

SLOVAKIA

TASTE

DELICIOUS FOOD & WINES



TRAVEL TO
SLOVAKIA
GOOD IDEA

www.slovakia.travel



GASTROTOURISM IN SLOVAKIA

We invite you to enjoy Slovakia's gourmet specialties and wonderful viniculture atmosphere – a microcosm of quality European wine dating to Roman and Celt times. Sample the best of contemporary wines, traditional European varieties, and

original domestic varieties. Discover a country with winning whites, resplendent reds, and summery sparkling wines, where the wide-ranging gastronomy is influenced by the former Austro-Hungarian monarchy and its central European location. Savour

Slovak gastronomy's attractive taste combinations, distinctive flavours, and alluring aromas as you navigate the delights of Slovakia's wine cellars and dining rooms.



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SMALL CARPATHIAN TREASURES

Start your journey around our beautiful vineyards, legendary wine villages, and tables full of local food and wines.



Spišské Podhradie travertine rock symbolically guards over the vineyards – sculpted by Bohuš Kubinský, it's the largest single-stone statue in Central Europe.



📍 Haca] Winery | Pezinok
📷 OOCR Malé Karpaty Marek Dvořák

How about savouring the charismatic atmosphere of a historic wine cellar or watching city life from a swanky contemporary wine bar? Accompanied by traditional Bratislava cuisine and aromatic duck? The Small Carpathian wine-growing region – just outside the capital city – is the leading such region in Slovakia, ringed by pretty wine villages such as Svätý Jur, Limbach, Pezinok and Rača. These lush south-facing vineyards are home to popular classics such as Grüner Veltliner, Italian Riesling, and royal Blaufränkisch, but also the original Devín and the unmissable Skalický rubín. Proud local winemakers are delighted to show you around their musky cellars – indulging you with stories of viniculture past and present to colour the area’s friendly atmosphere. Combine your delights of glass and plate by visiting castles and chateaux in the surrounding hills.



Queen Maria Theresa had a soft spot for Rača’s Blaufränkisch, a regal association that continues to give this popular variety fame. It contains resveratrol that contributes to a healthy heart, so perhaps that is why she lived to a then ripe old age of 63.



Italian Riesling
Grüner Veltliner
Grüner Silvaner
Rhein Riesling
Müller Thurgau
Blaufränkisch
Blauer Portugieser
Pinot Gris
and Pinot Noir



Devín
Dunaj
Hron

BRATISLAVA – A TASTE AND AROMA FUSION

Welcome to our capital city’s scintillating blend of Central European flavours – where homely classics meet contemporary cuisine.

Local dishes feature a mix of Austrian, Hungarian, and Czech cuisine. At a traditional Bratislava restaurant, treat yourself to goulash with typical dumplings, fried schnitzel, and bryndza halušky (sheep cheese gnocchi). Slovaks love their strong meat broths, marrow bone on crispy toast, and golden baked chicken – we are a meat-eating nation, with plentiful options for vegetarians and vegans too. Wander the city’s cobbled lanes and try authentic trademark-protected Bratislava rolls with a fragrant walnut and poppy seed filling – a

specialty baked in Pressburg (Bratislava’s historical name) since Renaissance times. Pressburg bagel (from the German ‘Beugel’) became world-famous thanks to skilled bakers who perfected their recipe in the 19th century. Even the imperial court enjoyed this sweet delicacy. They’re widely available to enjoy at Old Town cafes and from shops.



📷 Pressburg Bajgel @pressburgbajgel

▲ C-shaped rolls are filled with walnuts, and horseshoe-shaped rolls have poppy seeds.

TRY SLOVAKIA'S BEST WINES

Apponyi Palace features our country's finest wines.



Slovakia's exciting range of wines fills the National Wine Salon's cellars at the beautiful rococo Apponyi Palace in Bratislava's Old Town. The salon unites the nation's best 100 whites, reds, rosés, Tokajs, and sparkling wines every year – from dry to sweet. An experienced sommelier will guide you through this enticing selection and advise on your purchases.



National Wine Salon
salonvin.sk/en



OPEN-AIR ENTERTAINMENT

Summer's end and autumn's beginning herald traditional Small Carpathian wine festivals – accompanied by food, music, tradition, and a folk atmosphere. Enjoy burčiak (partially fermented grape must) which has a characteristic aroma and attractive taste. Running from July through October, Open Wine Cellars is the perfect place to meet, greet, and chat with local winemakers. The popular Wine Under the Stars festival is held in vineyards on balmy summer evenings with live music and wine tasting. Every mid-November the Small Carpathian Wine Route has Open Cellars Day when you can descend to more than 100 wine cellars to experience the unique musty atmosphere and sample the wines.



▲ Former royal town Svätý Jur (near Bratislava) has over 700 years of viticultural history, stunning architecture, beautiful gated historic vineyard houses, and picturesque terraced vineyards around the town. Explore the vineyards with friends, sample local wines, and gaze over pretty views of Svätý Jur and Rača.

WineSafari winesafari.sk

SLOVAK BREEDING'S FIRST LADY

Dorota Pospíšilová bred the most famous Slovak new wines and regularly won gold medals.



BSK – Monika Kováčová

”

Slovakia's heat cannot match that of southern countries, where most solar energy goes into sugars and thus alcohol. Yet the wines are more appealing under our conditions because the cooler the area, the stronger the bouquet. Slovak wines are attractive because their exceptional bouquet delightfully compensates for the relatively lower alcohol content.”

Dorota Pospíšilová

She is an outstanding figure in modern wine breeding. Dorota Pospíšilová's life-long endeavours have put Slovak winemaking among the world's top wineries, and thanks to her you can enjoy great new wines, table wines, and full red cabernet-type wines. She first redefined the boundaries of modern winemaking with the sun blessed Devín (breeding year 1958), from which bred varieties evocatively named after Slovak rivers: the Rudava, Hron, Váh, Rimava, Danube, Nitra, Torysa, Breslava, Hetera, and Rosa. She proudly observes that her varieties have consistently been awarded at competitions.



Devín and Slovak cheeses with plum chutney

A variety produced in the Small Carpathian wine-growing region as a cross between Traminer and Muscat red-white varieties. As an aromatic, muscat-flower-spice wine with a beautiful yellow-green colour, Devín perfectly complements traditional Slovak whites. It is perfectly served with lightly smoked cheeses and bryndzové pierogi (pierogis stuffed with bryndza sheep cheese). Sweet treats – such as homemade strudel with poppy seeds and cherries or chestnut puree – perfectly complement natural sweet wines (10 – 12 °C).





A SWEET TREAT WITH LOCAL WINE

The Záhorie region's Skalica may be a small town, but it boasts two gourmet heavyweights. Dating to the 19th century, Skalický trdelník is a sweet nut-sprinkled delicacy that can be enjoyed from street stalls, markets, and fairs throughout the year. Traditional trdelník is made from yeasted dough rolled on a trdello spiral and should be deliciously soft and yellow on the inside and golden brown outside. As the recipe is trademark protected, the name Skalický trdelník can only be used for trdelník from Skalica, Myjava, and Teplice. A perfect match for this hollow pastry is Skalický rubín – a unique red wine blended from Blaufränkisch, Saint Laurent, and Blauer Portugieser. Skalický rubín is produced from grapes grown in the Vintoperk hill area, the soil composition of which gives the wine a defining character.

© SLOVAKIA TRAVEL
 📷 Martin Šopinec @schopinski



The perfect roast goose needs culinary know-how. It requires the right inputs (goose, salt, milk and water) in just the right amounts. Geese are still baked in clay ovens here – the time and tested way – which gives a unique taste and aroma. And the essential kitchen ingredient? Love of good food.

Anna Jajcayová

📷 Small Carpathians DMO Marek Dvořák



📍 Golden Goose Wine Cellar | zlatahus.sk
 📷 Marek Dvořák

AUTUMN IS GOOSE TIME – LET THE FESTIVITIES BEGIN

Enjoy the irresistible aroma and sensational taste of roasted goose in the Small Carpathian's Slovenský Grob and surrounding villages. Local families use their historic generational know-how to prepare royal feasts which are popular with locals and visitors alike. Delicious, slow-roasted meat from home-fattened

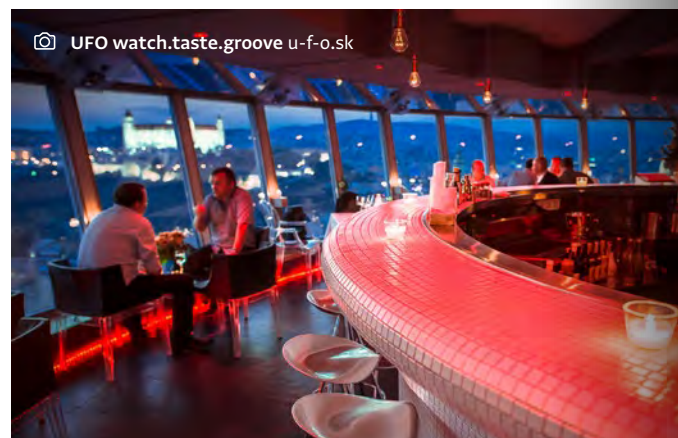
geese is served with greased potato pancakes and cabbage stew. For starters, we recommend fried foie gras with crusty bread, baked apples, and a glass of invigorating Rhein Riesling or Pinot Noir. The roast is ideally served with sweeter ice wines.

ART, SPECTACULAR SPACE, AND EXQUISITE FOOD

Bratislava's skyline is famous for its 'UFO' tower, which also has one of Slovakia's top restaurants. And at Elesko – just outside the capital city – visit a modern minimalist architecture winery with an impressive art gallery.



The prestigious La Liste (of the 1,000 best global restaurants) includes two Slovak restaurants, one of which is Bratislava's UFO watch.taste.groove – a distinctive destination with a sensational setting: the iconic SNP bridge's UFO tower with stunning city and Danube views. A 45-second elevator ride up one of the bridge's 95-metre suspension pillars leads you to a minimalist interior with maximum dining delights. Chef Jozef Masarovič's team prepares culinary specialties with super taste combinations. And follow dinner with a sweeping panorama from the viewpoint.



CONTEMPORARY WINERY

Eye-catching Elesko (in Modra) has a fresh energy and dynamic architectural concept. Its premises and wine cellar include a Wine Park and restaurant that serves game and Slovak classics. Following dinner peruse 20th century Slovak art at the Zoya Gallery. The wine complex by the Small Carpathians includes the Zoya Museum, which features Slovak modernism and contemporary art during themed exhibitions.



Elesko is the former name of Ostrý Kameň castle, which in the 13th century stood guard over the Budapest-Prague trade route. Explore this evocative ruin in Buková village, just outside Trnava.

📍 Zoya Museum | ELESKO wine park | Modra
📷 elesko.sk





◀ The chef's approach is quite distinctive. He prepares Small Carpathian dishes with a French twist, the dishes are seasonal and perfectly paired with wine.

📷 Palace Art Hotel

A FUSION OF WINE AND MANOR HOUSE

Set amongst Pezinok's pretty and tranquil landscape park is a stunning renovated manor house. There the Glass Gallery – unique in Europe – showcases leading Slovak, Czech, and world glass crafters. The chateaux-style hotel is the place to stay, the accompanying Palffy restaurant has premium local cuisine, and the medieval-arched wine cellar boasts home cooking using fresh local ingredients accompanied by fine wine.



📷 Palace Art Hotel

WHERE CERAMICS AND WINE UNITE



© SLOVAKIA TRAVEL
📷 Martin Šopinec @schopinski

Visit the vaulted cellars of Modra's townhouses, and savour the town's historical Small Carpathian viniculture heritage with wine tasting. And often in this village, wine is poured from a blue-patterned decanter – this is globally-recognised Modra majolica (on the UNESCO Representative List of the Intangible Cultural Heritage of Slovakia) ceramic that dates to the 14th century. Enjoy fine wine and traditional souvenirs to cherish.



📷 Palace Art Hotel

ERIK DORUŠINEC
Head sommelier

© SLOVAKIA TRAVEL
📷 Martin Šopínek @schopinski

WINE IS ABOUT PASSION

Hotel Matyšák's wine cellar is amongst Europe's largest - we chatted with Erik Dorušinec, a leading Slovak sommelier.

Why have you devoted your life to wine?

The interesting thing about oenology is that the more you know, the less you feel you know. New wines are created every year, as well as new wineries, vineyards, associations... So learning everything about wine is nearly impossible. I think it's really great when someone is committed to life-long learning, discovering new tastes, combinations, and places, and meeting interesting people with a shared love. In my opinion, wine is about passion and emotion.

What's your favourite wine?

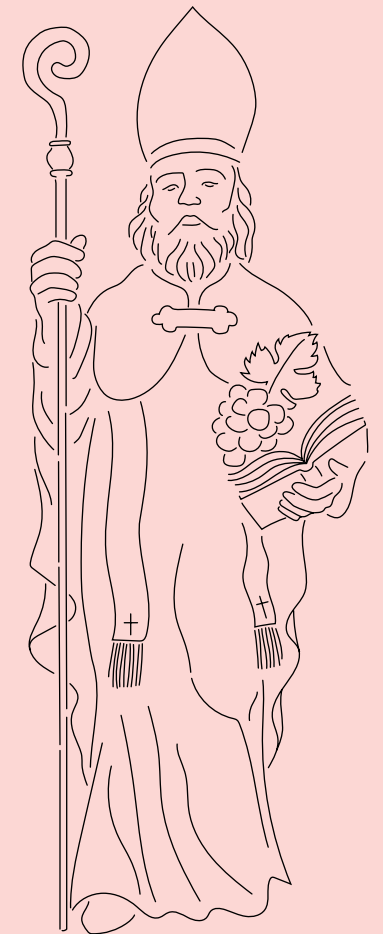
It's hard to pick just one. Of course, I have preferences for certain wines. But as a sommelier, I need to objectively evaluate a wine that may not be my own top choice. I select and drink wine according to my mood, the food, the season, the weather, and of course my companions. My favourite and enduring type would be white, dry, structured wines that have a long mineral and clean aftertaste.

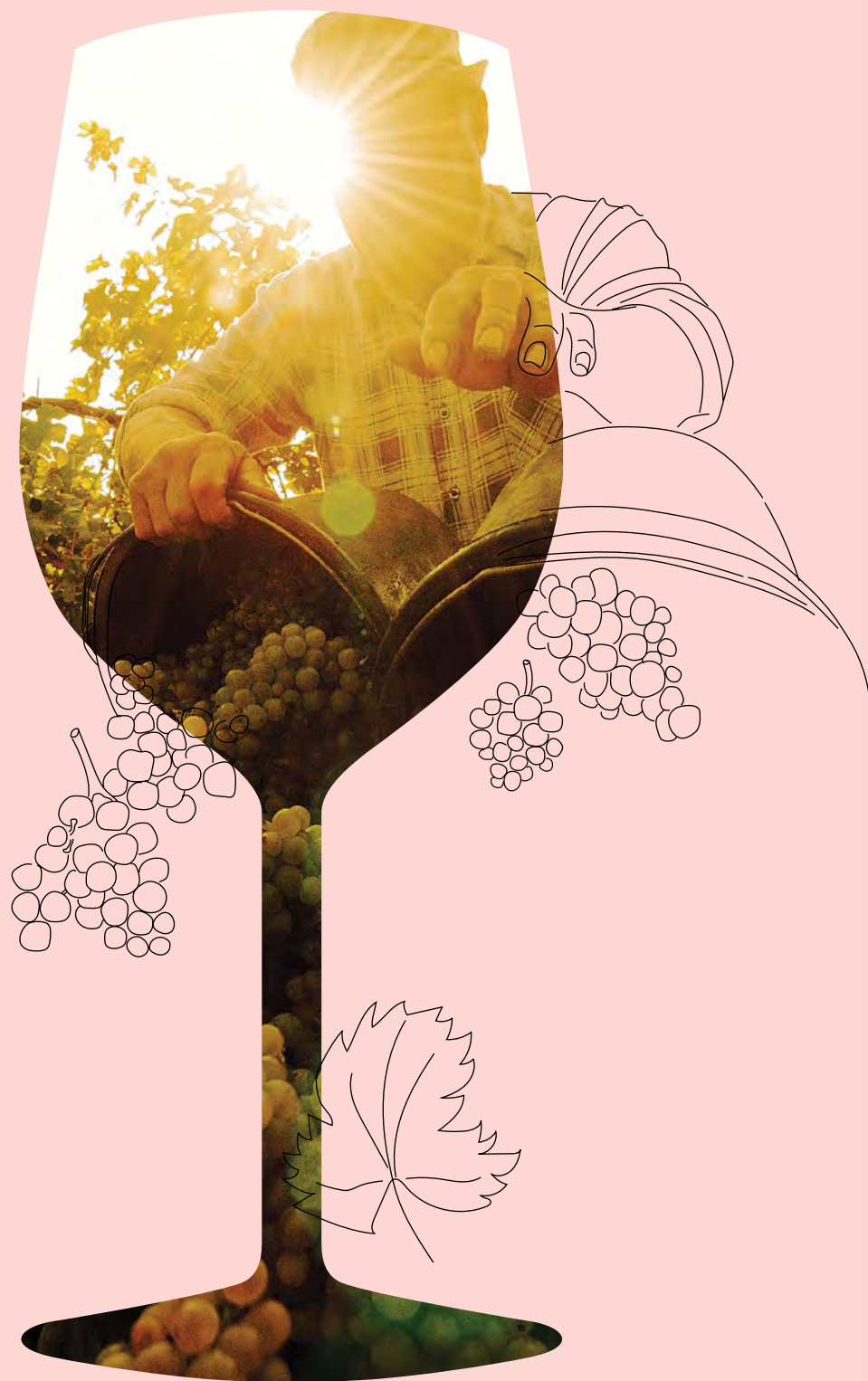
What makes Slovak wines unique?

While our leading wines are whites and rosés, our reds are also first-class and easily match the world's best. Ours is a cooler climate for vineyards - so grapes ripen slower and produce more flavours, aromas, and acids. And warming conditions mean that sugar content is higher too, so Slovakia has excellent conditions for great grapes. The varied soil conditions also sustain different grape varieties. Slovakia has an international reputation as a leading country for rosés.

Describe a successful tasting.

Guests should leave with experience, knowledge, and emotion. They shouldn't be snowed under with heaps of stuff that they often can't grasp or remember - we prefer to give interesting information. That depends on the guests: their interests and knowledgeability. Some prefer general background stories about wine, while others prefer the details. Guests should always depart satisfied with their tasting.





FROM VINEYARD TO GLASS

Nitra wine-growing region's fertile soil and historic cellars.

This illustrious region's wines have been enjoyed by Great Moravian princes, Pope John Paul II and even Queen Elizabeth II. of England. This historically sacred, geographically diverse area's quality mineral soil and microclimate support a diverse range of

typical Slovak wines as well as originals. These vineyards have enriched the Slovak wine scene with Pivnica Radošina and Château Topolčianky, and this wine-growing region has beautiful nature, cultural sights, and great gourmet experiences.



Italian Riesling
Grüner Veltliner
Grüner Silvaner
Traminer
Pinot Blanc
Blaufränkisch
Müller Thurgau
Feteasca Regala
or Feteasca Alba



Mília
Noria



📷 Terroir Tekov

PERFECT CONDITIONS FOR WINE

Terroir Tekov describes the part of Slovakia that extends to the south of the Štiavnica hills, in the rolling Ipeľská landscape.

These vineyards thrive in Sitno volcano's tuff and andesite. The French word 'terroir' includes variables that determine the quality of a unique local wine. The basis is specific soil, correctly

chosen grape variety, and the winegrowers' expert approach. Terroir Tekov comprises 12 family wineries where you can sample outstanding produce.



OZ Terroir Tekov

FROM MINES TO FINE WINES

Pukanec village is also unique terroir – the highest vineyards in Slovakia at 480 metres, with mountain wines characterized by freshness and spiciness. Local growers store and sample wines in loch – cellars carved out by miners into the weathered andesite over centuries, reaching various depths and some criss-crossing others, and with multi-level cellars a particular rarity. Pukanec's largest wine cellar was

once a mining tunnel dating to 1900, it now has two huge barrels (25,000-litre capacity) built into the rock massif – an awe-inspiring sight.



📍 Pukanec's largest wine cellar
📷 Ján Rosenberger



◀ At the Farná estate (south of Levice in Tekov) you can explore the sunny vineyards with a picnic basket full of snacks and wine. Walk or hop on a golf cart to reach works of art (photo points), and a new attraction: a stylish barn with an exhibition of tractors dating from the 1950s. The viticulture-tourist experience area complements the Small Carpathian ViaJur winery, and also honours noblewoman Katarína Pálffy – the first known local winemaker (16th – 17th centuries). While Riesling and the Müller Thurgau excel in Svätý Jur, Farná (140 km away) is famous for aromatic white and blue varieties such as Cabernet Sauvignon and Blaufränkisch.

📷 Farná Homestead viajur.sk



RADOŠINA REGAL WINES

Sample the unique wine flavours and aromas respected by nobility and renowned oenologists. Internationally-awarded Pivnica Radošina wines have graced the British royal household and the Vatican. Radošínský Klevner was served to John Paul II and Queen Elizabeth II on their visits to Slovakia. Five hundred litres of the exceptional 1945 vintage were also served at Elizabeth II's wedding reception. Klevner is synonymous with the ancient French variety Burgundy Gray (Pinot Gris). The Radošínský Klevner from the Bishop's vineyards is a famous landmark, testifying that these winemakers produce the highest quality prestigious wines with a passion.

📷 pivnicaradosina.sk



HIP HERITAGE FOOD

Páranice was once exclusively for male labourers, with the recipe passed down through the generations, especially in the villages of Pukanec and Uhliská. Woodcutters and coal miners prepared this rich floury food with mashed potatoes, cottage cheese, sausage or bacon for breakfast or dinner even after a hard day's work in the Štiavnické hills. Before boiling the kneaded dough in salt water, it was torn by hand rather than cut, hence the name of the pasta. Today this old mountain recipe is often given a contemporary twist with the addition of fruit, chocolate, and bryndza dumplings. Both traditional and new-style páranice are popular street food, especially in western Slovakia, and páranice stalls are popular with festival goers at Pohoda.

📷 [@rydzeparance](https://www.instagram.com/rydzeparance)



Pinot Gris with lentil soup

A full-bodied wine with an enticing aroma of apples, oranges, pears, and hints of honey, which matures to develop a cognac-like character. Perfect with spicy dishes, fish, poultry, and thick soups. Sweeter versions of Klevner are the perfect accompaniment to desserts.



📷 Dušan Křístek

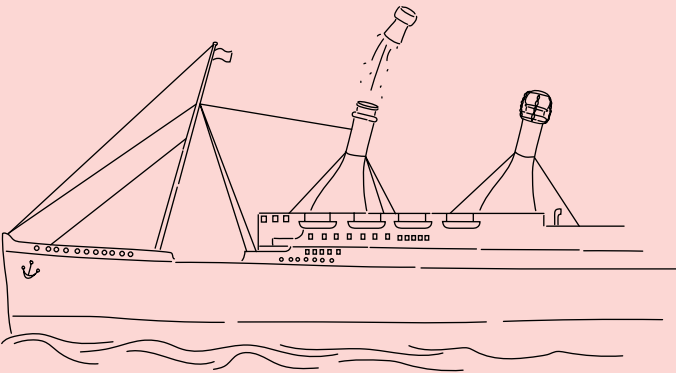
EMBRACE A BUBBLY LIFE

Quality Slovak sparkling wines.

“This champagne is excellent,” observed Emperor Franz Joseph I of the Hubert family’s sect in 1896. Almost 200 years ago, one of the first non-French sparkling wine facilities was established in Slovakia. The company was established in Bratislava and reputedly founded by a young French soldier: Champagne region-born Johann Evangelista Hubert who stayed in the city and imported the original champagne production technique from his homeland after being nursed back to health. In 1846, his sparkling wine was awarded a gold medal for purity, taste, and quality. Hubert J.E. continues to produce a wide range of quality sparkling wines – from everyday bubbly tipples for refreshments and special occasions to connoisseur bottles that follow the traditional French method.



hubertsekt.sk



A BUBBLY HERITAGE

Slovakia has a long and illustrious association with sparkling wines. In 1859, Jacob Palugyay founded a winery in Bratislava, and his bottles were enjoyed by the rulers of Japan, the Sultan of Turkey, the Emperor of Brazil, the King of Belgium, and even on the Titanic’s first and last voyage. Palugyay was also the first winemaker to devise a wine pipeline – it led from cellars on Pražská Street in Bratislava to the city’s main train station where it was barrelled and bottled.



National Stud Farm Topolčianky

UNESCO-LISTED TOPOĽČIANKY

NATIONAL STUD FARM

It is one of the most important breeding centres in Europe with 550 horses. The national stud farm in Topolčianky, founded in 1921, focuses on the breeding of Arabian breeds and one of the oldest cultural breeds in the world – the Lipizzaner. The UNESCO List of Intangible Cultural Heritage recognised Lipizzaner breeding traditions in 2022. The stud farm features a riding hall and parts of the famous Topolčianky château – the summer residence of the Czechoslovak Republic’s inaugural president: T.G. Masaryk. This 13th century treasure had a Classicist-style wing added in the 19th century, which was considered the most beautiful and representative architecture of its type in Slovakia. Relax at the restaurant, and step back in time with the museum’s fascinating collection of porcelain, furniture, and clocks. Horse lovers and history buffs will have a wonderful time.

CHÂTEAU TOPOĽČIANKY

Château Topolčianky’s famous vineyards produce wines that are annually awarded at prestigious international salons. Its extensive range includes numerous reds and whites, the highest category archival and attributive wines, and French-standard sparkling wines. Attractive apartments for accommodation are nestled by the lush vineyards with wellness options available.



THRIVING ECO AND BIO

Natural wines and a leading eatery.





© G.A.-BOR winery

SAVOUR UNIQUE LOCAL WINES

The Hontianska and Veľký Krtíšská Wine Route – running alongside volcanic Stráž hill – is characterised by small-scale family wineries, some of which are 400 years old.

Csernus winery (in Vinica village) concentrates on whites and rosés and is regularly awarded at national and international competitions. This popular winery's welcoming hospitality and heartfelt passion are based on their generations of experience and know-how. Nearby G.A.-BOR winery

(in Želovce village) has been producing healthy blackcurrant wine with honey. Domin & Kušický winery prides itself on a totally organic approach and hand-harvested grapes that are gently processed and pressed, its wines are certified BIO and are among the leading natural Slovak wines.

He raises poultry, cattle, and even trout, and grows fruit, vegetables, and herbs. So Chef Marián Filo can guarantee quality and provide guests with the very best.

How would you describe Slovak cuisine? What Slovak dishes do you cook at Afrodita – and in a contemporary way?

In recent years Slovak cuisine has ascended to a high level, I'm confident that it can compete with world cuisine. Big changes have taken hold, such as quality ingredients, precision, freshness, and seasonality. Our restaurant has also taken Slovak dishes and added a twist: partisan steak, bryndzové halušky, and flambéed steak with crispy onions.

Which of your dishes is the most popular?

Flambéed steak, crayfish soup with bryndza toast, river crayfish...

What simple home cooking do you enjoy?

I really like to prepare trout fillets because we keep trout at home.

Are quality and fresh ingredients hard to come by?

In Slovakia it's now easy to buy quality ingredients, I can't imagine working in a kitchen without them. I'm somewhat self-sufficient in this area because we have our cattle, pigs, chickens, and trout, and we grow our fruit, vegetables and herbs.

📍 Restaurant Afrodita | Mansion Čereňany
📷 Igor Peter Králik





Blafränkisch and game goulash with dumplings

A historic variety (probably with Austrian origin) and one of the most cultivated varieties for red wines Blafränkisch is characterised by a ruby colour and a subtle bouquet dominated by cherries and blackberries. The elegant taste complements the game, beef, and various pâtés. Like all red wines, it should be served at a temperature (approx. 16 – 18 °C).

Rolling hills with vineyards, perfect soil composition and climate, strong sun, and fresh, pure, and distinctive wines...welcome to southern central Slovakia where each wine vintage is a class apart. The best quality vineyards with Central Slovakia wine-growing region volcanic substrate are located on the Krupina plateau's southern slopes and Ipeľ basin. Excellent wines spiced with subsoil minerality – especially from around Veľký Krtíš – include Traminer, Italian Riesling, Blafränkisch, Cabernet sauvignon, Pinot Blanc and Pinot Noir. The area's family-run wineries have been honing their viniculture craft for centuries, and it's this personal atmosphere, tradition, and scale that make this area unique. They're renowned for an ecological approach, using only natural ingredients and yeasts – just the thing for organic wine lovers. Check out the historic tufa cellars, enjoy traditional local food, and discover a highly awarded restaurant.



Traminer
Italian Riesling
Blafränkisch
Cabernet sauvignon
Pinot Blanc
Pinot Noir
Blauer Portugieser
Saint Laurent
Conkordia



SWEET TRADITION REVIVED

At the beginning of the 19th century, Alojz Atkár, a professional cook of Serbian origin, had a bakery in Kremnica which was famous for the Atkary krumpel. The potato-shaped comprises biscuits filled with two creams and coated in a nut-sugar dough and cocoa. As a sign of respect to the Atkary family, the delicacy continues to carry their name. Learn Atkary krumpel's secrets at a period-bakery in Kremnica accompanied by 1920s-style confectioners, and then enjoy this delicacy yourself with freshly brewed coffee at the patisserie.

📷 Martin Varhaňovský @atkaryhokremnickekrumple



CABBAGE SPECIALITIES

Two traditional dishes – kapustník and strapkáč – derive from the Novohrad and Podpoľanie regions of Central Slovakia. Strapkáč is a classic Podpoľanie region cabbage and beans soup with smoked meat and cream, popular with hill dwellers as a simple yet nourishing soup that would keep the workers going all day in forests, fields, quarries and mines. Originating from the Novohrad region, Kapustník sweet cake is made of sour dough and sauerkraut or cabbage – an atypical yet surprisingly tasty combination. As well as being popular at local restaurants, both dishes are ideal for home cooking.

📷 Novohrad and Podpoľanie DMO



SUN,
CHÂTEAU
AND GOOD WINE

Southern Slovakia for spicy cuisine and sun-kissed wines.



Žitný ostrov DMO

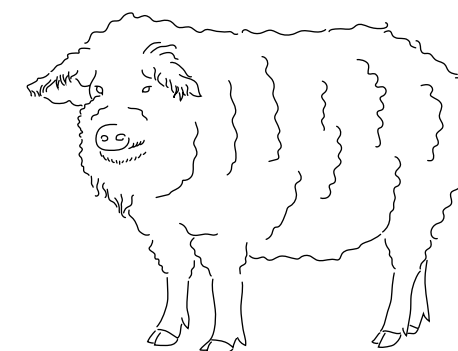
IN THE DANUBE RIVER BASIN YOU'LL COME ACROSS NUMEROUS EXAMPLES OF SLOVAKIA'S EXCELLENT WINE

With the highest number of annual sunny days in Slovakia, the South Slovak wine-growing region has ideal climatic conditions for growing grapes. The Danube's nutrient-rich soil, floodplain forests, and ponds create a macroclimate that gives the wine a distinctive character. Explore this picturesque region's lowlands, magnificent manor houses, and classic Hungarian-inspired restaurants.

COLOURFUL CUISINE

The gastronomy of Žitný ostrov (Rye Island) is a true celebration of the delicious Hungarian cuisine that is based on Europe's largest river island's extensive fish and game.

Local specialities include halászlé spicy fish soup, wild boar and deer dishes, and small game such as hare and pheasant. Meat dishes often feature poultry, pork, and beef. Menus are increasingly featuring the Mangalica historic Hungarian pig breed – famed for very tender meat. This region is known as Slovakia's fruit basket, so strudels filled with seasonal fruit, cherries, and plums are a prized specialty.



Chardonnay
Sauvignon
Pinot Gris
Pinot Noir
Cabernet Sauvignon
Dunaj
raisin selection,
icewine and straw wine



Breslava
Aromína
Hetera
Váh
Hron

A STYLISH INVITATION

Southern Slovakia has numerous picturesque châteaux to explore, and each has excellent gastronomy and fine wines to savour.



CHÂTEAU RÚBAŇ

The autumn grape harvest at Château Rubáň is warmly welcomed in keen anticipation of the fine vintages that await. This period château by Rubáň village has a beautiful and bountiful forest park, a winery that combines traditional craft with contemporary hospitality, charm, and quality cuisine, and designer accommodation set amidst dawn birdsong and nature.

CHÂTEAU BELÁ

A wonderful baroque château near Štúrovo which has been lovingly converted into a hotel – Château Belá has a delightful Tuscan atmosphere, pedigree aristocratic surroundings, fine food, and excellent local wines – acclaimed across Europe and the world. The rustic wine cellar is the ideal place to wine and dine – with regional and international dishes by leading Slovak chef Ľubomír Herko. While the area's viniculture dates to Roman times, the vineyards and local wines are now tended by world-renowned experts Egon Müller and Miroslav Petrech. Château Belá wines have truly international prestige, featuring in the best restaurants and wine bars from New York to Tokyo.

CHÂTEAU AMADE

Vrakúň village has a luxurious fairy-tale castle that is both romantic and rustic. The 'slow-food' cuisine is seasonal and local – game and fish, fruit, and vegetables, distinctive farm-reared mangalica and poultry. The cellar has top wines aplenty, with your friendly sommelier navigating you toward the best meal-wine match. And be sure to find time for the château's gold panning, milk baths, hand-decorated chocolates, carriage rides and medieval dinners.

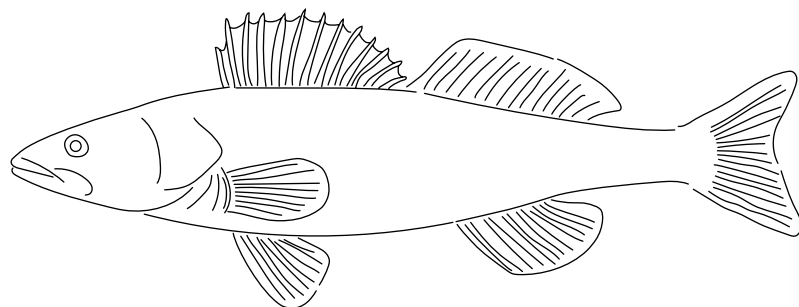


© SLOVAKIA TRAVEL
📷 Martin Šopinec @schopinski
📍 Château Belá

DELICIOUS HOME COOKING

GRILLED ZANDER FILLET WITH POLENTA AND BUTTER-LEMON SAUCE

- 2 zander fillets
- 1 cup of polenta
- 4 cups of water
- 50 g of grated cheese
- 100 g of butter
- 1 lemon
- salt and ground black pepper
- vegetable oil for grilling



Prepare polenta according to packet instructions (usually one cup of polenta to four cups of water). Add water to the sauce pan, boil, and gradually stir in the polenta. Mix well and cook according to package directions, approximately 20 to 25 minutes. Then add cut chives, season to taste, and cook until polenta is soft and creamy. Pour the polenta into a baking tray and refrigerate for several hours. Then bake the polenta at 180 °C for about 10 minutes. Cut diagonally to serve. Clean,

dry and cut the zander into fillets and season. Prepare the butter-lemon sauce. Melt the butter in a sauce pan and add the lemon juice/zest. Season and simmer until sauce thickens. Brush fillets with vegetable oil and grill or pan fry each side for about 3 – 4 minutes until golden and tender. Arrange polenta and zander on plate with butter-lemon sauce. Fresh herbs – such as parsley or dill – can be added for garnishing and taste.



Rhein Riesling and grilled zander fillet with toasted polenta and lemon-butter sauce

Rhein Riesling is an ancient, highly prized variety with a distinctive aroma with notes of green apple, apricot, and lime blossom that is perfectly suited to lightly prepared freshwater fish and poultry. The taste is full and extractive and the wine has a fresh acidity.





Mild nights and misty mornings are typical of this area, microclimatic conditions that foster Tokaj grape growth.

📍 Tokaj wine-growing region
📷 Košice Region Tourism

TOKAJ FROM NOBLE MOULD

Descend into musky volcanic tufa cellars and savour this exceptional sweet wine. The Tokaj region produces wines that are renowned throughout Europe and the world.



TOKAJ: A WAY OF LIFE

The Tokaj wine-growing region straddles the Slovak-Hungarian border, where volcanic soils combine with a unique microclimate to foster ideal conditions for Botrytis (noble rot) to flourish.

This produces dry grapes with 40 to 60% sugar that are solely hand-picked, and as the harvest is not annual, each successful picking is an event to be celebrated. This is the 17th century birthplace of naturally sweet wines such as Furmint, Lime, and Muscat Yellow. As well as a fine taste, Tokaj wine was also available at pharmacies as the “Universalis

Vera Medicina” (reputedly to cure anaemia, malaise, and nervous diseases, and as an aphrodisiac). Terroir Tokaj is a unique designation just like Bordeaux in France, Chianti in Italy, and La Rioja in Spain – this sought-after and prized sweet wine truly makes Slovakia a leading wine country.



© Tokaj Macík Winery



Four-Puttonyos Tokaj with delicacies

A naturally sweet golden wine with subtle hints of jam and notes of candied apricots and oranges, dried figs, and pineapple. Pairs perfectly with blue cheese, goat’s cheese, and foie gras.



📷 Jozef Mareček

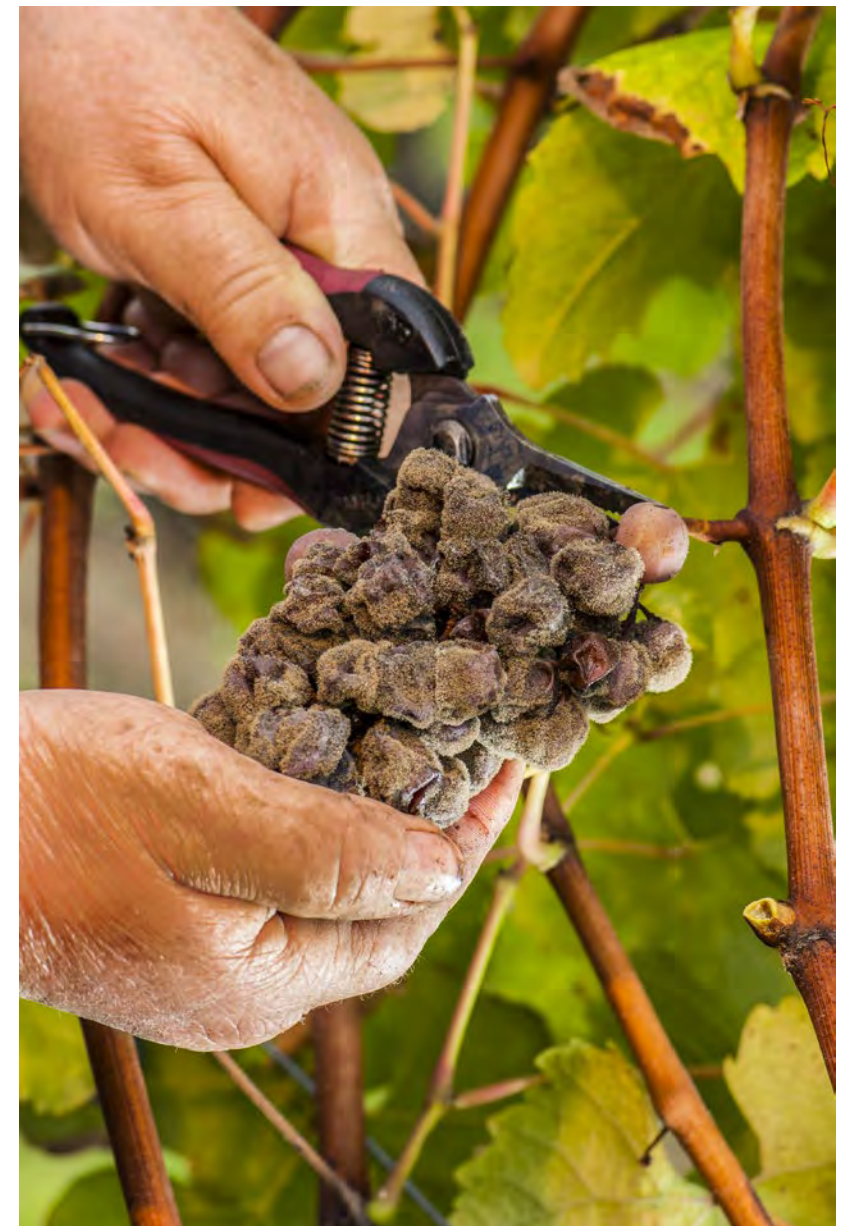
ATMOSPHERIC TOKAJ CELLARS

The Tokaj region's viticulture heritage dates to Roman times. The Furmint variety was brought to the area by the Italians, and the retreating Turks left behind unique Tokaj tufa cellars (originally for shelter and storage). Tuff is a permeable volcanic rock that maintains relative humidity and a higher temperature (around 10 °C), giving cellared wines the ideal conditions to rest and mature. The soil's tuff content also provides a perfect environment for vines to flourish. Tufa cellars can be seen in villages such as Veľká and Malá Trňa.



📷 Tokaj Macík Winery

► Cibebas (from the Arabic *zabíba*) is a grape berry that has withered on the vine, contains 40 – 60% sugar by weight, and is infected by the *Botrytis cinerea* fungus – which to prosper needs damp and misty conditions followed by dry, sunny weather.



TOKAJ WINE MEASURES

Tokajs are divided into three- to six-Puttonyos, depending on the number of sweet *Botrytis* raisins (cibebas) used for its production. Cibebas (Tokaj gold) are raisins attacked by noble mold. Natural loss of water means that the most aromatic substances and high sugar content are concentrated in the raisins. A 'Puttonyos' is the wooden container where such grapes used to be collected. So for a three-Puttonyos Tokaj, 75 kg of cibebas (three Puttonyos) are mixed with 136 litres of dry wine, which is then wooden barrel matured in a tuff cellar for at least three years.





TOKAJ – A SWEET TRIP



In Tokaj – the world’s smallest wine-growing region – vines for naturally sweet wines flourish. After descending into the atmospheric wine cellars and sampling the produce, a popular attraction is the 12-metre barrel-shape observation tower amongst picturesque Malá Trňa village’s vineyards. You can also saddle up to explore the 23 km of easy-going cycling trails: the attractive Lower Zemplín cycle route connects the pretty villages of Čerhov, Malá and Veľká Trňa, Borša and Viničky. You can also take your bike on the boat across the Bodrog River to Sárospatak in Hungary.



▲ Veľká Bara’s magnificent Château Grand Bari produces produces splendid organic wine, which is perfectly accompanied by the local Hungarian-influenced cuisine.

 Château Grand Bari
 Kosice Region Tourism

▼ Adventurous wine lovers will enjoy glamping in oversized barrels set amongst romantic vineyards.

 Glamping
 Kosice Region Tourism





VOLCANIC

VINEYARDS

Delightful eastern wines – prospering amidst adversity.



Cabernet Sauvignon and roast pork roulade

The wine is ruby red in colour with a purple glow and is one of the world's four most popular varieties. Ideal with roasted and grilled meat, game and pork. It makes both chestnuts garlic and rosemary stand out, as well as spicy dishes.



FROM VINEYARD TO WINEMAKER

Eastern Slovakian vineyards, such as Tibava wines from Tibava and Sobrance south of the Vihorlat region, are gaining prominence. Volcanic bedrock, tuff content and lava stones in the soil absorb solar radiation and are thus an ideal thermal accumulator in steep windy terrain. The mineral substances that the vines absorb from the volcanic bedrock give the wines a specific character – terroir. Local winemakers favour organic cultivation, sensitive harvesting by hand, and adding their yeasts from vineyards – these distinctive wines are perfect for wine drinkers who love trying new flavours and aromas.



Rhein Riesling
Italian Riesling
Müller Thurgau
Grüner Silvaner
Feteasca Alba
Blafränkisch
Blauer Portugieser
Cabernet Sauvignon





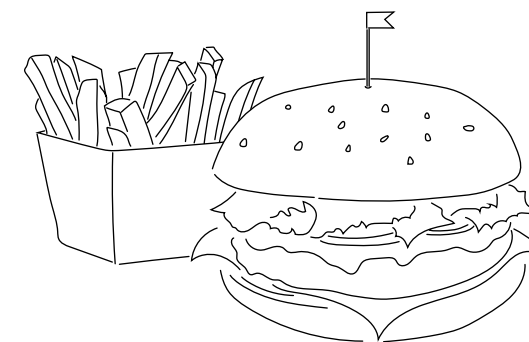
KOŠICE STREET FOOD

A country showcases itself through its cuisine. And it's great when food is stylishly served al fresco – exploring tastes and flavours from a table with a lively view. Košice in the east is a real hotbed of street food – a culinary style seized with a pavement passion where good food, beers and wines can be enjoyed in a relaxed hipster atmosphere.



▲ Košice's **Kino Úsmev** also holds regular events and a twice-yearly street food festival and legendary Robin Street Food hotdogs (every afternoon from spring to autumn) are super popular accompanied by delicious Opre' Slovak cider. The cinema doubles up as a cultural project that hosts attractive happenings, presentations and educational events.

Kino Úsmev



◀ **Tabačka Kulturfabrik** is a new multi-genre public space full of contemporary art and creativity. This brownfield site was reconstructed in 2015 and transformed into a unique cultural centre. It's the perfect year-round venue to enjoy concerts, theatre, discussions and presentations. Košice Street Food makes Tabačka a popular go-to destination for local and international cuisine.

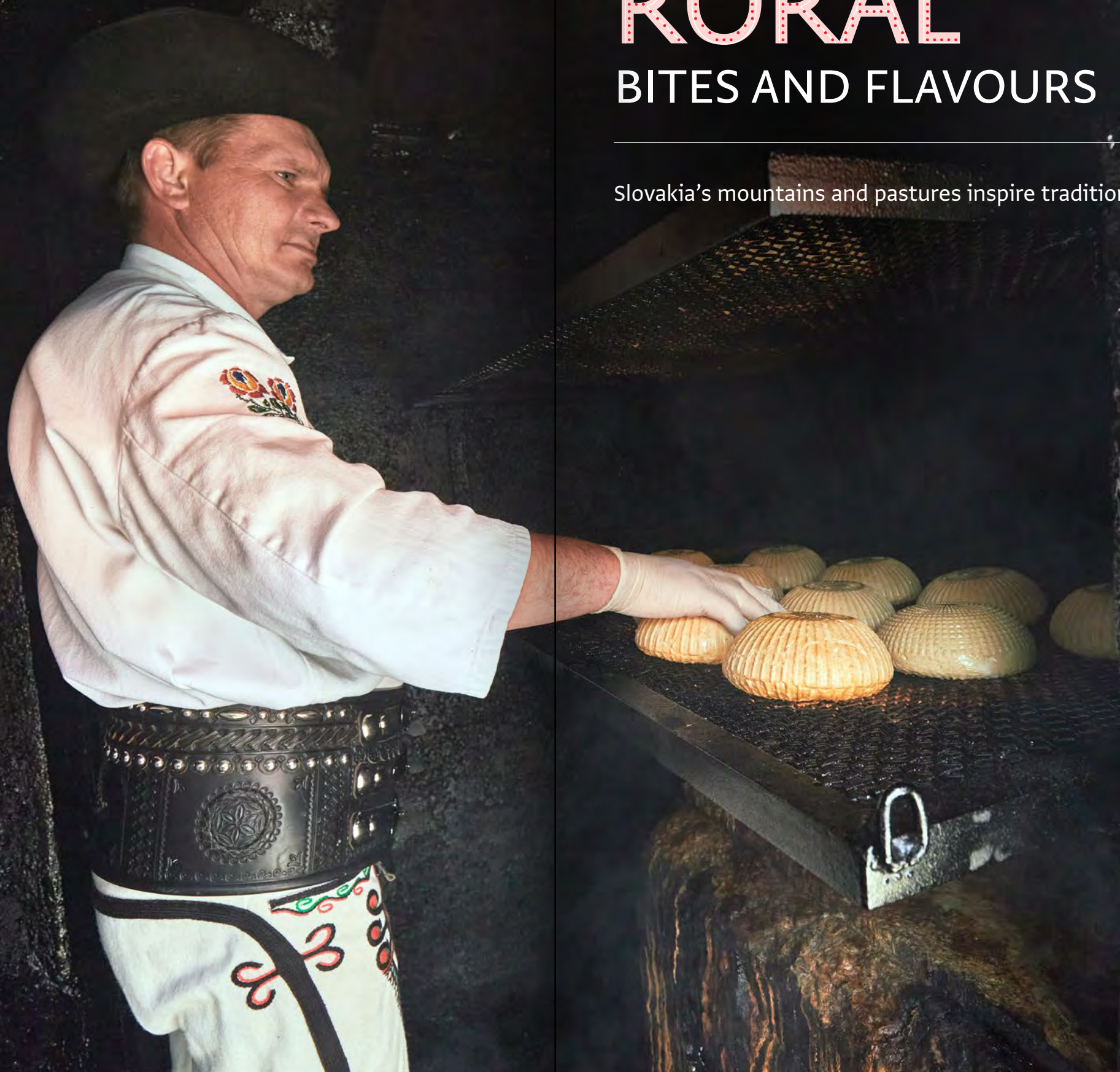
Tabačka Kulturfabrik



RURAL

BITES AND FLAVOURS

Slovakia's mountains and pastures inspire tradition.





▲ Whether you prefer fine dining or street food, you'll love bryndzové halušky.

The Liptov, Small and Large Fatra, Orava and High Tatras hill ranges and mountains are among Slovakia's most popular destinations. And our beautiful wild fauna and flora are best seen when accompanied by traditional local food, such as the Slovak 'national dish' of bryndzové halušky: potato dumplings, sheep cheese, and crispy bacon. As popular today as a century ago. Pierogi dumplings can be enjoyed both sweet (jam, cottage cheese, or poppy seeds) and savoury (bryndza and bacon). Cabbage soup has numerous regional variations and is typically served as the traditional Christmas and New Year's soup. Sauerkraut is also eaten with gnocchi (strapačky), or served with liver or roast pork.



▲ Shepherds' knowledge is handed down from generation to generation – from rearing and herding to lovingly producing milk products.

📍 Sheep farm Pastierska
© SLOVAKIA TRAVEL
📷 Martin Šopinec @schopinski

BRYNDZA IN GREEN HILLS



Halušky, korbačky (braided smoked cheese), parenica (smoked spiral cheese), and bryndza are best tried in the rural hill areas of Liptov, Orava, and Považie. These beautiful uplands have wooden shepherd's huts where dairy products can be savoured and bought as souvenirs too – delicious, healthy and typically Slovakian. Bryndza aromatic soft ripened sheep's cheese contains a high amount of probiotics – and this is one of the few countries where you can sample it. Bryndza is the freshest and highest quality in May when venturing to a hut is a truly rewarding experience.

▲ **Korbačky** – Traditional handmade semi-hard cheese made from cow's milk is synonymous with the Orava region. **Parenica** – Sheep's cheese with a delicate flavour and spiral shape. **Oštiepok** – Sheep's milk is used to make smoked and unsmoked oštiepok, which is pressed into a decorated wooden mould to harden.



📷 Martin Devečka @martindevecka

LIPTOV DELICACIES

Liptov also features Arch Caffè, famed for its desserts by Michelin-starred Martin Devečka. Having learned the ropes in France, this pastry chef returned to his homeland to further explore the possibilities of pastries. He prides himself on only using locally sourced ingredients – butter and milk from Kežmarok and fruit from Liptov – with a focus on seasonality, quality, and high aesthetic appeal. Cakes that look and taste divine.



📷 Arch Caffè

A CULINARY TRIP

A historic mill ruin in Batizovce village in the picturesque Tatra foothills has been transformed into top-class Gašperov Mlyn – one of only two Slovak restaurants (together with Bratislava's UFO watch. taste.groove) on the prestigious La Liste international ranking for the second time. Rated above many Michelin-starred restaurants, this is outstanding Slovak gastronomy. Gašperov Mlyn's philosophy is respect for the local surroundings and abundant natural ingredients – maximising use while minimising environmental impact by partnering with our regional farmers. Chef Jozef Breza expertly uses both every day and less-typical national ingredients. The restaurant has an intimate and cosy limited-capacity atmosphere – so book ahead.



📍 Gašperov Mlyn | Batizovce
📷 gasperovmlyn.sk

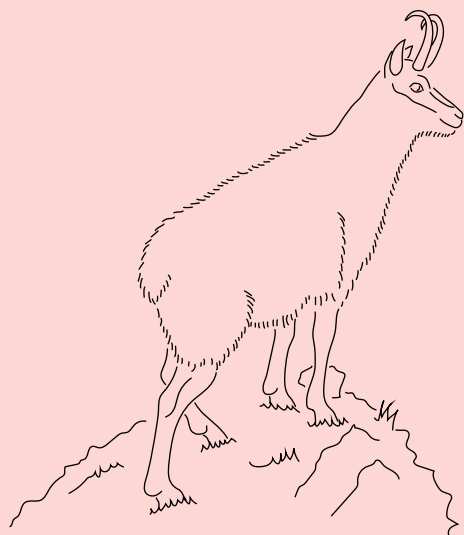


ATMOSPHERIC ALPINE EATING

The High Tatras' 13 huts are a welcome sight during a long trek – for refreshments or even an overnight alpine stay.

These amazing buildings in picture-postcard mountain settings have a unique energy and relaxed community vibe. And their rugged and remote locations mean that supplies depend solely on muscle power – legendary Tatra porters shouldering heavy packs up and down the rocky

slopes. These rustic huts offer hardy and hungry hikers nourishing classics such as goulash, roast sausage, cabbage soup, and very popular parené buchty sweet dumplings – and the food and beer taste all the better for the physical effort expended to get there.



► At 2015 m, **Téryho chata** is the highest year-round hut in the High Tatras. A challenging route will reward you with stunning Alpine scenery, flora and fauna – including iconic chamois. The hut provides overnight accommodation and great food.





▲ Reach **Skalnaté Pleso** by cable car from Tatranská Lomnica – also perfect for families with young children.

© SLOVAKIA TRAVEL
 📷 Martin Šopinec @schopinski



◀ 1,551 m **Zelené Pleso** hut is 3 hours from Tatranská Lomnica – you'll love the great food and stunning views. It is worth it not only because of the food but also because Zelené pleso is one of the most beautiful rivers in the Tatras.

📷 Viktor Beličák @travelbedeker



UNIQUE EXPERIENCES

Take to azure mountain skies, savouring stunning alpine views while enjoying high-altitude refreshments flight as you serenely glide above 2,000+ m Lomnický štít peak.

HOT AIR AND CHILLED WINE

Get a bird's eye view of the amazing High Tatras from a romantic hot air balloon – a breathtaking experience served with great Slovak wines and breakfast or brunch.

CULINARY MINIMALISM

Lomnica Hotel's Franz Jozef restaurant is just the place for fresh fine dining discoveries – the highest quality taste combos and gastronomic goodies.



📷 viajur.sk



PEAK PLEASURE

Although the High Tatras' Lomnický štít peak (2,634 m) is Slovakia's second-highest mountain, you can take it easy and reach the top by cable car from Skalnaté pleso. This peak features a popular café from which you can enjoy incredible views with a range of refreshments.



▲ This hut at Popradské pleso is very popular due to its easy access, great menu and sunny terrace overlooking the crystal-clear mountain lake.

EXPLORE SIX WINE-GROWING REGIONS

- FROM WEST TO EAST

- 1

Small Carpathian wine-growing region
- 2

South Slovakia wine-growing region
- 3

Nitra wine-growing region
- 4

Central Slovakia wine-growing region
- 5

Eastern Slovakia wine-growing region
- 6

Tokaj
- 7

Bratislava
- 8

Svätý Jur
- 9

Slovenský Grob
- 10

Pezinok
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Modra
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Château Amade
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Château Rúbaň
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Château Belá
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Topoľčianky
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Kremnica
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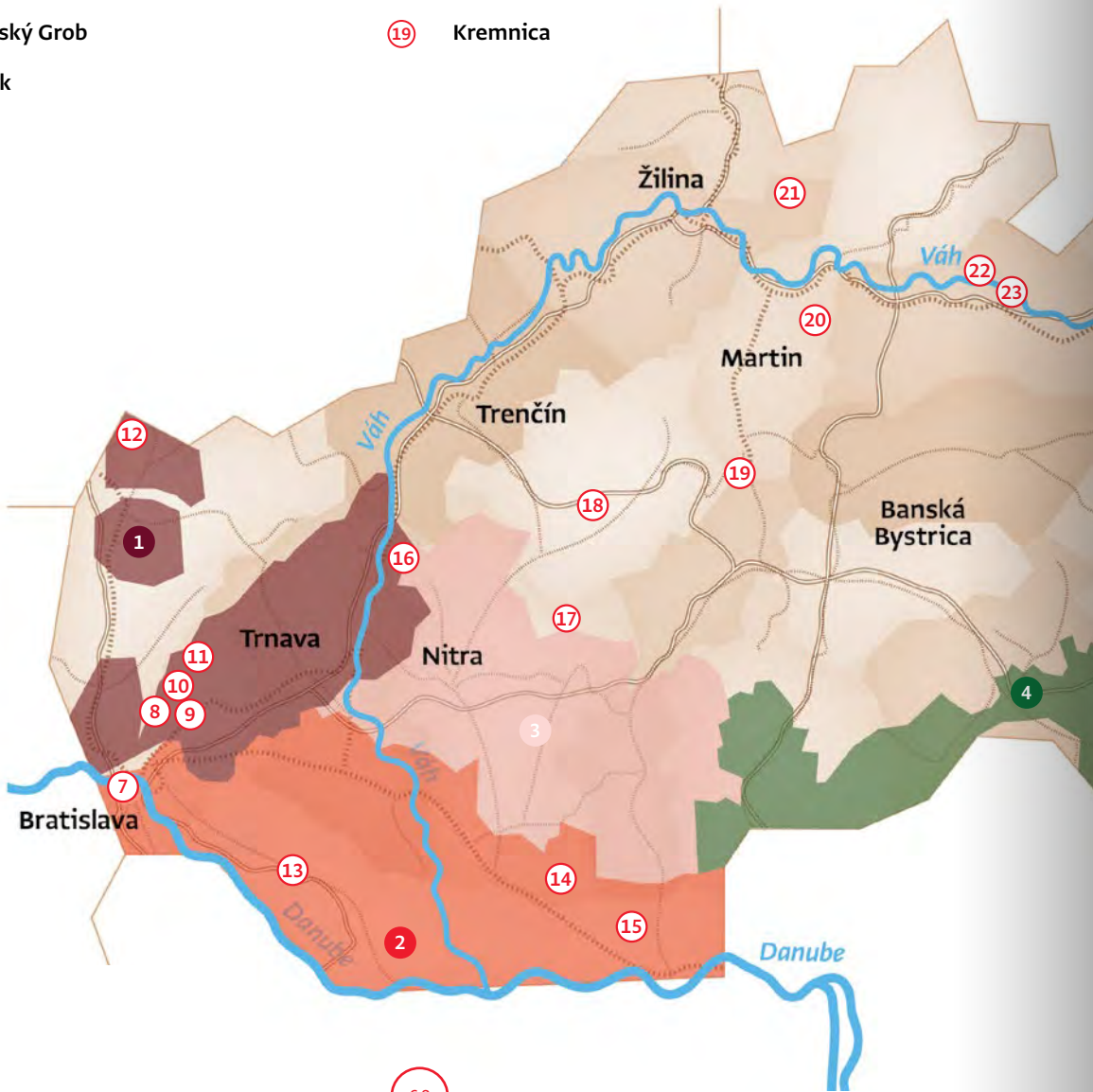
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Košice



TRAVEL OPTIONS TO SLOVAKIA

AIR TRAVEL

M. R. Štefánik Airport | Bratislava
www.bts.aero/en

Košice International Airport
www.airportkosice.sk/en

Poprad-Tatry Airport
www.airport-poprad.sk

TRAIN TRAVEL

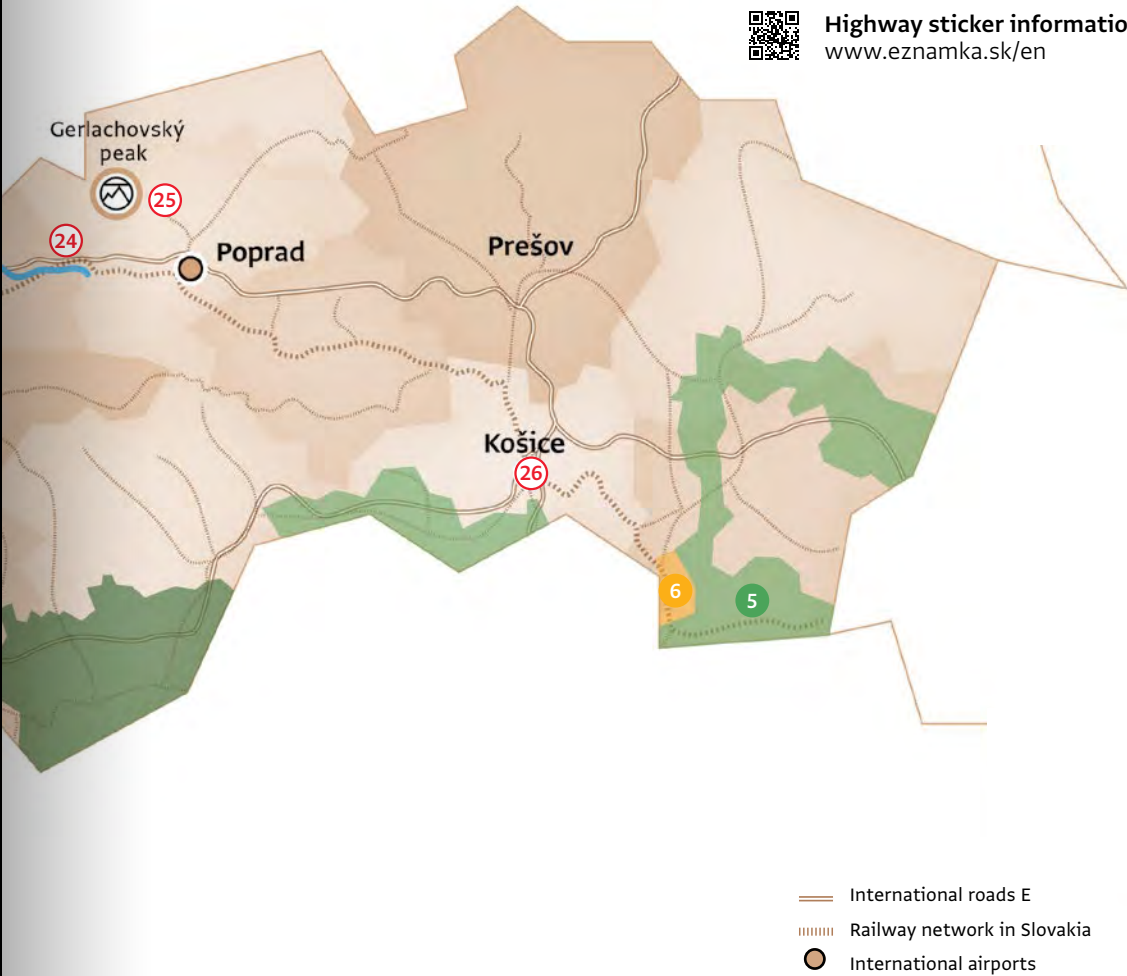
Slovak Rail (ZSSK)
www.zssk.sk/en

Train travel planning
www.cp.hnonline.sk/en/vlakbusmhd/spojenie

ARRIVAL BY BUS OR CAR

Online bus timetables
www.cp.hnonline.sk/en/vlakbusmhd/spojenie

Highway sticker information
www.eznamka.sk/en



LIST OF EU GEOGRAPHICAL INDICATIONS AND QUALITY SCHEMES:



Traditional speciality guaranteed

- Bratislavský rožok (pastry)
- Liptovská saláma (salami)
- Ovčí hrudkový syr – salašnícky (cheese)
- Ovčí salašnícky údený syr (cheese)
- Tradičná lovecká saláma (salami)
- Tradičné špekačky (sausages)
- Spišské párky (sausages)



Protected designation of origin

- Malokarpat/-ská, -ské, -ský
- Južnosloven/-ská, -ské, -ský
- Nitrian/-ska, -ske, -sky
- Stredosloven/-ská, -ské, -ský
- Východosloven/-ská, -ské, -ský
- Vinohradnícka oblasť Tokaj
- Bardejovský med (honey)
- Karpatská perla (sparkling wine)
- Stupavské zelé (cabbage)
- Skalický rubín (red wine)
- Žitavská paprika (red pepper)



Protected geographical indication

- Hrušovský lepník (pastry)
- Klenovecký syrec (cheese)
- Levický slad (malt)
- Liptovské droby (offal)
- Oravský korbáčik (cheese)
- Skalický trdelník (pastry)
- Slovenské víno (wine)
- Slovenská bryndza (cheese)
- Slovenská parenica (cheese)
- Slovenský oštiepok (cheese)
- Tekovský salámový syr (cheese)
- Zázrivský korbáčik (cheese)
- Zázrivské vojky (cheese)



Geographical indication of spirit drinks

- Spišská borovička (spirit drink)



SLOVAKIA TASTE DELICIOUS FOOD & WINES

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GOOD IDEA

www.slovakia.travel

Château Rúbaň

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WONDERFUL WINES AND CHARMING CUISINE

Each of Slovakia's six wine-growing regions has a unique and distinctive taste and bouquet based on a proud viniculture tradition that dates to Roman times, and which consistently produces international award-winning wines. And nothing complements fine wine better than good food, and you'll love our delicious local specialities – from savoury soups to hearty meals and sweet treats.

Gastrotourism is the best way to truly discover our tastes and traditions – a glass and plate warmly await you in the heart of Europe.

Slovakia – wine, dine, explore



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