

**EDEN je akronim za  
Europske destinacije  
izvrsnosti, projekt koji promiče  
modele održivog razvoja  
turizma kroz Europsku  
zajednicu.**



## Gornje Međimurje Upper Međimurje

*winner of EDEN 2014/2015*

Neponovljivu pejzažnu čipku Gornjeg Međimurja kreiraju zaobljena brdašca, šumarci, vijugavi puteljci, idilična sela i tisuće i tisuće trsova dvadesetak vinskih sorti. Do njih vas vode uređene ceste i biciklističke staze. U zelenoj oazi crnog bučina ulja, mesa z tiblice, riječnog smuda, međimurske gibanice i impresivnih vina, u pedesetak restorana, gostionica i imanja za seoski turizam znalački se pripremaju jutarnja, podnevna i večernja jela po autohtonim i novim recepturama koja u mozaičnom zbiru kreiraju okuse koji vas trajno osvajaju. Dobro došli u Međimurje!

*Rounded hillocks, groves, meandering pathways, idyllic villages and thousands and thousands of grapevines of about twenty wine varieties create the unique landscape pattern of upper Međimurje.*

*Well-maintained roads and bike paths lead us to them. In a green oasis of black pumpkin oil, meat from 'tiblica' (smoked ham in minced pork fat in a wooden container), river perch, traditional 'gibanica' (cake from Međimurje), and impressive wine varieties, morning, midday and evening meals are expertly prepared in fifty restaurants, taverns and rural tourism establishments, following local and new recipes that captivate you forever by creating a mosaic wealth of flavours. Welcome to Međimurje!*

*EDEN is the acronym  
for European Destinations of  
Excellence, a project  
promoting sustainable tourism  
development models across  
the European Union.*

Projekt se zasniva na nacionalnim izborima turističkih destinacija izvrsnosti za svaku zemlju sudionicu, čime se postiže cilj privlačenja pozornosti na vrijednosti, raznolikosti i zajednička obilježja europskih destinacija te promiče umreživanje nagrađenih destinacija. Svake godine Europska komisija odabire temu, a kako je Hrvatska od samog početka sudjelovala u projektu, trenutno postoji sedam destinacija izvrsnosti u sedam različitih tema.

*The project is based on national competitions of a tourist 'destination of excellence' for each participating country, which effectively achieves the objective of drawing attention to the values, diversity and common features of European tourist destinations and promotes networking between awarded destinations. The European commission chooses a different theme every year, and as Croatia has been participating since the very beginning, now we have seven awarded destinations of excellence under seven different themes.*



## Drniš Drniš

*finalist of EDEN 2014/2015*

Na što pomislite kada se izgovori ime Drniš? Pršut, vino, Meštrović, Čikola, Promina... Kada se kaže Drniš, misli se na Krku, Visovac, Dinaru, ali prije svega na gostoprimstvo i srdačna lica Drnišana pod drniškom kapom. Uz zvuke dipli i gusli i šarenilo narodnih nošnji ojka se, plešu se nijema kola, stišću se ruke. Biti u drniškom kraju znači uživati u delicijama, arambašićima, mesu i kruhu ispod peke, slasnoj drniškoj janjetini s ražnja uz mladu kapulicu, puru, grah i ječam... Morate kušati naša vina, mišni sir i 'njegovo gurmansko veličanstvo' drniški pršut! Dodite i okusite Drniš svim osjetilima!

*What comes to your mind when you hear someone say Drniš? Smoked ham, wine, Meštrović, Čikola, Promina... When people say Drniš, they mean Krka, Visovac, Dinara but above all the hospitality and kindness of the folk of Drniš with their traditional Drniš hat... With sounds coming from traditional instruments, the dipla (a twin-reed shepherd's flute) and gusle (similar to the bagpipes), and colorful traditional clothes, we sing traditional songs (ojkalice), dance silent wheel dances by holding hands... To spend time in Drniš area, means to enjoy its delicacies ... arambašići (sauerkraut leaves wrapped around minced meat), meat and bread made under a baking lid, delicious spit-roasted Drniš lamb with red onions, turkey, beans and spring barley... You must try our wines, cheese from 'mišina' and 'the royal gourmet product'- Drniš smoked ham! Come and experience Drniš with all your senses!*



## Buzet Buzet

*finalist of EDEN 2014/2015*

Buzet se nalazi u samom srcu sjevernog dijela Istre. Stari grad Buzet nalazi se na 150 m visokom brdu iznad plodne doline kojom protječe rijeka Mirna, ima dvojica gradska vrata, četiri trga međusobno spojena trima glavnim ulicama, a trg na kojem je smještena župna crkva isklesan je u živom kamenu, dok se noviji dio grada razvija u podnožju brda. Buzet se još naziva i Gradom tartufa jer je smješten u zoni u kojoj raste ta najskupocjenija podzemna gljiva.

*Buzet lies in the very heart of the northern part of Croatian Istria. The old town of Buzet is situated on a 150-metre-high hill overlooking the fertile Mirna river valley, whereas the new part of the town called Fontana, has developed at the foot of the hill. Buzet is also known as the 'Town of Truffles' since it is situated in an area rich in this highly prized underground fungus.*



PHOTOS BY: DAMIR FABJANIĆ



## Daruvar | Bjelovar | Garešnica

*finalist of EDEN 2014/2015*

Gastronomska i wellness oaza u stjecištu različitih kultura i netaknutoj prirodi. U bjelovarsko-bilogorskom kraju, čije rubove zelene prirode krasi multikulturalni gradovi Daruvar, Bjelovar i Garešnica, kušajte izuzetna i nagrađivana vina na Daruvarskoj vinskoj cesti sljubljena s okusima domaćeg sira. Na obroncima Bilogore, uz guste šume sa mnogo divljači, u pitomim bilogorskim selima već se stotinama godina proizvode mlijeko, sir i vrhnje, a iz kuća šire zamamni mirisi jela naših baka. Iz Bjelovara ćete pješačkim i biciklističkim stazama stići do obiteljskih vinarija s restoranima bogate Bilogorske vinske ceste. U daruvarskom, bjelovarskom i garešničkom kraju zadiviti će vas tradicijska kuhinja s domaćim kruhom, gibanicama, moslavačkim brašnjačama, krvavicama, lovačkim specijalitetima, ribljim paprikašom, knedlama na pari i češkim bramborakom. Nakon enogastronomskih užitaka oazu opuštanja pronađite u prirodnoj ljekovitoj daruvarskoj termalnoj vodi čiju su kvalitetu prepoznali još rimski carevi.

*An oasis of gastronomy and wellness in a meeting place of various cultures and untouched nature. In the Bjelovar-Bilogora region, whose edges of green nature are adorned by the multicultural towns of Daruvar, Bjelovar and Garešnica, you are invited to taste exquisite and award-winning wines on the Daruvar Wine Road, along with homemade cheese. In the villages on the slopes of Bilogora people have been producing milk, cheese and cream for hundreds of years and on the rich Bilogorska Wine Road, hiking and biking trails lead to family wineries with restaurants. The Daruvar, Bjelovar and Garešnica area will delight you with their local cuisine specialities such as homemade bread, cheese pie, 'Moslavina brašnjača', hunting specialties, fish stew, steamed dumplings and Czech 'bramborak'. After culinary delights, an oasis of relaxation can be found through the natural healing of Daruvar's thermal waters, whose quality was recognised way back by the emperors of Rome.*



## Okusi Srijema i Slavonije *Flavours of Srijem & Slavonia*

*finalist of EDEN 2014/2015*

Osim po ukusnim kolačima, Srijem i Slavonija poznati su po vrhunskim delicijama poput kulena i kulenove seke, bogatim mesnim i ribljim jelima, ali i specijalitetima iz kotlića, čobancu ili ribljem paprikašu. Njihove suvremenije varijante danas možete kušati u restoranima istočne Hrvatske uz neizostavnu kapljicu vrhunskog vina iz srijemskog vinogorja. Tu, na istoku Hrvatske, opustit ćete se u vožnji biciklom ili brodom, otkrit ćete tajne skrivene u dvorcima i muzejima, uživati ćete u gostoljubivosti domaćina na seljačkim gospodarstvima, a oduševiti će vas manifestacije poput Vinkovačkih jeseni, Žetve i vršidbe u prošlosti ili Vukovar film festivala. Dobro došli!

*In addition to fine pastries, Srijem and Slavonia are known for exquisite delicacies such as kulen and kulenova seka pork sausages, rich meat and fish dishes, but also for kettle-cooked specialties - čobanac (Slavonian shepherd's stew) or fiš paprikaš (spicy fish stew). Nowadays you can taste their modern variations in the restaurants of eastern Croatia, along with an unmissable glass of high quality wine from the Srijem wine region. Here, in the eastern part of Croatia, you will relax on a bike or boat ride, you will discover the secrets hidden in castles and museums, you will enjoy the hospitality of the hosts in family-run farms, and you will be delighted with events such as the Vinkovci Autumn Festival, Harvesting and Threshing in the Past, or the Vukovar Film Festival. Welcome!*



# EDEN

**Turizam i lokalna gastronomija**  
*Tourism & Local Gastronomy*



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Co-funded by the COSME programme of the European Union

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