

## Capitals of Culture 2011: Tallinn and Turku, Themed Itinerary Series

2011 sees Tallinn & Turku share the title of European Capital of Culture. This series of themed cultural itineraries presents new ideas to combine these two dynamic destinations from both sides of the Baltic Sea.



**CAPITAL OF CULTURE 2011 HIGHLIGHTS**

- Estonian Food Festival Tallinn, September
- Month of Estonian Flavours Tallinn, November
- Medieval Market Turku 30.6-3.7
- New Potato Festival Turku 18-29.6

# FOOD CULTURE

With the emphasis on fresh and pure ingredients, Estonian and Finnish cuisine is hip and modern whilst at the same time deeply rooted in traditional values. Come and see how the food is locally grown, learn to bake traditional pastries, or prepare lunch for yourself with a professional chef.

**DAY 01**

### Tallinn

Arrival in Tallinn and, transfer to the hotel.

**“Gastronomic tour – cheese & cheers!”**. Visit the Esko family

farm to learn about how local cheese is made, and taste from a range of their award-winning ecological products. Continue to the Saku Brewery Museum to study the history of Estonian beer and its modern production, and enjoy a sample of the local brews.

**“Estonian food & drinks – a culinary adventure through time”**. 3 courses, 3 restaurants. Begin with medieval delicacies, followed by a traditional main course, and finish with a stylish modern Estonian dessert. The walk from one restaurant to another is enriched with legendary tales of the Old Town.

Overnight at Sokos Hotel Viru

**DAY 02**

### Tallinn

**“A Cooking course with an Estonian chef”**.

Discover the intricacies of Estonian cuisine, whilst preparing your own lunch under the guidance of a skilled and experienced professional chef.

The afternoon is free for food shopping, discovering the markets of Tallinn, and sampling your choice from Tallinn’s eclectic café scene.

Overnight at Sokos Hotel Viru

**For Tallinn, we also suggest:**

Estonian Bread Day & Autumn Fair (18.9) • Truffle making courses • Estonian rye bread baking • Chef’s table in selected restaurants highlighting modern Estonian cuisine

**DAY 03**

### Turku

Transfer from Tallinn to Turku.

**“Finnish Food Experience”**. At Turku Castle, follow in the footsteps of Turku’s 16th century Swedish

rulers who introduced the use of the fork to the locals. European food influences spread first to the nobility in Turku Castle and from there to the citizens. Discover more about Finnish food heritage by trying your hand at baking (and eating!) your own traditional pastries. Duration: 4 hours.

**“Dinner at a Finnish Farm”**. Enjoy a summer evening archipelago excursion to the 16th century Taattinen Farm. The hosts tell how they cultivate local ingredients before presenting a sumptuous archipelago buffet. Duration: 4 hours

Overnight at Sokos Hotel Hamburger Börs

**DAY 04**

### Turku

**“Near Food – Slow Food”**. In today’s modern world there is a growing appreciation of ecological food production and trends show that

customers truly value the use of fresh and local ingredients. Visit the outdoor market place, and the indoor market hall, where local vendors sell the highest quality fish and vegetables, all sourced locally. Proceed to riverside Restaurant Herman which serves top level Scandinavian cuisine. The chef tells how top Finnish restaurants ensure the best possible food experience for their guests, before serving a delicious lunch. Duration: 4 hours.

Transfer to the airport for departure flights.

**For Turku and the surroundings we also suggest:** Fishing & cooking your own catch • Mushroom & berry picking • Private Banquet at Turku Castle



## PRICE GUIDELINE BOOKINGS & REQUESTS

**765 EUR** per person sharing twin/double  
**135 EUR** single supplement

The above is a guideline commissionable price based on 20 paying pax, inclusive of 3 nights accommodation with breakfast, half board, all necessary ferry crossings, airport transfers, and additional services as per the itinerary. Final prices are subject to travel date, group size, availability, and any programme changes.

Bookings and tailor-made proposals are available on request from any of the tour operators listed below :

Estravel  
[www.estravel.ee](http://www.estravel.ee)



The Travel Experience  
[www.travel-experience.net](http://www.travel-experience.net)



Turku Touring  
[www.turkutouring.fi](http://www.turkutouring.fi)



Via Hansa  
[www.viahansa.com](http://www.viahansa.com)

