

VIENNA & BUDAPEST –GASTRONOMY & WINE TOURS 6 to 13 January 2025



VIENNA

Hotel Mercure Wien Zentrum 4*.

https://all.accor.com/hotel/0781/index.en.shtml?utm_campaign=seo+maps&utm_medium=seo+maps&utm_source=google+Maps

January 5th Air from NY JFK Flight details:

5 January BA 0116 NY JFK at 8:05pm / London Heathrow at 8:10 am January 6
6 January BA 0700 London Heathrow at 10:10 am / **Vienna 1:25pm** Terminal 3

Monday January 6th - day 1: arrival day. Bus transfer from the airport to the hotel Mercure Zentrum – confirmed by your service

3:30pm at the hotel

Guided walking tour with my Austrian friend Arja:1 hour walking tour in the city center around the hotel.

6:30pm Dinner at Plachutta, Tafelspitz including all side dishes 1/2 bottle of wine

<https://www.plachutta-wollzeile.at/>

Tuesday January 7th - day 2

Morning: 9:30am to 1:30pm- 4 hours classic food tour: This will be considered as a lunch tour.

Starts at a central location in Vienna. Tour is led by a food-specialized guide. This tour will lead you through a wine cellar and 7 more centrally located venues in Vienna city center.

Austrian most delicious dishes and wines.

The Viennese coffee house is ideal for a good start to the day. Get to know one of the last traditional coffee houses in its original state and enjoy a large selection of coffee and cakes. From there, we will visit more places in the surrounding neighborhoods, which includes a stop at the famous Naschmarkt where we taste a variety of Austrian cheese.

Get an introduction to Austrian cuisine, which features a wide variety of ingredients on display, most of which are regional and seasonal.

Enjoy - Eat and drink like a local. At our next stop you will enjoy traditional Leberkäse and side dishes. Then let's treat ourselves to something sweet. Therefore we will discover one of the best and last candy manufactories in Austria. After a short walk, everything is prepared for a wine tasting of typical Austrian wines in a historic wine cellar. Among the three wines tasted is the green Veltliner. Enlightening visits to an artisanal chocolate shop and bakery follow. Finally, we will visit a butcher shop where we will sample Austrian bacon and bone-in ham.

This tour gives you a taste of the traditional side of Austrian cuisine.

All tastings include food and drinks in sufficient quantity to carry you well through the tour and beyond.

Typical Viennese coffee and cakes, a selection of local cheeses, legendary meatloaf, delicious pralines, classic Austrian wines, bone-in ham, sausages and bacon and two secret craft products (candies, different types of bread) are presented on this tour.

Walk – Duration This tour will take approximately four hours. Please bring comfortable shoes.

Even if there will be plenty of eating breaks, be prepared to walk a distance on your feet during this tour (about two miles). Comfortable shoes and weatherproof clothing are recommended.

Afternoon: 2pm/4pm : 2 hours walking guided tour in the center with my Austrian friend Arja

Dinner: 6:30pm / 7 pm – Gasthaus Grünauer, 3 course Meal including 3 glasses of wine

<http://www.gasthaus-gruenauer.com/>

Wednesday 8 January: day 3 WINERIES & lunch in Czech Republic

9am / 5pm day trip to the wineries: transfer & wine tasting

We will visit 3 Wineries in the beautiful Weinviertel near the Czech Republic border.

2 times focusing on white wine one with a bit of sparkling and a sweet wine producer in the end. After the first winery we will drive to Czech for Lunch.

1: Stop. Weingut Frank 10:30 - 12:00

2: Stop. Lunch 12:30 - 13:45

Lunch: cross the border to CZECH which is just 8 km away and go to a nice restaurant in Mikulov.

<https://vinosilova.cz/restaurace-mikulov/>

3: Stop. Weingut Taubenschuss 14:15 - 17:30

4: Stop. Weingut Weinrieder 17:40 - 18:30

19:30 - dinner in Vienna at Kaffee Alt Wien

<https://kaffeealtwien.com/> for the best Gulasch

Thursday 9 January: day 4 – Cooking Class & Candy Workshop

Morning: 9am: The Cooking Class will be in an Old local restaurant which is 600 years old run as a restaurant since 400 years.

Me and a friend also a Chef and the Owner of the place will guide the group through a cooking class. We will do 5 Stations where each stations prepare something else for our lunch. We will cook the Classic Austrian Viennese Cuisine together. Schnitzel, Tafelspitz & Sachertorte to name some. The Kitchen there is not very big but we will make it happen.

Afternoon: 1pm: We walk to the Candy making Workshop where maybe one or two chefs can work hands-on on the candy.

The Candy Workshop is an 1,5 hour Workshop where Christian the owner of the Candystore will produce a candy together with a colleague. He will give us all the details about the candy how its made, the history and is open to do some pictures with some of the chefs. Since candy making is very time critical they also have to focus on the process. While they make the candy we can watch and try a lot of the candy. We might can bring

some of the chefs behind the scenes to let them cut some candy them selves, this really depends on Christian.

We will take a glass of candy home as a souvenir as well. It's an almost forgotten craft which they keep alive. truly fascinating.

After the workshop we maybe do a little refreshment break before
Evening/dinner: 18:30pm – Farewell dinner TBD

BUDAPEST



Friday 10 January: day 5 - Vienna to Budapest

Transfer by bus from the hotel to Budapest - no train - I have confirmed the bus with Carolyne in Budapest

8am - Pick-up in Vienna— Check into Hotel Moments (either before or after lunch)

We will try to arrange early check in at Hotel Moments

Noon-3pm - Rosenstein, Budapest's best traditional Jewish-Hungarian restaurant

We'll meet Robi Rosenstein, the second generation chef/owner of the restaurant. He will introduce the story of the restaurant, which is an institution in Budapest. He'll show the group how to make zsidótojás ("Jewish eggs"), one of the restaurant's signature dishes. Lunch will follow:

Menu (Family style):

Appetizers: Jewish egg dip, foie gras in goose fat, goose cracklings

Mains: sólet (cholent), stuffed goose neck, stuffed peppers, lungs

Dessert: Flódni

House wine

4:30 - 6:30pm - Auguszt Cukrászda (Patisserie)

Visit Budapest's oldest family-operated patisserie. We'll meet with the chef and owner to taste the pastries and cakes. She will do a demo of Dobos torta.

7pm - Ida, a restaurant highlighting the cuisine inspired by the times of the Austro-Hungarian Monarchy

We'll have a cooking demonstration (three dishes, TBD), followed by dinner, at this restaurant located at the foot of the Buda Castle.

Menu: TBD

Saturday January 11th, day 6 -

9am - Market Tour with Chef Tamás and Gábor (Taste Hungary)

Meet in the lobby, and go by metro to visit Budapest's best covered food market, the Lehel tér Market. Chef Tamás Laczi will show the group around, introducing the best and his favorite vendors, and all of the local ingredients. The group will help shop for ingredients for dinner. Lunch will be eaten on the go at the market, with food tastings and snacks along the way.

1pm-3:30pm - Highlights of the Pest Side

Meet in the lobby to join one of Taste Hungary's guides, focusing on the history and highlights of the Pest side.

Tasting Table Budapest, our own wine tasting cellar and kitchen in the Palace District

4pm-5:30pm - Royal Tokaj Tasting

Zoltan Kovacs from Royal Tokaji Winery will meet the group at The Tasting Table for a presentation and tasting of the winery's range, from dry to sweet.

Dinner and Cooking with Chef Tamas

Note: We are waiting to get the menu offer from Ida before finalizing the menus and cooking demos that will take place at The Tasting Table (since we are flexible, and can do anything, but we want to avoid repetition)!

Menu (provisional):

Hortobagyi palacsinta (pancakes) with mushroom fiulling

Chicken paprikás, nokedli (dumplings), cucumber salad

Mákos guba with vanilla sauce (poppyseed bread pudding)

Sunday January 12th, day 7 -

9:00am-11:30am - Buda Castle Walk

Meet your guide in the lobby, and head off for a walking tour in the Buda Castle..

Noon - Tasting Table Budapest - Lunch and Wine Tasting

Prepare lunch together with Chef Tamás. Gábor will give an overview of Hungarian wine (the regions, grape varieties, history, and wine styles), as the group tastes several wines from our selection.

Note: We are waiting to get the menu offer from Ida before deciding on the menus and cooking demos that will take place at The Tasting Table (since we are flexible, and can do anything, but we want to avoid repetition)!

4pm-5pm Danube Cruise

Experience Budapest from the Danube. This time of year is twilight, the best time to cruise.

6pm - Hernyák Winery, Etyek Region

Head outside of Budapest to visit the Etyek wine region (about a 45 minute drive). We'll meet the Hernyák family, and have a tour of their lovely winery and a tasting of their sparkling wines and wines.

Farewell dinner, prepared by Chef Ruprecht Laci, will follow. The theme of tonight will be Mangalica, Hungary's very special heritage pork breed. Chef Laci will discuss the particulars of working with Mangalica, and do a demo of two of his dishes: Mangalica rilette and Mangalica chops.

Menu:

Cold Mangalica rilette, vegetable cream, fermented vegetables

Mangalica shank, dill, cucumbers, goat cheese

Mangalica chops, tomatoes, celery root

Krémes with plums and quince

Monday January 13th, day 8 - Transfer to the Airport

9am - Transfer from Hotel to Budapest Airport.

Flight: AA6602 Budapest 12:20pm / London 2:10pm

