



# Flavours of Austria

**Throughout Austria, dining is so much more than just food - it reflects each region's unique character. Here are the must-visit destinations to awaken your clients' tastebuds.**

**VIA** Culinaria is one of Austria's most extravagant culinary adventures, featuring 260 destinations along nine themed routes through SalzburgerLand. Top tip: The Döllerer in Golling, about 30 minutes by car (45 minutes by train) from Salzburg, is where Chef Andreas Döllerer takes guests on a culinary journey through the region.

Did you know that Vienna is the only city in the world that has an entire cuisine named after it? Its culinary scene is varied and creative, with a long history that is partly rooted in the numerous crown lands of the former Habsburg Empire. Top tip: Glacis Beisl at MuseumsQuartier bridges the gap between modernity and the tradition of a Viennese bistro.

Home to 800 urban farmers, Graz boasts the most market days of anywhere in Europe. Austria's Capital of Culinary Delights is surrounded by miles of open farmland and pristine pastures with a warm climate naturally gifting an agricultural basket throughout the year. Top

tip: Stainzerbauer is known for its Kürbiskernöl (pumpkin seed oil) and Steirisches Wurzelfleisch (Styrian stew), as well as wines from the vineyards south of Graz.

## **GETTING AROUND**

The best way to travel in Austria? The extensive rail network of the ÖBB (Austrian Federal Railways) is the most convenient way to explore the country.

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