

# CHARDAS ALONG THE DANUBE



Turistička  
organizacija  
Vojvodine

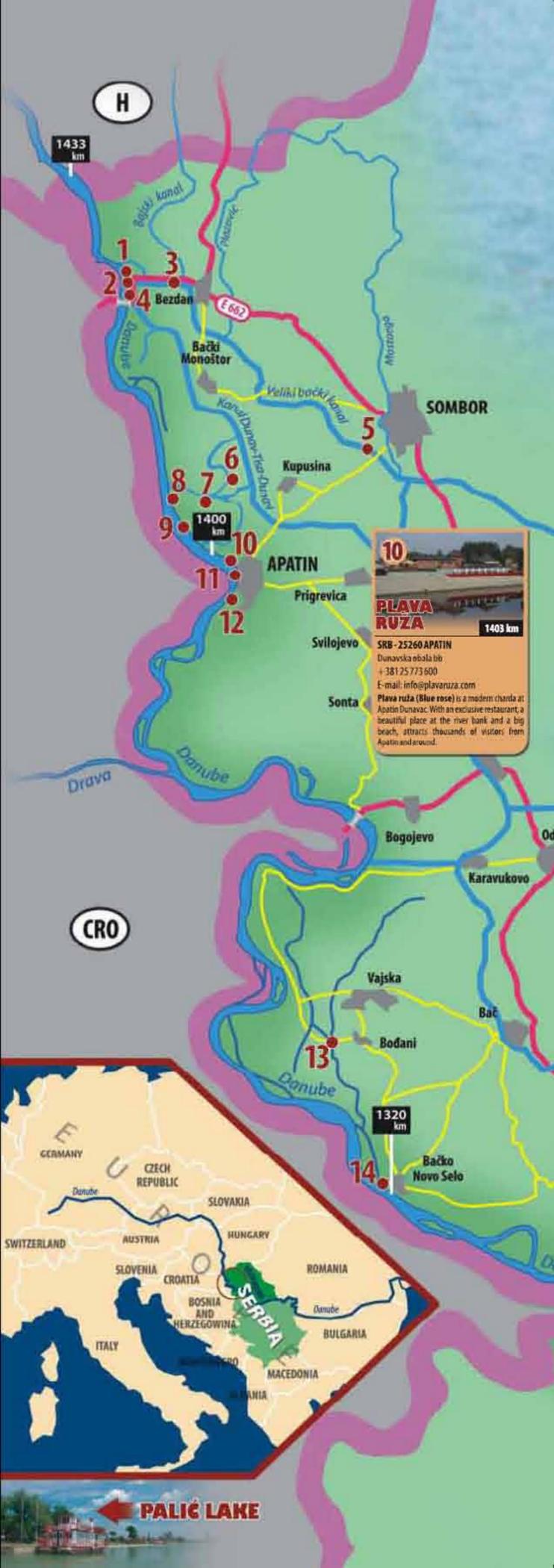
www.vojvodinaonline.com

## WHAT IS A CHARDA?

Charda is a tavern outside a populated place, where a passer-by can dine nicely, listening to the live tamburiza music, and if needed, spend a night. The word Charda originates from the Persian language, and is nowadays being in use only in Hungarian, Serbian and a few other related languages. Translated, it means an "awning on four posts where horses and people could take a rest during long journeys". In the first time, chardas could have only been found along the roads, but with the development of water traffic, they started to rise along the rivers, soon along the canals, for passengers and people who used to haul boats and ferries upstream, by ropes, to freshen up.

As the highway road traffic developed, chardas have become rare, but still existing, even new ones have been rising along the rivers. Along the Danube and canals connected to this amazing European river, chardas are considered to be the oases of peace, perfect for vacation and anti-stress therapy. Visitors can enjoy delicious meals like fried freshwater fish, broths and stews, and relax, listening to the local traditional tamburiza players.

Chardas along the Danube and canals are one of the most attractive offers to both domestic and foreign tourists travelling through Serbia.



- PIKEC** 1427 km  
SRB-25270 BEZDAN-DUNAV  
Baračka bb  
+381 25 81 947; +381 25 81 909  
Pikec is a charda by Danube situated on the very north of Serbia. It is famous by carp and carp and catfish stew, and home-made pasta on side. The stew is the most popular meal in the area and it is being prepared from the fresh fish for 40 minutes, in front of the guests.
- VELIKA CHARDA** 1426,5 km  
SRB-25270 BEZDAN-DUNAV  
Baračka bb  
+381 25 81 118  
Velika Charda (Big Charda) originates from 1738. For many years, there was a ferry transporting passengers and carts to the Croatian coast, to Batina, departing from this charda. Also famous for fish stew and nice music.
- SREČKO** near 1426 km  
SRB-25270 BEZDAN-DUNAV  
Sebeštok 110  
+381 25 81 200  
Srečko is a charda situated at the Big Backa canal, which was dug in 1802. In beautiful surroundings, it is only 2 km away from Batina. Besides stew, it is famous for fish fried on talandara, a big plate for frying.
- CHARDA KOD CARINE** 1424,5 km  
SRB-25270 BEZDAN-DUNAV  
Carinske kolonije bb  
+381 25 781 960  
E-mail: mminka@sezampro.rs  
Chara kod carine (Chara near customs house) is situated near the Bezdán customs house, where Danube enters Serbia, beside the bridge that connects Serbia and Croatia. Fantastic fish stew, as well as stew made of a rooster's meat.
- ANDRIĆ** near 1413 km  
SRB-25000 SOMBOR  
Kanalaska obala bb  
+381 25 23 055; +381 63 582 352  
Andrić is a charda at the Big Backa canal in Sombor. No problem it is 10 km away from the Danube! Surrounded by colorful vegetation, attracts visitors with rich aroma and taste of stew, fried fish and quality wine.
- STUKA** near 1411 km  
SRB-25262 KUPUSINA  
Monastirski Dunavac  
+381 64 219 69 93  
Stuka (Pike) is a charda in neverland. It is situated in the special nature reserve Gamje Podunavlje and is accessible only by feet - half an hour walking through the woods, or by a boat with 1,5 km of paddling. The area is former Danube course, and it is called Serbian Amasania.
- BRUNAI** near 1410 km  
SRB-25262 KUPUSINA  
Weekend zone Buđzak bb  
+381 64 238 22 75  
Chara Brunai is situated in area of former Danube course, at Kupusina, Dunavac, and represents a real paradise for fishermen who come for a nice weekend or a few days fishing. There is a possibility of preparing own meals from caught fish.
- VAGONI** 1409 km  
SRB-25260 APATIN  
Dunavska 19  
Vagoni (carriages) is the name of a rustic charda at beautiful Danube bay. People come here during weekends and summertime to enjoy fish stew and cold beer. Many visitors claim that this place offers the most tasteful stew in the area.
- HARČAŠ** 1406 km  
SRB-25260 APATIN  
Dunavska obala bb  
Harčaš is one of the most impressive chardas along the Danube. It is situated near the place known for spawning of catfish, where fishermen used to bring fresh catfish and other Danube fish for chardas and fish markets.
- PLAVA RUZA** 1403 km  
SRB-25260 APATIN  
Dunavska obala bb  
+381 25 773 600  
E-mail: info@plavaruza.com  
Plava ruža (Blue rose) is a modern charda at Apatin Dunavac. With an exclusive restaurant, a beautiful place at the river bank and a big beach, attracts thousands of visitors from Apatin and around.
- ZLATNA KRUNA** 1402 km  
SRB-25260 APATIN, Ivo Lole Ribara bb  
+381 25 773 731; +381 25 776 429  
E-mail: zlatnakruna@sezampro.rs  
www.zlatnakruna.rs  
Zlatna kruna (Gold crown) is a modern charda situated at one of the most beautiful Danube curves. Offers a fantastic view to both river sides up to 15 km. In front of the charda there is a port for ships, and just 800 m away, there is a modern marina. Famous for excellent fish stew.
- SARAN** 1401 km  
SRB-25260 APATIN  
Kružninasip 31  
+381 25 774 115; +381 25 775 113  
+381 63 899 69 20  
For 110 years, the charda Saran (Carp) has been a place known for magic taste of the stew. This restaurant is situated at the end of Apatin town, under the Danube dike, and has regular visitors from Serbia, Croatia, Hungary and other countries.
- RANČ** near 1343 km  
SRB-21427 BODANI, Berava 36  
+381 21 776 358  
E-mail: ikolac@nspoint.net  
www.bac.rs  
Ranč (Ranch) is a nice place for resting and for delicious food at Berava river, near Danube, close to Bodani village, known for the orthodox monastery from the 15<sup>th</sup> century. Not far, there is a Middle Ages castle Bac, by which the whole territory between Danube and Tisa was named Backa.
- KOD NEČKA** 1319 km  
SRB-21429 BAČKO NOVO SELO  
Dunavska 2  
+381 21 779 208  
Chara kod Nečka (Chara at Nečka's) is situated at open landscape in magnificent nature, right by Dunavac covered with centuries old willow trees, rich in fish. Near the charda there is a place where 15 fishermen catch fish every day, supplying this and other chardas with fresh fish.
- KOD BRAŠE** 1276,5 km  
SRB-21411 BEGEČ  
Begečka jama 56  
+381 21 899 111; +381 21 898 474  
Chara At Braša's offers a well known fish soup and all kinds of fried Danube fish. The founder, Mr Braša is a fisherman who supplies the place with fresh fish. Perfect for a break, with delicious food and wine. From this charda there is a ferry boat transporting passengers and cars to the Srem side of the Danube.
- BEGEČKA JAMA** near 1277 km  
SRB-21411, BEGEČ  
Begečka jama 1  
+381 21 899 618  
Chara at Begečka jama is situated at beautiful Danube bay, surrounded by rich vegetation, rich in fish. It is the place for fishermen and other local people to gather regularly.
- KOD BRAŠE** 1276,5 km  
SRB-21411 BEGEČ  
Begečka jama 56  
+381 21 899 111; +381 21 898 474  
Chara At Braša's offers a well known fish soup and all kinds of fried Danube fish. The founder, Mr Braša is a fisherman who supplies the place with fresh fish. Perfect for a break, with delicious food and wine. From this charda there is a ferry boat transporting passengers and cars to the Srem side of the Danube.
- SPLAV DUNAVAC** 1272 km  
SRB-21410 FUTOG  
Ribarska skela  
+381 21 895 406; +381 63 888 21 23  
The Dunavac Raft is a charda situated on a raft, at one of the beautiful Danube branches, famous by fish meals, good wines, and especially the fish noodle stew.
- ALASKA BARKA** 1259 km  
SRB-21000 NOVI SAD, Ribarsko ostrvo 4  
+381 21 636 56 83; +381 21 636 49 78  
E-mail: ribarac@eunet.rs  
www.ribarac.rs  
Alaska Barka (Fisherman's Barge) is one of the most exclusive restaurants along the middle Danube course. Offers quality fresh and salt water fish dishes and other international and local cuisine specialties. Beautiful interior and large garden will give you some unforgettable hedonistic experience.
- POGLED** 1258,5 km  
SRB-21000 NOVI SAD, Ribarsko ostrvo 5  
+381 21 468 524, 62 377 324  
E-mail: restorantpogled@infobsky.net  
www.nspogled.com  
Chara Pogled (View) is famous for one of the most amazing views along the Danube. You can see the picturesque park and Sremska Kamenica in the distance above the river. Pogled will offer you quality freshwater fish and other dishes. A great number of seats inside and outside is suitable for organizing weddings and other events.
- NEČKO** 1258 km  
SRB-21000 NOVI SAD  
Ribarsko ostrvo, Linjaka bb  
+381 21 371 413  
Chara Nečko is situated on the Fisherman Island, cherishing the tradition of preparing fish soup and fried fish the way it has been prepared for hundreds of years. As an appetizer, they serve cooked marinated fish with cheese and onion rings.
- AQUA DORIA** 1255 km  
SRB-21131 PETROVARADIN  
Kamenički jut bb  
+381 21 64 33 111  
Aqua Doria is a charda situated under the Petrovaradin fortress, on the Danube coast. It is a spot at the end of Novi Sad, where Petrovaradin begins, right in the middle between the both. Famous for fish and other meals, visited by many local and foreign guests.
- PAROBROD** 1255 km  
SRB-21000 NOVI SAD  
+381 63 598 998  
www.parobrod.rs  
Parobrod (The Steam Boat) is a charda-raft situated under the Duga bridge that connects Novi Sad downtown with Petrovaradin. You will have a fantastic view to Novi Sad and the bridge. Also, great menu offering stews, broths and fried fresh water fish, attracts visitors from all around.
- DUNAV** 1244 km  
SRB-21205 SREMSKI KARLOVCI  
Dunavska 5  
+381 21 883 735; +381 21 884 008  
www.virtualniograd.com  
Chara Dunav in Sremski Karlovci is an amazing complex with a huge restaurant and a terrace above the Danube. Offers fresh and salt water fish and fantastic Karlovci wines. Suitable for organizing various events.
- SREMSKI KUTAK** near 1244 km  
SRB-21205 SREMSKI KARLOVCI  
Mitropolitova Stranica 2  
+381 64 824 90 06  
Chara Sremski Kutak is one of the Danube pearls when it comes to restaurants. It is situated in Sremski Karlovci, about 100 m away from the Danube bank. Offers specific meals, such as Srem caviar, stuffed pike and baked catfish heads.
- ARKANJ NAKRAJ SVETA** near 1234 km  
SRB-21243 KOVILJ, "Hokaj sveta" bb  
+381 21 413 249  
+381 64 126 82 80  
Chara Nakraj sveta (At the End of the World) is situated at Arkanj, The Danube branch near Kovilj village. They say that this is the end of the world, because the swamps and woods don't allow to go any further. The 19th century locality. There is no electricity there, but this place offers amazing fish soup and fried fish.
- SIDRO** 1233 km  
SRB-22324 BEŠKA  
Dunavska obala bb  
+381 64 122 76 93; +381 21 889 099  
+381 22 570 521  
Chara Sidro (Accor) is situated at the crossing of the European Ground Corridor 10 and river Corridor 7, offers local fish specialties, with live tamburiza music during lunch and dinner time. Also offers beds for tourists.

Turistička organizacija  
Vojvodine  
www.vojvodinaonline.com

PALIĆ LAKE

# CHARDAS ALONG THE DANUBE

## CHARDAS AS A REVELATION OF THE SOUL

Since very long ago, chardas attract passengers and others. Often far from inhabited area, out of reach for many people, they were considered pretty strange, even mystic places. In the region of modern Vojvodina, they appeared in the Middle Ages, and more documents on chardas were retained after the times of the Turks. At first times, they were usually built along the roads that connected the colonies in the plain area. They were spots for resting, eating, drinking and sleeping after the exhausting travelling for people and their horses. They were usually situated in between the colonies, sometimes closer to one colony or the group of the farms. The word Charda originates from the Persian, with some influence from Turkish language. It used to represent the awning on four posts where horses could be watered and fed, also both masters and servants could take a rest and a good meal during long journeys.

Nowadays, word Charda, in middle and southeastern Europe, can be found only in Serbian and similar languages, and – in Hungarian. Chardas along the Danube rise rapidly during the 18<sup>th</sup> and 19<sup>th</sup> century, with development of the waterway towards Pest and Vienna. They were usually visited by Burjaks, who used to tug ferries loaded with wheat, corn, wood logs... Along the Danube bank, in Apatin, there were often even 40 horses put to the cart: they used to haul the boats by huge hemp ropes, and with them there were 30 chasers. Upstream, to Vienna, it took them 30 days to travel, and downstream, when coming back, only 15.

When boats were hauled only by people, their speed was 2 km per hour, with horses 4 km/h. It had been like this until the steam boats were invented. And the first steam boat put in Apatin in 1832, so number of Burjaks slowly decreased, but chardas remained. They started to rise by the ground and water crossroads, near the ferries that used to transport people, cattle and carts from one side of the river to another. Far from the inhabited places, they were life savers for passengers... The owners could offer them what they had: first, wine and brandy, and soon beer and "klaker"... and of course, fresh fish, just caught, prepared very simply and very delicious.

Chardas along the roads in Vojvodina today are rare. Due to dynamic living and automobiles, passengers have less time to stop by. But, chardas along Danube are something else. They have not only survived, but continue the tradition of offering tasteful meals, drinks and good live tamburizza music. Chardas are usually situated in beautiful surroundings, which is one of the reasons to visit them. They offer Danube freshness, colorful vegetation and gourmet fish and other meals. In chardas, visitors can easily relax from everyday problems and modern stressful living.

## 10 REASONS TO VISIT CHARDAS ALONG THE DANUBE

1. Chardas are usually situated outside an inhabited area and offer the best possible fresh fish meals
2. They offer quality wines from Fruška gora vineyards and other parts of the country and the rest of the world
3. No dress code, very comfortable atmosphere during lunch and dinner time
4. Freshness of Danube water, aroma of the fish soup and stew make the time run slower, and heal the stress of urban living
5. Tamburizza music sounds best in chardas along the river
6. Very discreet, also places to see and to be seen, especially if you come with your wife or with a friend, of course, your wife's friend!
7. You can navigate a boat, and during summer time have fun at sandy beaches, islands and sandbanks
8. Chefs in chardas will be more than happy to share the recipes with guests
9. Rooms and bungalows, which are available at most chardas, give you a chance to spend a weekend or more days in nature
10. A decision to visit a charda means that you want to take a better care of yourself!



## TEN MOST TASTEFUL DANUBE FISH SPECIES

- Carp**  
Alone, or accompanied with other fish species, carp is the most common and the most present bite on the menu of every Danube fish lover. The most delicious is weighing up to 3 kg, and equally irresistible when in broth, stew, on rice, on onions, drunk or fried!
- Zander**  
Royal fish for royal table! The first, the best, the most delicious! And the most expensive, of course, with a reason! Zander, especially the most wanted, the silver one, when about 4 kg of weight, is a dream for every cooking chef and gourmand! While most, easy to digest, the first fish dish for babies, since there are almost none of the small bones, suitable for diets, medicine for the convalescents...
- Catfish**  
One steak for a whole family! The one that weighs about 2 kg, from moustached catfish weighing ten times more! The king of the Danube whirlpools and depths, the lazy bug of the fish world, but also the only one causing others to retreat... Good for anything: broths, stews, broach, fried, marinated...
- Sturgeon**  
They say that sturgeon is the only fish interesting for those who don't like fish. Sophisticated taste, rich, attractive for gourmands! Delicious in stews or fried, prepared the "miller's way", smoked or pickled, grilled or in wine... You will ask for more!
- Pike**  
They say the wisdom comes with the old age. Pike is considered to be both; the most intelligent and the most vital among the fish species. Very few can resist this symphony of the taste. The fish stew or broth are simply not the same without this fish, which is very delicious whether prepared "in the coat" or stuffed...
- Bream**  
This is not the first class fish, not very big and full of bones. But, knowing it can be very delicious, an old Danube fisherman, choosing some bites for his breakfast right from the fishnet, will definitely grab this fish, no doubt!
- Prussian carp**  
Interesting either in water, or on the table! The best when freshly caught and prepared fried in oil!
- Barbel**  
One of the five fish species that make the best fish broth and stew.
- Bighead**  
Came here from Asia, easily assimilated into rivers, fish ponds, canals and other waters. Recommended by nutritionists.
- Brown bullhead**  
Came from North America. Tasteful bite in the stew, even better when fried in the pan.

## FISH STEW

The fish stew is a favourite fresh water dish between 1255<sup>th</sup> and 1427<sup>th</sup> km of the Danube waterway. Mostly prepared from carp, but also can be mixed with catfish, with adding some pike and sturgeon. Other important ingredients are sweet and hot paprika, onions, salt, tomato and water.

**Ingredients (serving 4):**  
- 2 kg of prepared carp or other fish (carp, catfish, sturgeon, pike)  
- 200 g chopped onion  
- 1 teaspoon of hot paprika  
- 4 spoons of sweet paprika  
- 1 teaspoon of salt  
- 0,5 dl of boiled tomato

Put all ingredients into the pot, pour with 2 l of cold water, then place it "on the fire"! For fish stew, the best fire is made of red willow and poplar woods. Make a "pyramide" of the wood logs, and when the pyramide is burned down, the stew is done! It should be cooked for 40-45 minutes. At the end the liquid should be thick, and for the last five to ten minutes stew is boiling slowly and "whispering". Serve it right from the pot, with home made pasta, prepared from white flour and 15 eggs.

The fish stew can be prepared throughout the whole year, but it's especially interesting when prepared outside, near the charda.

## CATFISH HEAD BAKED IN A SPECIAL CASSEROLE

Prepare one or more catfish heads (depending on the size), and put it in the casserole. Put some salt and hot paprika over the fish. Around the heads put various vegetables: potato, cabbage, carrots, cauliflower, fresh tomato, onion, peppers and mushrooms. Pour some water and oil. Put the casserole onto the coals and bake it for 1-2 hours.

## PIKE IN A COAT

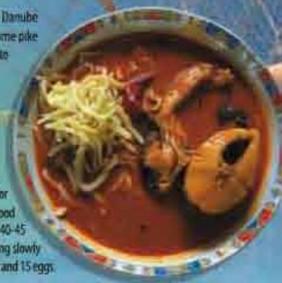
Pike is an exotic fish specie. It is also called "royal", because in its head there are bones looking like shield, sword and a cross. Very tasteful, perfect for various dishes. Not complicated to prepare, this dish can be prepared in nature, near the river.

**Ingredients (serving 2):**  
- 600 g unprepared pike  
- 100 g chopped home made bacon  
- 1 spoon of hot paprika  
- 100 g chopped onion  
- salt, pepper

Wrap the pike into the paper, put onto the casserole and bake for 1 hour. When it is done, take it out of the oven along with the paper, cut the back of the fish. Take the intestines and the spine out, and instead of them stuff the fish with bacon, onion, adding some salt and pepper. Close the fish and, still wrapped in paper, bake it for another 10 minutes.

Serve it wrapped in paper and scales which can be used as a plate, but first open the pike so the stuffing gets done.

There are a few ways to prepare this dish. The fishermen used to wrap the fish into the mud and grilled it. It can be, instead of baking, grilled, but the point is to prepare fish within its own skin and stuff it with tasteful ingredients, which is meant to make the fish greasier.



## Vojvodina RIVERS AND CANALS

Vojvodina is spreading over the north part of Serbia. Geographic coordinates are 44° 38' and 46° 12' north, and 18° 51' and 21° 35' east (by Greenwich). It is located in south part of Pannonian depression, surrounded with Alpes, Carpatians and Dinardes. The neighbouring countries are Hungaria, Romania, Croatia and Bosnia and Herzegovina. So, Vojvodina connects middle, north and western Europe with Balkan and the East. Danube runs through Vojvodina with 358 km, and there are also 164 km of Tisa, 207 km of Sava and 664 km of DTD Canals.

Dunav and Tisa are dividing Vojvodina into three regions: Srem, Banat and Bačka. Vojvodina is mostly a depression, with the absolute heights from 69 to 200 m, where the highest parts are Vršacki mountains and Fruška Gora.

Vojvodina is irrigated with solid canal net, there are also waters that accumulate water from the low lands. In Bačka, there are canals built more than 200 years ago: Veliki bački kanal, Bajski kanal and other. In middle of the last century the canal system DTD was made.

## PALIĆ LAKE

Palić lake is situated at the North of Serbia, and is the largest lake in Vojvodina. It was born as a salt lake, as a result of mixing sand and timber. It spreads over 380 ha, with up to 3 m of depth. At the end of the 19<sup>th</sup> century, it was known as a spa, and becomes an elite resort of the Austro-Hungarian Monarchy. At the beginning of the 20<sup>th</sup> century, it was compared to Karlovy Vary, Wiesbaden and St. Moritz. It was the time when the most of the Hungarian secession style buildings were built. They are still existing on the lake shores. Nowadays Palić is a significant tourism center, with 4 hotels and numerous pensions cottages with rooms and studios, perfect for holidays and recreation.

Many international regattas and rowing contests take place here. Intending to preserve the nature, motor boats are forbidden around the lake. Five km away from Palić, there is Ludaški jezero (Ludaš lake) known as the nature reserve with around 730 species of birds.

Palić lake is 75 km away from Danube near Apatin, 100 km from Novi Sad, and 35 km away from Tisa near Kanjiza.

## LUDAŠ AND PALIĆ CHARDAS

- SUNJOC CHARDA**  
SRB - 24414 HAJDUKOVO  
Prvomajska bb  
+ 381 24 758 083  
E-mail: jp.palic@tppnet.rs
- GULJAŠ CHARDA**  
SRB - 24418 SUPLJAK  
Ludaški šor 206  
+ 381 24 758 093  
+ 381 24 758 082  
E-mail: guljascarda@tppnet.rs  
www.guljascarda.rs
- RIBLIJA CHARDA**  
SRB - 24413 PALIĆ  
Obala Lajtna Vermefa bb  
+ 381 24 755 040  
ofice@elitpalic.rs  
www.elitpalic.rs

## ANDRIĆ

near 1413<sup>th</sup> km of Danube  
Big Bačka Canal near Sombor  
Owner: Borislav Andrić  
SRB - 25000 SOMBOR  
Kanałska obala bb  
+ 381 25 23 055  
+ 381 63 582 352

- 50 seats inside  
50 seats outside  
tamburizza band (Fridays and Saturdays)
- 20 spots
- boat port

**CUISINE**  
fresh and saltwater fish dishes  
**SPECIALTY**  
fish stew

**BEVERAGES**  
great choice of both local and foreign beverages  
**SPECIAL OFFER**  
French, Italian and domestic top quality white and red wine.

Although not situated near the Danube, but in Sombor, 25 km away from Beždan and about 10 km from Apatin, Charda Andrić is, no doubt, a part of the Danube environment. Offers only fish dishes: mostly fresh water fish, but saltwater fish is also on the menu.

The main dish, which is prepared with great pleasure, which is one of the reasons that visitors come by, is – the fish stew. For just a few years, charda Andrić has become famous by this dish so much that can compete with the most famous Beždan and Apatin chardas. So, in no time, for people from Sombor, known for addiction to fish stew and fried fish, this charda has become one of their own, at the Big Bačka Canal, which represents Danube in the area. It is more than usual to see politicians, actors, businessmen and others here.

You can feel the great atmosphere as soon as you step into the charda yard. You will see the wreaths made of dried peppers, pots with boiling fish stew and scent the nice aroma... Guest feels the comfort of the charda garden, at the Canal bank, surrounded by water and vegetation. Inside the charda, the walls and floors are made of bricks. The big stove is used for heating during winters, and the modern bar is decorated with beautiful glasses and bottles of quality beverages.

This is one of the best places, besides delicious food, to find a great range of excellent French, Italian and domestic wines.

## ZLATNA KRUNA

Apatin at 1402<sup>th</sup> km of Danube  
Owners: Željko i Branko Višekruna  
SRB - 25260 APATIN  
Ive Lole Ribara bb  
+ 381 25 773 731  
+ 381 25 776 429  
E-mail: zlatnakruna@sezampro.rs  
www.zlatnakruna.co.rs

- 100 seats in the air conditioned hall  
100 seats outside, by Danube
- 30 spots
- 7 double rooms - 2 single rooms  
1 luxury 4-bed studio
- small port

**CUISINE**  
fresh and saltwater fish dishes, international cuisine and barbecue

**BEVERAGES**  
Wide range of domestic and foreign alcoholic and non-alcoholic beverages

**SPECIAL OFFER**  
Home made plum brandy "slivovitz"

**SIGHT SEEINGS**  
Fisherman's bar where guests can watch the professional fishermen in the act  
- Photo safari in one of the most beautiful nature reserves in the middle course of the river, "Gornje Podunavlje"  
- Danube boat ride

In one of the most modern Danube chardas, Zlatna Kruna in Apatin, town famous for beer and fish stew, members of the Višekruna family have been preparing fish specialties for decades.

Many local and foreign guests visit this charda, owned by Željko i Branko Višekruna. The most responsible person for the Apatin fish stew taste is their father Marko, though. For four decades, this expert has been improving the quality: the stew must be thick, spicy, and always unique!

Large hall and nice terrace, for up to 200 guests, is suitable for organizing various events and banquets. Besides Serbian guests, there are many visitors from Hungary, Germany, Austria, Sweden, Belgium and other countries.

One of the reasons for this success is the fact that fishermen supply the charda with fresh Danube fish daily.

The charda is situated at the Danube sidewalk in Apatin, at one of the most beautiful curves of this giant river in our country. About fifteen km of the amazing view to the Danube and Kopacki rit across the river, in Gornje, are only a small part of the nature beauties made by the river... Near the charda, at the left Danube bank, there is a special nature reserve "Gornje Podunavlje". Branches, forests and swamps are shelter to various birds and other animals...

## PIKEC

Beždan at 1427<sup>th</sup> km of Danube  
Owner: Siniša Mančić  
SRB - 25270 BEZDAN-DUNAV  
Baračka bb  
+ 381 25 81 947  
+ 381 25 81 909

- 60 seats inside  
60 seats outside
- Tamburizza band every night
- comfortable accommodation in cottages
- 30 spots
- port for a dozen boats and small yachts

**CUISINE**  
freshwater fish and barbecue dishes

**BEVERAGES**  
Excellent choice of domestic and foreign beverages

**SPECIALITIES**  
- fish stew with home made pasta  
- smoked marinated fish

Pikec charda is situated at northern part of Danube in Serbia, at weekend railway Baračka, close to Beždan, on a small peninsula surrounding the open Danube and its branch. The charda appears to be located between the water and the skies, in green oasis, with attractive fish stew scent.

The juicy carp or mixed fish stew is the best temptation for the visitors. The stew is excellent, even better with pasta made by the staff. The stew is being prepared only by order, and while waiting, the guest can taste delicious appetizers such as smoked ligavud, pike or white fish boiled in oil. Pikec also offers various fried fish: carp, catfish, pike, zander and sturgeon.

Visitors regularly come here from Serbia, Croatia, Hungary, Germany, France and other countries. A small marina attracts more visitors with boats... Near the charda, situated in the Special Nature reserve Gornje Podunavlje, there are swamps and forests, with rich population of birds and other animals.

## FLORIDA

Bačka Palanka at 1293<sup>th</sup> km of Danube  
Owner: Miodrag Srdić  
SRB - 21400 BAČKA PALANKA  
Ive Lole Ribara 150  
+ 381 21 750 371  
+ 381 63 526 236

- 80 seats inside and outside
- tamburizza band
- port for boats and yachts
- 50 spots
- three double studios

**CUISINE**  
freshwater fish and barbecue dishes

**BEVERAGES**  
wide range of domestic and foreign beverages

**SPECIALITIES**  
- boneless catfish stew  
- Barbecued catfish

A sand island, 8 km away from Bačka Palanka, 35 years ago was named Florida, due to its amazing beauty. It is a place, although there is no electricity and water there, where local people from Palanka spend their summers in their cottages. But, not far away, the charda Florida attracts many more Danube, nature and fish lovers...

At this place, you forget about your business and plans, you can relax listening to the Danube whisper and the rhythm of the gulls', herons' and even swans' wings... With a nice breeze and poplar leaves rustling at the Danube bank, you will have the best time enjoying the fish delicacies and famous wines splinter... The chefs prepare the unforgettable boneless catfish stew with great pleasure, and you must taste fried fish, especially the catfish fillets. The nice tamburizza music is responsible for the atmosphere during lunch and dinner time. The tamburizza players, along with the guests, often ride a boat across the river, to Zelezi sprud island, take the charda atmosphere along and have a nice time with food, beverages and good music.

## ARKANJ NAKRAJ SVETA

Kovilj At Arkanj, near 1234<sup>th</sup> km of Danube  
Owner Doka Varenika  
SRB - 21243 KOVILJ  
"Nakraj sveta" bb  
+ 381 21 413 249  
+ 381 64 126 82 80

- 40 seats inside and 80 outside
- tamburizza band
- 20 spots
- boat rental

**CUISINE**  
fresh water fish dishes

**SPECIALITIES**  
- fish stew "Varenika"  
- white fisherman's broth  
- catfish tripes (at the order)  
- pike in a coat (at the order)

**BEVERAGES**  
Wide range of domestic and foreign beverages  
**SPECIAL OFFER**  
mulberry brandy

The charda Arkanj, two km away from Kovilj village, will give you an unusual experience in the 19<sup>th</sup> century environment. They say that it is situated "at the end of the world", due to the fact that the road ends here: straight ahead, left and right from the banks, there are only the impassable swamps and Danube branches.

The building is almost 200 years old. There is neither water nor electricity inside, which can be very charming during summers, even during winter times... Here you will find only the freshwater fish dishes. The stew is very famous, but you can also order some of old meals that local fishermen used to prepare in this area. Under the red eaves during summer, or in the hall with beautiful lanterns and candles, the guests will have the amazing unusual experience. Domestic wines from Srem and mulberry brandy are regularly on the list. Specialty painted inner and outside walls are the attraction of the place. For decades, every now and then artists and painters from Novi Sad and other Vojvodina places crop by, decorate the walls, have a few traditional small bottles ("fakine") of mulberry brandy, eat the bread and leave! Due to the unique locality and the ethno feeling, many foreigners and embassies from Belgium staff can often be seen here.

Arkanj is an inspiration to the writers, movie directors and actors. Many diplomats and politicians are regular visitors of this place, as well as fishermen, hunters and others... enjoying the mulberry trees shades... A few decades ago, the modern accent to this charda was given by the famous Kovilj catfisher, Mr. Pera Varenika. His son, Djoka, is continuing with the tradition: he is both the owner and the head chef and, if necessary, entertains the guest himself...

## FOOD AND DRINK TO REMEMBER

Vojvodina province is very well known by excellent meat, pasta, fish, fruits and vegetables specialties. The most famous brands of Vojvodina cuisine are stews, gulascs, perickets, smoked ham and kulen (smoked spicy sausages with hot paprika), bacon, pasta with poppy seeds, potato or cheese, vrač, lamb or pork roast meat and many kinds of cakes and cookies. These dishes are usually prepared at homes, but also are offered in many restaurants.

The national brand of Serbia is Sijovovica (Slivovitz-plum brandy). In Vojvodina, quince, pear, apricot and peach brandies are the most common. Also, wines are produced in three regions: Subotica-Horgos sandy desert, Vršacki mountains and Fruška Gora. The most famous white wines are: Rivaland, Chardonnay and Muscat ottomel, and the most famous red wines are: Cabernet Sauvignon, Portugieser, Merlot and Kadarka. In Sremski Karlovci, on Fruška gora, they make this traditional dessert wine Bermet, with various herbs and ingredients.

