

DISCOVER

SWEDEN TOURS

THE BEST OF CULINARY WEST SWEDEN – minimum 15 persons

In the past 15 years, Swedish gastronomy and restaurant culture have undergone a metamorphosis and today, Sweden has emerged as one of the leading countries in cutting-edge gastronomy. "Sweden - The New Culinary Nation" is the aim for our government and we are happy to be part of this. On our culinary tour we let you meet local food producers and taste their products as well as enjoying gourmet meals in fine dining restaurants. Get the taste of the forests, lakes and countryside.

B= Breakfast, L=Lunch, D=Dinner

Day 1 Gothenburg (-/-/D)

Arrival in Gothenburg. Your English speaking driver, who also will be your tour leader, will meet the group. Transfer by coach in to the city centre and check-in to your hotel.

Short sightseeing If time allows sightseeing by bus together with your authorized Gothenburg guide. Gothenburg is Sweden's second biggest city and has a population of almost half a million residents. There is a distinct maritime atmosphere, with a mixture of older, well-preserved districts and exciting new developments. The heart of Gothenburg is the parade street "Avenyn", with lots of shops and restaurants.

Dinner and overnight in Gothenburg.

Day 2 Gothenburg- West Coast (B/L/D)

Breakfast at the hotel and check-out.

Travel along the Swedish west coast with its beautiful archipelago. We will pass grey rocky shores and small fishing villages, over to the island Tjörn. At arrival to one of the fishing villages you will **hear about the herring tradition** in Sweden and how it has affected the development of the west coast.

Tasting of different types of pickled herring.

Enjoy lunch by the coast overlooking the sea.

Boat tour - you will be picked up with boat after lunch for a sea food adventure and a cruise around the islands. The cruise ends right by your hotel for the evening and now it is time for check in. Later you will enjoy a **3-course dinner** in this fabulous yacht club hotel.

Overnight



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Day 3

West Coast-Trollhättan-Lidköping

(B/L/D)

Breakfast is served at the hotel, check out. The Culinary Tour continues towards the inland.

Visit a cheese making sheep or goat farm. The tradition in making sheep and goat cheese is rather new in Sweden. You will hear about the production and taste the cheese of the Swedish native breeds made on the farm, mixing French and local traditions.

Continue to the area of Lidköping and **Läckö Castle**. Lunch just by the castle in the new Visitor Centre dedicated to the Swedish Crown Princess Victoria. **Visit the Castle and the Garden.** This white baroque castle is one of the most beautiful ones in Sweden. Located on a cape in Vänern outside Lidköping, the scenery is stunning. We will visit the castle and you will get a special guiding of the walled garden with all its flowers, herbs and vegetables, to learn how it all can be used for the cuisine. The garden is created by Simon Irvine, an internationally known garden designer.

Fish and Bleak roe at Spiken Fishing Village by Lake Vänern. Meet a fisherman and hear about the fishing in the lake as well as taste the products. The fishing tradition at Spiken is several hundred years old. The speciality is to fish bleak and sell the delicious roe. Not too long ago the harbour was expanded to a modern fishing harbour. Today, Spiken, is one of Europe's biggest freshwater ports. (In November, a special bleak roe experience package is offered)

Check in at your **hotel in Lidköping** where you also will have your **dinner** at the certified West Swedish restaurant.

Overnight.

Day 4

Falköping – Hornborga - Kinnekulle

(B/L/D)

Breakfast is served at the hotel

Visit a Crisp Bread Bakery. One of the typical culinary products of Sweden is the crisp bread. Today many bakeries have found their own speciality. We will visit one of these bakeries to see the baking and of course taste the bread which, in addition to being healthy, also provides a different taste experience that is a joy for your taste buds. The full range of crisp bread has a wide variety of flavours: lingonberry, sesame seed, juniper berry, tomato, blueberry and more.

Visit and lunch at Moose and Bison Farm. This lovely countryside facility has its own moose- and bison park. Take the chance to get really close to these extraordinary animals as we get a guided tour on the farm. **A presentation of Swedish hard cheeses** will be held during lunch and a tasting will be arranged. Hard cheese is one of the most popular and traditional things to put on your sandwich, there are a few branded cheeses like Herrgård and Svecia. This area is traditionally big in dairy production.



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The area between the great lakes Vänern and Vättern covers a couple of small plateau mountains all with a unique and exotic fauna. It also shows the historic remains of the very early Swedish Christianity with mediaeval churches of high importance, rock carvings and mansions. During a couple of weeks in May and June the ground in certain areas is covered with white flowers from ramsons and a smell of onion can be felt. **An outdoor Swedish “Fika” with typical Swedish cinnamon rolls and shortbread** will be served during a short walk in the immense green nature. Depending on time of year it might be possible to pick ramson, blue- or lingonberries or chanterelles. If any luck you can bring your pick to the restaurant and they’ll prepare it.

Dinner including a soup of ramson is served at one of the well-known restaurants at Kinnekulle where you also will get a presentation of the use of the leaves from the flowers.
Overnight at the same hotel in Lidköping

Day 5 Lidköping-Vara (B/L/D)

Breakfast at hotel and check-out.

Make your own lunch! Meatballs may be the most known Swedish dish, now it is time to learn how to make them at a cooking lesson that will end up as today’s lunch.

Some free hours in the nice town Lidköping with time to visit the porcelain center Rörstrand or to do some shopping and have a coffee in one of the cafeterias that make the town know as a “café-town”.

Bus to **the fabulous castle which will serve as your hotel for tonight**. Check in and time to relax. Before dinner you will go to the nearby brewery/distillery to get a presentation about the **Swedish schnapps and beer tradition**, and of course also get to taste some.

Back to your hotel you will be served a final **5 course gourmet dinner**.
Overnight

Day 6 Vara-Gothenburg (B/-/-)

Breakfast at the hotel and check out

Free time or direct departure to airport

END OF DISCOVER SWEDEN TOURS SERVICES (Program is a subject of change)

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