



ATLAS

Tradicionalnih okusa

OSJEČKO - BARANJSKE
ŽUPANIJE



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Plodne njive, čiste vodene površine i raznolike šume iznimno su vrijedna prirodna bogatstva Osječko-baranjske županije, a ujedno su izvorište vrhunske, autohtone, autentične, zapravo jedinstvene gastronomske ponude čija je vještina spravljanja duboko ukorijenjena i obilježena panonskim podnebljem, tradicijom i kulturom stanovništva.

Gastronomija na području najveće slavonske županije mijenjala se kroz vremena. Konstantno se zasnivala na potencijalima užeg prirodnog okruženja te društvenom i materijalnom statusu ljudi, no uvijek je stvarala izdašno hranjiva i ukusna jela, kojima se moglo osigurati egzistencijalne potrebe, ali i zadovoljiti probirljiva nepca.

Danas se malo koja regija u svijetu može pohvaliti tako raznolikom i kvalitetnom gastro ponudom, recepturama koje potiču iz autohtone slavonske i baranjske kuhinje umrežene s utjecajem mađarske, njemačke, dalmatinske, zagorske, ličke, bosanske, turske i drugih kuhinja koje su ovoj regiji i u gastronomiji donijele kozmopolitski štih, baš kao i izborom namirnica, načinom pripremanja te ambijentom konzumiranja i uživanja u hrani.

„Gastro atlas“ otvara apetit i želju za posjetom i užitkom za naša nepca. Pred Vama je prezentacija 33 restorana s najširim spektrom ponude jela, ambijenata i usluga; od tradicionalne lokalne kuhinje i seoskog okruženja preko restorana sa stoljetnom tradicijom, restorana u vinarijama, čardama, zaštićenim parkovima prirode i dvorcima do restorana koji odišu gradskim kvartovskim duhom, ambijentom novoizgrađenih urbanih vila do hotela s uobičajenim, a sve više i ekskluzivnim smještajem i ponudom.

Uvijek i svugdje jela su vrhunski spremljena od najkvalitetnijih i svježih namirnica, svejedno nude li se kao dnevna jela ili specijaliteti, za domaće goste ili strance, po izvornoj ili moderniziranoj recepturi, servirana u seoskom, urbanom ili prirodnom ambijentu. I sve to još je začinjeno širokom dušom domaćina, koja svakom gostu dodatno jamči nezaboravan užitek u jelu, piću i posjetu našoj Slavoniji i Baranji.

The fertile fields, clear waters and diverse forests are extremely valuable natural wealth of Osijek-Baranja County, and they are also the source of outstanding, autochthonous, authentic, in fact unique gastronomic offer, preparation of which is deeply rooted and characterized by the Pannonian climate, tradition and culture of people who live here.

Gastronomy has changed with time in this spacious Slavonian County. It was always based on the potential of the immediate natural environment and the social and material status of people, it always offered generously nutritious and tasty dishes which could provide for existential needs, but also satisfy more delicate palates.

Nowadays, few regions in the world are able to say they have such a diverse and quality gastronomy, recipes originating from authentic Slavonian and Baranja cuisine entangled with the influence of Hungarian, German, Turkish, Bosnian, Dalmatian, Zagorje, Lika and many other cuisines, which brought a breath of cosmopolitan air to this region and its gastronomy, as well as to the choice of ingredients, the methods of preparation and the ambience of enjoying food.

“The Gastro Atlas” works up the appetite and desire to visit and enjoy this abundant offer. In this booklet you will find a brief description of 33 restaurants with the wide variety of dishes, ambience and service; ranging from traditional local cuisine in the countryside, restaurants with a hundred-year-old tradition, restaurants in wineries, taverns, restaurants in the Nature Park and castles, all the way to restaurants which evoke the city’s neighborhood spirit, the ambience of newly built urban villas, to hotels with common but increasingly exclusive accommodations and amenities.

Always and everywhere meals are outstanding, prepared with fresh ingredients of the highest quality, whether you order a la carte, menu of the day or a house specialty, equally for local and foreign guests, according to the original or modernized recipe, served in a rural, urban or nature setting. All mentioned is accompanied by generous and welcoming hosts, which guarantees every guest an unforgettable joy of eating, drinking and visiting our Slavonia and Baranja.





Gastronomija kao prepoznatljivost istoka hrvatske

Gastronomy as a distinctive feature of the eastern croatia



Tomica Đukić

Chef kuhinje Hotela Osijek i Chef Hrvatske nogometne reprezentacije
Chef of Hotel Osijek and Chef of the Croatian National Football Team

U turističkom smislu, istočna je Hrvatska prepoznata kao kraj u kojem gosti, osim u prirodnim ljepotama i povijesnim građevinama, ponajviše mogu uživati u prepoznatljivoj gastronomiji. Kvaliteta hrane i namirnica od kojih se proizvodi danas više nije uobičajena i svakodnevna. Dapače, sve su rjeđa područja na svijetu u kojima ćete pronaći namirnice tako visoke kvalitete.

U ovoj brošuri imat ćete prigodu pročitati više o tradicionalnim jelima i mjestima na kojima ih možete isprobati, a ovaj će vam uvodni tekst dati uvid u prošlost i sadašnjost gastronomije Osječko – baranjske županije, ali i cijele istočne Hrvatske. Moći ćete saznati koje se vrste jela pripremaju, tko i što je utjecao na razvoj tih prepoznatljivih okusa te ćemo vas, u to smo sigurni, uvjeriti da se vratite u naš kraj jer ste još puno toga propustili vidjeti i okusiti.

In terms of tourism, eastern Croatia is recognized as a place where, except admiring natural beauties and historic architecture, guests can enjoy distinctive gastronomy. The high quality of food and ingredients is becoming more and more difficult to find. Moreover, the number of worldwide locations where one can find high quality food and ingredients is decreasing. In this booklet you will have the opportunity to read more about traditional dishes in eastern Croatia and where to savor them. This introduction will give you an insight into the past and present of the gastronomy of Osijek-Baranja County, as well as of the whole of eastern Croatia. You will learn which dishes are prepared, who and what influenced the development of these distinctive flavors, and we are sure that you will come back to Slavonia and Baranja to try flavors you still haven't tried and visit sights you have missed so far.

UTJECAJI NA RAZVOJ GASTRONOMIJE:

Kada govorimo o hrani i tradiciji na istoku Hrvatske, na današnju su kuhinju Slavonije, Baranje i Srijema značajno utjecala tri čimbenika: prirodni resursi, stil života ljudi i ratno – politička previranja. Iako je ono što nazivamo tradicionalnom kuhinjom u praksi ponajviše nastalo u posljednjih 150 godina, spomenuti faktori prisutni su stoljećima te su ostavili značajan trag i u kulinarsvu.

PRIRODNO BOGATSTVO:

Prirodni su resursi iznimno bogati: regija se smjestila između tri velike rijeke, u njoj se i danas nalaze velika područja pod šumama i močvarom, a uz ravnice postoje i blago brdoviti predjeli. Budući da je područje pogodno za poljoprivredu, ljudi su se tu naseljavali još u prapovijesti. Plodna zemlja nije pogodna samo za žitarice, nego i za brojne druge poljoprivredne kulture. Zahvaljujući tim uvjetima, istok Hrvatske iznimno je pogodan i za uzgoj stoke među kojom dominiraju perad i svinje. Uz hranu uvijek ide i dobra kapljica pa svakako valja spomenuti da je vinova loza i proizvodnja vina stigla još u rimsko doba, a i pivarstvo je također već jako dugo prisutno i rašireno. Vodno bogatstvo, osim što je pružalo veliku potporu razvoju poljoprivrede, utjecalo je i na razvoj ribolova, a, u novije vrijeme, i planski uzgoj ribe. Brojne su, pak, šume i naplavna područja oduvijek bili stanište za raznu divljač pa je, posljedično, razvijeno i lovstvo. Zahvaljujući navedenim prirodnim bogatstvima, sirovina za izvršnu i raznoliku hranu ovdje nikada nije nedostajalo. Tako se današnja kuhinja Slavonije, Baranje i Srijema podjednako bazira na širokom izboru raznog povrća i voća, žitarica, mesa, ribe i divljači.

SOCIOLOŠKI I GEOPOLITIČKI UTJECAJI:

Ipak, spomenuto bogatstvo nije uvijek bilo dostupno svima. Na našem su području prevladavali težači, vrijedni ljudi koji su živjeli od rada na zemlji, a neki su izvor hrane i prihoda pronašli u ribolovu. Divljač, pak, nije uvijek bila dostupna svima, budući da su se lovom uglavnom bavili oni koji su bili povlašteni. To, dakako, nije sprečavalo seljake da povremeno ulove ponekog fazana, zeca pa čak i divlju svinju ili srnu, te ih pripreme na svoj način. Stil života i kod nas je, kao i u ostatku Europe, također donio razliku između onoga što se pripremalo i konzumiralo na selu i u gradovima. Seljačka je prehrana tako bila “jača”, odnosno jednostavnija, kaloričnija i masnija, dok se u gradovima ipak preferirala nešto lakša hrana koja je ujedno bila i kompleksnija u pripremi. Osijek, kao središte Osječko – baranjske županije, stoljećima je važan cestovni i trgovački pravac i strateški je izvrsno pozicioniran. Zahvaljujući tome na ovom su se prostoru kroz stoljeća smjenjivale države, carstva i kraljevstva, što je dovelo do toga da je Osijek dugo bio, a i danas je, pravi kozmopolitski grad. Tako i danas na području Osječko – baranjske

INFLUENCES ON GASTRONOMY DEVELOPMENT

When it comes to food and tradition in eastern Croatia, today's cuisine of Slavonia, Baranja and Srijem has been significantly influenced by three factors: natural resources, lifestyles and wartime and political turmoil. Although what we recognize as traditional cuisine has in practice been created mostly in the last 150 years, the aforementioned factors have been present for centuries and have left a significant trace in the cuisine.

NATURAL RESOURCES

The natural resources in this area are extremely abundant: the region is situated between three large rivers, today it still has large areas covered with forests and swamp, and there are also slightly hilly areas along the plain. People settled here in prehistoric times because the area was, and still is, suitable for agriculture. The fertile land is not only suitable for cereals, but also for many other agricultural crops. Due to these conditions, eastern Croatia is extremely suitable for livestock production, which is dominated by poultry and pigs. Good food is always complimented by a glass of quality wine, so it is worth mentioning that the first vineyards in this area, as well as wine production, appeared in Roman time. Brewing beer has also been present for centuries. Water resources, in addition to providing great support for agricultural development, have also influenced the development of fishing and, more recently, the planned production of fish. Numerous forests and alluvial zones have always been habitats for various game species, and consequently, hunting is very common in Slavonia and Baranja. Thanks to the aforementioned natural resources, the raw material for excellent and varied food has never been lacking here. Today's cuisine of Slavonia, Baranja and Srijem is equally based on a wide variety of vegetables and fruits, cereals, meat, fish and game.

SOCIOLOGICAL AND GEOPOLITICAL INFLUENCES

The wealth of the forests, land and rivers mentioned was not always available to everyone. This area was populated by hardworking farm people who lived off the land, or some of them lived off fishing. Game, however was not always available to everyone, as hunting was mostly a pastime of privileged people. This, of course, did not prevent the peasants from occasionally catching a pheasant, rabbit or even wild boar or deer, and cook them. The lifestyle here, as well as in the rest of Europe, was different between the towns and countryside, which reflected on the food preparation and consumption. The countryside diet was thus “heavier”, i.e., simpler, caloric and fatty, while slightly lighter food was preferred in towns, which was also more complex to prepare. Osijek, as the center of Osijek-Baranja County, has been an important junction and trade route for centuries and is strategically well positioned. Because of that, states, empires and kingdoms succeeded one another in this area for centuries, which has led Osijek to be, both through history and

županije živi velik broj manjina koje su kroz godine sa sobom donosile svoju kulturu, običaje i – kulinarske tradicije. Zbog toga danas u kuhinji istoka Hrvatske možemo naći brojne utjecaje. Ponajprije se to odnosi na one koji su došli iz Mađarske, Austrije i Njemačke, ali isto tako i s Orijenta, budući da su Turci jedno vrijeme proširili svoje carstvo i na naše područje te su dugo ostali u susjedstvu. Ratovi i ekonomske migracije u naš su kraj doveli stanovnike iz brojnih dijelova nekadašnjeg Austro-ugarskog carstva, a prije stotinjak godina počele su i osjetnije migracije s Jadrana i iz njegova zaleđa.

HLADNA JELA I PREDJELA:

Premda se uvriježilo kada govorimo o hladnim jelima razmišljati isključivo o suhomesnatim proizvodima, mliječne prerađevine također su kroz povijest bile vrlo važne, i na selu i u gradovima. Najčešće se tako na trpezama, prvenstveno u rano jutro, uz kobasice, čvarke, slaninu i druge mesne delicije, moglo naći svježeg sira, vrhnja, kajmaka i maslaca. Posljednjih godina pod raznim je utjecajima prisutno sve više vrsta mliječnih prerađevina, no svježiji sir, vrhnje i maslac oduvijek su bili na trpezama.

to this day, a true cosmopolitan city. Even today, there is a large number of minorities in Osijek-Baranja County who have brought their culture, customs and culinary traditions. That is why we can find numerous influences in the cuisine of eastern Croatia today. First of all, this includes those who came from Hungary, Austria and Germany, but also from the Orient, since the Turks expanded their empire to our territory and stayed for a long time. Wars and economic migration brought residents from many parts of the former Austro-Hungarian Empire to our region. About a hundred years ago, people started migrating from the Adriatic coast to Slavonia and Baranja as well.

COLD HORS D'OEUVRES

When it comes to cold hors d'oeuvres it is commonplace to think of smoke-dried meat, but dairy products have also been very important throughout history, both in the countryside and in towns. Usually fresh cheese, sour cream and butter were served with sausage, cracklings, bacon and other meat dishes early in the morning. Lately, due to various influences, there are more and more dairy products being served, but fresh cheese, sour cream and butter have been the constant for a long time.





JUHE I TOPLA PREDJELA:

Iako se u selima uvijek pomno razmišljalo kako iskoristiti sve dijelove životinja koje su se konzumirale, juhe se nisu kuhale samo od kostiju i iznutrica. Dapače, nerijetko su se na trpezama kao topla predjela mogle pronaći razne jednostavne juhe od brašna, krumpira ili bundeva. Mesne juhe, poput raznih paprikaša i čobanaca, uglavnom su se pripremale u svečanijim prilikama te su tretirane kao glavna jela, što je vidljivo i danas. Općenito u selima nije bilo prevelike razlike između predjela i glavnih jela, budući da je dostupnost i količina određenih namirnica, bez obzira na to što je većina seljaka proizvodila hranu, nerijetko bila ograničena. Uostalom, i tradicija stavljanja tjestenine, odnosno rezanaca, u juhe, također je nastala iz potrebe da se ponekad treba nasititi samo juhom. U gradovima je nešto drugačija priča, budući da su stanovnici većih sredina u pravilu imali nešto više novca, a time i bogatiju trpezu. Tako su najčešća topla predjela dolazila iz bistrih juha. Premda je kuhano meso s umacima povremeno bilo dio seoskih gozbi, češće se moglo naći na trpezama građanskih obitelji. Kuhano meso i povrće preliveno umakom od prženog brašna, lagano zakiseljeno s dodatkom začinskog bilja ili rajčice, i danas je često sastavni dio svečanijih obroka u domovima.

SOUPS AND HOT HORS D'OEUVRES

Although people living in the countryside always tried to make the best use of all the parts of an animal when preparing meals, the soups were not made only with bones and entrails. Moreover, various simple soups were made with flour, potatoes or pumpkin and served as hors d'oeuvres. Meat soups, such as various stews and shepherd's stew ("čobanac"), were mostly prepared for festivities and were treated as main courses, which can still be recognized on the numerous menus today. In general, there was not a lot of difference between hors d'oeuvres and main courses in the countryside, since the availability and quantity of certain ingredients, despite the fact that most farmers produced food, were often limited. After all, the tradition of adding noodles or pasta in soups only started because sometimes one had to be satiated only with soup. The customs were slightly different in towns, as residents of the larger communities generally had more money, and were therefore able to afford more food. Thus, bouillons, i.e. broths were the most commonly served as warm hors d'oeuvres. Cooked meat with various sauces was more commonly served on the tables of civic families, although it was sometimes served in the countryside during festivities. Cooked meat and vegetables topped with fried flour sauce, lightly seasoned with herbs or tomatoes is to this day a common course during various festive meals.

MESNA JELA:

Raznolikost načina pripreme mesnih jela u kojima uživamo i danas, također je mješavina tradicije sela i gradova te brojnih stranih utjecaja. Tako su bogatije pečenke i razni odresci u umacima stigli iz gradova, dok su se na selima te delicije pripremale nešto jednostavnije, često pečenjem u starinskim štednjacima na kruta goriva, ili na otvorenoj vatri. Uz pečenke u štednjacima često se stavljalo povrće, mahom krumpir, ali i iznutrice. Taj je način pripreme u gradovima unaprijeđen zahvaljujući ranije spomenutim utjecajima ljudi iz raznih kultura koji su doseljavali u ovaj kraj. Ipak, u gradovima se, posebice u 19. stoljeću, pod utjecajima iz srednje Europe počinju pripremati i razni odresci, prženi ili pripremljeni u umacima. Tu svakako treba ubrojati gulaše i perkelte, mesna jela bez kostiju koja potječu iz mađarske kuhinje i koji su danas široko prihvaćeni.

JELA OD RIBE:

Riba je oduvijek bila dostupna u velikom broju manjih i većih naselja, a način pripreme najčešće je bio jednostavan. Tako i danas u ponudi brojnih restorana možemo pronaći jednostavno prženu ribu i onu pečenu pokraj otvorenog plamena, kao što je primjerice šaran u rašljama. Riba se često i kuhala, premda se ono što danas poznajemo kao fiš paprikaš još do prije pedesetak godina priprevalo nešto drugačije. Tako "fiševi" nisu uvijek bili gusti i bogati kao oni koje danas možemo pojesti u brojnim restoranima i više su sličili ribljim juhama. Riblja juha danas je gotovo zaboravljeno jelo koje se priprevalo na relativno sličan način kao fiš paprikaš, ali uz značajno manje količine luka, paprike i ribe. Perkelti od ribe nisu se često pripremali, ali su, kao jelo koje potječe iz Mađarske, bili prisutni dugi niz godina, a popularnost im je naglo narasla posljednjih dvadesetak godina.

MEAT DISHES

The variety of meat dishes we enjoy today is also a mixture of countryside and town traditions, as well as numerous foreign influences. Thus, roasts and steaks in sauces originated in towns, while in the countryside, these delicacies were simplified, often baked in old-fashioned stoves, or over an open fire. Vegetables, mostly potatoes, but sometimes even the entrails were added to roasts and baked in the same pot. This preparation method has been improved in the towns due to influences of people from different cultures who came to this region, as mentioned earlier. In towns, especially in the 19th century, people started cooking steaks, fried or prepared in sauces, which was influenced by Central Europe. In this section it is necessary to mention various goulashes and perkelt stews originating from Hungary, which are widely accepted today in all of Slavonia, Baranja and Srijem.

FISH DISHES

Fish has always been available in both small and large settlements, and the preparation was usually simple. Even today, on the numerous menus one can find fish, fried, or prepared over an open fire, such as carp on a wooden fork slowly grilled over an open fire ("šaran u rašljama"). The fish was often cooked, though what we today recognize as fish stew ("fiš paprikaš"), was prepared somewhat differently fifty years ago. Thus "fiš stews" were not always as thick and rich as the ones we can eat at many restaurants today; they were more like fish soups. Nowadays, fish soup is almost a forgotten dish. It was prepared relatively similar to fish stew, but with significantly smaller quantities of onions, peppers and fish. Fish perkelt stews were not often prepared, but as a dish originating from Hungary, they have been present for many years, and their popularity has grown rapidly over the last twenty years.



JELA OD DIVLJAČI:

Najfinija jela od divljači koja danas poznajemo, svoje korijene nose gotovo isključivo iz plemićkih i vrlo bogatih obitelji. Divljač kao namirnica kroz povijest je bila namijenjena samo onima koji su bili veleposjednici i plemstvo. Iako seljaci nisu smjeli slobodno loviti bez dozvole, i na njihovom bi se meniju ponekad našao kakav zec ili fazan koji su, dakako, bili ilegalno ulovljeni.

Vjerojatno je zbog svega toga divljač i danas visoko cijenjena te se, zbog svojih karakteristika, priprema drugačije nego standardno meso uzgajanih životinja. Budući da divljač nije jednostavna za pripremu, načini pripreme odležavanja i mariniranja mesa koji se koriste u nas dolaze sa svih strana srednje Europe, mahom iz Austrije i Njemačke.

Ono što je karakteristično za naš kraj je što su u te načine pripreme, zahvaljujući ranije spomenutim utjecajima, ubačeni elementi mađarske, turske i drugih kuhinja pa danas imamo prilično bogatu ponudu delikatesa od divljači. Ipak, u kategoriji divljači možda je i najviše “zaboravljenih” jela, vjerojatno zbog toga što su te namirnice uvijek bile teško dobavljive i skupe. Možda najbolji primjer je juha od fazana koju danas nigdje ne možete probati.

GAME DISHES

The finest venison dishes we know today originated almost exclusively from nobility and very wealthy families. Throughout history, game was intended as a dish for landowners and nobility. Although people living in the villages were not allowed to hunt without permission, they would sometimes prepare a rabbit or pheasant, which, of course, had been caught illegally. Probably because of all this, game is still highly appreciated and, because of its characteristics, it is prepared differently than other meat of farmed animals. Since venison is not easy to prepare, the methods of maturing and marinating meat come mainly from Austria and Germany.

Our region stands out precisely because of so many aforementioned influences. Thus in game preparation today, in our cuisine, one can recognize Hungarian, Turkish and other influences, which led to an abundant offer of game delicacies. However, there is probably the highest number of “forgotten” dishes in this group, because game was always expensive and difficult to obtain. Perhaps one of the best examples is pheasant soup which cannot be found in any of the restaurants of this region.



SLASTICE:

I kod slastica ima brojnih razlika između onoga što se pripremalo u gradovima i selima. Gradovi su bili snažno izloženi austrijskom, njemačkom i mađarskom utjecaju pa su i slastice i kolači kod nas doživjeli specifične verzije onoga što se moglo naći na trpezama u Beču ili Budimpešti. U selima su slastice bile jednostavnije i često kombinirane s onim što se tradicionalno proizvodilo kao zimnica, odnosno kompotima i pekmezima. Sve se to u drugoj polovini 20. stoljeća ispreplitalo pod zajednički nazivnik, budući da su ljudi u gradove dolazili sa sela te su učili nove načine pripreme slastica i kombinirali ih s onim što su naučili prije toga. Tako nastaju i neka nova jela inspirirana stranim verzijama u kombinaciji sa seoskim slasticama, poput knedli sa šljivama ili pekmezom. I palačinke kod nas dobivaju vlastite, specifične verzije, a neka jela koja su došla iz germanskih krajeva, poput šufnudli, više se gotovo i ne koriste kao dodatak slanim jelima, nego postaju zasebne slastice u raznim kombinacijama. I danas često susrećemo i turski utjecaj u kolačima, ponajprije u onima koji se pripremaju s orasima i nerijetko su iznimno slatki.

ZAKLJUČAK:

Sve navedeno kreiralo je ono što danas nazivamo tradicionalnom kuhinjom, koja je u našem kraju vrlo specifična. Posebno ćemo u ovom slučaju izbjeći izraz “autohtono” jer, kao što ste mogli pročitati, hrana je kod nas izravan plod raznih utjecaja, što ju čini jedinstvenom. Bolji izraz bio bi “autentična” kuhinja, jer spoj stilova i namirnica koji dominira istokom Hrvatske teško možete pronaći igdje u svijetu.

DESSERTS

The difference between towns and countryside can be found in dessert preparation as well. The towns were heavily exposed to Austrian, German and Hungarian influences, thus desserts and cakes served were variations of those served in Vienna or Budapest. In the countryside, desserts were simple and often combined with preserves such as compotes and jam. In the second half of the 20th century, all these differences came together, as people from the countryside started moving to towns and learned how to prepare new desserts, which they then combined with simple ones. This led to some new desserts, which were a combination of simple countryside and foreign dessert, such as plum or jam dumplings. We also have our own version of pancakes, and some dishes that arrived from Germanic areas, such as schupfnudeln (Croatian version is “šufnudle”), are no longer used as side dishes to savory stews, but become separate desserts. Even today, we often find Turkish influence in various desserts, especially in those who prepared with walnuts and are often extremely sweet.

CONCLUSION

All of the above described factors led to creation of what we nowadays call traditional cuisine, which is very specific in our area. When talking about our traditional cuisine, we will avoid the term “autochthonous” because, as mentioned previously, our cuisine is a direct product of various influences, which makes it unique. Thus a better term would be “authentic” cuisine, because the mix of styles and food which dominate eastern Croatia is hard to find anywhere in the world.



Aljmaš Konoba

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Konoba "Aljmaš" postoji već tridesetak godina u istoimenom pitoresknom selu na ušću Drave u Dunav. Premda je otprije poznata pod drugim imenom, od 2018. godine nosi današnji naziv, a ponuda je ponajprije bazirana na domaćim, tradicijskim jelima, kao i onima koja su u tradiciju ušla u posljednjih 50-ak godina.

Najistaknutiji dio ponude čine jela od riječne ribe, što je i očekivano s obzirom na neposrednu blizinu ušća. Uz fiš i prženu ribu, u ponudi su i hladni naresci lokalnih suhomesnatih proizvoda, a ova je konoba jedna od rijetkih, ako ne i jedina, koja kao zaseban obrok nudi pečenu slaninu s roštilja u lepinji. Osim slanine, u ponudi su i brojni drugi specijaliteti s roštilja.

Od deserta ističu se tradicionalni recepti. Tako u "Aljmašu" možete naručiti rezance s orasima ili makom, a prema željama gostiju spravljaju i druge, jednostavne slastice. U ponudi napitaka također dominira lokalna ponuda, u prvom redu pivo, a na vinskoj se karti nalaze vina lokalnih vinarija te baranjska vina.

"Aljmaš" tavern has been opened for thirty years in the picturesque village of the same name at the mouth of the river Drava into the Danube. Although the tavern has been known under a different name for a long time, in 2018 it was dubbed "Aljmaš". The tavern's offer is mainly based on local traditional dishes and dishes which have become traditional in the last 50 or so years. River fish dishes are the hallmark of the menu, which is expected given the proximity of the estuary. In addition to fish stew ("fiš") and fried fish, the tavern offers cold cuts of the local smoke-dried produce. Interestingly enough, this is possibly the only place which offers bacon grilled on an open fire with pita bread as a separate dish. In addition to bacon, the tavern offers a variety of other grilled specialties.

The desserts offered are also traditional. At "Aljmaš" you can order noodles sprinkled with walnuts or poppy seeds, and if required, the tavern chefs will prepare other simple desserts. The beverages offered here are local as well, primarily beer, while the wine list includes wines from local wineries and Baranja wines.

Baranjska kuća

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Etno selo Karanac jedna je od nezaobilaznih destinacija svima koji posjećuju Baranju, a u njemu se smjestila i "Baranjska kuća", mjesto na koje brojni turisti dolaze utažiti glad i žeđ. Restoran, kojeg bismo mogli opisati kao konceptualno – ruralni objekt, postoji od 2003. godine i prepoznatljiv je po velikom izboru tradicionalnih jela.

Uz brojne delicije od riječne ribe, kao što su fiš paprikaš, pržena kečiga, perkelt od soma te šaran u rašljama, "Baranjska kuća" nudi niz drugih tradicionalnih specijaliteta. Tamo možete pronaći suhomesnate proizvode, koje vlasnici većinom sami prave, kao i neka jedinstvena, istinski tradicionalna jela poput graha u ćupu, pečene patke s mlincima, domaćeg kruha s raznim dodacima i slično.

Od vina dominiraju baranjska, ali se na vinskoj karti nalaze i boce iz drugih dijelova Podunavlja. Zanimljiv koncept restorana kojeg nadopunjava "Ulica zaboravljenog vremena", vlastita proizvodnja dijela namirnica uključujući i uzgoj paprike za začini te dobavljanje sirovine s obližnjih OPG-a privlače goste 365 dana u godini.

The ethno-village Karanac is one of the must-experience destinations for all tourists who visit Baranja. In the village, there is a well-known restaurant "Baranjska kuća", where any tourist or local can come to quench their thirst and eat well. The restaurant – which could be described as a conceptually rural object – has been in business since 2003 and it is recognizable for its wide selection of traditional local dishes.

"Baranjska kuća", among other dishes, offers delicacies such as fish stew ("fiš"), fried starlet, catfish stew, carp on a wooden fork slowly grilled over an open fire ("šaran u rašljama"), and other. The restaurant also offers a variety of smoke-dried produce made in-house, as well as some truly unique traditional dishes such as beans prepared in clay pots, roasted duck with baked noodles ("mlinci"), homemade bread with various condiments, etc.

Baranja wines are dominant, but the wine list also offers bottles from other parts of the Danube region. This interesting restaurant concept is complemented by "The Street of Times Forgotten", restaurant's own production of some of the groceries used in food preparation, including red paprika for seasoning, and sourcing raw materials from nearby family-run farms, all of which attract guests 365 days a year.

Bricks

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Iako postoji od 2010. godine, restoran “Bricks” na sadašnjoj lokaciji, koja nudi više prostora i komfora za goste i osoblje, posluje od 2018. godine. Uz novu lokaciju, stiglo je i novo uređenje koje više nego ranije sugerira kako se radi o restoranu u kojem prevladavaju tradicionalna jela.

Veći dio dostupnih specijaliteta baziran je na mesnim jelima, među kojima se ističe našički odrezak. Iz ostatka ponude valja izdvojiti jela od piletine, mesne i hladne plate te sezonska jela poput sarme i slično. Premda većinu gostiju čine stanovnici Našica i okolice, “Bricks” je sve češće odredište posjetitelja iz drugih krajeva Osječko – baranjske županije, kao i sve brojnijih turista.

Kvaliteta restorana u pravilu je određena i namirnicama, a one su također lokalne te se nabavljaju od obližnjih seoskih gospodarstava. Vinsku kartu obilježavaju lokalna vina iz Feričanaca i okolice Našica, a u ponudi su i vrhunske domaće rakije poznatog proizvođača.

Although “Bricks” has served food since 2010, the current location has been opened in 2018, and it offers more space and comfort for guests and staff. New interior decoration along with the new location immediately suggests the restaurant offers traditional food.

Most of the specialties include meat dishes, with Našice steak standing out. The rest of the offer includes chicken, meat and cold cuts as well as seasonal dishes such as cabbage rolls (“sarma”) and the like. Although the majority of guests are residents of Našice and surrounding area, “Bricks” is becoming more common destination for visitors from other parts of Osijek-Baranja County as well as an increasing number of tourists.

The quality of the restaurant is usually determined by the produce used, most of which come from local family-run farms. Wines from Feričanci and Našice area are the hallmark of the wine list, but one can also taste top-quality local plum-brandy (“rakija”).

Citadela

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Restoran “Citadela”, otvoren još 1978. godine, ubraja se među prepoznatljive gastro destinacije u Osječko – baranjskoj županiji, a gosti se često vraćaju u Vardarac kako bi iznova uživali u tradicionalnim specijalitetima. Obiteljska priča, ljubav prema dobroj hrani i strast koje stoje iza ovog restorana, najbolja su pozivnica gostima.

Premda je najpoznatija po fiš paprikašu za koji, tvrde, imaju posebnu recepturu poznatu samo članovima obitelji, “Citadela” svojim gostima nudi niz jela inspiriranih tradicijom Baranje. Tako se na meniju ističu razna druga jela od riječne ribe poput šarana u rašljama, perkelta od soma ili od miješane ribe. Posebno se ističu i specijaliteti poput žabljih krakova pripremljeni na nekoliko načina.

Uz brojna mesna jela, “Citadela” je prepoznatljiva i po specijalitetima od divljači, poput divlje svinje u umaku od borovnica. Na vinskoj karti nalaze se uglavnom vina malih proizvođača iz Baranje, ali je moguće pronaći i neka iz erdutskog vinogorja.

“Citadela” restaurant, opened in 1978, is one of the most recognizable gastronomic destinations in Osijek-Baranja County, and guests often return to Vardarac to enjoy traditional dishes this restaurant offers. The family (hi) story, the love of good food and the passion behind this restaurant are the best imaginable invitations.

The restaurant is best known for its fish stew (“fiš paprikaš”), for which, they claim, they have a special recipe known only to family members. “Citadela” offers a range of dishes inspired by Baranja tradition. Thus, the menu includes a variety of river fish dishes, such as carp on a wooden fork slowly grilled over an open fire (“šaran u rašljama”), catfish perkelt stew (“perkelt od soma”), or fish stew made with several different types of fish. There are also delicacies such as frog legs, which they prepare in different ways.

In addition to numerous meat dishes, “Citadela” is also recognizable for its game specialties, such as wild boar meat in blueberry sauce. The wine list is comprised mostly of wines from small producers from Baranja, but it is also possible to find wines from the vineyards of Erdut.

Crna svinja

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Premda među najmlađim restoranima u županiji, “Crna Svinja” se od otvorenja ubraja među najutjecajnije ugostiteljske objekte na našem području. S radom je započeo 2017. godine, a kao što samo ime sugerira, crna slavonska svinja “zvijezda” je ponude.

Budući da djeluje unutar tvrtke koja se bavi uzgojem svinja i proizvodnjom tovljenika te suhomesnatih proizvoda, a odnedavno i uzgojem crnih svinja, ovaj restoran prava je meka za ljubitelje specijaliteta od svinjskog mesa. Specijaliteta od crne slavonske svinje čine većinu ponude glavnih jela, a svakako valja istaknuti kako se tradicionalna kuhinja ovdje isprepliće s brojnim modernim utjecajima.

Osim svinjetine, u ponudi su i delicije od junetine i smuđa, također nastalih u fuziji tradicionalnog i modernog kulinarstva te zanimljive juhe. Ekskluzivan izgled i jelovnik restorana prati i odgovarajuća ponuda pića, a vinska karta vrvi vinima iz Slavonije i Podunavlja te je upotpunjena brojnim ekološkim vinima iz drugih dijelova Hrvatske.

Even though “Crna svinja” restaurant is opened in 2017, which makes it one of the youngest restaurants on our list, it is one of the most influential restaurants in the area. The restaurant’s name is derived from the black Slavonian (Pfeifer) pig, which, understandably, is the “star” of the menu. This restaurant is a must-visit place for all pork meat aficionados. It operates within a company which specializes in pig-breeding, and as of recently black pig-breeding, and the production of smoke-dried meat. Black Slavonian pig specialties make up the majority of the main courses offered in this restaurant. It is worth noting that here traditional cuisine intertwines with modern influences.

In addition to pork, the restaurant offers beef and perch delicacies, as well as interesting soups, also a result of a fusion of the traditional and modern cuisine. The elegant appearance of both the restaurant’s interior and the menu are accompanied by an elegant wine list, serving wines from Slavonia and Danube region, but complemented by numerous Croatian wines produced via environmentally friendly processes.

Darocz

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Restoran “Darocz” smjestio se u središtu baranjskog sela Vardarac i ubraja se među najatraktivnije ugostiteljske objekte u okolici. Osnovan 2012. godine, “Darocz” je obiteljski restoran kojeg odlikuju rustikalno uređenje i posvećenost tradicionalnim jelima iz Baranje.

Uz široku ponudu delicija od ribe, mesa i divljači, ovaj restoran gostima nudi i nekoliko zanimljivih jela utemeljenih na tradiciji mađarske nacionalne manjine koja je vrlo brojna u Baranji. Tako se, neka redovito, a neka periodički, na meniju nađu i zanimljiva neskadašnja jela poput perkelta od pijetla, ali i od pijetlovih testisa, kosani odrezak od ribe i slično. Osim toga, nude i nekoliko jela od žabljih krakova te specijalitete s roštilja.

Na vinskoj karti prevladavaju lokalna, baranjska vina iz nekoliko vinarija, no u ponudi su i vina iz drugih vinogorja istoka Hrvatske. Dodajmo na kraju kako će gosti s ceste vrlo lako primijetiti restoran, budući da se ispred njega nalazi golema skulptura pijetla koja simbolizira mađarski pokladni običaj.

“Darocz” restaurant is located in the center of Vardarac village in Baranja and it is one of the most attractive restaurants in the area. Founded in 2012, “Darocz” is a family-run restaurant characterized by its rustic decor and dedication to traditional Baranja dishes.

In addition to a wide selection of fish, meat and game delicacies, this restaurant also offers some delicious traditional Hungarian dishes, as Hungarians are a significant minority in Baranja. In “Darocz” one can also taste rooster perkelt stew (“perkelt od pijetla”), rooster’s testicles, fish minced meat steak, but bearing in mind that not all of the dishes are always on the menu because the ingredients are not always available. Furthermore, the restaurant offers frog legs prepared in several different ways, as well as grilled delicacies.

The local wines from several local wineries prevail on the wine list, but there are also wines from other vineyards of eastern Croatia. Finally, guests will easily notice the restaurant from the main road since there is a huge rooster sculpture in front of it, symbolizing the Hungarian carnival custom (Kakasütés).

Didin konak

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“Didin konak” is one of more recent catering establishments in Osijek-Baranja County, having been opened in 2013. Nevertheless, it has become one of the top destinations for all visitors of Kopački Rit Nature Park, as well as for many residents of Osijek. This restaurant is conveniently located at the end of Kopačevo village, near the Nature Park’s reception center and the entrance.

“Didin konak” emphasizes the authenticity of the offer and the local tradition, so the menu includes smoke-dried meat, and various meat, river fish and game dishes. The most popular dishes include fish stew (“fiš paprikaš”), carp on a wooden fork slowly grilled over an open fire (“šaran u rašljama”), and catfish perkelt stew (“perkelt od soma”). Occasionally, the restaurant offers fried starlet, but only if it is freshly caught.

In addition to the location, “Didin konak” is distinctive because of the ambiance of the open-air restaurant, situated next to the lodging where one can book an overnight stay. The restaurant’s garden is long and spacious with several sets of tables in different parts and in different configurations. Wines from Baranja wineries prevail on the wine list.

Restoran “Didin Konak” jedan je od novijih ugostiteljskih objekata koji posluje od 2013. godine, a do danas je postao nezaobilazno mjesto za ručkove i večere gostiju Parka prirode “Kopački rit”, kao i brojnih Osječana. Ovaj se restoran, naime, smjestio na kraju sela Kopačevo, u neposrednoj blizini prijamnog centra i ulaza u park prirode.

I “Didin konak” u prvom redu ističe autentičnost ponude i lokalnu tradiciju pa se na jelovniku nalaze suhomesnati proizvodi te razna jela od mesa, riječne ribe i divljači. Najtraženija jela svakako su fiš paprikaš, šaran u rašljama i perkelt od soma, a među omiljenima je i pečena kečiga koja nije stalno u ponudi, budući da u restoranu ne žele nuditi jela od smrznute ribe. Posebnost “Didinog konaka”, osim izvrsne lokacije, svakako je i ambijent otvorenog dijela restorana isprepleten između objekata za noćenje.

Dvorište je iznimno prostrano, uz nekoliko setova stolova na različitim lokacijama i u raznim konfiguracijama. Na vinskoj karti prevladavaju vina baranjskih vinarija.



Đeram čarda

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Although “Đeram” has a long tradition, in recent years it has become one of the best places to enjoy traditional flavors. This is not a coincidence, since it is not often the case that the owner is also the head chef and multiple local, regional, national and international champion in several categories of traditional food preparation.

The entire menu consists of traditional meat and river fish dishes. Thus, guests can enjoy traditional Slavonia and Baranja smoke-dried meat, fried fish, fish stew, shepherd’s stew, homemade soups and various grilled specialties, as well as dishes prepared under the bell.

As mentioned, the main reason for visiting “Đeram” is the owner and the head chef, Ante Dozan. When the multiple winner of various traditional dishes competitions, after decades of gathering experience, decides to open a restaurant with traditional food, no additional invitation is required.

Premda “Đeram” iza sebe ima dugogodišnju tradiciju, posljednjih se godina promaknuo u jedno od najboljih mjesta za uživanje u tradicionalnim okusima. Nije to slučajno, budući da se ne događa često da je vlasnik ujedno i glavni kuhar, a k tome još i višestruki lokalni, regionalni, državni pa čak i međunarodni prvak u više kategorija pripreme tradicionalne hrane.

Cijeli jelovnik sastoji se od tradicionalnih delicija od mesa i riječne ribe pripremljenih na razne načine. Tako gosti mogu uživati u tradicionalnim slavonskim i baranjskim suhomesnatim proizvodima, prženoj ribi i fiš paprikašu, čobancu, perkeltima, domaćim juhama i raznim specijalitetima s roštilja te onima pripremljenim pod pekom.

Kao što smo naveli na početku, glavna preporuka za posjet “Đeramu” jest vlasnik, ujedno i glavni kuhar, Ante Dozan. Kad višestruki pobjednik raznih natjecanja u pripremi tradicionalnih specijaliteta, nakon više desetljeća skupljanja iskustva, odluči otvoriti restoran s tradicionalnom hranom, posebna pozivnica gostima nije potrebna.



Egghus

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“Egghus” restaurant is located between Zoljan village and Našice, small town in Slavonia. It is a family restaurant with a possibility of an overnight stay and a very interesting background. It is a result of love born in Sweden between a Croat and an English woman who decided to move to Našice. “Egghus” is distinctive for numerous reasons.

Founded in 1997, this restaurant welcomes around 100 guests. The menu is an interesting combination of the local cuisine mixed with dishes from Western Europe, most notably Switzerland and the United Kingdom. There are numerous meat, game and fish dishes, as well as seasonal dishes and grilled specialties. Most of the food is sourced from local producers.

Next to the restaurant and the inn, there is a pond and a swimming pool for guests. There is also a river flowing down the middle of an astonishing garden. Since there are several hunting grounds in the vicinity, a large number of guests are hunters, mostly foreigners, and thanks to this, game dishes are always on the menu. The wine list contains mostly wines from the surrounding vineyards, and the restaurant also offers brandies (“rakija”) and liqueurs from a local producer.

Na izlazu iz Zoljana, sela nadomak Našica, smjestio se “Egghus”, obiteljski restoran s prenoćištem. Kad se u Švicarskoj dogodi ljubav između Hrvata i Britanke koji potom odluče preseliti u okolicu Našica, to već miriše na zanimljivu priču. I doista, “Egghus” je po mnogočemu poseban.

Ovaj restoran osnovan je 1997. godine i prima stotinjak gostiju. Jelovnik čini zanimljiva kombinacija lokalne kuhinje pomiješane s jelima iz zapadne Europe, ponajprije Švicarske i Velike Britanije. U ponudi se nalaze jela od mesa, divljači i ribe, kao i sezonska jela te specijaliteti s roštilja, a većinu namirnica nabavljaju od lokalnih proizvođača.

Uz restoran i prenoćište nalaze se i ribnjak te bazen za goste, a po sredini dvorišta teče rječica. Budući da se u blizini nalazi nekoliko lovišta, velik broj gostiju čine upravo lovci, mahom stranci, a zahvaljujući tome u ponudi je uvijek i svježja divljač. Na vinskoj karti nalaze se pretežno vina iz okolnih vinogorja, a sve je obogaćeno rakijama i likerima jednog lokalnog proizvođača.



Gradski podrum

ADRESA: Pape Ivana Pavla II 9, Đakovo 31400 | KONTAKT: tel: 031 814-580 tel: 099 794-5061 e-mail: anto.curic22@gmail.com | WEB: gradskipodrum.com



For almost 80 years, “Gradski podrum” restaurant has been serving food in the center of Đakovo, which is nowadays a pedestrian zone. Inspired by the local culinary tradition, with a strong emphasis on the fact that Đakovo has been the Archdiocese’s center for centuries, this restaurant paints a beautiful gastro-picture for its guests.

In addition to the well-known smoke-dried meat, the restaurant serves hard and smoke-dried cheeses. It offers numerous specialties, mostly meat dishes, traditional or tradition-inspired. The house specialties, Đakovo and Episcopal steak as well as chef’s platter are inspired by the local tradition, but the restaurant serves other dishes common in this region, such as shepherd’s stew (“čobanac”).

The restaurant also makes its own cakes and other desserts, part of which are deeply rooted in the local cuisine, such as poppy seed roll cake, walnut roll cake and Šokadian pancakes. The wine list is mostly comprised of wines from Đakovo region and wines from other parts of Slavonia.

Već gotovo osamdeset godina u najužem središtu Đakova, danas pješačkoj zoni, radi restoran “Gradski podrum”. Inspiriran lokalnom tradicijom hrane, uz značajan naglasak na činjenici da je Đakovo višestoljetno središte Nadbiskupije, ovaj restoran gostima umije zorno dočarati lokalnu kuhinju.

Uz nezaobilazne suhomesnate proizvode i lokalno proizvedene tvrde i dimljene sireve, “Gradski podrum” nudi brojna jela, uglavnom mesna, koja su tradicionalna ili inspirirana tradicijom. Tako se u ponudi posebno ističu specijaliteti kuće, đakovački i biskupski odrezak, plata šefa kuhinje koja je također inspirirana tradicijom ovoga kraja, ali i neka uobičajena, u nas dnevna jela, poput čobanca.

Restoran samostalno proizvodi i kolače te druge slastice dio kojih je duboko ukorijenjen u lokalnoj kuhinji, kao primjerice gužvare i šokačke palačinke. Vinska je karta većinom sačinjena od vina iz đakovačkog kraja, a u ponudi se mogu naći i vina iz drugih krajeva Slavonije.





Josić

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U sklopu dobro poznate vinarije "Josić" u Zmajevcu nalazi se i istoimeni restoran. Godine 2009., odnosno osam godina nakon pokretanja vinarije, s radom je započeo i restoran koji je do danas prikupio brojne nagrade na nacionalnoj razini, uključujući i titulu najboljeg restorana istočne Hrvatske.

Restoran "Josić" izvrsno predstavlja baranjsku tradiciju u kuhinji, a u posljednje se vrijeme na njihovom jelovniku pojavljuju i modernizirane verzije autentičnih jela. U ponudi se nalaze brojni specijaliteti od riječne ribe, poput fiš paprikaša, perkelta, šarana u rašljama i dimljene ribe. Osim toga, gosti mogu birati između raznih jela od mesa i divljači pripremljenih na roštilju, pod pekom ili na ražnju, a tu su i neizostavni gulaši i čobanci.

Zmajevac je dobro poznat kao vrhunska destinacija za ljubitelje vina, a u restoranu "Josić" to su upotpunili širokom ponudom jela. Vina su, dakako, iz istoimene vinarije, a uz svako jelo na meniju naglašena je i preporuka o sljublivanju s vinom.

Within the well-known "Josić" winery in Zmajevac, there is also a restaurant of the same name. It was opened in 2009, eight years after the winery, and to this day it has collected numerous national awards, including the title of the best restaurant in eastern Croatia.

"Josić" restaurant is an excellent example of Baranja's culinary tradition, and recently it has introduced authentic dishes with a modern twist. "Josić" offers various river fish specialties, such as fish stew ("fiš paprikaš"), meat stew, carp on a wooden fork slowly grilled over an open fire ("šaran u rašljama") and smoked fish. In addition, guests can choose from a variety of meat and game dishes which are grilled, roasted or prepared under the bell. Of course, the restaurant serves shepherd's stews ("čobanac"), perkelt stew and goulash, too.

Zmajevac is well-known as a top destination for wine lovers. "Josić" restaurant complements the fine wines with a wide range of dishes, standing out with its abundant offer. Naturally, the wines served in the restaurant are "Josić" wines exclusively. The menu offers hand-picked wine for each of the dishes it serves, thus creating complete gastro-experience.



Kod baranjca

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Na samom ulazu u Baranju smjestila se "Čarda kod Baranjca". Riječ je o jednom od rijetkih ribljih restorana u Osijeku kojih je u prošlosti bilo u svim dijelovima grada. Premda kratko postoji, a otvorena je 2017. godine, ova čarda već je privukla vjerne goste te postala jedna od redovnih postaja sve brojnijih turista.

Budući da sami za sebe ističu da su riblji restoran, nije teško pretpostaviti da veliku većinu ponude čine upravo jela od riječne ribe. Kako bi osigurali da je sirovina što svježija, pomno su odabrali dobavljače, a živu ribu drže u vlastitom bazenu. Osim uobičajenog fiš paprikaša i perkelta od soma, u ponudi je i više vrsta pečene, pržene i dimljene ribe, kao i perkelti od drugih vrsta ribe, poput šarana i smuda te paštete od riječne ribe.

Osim toga pripremaju i nekoliko jela od mesa, od perkelta i čobanca do teletine i janjetine ispod peke. Proizvode i vlastite slastice među kojima se ističe tijesto s makom ili orasima, savijača s jabukama i takozvani čardin kolač. Vinskom kartom dominiraju lokalna baranjska vina.

At the very entrance to Baranja there is "Čarda kod Baranjca". It is one of the few remaining fish restaurants in Osijek, which used to be located in all parts of the city. Although the tavern was opened in 2017, it has already attracted many guests and has become one of the regular stops of increasing numbers of tourists.

Since "Čarda kod Baranjca" emphasises they are a fish restaurant, it is not difficult to assume that river fish dishes make up the vast majority of the menu. In order to ensure that the raw produce is as fresh as possible, the restaurant has carefully selected suppliers and keeps the fish alive in their own pool up until the preparation. In addition to the usual fish stew ("fiš paprikaš") and catfish perkelt stew ("perkelt od soma"), the restaurant also offers numerous types of baked, fried and smoked fish, as well as perkelt stew of other types of fish, such as carp and perch. Fish paté is on the menu as well.

In addition, the restaurant prepares several meat dishes, such as various perkelt stews, shepherd's stew ("čobanac") as well as veal and lamb prepared under the bell. They also make their own desserts, such as poppy seed or walnut rolled pastry, apple strudel and Čarda's cake. The wine list is comprised of local – Baranja wines.



Kod Daneta

ADRESA: Ul. Mladena Palinkaša 10, Aljmaš 31205 | KONTAKT: tel: 031 595-007



Krčma “Kod Daneta” ima polustoljetnu tradiciju, budući da je otvorena još 1968. godine. Ovaj obiteljski ugostiteljski objekt u središtu Aljmaša prepoznatljiv je po specijalitetima od uvijek svježije riječne ribe koja stiže iz Dunava i Drave. Zanimljivo je da vlasnik na svom obrtu uz ugostiteljstvo ima i registriranu djelatnost ribarstva, što znači da većinu ribe ulovi sam.

“Kod Daneta” će gosti najčešće doći na izvrstan fiš paprikaš, ali i brojna druga jela od riječne ribe. Fiš se isključivo priprema u tradicionalnim “kotlićima” na otvorenoj vatri, što znači da svaki nenajavljeni gost treba pričekati na svoj specijalitet, osim ako je unaprijed naručio jelo za točno određeno vrijeme. Fiš se uglavnom i sprema na zahtjev gostiju te ga nije moguće naručiti u porcijama.

Osim ribljih specijaliteta, u ovoj krčmi možete još pojesti i domaći čobanac, koji se također priprema uz prethodnu najavu. Za one koji nisu ljubitelji riječne ribe, u ponudi su i dvije vrste odrezaka. Vinska se karta sastoji od vina iz obližnjeg Erduta, kao i baranjskih vina.

“Kod Daneta” tavern has a 50-year old tradition, as it was opened in 1968. This family-run restaurant in the center of Aljmaš is recognizable by freshly caught river fish from Danube and Drava. The owner of the restaurant has registered a fishing trade, which means he catches most of the fish himself.

“Kod Daneta” guests will most often come to savor excellent fish stew (“fiš paprikaš”), as well as many other river fish dishes. Fish stew is exclusively prepared in traditional kettle over an open fire, which means that every unannounced guest has to wait until his specialty is prepared from scratch, unless he has ordered the meal in advance. Fish stew is mostly prepared upon request for more than one person and cannot be ordered as an individual meal.

In addition to fish specialties, home-made shepherd’s stew is served, but needs to be ordered in advance as well. Individuals who are not river fish fans can choose between two types of steak. The wine list is mostly comprised of Erdut and Baranja wines.

Kod Javora

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Restoran “Kod Javora” dobro je poznat lokal u Osijeku i nalazi se u kući u kojoj je prvi ugostiteljski objekt, tada pod nazivom “Lovački rog”, bio smješten na prijelazu iz 19. u 20. stoljeće. Današnje je ime dobio krajem šezdesetih godina prošlog stoljeća.

Veći dio jelovnika sačinjavaju jela od svježije riječne ribe, što ne čudi kad uzmemo u obzir da je smješten neposredno uz rijeku te da je u obližnjoj zgradi djelovalo Športsko ribolovno društvo “Drava” koje je nastalo još krajem 19. stoljeća. Fiš paprikaš, čobanac i perkelt od ribe ovdje se spravlja već gotovo pedeset godina, a zbog zahtjeva gostiju u posljednjih su nekoliko godina nadodana još neka popularna jela bazirana na tradicionalnoj kuhinji.

Uz spomenute specijalitete, u ponudi su i razna jela od mesa i divljači, pašteta od riječne ribe, domaći kruh, kao i popularni smud a la orly. Od deserata tu su domaće savijače te druge jednostavne slastice po želji gostiju. Kada je u pitanju ponuda dobre kapljice, u “Javoru” možete popiti baranjska i kutjevačka vina.

“Kod Javora” restaurant is a well-known restaurant in Osijek located at the exact same spot where the once famous “Lovački rog” used to be at the turn of the 19th century. The restaurant got its present name in the late 1960s.

Most of the menu consists of fresh river fish dishes, which is not surprising because the restaurant is located right next to the Drava. Also, in the nearby building there used to be Sport Fishing Association “Drava”, founded at the end of the 19th century. Fish stew (“fiš paprikaš”), fish perkelt stew (“perkelt od ribe”) shepherd’s stew (“čobanac”) and other fish dishes have been prepared in this restaurant for almost fifty years. Recently, few popular traditional dishes have been added to the menu due to guests’ requests.

Other than the aforementioned specialties, the menu includes various meat and game dishes, river fish paté, homemade bread as well as the popular perch à l’orly. The restaurant serves homemade strudels and other simple desserts. “Kod Javora” serves Baranja and Kutjevo wines.

Kod Ruže

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U Tvrđi, povijesnom središtu Osijeka, smjestio se restoran “Kod Ruže”. Otvoren 2007. godine, ovaj je restoran često odredište turista, ali i lokalnih gostiju željnih domaće, tradicionalne hrane. Lociran je u kući staroj tristotinjak godina u kojoj su kroz povijest postojali razni ugostiteljski lokali.

Većina hrane u ponudi su autentična lokalna jela ili jela inspirirana tradicijom. Tako se na jelovniku mogu pronaći razni specijaliteti od riječne ribe, mesa i divljači, a među najtraženijima su čobanac, perkelt od ribe, špikani jelen i rolana teletina. U ponudi su još i brojni specijaliteti s roštilja, a zahvaljujući zahtjevima gostiju dio jelovnika čine i moderni te popularni specijaliteti.

Među desertima našla su se neka tradicionalna jela poput knedla sa šljivama te tijesto s makom. Vinska je karta bogata i njome dominiraju lokalna vina, ponajprije ona iz vinogorja Baranje i Erduta. Osim njih, u ponudi su i vina iz drugih dijelova Slavonije te dijelom iz primorske Hrvatske.



“Kod Ruže” is located in the Old Town (Tvrđa), the historic center of Osijek. The tavern was opened in 2007, and it has since been frequented by numerous tourists and locals who enjoy savoring traditional food. The tavern is situated in a 300-year old house, which has been used as a catering establishment throughout its history.

Most of the dishes offered here are authentic local dishes or those inspired by tradition. Thus, the menu offers a variety of river fish, meat and game dishes, and the most popular are definitely shepherd’s stew (čobanac), fish perkelt stew (“riblji perkelt”), garnished venison and veal rolls. The menu offers numerous grilled specialties, and due to guests’ requests, there is also a part of the menu with popular more modern dishes.

Some of the desserts are traditional, such as plum dumplings and poppy seed noodles. The wine list is rich and dominated by local wines, especially those from Baranja and Erdut vineyards. The tavern offer wines from other parts of Slavonia and partly from coastal Croatia as well.



Kod Svrtana

ADRESA: Nova 2, Kitišanci, Gat 31554 | KONTAKT: tel: 031/664-655



Krčma “Kod Svrtana” obiteljski je ugostiteljski objekt koji djeluje od 1972. godine i kojeg trenutačno vodi druga generacija obitelji. Ova je krčma smještena u Kitišancima, seocu u neposrednoj blizini Bелиšća, a najpoznatija je po jelima s ražnja. Njihova kvaliteta privlači redovite kupce iz Osijeka te okolnih mjesta koji su spremni za dobar zalogaj potegnuti i po pedesetak kilometara.

Janjetina i prasetina s ražnja specijaliteti su po kojima je ova krčma dobro poznata te se gosti najčešće odlučuju upravo za njih. Uz pripremu za konzumaciju u njihovom prostoru, redovito se bave i uslužnim pečenjem za razne svečanosti i slavlja. Osim jela s ražnja, u ponudi imaju i sve vrste mesa s roštilja - od pljeskavica, kobasica i ćevapa do raznih kombinacija miješanog mesa.

Krčma “Kod Svrtana” odličan je primjer tipičnih tradicionalnih ugostiteljskih objekata kakvih je nekoć bilo više u selima, ali se modernizacijom ugostiteljske ponude taj broj smanjio. Upravo su tradicija i kvaliteta ovom obiteljskom ugostiteljskom objektu pomogli opstati, unatoč promjenama navika gostiju.



“Kod Svrtana” is a family-owned tavern opened since 1972 and is currently run by the second generation of the family. This tavern is located in Kitišanci, a village near Bелиšće, and is best known for its spit-roasted dishes. Their quality attracts regular customers from Osijek and the surrounding towns who don’t mind driving 50 or more kilometers to grab a good bite.

Spit-roasted lamb and pork prepared are well-known specialties of the house. In addition to serving food, this restaurant also caters and prepares food for various festivities and celebrations. In addition to spit-roasted specialties, the restaurant offers various grilled specialties, such as hamburgers, sausages and ćevapčići as well as grilled meat platters.

“Kod Svrtana” is an excellent example of a traditional catering establishment, which used to be numerous in Slavonia, but due to the modernization of the catering and restaurant business, their number is decreasing. It is the tradition and quality that have helped this family-owned restaurant survive despite the changing trends in catering business.



Kod zlatnog bunara

ADRESA: Ulica Šandora Petefija 64, Lug 31328 | KONTAKT: tel: 031 628-028 e-mail: hotellug@bts.hr | WEB: bts.hr



Restoran "Kod zlatnog bunara" smješten je u baranjskom selu Lug, u sklopu istoimenog hotela. Iako postoji kratko, od kraja 2014. godine, brzo je privukao pažnju gostiju. Osim po gastronomskoj ponudi, ovaj se restoran ističe i odličnim uređenjem okoliša uz prateće objekte koje dijeli s hotelom.

I ovdje možete pronaći autentična jela koja se pripremaju od riječne ribe, divljači i mesa lokalno uzgojenih životinja. Zanimljivo je da suhomesnate delicije proizvode sami od sirovine koju kupuju u selu. Budući da je Lug najpoznatiji po proizvodnji crvene paprike, taj je cijenjeni začim također garancija da će jela koja priprema restoran imati pravi lokalni karakter. Osim lokalno uzgojene paprike, domaće stoke i svježih divljači, povrća je također iz Luga i okolice.

Od jela se posebno ponose perkeltom od divljači te janjetinom i teletinom ispod peke, kao i pečenjem s ražnja. Kad su u pitanju slastice, svakako valja izdvojiti tradicionalne taške s pekmezom, knedle s kajsijama i tijesto s makom. Od vina u ponudi ponajviše je onih iz Baranje i Erduta.

"Kod zlatnog bunara" is located within the hotel in Lug, a small village in Baranja. Although it started welcoming guests in 2014, it has quickly attracted the attention of tourists and guests. In addition to the gastronomic offer, this restaurant stands out for its excellent exterior with the accompanying facilities, which it shares with the hotel.

The restaurant offers a wide variety of authentic dishes prepared from river fish, game and meat from locally bred animals. Interestingly, the smoke-dried meat delicacies are made by the restaurant itself from the raw material they buy in the village. Since Lug is best known for producing red paprika, this prized spice is also a guarantee that the dishes prepared by the restaurant are truly local. In addition to local paprika, livestock and fresh game, vegetables are also sourced from Lug and the neighboring villages. The house specialty is venison perkelt stew as well as spit-roasted lamb and veal or lamb and veal prepared under the bell.

When it comes to desserts, it is necessary to mention traditional dumplings with jam filling ("taške" – ravioli-like pastry), apricot dumplings and poppy seed noodles. Most of the wines are from Baranja and Erdut region.



Kompa

ADRESA: Splavarska ul. 1, Osijek 31000 | KONTAKT: tel: 031 375-755 mob: 091 501-1596 e-mail: restoran.kompa@hi.t-com.hr | WEB: restorankompa.hr



"Kompa" is an authentic family restaurant with a gorgeous terrace view and one of the most recognizable family restaurants in Osijek. It is situated on the bank of the river Drava, next to the ferry Kompa, which can take you to the Zoo and back. This restaurant maintains the tradition since 1971.

Most of the dishes on the menu are traditional specialties, such as grilled dishes, meat dishes and river fish specialties. The specialties of the house include shepherd's stew ("čobanac"), dishes prepared under the bell and smoke-dried pork knuckle with sauerkraut. The restaurant also offers smoke-dried meat, homemade cheese, fried fish, fish stew ("fiš paprikaš"), steak and roast.

Every day, the restaurant offers a meal of the day – the meal which is prepared in advance, ready to be ordered. Usually it is a meal for which it takes longer to prepare, such as shepherd's stew, smoke-dried pork knuckle, homemade sausages, beef stew and cabbage rolls ("sarma"). The desserts include cottage cheese strudel and pancakes. The wine contains mostly wines from Slavonia and the Danube region. The large terrace overlooking the Drava and the Zoo is a special feature of this restaurant worth visiting, with a playground for children.

"Kompa" je u pravom smislu riječi obiteljski restoran i jedno od prepoznatljivih mjesta za odlazak na ručak u središtu Osijeka. Smješten na samoj obali rijeke Drave, uz skelu koja vozi prema Zoološkom vrtu i natrag, popularnu Kompu, ovaj restoran nudi tradiciju koja traje od 1971. godine uz prekrasan pogled s terase.

Većina jela na jelovniku pripada kategoriji tradicionalnih specijaliteta, a u ponudi su jela s roštilja, mesna jela i specijaliteti od riječne ribe. Kao specijalitete kuće ističu čobanac, jela ispod peke te dimljene svinjske kuhane koljenice s kiselim kupusom. Osim toga, nude i suhomesnate delicije, domaće sireve, pečenu ribu, fiš paprikaš, mesne odreske i pečenja.

U ponudi su i dnevna jela, poput već spomenutih čobanca i koljenice, domaćih kobasica, goveđeg gulaša i sarame. Od uobičajenih slastica nude se razne palačinke i savijača od sira. Većinu vinske karte sačinjavaju butelje iz vinogorja Slavonije i Podunavlja. Kao posebnost još jednom valja istaknuti veliku terasu s koje se pruža pogled na Dravu i osječki Zoološki vrt, a uz nju se nalazi i dječje igralište.



Kormoran

ADRESA: Podunavlje bb, Kopački rit 31327 | KONTAKT: tel: 031 753-099 e-mail: kormoran@belje.hr | WEB: restoran-kormoran.eatbu.hr



Restoran “Kormoran” pokrenut je još 1955. godine kao prehrambeni objekt radnika kombinata “Belje”, a ugostiteljskim objektom otvorenim za javnost postaje 1983. godine. Najveća posebnost ovog mjesta njegova je lokacija. Naime, riječ je o jedinom restoranu smještenom unutar Parka prirode “Kopački rit”.

Sukladno lokaciji, jelovnik ne donosi velika iznenađenja; baziran je na riječnoj ribi, divljači i mesnim delicijama. Uz neizostavni fiš paprikaš, šarana u rašljama, perkelt od soma i čobanac, nude se i brojne druge delicije poput kečige ili smuđa na žaru, jelenjeg buta i žabljih krakova. U ponudi imaju i jela ispod peke te neka modernija jela, ne toliko tipična za Baranju, ponajprije zahvaljujući zahtjevima i željama gostiju.

Od deserata nude tradicionalne slastice poput gužvara i savijača, a posebno se ističe njihov kolač od mrkve i sira. Na vinskoj karti nalaze se isključivo baranjska vina. Najveća posebnost ovog restorana svakako je njegova lokacija zbog koje se gosti rado vraćaju kako bi, uz vrhunsku gastronomiju, uživali i u prekrasnoj prirodi.

“Kormoran” restaurant was opened in 1955 as a canteen for the workers of “Belje” factory. In 1983 it became a catering establishment. The most particular characteristic of this restaurant is the location. In fact, the restaurant is located within the Kopački Rit Nature Park.

Because of that, the menu offers river fish, as well as game and meat delicacies. In addition to the indispensable fish stew (“fiš paprikaš”), carp on a wooden fork slowly grilled over an open fire (“šaran u rašljama”), catfish perkelt stew and shepherd’s stew (“čobanac”), the restaurant offers grilled perch or starlet, venison leg and frog legs. Furthermore, the restaurant prepares dishes under the bell, as well as some more modern dishes not typical for Baranja region, in order to please guests who are not fans of traditional dishes.

The desserts here are traditional as well, such as rolled cake and strudel, with carrot and cream cheese cake being a signature dessert of “Kormoran”. Only wines from Baranja region are on the wine list. The most significant feature of this restaurant is the location, which is one of the reasons numerous guests return – here they can merge the beautiful nature with the superb gastronomy.

Kovač čarda

ADRESA: M.Tita 215, Suza 31308 | KONTAKT: tel: 031 733-101 e-mail: kovac.carda1989@gmail.com | WEB: kovaccardarestoran.blogspot.com



Na mjestu restorana “Kovač Čarda” nalazili su se, kroz povijest, razni ugostiteljski objekti, ponajprije krčme u koje se još od početka 20. stoljeća dolazilo na provod uz živu glazbu. Restoran je započeo s radom 1991. godine, ali je nakon nepuna dva mjeseca zatvoren zbog rata pa svoj novi život počinje nakon mirne reintegracije Podunavlja 1998. godine.

Kao i mnogi drugi restorani u tom kraju, prepoznatljiv je po specijalitetima od riječne ribe i mesa. Prva zvijezda na jelovniku svakako je fiš paprikaš po kojem je “Kovač Čarda” poznata, a tu su i riba pržena na žaru, perkelti od riječne ribe i žabljih krakova kao i miješani perkelt od soma i žabljih krakova. U ponudi imaju i čvarke od šarana, a valja istaknuti da se ta delicija po prvi put pojavila upravo u tom restoranu.

Uz nekoliko standardnih mesnih jela s roštilja nude se i specijaliteti poput ciganskog pečenja i mesa s ražnja te raznovrsni suhomesnati proizvodi. Na vinskoj se karti nalaze vina iz većeg broja malih baranjskih vinarija.

On the site of “Kovač Čarda” restaurant there have been numerous other taverns and catering facilities since the beginning of the 20th century, many of them with live music. “Kovač Čarda” was opened in 1991, but had to be closed after only two months due to the War of Independence. It was then re-opened in 1998 after the peaceful reintegration of the Danube region.

Like many other restaurants, this one is also particularly well-known for its river fish and meat specialties on the a la carte menu. The main specialty of the house is naturally fish stew (“fiš paprikaš”), as well as grilled fish, river fish perkelt stew, frog legs, but also catfish and frog legs perkelt stew. The restaurant offers carp cracklings as well. Interestingly, “Kovač Čarda” was the first restaurant to introduce this delicacy.

In addition to the usual grilled meat, “Kovač Čarda” offers gypsy style steak (“ciganypecsenye”) and a variety of smoke-dried meat products. The wine list contains wines from a number of small Baranja wineries.



Kuća dida Tunje

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“Kuća dida Tunje” najmlađi je restoran u đakovačkom kraju kojeg obilježavaju moderno uređenje te fuzija moderne i tradicionalne kuhinje. Osnovan 2018. godine, ovaj je objekt prepoznatljiv po tome što većina mesa potječe iz vlastite proizvodnje. Naime, obitelj koja je pokrenula restoran posjeduje vlastitu proizvodnju mesa u susjednoj Brodsko – posavskoj županiji.

Na stalnom meniju nalazi se nekoliko tradicionalnih specijaliteta od riječne ribe poput fiš paprikaša, šarana u rašljama i prženog smuđa. Od mesnih specijaliteta izdvajaju se suhomesnate delicije, domaći mesni namazi, pečeni janjeći kotleti te punjeni svinjski lungić. Zanimljivo je istaknuti kako u ponudi imaju i dnevna jela među kojima se također često nađu tradicionalni specijaliteti poput janjetine s ražnja, graha s dimljenim mesom i brojnih drugih mesnih i ribljih jela.

“Kuću dida Tunje” karakterizira i bogata vinska karta na kojoj dominiraju vina s istoka Hrvatske, prvenstveno iz Đakova i Iloka. Uz ponudu raznih modernih slastica, gosti se mogu počastiti i tradicionalnim desertima poput taški s pekmezom.

“Kuća dida Tunje” is recently opened restaurant in the Đakovo area, characterized by the modern decor and a fusion of modern and traditional cuisine. Established in 2018, this facility is recognizable in that most meat comes from its own production. Namely, the family that started this restaurant has its own meat production in the neighboring Brod-Posavina County.

There are several traditional river fish specialties on the menu, such as fish stew (“fiš paprikaš”), carp on a wooden fork slowly grilled over an open fire (“šaran u rašljama”) and fried perch. When it comes to meat, the restaurant offers smoke-dried meat products, homemade meat spreads, roast lamb chops and stuffed pork loin. It is interesting to mention that the restaurant serves meal of the day – a meal prepared in advance and ready to be ordered. Meal of the day often includes traditional specialties such as spit-roasted lamb, bean stew with smoke-dried meat, as well as numerous other meat and fish dishes.

“Kuća dida Tunje” has a rich wine list, with numerous wines from the eastern Croatia, primarily Đakovo and Ilok area. With a variety of modern desserts, guests can also choose more traditional ones, such as dumplings with jam filling (“taške” – ravioli-like pastry).

Lumiere

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Restoran “ Lumière” otvoren je 2008. godine i prepoznatljiv je po moderniziranim verzijama tradicionalnih jela. Smješten u samom središtu grada, u sklopu povijesne zgrade kina “Urania”, “ Lumière” gostima nudi kompleksno gastronomsko iskustvo te miran kutak za uživanje u hrani u centru Osijeka.

Iako je glavna odlika ovog restorana međunarodna moderna kuhinja sa specijalitetima iz cijele Hrvatske i dijela Europe, svoje mjesto na jelovniku našle su i tradicionalne delicije u modernom ruhu. Tako u “ Lumièreu” naglašavaju kako su iznimno ponosni na crnu slavonsku svinju koja je zastupljena u njihovoj ponudi.

Ovdje posebno izdvajaju filet crne slavonske svinje uz domaće krokete na dimu jabukovog drveta, a od ribljih specijaliteta filet smuđa na kremi i domaći krumpir s baranjskom paprikom. Na bogatoj vinskoj karti nalaze se vina iz cijele Hrvatske te ponešto talijanskih i francuskih vina, no glavni je naglasak na bocama lokalnog karaktera. Tako u ponudi imaju velik izbor vina iz Baranje i Erduta te drugih slavonskih i podunavskih vinogorja.

“Lumière” restaurant opened in 2008 and is recognized for its modernized versions of traditional dishes. Located in the heart of Osijek, within the historic “Uranija” cinema building, “Lumière” offers a complex gastronomic experience and a quiet corner for enjoying food in the city center.

Although the main feature of this restaurant is the international, modern cuisine, with specialties from all over Croatia and some parts of Europe, traditional delicacies with a modern twist have found their place on the a la carte menu. Thus, “Lumière”, is particularly proud of the dishes made from the meat of the black Slavonian pig, autochthonous Croatian breed. The restaurant recommends the fillet of the black Slavonian pig, served with homemade croquettes smoked on apple tree smoke.

The fish specialties include the perch fillet with custard and homemade slow-cooked potatoes with paprika from Baranja. The rich wine list contains wines from all over Croatia and some Italian and French wines, but the main emphasis is on the wines of local origin. Thus, the restaurant offers a large selection of wines from Baranja and Erdut and other Slavonian and Danube vineyards.

Mađarska Retfala

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“Mađarska Retfala is yet another gastronomic destination in Osijek for those seeking traditional cuisine. This family-run tavern was founded in 1968 and continues to operate to this day. Currently, a second generation of the family is running this tavern.

In “Mađarska Retfala” guests most commonly order the meal of the day – a meal prepared in advance, ready to be ordered, because this family has perfected their preparation of such meals. Thus, the daily offer includes shepherd’s stew (“čobanac”), bean stew and, depending on the time of the year, cabbage rolls (“sarma”) or stuffed peppers. They also offer river fish specialties a la carte: fish stew (fiš paprika) and fried carp. The meat dishes include roasted sausages with beans, gypsy style steak (“ciganypecsenye”), grilled pork collar and grilled liver. In addition, there are various chicken dishes and homemade fresh and pickled salads, such as sauerkraut and pickles, roasted peppers and chilli peppers.

Traditional desserts mainly include a variety of pancakes. The tavern is located in a family house in the part of the town that the people of Osijek call the “Hungarian Retfala”. Relaxed atmosphere, local specialties and affordable prices are the main reasons why guests often return.

“Mađarska Retfala” još je jedna od nezaobilaznih gastronomskih destinacija u Osijeku za one u potrazi za tradicionalnom hranom. Ovaj je obiteljski ugostiteljski objekt osnovan 1968. godine, a bez prestanka radi do danas. Trenutačno druga generacija iste obitelji vodi ovu krčmu.

U “Mađarskoj Retfali” najtraženija su dnevna jela koja su vlasnici kroz godine gotovo doveli do savršenstva. Tako su u dnevnoj ponudi čobanac, grah, gulaš te, ovisno o dobu godine, sarma i punjena paprika. U ponudi su i specijaliteti od riječne ribe - fiš paprikaš i prženi šaran. Od mesnih jela izdvajaju se pečene kobasice s grahom, cigansko pečenje te svinjska vratina i jetrica pripremljena na žaru.

Uz spomenuto, tu su i razna jela od piletine te domaće svježe i kisele salate, poput kiselog kupusa i turšije, pečene paprike i ljutkastih feferona, a od tradicionalnih slastica raznovrsne palačinke. Krčma je smještena u obiteljskoj kući u dijelu grada kojeg Osječani također nazivaju “Mađarska Retfala”. Opuštena atmosfera, domaći specijaliteti i pristupačne cijene glavni su razlog zbog kojeg se gosti rado ovdje vraćaju.



Mailath

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“Mailath” bistro opened in 2015 and, although formally called a pizzeria, it also offers numerous traditional dishes. The guests are mostly residents of Donji Miholjac and the surrounding area, but more and more visitors come from the neighboring Hungary. According to the owners, the menu is mostly affected by the preferences expressed by the guests.

In addition to the smoke-dried meat delicacies, which are served on platters for two or more persons, the bistro also offers well-known river fish specialties, namely fish stew (“fiš paprikaš”) and catfish perkelt stew, as well as the shepherd’s stew (“čobanac”) and bean stew with sausages. The bistro prides itself on grilled specialties. There is a variety of grilled delicacies on the menu, and the most popular is definitely Mailath grill platter for two persons.

Bistro “Mailath” posluje od 2015. godine i premda se formalno naziva pizzerijom, u svojoj ponudi sadrži i tradicionalna jela. Iako su gosti najčešće stanovnici Donjeg Miholjca i okolice, sve je više posjetitelja iz susjedne Mađarske, a jelovnik se, prema riječima vlasnika, ponajviše formira prema zahtjevima i upitima gostiju.

Uz suhomesnate delicije, koje se poslužuju na platama za dvije i više osoba, u ponudi su i poznati specijaliteti od riječne ribe, odnosno fiš paprikaš i perkelt od soma, kao i neizbježni čobanac i grah s kobasicom. Naročito su ponosni na svoju ponudu specijaliteta s roštilja. Pa tako pripremaju razne delicije na žaru, a najviše su tražene njihove grill plate “Mailath” za dvije osobe.



Park

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Restoran "Park" u Valpovu prvi je put otvoren 1987. godine. Do sada je promijenio nekoliko vlasnika, ali jedna od značajki ovog mjesta ostala je ista – ponuda tradicionalnih jela. Zadnjih godina uspješno moderniziraju jelovnik te tradiciju spajaju s novim trendovima u kuhinji.

U ponudi su različita jela od riječne ribe i mesa, a uz standardni fiš paprikaš, čobanac i razne perkelte, prepoznatljivi su po mesnim platama kao i mesnim specijalitetima koje su sami osmislili. Najveći dio vinske karte čine vina iz vinogorja istočne Hrvatske, a ponajviše ih je iz Baranje.

Ono po čemu se ovaj restoran ističe njegova je lokacija. Smješten u neposrednoj blizini parka, po kojemu je i dobio ime, ima vrlo atraktivnu terasu koja može primiti stotinjak ljudi u hladovini stabala starih više desetljeća. Upravo je neposredna blizina valpovačkog perivoja ono što privlači i brojne obitelji u dijelu godine u kojem se može uživati na otvorenom.



"Park" restaurant opened its door for the first time in 1987. To this day, it has changed several owners, but the quality and traditional dishes on the menu have remained. In recent years, the restaurant has successfully modernized the menu and blended the tradition with new culinary trends.

"Park" restaurant offers a variety of river fish and meat dishes. It has been recognized by well-known fish stew ("fiš paprikaš"), shepherd's stew ("čobanac"), various perkelt stews, but also by meat platters and several meat specialties the restaurant's chefs have designed themselves. Most of the wine list consists of wines from the vineyards of eastern Croatia, mostly from Baranja.

What makes this restaurant stand out is its location. It is located in the immediate vicinity of the beautiful city park; it has a very attractive terrace which can accommodate approximately one hundred people in the shade of several-decades-old trees. It is the proximity of the Valpovo city park what attracts families during the warm part of the year.



Ribnjak Lila

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Restoran "Ribnjak" iza sebe ima tradiciju dužu od jednog stoljeća. Naime, prvi je put za goste otvoren još davne 1905. godine. Premda to mnogi ne znaju, zaselak u blizini Našičke Breznice u kojem se nalazi restoran također se zove Ribnjak, a već samo ime otkriva i osnovu njihove ponude.

Ipak, osim specijaliteta od riječne ribe, "Ribnjak" u svojoj ponudi ima i brojna tradicionalna i moderna jela od mesa. Od ribe su u ponudi specijaliteti od šarana, soma, smuđa i tolstolobika, primjerice riblja pašteta, fiš paprikaš, perkelt od soma, prženi šaran ili šaran u rašljama. Na mesnom dijelu menija, uz jela s roštilja, prevladavaju odresci. Na vinskoj karti dominiraju lokalna vina.

Zasigurno najveća prednost ovog restorana jest kvaliteta i svježina namirnica. Budući da se tvrtka u čijoj se grupaciji nalaze bavi proizvodnjom mesa i ribe, sam ribnjak je tek nekoliko metara od restorana, a sami uzgajaju i stoku, ovdje će sva jela biti pripremljena od iznimno svježih namirnica. Ono što ne proizvode sami, nabavljaju kod malih lokalnih proizvođača, a prvenstveno se to odnosi na povrće.



"Ribnjak" restaurant has a tradition of more than a century. It was first opened in 1905. Although not many people know this, but the name of the hamlet near Našička Breznica, where the restaurant is located, is also Ribnjak. The name itself reveals the type of food served here.

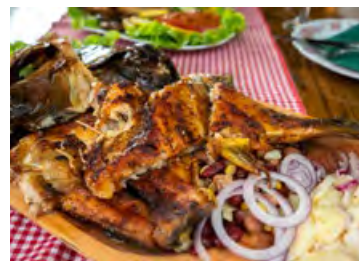
In addition to river fish, "Ribnjak" offers a number of both traditional and more modern dishes. Some of the fish dishes include carp, catfish, perch and silver carp, for example fish paté, fish stew ("fiš paprikaš"), catfish perkelt stew, fried carp or carp on a wooden fork slowly grilled over an open fire ("šaran u rašljama"). Meat dishes include grilled specialties and stakes. The wine list consists of local wines.

This restaurant stands out because of the quality and fresh ingredients. This is because the company which owns the restaurant is also engaged in the production of meat and fish. The fish pond is merely several meters away from the restaurant. The company grows cattle as well, so the restaurant uses only fresh ingredients. What they do not produce themselves, they procure from small local producers, i.e. mostly vegetables.



Slavonska kuća

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Od 1994. godine u osječkoj Tvrđi posluje restoran “Slavonska kuća”. Poznat po svom osnivaču Gezi Gudlinu, koji je nažalost prerano preminuo, ovaj je restoran postavio brojne standarde po kojima se danas ravnaju brojni drugi ugostiteljski objekti diljem Osječko – baranjske županije.

Salata od sušene štuke, riblja pašteta, dimljeni šaran, riblja kobasica, perkelt od soma, šaran u rašljama te fiš paprikaš dio su bogate ponude jela od riječne ribe. Ponuda specijaliteta u restoranu uvijek ovisi o tome koja je riba trenutno dobavljiva svježja. Kad su u pitanju jela od divljači, svakako je najtraženiji perkelt od divljači koji se priprema kao dnevno jelo.

Uz brojne domaće suhomesnate specijalitete treba još izdvojiti i čobanac od više vrsta mesa, janjetinu s raznja te sezonske delicije poput kobasica ili kuhane koljenice s kiselim kupusom. Od tradicionalnih slastica u ponudi su savijače s jabukama ili višnjama, a na vinskoj karti prevladavaju lokalna vina, ponajviše iz Baranje i Erduta.

Since 1994 “Slavonska kuća” has been serving guests in the Old Town (Tvrđa) Osijek. Known for its founder Geza Gudlin, who, unfortunately, passed away too early, this restaurant has set a number of standards respected by many other catering facilities throughout Osijek-Baranja County to this day.

The abundant restaurant’s offer includes dried pike salad, fish paté, smoked carp, fish sausage, catfish perkelt stew, carp on a wooden fork slowly grilled over an open fire (“šaran u rašljama”), and fish stew (“fiš paprikaš”). The offer depends on the availability of the fresh ingredients, namely fish, so not all of the specialties are always available. When it comes to game dishes, game stew is certainly the most popular dish on the menu, which is also prepared as the meal of the day –meal prepared on advance ready to be ordered.

In addition to the numerous homemade smoke-dried meat specialties, one should also mention shepherd’s stew (“čobanac”) prepared with several different types of meat, spike-roasted lamb, and delicacies such as sausages or boiled knuckle with sauerkraut, popular in winter. Traditional desserts include apple or cherry strudel, while the wine list is made up of wines mostly from Baranja and Erdut.

Sokak

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Đakovački restoran “Sokak” otvoren je 2007. godine i prepoznatljiv je po izrazito tradicionalnom jelovniku. Uređen u rustikalnom stilu, “Sokak” svojim interijerom donosi priču o tipičnom slavonskom selu. Tako je glavna dvorana uređena u stilu tradicionalnog sokaka, dok je manja prostorija uređena kao interijer seoske kuće.

U ponudi jela najtraženiji su čobanac, kuhana i pečena jela od janjetine i teletine, kao i sezonska jela poput sarme, koljenice s kiselim kupusom i slično. Uz bogatu ponudu suhomesnatih proizvoda samostalno proizvode i neka predjela, primjerice paštetu od čvaraka. Kad je u pitanju riječna riba, u ponudi su standardna tradicionalna jela poput fiš paprikaša, šarana u rašljama, perkelta od soma i šarana te razna pržena riba.

Deserti su također tradicionalni ili inspirirani tradicijom. Tako uz knedle sa šljivama i palačinke, “Sokak” nudi i poseban sladoled od buče. Na vinskoj karti nalaze se vina iz đakovačkog vinogorja, a u ponudi su i vina iz drugih vinorodnih krajeva istočne Hrvatske.

“Sokak” restaurant in Đakovo opened in 2007 and is recognizable by its very traditional menu. Decorated in a rustic style, “Sokak” brings back the story of a typical Slavonian village. The main hall is decorated in the style of a traditional street (called “sokak”), while the smaller room is decorated as a farmhouse.

The most popular dishes are shepherd’s stew (“čobanac”), cooked and roasted lamb and veal, as well as seasonal dishes such as cabbage rolls (“sarma”), pork knuckle with sauerkraut and the like. The restaurant has an abundant offer of smoke-dried meat, but they also produce some of the hors d’oeuvres themselves, such as cracklings paté. When it comes to the river fish, the restaurant offers traditional dishes such as fish stew (“fiš paprikaš”), carp on a wooden fork slowly grilled over an open fire (“šaran u rašljama”), carp and catfish perkelt stew and various fried fish.

Desserts are also traditional, or tradition-inspired. One can order plum dumplings and pancakes, but “Sokak” also offers a special pumpkin ice cream. The wine list includes mostly wines from Đakovo vineyards, but there are wines from other regions of eastern Croatia as well.

Stari mlin

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Iako se “Stari mlin” ubraja među nešto novije ugostiteljske objekte na području Osječko – baranjske županije, a osnovan je 2014. godine, uspio se nametnuti kao prepoznatljivo i nezaobilazno mjesto za goste najistočnijeg dijela našeg kraja. Smještena u neposrednoj blizini Dunava, ova je krčma pravi mamac za turiste, ali i omiljeno mjesto za okrjepu stanovnika Dalja i obližnjeg Erduta.

Budući da se nalazi uz Dunav, “Stari mlin” ima bogatu ponudu jela od riječne ribe. Fiš paprikaš, perkelt od soma, pržena riba, šaran u rašljama i smuđ na više načina samo su dio nje. Također široka je ponuda mesnih specijaliteta - od raznih delicija s roštilja, preko pohanih odrezaka, do unikatnih specijaliteta šefa kuhinje, hladnih narezaka te pašteta vlastite proizvodnje.

Od tradicionalnih slastica u ponudi su rezanci s makom ili orasima te domaće savijače s jabukama, sirom i višnjama. Vinska je karta obilježena vinima erdutskog vinogorja koje se nalazi u neposrednoj blizini krčme, čime zaokružuju jedinstvenu ponudu izrazito lokalnog karaktera.

Although “Stari mlin” is one of recently opened catering establishments in Osijek-Baranja County, opened in 2014, it has managed to establish itself as a recognizable restaurant for guests of the easternmost part of the region. Located in the immediate vicinity of the Danube, this tavern is a real tourist-bait, but also a favorite relaxation place for the people of Dalj and Erdut.

As it is located on the bank of the Danube, “Stari mlin” offers a rich selection of river fish dishes. Fish stew (“fiš paprikaš”), catfish perkelt stew, fried fish, carp on a wooden fork slowly grilled over an open fire (“šaran u rašljama”) and perch are just a part of the rich offer. There is a very wide range of meat specialties: fried and grilled, as well as unique chef’s signature dishes, cold cuts and patés of restaurant’s own production.

Traditional desserts include poppy seed or walnut noodles and homemade apple, cottage cheese and cherry strudel. Wines from Erdut vineyards, which are located in the immediate vicinity, dominate the wine list, thus completing the unique offer of this traditional tavern.

Varga

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Restoran “Kod Varge” smjestio se blizini ulaza u najjužnije baranjsko selo Bilje. Duga tradicija, koja datira od kraja šezdesetih godina dvadesetog stoljeća, jamči da u ovom obiteljskom restoranu možete doživjeti istinsku kulinarsku tradiciju koja se prenosi generacijama. Riječ je o jednom od restorana koji imaju najdulju tradiciju u Baranji, a na sadašnjoj se lokaciji nalazi već gotovo 45 godina.

U ponudi imaju jela od ribe, mesa i divljači, a ističu kako su prepoznatljivi po fiš paprikašu, perkeltu od ribe ili divljači, čobancu i raznim specijalitetima s roštilja. Jedno od istaknutih jela je pečena štika špikana češnjakom, posebna po tome što danas rijetki nude tu vrstu ribe pa je specijalitet vrlo cijenjen među ljubiteljima riječne ribe.

Uz sve spomenuto valja još izdvojiti i široku ponudu domaćih suhomesnatih proizvoda te jela za koja sami pripremaju sirovinu, kao što su domaće kobasice s kiselim kupusom. Na vinskoj karti gotovo isključivo se nalaze lokalna baranjska vina.

“Kod Varge” restaurant is located at the beginning of Bilje, the southernmost village in Baranja. The restaurant’s long family tradition, dating from the late 1960s, guarantees that one can experience a true culinary tradition that has been passed on for generations. It is one of the restaurants with the longest tradition in Baranja, and has been in its present location for almost 45 years.

The restaurant offers a variety of fish, meat and game dishes, and emphasizes it is recognizable for their fish stew (“fiš paprikaš”), game perkelt stew, shepherd’s stew (“čobanac”) and various grilled specialties. One of the hallmarks of the restaurant is roasted pike with garlic seasoning, because there aren’t that many restaurants offering pike nowadays. This specialty is highly appreciated among river fish aficionados.

In addition, we have to mention a wide range of homemade smoke-dried meat products and dishes for which the restaurant itself prepares the raw ingredients, such as homemade sausages with sauerkraut. The wine list contains almost exclusively wines from Baranja region.

Villa Valpovo

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Restoran "Villa Valpovo" djeluje u sklopu istoimenog hotela koji je otvoren 2003. godine, no ugostiteljska djelatnost na toj lokaciji prisutna je još od sredine prošlog stoljeća. Kao jedini hotel u gradu, "Villa Valpovo" u svojoj restoranskoj ponudi ima brojne specijalitete za goste hotela, ali i druge posjetitelje.

Budući da u hotel dolaze gosti iz brojnih država, jelovnik je prilagođen raznim zahtjevima i obiluje međunarodnim jelima, ali i tradicionalnim okusima u njihovom izvornom obliku ili prilagođenim modernom kulinarstvu. Uz razne domaće suhomesnate specijalitete i sireve, u ponudi su i jela od mesa, riječne ribe i divljači.

Cijeli posao je obiteljski i trenutačno treća generacija preuzima vođenje hotela i restorana, a kroz nekoliko godina, nadaju se, u posao će ući i četvrta generacija. Ono na što su posebno ponosni jest činjenica da većinu jela pripremaju izravno iz sirovine, kao i svježina namirnica koje se svakodnevno nabavljaju iz lokalnog uzgoja pa se i jelovnik mijenja i dopunjava ovisno o sezoni.



"Villa Valpovo" restaurant is a part of the hotel of the same name, which opened in 2003, but the catering business at this location has been present since 1950s. As the only hotel in the city, "Villa Valpovo" offers numerous specialties for the hotel guests as well as other visitors.

As the hotel welcomes large number of guests from various countries, the menu is suited to a variety of requirements with numerous international dishes as well as traditional flavors in their original form or adapted to modern cuisine. In addition to a variety of homemade smoke-dried meat and cheeses, there are also various meat, river fish and game dishes.

The whole business is family-owned and currently the third generation is taking over the running of the hotel and the restaurant, and in a few years, they hope the fourth generation will take over. What makes the owners particularly proud is the fact that they prepare most of the dishes from scratch, using raw ingredients, as well as the freshness of the ingredients which are sourced daily from local farms. Thus, the menu changes depending on the season.



Waldinger

ADRESA: Županijska ul. 8, Osijek 31000 | KONTAKT: tel: 031 214-671 e-mail: info@waldinger.hr | WEB: waldinger.hr



Restoran – club "Waldinger" dio je istoimenog hotela koji je otvoren 2004. godine, točno stotinu godina nakon izgradnje zgrade u kojoj se nalazi. Kao dio boutique hotela, "Waldinger" gostima nudi moderne specijalitete prilagođene stranim gostima, ali uz veliko poštovanje tradicije slavonske i baranjske kuhinje koja je vidljiva u brojnim jelima.

Jelovnik se mijenja sezonski, a bogat je zanimljivim predjelima i glavnim jelima od riječne ribe i mesa, dok su periodične akcije posvećene određenim namirnicama, primjerice divljači ili bučama. Tako se na meniju najčešće mogu naći specijalitete od smuđa, svinjetine, teletine, janjetine, paprike, bundeve, gljiva i drugih namirnica tipičnih za istok Hrvatske.

Jedna od glavnih odlika ovog restorana jest domišljatost u kreaciji jela. Bez obzira govorimo li o juhama, mesnim ili ribljim jelima, ali i desertima, kreativnost u upotrebi tradicionalnih namirnica navesti će goste da ponovno posjete "Waldinger". Dodajmo i kako je vinska karta iznimno bogata, uz vina iz cijele Hrvatske i brojne strane etikete, u ponudi su dominantna domaća, lokalna vina.



"Waldinger" opened its doors to the public in 2004, exactly 100 years after the building it is located in had been build. It is a restaurant-club and a part of a hotel of the same name. As a part of the boutique hotel, "Waldinger" offers a wide variety of modern dishes suited to numerous foreign guests, but with great respect for the tradition of Slavonia and Baranja cuisine, evident in numerous dishes.

The menu changes depending on the season, but it is always rich with interesting hors d'oeuvres and main courses, of both river fish and meat. From time to time, the restaurant chooses a specific signature ingredient and creates an entire menu around it, for example game, pumpkin or squash. The menu usually offers perch, pork, veal, lamb, peppers, pumpkin, mushrooms and many others, all typical for this part of Croatia.

One of the main features of this restaurant is the ingenuity of the dishes. The creativity in using traditional ingredients across the menu, ranging from soups, meat or fish dishes and even desserts, will entice guests to return to "Waldinger". Moreover, the wine list is extremely rich with wines from all over Croatia and numerous foreign wines. Naturally, local wines are predominant on the wine list.



Zimska luka

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“Zimska luka” restaurant has been a part of the Osijek Hotel since its construction in 1977. After the renewal of this magnificent building 27 years later, the restaurant of the largest hotel in the region has offered new concept. “Zimska luka” offers a blend of traditional and modern cuisine led by one of the most famous chefs in Croatia.

Similarly to other hotel restaurants, this one offers numerous modern dishes as well, some of which are inspired by the local tradition. On the a la carte menu, one can find a wide variety of specialties, ranging from entrees with smoke-dried top quality meat products, perch filet, to a variety of soups made with traditional ingredients, and interesting meat dishes, such as Slavonian stake, i. e. pork loin stuffed with kulen and cheese in paprika and sour cream sauce.

Among other things, the hallmark of main courses is perch fillet. When it comes to desserts, one simply must try an interesting creation inspired by Austrian cuisine – thick noodles in plum and red wine sauce (“šufnudle” – derived from German Schupfnudle). The wine list is rich with numerous wines produced in four vineyards of Osijek-Baranja County.

Restoran “Zimska luka” dio je hotela Osijek od njegove izgradnje 1977. godine. Nakon obnove tog velebnog zdanja 27 godina kasnije, restoran najvećeg hotela u regiji zaživio je u novom ruhu i s novom ponudom. “Zimska luka” danas nudi spoj tradicionalne i moderne kuhinje pod vodstvom jednog od najpoznatijih chefova u Hrvatskoj.

Kao i većina hotelskih restorana, u ponudi ima brojna moderna jela dio kojih je inspiriran lokalnom tradicijom. Ona se može susresti u raznim specijalitetima, od predjela u kojima se nalaze vrhunski suhomesnati proizvodi i file smuđa, preko raznovrsnih juha od tradicionalnih namirnica do zanimljivih mesnih jela poput slavonskog odreska, odnosno svinjskog lungića punjenog kulenom i sirom u umaku od paprike i vrhnja.

Uz spomenuto, među glavnim jelima svakako valja istaknuti file smuđa, dok se među desertima nalazi zanimljiva kreacija inspirirana austrijskom kuhinjom – šufnudle u umaku od šljiva i crnog vina. Dodajmo kako je vinska karta iznimno bogata uz brojna vina proizvedena u četiri vinogorja Osječko – baranjske županije.





Gastro događanja

Gastronomy events

Razni gastronomski događaji vezani uz tradicionalnu hranu, uobičajeni su diljem Osječko – baranjske županije. Gotovo svako selo ima poneku manifestaciju u kojoj glavnu ulogu igraju lokalne delicije, a niti gradovi ne zaostaju s brojnim događajima slične tematike.

Najčešće su u pitanju razna natjecanja u pripremi određenih delicija. Tako imamo brojna natjecanja u pripremanju fiš paprikaša, čobanca, specijaliteta s roštilja, graha, sarme i slično. U ovoj publikaciji, nažalost, nema dovoljno mjesta kako bismo sve nabrojili stoga smo izabrali nekoliko najvećih i najatraktivnijih koji svake godine privlače sve veći broj sudionika i posjetitelja.

Various gastronomy events related to traditional local food are common throughout Osijek-Baranja County. Nearly every village has an event in which local delicacies play a significant role, and the cities of the County do not lag behind with their own similar events.

Usually these events include various competitions in preparing local delicacies. Thus there are numerous competitions in preparing fish stew (“fiš paprikaš”), shepherd’s stew (“čobanac”), grilled specialties, beans stew, cabbage rolls (“sarma”) and the like. Unfortunately, this publication is not large enough to include all of the events, so we decided to present several of the largest and most attractive ones which attract growing number of participants and visitors each year.



Zimski vašar - Čvarak fest u Karancu

Etno selo Karanac središte je mnogih zanimljivih događanja u Osječko – baranjskoj županiji. Ovo malo baranjsko selo poznato je po brojnim zanimljivim destinacijama i događajima tijekom cijele godine, a ujedno je i mjesto u kojem možete pronaći smještaj u tradicionalnim sobama, dobro pojesti, uživati u vinima, odmoriti i – doživjeti istinsku tradiciju.

U kalendaru događanja u Karancu kraj jeseni i početak zime rezervirani su za Zimski vašar u sklopu kojeg se održava i Čvarak fest - natjecanje u pripremi čvaraka. Termin, dakako, nije slučajna, budući da su kraj studenog i početak prosinca tradicionalno vrijeme kolinja. To se doba godine kao pravo vrijeme za kolinje nametnulo zbog činjenice da su stigli kraći i hladniji dani kad je lakše očuvati i prirediti svinjsko meso za korištenje kroz duži period. Čvarak fest je natjecanje u vještini topljenja čvaraka, tradicionalne slane delicije koja je nastala iz potrebe da se što više dijelova svinje sačuva i pripremi za konzumaciju. Održava se u sklopu Zimskog vašara na kojem se redovito okupi veći broj malih proizvođača raznih domaćih delicija, od slanih do slatkih.

The ethno-village Karanac is a center of numerous gastronomic and tourist events in Osijek-Baranja County. This small village is famous for its interesting sights and events happening yearlong. Here you can book a traditional Slavonian room, eat excellent food, enjoy local wines, relax and – experience genuine tradition.

Toward the end of the fall and beginning of the winter this village hosts Winter fair along with the famous “Čvarak fest” – competition in making cracklings. In Slavonia and Baranja, the end of the year is reserved for yet another traditional event – pig slaughtering, part of which is making cracklings. This is because the temperatures are lower, which makes it easier to prepare and preserve pork in order to use it throughout the winter. “Čvarak fest” is a competition in making cracklings – traditional salty delicacy, made as result of trying to use and preserve as much of the meat for consumption and discard as little as possible. “Čvarak fest” is a part of the Winter fair where small local producers exhibit and sell various local and homemade products – both salty and sweet.





Najveća fišijada - Beli Manastir

Fišijade su iznimno popularne u istočnoj Hrvatskoj, posebice u Osječko – baranjskoj županiji. Svake se godine organiziraju deseci natjecanja tog tipa, a neki među njima prerasli su lokalne okvire. Najveća manifestacija u kuhanju fiš paprikaša posljednjih se godina održava tijekom rujna u Baranji, točnije u Belom Manastiru.

Već četrdesetak godina prvenstvo Baranje u pripremi fiš paprikaša privlači velik broj natjecatelja, a odnedavno se službeno vodi i kao državno natjecanje u toj disciplini. Koliko je taj događaj zanimljiv za natjecatelje, najbolje govori podatak iz 2019. godine kad su organizatori morali zatvoriti prijave nakon što se javilo čak 250 kuharskih ekipa.

Ne čudi što se upravo u Baranji natjecanje u pripremi fiš paprikaša prometnulo u najveće u državi. Osim što doslovno ne postoji restoran ili obiteljsko gospodarstvo koje u ponudi nema fiš paprikaš, ta je delicija iznimno popularna i kada govorimo o pripremi obiteljskih ručkova u domovima stanovnika. Fiš paprikaš jedna je od prepoznatljivosti ovoga kraja okruženog dvjema velikim rijekama.

Fish stew cooking competitions are extremely popular in the eastern Croatia, especially in Osijek-Baranja County. Every year, there are dozens of such competitions throughout the region, and some have even turned into international events. The largest such event is held at the end of September in Baranja, i.e. in Beli Manastir.

For over forty years, Beli Manastir fish stew competition has attracted a large number of competitors, and has recently been officially run as a national competition in the discipline. The popularity of this event can be illustrated by the data from 2019, when organizers had to close entries after 250 chef teams had volunteered to participate.

The fact that this exact competition is the largest in the country does not come as a surprise. Apart from the fact that there is literally no restaurant or family farm that does not have fish stew on their menu, this dish is often prepared in private homes as well. Fish stew is one of the distinctive features of this area surrounded by two large rivers, Danube and Drava.





Kulenijada u Jagodnjaku

Kulen kao namirnica iznimno je tražen diljem Hrvatske te je prepoznat kao autentična i neponovljiva domaća salama koja se radi isključivo od najboljih komada svinjskog mesa. Iako će mnogi prigovoriti činjenici da je žestoko začinjeno, brojni turisti traže upravo kulen kao poslasticu ili poklon. Uostalom, ime "baranjski kulen" zaštićeno je pri Europskoj uniji.

Imati najbolji kulen posebna je čast za svakoga tko se bavi proizvodnjom suhomesnatih delicija, a kako bi se odredilo tko najbolje pravi ovu autentičnu deliciju, već godinama se organiziraju mnogobrojna natjecanja. Najveće među njima odvija se u Jagodnjaku, baranjskom mjestu koje lokalci nazivaju "selom kulena".

Odabir najboljeg kulena nije prepušten slučaju. Postavljena su pravila po kojima se ocjenjuju razni aspekti kvalitete kulena, a ukupna ocjena svih elemenata može razlučiti koji je primjerak najbolji. Pobjednički kulen mora imati poželjnu konzistenciju, stupanj sušenja te najbolji omjer mesa, paprike, češnjaka i soli. Upravo se tim kriterijima vodi stručni ocjenjivački sud koji svakog lipnja u Jagodnjaku proglašava najboljeg među izvršnima.

Kulen is well-recognized dish, sought after all over Croatia and is recognized as authentic and unique homemade smoke-dried sausage made exclusively from the finest pork meat. Although many will object it is overseasoned, numerous tourists give it as a gift or eat it as a delicacy. After all, "Baranjski kulen" is in the register of protected designations of origin and protected geographical indications of the EU.

Having the best kulen is a special honor for anyone involved in the production of smoke-dried meat. Over the years, numerous competitions have been organized in order to determine the best authentic kulen. The most recognized such competition takes place in Jagodnjak in Baranja, known also as the "village of kulen".

Choosing the best kulen is by no means left to sheer luck. There are certain rules when it comes to judging and evaluating the best kulen, including consistency, the degree of smoke-drying, and the ratio of ingredients which include meat, paprika, garlic and salt. These are the criteria that guide the expert jury, which announces the best among the excellent kulens in Jagodnjak every June.





Paprika fest Lug

Mljevena crvena paprika najčešće je korištena začin u gastronomiji istočne Hrvatske. Većina tradicionalnih jela ne može se zamisliti bez paprike, a stanovnici Slavonije i Baranje uvijek u svojim domovima imaju zalihe tog začina koji se koristi za sve tipove jela. Najpoznatiji kraj po proizvodnji paprike je Baranja, a mjesto u kojem se najviše drži do njezine kvalitete je – Lug.

Kada stanovnici iz okolice traže poklone za prijatelje i članove obitelji, često će odabrati papriku, a svi oni koji sami pripremaju suhomesnate proizvode gotovo sigurno će koristiti – papriku iz Luga. Osim što je vezana uz povijest i tradiciju, paprika se često povezuje i uz mađarsku nacionalnu manjinu koja je brojna u cijeloj Baranji.

Paprika Fest održava se svake godine u listopadu i sastoji se iz više raznih događaja. Osim prodaje paprike, natjecanja u kuhanju fiš paprikaša i dobre zabave, u sklopu festivala održava se i ocjenjivanje uzoraka mljevene paprike, stručna predavanja i natjecanje u jedenju ljutih paprika. Ljubitelji paprike stoga ne propuštaju Paprika fest, a redovito kući nose vrećice, nerijetko i velike vreće tog jarko crvenog začina.

Ground paprika is most commonly used spice in the gastronomy of the eastern Croatia. Majority of traditional dishes are unimaginable without this spice, and locals in Slavonia and Baranja always have some extra supplies of ground paprika in their homes, and use it in all types of dishes. Baranja is the most known region in paprika production, and the highest quality ground paprika can be found in Lug.

When residents of the surrounding areas look for local gifts for their friends or family members, they will often choose ground paprika. Families who prepare their own smoke-dried pork meat products almost unexceptionally choose paprika from Lug. Not only paprika is a part of the local history and tradition, it is also closely related to a Hungarian minority living throughout the Baranja region.

Paprikafest is held in October and there are several events – locals sell their home-grown ground paprika, there is a contest in preparing fish stew (“fiš paprikaš”). The event also includes evaluation of ground paprika samples, expert lectures, and competition in eating hot peppers. Paprika lovers never miss out on this event and they often take home both small packets and even the whole bags of this bright-red spice.





Ribarski dani u Kopačevu

Premda zbog mjera zaštite Parka prirode Kopački rit u Kopačevu više nema tradicionalnih ribara, manifestacija Ribarski dani posveta je svim onima koji su u prošlosti živjeli od ribolova. Sredinom rujna svake godine maleno selo na rubu parka prirode oživi i primi nekoliko tisuća gostiju koji dolaze uživati u ribljim specijalitetima i drugim tradicionalnim jelima.

Prvi Ribarski dani održani su 1998. godine kada su posljednji potomci kopačevskih ribara povukli mrežu na Sakadašu. Upravo su okusi tog prvog poslijeratnog slavlja postavili temelj za budućnost turizma u Kopačevu. Tako su danas Ribarski dani prava prilika za promociju turizma koji u tom baranjskom mjestu počinje sve više donositi prihode lokalnim stanovnicima.

Tijekom Ribarskih dana posjetitelji mogu, osim u ribljim specijalitetima, uživati u raznim tradicionalnim jelima. Na pozornici u središtu sela odvija se kulturno umjetnički program kojim se prikazuje tradicija Kopačeva i susjednih mjesta, a diljem sela postavljeni su štandovi na kojima lokalni mali proizvođači prodaju domaće delicije: od suhomesnatih proizvoda preko zimnice do vina i slastica.

Although traditional fishing is prohibited in Kopačevo because it is situated in Kopački Rit Nature Park, The Fishing Days celebrate all those who have lived of fishing in the past. In mid-September every year, this small village situated on the very edge of the Nature Park comes to life and hosts several thousand guests who come to savor fish specialties and other traditional local dishes.

The first Fishing Days were held in 1998, when the last descendants of the old Kopačan fishermen threw their fishing nets one last time in Sakadaš. The magnificent tastes of this first post-war celebration laid the foundation to the future of tourism in Kopačevo. Nowadays, The Fishing Days are a perfect opportunity to promote local tourism, which is becoming a source of income for growing number of locals.

During The Fishing Days, in addition to fish specialties, visitors can enjoy other local traditional dishes. The cultural art program takes place center-stage, presenting the traditional dances and life of Kopačevo and neighboring villages. Throughout the village there is the fair where local small producers sell a variety of homemade and home-grown delicacies: ranging from smoke-dried meat products, pickled products to wine and various desserts.





A T L A S

Tradicionalnih okusa



OSJEČKO - BARANJSKE ŽUPANIJE