

Flavours of Bjelovare-Bilogora county



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CROATIA
Full of life



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BJELOVAR-BILOGORA COUNTY



Map of Croatia and county are for illustrative purpose only.

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Simplicity with a touch of nature

Bjelovar-Bilogora county is reminiscent of a giant, green carpet peppered with open spaces resting against the mild foothills of Bilogora, Papuk, and Moslavačka Gora mountains. Fields, pastures, forests, glades, vineyards and orchards, streams, lakes and ponds all run one after another, interwoven with a latticework of little roads connecting picturesque towns.

The region's food has been prepared in the same way for centuries – in open hearths, in cast-iron cauldrons or earthenware pots, in brick ovens, and on small wood-fired ovens. These charming dishes will win you over with their simplicity and exceptionally creative use of ingredients, which give them refined flavours and scents. The region's traditional meals still exude the freshness and wholesomeness of the pristine nature their main ingredients hail from. The enchanting aromas of these dishes will lure you to try them, whether corn polenta with sour milk, boiled pork with sour cabbage or turnip, baked pork with bean and potato salad, pork goulash with vegetables, simple corn zlevanka cake with plum jam, or the traditional sweet holiday bread known as kovrtanj.

These refined flavours and scents, their simplicity, and the charm of dining surrounded by nature make for a truly special experience. Paired with the wide palette of wines from the Bilogora and Daruvar wine routes, the pleasure becomes sublime.

Find these pleasures and enjoy them for yourself in select restaurants bearing the standard The Flavours of Croatian Tradition – Flavours of the Bjelovar-Bilogora Region.

Enjoy and bon appétit!

1 | Restoran & Catering Roko



Roko restaurant is located in a renovated, traditional town house near the centre of Bjelovar. It is run by young chef Roko Tulić from Bjelovar, who won a bronze medal with the Croatian national culinary team at the Culinary World Cup. His culinary exploration of the region's traditional ingredients served in a comfortable space and quiet courtyard offer the perfect setting for world-class dining.

🏠 40 🕒 50

📍 Junija Palmotića 9, 43000 Bjelovar

☎ +385 (0)43 214 724

@ roko17bj@gmail.com

🌐 www.konobaroko.hr

📅 Mon-Tue 10AM-10PM, Fri-sat 10AM-11PM,

Sun by appointment **P P** - 100m

🍷 CHICKEN STUFFED WITH COW'S MILK CHEESE AND WRAPPED IN BACON; PORK TENDERLOIN SAUTÉED WITH LEEK AND BACON, HOME-MADE CROQUETTES; HOME-MADE VANILLA ICE CREAM WITH PUMPKIN SEED OIL



Bjelovar Restaurant

2



Located in the very centre of Bjelovar, this restaurant with a tradition of more than 50 years is the perfect place to sample local specialities prepared according to recipes from Bjelovar's cookbooks of old. A various selection of dishes changes daily depending on the seasonal ingredients chosen, offering a wide palette of traditional scents and flavours to satisfy even the most discerning palate.



60 30



Augusta Šenoa 19, 43000 Bjelovar



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sanja.paripovic@gmail.com



www.restoran-pizzeriabjelovar.hr



10AM-10PM, Fri-Sat 10AM-11PM **P** **P** - 100m



BAKED ŠTRUKLI WITH HEAVY CREAM;

FOREST STEAK;

VENISON GOULASH



The Vinia farm stay and winery, run by the Šapić family, is located atop beautiful hills surrounded by vineyards offering a panoramic view of Bjelovar and the wide, green forests of the region. It is located just 4km from Bjelovar in the direction of Đurđevac. This peaceful, idyllic country farm restaurant is a great place to relax and enjoy traditional specialities and great wines from Bilogora.



-  60  40
-  Puričani 40, 43000 Bjelovar
-  +385 (0)43 636 206
-  info@vinia.hr
-  www.vinia.hr
-  12PM-10PM 
-  VEAL UNDER A BAKING LID;
LORD'S PLATTER;
HOME-MADE BEEF SOUP WITH HOME-MADE NOODLES



Vrata Bilogore Excursion Centre

4



The Vrata Bilogore restaurant is located in a renovated 150-year-old wine cellar on one of the highest points on Bilogora mountain, which offers a beautiful view into the distance. The pristine natural surroundings and the dishes full of produce grown at neighbouring family farms and in the restaurant's own orchard and vegetable garden make this excursion centre a favourite destination among locals.



60



40



Maglenča 125 b, 43226 Veliko Trojstvo



+385 (0)43 885 123



vrata.bilogore.mihoci@gmail.com



9AM-8PM, Tue closed



WILD GAME GOULASH WITH DUMPLINGS;









SPIT-ROASTED MEAT;

ŠTIPANCI WITH HEAVY CREAM

5 | Na Malenom Brijegu Excursion Centre



The first things you will notice at this family farm restaurant are the pristine nature, the view of the rolling hills and villages of Bilogora, and a feeling of peace and comfort. In addition to the restaurant, the owners also raise farm animals (especially sheep and saddle horses) and grow fruit, vegetables, and grapes. The food they make from ingredients grown in their own garden and on local farms are rich in the flavours and scents of the past. The excursion centre also offers accommodation.

-  80  50
-  Ribnjačka 84, 43270 Veliki Grđevac
-  +385 (0)98 788 197
-  turizam@namalenombrijegu.hr
-  www.namalenombrijegu.hr
-  Sat-Sun 10AM-10PM, other days by appointment **P P**
-  FARM-RAISED LAMB UNDER A BAKING LID;
WILD BOAR GOULASH WITH HAND-TORN NOODLES;
JUHICA VEDUHICA



Ana Pub & Coffee House | 6

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Ana Pub & Coffee House is located in the very centre of Čazma. This town in the centre of Moslavina, which was once the seat of the Zagreb Diocese, has become well known in the past ten years for its 'Christmas Story', a lovely tourist event in the nearby village of Grabovnica. In addition to traditional dishes, they also offer a wide selection of home-made cakes, the best-known of which is the Čazma torte. The facility also offers accommodation.



300 50



Kralja Tomislava 10c, 4, 3240 Čazma



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skarda@bj.t-com.hr



8AM-10PM

P **P** **P** - 100m



ČAZMA STEAK;

WILD GAME PAPRIKASH WITH BREAD ROULADE;

ČAZMA CAKE

7 | Vila Garić



Vila Garić, a favourite destination among locals, is found in the small village of Podgarić on the shore of a lake at the foothills of Moslavačka Gora. In addition to the region's natural beauty, you can also enjoy numerous cultural monuments nearby (Garić-grad Mediaeval fortress, Jelengrad fortress, Košuta grad fortress). The beautiful natural surroundings make it especially satisfying to enjoy dishes prepared with wild game, which pair especially well with wines from Moslavina. The facility also offers accommodation.



-  300  60
-  Podgarić 6a, 43232 Berek
-  +385 (0)43 214 454
-  vila-garic@vila-garic.hr
-  www.vila-garic.hr
-  Wed-Fri 12PM-9PM, Sat-Sun 10AM-9PM **P P**
-  WILD BOAR IN HUNTER'S-STYLE SAUCE;
VENISON STEAK IN SPICY SAUCE



Kod Bake Bistro | 8



Kod Bake Bistro's 50 years of unbroken tradition in preparing traditional Moslavina dishes with local ingredients has made it an unmissable trademark of the town of Garešnica. This is best witnessed by the fact that the restaurant is also home to the Ethno-Culinary Academy, which promotes traditional dishes and protects local culinary heritage.



50



70



Kapelica 36, 43280 Garešnica



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danijela.crnjakandri@gmail.com



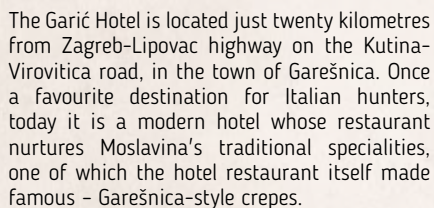
www.gastroakademija.com



9AM-6PM, and by appointment

HAM HOCKS WITH SAUTÉED CABBAGE
AND BOILED POTATO;WILD BOAR IN MUSHROOM SAUCE WITH
STEAMED DUMPLINGS

9 | Garić Hotel



i

P P



MOSLAVINA-STYLE CARP-

GAREŠNICA-STYLE CRÊPES

Quenn Coffee House

10



Queen Coffee House is located in a peaceful street leading to a park and Count Janković Castle in the centre of Daruvar, the centre of the Czech national minority in Croatia where Staročeško beer is still produced according to the original Czech recipe. With a lovely ambience and courtyard terrace, you can relax here as you enjoy local specialities and Czech national dishes.



80



100



Petra Svačića 14, 43500 Daruvar



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drazenles01@gmail.com

8AM-10PM, Fri-Sat 8AM-11PM **P** **P** **car** - 100m

GRILLED STUFFED CHICKEN FILLET;

PORK MEDALLIONS IN MUSHROOM SAUCE;

QUEEN PLATTER

11 | Taverna Restaurant - Termal Hotel



The Termal Hotel's Taverna restaurant is located in a centuries-old park next to a medicinal hot spring, just a few minutes from the centre of Daruvar, where Roman hot springs were located in the 2nd century. With a wellness centre and outdoor and indoor swimming pools, the hotel is a favourite destination for rest and relaxation. All this is topped off with a selection of delicious dishes based on both traditional Slavonian and Czech cuisine.



-  130  84
-  Julijev Park 8, 43500 Daruvar
-  +385 (0)43 632 660
-  hip-termal@daruvarske-toplice.hr
-  www.daruvarske-toplice.hr/restoran-taverna
-  6.30AM-10PM,  **P**  **P**
-  DARUVAR-STYLE SOUP;
- DARUVAR PARK (CHICKEN FILLET);
- PLUM DUMPLINGS



Terasa Restaurant

12



The history of this restaurant in the centre of a park dates back to 1912, when a café kiosk was built in the same location with a view of the Central Mud Bath. The unique surroundings give this complex high aesthetic value, and the intimate interior design and selection of traditional dishes, drinks, and desserts at Terasa restaurant will give added value to your stay at Daruvar Spa.



180 60



Julijev Park 8, 43500 Daruvar



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terasa1@daruvarske-toplice.hr



www.daruvarske-toplice.hr/restoran-terasa



Summer 8AM-11PM, Winter 8AM-10PM



POTATO ROUNDS;
TOPICA PORK TENDERLOIN;
SCHUPFNUDEL WITH POPPY SEED

Bilogorski kovrtanj

Bilogorski kovrtanj is a sweet bread made with select wheat flour, milk, homemade lard, eggs, a handful of salt and a bit of sugar. This bread is traditionally baked in brick ovens and is always found on the table for holidays. It was almost unimaginable to visit family or attend a wedding, christening, or other special occasion without bringing a loaf.

Kovrtanj baked at Christmastime had a special significance. Throughout the holidays, it would stand at the end of the table to bring blessings and good cheer, and every member of the house had to taste it. *Kovrtanj* is never cut with a knife – instead, the sign of the cross is placed on it first, and then it is torn by hand.

Special care is given to its shape. After the dough rises, it is most often woven into a triple or quadruple braid in the shape of a circle, heart, lyre, or the Greek letter omega. It is brushed with egg wash and decorated with designs made from unleavened dough, which remain white after they are baked. A raw egg is traditionally put into *Easter kovrtanj*, which cooks through as the bread bakes.

On Sundays, smaller *kovrtanj* were traditionally made for children, which they could wear on their wrists and nibble on after the main meal.

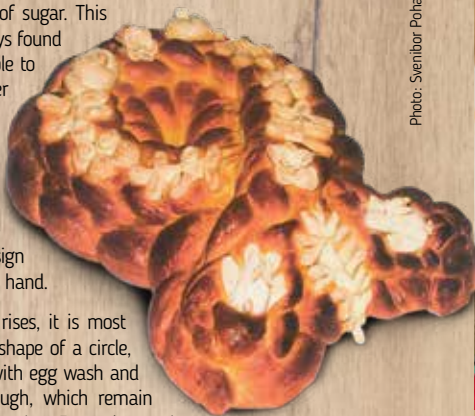


Photo: Svenbor Pohajda

Kvargl

The traditional dishes of the region were based on meat, grains, and milk products. Alongside cottage cheese and cream, which were often eaten independently or with polenta as a main course, homemade boiled cheese and *kvargl* also had a place at the table. *Kvargl* is an air-dried, semi-hard cheese that is conical in shape. The four basic ingredients of Bjelovar-style *kvargl* are local cheese from the pastures of Bilogora, paprika, garlic, and salt. It is made by hand, and lumps must be visible in the cheese when it is cut. It was once an unmissable lunch ingredient for farmers working in the field.



Photo: Delimir Hrestak

Moslavačke brašnjače



Moslavačka brašnjača, known also as brašnjenka, bijela kobasica, or bijela devenica in various parts of Moslavina, is a unique traditional speciality – a sausage made with homemade corn flour. They are usually made with fatty, juicy cuts of pork not used for drying, which are sliced into long strips and aged briefly in a dry marinade.

There are many variations on this sausage, from a version that uses nothing besides salt, fat, and flour to those that add sweet or spicy paprika, garlic, onion, and leek. These sausages were once eaten for lunch or dinner. Boiled and sometimes smoked, they were served with bean salad or pickled beet, cucumber, and bell pepper. They were also often boiled with sour cabbage, sour turnip, or beans.

Bramborak

For those who might not know, *bramborak* are potato fritters. These salty, crispy treats go great with beer. They are quite filling and are often eaten as an independent main course. Although the original recipe contains only grated potato, milk, egg, salt, and garlic, they are also made with added bacon and minced onion. They are served alongside sautéed cabbage or cottage cheese and cream. This traditional Czech dish has made a home here thanks to the Czech national minority that lives in the region.



Bjelovar wine route

On beautiful quiet hills of Bilogora, the longest and at the same time the lowest hill in Croatia, in thick forests with a lot of wildlife, there are also fields and pastures where gentle Bilogora villages are situated. For hundred of years people in these villages have been breeding livestock, producing milk, cheese and cream and from their houses we can smell captivating scents of the local cuisine and old home-made food that our grandmothers used to make. Near those villages were vineyards with small huts and some of them have recently become family wineries. A lot of families have decided to share with the guests their customs, culture and home-made delicacies through tourist offer.

Restaurant and winery Coner, Jabučeta

Resort and wine-shop Vinia, Puričani

Ethno park, Veliko Trojstvo

Winery Čaćija, Maglenča

Resort Vrata Bilogore, Maglenča

Climbers' lodging Kamenitovac, Maglenča

Romska kuća, Maglenča

Resort Na Malenom Brijegu, Ribnjačka



Daruvar wine route

Not every town in this part of Croatia can be proud of such a variety of terrain, climate, soil and many other factors which significantly have effect on cultivation of wines. Wine production in this area has a long tradition and the wines from Daruvar wine-growing hills, one of the best in Croatia, have proven that quality on numerous tasting and valuations all over Croatia and the world.

Quality wines of this area have already been made in the Middle Ages in Benedictine abbeys St Helena and St Marguerite; count Janković had top equipment for processing and ageing of wine. Nowadays in that same **castle of count Janković** the first **Wine salon** in Croatia was opened and it offers products from **Daruvar wine route** and in the cellar the secrets of the perfect marriage of wine and cheese are revealed to the guests by unique tourist product – a tasting of brand **Balada o vinu, siru i Daruvaru** (Ballad about wine, cheese and Daruvar).

Joined under label **Daruvarske vinske ceste, Badel 1862 d.o.o. – Winery Daruvar, Winery Lotada, OPG Matej Kovačević, OPG Voborski, coffee-house Queen and cheese diary Biogal** make a real wine-gastronomic treat, joining of tastes and smells of selected samples of wine, home-made cheese and specialties. Dry, sweet, salty, astringently, tartly, fragrantly and honeyed are mixed here and they create natural magic. Deep red, rustic brown, golden-yellow colours and shades merge together.





ENO-GASTRO

JANUARY

VINCEKOVO - Daruvar

A top destination for wine lovers is the Daruvar region, where festivities of wine saints are traditionally celebrated. The first of these festivities to start off the new wine-making year is St. Vincent, one of five wine-centred holidays with a precisely defined ritual. After the ritual, the party continues in the open air with tambura music, a vineyard breakfast, hunter's-style beans, and mulled wine. www.visitdaruvar.hr



FEBRUARY

BEEKEEPING FAIR - Gudovac/Bjelovar

The largest beekeeping fair in the region, with more than 100 exhibitors and thousands of visitors. The fair features exhibitors from Croatia, Slovenia, Serbia, Bosnia and Herzegovina, Hungary, Finland, France, Austria, Ukraine, Italy, the Czech Republic, Poland, and Greece. In addition to the fair, there is also an exhibition of wine and winemaking equipment. www.bj-sajam.hr



MARCH

ČAZMANSKI VINOKAP - Čazma

This is held on the eve of the traditional Zagreb-Čazma Supermarathon, and has become a well-known event, especially for wine lovers. Every year, Vinokap features ratings of around 150 samples of wine from Croatia, Slovenia, Hungary, and elsewhere, as well as dozens of brandies and fruit liquors. Škrlet, a local variety from Moslavina, holds a special place among the best wines. www.tz-cazma.hr



MAY

GASTROFLORA - Garešnica

This event brings flowers and food together. Traditional meals from Moslavina served by local restaurateurs are paired with a selection of dishes made by their friends from other parts of Croatia. At the same time, florists and flower growers present their products at the Flower Fair, with a special focus on traditional and home-made products. With all-day events, a cultural and arts program, the evening hours are reserved for an open-air cinema. www.tzsm.hr



EVENTS

21



BEER DAYS – Daruvar

Staročeško is the oldest beer brand in Croatia. Throughout history, beers with different names have been produced, but today, all the varieties (lager, red, winter, original, 'desetka', lemon radler, and 5th Element craft beer) all bear the name Staročeško. This festival is dedicated to these beers made using traditional Czech technology, and also features concerts and numerous entertainment events. www.visitdaruvar.hr

JUNE

VINODAR – Daruvar

Vinodar is the best-known, most important traditional event for the vintners and viticulturists of Daruvar. This entertaining wine festival allows visitors to get to know the Daruvar region through world-class wines, the flavours and scents of traditional dishes, and a rich entertainment, culture, and arts programme. They can also taste wines that have won gold or silver at this year's wine rating in the tasting room at Janković Castle. The festival also features professional lectures and field workshops focusing on wine production. www.visitdaruvar.hr



TEREZIJANA – Bjelovar

For 25 years, Terezijana has been the biggest, best-known cultural and entertainment event in Bjelovar. Named in honour of the founder of the city, Empress Maria Theresa, Terezijana features a wealth of events spread across multiple days: street performances, concerts, sports competitions, entertainment, and a wide selection of gourmet food. One special attraction (repeated multiple times) is a visit from the Empress, who rides through the town in her carriage accompanied by members of the Bjelovar Husar 1756 Historic Mounted Border Guards. www.turizam-bilogorabjelovar.com.hr



AUGUST

POTATO DAYS – Hercegovac

This unique event held in Croatia's top potato-growing region focuses on the culture of growing and processing potatoes. In addition to sampling traditional potato specialities, visitors can enjoy a rich cultural and entertainment programme, sports events and competitions, an art colony, carriage rides, and other attractions. www.tzsm.hr



PLUM AND BRANDY DAYS IN SIRAČ - Sirač

This festival revolves around the rating of local brandy and the "Sirač farmyard", where visitors can browse and buy home-made products and handicrafts, taste brandies, home-made cakes and dishes made with plums and plum jam, and get to know the traditional brandy distilling and jam-making methods. The all-day fun is complemented with a "plum games" competition, a folklore fair, and concerts of local and visiting musicians. www.visitdaruvar.hr



SEPTEMBER

GARIGLAZBIJADA - Garešnica

Gariglazbijada is the largest traditional fair and music event in Garešnica. The event also includes a fair of family farmers, at which producers from all over Croatia present their goods. The fair also features educational workshops, numerous fun events, and a wide selection of gourmet food. Evenings are reserved for the music programme. www.tzsm.hr



ECO FAIR - Čazma

The Čazma Eco Fair - "Health through Eco-Culture" - is a special event that brings together producers of organic products from all over Croatia. This event promotes healthy, organically grown food and a healthy lifestyle. The exhibitors are exclusively certified producers of organic food. Additional events include: Eco-Kitchen - preparing organic food, a demonstration of traditional outdoor food storage in "traps", an educational workshop on healthy organic food, and a cultural and entertainment programme. www.tz-cazma.hr



NOVEMBER

AGRICULTURAL FAIR AND CHEESE FAIR

- Grubišno Polje

This fair, exhibition, tasting, and sales event brings together large and small dairies from Croatia and neighbouring countries, as well as producers of cheese-making equipment. The fair features a cheese rating, professional conferences, lectures, workshops, and presentations of new products. A folklore fair with performances by cultural and arts associations is also held during the fair. www.grubisnopolje.hr



MARTINJE- Daruvar

Martinje is an ancient folk custom of turning (baptising) must into young wine on the feast day of St. Martin, which is celebrated on 11 November according to the Roman-Catholic calendar. Vintners and viticulturists from Daruvar celebrate Martinje at the 'central ceremony', where they bless the must in front of crowds gathered on the main town square. Stands feature a rich selection of wines made by members of the Winemakers Cooperative and members of the Daruvar Wine Route, accompanied by a rich selection of gourmet food and an entertainment programme. www.visitdaruvar.hr





TOURIST BOARD
BJELOVAR-BILOGORA COUNTY

**Tourist Board
Bjelovar-Bilogora county**

E. info@tzbbz.hr
www.tzbbz.hr

Bilogora – Bjelovar Tourist Board
www.turizam-bilogorabjelovar.com.hr

Daruvar – Papuk Tourist Board
www.visitdaruvar.hr

Moslavina – Čazma Tourist Board
www.tz-cazma.hr

Sjeverna Moslavina Tourist Board
www.tzsm.hr

Grubišno Polje Tourist Board
www.tzbbz.hr

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