

CULINARY ARTS 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 desirables 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

Flight to Montenegro - arrival at Podgorica airport. Proceeding the trip by bus towards the biggest wine yard in Europe. Drive through the wine yard and visit to the wine cellar located in the former underground airplane hangars. Wine tasting of five premium wines. Later leaving towards the coast. Accommodation in the hotel based on HB services. Dinner at the hotel.

Day 2

This morning we are taking you to the Boka Kotorska Bay one of the most beautiful bays at the Mediterranean. After breakfast we'll travel to Kotor. 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 from Perast around the bay cross the bay by ferry, trip towards Tivat. Late afternoon returns to holiday resort - Dinner at the local restaurant in Petrovac.

Day 3

A whole day excursion focused on Lake Skadar (Skadarsko Jezero).

After breakfast we drive north from Petrovac towards the village of Virpazar at the shore of the lake Skadar - the biggest lake at the Balkan peninsula where we board the small boat and have a ride at the lake towards island Grmozur and later towards the village Rijeka Crnojevica. During the ride on the boat, local homemade goat cheese, ham, grape brandy and wine will be served. In the village of Rijeka Crnojevica, 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 as a desert. Later afternoon traveling along the scenic road towards the village Rogami near Podgorica. Visit to the family wine yard and later visit to the wine cellar where group will have some snacks and wine tasting of four premium wines from the wine cellar production. Later dinner at the upper floor of the winery. In the evening trip back to the hotel.

DAY 4

In the afternoon trip towards Budva . On the way to Budva stop at the village of Rezevici visit to the monastery complex, later trip to Budva , visit to the old town of Budva , walking and sightseeing of old town Budva with the local guide. Later trip by boat from Budva towards Becici, Milocer and Sveti Stefan. Return to the port of Budva. Walking along the sea promenade of Budva. Dinner at the local restaurant at the promenade. In the evening return to the hotel.

DAY 5

Trip to the old town of Bar , where we are visiting the old town green market and later old town of Bar. Later we are visiting the oldest olive tree 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. Continuing later towards town of Ulcinj – The southernmost town at the Montenegrin coast Trip towards the Long beach of Ulcinj and estuary of the river Bojana. Lunch in one of the small restaurants along the estuary or a fisherman cottage. Later visit to the old town of Ulcinj. Late afternoon trip towards Petrovac. Dinner at the local restaurant. Late evening return to the hotel.

DAY 6

The former capital of Montenegro, ~heart~ of Montenegro essence of its 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 Njegos, the village on the old road to Kotor. We'll stop at the local inn -the oldest inn in Montenegro (established in 1876), tasting homemade cheese and ham (famous Njegos homemade products and drinking homemade mead. Tremendous trip down the serpentine 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 direction Budva Return to Petrovac to the hotel. Dinner at the hotel.

DAY 7

A journey to the Lustica Peninsula in the vicinity of Tivat. Today group will visit one family living in the village Tici. On arrival in the village visit to the family olive grow. Over one thousand olive trees in the possession of the family one of the biggest olives grows in the area. Short introduction about the olive grow and family tradition longer than 300 years will be held by a member of the family. Some local cakes with honey will be served with some domestic brandy made of strawberry tree fruits. After visiting the olive grow. Walking to the new family olive oil mill. 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. Later we take a group to visit the old olive oil mill in the cellar where family still lives. There group will have olive oil tasting of the virgin olive oil. Later some local cheese ham and local specialties will be served with homemade white and red wine. After a meal in a family house group will have short walk through the village and then will continue trip by minibus along the picturesque peninsula back to main road and later to the hotel. Petrovac. On the way back a short stop at Sveti Stefan. Return to the hotel. Dinner in a hotel.

DAY 8

Leaving holiday resort and transfer to the airport – flight back

SERVICES ON TOUR INCLUDED	
Day 1 – 8	- Transportation by modern tourist minibus 6 -15 seats
Day 1 – 8	- Guiding by the experienced / licensed guide in French
Day 1 – 8	- Accommodation in hotel WGrand 3* in holiday resort Petrovac -services 3HB + 4 BB days
Day 2	- Old town Kotor tax
	- Entrance fee Cathedral of Kotor
	- Entrance fee Maritime Museum
	- Boat ride Perast – island Gospa
	- Entrance fee to the church of Our Lady
	- 3 course menu dinner at the local restaurant in Petrovac / drinks not included /
Day 3	- Boat ride along the Skadar Lake about two hours
	- Entrance fee to the Skadar lake National Park
	- Local snacks and drinks at the boat during the ride on the lake
	- Lunch 3 course menu at the local restaurant in Rijeka Crnojevica / drinks not included /
	- Wine tasting at the private winery in the village Rogami near Podgorica
	- Dinner at the winery / wine is included /
Day 4	- Boat ride Budva –Becici – Milocer – Sveti Stefan - Budva
	- Dinner in the local restaurant at the sea promenade in Budva / drinks not included /
Day 5	- Local tax old town Bar
	- Entrance fee to the archeological museum old town Bar
	- Entrance fee to the site where old olive tree is
	- Lunch in the local restaurant 3 course menu / drinks not included /
	- 3 course menu dinner at the local restaurant / drinks not included /
Day 6	- Local tax town Cetinje
	- Entrance fee to the National gallery in Cetinje
	- Cheese and ham tasting in a local restaurant in the village of Njegusi
Day 7	- Visit to the family Olive grow
	- Olive oil tasting and local cheese and wine during the visit to the old olive oil mill /wine is included /

We are very grateful to the Montenegrin company Plantaže and their managers who provided us with photos from their wine yards and wine cellars and always showed great hospitality to our groups where we are often guests in their wine cellar Šipcanik

We appreciate to chef Miki Šoljaga of the restaurant Fortuna in Petrovac and for his extraordinary presentation of the sea food he prepares in his restaurant.

Also special thanks to Family Morić from the village Tići at Peninsula Luštica for a great hospitality and great presentation of their bio virgin olive oil in their over three hundred years old olive oil mill.

There are many other people from the local green markets, fish markets and private house owners who were inviting us to try their specialties or homemade wine , brandy or organic honey and were patient and took some of their time to meet our groups and talk to them. These were all unique experiences to our guest. Thank you so much!











































Homemade Famous Njeguši cheese and ham served in the family Popović restaurant at the village of Njeguši





Delicious dried figs – family house in the village Katun- Reževići



Wine tasting and dinner at the wine cellar of the family Vučinić in village Rogami