

# **gourmet**

→ SOUTH MORAVIA 2021

EN



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# Gourmet South Moravia Gastro Project

We love South Moravia. We have great nature, sights ... and food here. For the third year in a row, we have therefore been looking for top establishments where you can eat and drink as much as possible - in the **RESTAURANTS, BISTROS, CAFES AND CONFECTIONERIES, WINERIES AND WINE GALLERIES, PUBS AND BREWERIES**. And we also offer tips for trips

in the area. Our Gourmet Guide represents the best of South Moravia, so the individual companies are nominated directly by people from the region who have an overview. But they are evaluated by independent specialists outside the region to be objective. Take a trip with us, because when you get hungry, you have somewhere to go!

→ RESTAURANTS



# Restaurant Essens

„An absolutely exceptional gastronomic experience even for a professional“

In the Border Chateau of the Lednice-Valtice area, they serve a tasting menu from the gourmet dreamland. Exclusively regional ingredients, some of which is grown right here. The mission is to: satisfy diners to the fullest and awaken sleeping taste buds! Amid a picturesque landscape, set in a chateau and with a huge selection of wines.

K Zámečku 16, Hlohovec u Břeclavi

+420 730 575 555

[www.restaurantessens.com](http://www.restaurantessens.com)

01

OPEN:



## EVALUATORS' COMMENTS:

**They serve only a tasting menu; this is no ordinary restaurant. What diners will take away is the experience of a lifetime. And the presentation of food? In one word, PERFECT.**



# Bukovanský mlýn

**„Goat ice cream with delicious homemade whipped cream!“**

The miller's restaurant cooks (not only) regional specialties of Slovácko and old Czech cuisine. Duck confit with sauerkraut, or sweet pancakes filled with jam and poppy seeds... great! Most of the assortment is home grown and produced, and they even have their own smokehouse and bakery. And also, the “miller’s” collection of Moravian wines.

Bukovany 70, Bukovany

+420 518 618 011

[www.bukovansky-mlyn.cz](http://www.bukovansky-mlyn.cz)

**02**

OTEVŘENO:



## EVALUATORS' COMMENTS:

**They recommend suitable wines to accompany meals in the menu. The food is local, including homemade mayonnaise or French fries. The environment of the mill has its charm mainly for families with children, who will find activities to do here.**



# Picérka Restaurant & Pizza

„The quality of food and service is very pleasant“

One might not expect such an establishment on the main square in Jaroslavice. During the summer the menu is styled to match, while in winter the ingredients will keep you warm. Don't be fooled by the word picérka (pizzeria) in the name, as this family restaurant serves (almost) everything. They are not afraid of edible flowers for fine-tuning, and that caramelized onion...

Náměstí 103 | Jaroslavice

+420 728 841 364

[www.picerka.eu](http://www.picerka.eu)

03

OPEN:



## EVALUATORS' COMMENTS:

**Drinks well chilled and in original glasses, all food nicely presented, staff nice and helpful, a pleasant mix of local beer drinkers and foreign and Czech tourists.**



# Restaurace & Hotel U Kašny

„A pleasant combination of flavours“

Chef and owner in one person. And he certainly cares about the fresh ingredients and food preparation. That's why it is possible to see the kitchen and directly into the pans from the restaurant. Fans of both steaks and light meals can enjoy it. The Mediterranean menu is impressive. And the atmosphere? Here you can experience true Moravian hospitality.

Městečko 54, Rajhrad

+420 547 230 076

[www.ukasny.cz](http://www.ukasny.cz)

04

OPEN:



## EVALUATORS' COMMENTS:

**In the good sense of that word: "honest old school" in terms of care for the customer, first-class freshness, quality cuisine, tradition. The sidewalk cafe is small but cosy.**



# Restaurant Valtice 1100

„A fresh, healthily confident business“

Sophisticated interior, gastronomy based on fresh local ingredients. The basis is traditional cuisine with homemade pastries and original desserts. Choose from the seasonal menu or enjoy a tasting one. That pike fillet with gooseberry sauce ... And what about a harmless wine tasting after a meal?

Břeclavská 1100 | Valtice

+420 777 498 500

[www.valtice1100.cz](http://www.valtice1100.cz)

05

OPEN:



## EVALUATORS' COMMENTS:

**Fresh styling from A to Z. The modern concept combines an extra rich selection of local wines with fresh gastronomy. The cuisine tends towards freshness, local ingredients, and original plating.**



# Restaurace Vinice Hnanice

**„All dishes perfectly seasoned“**

In the temple of food with a large terrace you can enjoy perfect dishes plus a perfect view of the vineyards. The taste sensations are crowned by the perfect presentation of the dishes, the exceptional interior, and the surrounding wine-growing realia. The cooking team specializes in interesting high-quality ingredients and novel sauces.

Hnanice 132 | areál Devět  
mlýnů | Hnanice

+420 702 206 497

[www.vinice-hnanice.cz](http://www.vinice-hnanice.cz)

**06**

OPEN:



## EVALUATORS' COMMENTS:

**Very professional staff, ingredients fresh, all dishes very nicely presented in a modern way, beautiful interior, beautiful terrace overlooking the vineyards.**



# SURFBAR restaurant

„They know how to season meals here“

A good piece of delicious meat (like an ostrich burger!) and a view of an endless pond. But also a warm atmosphere and cordial service. Here they bet on the overall experience to leave you smiling. The menu is successfully complemented by the range of offerings from the bar, from selected beers from smaller breweries to professionally prepared Spanish coffee.

Riviéra 524 | Jedovnice

+420 778 028 974

[www.surfbar.cz](http://www.surfbar.cz)

07

OPEN:



## EVALUATORS' COMMENTS:

**The restaurant tends to serve world specialties, the offer includes even ostrich meat. Food tastefully served, the environment by the water is very nice.**



→ BISTROS



# Pedro's Streetfood Bistro

„Great food for real guys“

The story of this American-style culinary experience began in Lednice in a food truck, followed by the first street-food bistro in Mikulov! It specializes in burgers, hot dogs, sandwiches and Belgian fries prepared nicely on beef tallow. Top local ingredients, such as meat from Klouda, are the basis.

Brněnská 8/3, Mikulov

+420 704 891 000

FB: pedrosfoodtruck

08

OPEN:



## EVALUATORS' COMMENTS:

**Distinctive and bold tastes, honest preparation, generous portions – here nothing is spared in terms of the quantity of the ingredients. They can do their own kimchi and sauces and appreciate fine-quality meat.**



# Bistro Drogérka

„Perfect craftsmanship“

Specialists in small and big hunger in the heart of Mikulov. It used to be a pharmacy, but now they serve here both hot and cold, sweet and savoury treats. You can sit indoors or outdoors – over premium coffee and cake or a hearty daily menu with homemade lemonade.

Náměstí 23, Mikulov

+420 724 340 722

[www.bistrodrogerka.cz](http://www.bistrodrogerka.cz)

09

OPEN:



## EVALUATORS' COMMENTS:

**Magnificent ribs and the crispiest batter on chicken drumsticks in the world. Half cafe with an inexhaustible number of desserts + half bistro with fast food. Restaurant-like atmosphere and class.**



# Cutters Foodtruck

„Classic food truck, great job!“

Further from the centre of Znojmo, but you won't regret a single step. This renowned street food comes up with something new every week and never steps aside. Even connoisseurs from Brno go for a crispy bun with perfectly seasoned shredded meat. Tacos with shredded beef, beef teriyaki sandwich ... we bet our shoes that you can't resist.

Ulice Dobšická, Znojmo

+420 721 759 964

FB: Cuttersfoodtruck

10

OPEN:



## EVALUATORS' COMMENTS:

**Despite the line of excited customers, everything went like clockwork. Personal approach and attractive offerings from burrito to excellent teriyaki. It's just that you don't become a vegetarian here, it's all about meat!**



# Fredy's

## „A delightful experience of authentic Mexican cuisine“

You wouldn't expect this in a Moravian town. Fredy and Monika serve a taste of Latin America and Mexican colours certain to make for a nice day. Before preparing delicacies from fresh ingredients, the smiling couple likes to chat about what is being prepared or about scenes from life in the Americas as they lived it. Also try their drinks, for example a Guatemalan one!

Jungmannova 1, Břeclav

+420 776 871 104

FB: Guatemalamayan

11

OPEN:



### EVALUATORS' COMMENTS:

**Pleasantly rich tastes, the food plays with colours – purple, orange, lime, yellow... it's a joy! Lively place, full of guests, yet all nice. A Mexican paradise in the middle of Břeclav.**



# Fruli Cafeteria

## „Bistro with a personal touch“

Relax in a wing chair and enjoy. From soup to the main course – where they don't skimp on vegetables – to coffee with a Sachertorte which would be considered delicious even in Vienna. This will be thanks to the homemade fresh apricot jam. They can make macaroons and a sushi bowl. An oasis of well-being where they love chocolate, top ingredients, and handicrafts.

Husova 10/8, Vyškov	12
+420 731 414 455	
FB: fruliCAFETERIA	

OPEN:



### EVALUATORS' COMMENTS:

**Friendly and fast service, exactly as it should be in the bistro. Very nice establishment with a wide range of offerings, plus a good price/quality ratio.**



# Ježek u cesty

## „Probably the best hot dog in Brno and its surroundings“

This family bistro started with ice cream, then they added desserts... and today you can come here for a burger, selected coffee, and fresh soup daily. Often made from home-grown ingredients for a healthy lifestyle. And those profiteroles and that hot dog! The bread bun is made here in-house and the hot dog is topped with homemade caramelized onion and a secret-recipe dressing.

1.máje 116, Zastávka

+420 603 429 666

FB: jezekucesty

13

OPEN:



### EVALUATORS' COMMENTS:

**Beautiful service of food and drinks of a restaurant class, including beautiful tableware. We support exactly those establishments that are not at the centre of events. This bistro has great potential!**



# KUK Bistro

„Excellent variety of all kinds of food“

Freshly baked homemade bread, sweet pastries, and good, honest soup every day. Brilliant place for brunch! Perfectly served coffee, local wines, in-house KUK spirits, tapas. You can enjoy regional ingredients and products in a clean interior full of light wood, in a great sidewalk cafe, or buy it and bring it home.

Kostelní náměstí 4, Mikulov

+420 728 332 485

FB: KUKbistro.mikulov

14

OPEN:



## EVALUATORS' COMMENTS:

**Great bistro, food with a restaurant look! Everything is excellent, with a clear effort for creativity and the use of local ingredients. Homemade pastries, good coffee, there is also local wine. First-class service. Great!**



# Wine bistro Škrobák

## „Top-class presentation“

This family winery will give you the perfect wine experience. Wine tastes best right where it was born. The Škrobák family is focused on clean architecture and the flawless combination of wine and food, whether it be an honest cut of meat or something sweet at the end, from strudel to the famous profiteroles. They prioritize seasonal local ingredients and Italian coffee.

Příhon 942 | Čejkovice

+420 601 201 339

[www.vinoskrobak.cz](http://www.vinoskrobak.cz)

15

OPEN:



### EVALUATORS' COMMENTS:

**A modern establishment in the middle of a traditional wine-growing landscape. Beauty and joy! Short and sexy bistro menu. Delicious creamy soups, creatively stuffed mushrooms.**



→ CAFES AND CONFECTIONERIES



# Dvorek :: café wine bistro :: Bořetice

„Coffee and desserts simply excellent“

A design container in the courtyard of the Bořetice rectory, with seating under the apple tree. That's how to enjoy selective coffee. That is the only thing here from far away. Everything else is strictly local, strictly tasty: desserts, their own syrups, wine, cheese, pates, beer... Carpe diem in the Czech way.

Bořetice 188, Bořetice u Hustopečí

+420 736 625 403

[www.dvorekboretice.cz](http://www.dvorekboretice.cz)

16

OPEN:



## EVALUATORS' COMMENTS:

**The variety of coffee offerings is excellent as well as the taste. And those desserts from cunning confectioners! A pleasant young team and a very nice environment combine tradition with modernity.**



# Balance coffee & wine

„I tasted the best cappuccino here!”

What's better: coffee or wine, a glass or a cup? Here they have found a balance. They combine selected coffee, the roasting of which they oversee themselves, with natural wine and a collection of the highest-quality wines from the Znojmo region and beyond. The café/wine bar serves cakes and savoury snacks, including vegan and gluten-free.

Velká Mikulášská 37/10, Znojmo

+420 722 759 530

[www.balancecoffeewine.cz](http://www.balancecoffeewine.cz)

17

OPEN:



## EVALUATORS' COMMENTS:

**In-house coffee in the grinder, great espresso tonic, interesting selection of wines. And that toast with avocado! The staff will be happy to help with the selection and won't be surprised by any question you might have.**



# Café Hostina

## „Homemade-style cakes and tarts“

Interior with the esprit of Parisian cafes. You will feel well at ease here. The baristas are cool and creative, they are not afraid to mix anything with coffee and elevate latte art to real art. And those cakes are like what my mother used to make... you will be amazed; your palate will be in heaven. Well, try to resist. Cafe with a capital C, hospitality with a capital H.

Náměstí Svobody 3, Valtice

+420 608 810 808

FB: cafehostina

18

OPEN:



### EVALUATORS' COMMENTS:

**Excellent range of great coffees with various preparation techniques and smiling staff who also talk about wine. One of the most beautiful establishments we have ever visited. With an absolutely beautiful sidewalk café!**



# KaKaBu café

„Very nice espresso and service“

Looking for something to lift your mood? Effective medicine for that is served at Kakabu. The artistically crafted open sandwich for breakfast starts the morning so nicely that one could spend the whole day or even week here. Even the staff wear bright smiles. A beautiful sidewalk café, excellent coffee from Fiftybeans and those homemade cakes...

Antonína Trapla (next to  
synagogue) | Boskovice

+420 739 290 455

FB: kakabucafe

19

OPEN:



## EVALUATORS' COMMENTS:

**They definitely know what they're selling here. The banana cake with caramel was superb! Environment and atmosphere are perfection itself. If I ever get a job offer from this establishment, I might even move here from Prague!**



# Pražírna Kyjov

„Perfect, there is nothing to complain about!”

Cafe or bar? It's up to you, the cafe brothers say. All you need is to appreciate a well-prepared first-class coffee, good beer, and wine. Or desserts delicious to the eye and tongue. All should be accompanied by tranquillity. And here you will find it, in the multifunctional space (not only) for coffee lovers. It's simply great here.

Komenského 1407/14 | Kyjov

+420 604 466 342

[www.prazirnakyjov.cz](http://www.prazirnakyjov.cz)

20

OPEN:



## EVALUATORS' COMMENTS:

**In-house roasted coffee of the Zrna brand, the mascot of which is a doe, a great variety of preparation techniques. Here you believe people it isn't just written on the board. The staff is full of smiles, knowledge, and well-being.**



# Sonnentor

„The atmosphere of the area is soothing“

Not only tea and herbs! Sonnentor is a cosy tea parlour with a café which pours from 100% organic Arabica coffee beans from the Caturra of Nicaragua. They serve their own organic cakes and offer refreshing gluten-free vegan ice cream. All around you is the rich aroma of herbs. The Sonnentor grounds are paradise.

Příhon 943, Čejkovice

+420 518 362 687

[www.sonnentor.cz](http://www.sonnentor.cz)

21

OPEN:



## EVALUATORS' COMMENTS:

**Espresso prepared properly, the carrot cake with orange is very good and the staff nice and helpful – the cafe fits perfectly into the entire Sonnentor complex.**



→ WINERIES AND WINE GALLERIES



# Vinařství Válka

**„Romantically conceived wine yard, an oasis of peace!“**

The romantic environment of this winery is like paradise. Perfect to the last chair. Nice service, local specialties. From the vines on the slopes of the Výhon Nature Park come distinctive organic wines with hints of minerality. As the Válka family says, they create their wine as a work of art. But even the menu is an artistic achievement here!

Kroužek 428 | Nosislav

+420 547 231 628

[www.vinarstvivalka.cz](http://www.vinarstvivalka.cz)

**22**

OPEN:



## EVALUATORS' COMMENTS:

**Surprising openness to innovation of the next generation. It's nice to see where a winery goes when the family sticks together and lets everyone stand out in what they do best.**



# Enotéka znojenských vín

„Unparalleled offer of 28 local wineries“

The largest tasting room with the “by the glass” system in the Czech Republic will delight you. You pour the tasting glasses yourselves. Taste classics, regional new breeds, natural wine, ice wine, straw wine. This creation of the Chybík+Křištof architectural studio is loved by fans of wine and architecture at the same time. And what about you?

Hradní ul.2, Znojmo

+420 702 203 232

[www.vinotrh.cz/enoteka](http://www.vinotrh.cz/enoteka)

23

OPEN:



## EVALUATORS' COMMENTS:

**Amazing wine shop with a design café enhanced by the opportunity to taste many wines through the “by the glass” system using a chip card. In addition, a breath-taking environment overlooking the Thaya Valley!**



# Korek vinný bar & bistro

**„Excellent choice of varieties representing the region“**

Or the first guild wine shop of the Dunajovské kopce /hills/! Come and rave about this culinary Mt. Olympus. The display case with cakes is as colourful as a rainbow, they can perfectly match wines and food. Beautiful interior + generous terrace in summer with a southern atmosphere, which resembles the chill-out zone of the summer Jakubské Náměstí square in Brno.

Pavlovská 93/1 | Mikulov

+420 736 486 962

[www.korekmikulov.cz](http://www.korekmikulov.cz)

**24**

OPEN:



## EVALUATORS' COMMENTS:

**Helpful, friendly, and funny staff with an overview of the offerings, which are clearly organized, a very good selection of wines.**



# Salon vín České republiky

„An icon in its field“

There are chateaux where they offer you a knightly duel. Here they will pour you a hundred of the currently best wines from all over the Czech Republic. An experienced sommelier will guide you through an amazing collection of wines. Or do you prefer to taste the samples yourself at your own pace as part of a free tasting? The chateau cellar is the most beautiful backdrop. This was confirmed by the title of TOP wine destination.

Zámek 1 | Valtice

+420 519 352 744

[www.salonvin.cz](http://www.salonvin.cz)

25

OPEN:



## EVALUATORS' COMMENTS:

**The unique educational centre presents an exclusive selection of the best wines in the Czech Republic, which are selected in a three-round evaluation of the national wine competition.**



# Sonberk

**„Excellent, elegant, and expertly served wines“**

The terrace offers a spectacular panorama of the vineyard and the Pálava hills. And what about local wines? Here they dedicated themselves exclusively to predicate wines. These are distinctly fruity, spicy, with high minerality. Pálava, Tramín, Merlot... This is how the sun would taste in liquid form. Experience wines with all your senses at the Winery of 2020.

Sonberk 393, Popice

+420 777 630 434

[www.sonberk.cz](http://www.sonberk.cz)

**26**

OPEN:



## EVALUATORS' COMMENTS:

**We appreciated the expertly compiled wine-tasting menus. Amazing location and use of the building in the countryside. Definitely an interesting excursion destination and experience!**



# Vican Wine

„A breathtaking place to relax with wine"

The family winery is colourful, positive and full of Pálava sun. And so are their wines of high quality and great taste. Enthusiasts of sulphur-free natural wines will be thrilled by the Qvevri wines! The wine team claims that they want to create and play at the same time. Projects such as the production of the Bobule movie are proof that it works.

Mušlov 30 | Mikulov

+420 724 306 029

[www.vican.wine](http://www.vican.wine)

27

OPEN:



## EVALUATORS' COMMENTS:

**Modern wines accentuating the Pálava terroir, the knowledge of the staff is excellent – they are members of the family who really make wine and cheese. Everyone will find something to choose here and refresh themselves with, and not only wine!**



# Vinařství Jan Plaček

„An interesting and original repertoire of still wines“

Large groups and casual excursionists taste first-class wines with pure fruit tones in the cosy sales cellar. They praise the rosé and claret. Or would you try specialties like sparkling wine fermented in the bottle? Of course, you can also taste the famous local Frankovka here! As a bonus, they offer a warm family atmosphere.

Moravské Bránice 348 | Dolní Kounice

+420 723 067 276

[www.vinoplacek.cz](http://www.vinoplacek.cz)

28

OPEN:



## EVALUATORS' COMMENTS:

**Stylishly clean interior, warm family atmosphere thanks to the staff. The interview with the winemaker was inspiring. He respects the soil and climatic conditions, and the willingness to take risks with new varieties, from Rinot to Muskaris, also deserves respect.**



# Vinařství Piálek & Jäger

„Earthy distinctive wines of top quality!“

Winery of two friends with a very personal approach and an enchanting tasting cellar. Their philosophy is to produce the highest-quality varietal wines from the Znojmo subregion in small batches, which are also poured in establishments with a Michelin star. Try the local Moravian “grand cru” Sauvignon Kravák!

Sklep 47/S, Nový Šaldorf

+420 606 728 027

[www.pialek.cz](http://www.pialek.cz)

29

OPEN:



## EVALUATORS' COMMENTS:

**Sophisticated hot cuisine, excellent wines characteristic of the top locations of the Znojmo subregion, a sensitively renovated cellar plus a very interesting expert explanation interspersed with a sense of humour.**



# Vinařství Volařík

## „Deep-minded terroir wines from the slope of Pálava“

Looking over the Mikulov chateau, Holy Hill and other sights from the terrace of the winery... perfect. And definitely not a place where your mouth should be a dry. Ideal with a glass of predicate white and rosé! Treat yourself to Hibernál, Johanniter or Solaris – for example from the Organic eco line. Alternatively, a glass of sparkling wine ... A place that is open to the world and wine lovers every day.

K Vápence 1811/2a, Mikulov

+420 519 513 553

[www.vinarstvivolarik.cz](http://www.vinarstvivolarik.cz)

30

OPEN:



### EVALUATORS' COMMENTS:

**The winery in a modern building with a tasting terrace and a beautiful view of the Holy Hill and the historic buildings of Mikulov is crowned by a smiling helpful staff who will be happy to explain anything.**



→ PUBS AND BREWERIES



# Řemeslný minipivovar Dubňák

„A hidden treasure of craft”

This family mini brewery in the midst of a wine region is no ugly duckling of the beverage industry. It produces bottom and top fermented beers as light lager from 4 types of malt hopped, of course, with Czech hops, British Brown Ale, Oak Aged Imperial Stout, Rye Ale, Pumpkin Ale. Taste classic guys' delicacies with classic craft beer.

Nádražní 7 | Dubňany

+420 739 996 394

FB: dubnak.cz

31

OPEN:



## EVALUATORS' COMMENTS:

**In Dubňany, Slovácko region, you will feel like a kid in a candy store. The beers are excellent, a pleasure to drink. The beers are well tapped, each different, each interesting. And they know the current trends!**



# Frankies

„Draft beers in excellent condition!"

Stepan and Adam. Two young guys brewing beer – and they like to experiment. This is the Frankies philosophy: diversity of offerings and honesty in beer preparation. Several types are tapped in the pub next to the brewery, or you can take it away in a bottle. It tastes best at the source, so drink one or two, they also have a nice beer garden!

Jana Palacha 121/8, Břeclav

+420 601 553 307

[www.frankies.cz](http://www.frankies.cz)

32

OPEN:



## EVALUATORS' COMMENTS:

**If I had to compile a personal ranking of the 20 best mini breweries in the Czech Republic, Frankies would be on it. I enjoy their approach to brewing, modern work with hops and especially their beers.**



# Hasičský pivovar U Tesařů

„Beer connoisseurs will come back again and again“

The family brewery and adjoining restaurant, U Tesařů serves mainly a pale lager. The most typical Czech lager is brewed according to traditional recipes exclusively from Czech ingredients. Their specials earn medals. The brewer and owner is the same man, and you can watch him at work – from the pub located directly in the brewery.

Bítov 101

+420 515 294 616

[www.utesaru.cz](http://www.utesaru.cz)

33

OPEN:



## EVALUATORS' COMMENTS:

**The Tesař family is proof that even in a crowded tourist area, more demanding crafts can succeed. Beer fresh and hefty, properly treated. I was very impressed by the top-fermented ten-degree Sun Ale.**



# Kyjovský pivovar

„The reason to get off the train in Kyjov“

A brewery, beer spa, restaurant and hotel all in one. They live and breathe beer here. They brew bottom-fermented Pilsner-type beer and dark Bavarian-type beers here. Everything unfiltered, unpasteurized – long live healthy yeast! There's always something hearty to eat, like a steak. And such a tour of the brewery with beer-tasting...

třída Komenského 596, Kyjov

+420 778 547 850

[www.kyjovsky-pivovar.cz](http://www.kyjovsky-pivovar.cz)

34

OPEN:



## EVALUATORS' COMMENTS:

**The brewery, not far from the railway station, surprises visitors with its non-traditional assortment, it is not afraid to experiment. High praise for the varied range of offerings (and greater praise still for the ten-degree Kateřina made from rye).**



# Na Humpolce

## „Brewery showcase!"

The range of beers on offer from small breweries such as 10° and 12° Vorkloster tastes fabulous in the old coaching inn. Beer tapped in one go, or poured in the Schnitt or MlÍko styles. In addition there's good, honest cuisine – pork ribs, burger, and tartare. The cosy interior with wooden panelling and period photographs corresponds to the dignified Baroque style of the exterior.

Brněnská 184 | Tišnov

+420 720 153 184

[www.nahumpolce.cz](http://www.nahumpolce.cz)

35

OEPN:



### EVALUATORS' COMMENTS:

**Great draft beers. The romantic atmosphere of old burgher houses with a taproom, where beer is pampered, and the townspeople come here to solve worries and joys. Beer and guests feel good here.**



# Pub and brewery U Šneka

„A place where the Znojmo underground materializes“

The U Šneka (At the Snail) microbrewery and, a step further, the pub of the same name, where you can taste a freshly brewed beverage. Plus, beers of medium-sized and small breweries in Bohemia, Moravia and beyond. They know how to serve lager, stout, ALE, wheat beer... The weekend offers, such as Raspberry Berliner Weisse are worth it. Don't rush your beer, be a snail...

Zelenářská 1, Znojmo

+420 777 729 873

[www.pivniceusneka.cz](http://www.pivniceusneka.cz)

36

OPEN:



## EVALUATORS' COMMENTS:

**The range of beers? Ten out of ten. There is nothing to complain about, the beers breathe life beautifully and savour of freshness. A place where the Znojmo underground materializes. And where they pour you a great draft ale even in the morning.**



# Restaurant hoZpoda

„Znojmo lives here"

Think Znojmo is only for wine? Visit hoZpoda, the daughter pub of the Znojmo City Brewery. Excellent 11°, 12°, and specials always perfectly treated. The character of the cuisine is truly that of a brewery restaurant – food cooked in beer included, local ingredients also. The industrial interior and outdoor beer garden feature top design.

U Brány 3, Znojmo

+420 608 800 057

[www.hozpoda.cz](http://www.hozpoda.cz)

37

OPEN:



## EVALUATORS' COMMENTS:

**This is just a great place, pub, and restaurant in the best sense of the word. A terrace overgrown with greenery, a cosy restaurant with a prominent bar – it has a concept and it makes sense.**



# Vorkloster

„God oversees the beer here“

The restored monastery brewery at the famous Cistercian abbey produces Vorkloster beers and has a unique atmosphere. And rarely is such a mundane thing as a pub so charming, both on the outside and on the inside. Come here to try the monastery ruby or amber lager, monastery Zwickl... They also have a cosy beer garden.

Pivovarská 1002 | Předklášteří

+420 739 913 156

[www.pivovarportacoeli.cz](http://www.pivovarportacoeli.cz)

38

OPEN:



## EVALUATORS' COMMENTS:

**Here at the very source, one expects to be served beer in the best possible quality from the most professional brewers. And that's exactly what you get here. Excellent approach to beer and its drinkers. What was on the table was great.**



# South Moravia will give you a new lease on life



Welcome to the region of sun, wine and easy-going people. We have tips for trips and events for you, but touristic gems and places

away from the crowds. You will find rest and relaxation here!

Look at [www.south-moravia.com](http://www.south-moravia.com)



## **The green region Znojmo Region and Podyji Region**

A region where you can enjoy nature and wineries everywhere. You can go on various long trips through the Podyjí National Park. On the way, you could see a green lizard or a salamander. A beautiful trip is from Popice through the

countryside around the Thaya river to the Šobes vineyard. Or to the Painted Cellar in Šatov.

For those who care about military history, we direct you to the infantry bunkers. The Šatov Garden Bunker and Zatáčka in Chvalovice look almost picturesque covered in camouflage paintings. And you can look inside.



**The romantic region Pálava and the Lednice-Valtice Area**

The natural beauty and the quality of the local wine will take your breath away. Rich region not only for gourmets, but also for fans of archaeology, hiking and cycling, and for nature lovers. Visit the chateau in Mikulov and walk through

the educational trail through the Jewish Quarter. On the other hand, you will have a perfect view of Mikulov by taking the Stations of the Cross to the Holy Hill. Museum types will be sent to the Archeopark Pavlov, which is also a treat for connoisseurs of modern architecture. Are you attracted by caves? The chamber cave at Tuřel is beautiful. And bats are here too!



**The varied region Brno and environs**

A laid-back city with diverse surroundings. Here you can leave your stress and worries behind. You can entertain yourself and children 100% at Permonium – the amusement park with a story, in Oslavany.

The whole family will enjoy Veveří Castle, to where you can drive by car. Children will run

along the beautiful backdrop of the castle, and you will enjoy wine tasting in the castle wine cellar. And because Veveří is right next to the dam, you can board a steamer.

For those who wanted to go to Brno because of Villa Tugendhat, and didn't because of the bustle of visitors there, we have a tip. A little further away (this time really a stone's throw) is Villa Löw-Beer!



### The distinctive region Slovácko

A modern region, where old traditions are still alive. Dances, songs and feasts will make you rejoice here! We have something for everyone.

Visit the fascinating feeding of the monkeys in the Hodonin Zoo. Or take the children into a 3D maze in Hodonín. The gardens of Milotice

Castle, which is literally like a fairy tale, are suitable for a stroll with a stroller. Have you already taken the boat on the famous Baťa Canal? So you're lucky – in Hodonin there is one of the docks! And as for conservationists and Moravian patriots, we will send them to the Valy hillfort at Mikulčice.



### The mysterious region Moravian karst

Wellness created by nature. And the largest karst area in the Czech Republic.

Legends could be written about this fairytale county. And they have indeed been written. You might know the one about the Macocha Abyss, but have you been to the Catherine

Cave? Beautiful trips to the stunning Moravian forests are endless. And those who want to see a preserved monument can go to the chateau and museum in Blansko.

For those who need to entertain children, there is also the nature area Velká dohoda (Great Agreement). This unusual amusement park can be found in Ostrov u Macochy.

# How do we evaluate?

The numbers don't lie. Therefore, we have set evaluation criteria with maximum points. Allocated points were added up and converted to percentages. All companies that have received a rating above 70% are presented.

RESTAURANTS	Max. points
taste and quality of food	40
taste and quality of drinks	20
presentation of food / drinks, appearance	10
originality of the offer	5
personnel (behaviour, knowledge)	15
environment / atmosphere	10
RESULT	100

WINERIES & WINE BARS	Max. points
quality of wine	40
extent of assortment	20
wine snacks	5
personnel (behaviour, knowledge)	25
environment / atmosphere	10
RESULT	100

BISTROS	Max. points
taste and quality of food	40
taste and quality of drinks	20
presentation of food / drinks, appearance	15
personnel (behaviour, knowledge)	15
environment / atmosphere	10
RESULT	100

PUBS & BREWERIES	Max. points
taste quality, treatment of beer	40
beer snacks	20
assortment of beer	10
assortment of non-alcoholic drinks	5
personnel (behaviour, knowledge)	15
environment / atmosphere	10
RESULT	100

CAFES & PASTRY SHOPS	Max. points
taste and quality of coffee, variety of offerings	30
taste and quality of dessert	30
offer and quality of other drinks	10
quality of offer for light meals	5
personnel (behaviour, knowledge)	15
environment / atmosphere	10
RESULT	100

# Our taste judges:

## RESTAURANT

PALIČKA VLADIMÍR

**Chef and founder of JustCook**

Food-youtuber, bakery specialist and professional chef at home and abroad, from Ireland to Asia. In 2019, he founded the largest cooking school in Prague, where he is also a lecturer, because he is an enthusiastic promoter of Czech cuisine. The JustCook culinary team aims to promote beautiful culinary crafts among children and teenagers. He also participates in international culinary competitions, looking for culinary talents.

VLADIMÍR ŠMEJKAL

**Chef and gastronomic consultant**

He has a culinary practice as rich as a tropical rainforest. He cooked for diplomats and celebrities all over the world, he arranged most of the events connected with the Czech presidency of the EU. He acts as a gastronomic advisor and a gourmet inspector; he trains staff and organizes cooking lessons. He supports experiential gastronomy and tasting meals paired with wines. He masters Austrian, Tyrolean, Old Czech and First Czechoslovak Republic cuisine (he can cook according to archival recipes over 100 years old).

JAN HOLATA

**Promoter of good manners**

He organizes courses in social behavior (for a really long time). He is one of the lucky ones to whom the hobby of life has become a profession. He is close to gastronomy – he graduated from a hotel school, where he was a part-time worker at Prague Castle as a freshman. He perceived selected ways at the festive table and the overall appearance of people in diplomacy. Abroad, he enriched his know-how with a fine dining table etiquette. At home, he founded kurzy-etikety.cz courses.

## BISTROS

MICHAL HUGO HROMAS

**Chef in the open air**

From an early age, he had different ideas about what normal food is (his grandpa and mom worked at the Indian embassy). He cooked in restaurants, and his clients included US and Israeli ambassadors. He gives himself to Levantine and Judeo-Arabic cuisine. He used his experience in creating and implementing food concepts. Today, he travels around Europe as a Nomadis - a nomadic restaurant of one chef which cooks Levantine and Mediterranean cuisine at various events.

JAN HUDÁK

**Bistro8 Vinohrady co-owner**

A lover of good food, wine and, more recently, coffee. The Head Chef of both branches of Bistro 8. They make everything themselves; they said a strict NO to the semi-finished products. Whenever possible, they use the maximum amount of local and seasonal raw materials, ideally from sustainable sources. They are inspired by world cuisine, follow trends and a healthy lifestyle, so they always have something for vegetarians, vegans, gluten-free people.

JANA FLORENTÝNA ZATLOUKALOVÁ

**(Not only) an author of cookbooks**

A mother of 4 children and 5 cookbooks, she writes for *Apetit* and *Žena a život* and other magazines. She is here to show/prove that everyone can learn to cook well and happily. There are no exceptions! She could not cook on her own initially and with the growing number of children she decided to come up with cooking. In an almost detective way to the last detail like "how hot a medium-hot oven is." Then she put the knowledge together and a cookbook was created. And then another.

## WINE

BURDA ALEXANDR

**Educator focusing on gastronomy**

Professional and scientific focus? Teaching professional subjects with a focus on gastronomy, beverage culture and the quality of restaurant services. He also writes about culinary arts, organizes events for the public, and adores experiential gastronomy, in which he works as a lecturer. And it's not just about food – he regularly acts as a lecturer in the sommelier and barista and bartender work.

MÍČKA ZLATKO

**Sommelier and wine investment specialist**

Portfolio manager of the Wine Investment Partners investment fund. He founded Merlot d'Or, which imports the best French wines to the Czech Republic. Every year, he organizes the Audience Grand Cru Classé, the largest tasting of Grand Cru Classé wines from Bordeaux in Central Europe. He is the vice-president of the Association of Sommeliers of the Czech Republic, etc. Without him, the Czech Tartar Mixing Championship would not be possible, where he takes care of the selection of wines and their presentation.

KATEŘINA ČERNÁ

**Wine taster and evaluator**

She graduated from MUAF in Lednice in the field of viticulture and viticulture. As an evaluator, she regularly participates in domestic and international wine competitions. The love of wine has thus become her profession! And so it should be.

**BEER**

STRATILÍK ONDŘEJ

**Journalist with a focus on the beer industry**

During his journalistic work, he has long been involved in Czech crafts and the brewing business in general - currently as a reporter for the CNN Prima News station, previously as an editor of the weekly Euro or Lidové noviny. He is behind the yearbook Top Czech Beer, which has been published since 2018 and continuously maps events on the brewery map. He published the book České minipivovary and brews on the famous Podskalská in Prague.

HANUŠOVÁ SOŇA

**Co-founder of Lucky Monkey, editor of Fenix Drinks**

Her gastronomic journey began in a rum bar, followed by a bartending course. However, her path of the bartender was crossed by an offer from the Madison Public Affairs PR agency... To this day, she writes for the Kulturio online magazine (mainly theater and gastro reviews). For years she was the editor-in-chief of Barlife magazine, co-organized the Prague Bar Show, Ginfest and Rumfest events. Today, she is also involved in gastro PR and copywriting under the Lucky Monkey brand.

PROKEŠ MOJMÍR

**Czech Beer Specialist, Chodovar**

Founding chairman of the Beer Club of the Czech Republic, ex-vice-president of the Czech Bartenders' Association and currently its proud member. Founder of the Czech beer specialist section and director of the U Sládka hotel, Právě pivní lázně beer spa, the Ve Skále restaurant and the Stará sladovna of the Chodovar family brewery.

**COFFEE**

MICHAELA & KAMIL TOMCOFČÍK

**Food bloggers**

Simply, tasty. That is their motto. Not that they don't offer more complicated recipes on the blog, but they stop being complicated step by step. As chef Gusteau in the Ratatouille animated movie, they believe that anyone can cook! They inspire what to serve for breakfast, lunch, dinner. Michaela is a graduate ethnologist and confectioner; she loves working with cakes. Kamil is a graduate marketer, he loves Mediterranean and Central European cuisine, he likes to cook goulash the most.

VĚRKA HLADKÁ

**Chief confectioner and lecturer**

She used to help her grandmother to bake and knew that her destiny is with a pastry bag in her hand. The chief confectioner of the Prosecco restaurant and the teacher of courses in Roman Vaňek's PRAKUL, she focuses on Czech confectionery and modeled cakes with a story. She made confectionery, for example, in the SaSaZu and the FourSeasons in Prague. She met Roman Vaňek during the filming of Zmlsané dějiny series and collaborated on the Sladké poklady české a moravské kuchyně cookbook.

MIKYNA

**Bistro owners, food bloggers**

They started out as a food blog because food was the best common theme. One worked in a media agency, the other studied mechanical engineering ... to throw themselves headlong into running a vegetarian bistro in Liberec styled as businesses in Australia with great gourmet coffee and good healthy food. The learning phase of EVERYTHING has come - with the active support of a family that has also taken up a wooden spoon! Gourmet JM Kačka Lukášková and Anča Venzarová from Mikyna team will evaluate.

# And who nominated?

Simply put – food enthusiasts. And because a person can't live on bread alone, there are also enthusiasts for wine and beer! Sommeliers, foodies, chefs and opera singer.

DMO\* ZnojmoRegion

DMO Pálava & LVA

DMO Moravian Karst and vicinity

DMO Brno and vicinity

DMO Slovácko

LIBOR NAZARČUK – head of Czech Sommeliers Association

DAVID KUKLA – owner of Sklizeno

KRISTINA LUND – foodie blog Děvče u plotny

IGOR CZAJKOWSKI – owner of Mezzanine Cafe

JITKA ZERHAUOVA – opera singer

IVO MINAŘIK – head of the Regional Development Department of the South Moravian Region

BOHUMIL ŠIMEK – governor of the South Moravia Region in 2016–2020

IDA RAŠOVSKA – head of Management Institute of Mendel's University

PETR HYBLER – region representative

PAVEL KRŠKA – head of National Wine Centre

ANDREA TKAČUKOVA – head of Foreigners s.r.o. and Festival "Všem ženám"

GABRIELA FELLINGEROVA – head of Community Work Centre

LUBOŠ VITANOVSKY – head of Bravissimo agency

BLANKA MAHELOVA – head of Family centre Studanka, z.s.

MAYORS of south Moravia municipalities

MANAGERS of south Moravia Information centers

*\*destination management area*

## GOURMET SOUTH MORAVIA

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**jižní morava jihomoravský kraj** B | R | N | O |

TIC BRNO ←

# Taste Brno!

Guide to Brno's gastronomy scene

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