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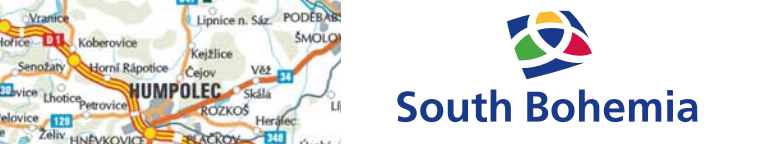
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South Bohemia

South Bohemia Full of Harmony
GASTRONOMY



www.jiznicechy.cz



Třeboň carp and other fried or baked fish, wonderfully prepared wild game in noble or folk tradition, smashed potatoes with sour cabbage, creamy dill soup, Doudlebský roast pork lined with dumplings and sweet pancakes with boiled blueberries – these are just a few of the renowned pillars of honest South Bohemian cuisine. It is based on pure and high quality ingredients from hundreds of lakes, endless borderland forests and vast pastures. South Bohemian milk products are well known for their quality throughout the region and elsewhere. Water from the depths of the earth here will please both children and adults and Czech beer is popular throughout the world, although it goes best with Czech food.

REGION OF ČESKÉ BUDĚJOVICE

České Budějovice – a city of experiences

České Budějovice is a friendly and hospitable city, and a visit to its attractions should include a taste from the local kitchen. There are several restaurants and cafés to visit, and we can recommend two excursions.

České Budějovice is rightfully known as the „city of beer“, and a good famous beer at that. You can taste this world-renowned beer right in the city. At present, there are two breweries functioning here – Budějovický Budvar and Budějovický měšťanský (Burgher) Brewery, formerly Samson Brewery. The Budvar brewery offers a taste of four types of their brew including the local speciality, the „ringed lager“, in the famous Budvar restaurant. You can also take a tour of the brewery and learn more than you imagined about the history and contemporary tradition of brewing beer.

A journey to the secret of liquor

Would you like to see how quality home-made liquor is made from different kinds of fruits? You are invited to visit a family still-room in the picturesque South Bohemian village of Poněšice including a professional explanation and of course a taste of some of the better samples.



REGION OF ČESKÉ BUDĚJOVICE

Borovany blueberry festival – taste some goodies from the blueberry paradise



REGION OF ČESKÉ BUDĚJOVICE

There is a Czech saying that „Love passes through the stomach“.

If you feel like falling in love with the Borovany area, then come taste some of its local blueberry delights. The Restaurant and Hotel Alf, the B&B's Valeš and Borovanský Mlýn (mill) and the Zámek Café all include a selection of blueberry treats throughout the year. Every year, on the weekend following July 8, visitors from near and far flock to Borovany for the annual „Borůvkobraní“, or Blueberry Harvest. This is a time when you can learn all there is about blueberries, but most of all you can taste the wide variety of excellent blueberry dishes. Blueberry sauce -covered blueberry dumpling eating contests, children's eating races to the center of blueberry pie, a market featuring blueberries, jams, pancakes, pies, cream rolls, home liquors and mead wine – nothing but everything from blueberries. In the local Blueberry Pub you can taste leavened dumplings with the special „žahour“ blueberry sauce, even blueberry beer especially brewed for the occasion.

South Bohemian pub in Hološovice

An ideal location for wedding parties, family gatherings, company events, seminars, and more. This former ale-house still serves its original purpose, but now the atmosphere is more comfortable and the food is still good. Try our famous duck with South Bohemian „drbák“ (a special dumpling) with red cabbage, or Old Bohemian style potatoes with bacon and scallions.

REGION OF ČESKÉ BUDĚJOVICE

Taste the Vltavotýnská cream roll

A traditional recipe, quality ingredients and freshness are the basis of the fantastic taste and crispness of the Vltavotýnská cream roll. Where can you try it? During your trip through the area be sure to stop into the center of the town of Týn nad Vltavou and have a cup of good coffee at the café U Slunce, where you can taste our Vltavotýnská cream roll. This delicacy is created at Ms. Radka Trísková's confectionery in Týn nad Vltavou where you can place large or small orders for large and small cream rolls.

REGION OF ČESKÝ KRUMLOV

Vyšší Brod microbrewery

We brew our beer using the decoction method, which is typical for Czech beer. We use only traditional ingredients like malt, water, hops and cultured brewer's yeast. This principle, unfortunately, is often violated nowadays mostly by the larger breweries who try to skimp on ingredients using malt substitutes, stabilizers and artificial colours. We let our beer mature at low temperatures and never try to accelerate the process of fermenting and conditioning. This guarantees that your beer is always fresh, properly fermented, and has been properly conditioned. The beer is unfiltered and unpasteurized, which preserves all its healthy substances and vitamins. The higher degree of bitterness not only tastes good but also has positive effects on the digestive process. The cellars immediately adjacent to the brewery have been completely reconstructed in the old style. Come dampen your throat with our excellent beer Jakub – we now brew the light 12° lager Jakub (bitterer) and the special dark 14° Jakub (with chocolate malt).



REGION OF LIPNO

Traditional Czech cuisine at reasonable prices

Good food and drink lovers always enjoy a stay at Lipno nad Vltavou. Do you prefer real Italian pizza, steak, Chinese, or the specialities of the Czech kitchen? Your culinary experience can be topped off with good coffee including dessert or ice cream. Lipno offers a truly wide selection of restaurants. The Lipno Sport Restaurant directly at the ski chairlift offers a daily menu for great prices and the local chefs like to surprise their guests with selected traditional Czech dishes, baked piglet or grilled treats. A local favourite is Apre's Ski Bar, where you can sit during summer and winter to enjoy mixed alcoholic and virgin cocktails from their professional bartender.



REGION OF PÍSEK

Unique program in Medieval pub in Pisek

Prepare yourself for a shocking Medieval atmosphere and a somewhat more vulgar version of the Czech language. Especially for you – table dancing, jugglers, swordfighters, fire-eater with a live snake, beggars, knife throwing at live targets, and Medieval specialities prepared on an open fire – no cutlery here, you eat with your hands. Every Thursday, Friday, and Saturday from 7 p.m.

REGION OF PRACHATICE

A visit to Prachatice for the fish, cheese and wine

Allow us to invite you to Prachatice for two extraordinary gastronomic events known as Cheese and Wine, and Fish and Wine. The first, which takes place at the beginning of June, is attended annually by about thirty vineyards from Moravia and Bohemia and by over a dozen dairies from both the Czech Republic and Slovakia. The number of excellent cheese samples presented at the event, including cow, goat and sheep cheeses, approaches about seventy. The second event, taking place in September, is attended not only by wineries from Moravia and Bohemia, but also the largest Czech fisheries and fishery unions. The number one fish is the Czech carp, followed by the tench, amur, pike and pikeperch, as well as the rainbow and Mackinaw trouts. There are several dishes from fresh fish as well as excellent smoked fish and other products from the cold fish kitchen. The speciality of Czech Republic, of course, freshwater fish, but salt-water fish and other types of seafood are presented as well. The main idea of the presentation is cultivation and enlightenment of wine culture – the mutual compatibility of dishes and quality domestic wines for those who wish to enjoy the marriage of food and wine, or the harmony of two tastes. The rich cultural program accompanying the event includes an evening of live jazz or swing music on the arcades of the Old Prachatice Town Hall.



REGION OF ŠUMAVA

Bread baking in Lenora

Bread and other pastries such as rolls, pancakes, or pies are baked every last Saturday of the month in Lenora from April to December, and has become a rather popular event for visitors and locals alike. All bread and pastry is handed out on the spot by the baker Augustin Sobotovič, who learned his trade in Slovakia, came to Šumava as a soldier, and has stayed here ever since. You can make a donation to the cashbox on the small roof if you like, to contribute to aid handicapped children. The Lenora public bread-oven is a clay type and was built in 1834 - 1837, and was finally heated up again in 1997. At that time it was already a technical monument and it was repaired by a group of dedicated locals. Public bread-ovens served the needy public who did not have the means to build their own bread-ovens at home. It was traditional that more families would reserve the oven at the same time and the housewives brought their scuttles of leavened bread to the heated oven then took away their baked bread which would last them the whole week. During the Medieval times in particular, public bread-ovens were found throughout all of Europe. In places where there was no public bread-oven, villagers would go to their neighbours and use their oven for a fee. There were some villages and settlements in Bohemia and Slovakia where public bread-ovens functioned all the way up to the second half of the 20th century.

REGION OF TÁBOR

Prestigious beer and mineral water celebrations

Every year the traditional festival of the golden frothy brew takes place in Tábor. The more renowned members of the Czech brewing and mineral water producers gather for the beer fest to the congress hall of the Hotel Palcát in Tábor at the turn of January and February every year. The past few years, for example, have seen the participation of over 40 Czech breweries representing over 100 types of beer. The highlight of the event is a beer tasting event led by the true experts – brewers, deputy brewers and brewery directors. This professional jury evaluates the best sample which is awarded the Czech Beer Seal. At the same time, mineral water producers battle over the first place in the industry, and the winner walks away with the Golden Czech Well Award. The numerous beer stands represent the national favourites as well as several international and exotic beers. The festival includes delicacies from a pig slaughter as well as other specialities to enjoy with the beer.



REGION OF VIMPERK

Chocolate, which is not cocoa, but chocolate

The Vimperk town square is more than just a place of magnificent secessionist escutcheons, the Gold Route Miniumuseum, the town belltower, or a nifty information centre. Directly across from the information centre is a small confectionery's „U Supa“, which literally breathes the type of atmosphere that belongs specifically to Vimperk. The antique furnishings and decorations, the characteristic pictures on the walls... But mostly the homemade goodies that the owner makes himself. Be sure to taste his chocolate wafers too – he makes them in the style of thin spa wafers. If you happen to order a hot chocolate, the owner will bring you a delectable low cup of thick dark chocolate – make sure you have a spoon. Try it once, you won't want to leave.