–17:00 Sun 13:00–17:00 January and February weekends closed	Open: Mon - Sat 09:30–18:00 Sun 11:00–18:00
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# BEER FROM CENTRAL MORAVIA

Beer from Central Moravia is appreciated both by experts and public. It has been awarded many prizes at a beer presentation PIVEX 2017. The most significant middle Moravian breweries are: Litovel Brewery and Písek Brewery Zubr.



1

## Litovel Brewery



The beer tradition in Litovel goes back to 1291, when king Václav II. granted the citizens a privilege to brew beer 1 mile around the town. In middle ages beer was brewed in 57 houses in Litovel. 12th November 1893 a Czech patriotic Peasant's brewery with a malt-house was consecrated and opened in Litovel. Today this brewery serves as a live history of brewing industry. It has been modernized, however, 200 Litovel brewers are proud to produce traditionally brewed Czech beer in the same way as their predecessors did more than 125 years ago. Litovel Brewery is a part of a brewery group PMS together with Písek Brewery Zubr and Holba Hanušovice.

Traditional procedures in the production are strictly observed and followed. The result is very delicious beer with balanced bitterness, gold colour and the right natural bite. The ideal basis of this beer is the best hop and pure water. Visitors of Litovel Brewery can get to know the traditional way of brewing beer, taste the products and see the unique exposition about history of brewery. In a minibrewery they can even try brewing beer from the start to the end product. This, of course, is observed by an expert, a skilled chief brewer. People interested in this experience can follow the recommended recipes or try making their own unique taste.

Pivovar Litovel a.s.  
Palackého 934  
Litovel

tel.: +420 724 776 392, +420 585 493 514  
www.litovel.cz



## Zubr Brewery

2



This Moravian brewery, with a head of a wisent in the emblem, makes one of the best beer in the Czech republic. Beer brewing has a rich tradition in Písek. Its beginnings go to 13th century, when the town was granted a privilege to brew beer. Nowadays around 240 000 hectolitres of beer are brewed here. The most favourite kinds of beer are Zubr Classic and Zubr Gold. Beer specialties peculiar by a noticeably bitter taste with strong hop aroma are very popular as well. These are launched for different occasions. Excursions in the brewery are possible, however, the guided tour should be booked at least one week in advance.

Pivovar Zubr  
Komenského 35  
Písek

Tel.: +420 581 270 111  
e-mail: zubr@zubr.cz  
www.zubr.cz

Open:  
January - December  
Mon - Fri 08:00 - 14:00  
excursions are free

## Minibreweries in Central Moravia

Small breweries are more and more popular nowadays. People love experience gastronomy and want to try different beer from the one available in shops. Do you know how to brew traditional Czech beer? You can learn about this in visitor centres in some of the big breweries or you can go directly to the source, into small breweries.

- Minipivovar Kosíř
- Restaurace a minipivovar Riegrovka
- Pivovar a hostinec Chomout
- Svatováclavský pivovar
- Minipivovar Jižan
- Minipivovar Parník
- Minipivovar U Císařské Cesty
- Novodvorský pivovar
- Pivovar & Restaurant U krále Ječmínka
- Pivovárček Melichárek
- Pivovar Jadrníček
- Pivovar Moritz
- První soukromý pivovar společenský s.r.o.
- Řemeslný pivovar Husar
- Svatováclavský pivovar
- Hanácký pivovar, s.r.o.
- Pivovar Helf
- Pivovar Mazal
- František Hájek, výroba piva Trubadúr
- Koliba a Pivovar U Tří Králů
- Minipivovar Z-Stage

www.pivovarkosir.cz

www.riegrovka.eu

www.pivochomout.cz

www.svatovavclavsky-pivovar.cz

www.najizni.cz

www.parnikpivovar.cz

www.u-cisarske-cesty.cz

www.pivovarnovedvory.cz

www.ukralejecminka.cz

www.pivovarekmelicharek.cz

www.pivovarjadrnicek.cz

www.hostinec-moritz.cz

www.pivovar-lipnik.cz

www.pivohusar.cz

www.svatovavclavsky-pivovar.cz

www.hanackypivovar.cz

www.pivovarhelf.cz

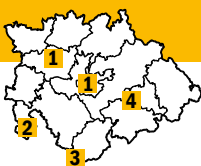
www.pivovarmazal.cz

www.pivo-trubadur.cz

www.kolibautrikralu.cz

www.z-stage.cz





Cheese undoubtedly belongs to the oldest food group. It not only has many variations of different taste and aroma, but also is very important for our diet. About 4000 years ago transforming milk into cheese helped to preserve food in a better way. Today about 3000 kinds of cheese are made, whereas the world production forms more than 20 million tons. Also in Central Moravia cheese production plays an important part. Many kinds of cheese unique for their taste and quality are produced here and were awarded several significant prizes.



## 1 Cheese Manufacture Brazzale Moravia



Cheese manufacture Brazzale Moravia a.s. is situated in Litovel and is based on top Italian technology, Moravian milk of high quality and handmade cheese. The company belongs to the group Brazzale, which is the oldest Italian family firm in dairy industry. The main product of the company is Gran Moravia - extra hard slow-ripened cheese with its typical texture, taste and aroma, maturing 12 months or more. From Moravian milk of high quality, following Italian traditions, the whole range of other kinds of cheese is made here - mozzarella, ricotta, giuncata, caciotta as well as cheese made according to company's own recipes - Tre Corti, Furfante a Il SalatŮ. All these kinds of cheese together with Litovel butter, curd cheese, whey drinks and yoghurt form a product line called „Přmo z naš sýrářny“ („Right from our cheese manufacture“). All these products are offered in the chain of company shops La Formaggeria Gran Moravia. In these shops you can also buy many Italian specialties: Italian wine, smoked meat, pasta and other traditional Italian specialties. Brazzale Moravia products have been awarded many prizes, such as „Dairy product of the year“, „Czech delicatessen“ or a famous mark „Klasa“.



Shops La Formaggeria Gran Moravia:

Horní náměstí 8  
Olomouc  
tel.: +420 585 242 931

Trí Dvory 98  
Litovel  
tel.: +420 585 152 362

[www.laformaggeria.cz](http://www.laformaggeria.cz)  
[www.brazzalemoravia.com](http://www.brazzalemoravia.com)

## Dairy Otinoves

2



Dairy Otinoves follows 80-year-old tradition of dairy industry in Drahanská vrchovina. The main product of Dairy Otinoves is natural blue cheese NIVA. 10 million litres of milk are processed and 1200 tons of blue cheese are produced every year in the dairy. The dairy building has been reconstructed completely and a new dairy shop has been built on the ground floor. A modern mellow cellar has been built as well. This cellar guarantees ideal conditions for mellowing of blue cheese loaves. The dairy puts the accent on quality of the products. NIVA cheese has been awarded many prizes such as regional product, regional food, mark KLASA (Czech product of high quality). The cheese is natural and does not contain any preservatives.

Mlékárna Otinoves s.r.o.  
Otinoves 201  
798 61

tel.: +420 582 395 033  
[www.mot.cz](http://www.mot.cz)

## 3 Goat Farm NIKÁDA

A family goat farm NIKADA is located south from Prostějov in a small village Kovalovice-Osicany. Goat milk and its products are made and sold here. Stables and a manufacture for goat milk process have been reconstructed, today there are about 100 goats and 5 billy goats in the farm. Milk is

processed directly in the farm in the cheese manufacture, where curd cheese, yoghurt, processed cheese in 5 different flavours, semi-hard cheese in 4 flavours and pickled cheese are made. The range of products is growing every year so you will definitely choose the right one for you.

Kozí farma Nikáda  
Kovalovice  
798 29 Osicany  
tel: 604 441 959  
[www.kozifarmanikada.cz](http://www.kozifarmanikada.cz)



## SYRMEX

4

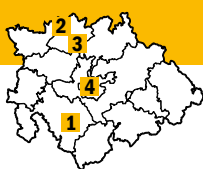


Syrmex, spol. s r.o.  
Osek nad Bečvou 411  
751 22  
[www.syrmex.cz](http://www.syrmex.cz)

More than twenty years ago Jana Lidmilová and her husband set up a company producing cheese specialties. The company is located in Osek nad Bečvou. It is a family company producing traditional assortment of cheese specialties. Their priorities are: using ingredients of high quality, exclusively from Czech suppliers and respecting all IFS rules (International Food Standard), which put accent on hygiene, processes and quality supervising. Cheese from SYRMEX has been awarded many prizes such as „Haná regional product“ and „Czech product of 2016“. The company is qualified to use the title „A trustworthy company“. All products can be bought in company shops in Osek nad Bečvou, Přerov, Prostějov and Slavkov u Brna.







# (UN)TRADITIONAL MEAT PRODUCTS

Central Moravia and Haná especially is known as agricultural land. Both vegetable and animal production takes this into consideration. Nowadays smaller firms are getting popular, they have become a part of the trade mainly thanks to the quality of their products.



## 1 Bedihošť Smoked Specialities and Specialities from Pig-Slaughtering



The company Kouřil s.r.o. in Bedihošť processes meat from the beginning to the sale: slaughtering, carving into pieces and selling meat, as well as making and selling meat products and smoked meat. The butchers are proud to use traditional recipes from company employees' ancestors and old skilled butchers. You can buy many kinds of sausages, blood sausages, sausage meat, a typical meat pudding, cooked pig's head, greaves, lard, soup, smoked meat, bones and ribs.

Kouřil s.r.o. Tel.: +420 582 368 495  
Tovární 53 +420 603 581 459  
Bedihošť

## 2 Troubelice Meat from Their Own Breeding



Neither the animals nor the feed for them are supplied into this firm. That is why it is so special. The company has its own slaughtering, carving meat hall, meat products manufacture and a company shop. It is focused first of all on pork and beef meat.

Tagros a.s. Tel.: +420 585 032 077  
Troubelice 24 e-mail: tagros@tagros.cz  
Troubelice www.tagros.cz

## 3 Traditional Meat Products from Újezd

Meat products from Újezd are produced in the association Zemědělskoobchodní družstvo vlastníků Újezd u Uničova. Pigs and young bulls from their own breeding are used for next production. The best product is undoubtedly tlačěnka výběr (meat pudding), which has been awarded the prize „Product of Olomouc region 2011“. You can also

Zemědělské družstvo  
Újezd u Uničova  
Újezd 336  
783 96 Újezd  
Tel.: +420 585 054 719  
e-mail: jatky@zodv.cz  
www.zodv.cz

buy many kinds of sausages, salami and other meat products and specialties. Company shops you can find in Uničov and Šternberk.



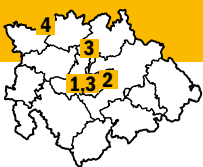
## 4 Snail Delicacies from BARKONA SNAILS



BARKONA SNAILS is a Czech family snail farm in Olomouc-Holice. It processes meat from snails kept in company's own garden snail houses. The company sells snails cooked in vegetable broth for 5 hours, frozen snails intended for gastro companies, snails and snail delicacies based on unique recipes as well as snail caviar.

Barkona Snails Tel.: +420 605 251 177  
Staškova 520/16 Tel.: +420 607 129 414  
Olomouc e-mail: snails@barkona-snails.eu  
www.barkona-snails.eu





Haná, lying directly in the heart of Moravia, is a land full of fertile fields and woodland meadows. Love to this land and its traditions is inherited from generation to generation. This is a guarantee for the best products made in this region. Recently many small firms focusing on baker products or products for healthy diet have been set up.



## 1 Festive Small Cakes from Marie Fojtíková



Marie Fojtíková bakes many different kinds of cakes, however, you must book them in advance. She will bake various stuffed small cakes, fruit cakes, salty cakes, Easter sweet bread, Christmas sweets, wedding small cakes and sweets as well as birthday cakes and desserts. She never uses any imitations of prime ingredients and if possible, she uses ingredients from local farmers and producers.

Ovesná 166/5  
Olomouc - Hejčín

Tel.: +420 603 745 278  
e-mail: pecivom@seznam.cz  
www.pecivom.sluzby.cz

Open:  
after an arrangement

## 2 Petr Souček – Drásalovy hubance



Drásalovy hubance is traditional, sweet pastry from Haná with barley malt. Hubance are homemade and the old recipe coming from the brewery Velkobystřický pivovar is followed. The name Drasalovo was used for everything big, relating to a very tall man Josef Drasal who lived in Haná and was 242 cm tall.

Petr Souček  
Havlíčková 366  
Velká Bystřice  
Tel.: +420 603 811 721  
cukrarna.galerie@seznam.cz  
www.regionální-znacky.cz/hana/cs/certifikovane-produkty/

## 3 Luděk Bečica – Leavened and Wholewheat Bakery Products

Luděk Bečica makes wholewheat and leavened pastry following his own unique recipes. His most significant product is rye leavened bread Bohan, which is very popular with people for its quality and durability. The products do not contain white flour, purified sugar and yeast.



Na Letné 113/1  
Olomouc  
Tel.: +420 736 601 623  
Těšíkov 659E  
Šternberk  
Tel.: +420 736 601 623

zdravosti@seznam.cz  
www.zdravosti.cz

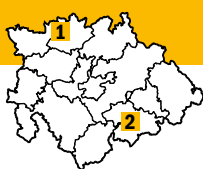
## 4 Úsovsko Food - Fit Müsli

Müsli bars production is concentrated into a hall in Klopina village. Here marks Fit müsli, Fit Nature, Fit fruit etc. are made, the process is machine-controlled. These healthy products are very popular with customers not only in the Czech republic but also abroad. A combination of cereals, desiccated apples, raisins, extruded wheat or corn, nuts and other similar ingredients are used. All these ingredients are also used in organic quality for organic müsli bars.

ÚSOVSKO FOOD a.s.  
Klopina 33  
Klopina  
Tel.: +420 583 484 150  
e-mail: podatelna@usovsko.cz  
www.bersti.cz  
www.fit.eu







# CHOCOLATE

The beginnings of chocolate history can be found in Middle America. Aztecs believed that cocoa beans are gifts from Quetzalcoatl, a god of wisdom. Cocoa beans were so valuable that time that they were used as a means of payment. It is believed that dark chocolate is very good for our health. Chemists have shown that cocoa includes about 300 elements which make it to be one of the most complex kinds of food of the planet. Besides endorfin, a hormone of happiness, it contains stimulating components and a huge amount of antioxidants. Today we know many kinds of chocolate and hundreds of products are made of it. Some producers are world-famous, some are not, but are ours. Also from Central Moravia.



1

## Chocolate Manufacture Troubelice



This family chocolate manufacture is located in Troubelice na Moravě. Each piece of chocolate is handmade and each is unique. Chocolate is made of the best Ecuador cocoa beans and is sweetened by organic solid cane juice. The most important ingredients are cocoa beans. Chocolate manufacture Troubelice has its own representative in Ecuador so it can supervise the quality of the goods coming to their manufacture. It is the only chocolate manufacture in the Czech republic which has all the process of chocolate production under control right from the harvest in Ecuador to the end product. The traditional taste and aroma of chocolate is kept. The chocolate contains only ingredients

of high quality, no artificial colorings, lecithin or artificial aroma elements are used.

Čokoládovna Troubelice tel.: +420 733 368 257 Open:  
Troubelice 10 www.cokoladovnatroubelice.cz Tue and Thu 10:00–17:00

## Chocolate Manufacture Přerov

2

In this family chocolate manufacture in Přerov chocolate pralines, bars of chocolate and chocolate pictures are made. In a small shop not far from Přerov castle you can get also home-made hot chocolate. All products are made of real chocolate supplied by world producers. The products are not chemically preserved and no fat or oil is added, only cocoa butter of high quality.



Lenka Glosová tel.: +420 724 324 724 Open:  
Horní náměstí 5 www.glosova.net Tue - Fri 10:00–17:00  
Přerov Sat 09:00–13:00



# FISH FROM CENTRAL MORAVIA

Carp is the most common fish in the Czech republic, even though in total there are 28 kinds of freshwater fish intended for market. From the year production of around 20000 tons of fish, 18000 tons are carps every year. Besides a carp you can, of course, taste other kinds of freshwater fish coming from Czech or Moravian fishing. More than 700 tons of fish every year is produced, the most of them are grass carps and silver carps. In gastronomy pike, pikeperch and catfish are the most favourite. Central Moravia fishing can definitely prove that fishermen from South Bohemia are not the only good fish producers.



1

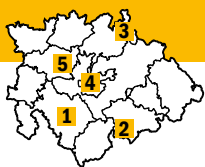
## Fishing Tovačov



Fishing Tovačov is located in a fertile flatland of Olomouc region. It lies mainly in town Tovačov, where ponds Hradecký, Křenovský, Náklo and Kolečko are situated. A fish storage pond we can find right next to Hradecký pond, in order to transport the fish quickly and easily during the fishing out. In these storage ponds fish are cleaned from the mud smell, which makes their meat more valuable and tastier. The capacity of the fish storage pond is about 2300 tons of fish.

Rybářství Tovačov tel.: +420 581 731 239  
kpt. Jaroše 650 http://rybarstvitovacov.717.cz  
751 01 Tovačov Open:  
Mon - Fri 08:00–11:00  
Sat 08:00–11:00

The most common fish kept in Fishing Tovačov is a carp. Next kinds are: grass carp, silver carp, catfish, pike and pikeperch that has become very popular even though its price is higher. The fishing provides also fish for other territories: roach, crucian carp and a zope.



# DRINK FROM NATURE

The countryside in Central Haná is an ideal place for fruit growing. In orchards there grow both winter and summer kinds of apples, delicious pears, but also currant, gooseberry, plums and many other kinds of fruit. All this fruit is used not only for fruit juice but also for spirits produced in the oldest distillery in Europe. What is more, in Moravia we can find mineral water springs.



## 1 Prostějovská Starorežná - Distillery U Zeleného stromu



The history of the oldest European distillery started in 1518, when Vilém of Pernštejn and Helfštýn granted the brewing rights to thirty-one landlords in Prostějov. Among those selected was also the owner of the building At Green Tree. In 1610 Karel of Liechtenstein upgraded these distillery's brewing rights, granted them a monopoly on distillation and brewing spirits. Thanks to these privileges, the quality of production increased and Prostějov soon became famous as the town where the best spirits in Bohemia are made. The recipes come from the second half of 17th century, when the owner used his knowledge from the field of pharmacy and wine making and produced brand new liqueurs from rye - Režná. Today the distillery forms a part of GRANETTE&STAROREŽNÁ Distilleries a.s. and is the biggest domestic producer of spirits with purely Czech capital.

Palírna U Zeleného stromu a.s.	Dykova 8, Prostějov Tel.: +420 582 301 315, +420 603 571 447 e-mail: starorezna@starorezna.cz www.starorezna.cz	excursions Mon - Fri 08:00-13:00 must be booked one week in advance
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## Hanácká kyselka

2

The company Hanácká kyselka a.s. is one of the most important producers of mineral water in the Czech republic. It uses modern top technologies guaranteeing high quality of the products. Hygiene and cleanness are maximally supervised in the factory. The decantation process takes place in Hanácká kyselka a.s. in Horní Moštěnice.



Horní Moštěnice 547 Tel.: +420 581 275 211	info@hanacka.cz www.hanackakyselka.cz
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## 3 Ondrášovka



Water is the best drink to satisfy thirst. Notably water middle mineralized, as Ondrášovka is. From a small village Ondrášov, in the foothills of Nížký Jeseník, this favourite mineral water travels to customers' tables every day. In 18th century inter stores were built in Olomouc, Brno, Praha and Vienna.

Ondrášov 36 Moravský Beroun	Tel.: +420 554 789 111 Email: info@ondrasovka.cz www.ondrasovka.cz
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## Bátěk's Syrups

4

In a family syrup manufacture directly in Olomouc city centre fresh herbal syrups are made daily. The owners are proud to use ingredients of very high quality and produce balanced herbal taste and aroma. Organic herbs are processed in an especially gentle way so that all healing substances and essences are preserved. That is why

these syrups are very delicious and have a great influence on our body and health. The syrups contain no artificial aroma, colouring, sweeteners or thickeners. The most favourite flavours are ginger, camomile, ribwort, elder, melissa and sage.



## 5 Ciders from Fruit Farm Mezice



This fruit-growing includes a fruit tree nursery, orchards and a cider manufacture. The firm has been working on fields and orchards not far from Olomouc in the middle or Haná for more than twenty years. Natural fruit ciders from the cider manufacture Mezice have been awarded a prize „Regional product Haná“. The cider is not diluted, filtered, sweetened or coloured. Also thanks to this, apple cider was awarded „The product of Olomouc region“.

Ovocnářství Mezice Mezice 9 Tel.: +420 774 854 611 info@ovocnarstvimezice.cz	Open: Mon and Wed 16:00-18:00 http://ovocnarstvimezice.cz
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# REGULAR GASTRO EVENTS IN CENTRAL MORAVIA

## February

### **Uzená Olomouc (Smoked Olomouc)**

Festival of smoked meat and home-made specialities from pig-slaughtering. You can also taste home-made cakes, farm cheese, home-made sticks , bread, pancakes, herbal lemonades, sweets and many other specialities.  
[www.uzenaolomouc.cz](http://www.uzenaolomouc.cz)

### **Čokoládový festival (Festival of chocolate)**

Festival for chocolate lovers.  
[www.cokoladovy-festival.cz](http://www.cokoladovy-festival.cz)

## April

### **Olomoucký tvarůžkový festival (Olomouc Festival of Tvaruzky)**

Visitors can taste tvaruzky both warm and cold in various dishes. Menus are made by restaurants participating in the project „Taste Haná“ and so propagating traditional Haná gastronomy.  
[tvaruzkovyfestival.olomouc.eu](http://tvaruzkovyfestival.olomouc.eu)

## May

### **Beerfest Olomouc**

Festival in the area of Korunní pevnůstka in Olomouc. Visitors can taste about a hundred kinds of beer including beer specialities.  
[www.pivnifestival.cz](http://www.pivnifestival.cz)

### **Přerovské pivní slavnosti (Beer Festival in Přerov)**

You can look forward to more than fifty kinds of beer.  
[www.přerovskepivnislavnosti.cz](http://www.přerovskepivnislavnosti.cz)

### **Olomoucké vinné slavnosti (Wine Festival in Olomouc)**

Wine-growers not only from Moravia but also from abroad offer and present their wine here.  
[www.olomoucka-vinna.cz](http://www.olomoucka-vinna.cz)

## June

### **Garden Food Festival**

Regional festival of good food and drink. Two-day coulinary picnic in a nice surrounding of Smetanovy sady in Olomouc.  
[www.gardenfoodfestival.cz](http://www.gardenfoodfestival.cz)

### **Zubrfest**

Festival of beer.  
[www.zubrfest.cz](http://www.zubrfest.cz)

## July

### **Pivovarské slavnosti v Minipivovaru Kosíř (Festival of Beer in a Brewery Minipivovar Kosíř)**

Tasting of beer from local production and a rich programme.  
[www.pivovarkosir.cz](http://www.pivovarkosir.cz)

### **Extreme Food Festival Olomouc**

Festival of exotic and extreme cuisine for all lovers of new food.  
[www.extremfood.cz](http://www.extremfood.cz)

## August

### **Litovelský otvírák (Litovel Opener)**

Visitors can taste great Litovel beer and some delicacies from Haná.  
[www.litovel.cz/cs/litovelsky-otvirak](http://www.litovel.cz/cs/litovelsky-otvirak)

## September

### **Plumlovské vinobraní (Plumlov Grape Harvest)**

The festival is located in Plumlov castle. You can look forward to a fair and demonstrations of folk handicraft. You can taste young wine, wine, barbecue and smoked specialities.  
[plumlov.info](http://plumlov.info)

### **Dožínky Olomouckého kraje („Dožínky“ of Olomouc Region )**

Agricultural fair, handicraft fair, gamekeeping and hunting, presentations of technical schools in the region, degustations of regional food.  
[www.dozinkyolomouc.cz](http://www.dozinkyolomouc.cz)

### **Chmelovy dožínky (Hop Harvest)**

A small beer festival in Olomouc. Visitors can taste beer from small breweries.  
[www.facebook.com/chmelovydozinke](http://www.facebook.com/chmelovydozinke)

### **Hanácké slavnosti in Prostějov (Hana Festival in Prostějov)**

Traditional folk fair with a cultural programme and good food.  
[www.klubduha.cz/hanackeslavnosti](http://www.klubduha.cz/hanackeslavnosti)

### **Olomoucký pivní maraton (Olomouc Beer Marathon)**

You can take part in competitions in running and drinking beer.  
[www.pivnimaraton.cz](http://www.pivnimaraton.cz)

## October

### **Výlov Hradeckého rybníka (Fishing out of the Castle Pond)**

Fishing out with refreshment and fish specialities.  
[www.tovacov.cz](http://www.tovacov.cz)

### **Olomoucké vinné slavnosti (Olomouc Wine Festival)**

Presentations of 20 wineries with their wine. You can look forward to a cultural programme, a competition of young wine and a wine raffle.  
[www.olomoucka-vinna.cz](http://www.olomoucka-vinna.cz)

### **Olima**

Festival of gastronomy, wine degustation and a competition of cooks and confectioners.  
[www.flora-ol.cz/akce/olima-2017](http://www.flora-ol.cz/akce/olima-2017)

## December

### **Vánoční trhy a vánoční punče v Olomouci (Christmas Market in Olomouc)**

More than eighty sales booths with products, food, delicious punch and hot wine. You can get more than 10 kinds of wine and punch.  
[www.vanocnitrhy.eu](http://www.vanocnitrhy.eu)

## Regularly

### **Hanácký farmářský trh (Farmers' Market)** (two or three times a month)

Seasonal fruit and vegetable, dairy products from goat, cow and sheep milk, fresh meat and smoked goods, fish, fruit and vegetable juice, jam, spices, herbs and many other products.  
[www.olomouckytrh.cz](http://www.olomouckytrh.cz)

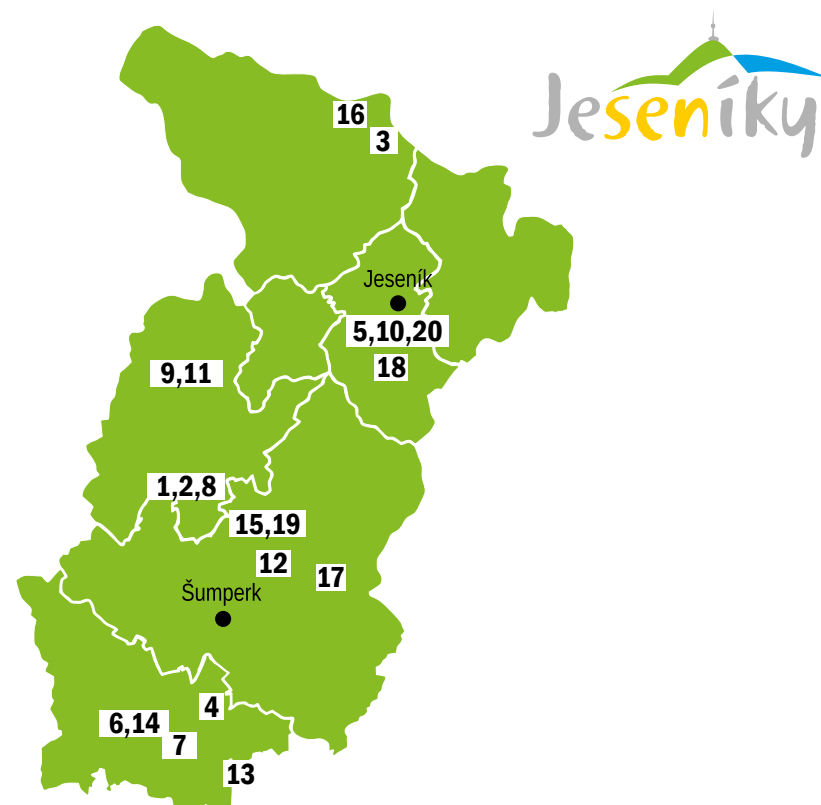
### **Venkovské trhy Šternberk (Farmers' Markets Šternberk)**

Markets with products from farmers'own vegetable and animal production. Dates of these markets can be found on town websites.  
[www.sternberk.eu](http://www.sternberk.eu)

## Taste Jeseníky



Strong taste, variations of dishes and drinks, home-made cuisine, pure water, mountain fresh air together with the fire that forms a basis of each dish - that is food and drink of Jeseníky. The aim of the project „Taste Jeseníky“ is to inform both the inhabitants and visitors of Jeseníky mountains about the local shops that sell organic food, products and ingredients (farmers' fruit and vegetable, meat products, dairy products, honey etc.). At the same time the project wants to present the most significant farmers and producers working in Jeseníky. Today's trend is to go back to the gastronomy of our ancestors and so the cuisine is based on traditions and history of the highest Moravian mountains. If you come once, you will love Jeseníky forever. Also thanks to its home-made dishes. So Taste Jeseníky!



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# BEER FROM JESENÍKY

There are a lot of factors that helped people in this area to start brewing beer in the past - beer love, diligence, suitable place, nature, tourists and many more. Nowadays all these factors contribute to the fact that new minibreweries are built in Jeseníky. As everywhere else, minibreweries are a favourite destination of tourists. Sit down and enjoy the delicious gold drink.



1

## Brewery Holba



Traditional Czech beer following original recipes has been produced here since 1874. Holba beer is typical for its unique taste, aroma and bite. Ingredients of high quality together with typical process technologies guarantee the uniqueness of this beer. Excursions for groups can be booked Monday to Saturday 9am to 4pm, nevertheless, individuals can join any group of visitors. Come and see the process of beer brewing in this brewery and taste its quality.

Pivovar Holba a.s.  
Pivovarská 261  
Hanušovice

Tel.: +420 583 300 814  
e-mail: obchodni@holba.cz  
www.holba.cz

## The Museum of Brewing Industry Holba

2



Visit The museum of brewery and Holba Brewery and follow the footsteps of pure beer from the mountains. You can learn about beer and its typical brewing in the past as well as nowadays. The building of the museum offers not only expositions but also a stylish brewery pub where you can, of course, taste the local Holba beer. The attic of the museum offers comfortable apartments for the visitors to stay overnight.

Pivovarské muzeum  
Hanušovice  
Pivovar Holba, a.s.  
Pivovarská 261  
Hanušovice  
Tel.: +420 724 776 384  
www.pivovarskemuzeum.cz

## Minibreweries of Jeseníky

Just a couple of years ago the area around Šumperk and Jeseník looked like a beer desert, today it is a paradise for beer lovers. Many new minibreweries are being built here.

Family Brewery Bravůr

[www.kvasslav.cz](http://www.kvasslav.cz)

Family Brewery Cestář

[www.facebook.com/pivovarcestar](https://www.facebook.com/pivovarcestar)

Minipivovar a restaurace Kolštejn

[www.pivovarkolstejn.cz](http://www.pivovarkolstejn.cz)

Minipivovar Jeseník

[www.minipivovarjesenik.cz](http://www.minipivovarjesenik.cz)

Minipivovar U Jirsáka

[www.penzionjirsak.cz](http://www.penzionjirsak.cz)

Upper Brewing s.r.o.

[www.zabreh-pivovar.cz](http://www.zabreh-pivovar.cz)

Brewery Zlosin

[www.pivovarzlosin.cz](http://www.pivovarzlosin.cz)

Beer Albert (Zámecký minipivovar Sobotín)

[www.resortsobotin.cz/cz/gastro-catering](http://www.resortsobotin.cz/cz/gastro-catering)







# TRADITIONAL CHEESE

Farms focused on milk processing benefit from sheep, goat and cattle breeding in Jeseníky. Local people are very good at making dairy products. Just taste!



## 1 Goat Farm U Nýdrlů



Nýdrlé family keep goats in their farm and use goat milk to produce cheese, curd cheese, yoghurt and other kinds of dairy products. They have also started to make their own jam, plum jam, syrups and paté. For their goat cheese Chèvre Rouge they have been awarded a prize in a national competition of small cheese producers. Chèvre Rouge is a cheese which imitates Camembert made from non-pasteurized goat milk. The cheese matures between 2 and 4 weeks, during this time it changes its structure. The longer it matures the stronger goat aroma it gets. This cheese is ideal with white wine or as an ingredient to salads.

Kozí farma u Nýdrlů  
Stará Červená Voda 23

Tel.: +420 602 193 830  
nydrovi@email.cz  
www.kozifarmaunydrlo.cz

## The Hrdlička Farm Brníčko

2

Hrdlička family are the happiest when people like their cheese. From their own milk they produce many kinds of cheese such as Riccota, maturing cheese, smoked sheep's cheese, fresh cheese with olives or walnuts and brynza.



Michal Hrdlička  
Na Statko 32  
Brníčko u Zábřeha

Tel.: +420 777 577 077  
+420 777 244 156

e-mail: sonichrdlicka@seznam.cz  
www.ovcistatek.webnode.cz/produkty/

## 3 Agricultural Association Jeseník - Dairy Products

The tradition of cheese production in Domašov has taken several decades. From milk of their own cows, fed on pastures around from May to October, mostly handmade dairy products are made. For example yoghurt Běláček is very favourite or cheese Běla suitable for barbecue. During the time when sheep and goats are milked traditional cheese Běla from sheep or goat milk is made here.



Zemědělské družstvo Jeseník  
Šumperská 118  
Jeseník

Tel.: +420 584 402 210  
e-mail: info@zdjesenik.cz  
www.zdjesenik.cz

Open:  
September-June  
Mon - Fri 07:00-15:00  
July-August  
Mon - Fri 07:00-17:00





# (UN)TRADITIONAL MEAT PRODUCTS

Herds of cattle feed on meadows and pastures in the foothills of Jeseníky. This way of breeding guarantees meat of high quality. Regional producers use this meat together with other local ingredients to make delicious meat products. Go ahead and taste!



## 1 Prime Paté Via Delicia



A canning factory Via Delicia of Bezchleba family offers cans with paté - liver, venison and rabbit. Patés are home-made, made of Czech ingredients of high quality, mainly local ones. No preservatives or colourings are added, most of the process is handmade. According to your taste you can choose mild paté or stronger tastes such as liver paté with fried onion or venison paté with cranberries or port wine. After arrangement the firm organises degustations of their products for groups.

Via Delicia  
Leštinská  
2443/30Zábřeh  
Tel.: +420 583 455 081  
www.viadelicia.cz  
www.konzervovani.cz  
Open:  
Mon - Fri  
08:00-14:00

## Traditional Smoked Meat Leština

2



Jana Krušová  
Potoční 83  
Leština  
Tel.: +420 606 210 642  
krusovi@seznam.cz

In a small family butcher shop in Leština near Zábřeh na Moravě smoked meat is made. This producer is the only one in the region that does not use expedite salt. The product has been awarded „Unique product of Jeseníky“. Meat is soused for three weeks and is smoked by beech wood. Only Czech meat, Czech garlic and iodide salt are used. The meat does not contain any allergens as there are no preservatives used during the smoking process. A famous Czech chef Zdeněk Pohlreich prepared dishes from Leština meat at the Gastro festival in Olomouc.



3

## Beef and Mutton Meat from a Farm Marwin

MARWIN v.o.s. in Hynčice nad Moravou is a private company focusing on agricultural basic industry. Animals are fed on pastures, which enables them natural behaviour, freedom of movement, healthy growth and reproduction. Man interference is minimalized. All natural features are preserved, such as balks and bosks that are used by the animals as a shelter during bad weather. The company has been awarded a certificate „Product of ecological farming“, which guarantees environmentally friendly production and food safety. They offer e.g. organic beef meet or organic beef steaks with maturing of 32 days.



MARWIN v.o.s.  
Hynčice nad Moravou 49  
Hanušovice  
Tel.: +420 583 283 215, +420 723 252 177  
e-mail:jatka.marwin@email.cz  
www.jatka-marwin.cz







# BAKER AND CONFECTIONERY DELICACIES

Baker and confectionery production has a long tradition in Jeseník region. Skills, handicraft and prime local products form a basis of products you may not find anywhere else. Try traditional rolls and other delicacies.



## 1 Kremo - Butter Schaumrolle from Staré Město



What makes these puff pastry rolls so special is that you can keep them fresh for one month if you store them in a cold place. They still are fragile, mild and the taste is not different. For the production fresh butter from Litovel and eggs from Bernartice are used. A very important ingredient is flour that must contain enough gluten. The company Kremo has its shops in Branná and Staré Město, where you can buy its products.

Květná 287 Staré Město pod Sněžníkem	Open: Branná Mon - Fri 06:00-15:00 Sat - Sun 08:00-15:00
Tel.: +420 604 235 043 e-mail: grundelovaolga@seznam.cz www.trubicka.cz	Staré Město: Mon - Fri 06:00-16:00

## Delicate Cakes from ENNEA CAFFÉ & SHOP

2



In an old house in Svoboda square in Jeseník you can find a small cosy café with a very interesting interior full of original elements. You can taste many kinds of home-made desserts with great coffee from a small Czech coffee-roasting plant. The delicacies from Ennea caffè have been awarded a certificate „Unique product of Jeseníky“ and delicate cake with caramel, walnuts and spelt cereals is „Product of Olomouc region 2017“.

nám. Svobody 832/25 Jeseník Tel.: +420 774 572 110 www.facebook.com/ennea	Open: Mon - Fri 08:00-19:00 Sat 09:00-18:00 Sun 13:00-18:00
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## 3 Baker Specialities from PRO-BIO Staré Město

All organic products coming from the company PRO-BIO in Staré Město pod Sněžníkem are unique. You can buy many kinds of food and ingredients including gluten free food from millet, buckwheat, corn and others. Besides ready mixtures such as buckwheat soup or buckwheat dessert, a millhouse in Staré Město makes buckwheat flour and peeled barley for celiac people. The company offers more gluten free products - various kinds of rice and products made of rice, corn food, legumes, chocolate, bonbons, patés and spices. All products are sold in the company shop.

PRO-BIO  
Lipová 40  
Staré Město  
Tel.: +420 583 301 952  
e-mail: probio@probio.cz  
www.probio.cz

Shop  
Tel.: +420 733 538 406  
e-mail: novotna@probio.cz

Open  
Mon - Fri 08:00-15:30



## Salty Round Wafers from Velké Losiny

4



Romana and Miroslav Všetýček from Petrov nad Desnou sell unique, untraditional and delicious salty round wafers. These wafers are offered in several flavours: with garlic, onion, mountain salt and cumin.

Romana a Miroslav Všetýčkovi  
Petrov nad Desnou 368  
Tel.: +420 720 261 882  
e-mail: slanelazenskeoplatky@v-a-v.cz





# LAVENDER DELICACIES

Even if you close your eyes, you will definitely recognise lavender thanks to its strong and unmistakable aroma. It is an amazing herb. For its aroma it became favourite a long time ago. Its dried blossoms were strewed inside houses to keep the air fresh and scented and also as a protection against insect. Small bunches of lavender were put into wardrobes to protect the clothes from moths and to keep the clothes scented. Lavender serves as a great spice as well and its blossoms decorate any dish. Blossoms and young leaves have a delicious spicy taste.



## 1 Lavender Farm



Levandulový statek  
Bezděkov u Úsova 6  
Tel.: +420 608 547 356  
www.levandulovystatek.cz

Open:  
Mon - Fri 10:00–19:00  
Sat - Sun 13:00–19:00

On fields around Bezděkov very aromatic lavender is grown. Tourists can visit a lavender gallery with an exposition about this herb. In the main season guided tours are organised and visitors can cut their own small bunch of lavender, taste lavender specialities or visit a unique lavender festival. Lukáš Drlík and Veronika Pejšová organise, besides others, courses of yoga directly in the lavender field, weddings and company seminars. Thus, thanks to the agrotourism, they share the beauty and lavender aroma with hundreds of visitors. In a small shop right in the farm you can buy various lavender products, in summer you can refresh yourself with a lavender lemonade or taste a lavender dessert.

## Lavender Café 2

Love of lavender products and desire to try new things all the time have made Lukáš and Veronika open a unique Lavender café in a town centre of Zábřeh. Visitors can taste interesting lavender combinations in desserts and drinks, for instance lavender espresso, cappuccino or Vienna coffee with lavender and homemade cream.

Levandulová kavárna  
Masarykovo náměstí 12/13  
Zábřeh

Tel.: +420 608 547 356  
info@levandulovystatek.cz  
Open:  
Mon - Fri 10:00–19:00  
Sat - Sun 13:00–19:00



# CHOCOLATE

The best pralines are made in Belgium - this myth has become a thing of the past. Czech confectioners, notably the ones from Jeseníky, can make delicious pralines as well. What is more, they are very inventive. Besides the traditional nut and caramel taste, in combination with a prime chocolate or course, they do not hesitate to add a unique flavour, for example poppy seed and rum. Just taste.



## Pralines from Velké Losiny 1



Not only pralines from Velké Losiny but also home-made desserts and cakes attract more and more visitors to Velké Losiny. They appreciate mainly the quality of the ingredients and the fact that these desserts are handmade. A confectioner Jana Kašparová has decided to set up a confectioner's Velkolosinské pralinky. Her chocolate pralines are filled with traditional fillings such as nougat or nut, however, she tries also untraditional flavours, poppy seed with rum for example. Pralines in a box made of handmade paper from the local paper manufacture can be a great unique present for any chocolate lover.

Jana Kašparová  
Lázeňská 238  
Velké Losiny  
e-mail: kasparova.ja@centrum.cz  
www.velkolosinskepralinky.cz

Open:  
Mon - Sat 09:00–17:00  
Sun 10:00–17:00



## HERBS

Gathering herbs and their processing have always presented the basis for living in Jeseník region. Our grandmothers and great-grandmothers gathered and processed herbs, prepared herbal tea and syrups and invented recipes, which have been passed on for generations.



### 1 VS Rychleby – Herbal Tea and Syrups

Products of this company are based on a long tradition of herb processing in the region. Basic ingredients come from Rychlebské hory, which means from the local sources. During the summer they are dried in an oast. On principle neither tea nor syrups contain any artificial colourings or preservatives. Thus each product has its own particular taste, aroma and colour. One of the typical products is a rowan syrup, made of a rowan strain coming from Ostružná, where it has been bred and so is absolutely unique for Rychlebské hory area.



VS Rychleby s.r.o.  
Miroslav Příbyl  
Velká Kraš 164

Tel.: +420 720 317 704  
e-mail: [miroslav.pribyl@vsrychleby.cz](mailto:miroslav.pribyl@vsrychleby.cz)  
[www.vsrychleby.cz](http://www.vsrychleby.cz)  
Open:  
Mon - Fri 07:00–15:00



## FISH FROM JESENÍKY

Trout belongs to the most favourite fish in the Czech republic. Maybe thanks to the fact that it has become a symbol of pure water and wild nature.



### Fishing Citadel Rudoltice

1



This company is focused on trout breeding and their subsequent sale. Trouts bred here are sold in shops or put into a pond and used for sport fishing. They are also served in the company's own restaurant. If you are interested, you can try fishing here, either with your own fishing equipment or borrowed fishing rods.

Dušan Juřík  
Rudoltice 137  
Sobotín

[www.kam.jurikovav@gmail.com](mailto:www.kam.jurikovav@gmail.com)  
[www.sportrybolov.cz](http://www.sportrybolov.cz)  
Open seasonally





# DRINK FROM NATURE

Thanks to favourable climate and fertile soil ideal for fruit growing Jeseník area Podesní has been called „Fruit chamber“. For a long time fruit has been processed here. One of the ways of how to process the fruit is traditional destilling, mainly plum and apple spirits are made here. Why don't you taste?



1

## Bairnsfather Family Distillery

The source for products made in this family distillery are recipes from the times when no pills and drugs were available. People were healing themselves using natural sources - herbal macerates and tinctures. These form a basis of all liqueurs here today. The company focuses on a handmade production of liquors of very high quality made of 100% natural sources. For example absinth contains only herbs, alcohol, sugar and pure water from an underground spring. Jesenícká Bylinná is also very popular. It is a typical mountain liqueur with a very low content of sugar. During the production typical medical mountain and alpine herbs are used: yellow gentian, angelica, wormwood or calamus.



Bairnsfather Family Distillery  
Domašov 490  
Bělá pod Pradědem

Tel.: +420 777 327 468  
[www.facebook.com/bairnsfather.distillery/](http://www.facebook.com/bairnsfather.distillery/)  
[www.bairnsfather.net](http://www.bairnsfather.net)

Open:  
Mon - Fri 08:00–16:00

## Jeseník Liqueur Company and Destillery Ullersdorf

2

Noble fruit liquors Ullersdorf are a guarantee of traditional processing, using high level of knowledge and skills and, of course, prime fruit. Herbal liqueurs contain only herbs and natural essences - no imitations, colourings or artificial aroma. Local fruit (from Jeseníky foothills and around rivers Morava, Desná and Oskava) is preferred. The company offers a wide range of herbal liqueurs, from the bitter ones to the sweet ones, all of them with their unmistakable aroma and taste. These unique products are best as a digester or among elite society. Liqueurs Ullersdorf are characterized by a very high quality, winsomeness and a combination of ancestors' heritage with modern trends.



Maršíkovský mlýn  
Maršíkov 67  
Velké Losiny

Tel.: +420 603 710 220  
e-mail: [info@ullersdorf.cz](mailto:info@ullersdorf.cz)  
[www.ullersdorf.cz](http://www.ullersdorf.cz)

3

## Rosehip Wine Jeseník



Rosehip wine is made by fermentation of dried rosehips with added sugar and a special tribe of yeasts. The fermentation takes 3 to 4 months, after pumping over and pressing the rose hips the wine matures for two more months. It is not filtered and it does not contain any preservatives or colourings. Rose hips are gathered on hills in Jeseník spa. All the production is handmade.

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Priessnitzova 1034/7  
Jeseník

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[www.sipkovevino.cz](http://www.sipkovevino.cz)



# REGULAR GASTRO EVENTS IN JESENÍKY

## June

### **Bioslavnosti ve Starém Městě pod Sněžníkem (Organic Festival in Staré Město pod Sněžníkem)**

Biojarmark (a fair of organic products) in the company Pro-bio in Staré Město is intended for people interested in a healthy lifestyle and ecological farming. In 22 kiosks you can buy goat and sheep cheese, organic bread and pastry, tea, cereal drinks but also sausages, organic wine or natural cosmetics. You can look forward to a cook show as well.

### **Guláš fest (Festival of Goulash)**

A competition of teams and individuals in goulash cooking. You do not have to take part in the competition, you can just come and taste.

[www.zlatehory.cz](http://www.zlatehory.cz)

## July

### **Bezděkovské levandulové slavnosti (Festival of Lavender in Bezděkov)**

Visitors can taste home-made lavender lemonades, lavender ice cream, lavender beer and other specialities. You can also buy special products related to lavender - lavender cosmetics, lavender wine, liqueurs, soft drinks, pasta, oil, paté, gingerbread, young plants of herbs, French delicacies, pottery and many other untraditional products.

[www.levandulovystatek.cz](http://www.levandulovystatek.cz)

## August

### **Mariánská pouť – Branná (Marian Fair - Branná)**

For the visitors a lot of kiosks with handcrafts and good food and drink are prepared. You can listen to live music or go to the church of St. Archangel Michael to a mass. During the festival there are attractions for children, local masters' show and many other attractions.

[www.poutbranna.cz](http://www.poutbranna.cz)

## September

### **Pivovarské slavnosti Holba (Beer Festival Holba)**

This festival has become a tradition in Jeseníky. It is a connection of good music and pure beer, including excursions with brewers.

[www.pivovarskeslavnosti.cz](http://www.pivovarskeslavnosti.cz)



## September - October

### **Čokoládové lázně ve Velkých Losínách (Chocolate Spa in Velké Losiny)**

At the festival you can taste chocolate pralines, melted chocolate from chocolate fountains, 22% to 95% chocolate, homemade ice cream, special chocolate sorbet, salty caramel ice cream, young wine ice cream and other products connected to chocolate.

[www.cokoladove-lazne.cz](http://www.cokoladove-lazne.cz)

## Regularly

### **Jesenické farmářské trhy (Jeseník Farm Market (once a month))**

Fruit and vegetable from farms and gardens, bread and pastry, meat products, cheese, homemade pasta, vegetable and fruit delicacies, fruit wine, roast steaks and sausages, desserts, ice cream, coffee and regional products.

[www.mkzjes.cz](http://www.mkzjes.cz)

### **Farmářské trhy Šumperk (Farm Market Šumperk (once a month))**

Fruit and vegetable, herbs, cheese and dairy products, meat, meat products, fresh and smoked fish, fresh bread and pastry, honey, products with willow-thorn berries, homemade meat tins, fruit and vegetable juice, wine from wine-growers, beer from a minibrewery, spices.

[www.farmarskethrhythumperk.cz](http://www.farmarskethrhythumperk.cz)

## Recipes from Jeseníky

### **Cream Wild Garlic Soup**

#### **Ingredients:**

300 g leaves of wild garlic, 1 liter of beef broth, 150 g butter, 150 g flour, ½ liter cream, pepper, salt

#### **Procedure:**

Mix fresh leaves of wild garlic, put into a saucepan. Pour strong broth and add cream. Then add roux made of butter and flour. At the end season the taste with salt and pepper and cook.

### **Lipov Trout with Herbs**

#### **Ingredients:**

1 trout, 50 g butter, white sesame, salt, pepper, lemon juice, lovage, parsley

#### **Procedure:**

Salt and pepper gutted and cleaned trout, then sprinkle with white sesame. Inside put a leaf of lovage with haulm, add drops of lemon juice and lay on a greased pan. Roast in the oven 190 ° about 10 minutes (according to the size of the fish). Sprinkle with parsley before serving, serve with bread or boiled potatoes.



# Tourist Card free admission

Olomouc • Central Moravia • Jeseníky Mountains

## OLOMOUC CARD *region*

The Olomouc region Card is a tourist card allowing you **to visit attractive sights FREE OF CHARGE** – castles, chateaux, museums, ZOO etc. – **in Olomouc, in Central Moravia and in the Jeseníky Mountains**. Furthermore, you can make use of attractive discounts many sights, i.e. admission fees to selected sights and tourist destinations, water parks, sports and leisure centres, restaurants and hotels.

With each Card you buy, you will get a **100-page colour brochure** – **a tourist guide, FREE OF CHARGE**. Here you will find information about attractive sights where you can use your Olomouc region Card, including contact details and opening times.

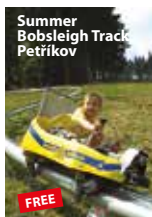


**FREE** 70 sights  
available at

• Castles • Chateaux • Museums • ZOO Olomouc  
• Public Transportation in Olomouc • Botanical Garden • Arboretum • Minigolf • Golf

**DISCOUNT** 100 sights  
available at

• Caves • Sport • Restaurants  
• Accommodation • Spa Procedures  
• Swimming pools • Water Parks  
• Adrenaline Experiences



The vendors, up-to-date list of involved sites, and trip proposals with the ORC are at the

**[www.olomoucregioncard.cz](http://www.olomoucregioncard.cz)**