

# TRADITIONAL and REGIONAL SPECIALITIES in KRAVAŘE



The culinary tradition continues:

Traditional feather collections named **SITTINGS WITH THE PEN**, which bring us to the former habits and remind us of Pražské dialects. With this event is linked a traditional food tasting „the dragon“ - donuts and bread and lard.



Another tradition is slowly beginning **THE CASTLE BEER FESTIVAL** which is held in July at the premises of the castle park, which for the last few years, has been organized by the city of Kravař in the Chateau Park at the beginning of July. Every visitor will find the offer of different kinds of beer. Among which are the specialty and non-alcoholic beers are really varied. For connoisseurs who want to enjoy liquid bread at the highest quality, are prepared beer mugs with the logo of the castle, but also a cultural experience until late at night.

Refreshments throughout the year, including regional specialties and traditional dishes during a visit to the Silesian Kravař can be found at in all the restaurants and sweetshops on territory town Kravaře.

## CONFECTIONERS IN KRAVAŘÍCH:

**Confectionary Jařabová:** Opavská 89, tel.: + 420 553 671 379,  
e-mail: [cukrna@jarabova.cz](mailto:cukrna@jarabova.cz), [www.jarabova.cz](http://www.jarabova.cz)  
**Confectionary Peterková:** Opavská 161, tel.: + 420 553 671 108  
**Confectionary Večerek:** Hlučínská 142, tel.: + 420 553 673 123

## RESTAURANTS IN KRAVAŘE:

**Restaurant Buly Aréna:** Kostelní 360/28, tel.: + 420 553 653 940,  
e-mail: [bulyarena@bulyarena.cz](mailto:bulyarena@bulyarena.cz), [www.bulyarena.cz](http://www.bulyarena.cz)  
**Restaurant Buly Centrum:** Hlučínská 252/181, tel.: + 420 553 671 153,  
e-mail: [info@bulycentrum.cz](mailto:info@bulycentrum.cz), [www.bulycentrum.cz](http://www.bulycentrum.cz)  
**Restaurant Damika:** Novodvorská 1, mob.: + 420 602 417 418  
**Restaurant Kavárna:** Bezručova 484/84, tel.: +420 553 671 137  
**Restaurant Slanina:** Opavská 214, tel.: + 420 790 308 355  
**Restaurant U Mnicha:** Opavská 51/23, tel.: + 420 553 673 000,  
e-mail: [info@u-mnicha.cz](mailto:info@u-mnicha.cz), [www.u-mnicha.cz](http://www.u-mnicha.cz)  
**Restaurant U Štůra:** Tyršova 5, tel.: + 420 605 367 897  
**Chateau Restaurant Kravaře:** Alejní 24, tel.: + 420 553 671 218, mob.: + 420 604 259 188,  
e-mail: [restaurace@zamekkravare.cz](mailto:restaurace@zamekkravare.cz), [www.zamekkravare.cz](http://www.zamekkravare.cz)



Hlučínsko, as well as Ratibořsko in the period 90 years ago had a common history, which lasted more than two centuries. No wonder that this shared history and traditions are reflected in some regional specialties from the past.. We can see this in recipes „cookbook from Hlučínská“, „Opava cookbook“ and the „miners cookbook“. In its processing had been involved natives of our city and housewives. You can find interesting recipes for dishes, of which can be said are regional specialties. Particular attention is paid by all the books and gastronomic traditions in the time of **CHRISTMAS:** (Christmas cakes, cookies, gingerbread, traditional black Mack and special „halečky“), **CARNEVAL:** (donuts - Krepl), **EASTER:** (dishes from eggs, poultry, lamb, goat, rabbit meat), **KARMAS:** (geese with „blue“ cabbage), **FEAST - FORGIVENESS:** (duck, grilled specialties, pork knee) as well as wedding traditions and history of the cuisine.



Largest gastronomic event in Kravaře is always held in late August, the aforementioned **KRAVAŘ FORGIVENESS**, which is held regularly for more than 100 years in honor of the patron St.. Bartholomew, held at the end of August in the midwater area and in addition to religious festivals, magnificent celebrations, fireworks and carousels, you can taste it in the course of five days of specials at dozens of booths with seating and entertainment.



High above it all stands **PRAJSKÝ KOLACHES A TRADITION OF BAKING CAKES** which are baked throughout the Hlučínsko region and not just each community, but each household has a different recipe.

Cakes are regularly available in bakeries, pastry shops and especially housewives which prepare them for every holiday opportunity

in the family - from baptism, birthdays, and weddings to funerals. Pražský kolaches have always been a very successful way to comfort friends and acquaintances not only in the Hlučínsko region, but also in other regions or abroad, where this famous delicacy not known.

In time were held in Kravař amateur competitions for „The Best pražský cake, for the“ Kravař forgiving“ taken part in by housewives from the wider area. In recent years, in other communities from Hlučínsko were organized so-called „Koláčobraní“ (the kolache harvest).



Gastronomic specialties are also dedicated to traditional **EXHIBITIONS IN THE CASTLE**, which are regularly held in every period before Easter and Christmas from 1991 and in addition to traditional folk products that are presented in this period including culinary specialties - bread, gingerbread, kolaches, roasted or dried fruit, meat products, pork, mead or mulled wine.

# TRADITIONAL and REGIONAL SPECIALITIES in RACIBÓRZ

## RESTAURANTS

During a visit Racibórz we would like to invite to taste Racibórz cuisine. We recommend in particular the traditional lunch: soup with pasta and gnocchi with a roll and blue (red) cabbage. This dish can be ordered in one of the Racibórz restaurants.



### Braxton

13 Rynek st.; tel.: +48 32 418 10 00;  
e-mail: [marketing@braxton.info.pl](mailto:marketing@braxton.info.pl),  
[www.braxton.info.pl](http://www.braxton.info.pl)

### Dzika Róża (Wild rose)

14 Jana Pawła II st.; tel.: +48 32 415 77 19;  
e-mail: [biuro@dzikarozza.pl](mailto:biuro@dzikarozza.pl), [www.dzikarozza.pl](http://www.dzikarozza.pl)

### Kameralna

1 Kochanowskiego st.; tel.: +48 32 415 35 91

### Karczma Hetmańska (Atamans tavern)

5 Długa st.; tel.: +48 32 419 07 57

### Rastauracja Hotelu POLONIA (Restaurant in the hotel POLONIA)

16 Dworcowy st.; tel.: +48 32 414 02 70;  
e-mail: [hotel@polonia.raciborz.pl](mailto:hotel@polonia.raciborz.pl),  
[www.polonia.raciborz.pl](http://www.polonia.raciborz.pl)

### Swojskie Jadło (Home cooked food)

6 Batorego st.; tel.: +48 32 415 13 56

### Vena

5 Nowa st.; tel.: +48 32 415 33 58; [www.vena.info.pl](http://www.vena.info.pl)

### Raciborska (Racibórz restaurant)

9 Rynek st.; tel.: +48 32 415 31 74

### Leśna (Restaurant „Lesni“)

15 Markowicka st.; tel.: +48 32 417 16 45;  
[www.raciborz-lesna-obora.pl](http://www.raciborz-lesna-obora.pl)

### M&Monroe

5 Batorego st.; tel.: +48 32 415 84 84

### Przy Kominku (By the fireplace)

8 Markowicka st.; tel.: +48 32 415 60 70

### Bistro SHIRO

Rynek 10; tel.: +48 32 419 90 26

### Antoś

17 Jana Pawła II st.; tel.: +48 32 415 73 48

## CAFES

Guests yearning for sweets in our city can also find what they wish. From refined pastries, over coffee to delicious desserts and cakes. The urban Cafes for lovers of sweets are always open for you.



### Piotruś

1 Odrzańska st.; tel.: +48 32 415 28 40

### Cafeteria „Amigos”

2a Mariańska st.; tel.: +48 602 802 297

### Dom Czekolady CAFFE (House of chocolate CAFFE)

Małgorzata Jakieła; 5/1 Mickiewicza st.  
tel.: +48 793 070 612

### Cafe Fanaberie

13 Warszawska st.; tel.: +48 32 793 60 15

### Gelatopiu

5 Rynek st.; tel.: +48 32 415 01 62

### Cynamon Cafe

2a Odrzańska st.; tel.: +48 32 415 22 12

### Poza Czasem

5 Ogrodowa st., 47-400 Racibórz (by CH JAWOR);  
tel.: +48 32 415 00 87;  
e-mail: [kawiarnia@poza-czasem.pl](mailto:kawiarnia@poza-czasem.pl),  
[www.poza-czasem.pl](http://www.poza-czasem.pl)

### Vintage Cafe

97 Rybnicka st., OC Auchan; tel.: +48 721 951 744