



vodič
Gastra Vrbas
guide



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AD „Central” – Hotel „Bačka” Vrbas

Hotel „Bačka” je hotel prve kategorije. Nalazi se u strogom centru Vrbasa, grada u srcu Bačke, ukupne površine 5000 kvadrata, na 6 km udaljen od auto-puta E75 Beograd–Subotica.

Hotel organizuje kompletnu uslugu boravka, uključujući i dodatne sadržaje za koje je gost zainteresovan.

Hotelska usluga je na bazi pansiona, polupansiona, noćenja sa doručkom i dnevnog odmora.

Banket sala kapaciteta od 90 mesta idealna je za rođendane, svadbe i proslave manjeg karaktera.

Velika restoran sala je sa svojih 450 mesta idealna za veće svečane manifestacije i proslave.

Saloni: razni saloni idealni za manje proslave, ručkove, promocije, prezentacije

Kafe bar odnosno aperitiv bar se nalazi u holu hotela koji sa recepcijom čini jedinstvenu celinu i koji je udobno namešten i opremljen za uslugu gostiju.

Parking prostor, menjačnica, berberski salon, vešeraj, kavez za pse.

PONUĐA:

Hotel raspolaže kapacitetom od 104 ležaja, raspoređenim u:

22 jednokrevetne (5 sa francuskim ležajem)

29 dvokrevetnih

2 trokrevetne

3 četvorokrevetne

3 apartmana

Hotel “Bačka”

Banquet hall, capacity of 90 seats, ideal for birthdays, weddings and smaller celebrations.

The large restaurant hall with its 450 seats is ideal for larger events and celebrations.

Various salons ideal for smaller celebrations, lunches, promotions, presentations.

Cafe bar or Aperitif bar is located in the lobby of the hotel, and together with the reception area forms a unique space that is comfortably furnished and equipped for guest service.

Parking space, exchange office, barber salon, laundry, dog cages.

HOTEL OFFERS:

The hotel has a capacity of 104 beds, arranged in:

22 single rooms (5 with double bed)

29 double rooms

2 triple rooms

3 quad rooms

3 suites



Motel „Mandić”

Motel se nalazi na auto-putu E75. Ovaj objekat smešten je na atraktivnoj lokaciji 65 km od Subotice i 21 km od Novog Sada. Sve sobe su vrlo prostrane i opremljene elegantnim stilskim nameštajem, a visok kvalitet usluge, ljubazno i stručno osoblje glavni su razlozi zasto većina poslovnih ljudi i turista na putovanju kroz Vojvodinu odaberu Motel „Mandić” za svoje odredište. Restoran nudi veliki izbor jela visokog kvaliteta, nacionalne specijalitete, roštilj na čumuru, specijalitete od ribe, jela po narudžbini i sve vrste poslastica.

PONUĐA:

Motel ima sve odgovarajuće prateće sadržaje: veliki restoran sa baštom, restoran brze hrane, kafe bar, mini-market, parking sa auto servisom, benzinsku pumpu i gasnu stanicu, salu za konferencije, 30 luksuznih i klimatizovanih soba i 4 apartmana.

Motel „Mandić” nudi:

6 jednokrevetnih
24 dvokrevetnih soba
4 apartmana

Svaka soba ima sopstveno kupatilo, klimu, TV i internet.

Auto-put E75 Beograd-Subotica / E75 Highway Belgrade-Subotica
(+381) 021 723 244
(+381) 064 839 5002
motelm@motel-mandic.rs

Motel „Mandić”

The motel is located on the E75 Highway. This facility is situated in an attractive location 65 km from Subotica and 21 km from Novi Sad. Spacious rooms equipped with elegant style furniture, coupled with high-quality service, friendly and professional staff - all of which are the main reasons why most business people and tourists traveling through Vojvodina choose Motel “Mandić” as their rest stop. The restaurant offers a large selection of high-quality dishes, local specialties, barbecue, fish specialties, a la Carte dishes and all kinds of desserts.

OFFERS:

The motel has many accompanying facilities: a large restaurant with garden, fast food restaurant, coffee bar, mini-market, parking with car service, petrol and natural gas stations, conference room, 30 luxury and air-conditioned rooms and 4 suites.

Motel “Mandić” offers:

6 single rooms
24 double rooms
4 suites

Each room has its own bathroom, air conditioning, TV and Internet.



Centar za fizičku kulturu „Drago Jovović”

Center for Physical Culture “Drago Jovović”

CFK „Drago Jovović” nalazi se u blizini autobuske stanice Vrbas. Od centra grada je udaljen 500 m, a od Novog Sada je udaljen 44 km. Centar je moderna građevina savremene arhitekture sa 14 otvorenih i 14 zatvorenih sportskih sadržaja sa pratećim prostorijama, restoranom i smeštajem.

U otvorene sadržaje centra ubrajaju se tereni presvučeni tartanom za košarku, odbojku, rukomet i mali fudbal, teren sa veštačkom travom za fudbal, 4 teniska terena, atletska staza presvučena tartanom i 3 otvorena bazena. Uz letnji bazen nalazi se teren za odbojku na pesku, kao i teren za mini golf. U zatvorenom delu nalaze se velika hala za razne sportove sa tribinama, sala za borilačke sportove, teretana, kuglana, streljana, stono-teniska sala, bilijar sala i bazen sa saunom.

Restoran sa dve sale i dva kafe bara upotpunjuje uspešno funkcionisanje ugostiteljske delatnosti Centra za fizičku kulturu. „Crvena sala” kapaciteta 85 mesta i „Plava sala” sa 50 mesta su pogodne za organizaciju manjih slavlja, proslava i drugih ručkova. U sastavu restoranskog dela nalazi se kafe bar kapaciteta 40 mesta, kao i bar kupača, lociran uz zatvoren bazen. Tokom leta su u funkciji otvoren bar i terasa kapaciteta 200 mesta.

CFK “Drago Jovović” is located near the bus station. It is 500 m away from the city center and 44 km away from Novi Sad. The center is comprised of building of modern architecture with 14 indoor sports venues with adjacent rooms, restaurant and accommodation, as well as 14 outdoor venues.

The outdoor venues of the center include courts covered with tartan for basketball, volleyball, handball and mini football, a field with artificial grass for football, 4 tennis courts, an athletics track covered with tartan and 3 outdoor swimming pools. Next to the outdoor pool there is a beach volley court and a mini golf course. Indoor venues comprise of a big hall for various sports with grandstands, a hall for martial arts, gym, bowling alley, shooting range, table tennis hall, billiard room and swimming pool with sauna.

The restaurant and two coffee bars round up the successful functioning of the catering business of the Center for Physical Culture. The “Red Hall” with a capacity of 85 seats and the “Blue Hall” with 50 seats are suitable for organizing smaller celebrations, events and lunches. The restaurant has a cafe bar with a capacity of 40 seats, as well as a swimmer’s bar, located by the indoor pool. During the summer, an open bar and a terrace with a capacity of 200 seats are open.

Smeštaj

Recepcija (00-24h)

24 smeštajne jedinice sa
47 ležaja raspoređenih u:
4 apartmana
19 dvokrevetnih soba
1 jednokrevetna soba

Wi-Fi internet
Kongresna sala
Obezbeđen parking

Sve sobe i apartmani poseduju:

- Klima uređaj
- LCD i TV sa kablovskom
- Bežični internet (Wi-Fi)
- Direktnu telefonsku liniju
- Moderno opremljeno kupatilo sa tuš kabinom
- Terasu

Accommodation

Reception (00-24h)

24 accommodation units with
47 beds arranged in:
4 suites
19 double rooms
1 single room

Wi-Fi Internet
Congress hall
Parking

All rooms and apartments have:

- Air conditioning
- LCD and cable TV
- Wi-Fi Internet
- Direct telephone line
- Modern bathroom with shower
- Terrace



Restoran „Kod Čava“

Restoran „Kod Čava“ nalazi se na regionalnom putu Novi Sad-Vrbaš-Sombor, na putu prema Kucuri. Gostima u restoranu su na raspolaganju dve sale kapaciteta 150 i 600 mesta, kao i bašta sa natkrivenom terasom. Ovaj restoran ponosi se ne samo svojim divnim i lepo uređenim ambijentom, već i veoma ukusnom domaćom kuhinjom. Kuhinja bazirana na kuvanim jelima, pečenju sa raznja i ispod sača ni najveće gurmane neće ostaviti ravnodušnim.

SPECIJALITETI:

ČOBANSKI PASULJ SA SUVIM REBRIMA, ČOBANSKI ŠKEMBIĆI, SARMA I PUNJENA PAPRIKA SA PIRE KROMPIROM

VRSTA KUHINJE:

NACIONALNA

SADRŽAJ:

VELIKA SALA, MALA SALA, LETNJA NATKRIVENA BAŠTA, SMEŠTAJ

POGODNO ZA:

PORODIČNE PROSLAVE, POSLOVNE SASTANKE, PORODICE SA DECOM

Restaurant “Kod Čava”

The restaurant “Kod Čava” is located on the regional road Novi Sad-Vrbaš-Sombor, on the way to Kucura. The restaurant's guests have at their disposal two dining halls with a capacity of 150 and 600 seats as well as a garden with a covered terrace. This restaurant is proud not only of its wonderful and beautifully decorated ambience, but also of very tasty local cuisine. Local cuisine based on cooked dishes, roasting on a spit or under the sač, will not leave even the greatest gourmets indifferent.

SPECIALTIES:

SHEPHERD'S BEANS WITH DRIED RIBS, SHEPHERD'S TRIPE, SARMA – STUFFED CABBAGE ROLLS, STUFFED PEPPERS WITH MASHED POTATOES

TYPE OF CUISINE:

NATIONAL

FACILITIES:

LARGE HALL, SMALL HALL, COVERED TERRACE, ACCOMMODATION

SUITABLE FOR:

FAMILY CELEBRATIONS, BUSINESS MEETINGS, FAMILIES WITH CHILDREN



Gradska kafana „Salaš 49”

„Salaš 49” je smešten u dvorištu kuće u centru Vrbasa i sa Gradskom kafanom čini smeštajno-ugostiteljski kompleks. Odlično uređen i pažljivo dekorisan prostor povezuje izvrsnu uslugu i savršen spoj ukusa. U ponudi su tradicionalna jela domaće kuhinje, hladna i topla predjela, čorbe, salate, specijaliteti od pilećeg mesa, roštilj, riba i razne poslastice. Restoran uređen u etno stilu ima kapacitet od 60 mesta i zatvorenu terasu od 16 mesta.

Smeštajni deo raspolaže sa:

1 jednokrevetna

4 dvokrevetne

1 četvorokrevetni apartman.

Sve sobe poseduju: kupatilo i TV.

U sklopu kompleksa se nalazi kavez za pse.

SPECIJALITETI:

SARMA, BUTKICA I KOLENICA

VRSTA KUHINJE:

NACIONALNA

SADRŽAJ:

SALE ZA RUČAVANJE, ZATVORENA TERASA, KAVEZ ZA PSE, SMEŠTAJ

POGODNO ZA:

MANJE PROSLAVE, POSLOVNE SASTANKE, PORODIČNE RUČKOVE

Gradska kafana “Salaš 49”

“Salaš 49” is located in the house backyard at the center of Vrbasa and with the Gradska kafana (City Cafe) creates an accommodation and catering complex. The nicely arranged and carefully decorated space combines excellent service with a perfect blend of flavors. We offer local cuisine's traditional dishes, cold and hot appetizers, soups, salads, chicken specialties, barbecue, fish and various sweet delicacies. The restaurant decorated in ethnic style has a capacity of 60 seats and an enclosed terrace with 16 seats.

Accommodation unit has:

1 Single

4 Double

1 Suite

All rooms have bathroom and TV.

Within the complex there is a dog cage.

SPECIALTIES:

SARMA – STUFFED CABBAGE ROLLS, BUTKICA AND KOLENICA – PORK HOCKS

TYPE OF CUISINE:

NATIONAL

FACILITIES:

DINING ROOMS, ENCLOSED TERRACE, DOG CAGE, ACCOMMODATION

SUITABLE FOR:

SMALLER CELEBRATIONS, BUSINESS MEETINGS, FAMILY LUNCHES



Restoran „Club A”



Restaurant “Club A”

Restoran „Club A” nalazi se na regionalnom putu Novi Sad-Vrbas-Sombor, na 400 m od centra grada. Restoran ima dve sale kapaciteta 70 mesta i letnju baštu kapaciteta 48 mesta.

Restoran „Club A” ima jednu od najlepših sala u gradu, a posebna sala za proslave za 70 gostiju pamti mnoga lepa dešavanja, venčanja, proslave rođendana i krštenja. Prijatan ambijent ovog restorana pružiće vam jedinstven užitak koji ćete dugo pamtiti.

SPECIJALITETI:

JAGNJETINA, KOLENICA I BUTKICA ISPOD SAČA, DIMLJENA PASTRMKA

VRSTA KUHINJE:

NACIONALNA I INTERNACIONALNA

SADRŽAJ:

DVE SALE, LETNJA BAŠTA

POGODNO ZA:

MANJE PROSLAVE, POSLOVNE SASTANKE, PORODIČNE RUČKOVE I VEČERE

Restaurant “Club A” is located on the regional road Novi Sad-Vrbas-Sombor, 400 m from the town center. The restaurant has two halls with a capacity of 70 seats and a terrace with a capacity of 48 seats. Restaurant “Club A” has one of the most beautiful halls in town, a special hall for celebrations for 70 guests that has saw many beautiful events, weddings, birthday celebrations and baptisms. The pleasant ambience of this restaurant will give you a unique pleasure that you will remember for a very long time.

SPECIALTIES:

LAMB, KOLENICA AND BUTKICA – PORK HOCKS UNDER THE SAČ – CLAY COOKING PAN WITH LID, SMOKED TROUT

TYPE OF CUISINE:

NATIONAL AND INTERNATIONAL

FACILITIES:

TWO DINING HALLS, TERRACE

SUITABLE FOR:

SMALLER CELEBRATIONS, BUSINESS MEETINGS, FAMILY LUNCHES AND DINNERS



Restoran „Muštuluk“



Restaurant “Muštuluk”

Etno restoran „Muštuluk“ je udobna i prijatna konoba koja odiše toplinom. Enterijer, osmišljen sa puno ljubavi, doprinosi ugodnom ambijentu u duhu stare srpske tradicije, upotpunjen je besprekornom uslugom, prijatnom atmosferom i vrhunskom domaćom kuhinjom.

Posebno privlačan deo našeg restorana predstavlja zelena oaza – velika bašta koja svojim posetiocima omogućava pravo uživanje i opuštanje. Privlačna i za porodice sa decom, na samo 500 m od centra Vrbasa, predstavlja spoj odmora i dobre hrane.

Jedinstveni svoje vrste, ovakav porodični restoran će vam pružiti osećaj „kao da je vreme stalo“ i omogućiti svim vašim čulima da uživaju u domaćoj hrani i domaćinskim porcijama.

SPECIJALITETI:

PRASETINA I JAGNJETINA SA RAŽNJA, JAGNJETINA I TELETINA ISPOD SAČA

VRSTA KUHINJE:

NACIONALNA

SADRŽAJ:

LETNJA BAŠTA, WIFI

POGODNO ZA:

PORODIČNE RUČKOVE, PORODICE SA DECOM, POSLOVNE SASTANKE,
PORODIČNE PROSLAVE

Ethnic restaurant “Muštuluk” is a comfortable and pleasant tavern that exudes warmth. The interior, designed with a lot of love, contributes to a pleasant ambience in the spirit of Serbian tradition, complemented by impeccable service, pleasant atmosphere and excellent local cuisine.

A particularly attractive part of our restaurant is the green oasis - a large garden that allows visitors true enjoyment and relaxation. Attractive for families with children, only 500 m from the center of Vrbasa, is a good combination of rest and fine food.

One of a kind, this family restaurant will give you the feeling “as if time has stopped” and allow all your senses to enjoy home-made food and home-made portions.

SPECIALTIES:

SKEWERED PORK AND LAMB, LAMB AND VEAL BAKED UNDER A SAČ –
CLAY COOKING PAN WITH LID

TYPE OF CUISINE:

NATIONAL

FACILITIES:

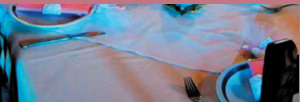
TERRACE, WI-FI

SUITABLE FOR:

FAMILY LUNCHEES, FAMILIES WITH CHILDREN, BUSINESS MEETINGS,
FAMILY CELEBRATIONS



Čarda „Pescatore”



Csarda “Pescatore”



Na samoj obali Velikog bačkog kanala (kupalište Šlajs), na izlazu iz Vrbaša prema Kuli, nalazi se čarda „Pescatore”. Otvorena je u junu 2011. Tokom ovih godina uređivana posebnim stilom strpljivo i temeljno, gde svaki detalj ima svoju priču i time uveličava posebnost ovog ambijenta.

Na našem meniju se nalaze specijaliteti od rečne i morske ribe kao i jela sa roštilja, a posebno se izdvaja riblji paprikaš. Restoran ima kapacitet od 40 mesta i terasu istog kapaciteta. Ovo je zaista pravo mesto za beg od svakodnevnice, odmor za oči i dušu, a tu je i zvuk tambura u večernjim satima.

SPECIJALITETI:

REČNA I MORSKA RIBA, RIBLJI PAPRIKAŠ

VRSTA KUHINJE:

NACIONALNA I INTERNACIONALNA

SADRŽAJ:

LETNJA BAŠTA

POGODNO ZA:

PORODIČNE RUČKOVE, POSLOVNE SASTANKE

Csarda “Pescatore” is located on the bank of the Grand Bačka Canal (Šlajs), at the exit from Vrbaš towards Kula. It was opened in June 2011. Since then it has been decorated patiently and thoroughly in a specific style, where every detail tells its own story enhancing thus the uniqueness of this ambience.

Our menu includes freshwater and sea fish specialties as well as grilled dishes, with fish stews particularly standing out. The restaurant, as well as the terrace, has a capacity of 40 seats. This is truly a great place to take a break from everyday life, to rest your eyes and soul with the sound of tamburica in the evening.

SPECIALTIES:

FRESHWATER AND SEA FISH, FISH STEW

TYPE OF CUISINE:

NATIONAL AND INTERNATIONAL

FACILITIES:

TERRACE

SUITABLE FOR:

FAMILY LUNCHESES, BUSINESS MEETINGS



Restoran „Tiffany”



Restaurant “Tiffany”



Restoran „Tiffany” nalazi se na samom ulazu u Vrbas, u blizini auto-puta E75 Subotica-Beograd. Ceo restoran nalazi se u predivnom okruženju, tako da je dobar provod i uživanje zagarantovano. Ovaj restoran ponosi se ne samo svojim divnim i lepo uređenim ambijentom, već i veoma ukusnom, domaćom i internacionalna kuhinjom koja će zadovoljiti čak i najzahtevnije gurmane. Razna jela sa roštilja, ukusna i sveža riba, ručno pravljeni testeni i mnogi drugi zanimljiviji specijaliteti su deo impresivne ponude ovog restorana.

SPECIJALITETI:

ROLOVANA PILETINA SA DIMLJENIM SIROM, BUTKICA, JAGNJETINA

VRSTA KUHINJE:

NACIONALNA I INTERNACIONALNA

SADRŽAJ:

RESTORANSKA SALA, BAŠTA NA OTVORENOM, IGRAONICA ZA DECU

POGODNO ZA:

PORODIČNA SLAVLJA, POSLOVNE SASTANKE, PORODIČNE RUČKOVE, PORODICE SA DECOM

Restaurant “Tiffany” is located at the entrance to Vrbas, near the E75 Highway Subotica-Belgrade. The restaurant is situated in a beautiful ambience therefore a good time and enjoyment is guaranteed. This restaurant takes pride not only of its wonderful and beautifully decorated ambience, but also of very tasty, local and international cuisine that will satisfy even the most demanding gourmets. Various barbecue dishes, delicious and fresh fish, handmade pasta and many more interesting specialties are all part of the impressive offer of this restaurant.

SPECIALTIES:

ROLLED CHICKEN WITH SMOKED CHEESE, BUTKICA – HAM HOCK, LAMB

TYPE OF CUISINE:

NATIONAL AND INTERNATIONAL

FACILITIES:

RESTAURANT HALL, TERRACE, CHILDREN'S PLAYGROUND

SUITABLE FOR:

FAMILY CELEBRATIONS, BUSINESS MEETINGS, FAMILY LUNCHES, FAMILIES WITH CHILDREN



Restoran „Lovac“



Restaurant “Lovac”

„Lovac“ nije samo tzv. „Lovački restoran“ niti mesto gde odlazite samo da biste utolili želju za vrhunskim lovačkim specijalitetima. Dovoljno skrajnuta od gradske vreve, a opet dovoljno blizu svega, idealno je mesto za okrepljenje, predah i uživanje. Restoranska bašta, u prirodnom šumskom ambijentu, okružena borovom šumom, u prepuštenoj oazi već zaboravljenog mira, je mesto gde naši gosti zadovoljno uživaju.

„Lovac“ krase opuštena domaća atmosfera sa naznakama boemije, domaćom nacionalnom i lovačkom kuhinjom jedinstvenom u gradu.

SPECIJALITETI:

MORČIJA SUPA, ROLOVANA JARETINA, SRNEĆI GULAŠ,
GULAŠ OD DIVLJE SVINJE, OVČIJI PAPRIKAŠ

VRSTA KUHINJE:

NACIONALNA

SADRŽAJ:

RESTORANSKA SALA, LETNJA BAŠTA

POGODNO ZA:

MANJE PROSLAVE, PORODIČNE RUČKOVE, POSLOVNE SASTANKE,
PORODICE SA DECOM

“Lovac” is not only a wild game restaurant or a place where one would go to just to satisfy one’s desire for top venison specialties. Tucked away from the city bustle, and yet still close enough, it is an ideal place for refreshment, respite and enjoyment. The restaurant terrace is situated in a natural environment surrounded by pine forest; an oasis of already forgotten peace – such is a place where our guests enjoy.

“Lovac” is adorned with a relaxed home atmosphere with bohemian hints, and local national and venison cuisine like nowhere else in town.

SPECIALTIES:

GUINEA FOWL SOUP, ROLLED GOAT MEAT, VENISON STEW,
WILD BOAR STEW, MUTTON STEW

TYPE OF CUISINE:

NATIONAL

FACILITIES:

DINING HALL, TERRACE

SUITABLE FOR:

SMALLER CELEBRATIONS, FAMILY LUNCHES, BUSINESS MEETINGS,
FAMILIES WITH CHILDREN



Kafe & Restoran „Panorama Fifteen”

Nastojimo da naše ime - „Panorama Fifteen” - uvek bude sinonim najkvalitetnije kafe, inovativnih jela i koktela koji nikoga neće ostaviti ravnodušnim. Cilj nam je da se u našem ambijentu osećate prijatno i komforno, bilo da uživate sami, sa prijateljima, porodicom ili poslovnim saradnicima. Konceptom otvorene kuhinje želimo da vam približimo atmosferu sa naše strane pulta i stvorimo užitek dok traje sam proces pripreme i serviranja poručenih jela.

U jelovniku restorana sa konceptom otvorene kuhinje „Panorama Fifteen” možete pronaći specijalitete iz svih krajeva sveta. Služimo: supe, jela pripremljena od svinjetine, junetine, piletine, ribe, razne vrste salata, sendviče, paste, dezerte...

SPECIJALITETI:

CEPKANA SVINJETINA, JUNEĆI RIBIĆ, KUBANSKI BURGER, LOSOS BRUSKETI

VRSTA KUHINJE:

NACIONALNA, INTERNACIONALNA

SADRŽAJ:

RESTORANSKI DEO, LETNJA BAŠTA

POGODNO ZA:

PORODIČNE RUČKOVE, POSLOVNE SASTANKE

Cafe & Restaurant “Panorama Fifteen”

We strive to make our name - “Panorama Fifteen” - always synonymous with the coffee of highest quality, innovative dishes and cocktails that will never leave you indifferent. Our goal is to make you feel pleasant and comfortable in our ambiance, and to have a good time either alone or with your friends, family or business associates. With an open kitchen concept, we want to bring you closer to the atmosphere from our side of the table and create delight during the process of preparing and serving the ordered dishes. In our open kitchen concept restaurant menu you can find specialties from all over the world. We serve: soups, dishes prepared from pork, beef, chicken, fish, various types of salads, sandwiches, pasta, desserts...

SPECIALTIES:

CHOPPED PORK, RIBIĆ - BEEF HOCK FILLET, CUBAN BURGER, SALMON BRUSCHETTA

TYPE OF CUISINE:

NATIONAL, INTERNATIONAL

FACILITIES:

RESTAURANT, TERRACE

SUITABLE FOR:

FAMILY LUNCHESES, BUSINESS MEETINGS



Restoran „Jesenjin“

Restorani su se nekada rangirali po kvalitetu domaće, tradicionalne hrane i po veličini porcija koje iznose pred goste. Takvi restorani više nisu većina, a jedan od onih koji ne odustaju od ovog starog dobrog koncepta je restoran „Jesenjin“.

Sa dve sale kapaciteta 50 i 100 mesta restoran je lepo uređeno i udobno mesto za porodični ili poslovni ručak ili večeru, proslavu nekog značajnog datuma ili dostignuća. Jednostavno, ovo je mesto za sve one koji cene kvalitetan, obilan obrok i koji žele da iskreno uživaju u njemu. U ponudi restorana nalaze se jela sa roštilj, pečenja, supe, čorbe, gotova jela, jela u somunu, ribe, dezerti...

SPECIJALITETI:

JUNEĆI GULAŠ, JAGNJETINA ISPOD SAČA, ZAPEČENI ŠKEMBIĆI

VRSTA KUHINJE:

DOMAĆA

SADRŽAJ:

DVE SALE ZA RUČAVANJE

POGODNO ZA:

PORODIČNE RUČKOVE, PORODIČNA SLAVLJA, POSLOVNE SATANKE

Restaurant “Jesenjin”

Restaurants used to be ranked by the quality of local, traditional food and by the size of the portions they present to the guests. Such restaurants are no longer in the majority. However, one of those who did not give up on this good old concept is the restaurant “Jesenjin”.

With two dining halls with a capacity of 50 and 100 seats, the restaurant is a nicely decorated and comfortable place for a family or business lunch or dinner, as well as celebrations of an important dates or achievements. Simply, this is a place for all those who appreciate a quality, hearty meal and who want to savor it sincerely. The restaurant offers grilled dishes, roasts, soups, stews, ready meals, flatbread dishes, fish, desserts...

SPECIALTIES:

BEEF STEW, LAMB UNDER THE SAČ, BAKED TRIPE

TYPE OF CUISINE:

NATIONAL

FACILITIES:

TWO DINING HALLS

SUITABLE FOR:

FAMILY LUNCHES, FAMILY CELEBRATIONS, BUSINESS MEETINGS



Restoran & kafe Agape

Restoran „Agape“ nalazi se u strogom centru Vrbasa, pored zgrade suda i novog hrama sa velikim prostorom za parking.

Restoranom dominiraju tople boje, romantična dekoracija, sa motivima Vrbasa. Kako bi vaše uživanje bilo kompletno restoran se pobrinuo da ima isključivo najbolju kuhinju i niz odličnih jela u kojima će sve generacije moći da uživaju. Ono čime se ovaj restoran posebno ponosi jesu specijaliteti kako domaće, tako i svetske kuhinje. Razna jela sa roštilja, ukusna i sveža riba, ručno pravljeni testenini i mnogi drugi, zanimljiviji specijaliteti su deo impresivne ponude ovog restorana.

SPECIJALITETI:

SVINJSKI PAPRIKAŠ, PASULJ SA KOLENICOM, PUNJENA PAPRIKA

VRSTA KUHINJE:

NACIONALNA, INTERNACIONALNA

SADRŽAJ:

RESTORANSKA SALA, BANKET SALA

POGODNO ZA:

PORODIČNA SLAVLJA, POSLOVNE SASTANKE, PORODIČNE RUČKOVE

Restaurant & Cafe Agape

Restaurant "Agape" is located in the center of Vrbas, next to the courthouse and a new temple, with a large parking lot. The restaurant is dominated by warm colors and romantic decoration, with motifs of Vrbas. In order to provide a full enjoyment with its service, the restaurant has ensured that it has exclusively the best cuisine and excellent dishes for all generations to enjoy. What this restaurant is especially proud of are the specialties of both local and international cuisine. Various grilled dishes, delicious and fresh fish, handmade pasta and many other interesting specialties are all part of the impressive offer of this restaurant.

SPECIALTIES:

PORK STEW, BEANS WITH KOLENICA – HAM HOCK, STUFFED PAPERS

TYPE OF CUISINE:

NATIONAL, INTERNATIONAL

FACILITIES:

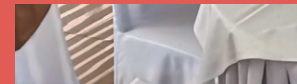
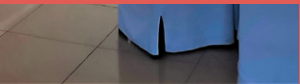
RESTAURANT HALL, BANQUET HALL

SUITABLE FOR:

FAMILY CELEBRATIONS, BUSINESS MEETINGS, FAMILY LUNCHEAS



Ugostiteljstvo „Dejo“



Catering “Dejo”

Prijatan ambijent, dečija igraonica, prostor za animatore, bogata hrana iz naše kuhinje su preporuke da nam ukažete poverenje i uverite se u kvalitet koji nudimo. Da li je u pitanju poslovni ručak, romantična večera, rođendan deteta ili samo obilno meze uz omiljeno piće, naš objekat je upravo odgovarajuće mesto za to.

Restoran je podeljena u dve tematske celine, restoranski deo kapaciteta 100 sedećih mesta i terasu kapaciteta 140 mesta. Za različite prilike i proslave koje su u okviru kapaciteta na raspolaganju su i različiti set-meniji bazirani na mesu, pecivima i raznim poslasticama.

SPECIJALITETI:

PEČENJA ISPOD SAČA (PRASE, JAGNJE, BUTKICA)

VRSTA KUHINJE:

NACIONALNA

SADRŽAJ:

SALA ZA PROSLAVE, LETNJA BAŠTA, IGRAONICA

POGODNO ZA:

PORODIČNA SLAVLJA, PORODIČNE RUČKOVE, PORODICE SA DECOM

Pleasant ambience, children's playroom, space for animators, rich dishes from our kitchen - all good reasons to put your trust in us and to come and make sure of the quality that we offer. Whether it's a business lunch, a romantic dinner, a child's birthday or just a hearty snack with your favorite drink in hand – this is the right place for it.

The restaurant is divided into two units: the restaurant with a capacity of 100 seats and a terrace with a capacity of 140 seats. For various occasions and celebrations that are within the aforementioned capacity, there are also various meat-based set-menus, pastries and various desserts at your disposal.

SPECIALTIES:

ROASTS UNDER THE SAČ (PIG, LAMB, BUTKICA)

TYPE OF CUISINE:

NATIONAL

FACILITIES:

BANQUET HALL, TERRACE, PLAYROOM

SUITABLE FOR:

FAMILY CELEBRATIONS, FAMILY LUNCHES, FAMILIES WITH CHILDREN



Restoran „Srebrno jezero”

Ako želite da uživate u tradicionalnim kuvanim jelima i raznim jelima sa roštilja, restoran „Srebrno jezero” je pravo mesto za vas. Nalazi se u centru Zmajeve na samo 3 km od auto-puta E75 Subotica-Beograd. Čuven po dugogodišnjoj tradiciji i ukusnoj nacionalnoj kuhinji, pravo je mesto za putnike u tranzitu koji traže predah od dugog putovanja.

Sa salom od 100 mesta ovo je pogodno mesto za sve vrste porodičnih i poslovnih proslava.

SPECIJALITETI:

SVINJSKI GULAŠ, PASULJ, KOLENICA, JELA SA ROŠTILJA

VRSTA KUHINJE:

NACIONALNA

SADRŽAJ:

RESTORANSKA SALA, LETNJA BAŠTA

POGODNO ZA:

PORODIČNA SLAVLJA, PORODIČNE RUČKOVE

Restaurant “Srebrno jezero”

If you want to enjoy traditionally cooked dishes and various barbecue dishes, the restaurant “Srebrno jezero” is the right place for you. It is located in the center of Zmajevo, only 3 km from the highway E 75 Subotica-Belgrade. Famous for its long-lasting tradition and delicious national cuisine, it is the right place for passengers in transit looking for a break from a long journey.

With a hall of 100 seats, this is a suitable place for all kinds of family and business celebrations.

SPECIALTIES:

PORK STEW, COOKED BEANS, KOLENICA, BARBECUE

TYPE OF CUISINE:

NATIONAL

FACILITIES:

DINING HALL, TERRACE

SUITABLE FOR:

FAMILY CELEBRATIONS, FAMILY LUNCHES



„Milov salaš“

„Milov salaš“

„Milov salaš“ nalazi se na regionalnom putu Novi Sad-Vrbas-Sombor, 2 km udaljen od Vrbasa, na putu prema Kuli. U restoranu kapaciteta 55 mesta služe se tradicionalna domaća jela i jela sa roštilja.

Objekat poseduje tri sobe (dve dvokrevetne i jednu jednokrevetnu). Uređen u etno stilu sa klasičnim vojvođanskim dvorištem i mini zoo vrtom domaćih životinja, salaš je idealno mesto za predah putnika u tranzitu, porodični odmor, grupne posete...

SPECIJALITETI:

BUTKICA, KOLENICA, PASULJ, GULAŠ, PEČENJA SA RAŽNJA

VRSTA KUHINJE:

DOMAĆA

SADRŽAJ:

RESTORANSKA SALA, LETNJA BAŠTA, MINI ZOO VRT, SMEŠTAJ

POGODNO ZA:

POSLOVNE SASTANKE, PORODICE SA DECOM

„Milov Salaš“ is located on the regional road Novi Sad-Vrbas-Sombor, 2 km away from Vrbas, on the road to Kula. The 55-seat restaurant serves traditional local and grilled dishes.

The facility has three rooms (two double and one single). Decorated in ethnic style with a backyard typical of Vojvodina region and a mini zoo of domestic animals, it's an ideal place to stop at for transit passengers, family vacations, group visits...

SPECIALTIES:

BUTKICA, KOLENICA, COOKED BEANS, GOULASH, SKEWERED ROAST

TYPE OF CUISINE:

NATIONAL

FACILITIES:

RESTAURANT HALL, TERRACE, MINI ZOO, ACCOMMODATION

SUITABLE FOR:

BUSINESS MEETINGS, FAMILIES WITH CHILDREN



Salaš „Tavor”



Salaš „Tavor”

Salaš „Tavor” nalazi se sa desne strane odmah po silasku sa auto-puta E75 Subotica-Beograd.

Salaš se nalazi u sklopu farme krava, gde se odvija proizvodnja mleka, pavlake i sireva.

Objekat poseduje dve dvokrevetne i dve trokrevetne sobe. U našoj kuhinji nalaze se proizvodi sa naše farme: pršuta, domaći kulen i kobasica, slanina, sirevi... Salaš je idealno mesto za predah putnika u tranzitu, porodični odmor, grupne posete... Veliki bački kanal se nalazi na 300 metara od salaša, gde ljubitelji ribolova sa uređene obale mogu pecati.

SPECIJALITETI:

DOMAĆA PRŠUTA, KOBASICA, SLANINA, SIR

VRSTA KUHINJE:

DOMAĆA

SADRŽAJ:

LETNJA BAŠTA, SMEŠTAJ

POGODNO ZA:

PORODIČNE RUČKOVE, PORODICE SA DECOM, IZLETE

Salaš „Tavor” is located immediately after the descent from the E75 Highway Subotica-Belgrade, on the right.

It is located within a cow farm, where milk, sour cream and cheese are produced.

The facility has two double and two triple rooms. In our kitchen you can find the products from our farm: prosciutto, homemade kulen and sausage, bacon, cheese... Salaš „Tavor” is an ideal place for a break for passengers in transit, family vacations, group visits... The Great Bačka Canal is located 300 meters from the salaš and anglers can fish on its bank.

SPECIALTIES:

HOMEMADE PROSCIUTTO, SAUSAGE, BACON, CHEESE

TYPE OF CUISINE:

NATIONAL

FACILITIES:

TERRACE, ACCOMMODATION

SUITABLE FOR:

FAMILY LUNCHES, FAMILIES WITH CHILDREN, EXCURSIONS



Etno kuća „Dorf”

Dorf Ethno House

U srcu Bačke, u Ravnom selu na 25 km od Novog Sada, a od Beograda 120 km na površini od 8100 m², od toga 1050 m² pod objektima nalazi se imanje „Dorf”. Imanje je zelena oaza i napravljeno je kao reprezentativno mesto za odmor, rekreaciju i relaksaciju od svakodnevnog posla i stresa kojem je savremeni čovek izložen.

Objekat je u potpunosti opremljen u tradicionalnom stilu i oplemenjen etno detaljima sa početka 20. veka. Svi materijali su prirodni, autentični od punog drveta i kamena. Nameštaj pruža potpuni komfor za odmaranje i uživanje, a kuhinja je opremljena najsavremenijom tehnikom. Imanje poseduje dva apartmana koji mogu da prime do 14 osoba.

SPECIJALITETI:

SVA JELA SE SPREMAJU PO VAŠOJ ŽELJI, A MOŽETE IH PRIPREMATI I SAMOSTALNO

VRSTA KUHINJE:

DOMAĆA

SADRŽAJ:

LETNJA BAŠTA, IGRAONICA NA OTVORENOM, SMEŠTAJ

POGODNO ZA:

PORODIČNE RUČKOVE, POSLOVNE SASTANKE, PROSLAVE, PORODICE SA DECOM

In the heart of Bačka, in Ravno selo, 25 km from Novi Sad, and 120 km from Belgrade on an area of 8100 m², of which 1050 m² under the buildings, is the Dorf estate. The property is a green oasis and was made as a representative place for rest, recreation and relaxation from everyday work and stress to which modern man is exposed.

The building is fully furnished in a traditional style and enriched with ethnic details from the beginning of the 20th century. All materials are natural and authentic - solid wood and stone. The furniture provides complete comfort for relaxation and enjoyment, as well as does a modern, well-equipped kitchen. The property has two apartments that can accommodate up to 14 people.

SPECIALTIES:

ALL DISHES ARE PREPARED ACCORDING TO YOUR WISHES OR YOU CAN PREPARE THEM YOURSELF

TYPE OF CUISINE:

NATIONAL

FACILITIES:

TERRACE, OUTDOOR PLAYGROUND, ACCOMMODATION

SUITABLE FOR:

FAMILY LUNCHEES, BUSINESS MEETINGS, CELEBRATIONS, FAMILIES WITH CHILDREN



Seosko domaćinstvo „Panonska školjka”

Domaćinstvo se nalazi u Zmajevo, 5 km od auto-puta E75 Beograd-Subotica. Ovo je moderna građevina petagaonog oblika sa tri sobe, modernom kuhinjom i domaćim specijalitetima kojima je teško odoljeti i idealno je mesto za porodični boravak, poslovne ručkove i manje grupne posete.

May i septembar je vreme kada se ovde organizuje likovna kolonija, gde poznati likovni umetnici stvaraju vredna umetnička dela, a posetioci su u prilici da uživaju u idiličnom ambijentu ateljea pod vedrim nebom, okruženog raznovrsnim zelenilom i cvećem.

SPECIJALITETI:

SVADBARSKI KUPUS, TELETINA ISPOD SAČA, SARMA U PEKAČU, PEČENJA SA RAŽNJA

VRSTA KUHINJE:

DOMAĆA

SADRŽAJ:

SALA ZA RUČAVANJE, LETNJA BAŠTA, SMEŠTAJ

POGODNO ZA:

POSLOVNE RUČKOVE, PORODIČNE RUČKOVE, PORODICE SA DECOM

Rural household “Panonska školjka”

The household is located in Zmajevo, 5 km from the highway E75 Highway Belgrade-Subotica. This is a modern pentagonal building with three rooms, a modern kitchen and local specialties that are hard to resist and is an ideal place for a family stay, business lunches and small group visits.

May and September are when an art colony is organized here, where famous artists create valuable works of art and visitors have the opportunity to enjoy the idyllic ambience of the art studio under the open sky, surrounded by various greenery and flowers.

SPECIALTIES:

WEDDING CABBAGE, VEAL UNDER THE SAČ, SARMA, SKEWERED ROAST

TYPE OF CUISINE:

NATIONAL

FACILITIES:

DINING ROOM, TERRACE, ACCOMMODATION

SUITABLE FOR:

BUSINESS LUNCHES, FAMILY LUNCHES, FAMILIES WITH CHILDREN



Salaš „Kod Peleta”

Salaš je smešten u atraktivnom prirodnom ambijentu na samoj obali kanala DTD u Kucuri, na 10 km udaljenosti od Vrbasa. Pored samog salaša nalazi se prevodnica, a sa leve i desne strane nalaze se uređena mesta za ribolov. Ovo je idealno mesto za ljubitelje nautičkog turizma jer se uz prevodnicu nalazi se središnji mol i pristan za čamce, jahte i brodove. U okolini salaša postoje idealni uslovi za lovni, ribolovni i rekreativni turizam.

Ovde se služe tradicionalna domaća jela i riblji specijaliteti. Salaš raspolaže smeštajnim kapacitetom za 10 osoba i višenamenskom salom kapaciteta 70 mesta.

SPECIJALITETI:

PEČENA RIBA, RIBLJI PAPRIKA, LOVAČKI GULAŠ

VRSTA KUHINJE:

NACIONALNA

SADRŽAJ:

SALA ZA RUČAVANJE, SMEŠTAJ

POGODNO ZA:

POSLOVNE SASTANKE, PORODIČNE RUČKOVE, PORODICE SA DECOM

Salaš “Kod Peleta”

The homestead is located in an attractive natural environment on the shores of the DTD canal in Kucura, 10 km away from Vrbas. Next to the homestead there is a canal lock, as well as a designated fishing spots on both bank of the canal.

This is an ideal place for nautical tourism enthusiasts, for next to the canal lock there is a pier and a dock for boats, yachts and ships. The homestead surroundings are suitable for hunting, fishing and recreational tourism.

Traditional local dishes and fish specialties are served here. The farm has accommodation capacity for 10 people and a multipurpose hall with a capacity of 70 seats.

SPECIALTIES:

GRILLED FISH, FISH STEW, HUNTERS' STEW

TYPE OF CUISINE:

NATIONAL

FACILITIES:

DINING ROOM, ACCOMMODATION

SUITABLE FOR:

BUSINESS MEETINGS, FAMILY LUNCHESES, FAMILIES WITH CHILDREN



Picerija „Marezzi plus“

Pizzeria “Marezzi plus”

Picerija „Marezzi plus“ prati jednu uspešnu porodičnu tradiciju započetu u Vrbasu pre 20 godina.

Na meniju ćete naći sve što čini dobru piceriju, a dočekaće vas uvek ljubazno i spretno osoblje u prijatnom i čistom ambijentu, sređenom po meri iskrenih ljubitelja pice.

Picerija „Marezzi plus“ nalazi se u centru Vrbasa i nudi: pice (male, velike, porodične), ćabat sendviče, tost sendviče, piroške...

Pice „Marezzi“ mese se ručno po tradicionalnoj recepturi već provereno prihvaćenoj kod ljubitelja ovog prestižnog italijanskog specijaliteta, a testo se peče u pećima na drva, što im daje posebno ukusnu notu. Svoju omiljenu picu možete pojesti kod nas, ili naručiti dostavu na željenu adresu.

SPECIJALITETI:

PICE, SENDVIČI

VRSTA KUHINJE:

INTERNACIONALNA

SADRŽAJ:

LETNJA BAŠTA, WIFI

POGODNO ZA:

PORODIČNE RUČKOVE

Pizzeria “Marezzi plus” follows a successful family tradition that began in Vrbas 20 years ago.

On the menu you will find everything that makes a good pizzeria, and you will always be greeted by friendly and skillful staff in a pleasant and clean environment, arranged to fit the bill of any sincere pizza lover.

Pizzeria “Marezzi plus” is located in the center of Vrbas and offers: pizzas (small, large, family), ćabat sandwiches, toast sandwiches, pirogues...

“Marezzi” pizzas are made from scratch following a traditional recipe tested and accepted by fans of this prestigious Italian specialty, with dough baked in wood ovens that gives them a particularly delicious note. You can have your favorite pizza at the restaurant or order its delivery to the desired address.

SPECIALTIES:

PIZZAS, SANDWICHES

TYPE OF CUISINE:

INTERNATIONAL

FACILITIES:

TERRACE, WI-FI

SUITABLE FOR:

FAMILY LUNCHES



Destilerija „Kalpak”

“Kalpak” Distillery

Već dugi niz godina, zaljubljenici u ovaj posao, bračni par Vasiljević, proizvode dobro poznate rakije od dunje, kruške i kajsije koje se veoma rado konzumiraju u mnogim domaćinstvima i ugostiteljskim objektima. Porodica Vasiljević godišnje proizvede oko 1500 litara po vočnoj vrsti.

U sklopu destilerije nalazi se degustaciona sala da ugosti kako pojedince, tako i organizovane grupe turista iz Srbije i inostranstva.

For many years, Mr. and Mrs. Vasiljevic, great enthusiasts, have been producing the well-known quince, pear and apricot rakija (brandy), which are happily consumed in various households and restaurants. The Vasiljevic family annually produces about 1,500 liters per fruit species.

Within the distillery there is a tasting room which can accommodate both individuals and organized groups of tourists from Serbia and abroad.

PONUĐA:

RAKIJE:

DUNJA, KAJSIJA, VILJAMOVKA

SALA ZA DEGUSTACIJE

DOMAĆIN ĆE VAS UPOZNATI SA PROCEDUROM PROIZVODNJE
I SIROVINAMA OD KOJIH SE PRAVI RAKIJA.

ZA POSETU DESTILERIJI POTREBNA JE NAJAVA

OFFER:

RAKIJA (BRANDY):

QUINCE, APRICOT, PEAR

TASTING ROOM

THE HOST WILL INTRODUCE YOU TO THE PRODUCTION PROCEDURE
AND THE RAW MATERIALS FROM WHICH RAKIJA IS MADE.

AN ANNOUNCEMENT IS NEEDED TO VISIT THE DISTILLERY

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