



OTKRIJTE HRVATSKO SELO

DISCOVER THE
CROATIAN COUNTRYSIDE

Prvi sam put vidjela i dragala domaće životinje – najbolji školski izlet do sada.

Maša, Zagreb

I've never realised Croatia has so much to offer beyond its beautiful sea!

Paul, Bristol, UK

Nikada nisam bolje jeo, pio i odmorio se! Ovo je raj na zemlji!

Vinko, Split

We came only for a day, but stayed a week thanks to our dear hosts and their hospitality. We'll come back for sure!

*Karen and John,
Vancouver, Canada*

Odlična domaća hrana, domaće vino i obiteljska atmosfera. Poželim se preseliti ovamo!

*Adrijana, Ljubljana,
Slovenija*

Kako se prave domaći baranjski čvarci i slavonske kobasice? Koja je tajna proizvodnje vrhunskog istarskog i dalmatinskog pršuta? Znate li da se u Podravini od koprive rade kruh, palačinke i sokovi? Tko proizvodi sireve od mljeka triju vrsta životinja? Gdje se u Prigorju čuvaju recepti za najbolje bakine kolače? Koliko je godina star najstariji tanjur za kotlovinu i zašto je baš u Moslavini? Kako se peče lička rakija i njeguju jedinstvena vina po cijeloj Hrvatskoj?

Ove i mnoge druge tajne od zaborava čuvaju i drugima prenose zaljubljenici u hrvatsko selo i seoski način života. Oni vas, okupljeni u Udrugu ruralnog turizma Hrvatske, pozivaju na nezaboravno putovanje prošlošću, sadašnjosti i budućnosti hrvatskog sela.

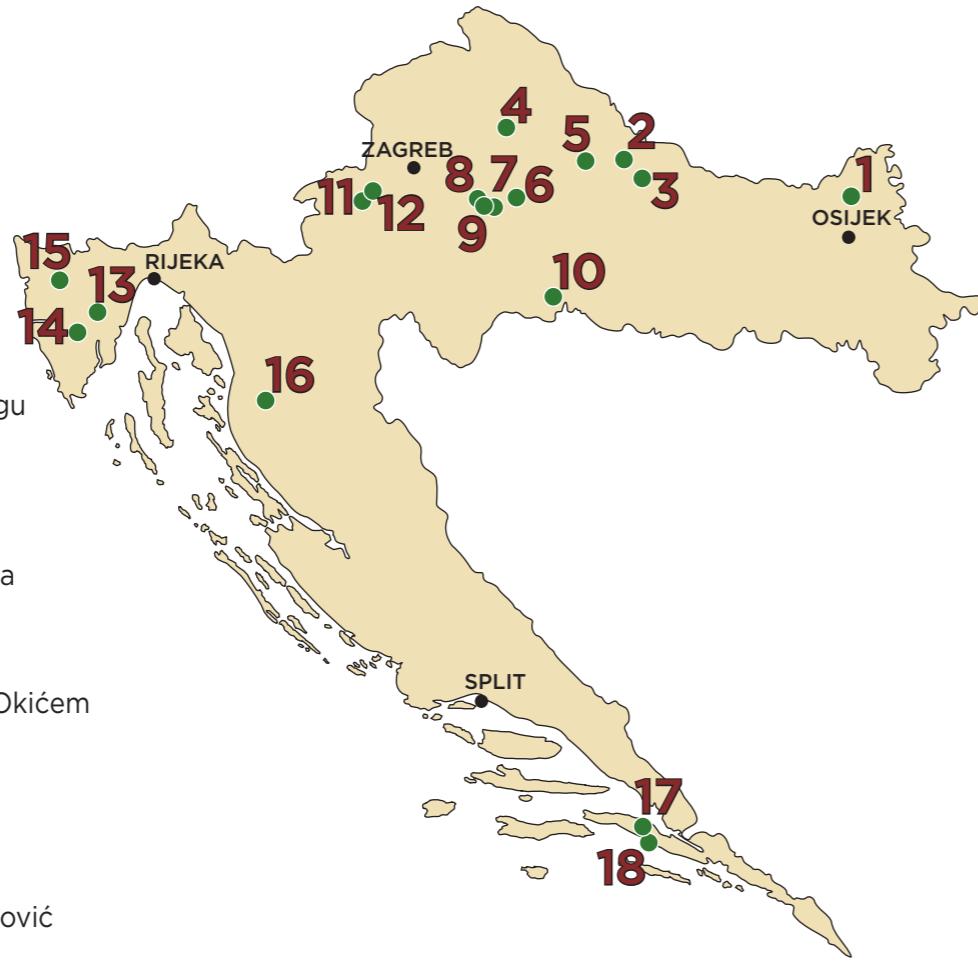
Želite li pobjeći od stresa i gradske buke, kušati autohtona vina, rakije, likere, sokove, ulja i ostale domaće proizvode, probati jela pripremljena od namirnica iz vlastitih vrtova, voćnjaka i vinograda po stariim, autohtonim receptima, upoznati se s ruralnom tradicijom i kulturnom baštinom ili jednostavno provesti vrijeme u društvu dobrih ljudi, pozivamo vas da nas posjetite i otkrijete tajne hrvatskog sela!

How are traditional čvarci from the Baranja region and Slavonian sausages being made? What is the secret behind production of superb Istrian and Dalmatian prosciutto? Did you know that people in Podravina make bread, pancakes and juices by using nettle? Who produces cheese from the milk of three animals? Where do they keep recipes for best Grandma's cakes in Prigorje? How old is the oldest kotlovin plate in Croatia and why does it come from the Moslavina region? How to make the rakija from Lika and how to cultivate unique wines in the entire Croatia?

These and many other secrets are now protected from oblivion and passed down by people who are in love with Croatian villages and rural lifestyle. United in the Croatian Rural Tourism Association, they invite you to take an unforgettable journey into the past, presence and future of the Croatian countryside.

If you would like to run away from stress and hectic urban life, taste autochthonous wines, rakijas, juices, oils and other home-made products, try dishes made from ingredients from our own gardens, orchards and vineyards by using old, traditional recipes, become familiar with rural tradition and cultural heritage, or simply spend a day or several days in a company of nice people, we invite you to visit us and disover the Croatian countryside!

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15. Agroturizam Tikel
16. Izletište Butina
17. Obiteljsko gospodarstvo Antunović
18. Agroturizam Dalmatinska kuća



Vino/Wine



Maslinovo ulje/Olive oil



Voće/povrće
Fruit/vegetables



Rakije, likeri, sokovi i
marmelade
Rakijas, liqueurs, juices, jams



Domaće životinje/
Farm Animals



Suhomesnati proizvodi/
Charcuteire



Sir/Cheese



Žitarice/Crops



Kamp/Camp



Etnografska zbirka/
Ethnographic collection



Poljoprivredne aktivnosti/
Agricultural activities



Kuharske radionice/
Culinary workshops



Ribolov/Fishing



Jahanje/Horse-riding



Najam bicikala/
Bicycle rental



Vožnja traktorom/
Tractor ride



Bazen/Swimming pool



Sportski tereni/
Sport venues



Dječje igralište/
Children playground



Team building/
Team-building

* Svi članovi nude usluge smještaja, prehrane i kušanja domaćih proizvoda

* All members offer accomodation, meals, and tasting of home-made products



Etno restoran Baranjska kuća

Kolodvorska 99, 31315 Karanac

Baranjska kuća nalazi se u etnoselu Karanac podno Banovog brda, u neposrednoj blizini Osijeka i Parka prirode Kopački rit. Restoran je poznat po pripremi običajnih jela prema tradicionalnim receptima na starinski način, kao što su šaran na rašljama, fišpaprikaš, grah-gulaš iz zemljanih lonaca i teletina iz krušne peći. Na imanju se nalazi seoski muzej starih zanata

"Ulica zaboravljenog vremena" u kojem posjetitelji mogu vidjeti brojna oruđa i predmete koji su se upotrebljavali u davnim vremenima. Desetak minuta lagane šetnje selom udaljene su sobe za noćenje u kojima se možete dobro odmoriti osluškujući baranjsku tišinu.

Baranjska kuća is located in the Karanac ethno village at the foot of the hill called Banovo brdo in the vicinity of Osijek and the Kopački rit Nature park. The restaurant is famous for its timeless dishes prepared in an old fashioned manner by using traditional recipes, such as carp on forks, fish stew, bean goulash in clay pot, and baby beef from the bread stove. The "Street of Forgotten Time", the village ethno museum, boasts a collection of appliances and items used in old days. A 10-minute walk through the village will bring you to our rooms where you can find rest by listening to the silence of Baranja.

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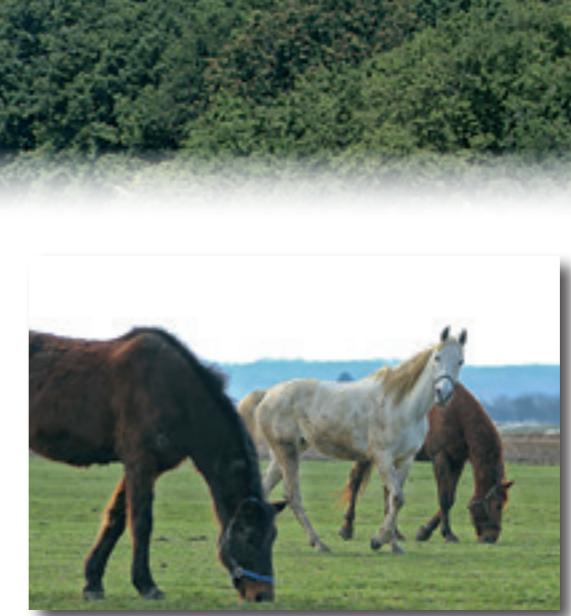
Web: baranjska-kuca.com

Facebook: [Baranjska kuća](#)

Otvoreno/Open: Svaki dan/Every day

GPS: 45.7603° N, 18.6859° E





Zlatni klas Otrovanec

Otrovanec 228, 33405 Pitomača

Između rijeke Drave na sjeveru i vinorodne Bilogore na jugu smjestilo se naše imanje na kojem uzgajamo konje za jahanje, ovce, voće i povrće. Brojni starinski eksponati i sobe uredene u etno-stilu nude ugodaj nekih davno prošlih vremena. Osobitu pažnju poklanjamo njegovanju starih, zaboravljenih kulinarskih recepata gdje prednost dajemo zdravoj do-

maćoj i vegetarijanskoj hrani. Žganci, prežgane juhe, kukuruzne, ječmene i prosene kaše, jela pripremljena od koprive, bundeve i čička te domaći kruh od žitarica smljevenih na malenom starinskom kućnom mlinu već preko 40 godina golicaju nepca naših gostiju, a nadamo se da će uskoro i vaša.

Between the Drava river in the north and the vine-rich area of Bilogora in the south, we breed riding horses, sheep and produce fruits and vegetables. Numerous old exhibits and rooms furnished in ethno style speak of some old, forgotten times. We place special emphasis on preservation of traditional and forgotten culinary recipes and focus on healthy and vegetarian home-made food. Corn mash, prežgana soup, corn, oat and millet porridge, dishes made of nettle, pumpkin and thistle, home-made bread from grain round in the small old home mill have been real treats for our guests' palates for over 40 years. We hope that it will please yours as well!

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Otvoreno/Open: Svaki dan/Every day

GPS: 45.9198° N, 17.2083° E





Podrum Vineda

Kolodvorska 77, 33404 Vukosavljevac

Naše dvije obitelji Kaša i Kovač bave se proizvodnjom vina u neposrednoj blizini Virovitice i Pitomače na padinama Bilogore, slavonske vinske regije pjeskovitog tla i sunčanog podneblja. Našu graševinu, frankovku, chardonnay i cabernet sauvignon

možete probati u kušaonici uz domaći kruh, sir i bućino ulje. Posjetitelji i vinoljupci iz Hrvatske i šire rado nam se uvijek iznova vraćaju zbog naših osmijeha i opuštenosti prema gostima. Veselimo se i vašem dolasku i ponovnom povratku. Živjeli!

Our two families, the Kaša and Kovač, produce wine in the vicinity of Virovitica and Pitomača, on the slopes of Bilogora, Slavonian wine region of sandy soil and sunny climate. You can taste our Welschriesling (Graševina), Blue Frankish, Chardonnay and Cabernet Sauvignon in our wine-tasting facility with a bit of home-made bread, slice of cheese and a drop or two of pumpkin seed oil. Our visitors and wine lovers from Croatia and abroad always come back to us because of our welcoming smile and cordiality that we show to our guests. We are looking forward to your arrival and return. Cheers!

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Web: podrum-vineda.hr

Facebook: [Podrum Vineda](#)

Otvoreno/Open: Uz najavu/With announcement

GPS: 45.8846° N, 17.2308° E





Seoski turizam Rakić

Čabradi 25, 48260 Križevci

Opustite se nadomak seoskog jezera, okruženi livadama, pašnjacima i šumama kontinentalne Hrvatske u neposrednoj blizini Zagreba. Naša obitelj nudi isključivo domaće specijalitete pripremljene od namirnica iz vlastite proizvodnje kao što su sirevi, patka s mlincima, mesne rolade, jela iz banjice i domaći

štrukli. Mužnja krava i vožnja starim traktorom samo su neke od aktivnosti koje nudimo gostima. Ugodni starinski ambijent kojeg se jednostavno nećete moći dovoljno nauživati i veseli domaćini učinit će vaš jednodnevni ili višednevni boravak nezaboravnim.

Relax by the village lake surrounded by meadows, pastures and forests of continental Croatia nearby Zagreb. Our family offers home-made specialities only, made from ingredients produced at the estate, such as cheese, roasted duck with dumplings, meat rolls, meet from the metal barrel and štrukli. Cow milking and old tractor driving are just some of the activities you can enjoy. Cosy old-fashioned atmosphere which you will never get enough of and cheerful hosts will make your stay, whether short or long, truly unforgettable experience.

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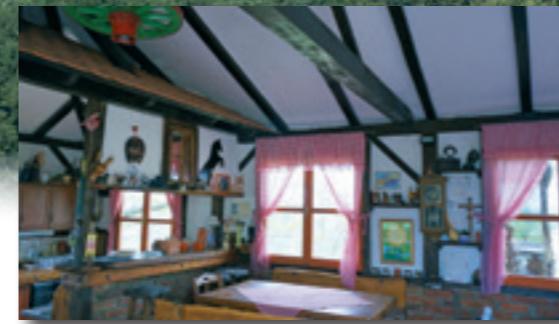
E-mail: seoskiturizamrakic@gmail.com

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Facebook: **Seoski turizam Rakić**

Otvoreno/Open: Uz najavu/With announcement

GPS: 46.0884° N, 16.5865° E



Agroturizam Na Malenom brijegu

Ribnjačka 84, 43270 Veliki Grđevac

Agroturizam Na Malenom brijegu nalazi se na vrhovima Bilogore u središnjoj Hrvatskoj. Selo je okruženo šumovitim brežuljcima i šarolikim poljoprivrednim parcelama i kao da je ostalo u nekom prošlom vremenu. Bavimo se uzgojem jahačih konja koji oduševljavaju posjetitelje i nas same. Nudimo

tradicionalnu hranu, tipičnu za naš kraj, od većinom vlastitih namirnica. Turističke animacije kao što su Skriveno blago bilogorskih divova – veda, Život na selu i Vinske svetkovine oraspoložit će sve i ostati u trajnom sjećanju posjetitelja.

Agritourism household "Na Malenom brijegu" is located at the top of the Bilogora hills in central Croatia. The village is surrounded by woody hills and delightful agricultural plots, as if it belongs to some bygone days. We breed riding horses that take our visitors' breath away (ours as well). The food we offer is traditional and typical of our area, mostly made of ingredients from our own produce. Tourist attractions such as The Hidden Treasure of Bilogora Giants – Veds, the event titled Life in the Village and wine festivals will lift everyone's spirits and remain memorable.

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Facebook: [Na Malenom brijegu](#)

Otvoreno/Open: Vikendom i uz najavu
Weekends and with announcement

GPS: 45.8989°N, 17.0883° E





Seoski turizam Pirak

Grabovnica 1, Sv. Vid, 43240 Čazma

Naše imanje smješteno je Moslavini, u okolini grada Čazme, trenutno najpoznatijoj po Božićnoj priči obitelji Salaj - imanju okićenom s gotovo dva milijuna lampica, svega 60-ak km od Zagreba. Okruženi smo netaknutom prirodom u kojoj svakodnevno susrećemo brojne šumske životinje dok na samom

imanju uzgajamo vinovu lozu od koje proizvodimo kvalitetna vina od sorti graševina, frankovka i rizling. Nakon uživanja u tradicionalnim jelima našeg kraja, poslije ručka se možete okupati u vanjskom bazenu, šetati šumom ili sanjkati ukoliko dolazite zimi.

Our estate is located in Moslavina, close to the town of Čazma, now famous for its Christmas Story of the Salaj family – the estate decorated with over two million Christmas lights, only 60 kilometres away from Zagreb. We are surrounded by pristine nature and wild animals are a common sight. We grow different varieties of wine and produce high-quality wines (varieties: Welschriesling / Graševina, Blue Frankish and Riesling). After enjoying traditional home-made dishes, indulge yourself by having a swim in our pool in the open, take a stroll in the forest or, if you come during wintertime, go for a sledge ride.

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Facebook: [seoskiturizam.pirak](https://www.facebook.com/seoskiturizam.pirak)

Otvoreno/Open: Uz najavu/With announcement

GPS: 12.3456° N, 12.3456° E





Seoski turizam Kezele

Vinogradska 6, Šumećani, 10313 Graberje Ivaničko

Nalazimo se na brijegu s kojeg se pruža prekrasan pogled na Moslavačku goru. Najpoznatiji smo po tradicionalnoj kuhinji, a tanjur naše bake Marije, najstariji tanjur za kotlovinu u Hrvatskoj, izložen je u restoranu. Jela pripremamo po obiteljskoj knjizi recepata. U vinogradu površine 3 hektara uzgajamo

autohtonu sortu škrlet, a u obiteljskoj vinariji organiziramo kušanje vina. Posebna je atrakcija etno zbirka s 4000 starina! Djeci su omiljeni igralište i konji autohtone pasmine hrvatski posavac, dok odrasli vole prošetati ili voziti bicikl poučnom stazom kroz šumu do jezera. Odmor na selu za cijelu obitelj!

Our farm tourism is located on a hill with a magnificent view of the Moslavačka gora. We are famous for our traditional cuisine. A metal plate owned by our grandmother Marija is the oldest kotlovina plate in Croatia, and, as such, it is exhibited in the restaurant. The dishes are prepared in line with the family book of recipes. We cultivate the autochthonous vine sort of Škrlet in our three-hectare vineyard and organise wine-tasting in the family winery. Our ethnographic collection with over 4000 exhibits is a real attraction! Children adore our playground and the Hrvatski posavac autochthonous horses. On the other hand, adults prefer walking or cycling across marked cycling trails to the lake. Vacation in the countryside for the entire family!

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Web: kezele-vino.hr

Facebook: **Seoski turizam Kezele**

Otvoreno/Open: Svaki dan/Every day

GPS: 45.7228° N, 16.5068° E





Klet Stari Mlin

VIII. Vinogradski odvojak 3, 10312 Kloštar Ivanić

Osjetite čaroliju moslavačkog kraja u pitomom okruženju prekrasnih vinograda i blagih brežuljaka. Na našem imanju svatko će pronaći ponešto za sebe: ribiči mogu pecati u dvama ribnjacima, avanturisti šetati obližnjom šumom, a sportaši i djeca baviti se brojnim sportovima na uređenim terenima. Tu je

i stari mlin te brojni stari predmeti s pomoću kojih možete saznati o povijesti našeg kraja. Domaći likeri i sokovi, tradicionalna jela poput pilećeg paprikaša, kotlovine i štrudla oduševljavaju naše posjetitelje koji dolaze na jednodnevne i višednevne boravke. Radujemo se i vašem dolasku!

Experience the charm of the Moslavina area in this admirable landscape filled with vineyards and small hills. Our estate caters for everyone's needs: fishermen can fish in our two small ponds, adventurists can explore the woods nearby, athletes and children can engage in sports at fully equipped sports fields. We also have an old mill and many other old items that teach you something about the local history. Home-made liquors and juices, traditional dishes such as chicken stew, kotlovina and strudels delight our guests who come to us for either a day or more. We are looking forward to your visit as well!

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Otvoreno/Open: Vikendom i uz najavu
Weekends and with announcement

GPS: 45.7458° N, 16.4358° E





Seoski turizam Ladanj kod strica

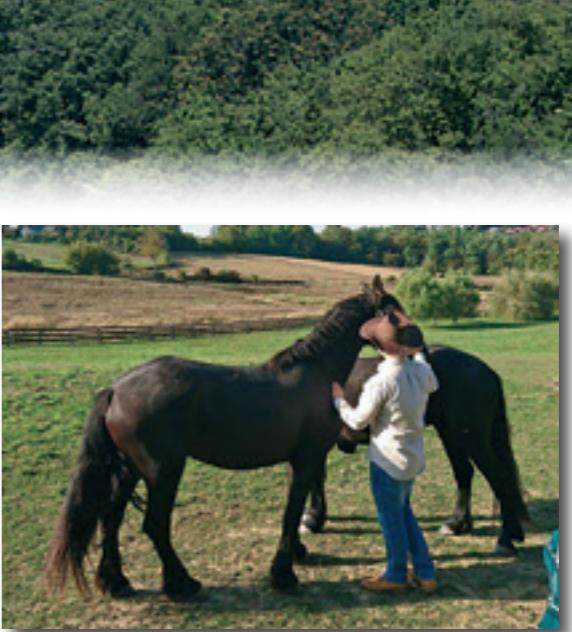
Vinogradarska 12, Sobočani, 10312 Kloštar Ivanić

Ugostit ćemo Vas na imanju veličine 60 000 m² na kojem se možete družiti s prekrasnim frizijskim konjima, dok će najmladi imati priliku jahati ponije i igrati se na igralištu nadomak restorana. Osobito se ponosimo svojom plantažom ekološki uzgojene aronije od koje pravimo sokove i likere. U ponu-

di imamo autohtona jela moslavačkog kraja za čiju pripremu namirnice nabavljamo od okolnih poljoprivrednika. Uz odmor u starinskim sobama nudimo vam i tečajeve kulinarstva, pjesničke večeri te čitanje priča za najmlađe.



We will host you at our 60,000 m² large estate where you can spend your time with Frisian horses while children can ride ponies and play at the playground near the restaurant. We are particularly proud of aronia plants that we grow on our eco-plantation and from which juices and liquors are made. Autochthonous Moslavina dishes are prepared by using the ingredients produced by local farmers. Apart from accommodation in our old-fashioned rooms, we offer you culinary courses, poetry reading and storytelling for the youngest ones.



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Otvoreno/Open: Vikendom i uz najavu

Weekends and with announcement

GPS: 45.7340° N, 16.4475° E





Ekoetno selo Strug

Plesmo 26, 44324 Jasenovac

Uživajte u predivnim krajolicima, opustite se i odmorite uz čarobne prizore seoske idile u Ekoetno selu Strug koje se nalazi u selu Plesmo u srcu Posavine na južnom ulazu u Park prirode Lonjsko polje. Idealan smo smještaj za turiste željne odmora u oazi mira,

tišine i prirodnih ljepota, a osobito za one koji uživaju u promatranju ptica, jahanju i ribolovu u obližnjim rijeckama. Domaći kruh i rezanci, fine juhe, ribe i divljač te autohtono moslavačko vino razveselit će vaša nepca i navesti vas da se – nadamo se – ponovo vratite.

Enjoy the beautiful landscape, relax and rest enchanted by the magic scenery of countryside idyll at the Strug eco-ethno village situated in the Plesmo village at the heart of Posavina, at the south entrance to the Lonjsko polje Nature Park. Its position is perfect for tourists who want to take some rest in this oasis of peace, quietude and scenic beauty and especially for those who adore bird-watching, horse-riding and fishing in nearby rivers. Home-made bread and noodles, tasty soups, fish and venison and autochthonous wines of the Moslavina region will be real treats for your palates that will, hopefully, incite you to come back.

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Web: ekoetno-selo-strug.hr

Facebook: [Ekoetno selo Strug](#)

Otvoreno/Open: Vikendom i uz najavu

Weekends and with announcement

GPS: 45.3130° N, 16.8351° E





Izletište Režekov podrum

Plešivica 39, 10450 Jastrebarsko

Naše izletište nadaleko je poznato po vinu koje proizvodi već četvrta generacija obitelji Režek na padinama Plešivice, nedaleko od Zagreba. Kod nas možete kušati brojna nagrađena vina kao što su rajnski rizling, chardonnay, sivi pinot, pinot crni, portugizac i pjenušac, a svoje znanje o vinu možete upotpuniti i u

našoj školi kušanja. Nudimo domaću tradicionalnu kuhinju plešivičkog kraja kao što su teleća rolada s vrganjima, krvavice i punjena patka s mlincima, a večera povrća dolazi iz našeg vrta. Viška kalorija možete se riješiti planinarenjem ili posjetom Samoboru, Varaždinu i drugim mjestima u našoj okolici.

Our excursion site is well known for its wine produced by the fourth generation of the Režek family at the slopes of Plešivica nearby Zagreb. The site allows you to taste numerous award winning wines, such as Rhine Riesling, Chardonnay, Pinot Gris, Pinot Noir, Portugieser and sparkling wine. Plus, you can advance your knowledge about wines in our wine tasting school. Vegetable is mostly home-grown and we can offer you traditional Plešivica dishes such as baby beef roll with ceps, blood-pudding and stuffed duck with dumplings. You can easily burn the excess calories by hiking or visiting Samobor, Varaždin and other nearby towns.

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Otvoreno/Open: Uz najavu/With announcement

GPS: 45.7204° N, 15.6594° E





Seoski turizam Etno kuća pod Okićem

Podokićka 40, Klake, 10435 Samobor

Naš seoski turizam Etno kuća pod Okićem smješten je u sjeverozapadnom dijelu Hrvatske, nadomak Samobora. Nalazi se u samom podnožju staroga grada Okića i na granici Parka prirode Žumberak – Samoborsko gorje. Posjetiteljima nudimo poseban ugođaj u autentičnom ambijentu seoskog domaćinstva

okićkog kraja u kojemu mogu uživati i u našoj zavičajnoj zbirci. U kuhinji pripremamo tradicionalna jela svog kraja kao što su samoborska salama, punjena purica i teletina te svinjski kotleti. Ako se želite probuditi u netaknutoj prirodi uz pjev ptica, nudimo vam smještaj, kao i mogućnost kampiranja.

Our agritourism household Ethno House under Okić, is situated in the north-western Croatia, nearby Samobor. It is located at the foot of the old burg Okić and at the border of the Žumberak - Samoborsko gorje Nature Park. Visitors can indulge in truly special atmosphere of an authentic rural household typical of the Okić area. Plus, they can also admire our local collection of items exhibited there. Traditional local dishes such as the Samobor salami, stuffed turkey, baby beef and pork chops are available from our kitchen. If you would like to wake up to birds songs in pristine nature, we offer accommodation and camping facilities.

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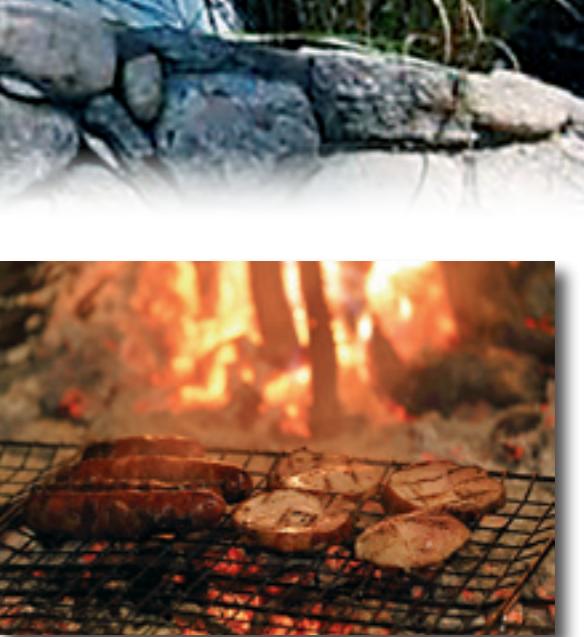
Web: etno-kuca.hr

Facebook: [Etno kuća pod Okićem](#)

Otvoreno/Open: [Uz najavu/With announcement](#)

GPS: 45.7522°N, 15.7088° E





Agroturizam Dol

Gologorički Dol, 52402 Lukačići 6

Gologorički Dol malo je mjesto smješteno među predivnim brežuljcima središnje Istre. Želite li pobjeći od gužve u gradovima ili upoznati lokalne običaje, mistična Istra pravo je mjesto za vas. U blizini našeg imanja nalazi se predivan vodopad na jezeru u kojem možete vidjeti guske i patke. Naše domaće

životinje donose vam opuštanje i zabavu za najmlađe. Uživajte u našem vinu i delicijama istarske kuhinje kao što su fuži, pršut, kobasice i jela ispod peke koje vam na tradicionalni način priprema obitelj Stojšić od namirnica iz vlastite proizvodnje.

Gologorički Dol is a small place situated among beautiful hills of central Istria. If you want to escape from the city rush or get acquainted with local customs, mystic Istria is a perfect place for you. A magnificent waterfall can be seen at the nearby lake where you can watch geese and ducks. Our animals will bring you relaxation and fun for the youngest ones. Enjoy our home-made wine and Istrian specialties such as fuži, prosciutto, sausages and meat dishes under the bell which the Stojšić family prepares in a traditional manner, using their own produce.

Telefon/Phone: +385 95 848 2766; + 385 52 684 625

E-mail: stojsic.ana@gmail.com

Web: agroturizamdol.incroatia.info

Facebook: [Agroturizam Dol](#)

Otvoreno/Open: Uz najavu/With announcement

GPS: 45.2402° N, 14.0502° E





Agroturizam Familija Ferlin

Gržini 2, 52341 Žminj

Agroturizam Familija Ferlin nalazi se u središnjoj Istri, nedaleko Žminja. Naše gospodarstvo u srcu Istre jedinstvena je oaza mira i tištine, pravi raj za zaljubljenike u nedirnutu prirodu i tradicionalne vrijednosti. U konobi će vas dočekati gostoljubivost naše

obitelji, ugodaj ognjišta i miris toplog kruha te ostalih specijaliteta iz krušne peći. Rado ćemo vas uključiti u rad na gospodarstvu i pripremu naših tradicionalnih jela. Istarske specijalitete, folklor i iskrenu dobrodošlicu nudimo vam otvorena srca.

Agritourism household of the Ferlin family is situated in central Istria, nearby Žminj. Our estate at the heart of Istria is a unique oasis of peace and tranquillity, paradise for nature lovers and those that admire traditional values. Our family will wish you a warm welcome and you will feel enchanted by the "fireplace atmosphere" and the smell of warm bread and other specialities from our bread stove. We will gladly include you in our everyday activities at the estate and preparation of our traditional dishes. We wholeheartedly offer you Istrian specialities, our folklore and candid cordiality.

Telefon/Phone: +385 52 823 515; +385 98 913 3710

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Web: agroturizam-ferlin.com

Facebook: [Agroturizam Familija Ferlin](#)

Otvoreno/Open: [Uz najavu/With announcement](#)

GPS: 45.1145° N, 13.9375° E





Agroturizam Tikel

Špinovci 88, 52423 Karjba

Na obroncima južno od rijeke Mirne, nasuprot drevnome Motovunu, smješteno je selo Špinovci, a u njemu naše seosko gospodarstvo "Tikel". Osim uzgoja vlastitog voća i povrća proizvodimo i poznatu istarsku malvaziju, motovunski teran te ekstradjevičansko maslinovo ulje iz svojih vinograda i maslinika. Glavne su okosnice naših sezonskih jelovnika

šparoge i janjetina na maslinovom ulju u proljeće, razne gljive ljeti, a u jesen, naravno, tartufi koje sami beremo. Jednostavno uživajte u ozračju tradicionalnog istarskog seoskog gospodarstva i u baštini koju smo naslijedili od svojih predaka, a naša cijela obitelj potrudit će se da vam boravak bude nezaboravan.

Situated on hills south to the Mirna river, just across the medieval town of Motovun, the village of Špinovci is home to our rural estate "Tikel". In addition to fruits and vegetables production, we produce Istrian Malvasia and Teran of Motovun, famous wines, as well as extra virgin olive oil in our vineyards and olive orchards. Our seasonal specialities include dishes made of asparagus and lamb in olive oil in the spring and a variety of mushroom-based dishes in summer. Of course, one must not forget truffles that we hunt on our own and serve in autumn time. Just enjoy the atmosphere of this traditional rural estate and the heritage passed down by our ancestors. Our whole family will be at your disposal to make your stay with us an unforgettable event!

Telefon/Phone: +385 52 683 404

E-mail: info@agroturizam-tikel.hr

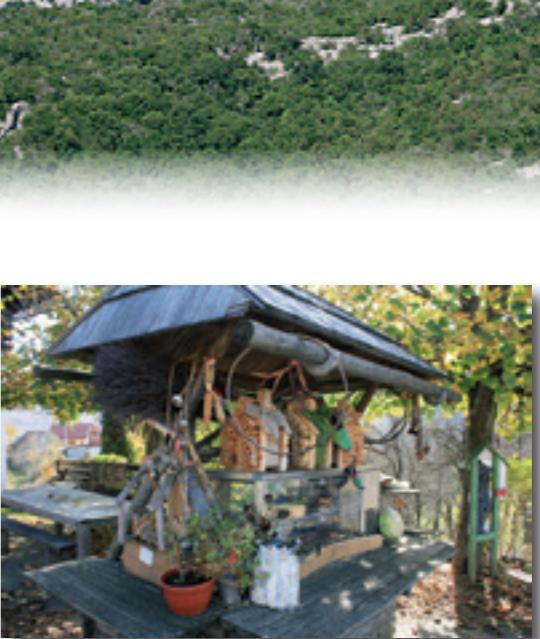
Web: agroturizam-tikel.hr

Facebook: [Agroturizam Špinovci Tikel](#)

Otvoreno/Open: Svaki dan/Every day

GPS: 45.3231°N, 13.7867° E





Izletište Butina

Kuterevo 21A, 53220 Otočac

Izletište Butina malen je, topao i pitoreskni kutak smješten u podnožju Velebita, najveće hrvatske planine. Osmijeh domaćina, zvuk dangubice i ovčjeg blejanja, miris masnice i peke, tradicijski način življenja, zdravica šljivovicom i promatranje medvjeda uz strujanje planinskog povjetarca ono je što

Vas očekuje zaputite li se u ovo planinsko domaćinstvo obitelji Bukovac-Butina na samoj granici Parka prirode Velebit. Za nezaboravan doživljaj Like organiziramo planinarske izlete i izlete u Nacionalni park Sjeverni Velebit, Vrila Gacke, Otočac, Park prirode Grabovača i Muzej Nikole Tesle.

The Butina excursion site is a tiny, warm and picturesque nest located at the foot of Velebit, the largest Croatian mountain range. Hosts' smile, sound of local string instrument dangubica, sheep bleat, the smell of lard pie and meat under the bell, traditional way of life, šljivovica toast and bear watching during the mountain breeze is what to expect if you decide to visit the Bukovac-Butina household, at the very border of the Velebit Nature Park. Our family also organises hiking trips and excursions to the Northern Velebit National Park, the source of the Gacka river, town of Otočac, the Grabovača Nature Park and the Nikola Tesla Museum.

Telefon/Phone: +385 99 200 9321

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Web: butina-kuterevo.com.hr/hr/

Otvoreno/Open: Svaki dan/Every day

GPS: 44.8259° N, 15.1399° E





Obiteljsko gospodarstvo Antunović

Kuna 37, 20243 Pelješac

Obiteljsko gospodarstvo Antunović razvilo se od male obiteljske farme, a danas je jedna od nezaobilaznih stanica brojnih posjetitelja brdovitog dijela poluotoka Pelješca. Imanje se sastoji od triju farmi na kojima se proizvode tri vrste sira i četiri vrste mlijeka, preko 10 000 trsova vinove loze, nekoliko maslinika,

sušionice pršuta i konobe. Pored zatvorenog kruga proizvodnje i prodaje unutar imanja, domaćinstvo se diči farmom od 70 magaraca koji dane provode družeći se s gostima. Te plemenite životinje svojim mlijekom pomažu brojnoj djeci oboljeloj od bolesti dišnih puteva, alergija, nedostatka imuniteta i sl.

The Antunović Family Farm was first a small-scale farm, only to become a must-see spot for many tourists visiting the hilly part of the Pelješac peninsula. The property consists of three farms that produce three different sorts of cheeses and four types of milk, as well as over 10 000 vines. They also include several olive orchards, a prosciutto smoking facility and tavern. Apart from the closed production facilities and premises in which products are being sold, the Antunović family is proud of its farm numbering 70 domesticated donkeys. Given the beneficial properties of donkey milk, it is good for infants and children suffering from respiratory diseases, allergies, immunodeficiency and similar problems.

Telefon/Phone: +385 20 742 035

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Web: opgantunovic.hr

Facebook: **OPG Antunovic**

Otvoreno/Open: **Svaki dan/Every day**

GPS: **42.9675° N, 17.3447° E**





Agroturizam Dalmatinska kuća

Gruda 9, 20244 Potomje

Južna Dalmacija predstavlja nezaobilazan turistički dio Hrvatske, a njezin poluotok Pelješac oazu netaknute prirode u kojoj buja bogatstvo autohtonih sorti vina, maslina i morskih organizama. Ako se umorite od gužva na plaži ili jednostavno poželite provesti par mirnih dana upoznajući lokalne običaje i enogastronomiju, naša

obitelj šarmirat će vas vlastitim vinima proizvedenim od sorti dingač, plavac i rukatac, uljima, povrćem i delicijama kao što su jastozi, hobotnice i školjke koje svježe izvadene iz mora pripremamo na tradicionalni, dalmatinski način. A kad sunce jako upeče, možete se i okupati na našoj maloj plaži ili posjetiti brojne vinske ceste u okolini.

Southern Dalmatia is an inevitable destination for tourists in Croatia whereas the Pelješac peninsula represents an oasis of pristine nature rich in autochthonous wine and olive sorts and diversity of marine life. If you are fed up with crowded beaches or simply want to spend several peaceful days exploring local customs and enogastronomy, our family will charm you with our home-made wines produced from the Dingač, Plavac and Rukatac sorts, oils, vegetables and specialities made of lobsters, octopuses and shellfish, all freshly caught and prepared in a traditional Dalmatian manner. And when the sun is high, you can enjoy our small beach or visit numerous wine roads in the vicinity.

Telefon/Phone: +385 99 215 0827

E-mail: marija.braenovic@hotmail.com
josko.braenovic1989@gmail.com

Facebook: **Dalmatinska kuća OPG Braenović**

Otvoreno/Open: 1. 6. - 1. 10. 12:00 - 22:00

GPS: 42.9241° N, 17.3445° E





O nama

Udruga ruralnog turizma Hrvatske osnovana je 2016. godine i trenutno okuplja 18 poljoprivrednih obrta i obiteljskih poljoprivrednih gospodarstava koja se bave pružanjem ugostiteljskih i turističkih usluga iz cijele Hrvatske.

Glavni su ciljevi udruge doprinos razvoju ruralnog turizma, održivi razvoj ruralnih područja putem povezivanja poljoprivrede i turizma, stvaranje poticajnog okružja za razvoj ruralnog turizma poboljšanjem zakonodavnog okvira s osobitim naglaskom na seoski turizam te promocija seoskog turizma u Hrvatskoj i šire.

About us

The Croatian Association of Rural Tourism was founded in 2016 and currently includes 18 agricultural crafts and family farms which provide catering and tourist services all across Croatia.

The main goals of the Association are: advancement of rural tourism; sustainable development of rural areas through integration of agriculture and tourism; creation of favourable environment for development of rural tourism by improvement of the legislative framework with special emphasis on farm tourism and the promotion of farm tourism in Croatia and abroad.

Kontakt/Contact details

Omladinska 24, 10310 Ivanić-Grad • udruga.rth@gmail.com • +385 1 6231 449 • FB Udruga ruralnog turizma Hrvatske



Ministarstvo turizma
REPUBLIKE HRVATSKE

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