



IES Nosa Señora dos Ollos Grandes



Istituto Superiore
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Let us Bring Europe Together for heritage

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COLEGIUL ECONOMIC BUZAU



Erasmus+



...taste the different side of Romania

TERRA CARPATICA

WHAT IS TERRA CARPATICA

- Terra Carpatica is a company founded by Juranda and Thorsten Kirschner whose activities are concentrated around gastronomic tourism.



AIMS

- Terra Carpatica aims to promote the unknown culinary riches of the Carpathian Mountains, one of the most amazing regions of Europe.



WHAT IS NEW?

- **Terra Carpatica uses the concept of slow food based on seasonal, regional, and very good quality products.**



THE HISTORY OF TERRA CARPATICA



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- **Grigorescu Mansion- The neo-brancovenesc style mansion was build in1930 by the great land owner C.C. Grigorescu.**



- **During World War II Grigorescu Mansion was used as hospital for wounded souldiers and shelter for the local inhabitants.**



- **For many years the house and the surrounding land were used for a local wine and brandy production.**



- **The mansion has been abandoned more than 20 years ago and stayed empty until 2011 when it was bought by Juranda and Thorsten Kirschner.**



- **At that time, the mansion was inhabitable and partially destroyed.**



- **A step by step renovation was done with local craftsmen and local construction materials in order to recuperate the original structure and beauty of the mansion.**



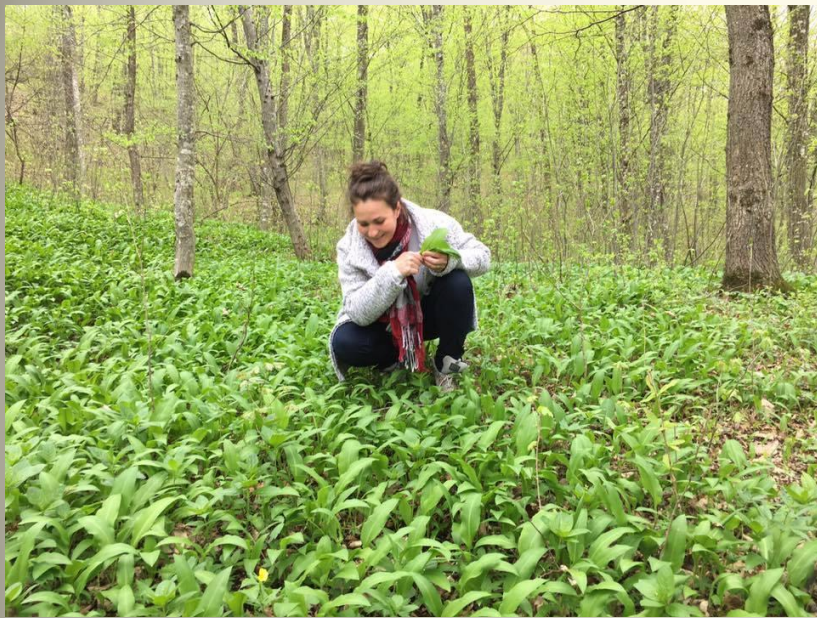
- **Today the mansion is completely renovated, and this is the head office of Terra Carpatica.**



IDEA & PHILOSOPHY

Terra Carpatica is not a simple business for us – it's a **sustainable lifestyle concept**. The French call it "terroir" – environmental conditions, especially soil and climate, that give its unique flavour and aroma to high quality products that grow in a regional area.





Terra Carpatica aims to promote the unspoiled **culinary treasures of the Carpathian Mountains**, one of Europe's most amazing natural environments.

Romania's flora and fauna has an extraordinary potential to deliver natural, healthy and premium food. But many traditions kept over decades are falling into oblivion with the success of imported and convenience food.



ACCOMODATION

- 2 apartment rooms in a new build Wallachian style country house Casa Noelia (annex of Grigorescu Mansion)
- 1 country-style apartment room in the newly renovated “Grandmother’s house (Casa Bunicii)”.

Each room has two levels (ground floor and attic) and a small terrace with separate entrance and direct access to the garden



FACILITIES AT GRIGORESCU MANSION:

- Garden pavilion
- Own garden with fruits and vegetable production
- Swimming-pool
- Private dining area
- Outdoor kitchen for cooking classes
- Carpathian Fine Food shop



EVENTS

- **Private Dining at Grigorescu Mansion**
- **Management Meeting & Team Building**
- **Truffle hunting & Truffle Dinner**
- **Wine & Cultural Events**
- **Wedding**



WINE&CULTURAL EVENTS

- **Cooking class with wine tasting**
- **Wine Seminars**
- **Wine Brunch**
- **Theatre**
- **Music evening**



COOKING CLASSES

Cooking classes with Terra Carpatica means ***New Romanian Cuisine*** – a combination of old (forgotten) food traditions, premium products from the Carpathian garden and a preparation with an international touch – a culinary experience far beyond your expectations about Romanian cuisine.

They support the **Slow Food** concept: fresh and seasonal food, eco-friendly food production and a chance for small-scale producers to market their products at fair prices.



ARTISAN FOOD WORKSHOPS:

- Jams
- Pickles
- Zacusca and vegetable preserves
- Bread-making
- Cheese-making
- Smoking & traditional meat preparations



FINE FOOD FROM GRIGORESCU MANSION

- Zacusca with truffles
- Quince confit
- Elderberry jam with Feteasca Neagra
- Strawberry jam with ginger
- Truffle honey
- Abricot jam with rosemary
- Sweet chili jam
- Quince jam with rose geranium
- Sour cherry with Tonka



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