



JOURNESE®

CURATORS of FINE TRAVEL®



EUROPE CULINARY DELIGHTS

Culturally diverse and distinctively unique, indulge in the endless flavors and cuisines across the countries of Europe. From coastal cities, medieval towns, rolling countrysides and beyond, taste national specialties and beloved regional favorites incorporating centuries-old traditions, culture and styles with modern, innovative cooking techniques. Sip velvety wines and hearty beers with small plates or enjoy multi-course meals made by Michel star chefs, sampling delicacies only Europe can offer.



continued

Culinary Journey across London, Paris and Florence

From London's traditional tea time and lively pubs to the vast cultural heritage of the French cuisine of Paris and the iconic Tuscan flavors of Florence, experience a world of flavors.

Below is just a sample of the immersive itineraries our Destination Specialists can create.

Day 1 | USA / LONDON, ENGLAND | Upon arrival, meet your private transfer to *InterContinental London Park Lane* for three nights in a Club InterContinental suite. Overlooking the Royal Parks, unwind in designer elegance with bespoke amenities and world-renowned dining.

From a delectable Aperitivo menu featuring savory pastries and Italian flavors to an extensive wine and champagne menu, savor a delightful British welcome at THEO's On The Terrace.

DAY 2 | LONDON | Experience this remarkable royal city on a *Private Royal London Highlights*. Discover the Tower of London and Tower Bridge, ride the London Eye and cruise down the Thames River with Parliament views. Then, visit the grandiose residences of the King and Queen at Buckingham Palace and Westminster Abbey.

For a chic dining experience, indulge in elevated Italian dishes at Theo Randall at The InterContinental. Savor handmade pastas stuffed with veal, pancetta and porcini mushrooms, be tempted by the signature cappelletti di vitello and conclude with the fruttone, a decadent almond, cherry and chocolate tart with vanilla gelato.

DAY 3 | LONDON | Delight in East London's world-class food scene with a variety of tastings on the *East End Food Experience*. Enjoy a bacon sandwich voted the Best in London, sample the UK's top curry dish on Brick Lane and relish three tastings of the city's top 100 as you stroll the streets and ancient alleyways steeped in history.

DAY 4 | LONDON / PARIS, FRANCE | Upon arrival, your private transfer awaits to whisk you away to *Prince de Galles* for four nights in a spacious Art Deco patio guestroom. Located minutes from the Champs Elysées, immerse in the timeless elegance featuring enchanting city views and refined dining.

Celebrate Paris with afternoon tea and sweet delicacies, a glass of bubbly from the extensive champagne menu, or a gourmet cocktail in the Roaring Twenties-style venue, Bar 19.20, before stepping into the urban oasis at Le Patio for Michelin star chef Mediterranean dining.

DAY 5 | PARIS | Delight in an evening of stunning sights and delicious food on the *Dinner Cruise & Eiffel Tower Experience*. Relish dinner aboard a boat cruising the Seine River with views of the Alexandre III bridge, Louvre and Notre Dame. Then, enjoy priority access to the Eiffel Tower for panoramic views of the city lights.

DAY 6 | PARIS | Embark on a discovery of endless beauty on the *Private Versailles Palace & Garden Excursion*. A UNESCO World Heritage Site, delight in the splendor of this royal palace, learning about its impressive Baroque architecture and perusing the extensive works of art and period furniture. Then, visit the Royal Chapel, Hall of Mirrors, King's Grand Apartments and relish the awe-inspiring beauty of Versailles Gardens.



DAY 7 | PARIS | Delight in an epicurean performance of a lifetime tonight in La Scène. Inspired by the medley of flavors in southern French cuisine, the Michelin star chef masterfully creates four- or six-course dinners with wine pairings. Or, devour an enticing à la carte menu, beginning with caviar Oscietre and toasted soufflé bread, followed by exquisite entrées of fish, lamb or duck served in an artistic culinary presentation.

DAY 8 | PARIS / FLORENCE, ITALY | Arrive in Florence and enjoy your private transfer to the *Hotel Brunelleschi* for three nights in a one-bedroom suite. A historical hotel situated in a 6th-century round Byzantine tower, unwind in elegance with personalized butler service. Wake up each morning with a hearty included breakfast in the Sala Stemma or Salone Liberty, indulge in Michelin starred haute cuisine in Santa Elisabetta restaurant, or try casual fare in Osteria Pagliazza.

DAY 9 | FLORENCE | Enjoy a *Private Cooking Lesson* led by a highly-trained master chef. Discover the secrets of preparing homemade pastas and other Tuscan dishes from tempting Mediterranean recipes with a hands-on experience, utilizing the finest seasonal ingredients before gathering around the table to toast to your mouth-watering feast.

DAYS 10 - 11 | FLORENCE / USA | Journey to the Tuscan countryside, its vineyards and rolling hills of Chianti on the *Taste of Tuscany: Chianti Wine Excursion*. With you sommelier, visit an ancient estate and olive oil mill for a guided tour and tastings. Next, visit three more wine cellars learning of their production and aging secrets as you sample their flavors. Finally, delight in an authentic Tuscan lunch in the village.

The next day, bid *arrivederci* to Florence and this flavorful getaway as you head to the airport for your homebound flight.

continued

INSIDER TIDBITS

- With a vast variety of cuisines across Europe, sample everything from delicate escargot in France, fish and chips in England or herring in the Netherlands to delectable gyros in Greece, Switzerland's famed cheese fondue, savory Paella in Spain and everyone's favorite handmade pizza or pasta in Italy. There is no shortage of options for travelers.
- According to the Michelin Guide, there are more than 500 restaurants with at least one awarded star in more than 23 countries and 39 cities across Europe.



JOURNESE' CULINARY RECOMMENDATIONS

AUSTRIA

SALZBURG

Mayer Delikatessen | A permanent stall in the Grünmarkt, this is the place to pick up typical Austrian foods from venison salami or ham and local cheeses to oversized pretzels and tasty schnitzel or Leberkase sandwiches.

Taj Mahal Indian Restaurant | A friendly neighborhood jewel, delight in savory Indian recipes using only natural spices and ingredients including classic curries and grilled dishes, as well as vegetarian and vegan offerings.

VIENNA

Food Experience of Vienna | An extensive culinary experience, enjoy tastings including traditional Viennese sausage and a decadent Austrian chocolate cake. Plus, explore more than 100 stalls at Naschmarkt and savor lunch at a local restaurant.

Silvio Nickol | Located in the opulent Palais Coburg, indulge in refined, two Michelin star chef cuisine meticulously crafted and paired with fine wines from an archive of six cellars.

BELGIUM

BRUSSELS

Comme Chez Soi | Food has been a work of art for nearly a century at this Brussels gem with exceptional fare, art nouveau design, cozy ambiance and unmatched service.

Les Brigittines | Indulgent and authentic Belgian fare awaits in this old art nouveau post office, sample the phenomenal vol-au-vent or the Zenne Pot (cabbage and sausage cooked in beer).

CROATIA

DUBROVNIK

Panorama Restaurant & Bar | Arrive via a scenic cable car ride to the top of Srd Hill for enchanting views of the Old City, Lapad Bay and nearby islands as you feast upon Mediterranean masterpieces.

Restaurant 360 | Overlooking the Old Port, savor modern Mediterranean dishes and contemporary refashioned Croatian classics. Try the five-course Dubrovnik Renaissance tasting menu featuring heritage dishes paired with fine wines.

RIJEKA

Konoba Tarsa | Located in the historic Trast neighborhood, the menu pays homage to the city's coastal location with seafood choices including grilled monkfish and scallops au gratin. For a Croatian favorite, try the fritaja, an omelette-like dish.

SPLIT

Split Food Experience | Pairing amazing cuisine with historical sights, enjoy stops at three local eateries utilizing regional ingredients with authentic Mediterranean flavors.

Uje Oil Bar | Specializing in Dalmatian comfort food and the first olive oil bar in Croatia, you can also partake in guided tastings paired with aceto balsamico, homemade bread and local cheeses.

ZEGREB

Dubravkin put | Just a few steps from the Old City and nestled in the Tuškanac forest, this renowned seafood restaurant offers an elegant and warm atmosphere. Begin with the wild asparagus soup or beef carpaccio, followed by the signature lamb wellington.

continued



CULINARY TIDBITS

AUSTRIA | The national dish, Wienerschnitzel, is thinly pounded meat (usually veal), breaded and deep fried. It is typically paired with cold potato salad and a lemon wedge.

BELGIUM | Traditional cuisine is hearty: rabbit cooked in Gueuze (beer), Flemish beef stew, waterzooi with chicken or fish and moules frites. The national dessert, Gaufre (waffle) comes in two varieties: the light Brussels style or the denser Liège waffle.

CROATIA | Peka is a popular cooking method involving roasting food using a terracotta or iron lid over open embers. It creates tender meat and vegetable dishes (also called ispod čipnje or "under the bell") with choices such as octopus, lamb, veal or chicken.

CULINARY TIDBITS

CZECH REPUBLIC | Dobrou chut'! (similar to Bon appétit), Czech's love their soups, creamy sauces, leavened cakes and bread dumplings. Its national dish, vepřo kendlo zelo is comprised of pork, dumplings and sauerkraut.

DENMARK | The New Nordic trend has taken hold the last 20 years with Chef Claus Meyer as one of its innovators, working with food scientists to investigate how early dishes were prepared, Now re-invented classics are quite popular.

ENGLAND | A quintessential English custom, afternoon tea was introduced by Anna, the seventh Duchess of Bedford in 1840. It quickly became a fashionable social event hosted in the drawing room between 4 and 5 pm.

ENGLAND | Pubs are an important staple in British culture. Referred to as a "local" by regulars, a good selection of beer or ale and food, along with a vivacious social atmosphere are a must. Many pubs play sporting events or have games such as darts, pool or snooker.

ENGLAND | It's suggested that Chicken Tikka Masala was first created in Britain, and along Manchester's "Curry Mile" (Wilmslow Road) you'll find some of the best.



CZECH REPUBLIC

PRAGUE

Krčma | This rustic basement kitchen in Old Town features vaulted ceilings, brick walls and hearty meat dishes. The portions are large and the Pilsen and Kozlo beers are brewed onsite.

La Degustation Bohême Bourgeoise | Putting modern flair on 19th-century Czech cuisine, this Michelin star venue utilizes local produce and game to produce thought-provoking plates.

La Finestra in Cucina | With an open kitchen and expansive wine cellar, indulge in expertly crafted plates made from dry-aged cuts flown in from Italy, plus delight in hand-crafted pastas, soups and desserts.

DENMARK

COPENHAGEN

Noma | A showcase for New Nordic cuisine with a full team of foragers, gardeners and researchers, exotic dishes are created with wild herbs grown in Scandinavia and unusual animals like musk ox.

Told & Snaps | A traditional smørrebrød (open-face rye sandwiches) pub, sample the old-fashioned herring and shrimp or the butter-fried Parisian steak with horseradish, combined with one of the 20 in-house made snaps (schnapps).

ENGLAND

LIVERPOOL

Röske Restaurant | Modern and playful tasting menus and wine pairings await from Masterchef The Professionals winner Anton Piotrowski in an inviting and romantic setting.

Wrechfish Bistro | Set off Seel Street in a cultural stretch of the city, top-notch seasonal ingredients are utilized to make simple yet imaginative bistro dishes in a comfortable atmosphere.

LONDON

Pizza Union | Offering four London locations, this industrial-style pizzeria boasts superfast fire-baked pizzas plus rocket salads, cocktails and sweets, for an eat-in or take-away experience at its best.

Radio Rooftop Bar at ME London | A trendy hot spot boasting stunning views across the River Thames, sip afternoon tea or creative evening cocktails and Spanish-kissed small plates.

LONDON *CONTINUED*

Sashi Pakwaan | Meaning "royal cooking" in Hindi, savor an array of authentic, chef-prepared Indian dishes with delicate flavors including curries, tandoori and tikka plates. Plus, enjoy nightly entertainment.

The Golden Chippy | Bursting with flavor and fried to perfection, sink your teeth into traditional crispy fish and chips, golden fried chicken, burgers, sausage, meat pies and more at this delicious hotspot in Greenwich.

The Ivy | Set in Covent Garden and the epitome of glamour, indulge in one of its most iconic dishes, the classic shepherd's pie, followed by a decadent golden hazelnut bombe made with 24ct gold leaf.

The Jack Horner | Featuring a large selection of classic ales and modern craft beers, hearty pies (including a sharable pie board) and an extensive pudding menu, don't miss out on this friendly and popular Tottenham Court Road pub.

The Rooftop at The Trafalgar St. James London, Curio Collection by Hilton | With stunning London skyline views, handcrafted cocktails and pan-Asian small plates, reserve your table for pre-theatre bites at this swanky alfresco skybar and kitchen.

MANCHESTER

Mughli | Offering Indian favorites along the Curry Mile, choose from the street food and snacks section including Kati Rolls, Pau and Chaat or the curry menu with sumptuous biryanis, stews and grills.

The Black Friar | Named for a Benedictine monk who promoted the healing power of people eating together, this modern gastropub mixes the old with the new in traditional dishes with a twist.

STRATFORD UPON AVON

Lambs | Set in one of the oldest buildings in Stratford, dating back to the 16th century, this stylish venue serves up a fresh selection of Cotswold lamb, ribeye steak, pork fillet and duck breast.

YORK

Betty's Tea Room | Family owned for more than 100 years, relax in beautiful interiors inspired by the Queen Mary ocean liner while sampling the traditional menu of bite-sized sandwiches, scones, mini-cakes, Yorkshire cream tea and pink champagne.

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FRANCE

BORDEAUX

Médoc Wine Experience | Meet your guide to learn about world-class wines at three Grand Cru, classified Château or Cru Bourgeois-ranked wine estates, including the vineyards, grapes, harvest and bottling process, plus savor red wine tastings.

Symboise | Sit on the terrace overlooking Quai des Chartrons, enjoying small plates utilizing the onsite garden or sip a cocktail at the speakeasy-style bar hid behind an antique grandfather clock.

COTE D'AZUR

Lou Balico | Awarded a "Cuisine Nissarde" label for its commitment to promote Nice cuisine, recipes and quality ingredients, savor the Niçoise salad, zucchini fritters, homemade gnocci and stockfish.

Table 22 | This refined Cannes venue delights with stellar service and seasonal Mediterranean dishes. Be tempted by the lobster ravioli in leek sauce, Italian risotto with veal or the roasted rack of lamb.

LYON

Au Petit Vatel | Touted as the place to have a traditional quenelle, a fluffy dumpling often made with pike and served in a savory Nantua sauce, perfectly paired with a glass of white Burgundy.

MARSEILLE

L'Esplai du Grand Bar des Goudes | Perched on the rocks overlooking a fishing port, this restaurant is known for Marseille's famed classic bouillabaisse, a rich seafood soup teeming with Mediterranean fish, shellfish, vegetables, garlic and saffron.

PARIS

Bouillon Pigalle | A casual bistro serving traditional French fare in the 18th arrondissement, feast on classics including œufs mayonnaise (egg dish), beef bourguignon and cassoulet.

Café de Cinema Studio 28 | A hidden gem in the oldest art house cinema, this magical terrace bar serves homemade quiches and cakes, favored by late-night movie-goers.

Il Ristorante - Niko Romito at Bulgari Hotels Paris | Helmed by a three Michelin starred chef with a focus on essential ingredients, Made in Italy culture and elegant plates, dine in the private garden or enchanting dining room, for a spectacular evening.

FRANCE CULINARY TIDBITS

Believed to have invented champagne, the Benedictine monk Dom Pierre Pérignon only provided quality advancements in the winemaking process. The first traditional method of sparkling wine was most likely made in England.

Throwing away leftovers or spare food is illegal in France. Instead it is donated to charities to feed the poor; even supermarkets are not allowed to toss edible, unsold products.

Epiphany (aka Three King's Day) is observed on January 6 and is celebrated with a Falette de Roi or Kings cake, in which a tiny figurine (feve) is hidden by the baker and whoever finds it is crowned King or Queen for the day.

Ladurée | Founded in 1862 and inventor of the double-decker macaroon (selling more than 15,000 per day), satisfy your sweet tooth at this premier tea house, patisserie and chocolatier.

Miznon | Where Israeli food gets a French twist, savor incredibly soft pitas, whole-roasted cauliflower, ratatouille and the best chickpea balls in the city.

Popelini | For the crème de la crème of sweets, experience luxury in a single bite of delicate, handcrafted puff pastry in flavors such as classic coffee, chocolate, praline, pistachio and more.

Pur' at Park Hyatt Paris - Vendôme | Celebrate pure enjoyment of Michelin star chef Jean-François Rouquette's open kitchen and his elegant simplicity utilizing the finest ingredients for elevated, innovative French gastronomy.

Verjus | Celebrate Paris at this exclusive, romantic restaurant and wine bar, located behind Palais-Royale, featuring a tasting menu of fresh seasonal flavors including signature fried chicken dishes.

STRASBOURG

Maison des Tanneurs | Situated in a famous riverside building from 1572 and classified as a historical monument since 1927, relish a range of Alsatian dishes including choucroute, spaetzele and sauerkraut.

continued





DAUTH-SCHNEIDER



ESTISCO



BARBOUNI



GERMANY

BERLIN

Flavors of Berlin | Savor the history and trendy cultural scene of the Friedrichshain district on this guided experience as you indulge in classic street foods and traditional staples. Sample a Turkish-style doner kebab or currywurst sausage paired with a German beer.

Schnitzelei | Offering creative schnitzel variations, try everything from the classic wiener schnitzel to one marinated in mustard and horseradish or the vegan oyster mushroom schnitzel.

Zur Haxe | A humble family-run restaurant, delight in the Bavarian vibe, serving traditional fare such as roast duck, pork knuckle, potato dumplings and Tyrolean apple strudel.

FRANKFURT

Dauth-Schneider | Serving up delicious German-style plates in the Appeltine Pub district, delight in grilled pork knuckle with sauerkraut, a sachsenhausern sausage platter or boiled ox breast.

Restaurant Gustav | With two Michelin stars, modern plates are designed to be high quality, stylish and uncomplicated with an emphasis on seasonal flavor and texture pairings.

MUNICH

Dinnerhopping | Embark on a dining road trip through Munich on a retro-styled U.S. school bus, complete with a bar and live show, and stops at specialty restaurants each offering a three-course dinner.

Hofbräuhaus | A famous beer tavern in the heart of old town, waitress in traditional dirndls serve hefty one-liter steins with Bavarian favorites like weisswurst, hefeweizen and crackling pork knuckle.

GREECE

ATHENS

Orizontes | Residing on the peak of Lycabettus Hill with spectacular city and sea views, feast on modern Mediterranean and Greek flavors from fish-of-the-day ceviche and veal carpaccio to grilled lobster and seafood risotto.

Tzitzikas kai Mermigas | Sophisticated yet unpretentious with four locations, indulge in creative Greek cuisine with a world of flavors from tzitzikas salad to fried gruyère and orzo with mushrooms and truffle oil.

CORFU

etrisko | Elevated Mediterranean bites await with canapés presented like artwork and delectable seafood creations clasped in open shells. Sample the akron aoton tasting menu or dine à la carte.

Topos Restaurant at Domes of Corfu, Autograph Collection | Taste the essence of Greek summer at this traditional beachfront venue with breathtaking sea views and the finest, locally sourced fish.

COSTA NAVARINO

Barbouni | Marvel at mesmerizing Ionian Sea views at this Dunes Beach spot featuring healthy sandwiches, freshly caught fish and grilled meats perfectly paired with chilled Greek wines.

CRETE

Cretamos at The Royal Senses Resort & Spa Crete, Curio Collection by Hilton | Inspired by timeless Cretan grandmother recipes, celebrate the simple character elevated island haute cuisine complemented by Cretan wines and endless sea views.

Salis | Set waterfront on Chania's romantic Venetian port and working only with local producers for the best seasonal, organic ingredients, savor ouzo-tinged prawns or sea bass in a ginger sauce.

HALKIDIKI

Mouragio | For more than 25 years, this beachside taverna has specialized in traditional fisherman-style fare with warm Greek hospitality. Enjoy stuffed calamari or mussels saganaki in a creamy white sauce. You'll also find a variety of meat and vegetarian dishes.

continued

CULINARY TIDBITS

GERMANY | The major announcing "O' zapft is" officially starts Oktoberfest each year; festival attendees are not allowed to drink until he taps the first keg at noon on the first day of the event.

GERMANY | Germany produces more than 1,200 varieties of sausages with the most popular options being Bratwurst (veal, beef or pork), weisswursts (minced veal and back bacon), blutwurst (pork rind and blood) and frankfurter würstchen (or the Vienna sausage).

GREECE | Translucent and with a distinct anise flavor, Ouzo can only be made in Greece and Cyprus. There are countless ouzeries (ouzo bars) and the drink is served neat (without ice) and often paired with mesethes (savory small plates).

GREECE CONTINUED

MYKONOS

Avil Tou Thodori Mykonos | With stunning sea views on Platis Gialos beach, relax in minimalist style and indulge in fresh seafood, meats, pasta, pizzas, salads and delectable appetizers combined with a refreshing cocktail.

Bagatelle Mykonos | Set right on the sea with stunning sunset views from the open-air lounge, savor elegant yet simple Mediterranean and French Riviera cuisine.

M-eating Restaurant | Rooted in Mykonian and Cycladic heritage, dine in the garden or with a street view on superb Mediterranean flavors, from the goat cheese trilogy or smoked tuna to the creative orzotto, sous vide lamb and sea bass filet in spicy tomato sauce.

PAROS

Siparos Seaside Restaurant | Residing on beautiful Santa Maria Beach serving the culture and flavors of Paros with a creative twist, enjoy the fish carpaccio in olive oil or orzo with shrimp.

RHODES

Hatzikelis | A traditional fish tavern in medieval Old Town, begin with the grilled feta or seafood dolmades, then feast upon the catch of the day, live lobster, shrimp-salmon mousse or baked eggplant.

SANTORINI

1800-Floga | Taking you back to the ambiance of last century with a stunning rooftop garden and sea views, artist dishes are served with flair utilizing top-quality products from around the world.

Petra Restaurant at Canaves Oia Suites | With stunning caldera views from a candlelit terrace, savor refined dining on Greek and Mediterranean classics inspired from authentic traditional specialties with a modern twist.

Private Cooking & Tasting Experience | Blending the island's best flavors with your personal touch on authentic Santorinian recipes, enjoy a winery visit, hands-on cooking lesson by local experts and then savor your exquisite meal in good company.

Seaside Restaurant | Set on bustling Perivolos Beach with an oyster bar in black sand and elaborate platters and champagne cocktails delivered to your cabana, sample funky Mediterranean remixes like sea urchin linguine or beef cheeks with yogurt.

THESSALONIKI

Kanoula | With simple décor and a mellow atmosphere, expect authentic Greek cuisine in large portions. Begin with the tzatziki or mushrooms in wine sauce, then enjoy delectable lamb with apricots and couscous or fresh linguine with shrimp and clams.

CULINARY TIDBITS

GREECE | There are more than 140 million olive trees across Greece, with more varieties than any other country. Greece is also the main producers of extra virgin olive oil in the world.

HUNGARY | A Hungarian meal always begins with leves (soup) and its national dish is goulash, a cross between a soup and stew with slow cooked beef, carrots, onions and paprika.

ICELAND | Icelandic meals often consist of fish, lamb or skyr (a type of yogurt), with cod, haddock, salmon and monkfish being the most popular. A favorite snack is hardfiskur (or dried stockfish), commonly eaten straight of the bag.

HUNGARY

BUDAPEST

Comme Chez Sol Restaurant | Serving traditional Italian cuisine with a Hungarian twist, savor an extensive menu including pasta, seafood and meat dishes, plus goose liver specialties from family recipes.

HILDA | A chic downtown restaurant with stained glass mosaics and Art Nouveau design, relish beautifully plated Hungarian classics utilizing seasonal and organic local ingredients. Enjoy the Hungarian pelmenyi followed by slow-roasted lamb or a bowl of goulash.

Hungarian Food Tasting & Budapest Walk | Ideal For foodies, embark on a culinary journey whilst exploring the highlights of the city, food markets, bars and eateries. Meet local chefs and vendors as you learn about the creative food scene and country specialties with tantalizing tastings of street food and famous Hungarian goulash.

ICELAND

REYKJAVIK

Dill Restaurant | Earning Iceland's first Michelin star, savor fine Nordic cuisine with quality Icelandic ingredients. Choose from a set menu of five or seven courses with dishes cultivated in their onsite garden or found along their shores, land and sea.

Fiskfélagið | Also known as The Fish Company, this eclectic downtown restaurant features Icelandic, French, Malaysian, Irish and Japanese ingredients in a five-course varied menu that takes you around the world.

Geiri Smart at Canopy by Hilton Reykjavik City Centre | Enjoy stylish and elegant Icelandic classics from langoustine, lamb and arctic char to casual bites such as the rib-eye burger or vegetable stir fry.

continued



GOULASH



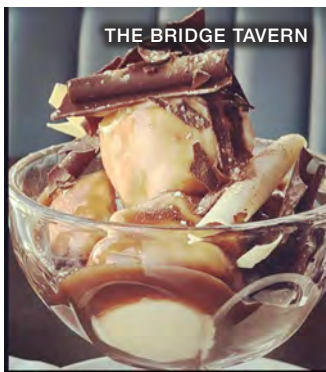
M-EATING RESTAURANT



GEIRI SMART



PETRA RESTAURANT



IRELAND

COUNTY KILKENNY

Matt the Millers Bar & Restaurant Kilkenny | A popular and energetic gastropub with true Medieval character, dance away the night with your favorite pint and live music on each of its four floors.

The Lady Helen Restaurant at Mount Juliet Estate | Serving outstanding modern Irish fare in a 260-year-old country manor, this Michelin star venue offers signature seven- and nine course tasting menus, along with an expansive wine cellar.

COUNTY WICKLOW

The Bridge Tavern | Located in the heart of Wicklow with a warm and inviting atmosphere, feast upon bangers and mash, catch-of-the day or homemade chicken and mushroom pie, followed by a traditional Knickerbocker Glory (layered sundae) dessert.

DUBLIN

Forest Avenue | A simple rustic setting with an open kitchen, delight in innovative flavors, fresh sauces, savory tasting menus and creative plating including a six-course tasting menu.

Guinness & Jameson Trail | Savor the sights of Dublin on your way to the Guinness Storehouse, learning the history and process of this centuries' old distillery and sampling their iconic stout. Next, visit the famous Jameson Distillery Bow St. complete with a tour of the founder's home and whiskey tasting experience.

The Woollen Mills Eating House | Overlooking the Ha'penny Bridge and River Liffey, savor incredible views from each of the four floors and rooftop terrace as you dine on quintessentially Irish favorites like crispy line-caught mackerel and Dublin coddle (stew).

NORTHERN IRELAND (BELFAST)

Maurne Seafood Bar | Relax in the nautically inspired decor as you are tempted by classic seafood options, from salt and chilli squid and hand-selected oysters to Dundrum mussels in white wine, beer-battered cod or garlic butter Tuscan shrimp.



ITALY

AMALFI COAST / NAPLES / SORRENTO

Lido Azzurro | Marvel at picturesque port of Amalfi views from its privileged terrace, rediscover authentic local flavors and traditional sea cuisine. Toast your chilled rosé over whole fish baked in a salt crust, risotto alla pescator or a warm seafood salad.

O'Parrucchiano La Favorita | Inventors of the cannelloni in 1860, this charming restaurant is located on Corso Italia in the historic center of Sorrento. The indoor gardens provide a warm atmosphere for the fine Italian and seafood classics.

Pizzeria Gino Sorbillo | Belonging to one of the oldest pizza-making families in Naples, stop along the historic Via del Tribunali for an authentic Neopolitan pizza. Favored by the locals and utilizing the finest organic and local ingredients, it is well-worth the wait.

FLORENCE / TUSCANY

Il Faconiere | A stylish, Michelin starred venue and part of a villa located in a lemon orchard in Tuscany, high-quality ingredients are combined with local traditions for a creative menu focused on sustainability. Try the seasonal tasting menu for a bit of everything.

Mercato Centrale | A market platform for artisans, discover lively shops and vendors offering fresh breads, meats, fish, produce and deli items, plus sweets and ice cream for a taste of Florence.

Osteria dell Enoteca | This contemporary space excels at seasonal Tuscan fare with a modern twist and a carefully curated wine selection. Choose from Tuscan Chianina T-bones, chicken liver terrine, potato soup with spicy octopus, or braised wild boar.

Regina Bistecca | Once a revered 140-year-old antiquarian bookshop with paintings lining the walls, with a passion for Florentine steak, carnivores flock here for the highly prized bistecca alla Fiorentina, a vast T-bone served rare and priced by weight.

Wine Making Experience with Dinner | Head to Tuscany's Chianti region to a boutique winery where the secrets of the wine and oil process are revealed. Following a lesson in the wine making techniques by a sommelier, create your own varietal blend to be bottled, then savor a five-course Tuscan feast, paired with wine.

continued

CULINARY TIDBITS

IRELAND | Every family has its own recipe for soda bread; some like it sweet with a spoonful of honey, sugar or dried fruits, while others prefer sprinkled-in seeds, bran or oats for a healthier boost.

IRELAND | While most of us celebrate St. Patrick's Day with corn beef and cabbage, in Ireland you're more likely to find a hearty beef or lamb stew served with colcannon (butter mashed potatoes with cabbage).

NORTHERN IRELAND | Be sure to try the Belfast bap, an Irish breakfast sandwich. This crusty yet soft bread is traditionally filled with sausages, bacon, egg, hashbrowns and blackpudding.

CULINARY TIDBITS

ITALY | Italians believe food is life and love, with each region showcasing their own specialties. The sauces tend to be heavier in the northern regions, and Naples is known for the best Neopolitan-style pizzas. Tuscan's are renowned for rustic peasant soups while Sicily offers the best bottarga (cured fish roe).

ITALY | During the Italian Renaissance, the famed Medici family in Florence sponsored a contest for the best frozen dessert. While a chicken farmer won with a sweet juice and ice concoction, it was during a feast prepared for the King of Spain that Buontalenti is considered to have invented gelato.

ITALY | With more than 400 different shapes of pasta across the country, the shape is all about surface area and standing up to the dish's main ingredients.

MONACO | In 1896, the crêpe suzette was created at the Café de Paris when the Chef accidentally caught a crêpe filled with Grand Marnier and orange juice on fire. However the Prince found them delicious and names them after his guest.

MONTENEGRO | Njeguški pršut (prosciutto) is a delicacy originating in the mountains of Lovćen. Its dark color and deep pork flavor and drying process create a unique flavor.



PIZZERIA GINO SORBILLO



CRÊPE SUZETTE



PASTA COOKING CLASS & MARKET

ITALY *CONTINUED*

LAKE COMO / MILAN

Horto | Situated in Piazza Cordusio with stunning Duomo views, the chef brings a plant-based approach and Cook the Mountain philosophy to Milan with ingredients sourced from nearby.

Ittiturismo da Abate | Offering menus based exclusively on fresh fish from Lake Como, dishes vary from day to day based on what is caught. Enjoy the Larian cuisine with an innovative twist.

Pasta Cooking Class & Market | Visit the Central Market with a personal chef to learn about the local specialties and food heritage from the butchers and bakers, then enjoy a pasta-making class preparing typical Milanese fare and savor your finished meal.

ROME

Ad Hoc Il Ristorante | Elegant and refined, enjoy carefully prepared Roman and Mediterranean fare such as black and white truffles, fresh fish, Tuscan meats and more than 1,000 premium wines.

Harry's Bar Roma | Immerse in 1960s *Dolce Vita* piano-bar era as you hobnob in glamour at this legendary American restaurant and bar, featuring true Italian flavors, cocktails and allure.

Eat & Cook Like an Italian: Pizza & Gelato Class | This delectable experience takes place at a historical trattoria with a personal chef sharing the secrets of pizza and gelato. Bake your own wood-fired pizza, then visit a gelateria to prepare and indulge in gelato.

Osteria Chiana | This tavern resides in the Trieste district and serves up classic Roman bites with seasonal favorites like tonnarelli with cacio e pepe, lamb cutlet or the rigatoni alla carbonara.

Pro Loco Pinciano | The open deli is stacked with cheeses, jars of local jam and meats dangling from the ceiling, while in the restaurant, you'll find everything from crisp pizzas, pillow ravioli and cured meat platters to decadent pastas.

SICILY

Ke Palle Arancine d' Autore | Located in the Palermo market and famous for its fried street foods, local favorites include the arancini packed with pecorino, panelle (chickpea fritter) and courquettes and made with potatoes and served with homemade garlic mayonnaise.

Caffè Sicilia | A Sicilian patisserie with a counter full of sweets, coffees, teas, gelatos and more, satisfy your cravings with a hazelnut sponge cake, chocolate cream with orange butter, ginger and saffron pastry and take home the famed peach marmalade.

GREECE *CONTINUED*

TRIESTE

Harry's Piccolo | This fine dining venue is ideal for a romantic dinner in an elegant setting. Delight in local seafoods and meat or the signature Harrysotto (risotto cooked with tomato water, plankton, basil cream and capers), while the wine list focuses on the region.

VENICE / VERONA

Crêpes House by Pepe | Creating light and healthy take-out on the Venice canal, indulge in a menu of homemade Italian-style crêpes with endless sweet and savor fillings choices, plus vegan options.

La Zucca | A boutique tavern a few steps from Camp San Giacomo Dall'Orto, enjoy the warm atmosphere as you taste seafood and vegetarian specialties, from the savory pumpkin flan to the tagliatelle with artichokes and the champignons stuffed with pecorino cheese.

Locanda Cipriani | Sit in the shaded garden of this family-owned gem on Torcello, offering attentive service and typical Venetian dishes from Carpaccio (raw meat) and Carlina-style sampietro fish to a wide selection of homemade pastas and a Bavarian cream finalé.

MONACO

MONTE CARLO

Restaurant Le Vistamar | Relax on the expansive terrace with sparkling Mediterranean and Monaco Harbour views. Dress in your elegant best for fish and vegetable favorites at this Michelin star venue.

MONTENEGRO

PORTONOVİ / TIVAT

Ambient | Delight in French and Italian flair in the center of Tivat with a sophisticated and modern design, savor popular favorites including risotto, fresh catch-of-the-day and an amazing array of cakes and ice creams.

La Veranda at One&Only Portonovi | Influenced by Montenegrin and Adriatic flavors and time-honored recipes with a creative twist, local ingredients shine in creative dishes like salmon tartare, lamb shoulder, Australian Wagyu steak in peppercorn sauce or grilled jumbo prawns.

continued

CULINARY TIDBITS

NETHERLANDS | Stop by a haringhandels (herring cart) to pick up a Hollandse Nieuwe (Dutch herring), try it in a broodje haring, a sandwich with chopped onions and gherkins.

PORTUGAL | Its famed dessert, pastel de nata, is a decadent Portuguese egg tart with a creamy custard interior and flaky pastry shell. Try it at Antiga Confeitaria de Belém in Lisbon. Served since 1837, its original recipe is under lockdown.

PORTUGAL | Porco Preto (Iberian black pig) is unique to the inlands and is enjoyed in many ways, from presunto ibérico (charcuterie) to grilled secretos (pork-belly cut) to enchidos (sausages) and a slow-cooked version (similar to carnitas).

ROMANIA | Influenced by German, Hungarian and Turkish cuisines, you'll find everything from sarmale (cabbage rolls with pork), salata de vinete (roasted eggplant salad) to sweet papanși (donuts) and a local favorite, ciorbă de burtă (tripe soup).

ROMANIA | Mici (meaning small) is a skinless sausage of beef, pork and/or lamb with spices, this grilled delight is often served with french fries, mustard and a cold beer.



PASTEL DE NATA



PIQNIQ



CARU' CU BERE

NETHERLANDS

AMSTERDAM

de Silveren Spiegel | Dating back to 1614, savor a delicate approach to centuries-old style Dutch cuisine with seasonal à la carte and tasting menus, expansive wine cellar and warm open hearth.

PIQNIQ | The French word for picnic, indulge in a variety of breakfast and lunch small dish mix and match options, wine and high tea, designer coffees and delectable desserts, or pack a picnic basket for a romantic boat ride or countryside picnic.

The White Room by Jacob Jan Boerma | As the oldest operating restaurant in Amsterdam, the chef at this 1885 jewel serves a surprising mix of fruit flavors, fresh acids and aromatic spices in beautifully presented and artful dishes.

PORTUGAL

CASCAIS AREA

Bago Du Vin at InterContinental Cascais-Estoril | Overlooking the Cascais Bay, take in stunning ocean views as you dine on Portuguese and Mediterranean fresh bites, share the brushcetta with goat cheese or octopus carpaccio, then enjoy the O nosso (cod and potato dish).

Mar Do Inferno | Perched on a cliff near famed Boca do Inferno, relish sea and arch views as you choose fresh lobster from the tank or feast on the seafood platter, aged entrecôte steaks, spaghetti with red prawns and a milk crème brûlée finalé.

FARO & ALGARVE AREA

8 Tapas | Mastering the art of small plates on a cobbled lane in Faro, enjoy the artisan cheeses drizzled in honey and walnuts, fresh meats, marinated anchovy bruschetta and grilled veggies.

Pigs & Cows | Serving a fusion of Portuguese cuisine with French techniques and flavors, this Old Town open kitchen provides a cosy atmosphere with seasonally changing menus including duck confit, seabass ceviche and Creole octopus rougaille.

LISBON

BAHR | Dine indoors in the bohemian space or savor city and Tagus river views from the terrace with tempting Portuguese cuisine served with a creative spin. Unique dishes include the raw beef pica-pau taco with a hint of pineapple and the garlicky grilled squid with turnip.

LISBON *CONTINUED*

neighbourhood | With owners from Australia, this laid-back brunch spot makes you feel right at home. Begin with a specialty coffee or flat white, then enjoy an extensive menu from chia pudding and chorizo breakfast burritos to avocado toasties, vegan and vegetarian options.

Trinca | A little known secret in the Anjos area, dishes are inspired by South American, Japanese and Portuguese flavors. The friendly and passionate staff brings plates of prawn ceviche, vindaloo pork ribs and Katsu sandos, along with an extensive wine selection.

MADEIRA

Armazém do Sal | A rustic-style venue with local charm and character, relish the gastronomic tour experience featuring a salmon amuse bouche, mackerel three-ways starter and snapper with roe, followed by wagyu beef and a banana, amaretto ice cream sponge cake.

Taberna Ruel | Situated on Rua de Santa Maria, sit in the garden or streetside at this popular BBQ grill restaurant with fish and meat favorites including grilled mussels, swordfish with passion fruit, black pork with apple puree and chef's style lasagna.

PORTO & SURROUNDS

Dona Maria Restaurante | As the sun sets giant vine leaves light up the ceiling and inviting wine cellar as you dine of traditional Portuguese dishes such as black pork tenderloin stuffed with farinheira, green apple puff pastry and baked salt cod fish.

Restaurante Casairo | Along the banks of the Douro River, marvel at stunning views as you sip the incredible Port and Douro wines. The degustation menu offers small plates perfectly paired from the cheese platter with pumpkin jam, plus smoked duck, fried skate or seared veal.

ROMANIA

BUCHAREST

Caru' cu bere | Translated as The Beer Wagon and keeping the spirit of old Buchrest, this 140 year old brewery celebrates traditional dishes such as bean soup, mix green and Romanian cheese platter. It is also one of the most photographed venues in town due to its Neo-Gothic architecture.

Energiea | An urban oasis by Cismigui Gardens, once a printing house and now a hip loft-style venue serving healthy and simple international fare, enjoy mouth-watering soups and fresh salads.

continued

SCOTLAND

EDINBURG

Aizle | A refined Edinburgh countryside vibe, delight in freshly harvested ingredients, house-made breads, hand-churned butter, homegrown herbs and vegetables for a unique Scottish experience.

L'Escargot Bleu Restaurant & Wine Bar | Bringing Scottish ingredients with a French flair to Broughton Street, delight in a bistro-style menu, inviting atmosphere and high-quality ingredients from their onsite garden and top local suppliers.

GLASGOW

Ubiquitous Chip | A cornerstone of Ashton Lane since 1971, dine in the garden courtyard or the upstairs brasserie on Scottish flavors. Adventurous diners can try the venison haggis, pigeon tart and rabbit terrine or enjoy the more tame meat and seafood options.

Whisky & Loch Lomond | Operating since 1833, be introduced to the process of turning barley, water and yeast into whisky at an acclaimed distillery. Continue on to Loch Lomond and the state-of-the-art Clydeside distillery for tastings.

SLOVENIA

LJUBLJANA

Restaurant Strelec | Arrive by funicular railway, climb the castle turret to dine high-up in the archers' tower of Ljubljana Castle. Soak in the stunning city views as you sample the Slovenian themed tasting menu with micro-seasonally adapted dishes.

Špajza Restaurant | Offering an extensive menu of Slovenian and international plates on one of Old Town's most picturesque streets, sit in one of the rustic-style rooms or the romantic open-courtyard while enjoying pheasant breast with melon, tuna tartare or truffle pasta.

SPAIN

BARCELONA

Bodega Biarritz 1881 | With a cozy, casual ambience, delight in a menu of meat-based tapas, small plates, paella and vegetable dishes of Spanish-style offerings in the Gothic district of Barcelona.

Flavors of Barcelona's Tapas | Visit a traditional Spanish food market and carefully selected tapas restaurants for an assortment of Spain's finest delicacies, local favorites and authentic fare, sampling five regional dishes as you learn about Catalan traditions.

CULINARY TIDBITS

SCOTLAND | Since it's banned in the U.S. adventurous eaters should try haggis, made from minced sheep's liver, lungs and heart mixed with spices and oatmeal then put inside the stomach lining, served with neeps (turnips) and tatties (potatoes).

SLOVANIA | Field-to-fork cuisine is second nature here, where foraging and sourcing fresh ingredients from nearby fields and gardens is a tradition. The country offers a Slovenia Green Cuisine label to restaurants with sustainable practices.

SPAIN | 75% of the world's saffron is produced in Spain. Known as "red gold" due to its high cost, saffron has to be delicately cultivated, collected and handled in order to preserve its properties.

BARCELONA CONTINUED

dos palillos | Upscale Asian fusion fare blends Japanese ingredients with Spanish panache for a creative tasting menu. Signature dishes of sweet corn tofu, cold pho with chicken and passion fruit mochi delight guests, while the sake bar creates an inviting atmosphere.

La Boqueria Market | A diverse market and cooking school, discover true pleasure for the senses with a vast selection of international foods, restaurants, fresh ingredients, butcher shops and merchants.

Viana Barcelona | This gastronomic oasis is steps from Plaza Real offering elegant dishes, international bites with a Spanish flair, featuring tapas and mains, paella, delectable desserts and an extensive cocktail menu.

BILBAO

Bistró Guggenheim Bilbao | Located with the famed Guggenheim and boasting an exclusive terrace, modern and contemporary décor and excellent service. Tasty, healthy Basque cuisine awaits. Start with the tomato gazpacho, then enjoy the grilled hake, roasted lamb or sirloin.

COSTA DEL SOL

El Tintero | Sit on the sun-dappled terrace at this beachfront venue with a plate-auction style of service where staff brings piled high platters of seafood paella, shellfish plates, salted cod and more, announcing to the diners what's available. If it looks appetizing, call them over and be served.

Restaurante Skina | With two Michelin stars and a wine list with more than 950 varietals, this warm space in the historic center of Marbella serves seasonal Andalusian haute cuisine with personalized attention.

continued





CULINARY TIDBITS

SPAIN | Madrid is home to the oldest restaurant in the world. Recognized by Guinness World Record, Restaurante Botin has been serving food since 1725. Try their specialty, a roasted suckling pig.

SWITZERLAND | A delectable cheese fondue is a must. Meaning "to melt" grated Gruyère, Vacherin Fribourgeois and/or Appenzeller cheeses are combined with white wine and served warmed in a caquelon with small cubes of bread. For a sweet treat, have a bündnerusstorte, a caramelized nut-filled pastry pie.

TURKEY | Be sure to try a doner kebab in every region; each area has its own speciality. The Kebab is made of succulent, slow-roasted meat layered onto a vertical spit and then shaved into warm pita bread. Dressed with lettuce, tomatoes, onions and creamy tzatziki sauce, the combination of spices, meat and tangy sauce are irresistible.

SPAIN CONTINUED

GRANADA

El Claustro at Hotel Palacio de Santa Paula, Autograph Collection | Situated in the 16th-century convent courtyard with incredible architecture, savor a fusion of traditional Andalusian gastronomy with modern culinary concepts.

MADRID

CEBO | A chic urban setting, embrace Michelin star chef culinary traditions with dramatic flavors, highlighting seasonal fish and vegetables with Mediterranean influences in this inspiring venue.

El Cisne Azul | Serving the city's best wild mushrooms in Chueca, from crinkly morels to mustard-yellow chanterelles and toadstool-like amanitas, try them a la plancha with just some olive oil and salt or dress them up with foie gras, grilled meats and a selection of cheeses.

Ponzano | On this trendy food street in the central district, treat yourself to dinner at a Michelin star restaurant, sip a cocktail with some tapas in a century-old taberna or relish fabulous views from a rooftop bar. This chic area has something for everyone.

Taberna Mas Al Sur | A traditional Spanish taberna, sip a sweet sangria while enjoying fresh, simple tapas such as garlic shrimp, risotto with crispy ham and Cuban pulled pork.

SEVILLE

Cañabota | Seafood is the focus of this Michelin star restaurant where you can watch the talented chefs in its open kitchen. With a lively atmosphere, enjoy a la carte or tasting menu options, a Sevillian bar and La Pescadería (a seafood store).

El Rinconcillo | Opened in 1670, this is the oldest bar in the city. It retains the flavors of yesteryear with traditional Andalusian-Mozarabic cuisine. Delight in the expansive tapas menu of Iberian pig cheeks, clams, olives, goat cheese and jamón (ham).

VALENCIA

La Pepica | Overlooking Levante Beach, delight in an authentic paella experience with 125 years of rice tradition. Sample the signature Pepica paella (seafood with peeled shellfish), a spectacular veggie option or a duck, mushroom and artichoke version.

SWITZERLAND

GENEVA

Café du Soleil | Specializing in cheese fondue and considered the best in town, this popular, humble bistro pairs its cheese with an endless basket of bread and a fruity wine. Or, enjoy the Malakoffs (deep-fried cheese balls) paired with a fresh side salad.

Restaurant Les Armures | Located in the heart of Old Town in a historic hotel dating back to the 13th century, rustic charm and ancient archways await. Swiss specialties include raclette (scraped melted cheese over potatoes with gherkins), Zürich-style minced veal or rösti (potato pancake).

LUCERNE

Wirtshaus Galliker | A family run tavern for over a century, relax in a cozy environment serving traditional Swiss cuisine. Tête de veau, pot-au-feu, tripe and liver are all on the menu alongside classics like cordon bleu, puff pastry pies, and bratwurst sausages with potato rösti.

ZÜRICH

Fischer's Fritz | Situated directly on Zürich's stunning lake with a mixture of French bistro meets northern Germany, expect fresh and tasty seafood. Enjoy a variety of plant-based options, creative salads, fried and grilled fish and an ice cream cup finish from nearby Schlattgut farm.

Bebek | A two-story middle eastern venue with ornate chandeliers and outdoor seating, influences range from Greek to Lebanese and Moroccan cuisine. Toast your fresh herb and homemade syrup cocktail over Kofte skewers, beef sambuse (dumplings) or Iskender kebab.

TURKEY

ISTANBUL

Kıyı Restaurant | Since 1966 exquisite flavors have been served at this coastal venue. Traditional cooking techniques combined with careful fish selections and a pleasant environment make this a popular favorite. Try the tarama (fish roe), midye dolma (spicy rice-stuffed mussels) or octopus salad.

Marbella Restaurant | Breathe the fresh Marmara sea air from the terrace as you dine on elegant home cooked cuisine from meat, poultry and fish to pastas and delicate Turkish desserts.

Türk Fatih Tutak | Working closely with local suppliers, this two Michelin star chef ensures his ingredients properly reflect the country's landscape and are sustainable. Rooted in traditional Turkish flavors with a modern international influence, each tasting menu is seasonally unique.