

Travel agency ~Montenegro Travel Idea~ Barski put bb 85300 Petrovac Montenegro

Fax - 00382 33 401 912; Tel- 00382 33 401 913; Cell - 00382 69 324 476

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TOUR MTI 03

Culinary tour in Montenegro









This is a wonderfully relaxing opportunity to discover Montenegro – its people, old traditions, lifestyle, country life, traditional cooking, and heritage.

Each region of Montenegro offers unique culinary dishes that together make a fascinating national culinary experience.

Experience firsthand the great tastes of Montenegro.

The easy going Mediterranean way of life that visitors find so alluring and desirable is indisputably linked to the Montenegrin's instinctive knowledge of how to drink and eat and, above all, how to be good host. Montenegrins are good and generous hosts. They offer to the guest the best food they have in the house, reserve the best place at the table and do their best to make a stay in their home as comfortable as possible.

Day 1

Arrival at Tivat or Podgorica airport.

Drive to Petrovac, accommodation at hotel ~Danica~, meeting at the hotel reception, welcome drink and dinner at the hotel.

Day 2

This morning we are joining our chef preparing our breakfast at hotel ~Danica~

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baking traditional cheese pie. After breakfast we'll travel to Kotor and have a nice excursion to the Boka Kotorska Bay. Visit to the old town of Kotor (enlisted in UNESCO's World Cultural Heritage List). Later traveling towards Perast an ancient little town and a boat trip from Perast to the nearby island of Our Lady of the Rocks , visiting the church dedicated to Our Lady. Traveling back to Kotor and having lunch at the restaurant ~Galion~, first introducing our host – chef of the restaurant, talking about recipe for making gnocchi and later eating gnocchi . Late afternoon return to Petrovac - Dinner at hotel ~Danica~





Day 3

A whole day excursion focused on Lake Skadar (Skadarsko Jezero). After breakfast we drive north from Petrovac towards the village of Virpazar where we board the small boat and have a ride at the lake visiting the island of Kom and the same name monastery. On the boat home made goat cheese , ham , grape brandy and wine will be served. On our return to Virpazar we'll have a lunch at the local restaurant. Lunch – menu / smoked carp and bleak , fish soup , fried carp and fried trout and local cakes.

Evening meal at hotel ~Danica~.







DAY 4

After breakfast we'll travel to the village of Rezevici, visiting the monastery complex of Rezevici (churches from 13^{th} and 14^{th} century). After visiting the monastery we'll go to see the local ethnographic museum, library and gallery. Then we'll go to visit one of the village houses to prepare our lunch with our host.

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Lunch – menu / our main task will be to prepare hand made pasta – macaroni, a popular local meal, arugula salad with home made virgin olive oil and some local cookies, all while sipping local home made wines.

Dinner at hotel ~Danica~.

DAY 5

Today's excursion takes us to the old town of Bar , where we are visiting the old town green market . Later we are visiting the oldest olive three on the Montenegrin coast considered to be over two thousand years old , then continuing our trip towards the Albanian border to the viewpoint where Albanian territory is seen, and the Skadar lake . From the viewpoint continuing along the lake's shore to the village of Virpazar, and after a short break there, continuing towards Podgorica. Visit to the local winery for a tutored wine testing. Dinner at a popular restaurant in Podgorica (capital of Montenegro)



DAY 6

The former capital of Montenegro , ~heart~ of Montenegro essence of it's history and traditions . We tour the town, visiting former King's Palace and the National Gallery (focused on the icon of Our Lady Filermose in the gallery – original Maltese Knights icon from 14th century). After visiting the town of Cetinje we continue our trip to Njegusi, the village on the old road to Kotor. We'll stop at the local inn -the oldest inn in Montenegro (established in 1876), tasting home made cheese and ham (famous Njegusi homemade products) and drinking homemade mead . Tremendous trip down the serpentines towards town of Kotor and amazing views to the Boka Kotorska Bay will make your today's trip unforgettable.

At the end of the serpentine road we continue towards Budva where we'll have a longer break, walking through the old town and in the evening, we will have dinner

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in one of the local restaurants. Late evening return to Petrovac to the hotel ~Danica~.

DAY 7

A journey to Tivat

Today we take you to see an olive oil mill to see how olive oil is produced. If the visit is during the olive harvesting season (mid October to mid January) you'll see the olive oil production live from the old masters and taste the olive oil direct during the process . The delicious flavor of the fresh made olive oil will leave a taste to remember. Visits during other periods will also give you the chance to taste good olive oil and the process of making olive oil you'll see at the video or DVD presentation (recorded in the same olive oil mill during the harvest) . After visiting the old olive oil mill in the village of Kavac we'll make a short visit to Tivat at the Bay of Tivat – time to have lunch there and after lunch a trip back to Petrovac. On the way back a short stop at Sveti Stefan .

Dinner is planed at hotel ~Danica~ After dinner at the hotel lobby there will be a presentation of photos of Mediterranean eatable plants and discussion about use of the Mediterranean herbs in everyday cooking. Local products will be exhibited too.



This tour is designed for small groups of 6-15 people and is available all year round Itineraries are built to include such activities as culinary and winery tours introducing with a local traditions and customs, meeting the local people, cooking with the local people, chefs demonstrations and enjoying the sites of Montenegro winery.

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On all transfers and excursions group will be guided by a licensed guide in English or German

GROUP SIZE		SEASON 2011 TOUR PRICES PER PERSON			
	13.0520.05. Price per person Net.	13.0620.06. Price per person Net.	21.0828.08. Price per person Net.	21.0928.09. Price per person Net.	28.0905.10. Price per person Net.
Minimum 6 persons mini bus	790 euro	890 euro	850 euro	790 euro	760 euro
10-14 persons	750 euro	850 euro	790 euro	750 euro	730 euro
Single supplement on the tour	95 euro	120 euro	120 euro	95 euro	95 euro

Accommodation during whole period of stay is in Petrovac at hotel ~DANICA~ or WGrand on half board base.

- *Breakfast and dinner in the hotel are served at the table
- *Conditions group of minimum 6 guests in the mini bus, minimum 12 guests for the tour by bus
- *Only meals and drinks mentioned in the notices in this program are included in the price.
- * This tour includes all services mentioned and the return transfer to the desired airport
- *Notice About the 7th day visit to olive oil mill

The olive harvesting starts mid October, so guests might not see procesing the olive oil live, But they will see old and new machines in the mill and coild try olive oil as described in the program.

Travel, enjoy, talk about it



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