

Veszprém-Balaton 2023: Mapping Culinary Traditions with locals



Lake Balaton - Balaton bar. The bar is produced in 30 km from the lake in Székesfehérvár. Its production began in the 1950s. Now it has 14 different flavours!



6 six vine regions – 6 wine traditions. The northern land of the Lake Balaton "Balatoni borrégió" with the small village Csopak, 30 km from Veszprém is one of the unique places with great folklore and wine traditions. Tokaji is the Hungarian most famous wine.



New bistro - Old beer traditions. The bistro **Papirkutya**, ("paper dog") is the newest dining area in Veszprém opened this summer. A rich choice of great craft beer!



Tihany village - Lavender ice cream. The small village Tihany is part of traditional lavender cultivation near the Lake Balaton. Every June it hosts the lovely Lavender festival. Lavender ice cream and syrup are just some of the tasty ideas of the area.



The mountain region Bakony - Sticks/Ribs with Bakony sauce. This traditional local sauce made of sour crème and mushrooms got its name from the local mountain region Bakony - in the north from Veszprém.



Somló Volcano - Somlói Cake. Somló is an old volcano in about 70 km west from Veszprém - it's also a famous wine region. The desert Somló resembles a volcano after the eruption; it consists of several delicious layers of different sauces and walnuts.

Like Sticks/Ribs with Bakony sauce, Somlói Cake tastes better than it looks. It's because we Hungarians are a bit impatient people, and no one wants to waste time just on making the dishes look better, we enjoy them as they are:))

