

T H E P U R E P L A N T
E X P E R I E N C E
& W I N E T O U R

Welcome to
CHILE
Santiago & Beyond

*An exclusive culinary journey through the finest plant-based restaurants,
biodynamic vineyards & cultural landmarks of Santiago*



TRIP 2

Monday 22nd — Saturday 27th March 2027

6 days · 5 nights

TRIP 1

Monday 11th — Saturday 16th January 2027

6 days · 5 nights

A L L - I N C L U S I V E P R I C E F R O M
USD 2,970 / Euro2,560 per person

Group size: 6 - 10 participants · Book now - limited places!

Guided by Bruno Rouffaer & Chef Nicolas Tapia
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I N T R O D U C T I O N

Why Chile?

Chile is a premier 'land of wines,' recognized as the world's 6th largest wine producer and 5th largest exporter, renowned for its phylloxera-free, European-style vineyards. The country specializes in Cabernet Sauvignon and its signature red, Carmenere.

The best, most accessible wine regions - such as the Maipo and Casablanca Valleys - are conveniently located near Santiago. Chile's long Pacific coastline creates incomparable conditions for viticulture, producing wines of extraordinary character that are gaining fans worldwide.

What Makes Chilean Wine Truly Unique

No Phylloxera — Chile is one of the only wine-producing nations never affected by this vine pest, allowing non-grafted vines that produce exceptionally pure flavors.

Unique Climate — Mediterranean conditions with high day-night temperature differences create wines with remarkable acidity, tension and vitality.

Signature Carmenere — Originally from Bordeaux, this grape has become Chile's signature variety, producing smooth, spicy reds unlike anywhere else.



Carmenere

THE TOUR

Programme Overview

Six extraordinary days in Santiago and the surrounding valleys — a carefully curated blend of top pure plant-calibre dining, biodynamic winery visits, cultural exploration, and the warmth of Chilean hospitality. Every restaurant has been personally selected and will be pre-paid to guarantee your exclusive experience

Day 1 — Monday: Arrival & First Flavours

MONDAY	
Arrival	Individual arrival at Santiago de Chile Airport and transfer to Boutique hotel Bidasoa
Morning	Free time for adaptation — welcome presentation with your guides
Lunch	Verde Sazon 
Visit	Mirai Factory & Kombucha Tasting & MUT (Mercado Urbano Tobalaba)
Dinner	Casa Sanz 

Day 2 — Tuesday: History & Innovation

TUESDAY	
Breakfast	Tea Shop Neko San Nicolas Tapai
Full Day	Boragó 
	A day with Chef Rodolfo Gusman in the fields!
Dinner	Boragó 

Day 3 — Wednesday: Producers & Cultural Gems

WEDNESDAY	
Breakfast	Hotel Bidasoa
Morning	Visit Rceramics from Rita Conceicao & Pre-Columbian Museum
Lunch	Pulperia Santa Elvira 
Afternoon	Visit Museo Reconciliacion

Dinner	Yum Cha 
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Day 4 — Thursday: The Biodynamic Vineyards

THURSDAY	
Breakfast	Hotel Bidasoa
Visit	Bio Winery tour & tasting — Emiliana
Lunch	Los Deportistas — Valparaíso Heritage since 1962
Dinner	La Mesa 

Day 5 — Friday: VIK — World's Best Vineyard

FRIDAY	
Morning	Artisanal visit stone & ceramic factories at Pelequen Guided tour of VIK Huerta / 2 Ha garden
Noontime	Winery visit and tasting
Lunch	VIK Zero — 8-Hands Pure Plant Experience 
Afternoon	Bidasoa and late flights for some participants

Day 6 — Saturday: Departure

SATURDAY	
Breakfast	Hotel Bidasoa and individual transfer to airport last participants

YOUR GUIDES

Meet Your Host & Advisor-coach

Bruno Rouffaer

Hello, I have lived in Lima Peru since 2014, am married to Fabi and in the meantime have a 9-year-old son, Camilo, and in Belgium 2 grown up daughters Ella and Louise aged 30 and 29. I am convinced, like so many before you, you will experience an unforgettable culinary and cultural journey in Santiago de Chile and region!

Working visits, workshops, lunches, dinners, wine tastings, and so much more await you. I mastered the hotel and restaurant



management school of Brussels and labor sociology at the Free University of Brussels. In Lima I co- run an NGO, Children of Lima, and in South Africa the NGO Tomorrow4Isibani. I am the author of books like “No way, Big Bad Boss Era Is Over”, “Healthy Altruism as a weapon against extreme poverty” and the children’s book “Pim & Pam”, among others. In Peru’s Amazon, our family has an ecofriendly country retreat in the middle of the jungle for family and friends. I’m the Ambassador for WERESMARTWORLD (www.weresmartworld.com) for Latin America and I made, together with great chef and influencer, Nicolas Tapia, a wonderful choice of top restaurants and vineyards around Santiago. ¡Un gran abrazo todos ustedes y esperándote con mucha felicidad!

Bruno has lived in Lima, Peru since 2014, and has guided more than 60 chefs and food lovers on culinary tours across South America. He holds degrees in Hotel & Restaurant Management from Brussels and Labour Sociology from the Free University of Brussels. Beyond gastronomy, Bruno co-runs NGOs in Peru (Children of Lima) and South Africa (Tomorrow4Isibani), and is the author of several books. He maintains an eco-friendly retreat in Peru's Amazon jungle around Tarapoto.

Chef Nicolas Tapia



Chef Nicolás Tapia launched Yum Cha after travelling to China and journeying through the country's tea regions, discovering for himself the Cantonese tradition of yum cha (to drink tea), which inspired the chef to open a restaurant centered on the ancient leaves. The restaurant embodies reflection, curiosity and connection, drawing from Chinese and Chilean culinary traditions while embracing an artisan's mindset: extracting depth from simplicity, valuing skill over luxury, and celebrating freshness as the ultimate indulgence.

What sets it apart: A leading figure in Santiago's fine-dining evolution, Tapia balances technical discipline with quiet innovation. His approach celebrates the artistry of service and the meditative act of dining – an invitation to pause, taste and rediscover the beauty of restraint. With fewer than 20 seats, Yum Cha offers intimacy without pretension. Diners can choose from four pairing paths: tea, Chilean wine, a blend of both, or a tri-pairing that also incorporates Japanese sake, each designed to mirror the kitchen's calm precision.

On Instagram, Nicolas has more than 12.000 followers, is nr 28 in the San Pellegrino list and in our GREEN GUIDE received this year the ultimate level of 5 Radishes. He is an enthusiastic globetrotter and a great warm friend!

My dear friend Virgilio Martinez of Central, said to me : “ Bruno, you got to meet Nico”, so we got in contact pretty soon after, and since last year we became a great team to promote the great Chilean cuisine! More to come in the future!

www.instagram.com/schwarzkoch/

WHERE WE EAT

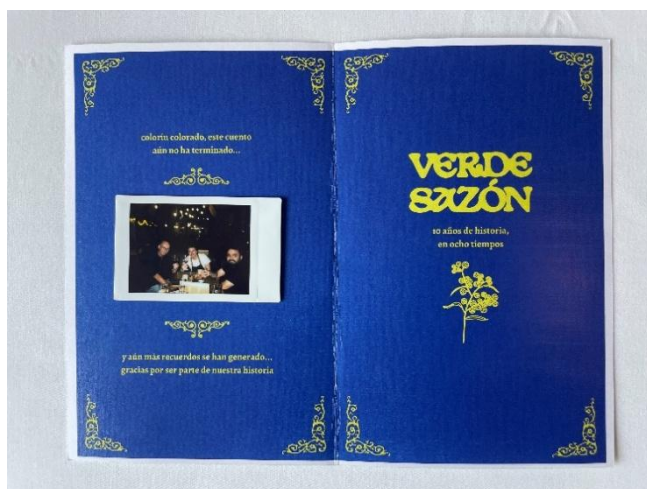
The Restaurants

Every restaurant on this tour has been personally visited and selected by Bruno and Nicolas. All reservations are made exclusively for our group and are fully paid in advance.

Verde Sazon — Chef Roberto Luque



Verde Sazon from Chef Roberto Luque is a modest restaurant in the suburbs of Santiago, but it is a great quiet beautiful place to go! The team is great and tremendous friendly. It was my second visit, and it was more than worth visiting and meeting with extraordinary world chef Roberto! What an amazing PURE PLANT guy!! Astonishing talk for 2 hours, tasting his Pue Plant Experience, the mariages,... It is our start of the great journey in Santiago. The pairings are in wonderful balance with all the dishes presented. You'll be amazed by his explanation of his 10 years culinary voyage!



**Casa Sanz****Andrea Sanz**

In the green and tranquil setting of Hotel Bidasoa, Casa Sanz offers a conscious dining experience, where plant-based signature cuisine and respect for the environment guide every dish. Its proposal is plant-based, creative, and unpretentious. It doesn't aim to imitate, but rather to highlight natural flavors, playing with textures, colors, and aromas that surprise, without the need for meat. Under the guidance of Andrea Sanz, the restaurant reflects a sustainable and artistic vision, using ingredients that shine on their own: fermented preparations, edible flowers, and produce from the hotel's garden. The Pure Plant Experience evolves with the seasons, blending comforting dishes with refined creations, all presented with care and served with warmth and with incredible pairings! More than just a vegan restaurant, Casa Sanz is a place where innovation and planet-friendly values come together in dishes that nourish both body and soul.



Mirai Food Lab Chefs Ignacia Roa-Misha Fukuda & Factory Mirai visit



Chef Ignacia Roa met Misha Fukuda, and as the name says, Misha is Japanese and Ignacio Chilian, so you can imagine this incredible cosmopolitan creativity exploding from this kitchen! It's more a lab of artisanal fermentation and kombucha and a ramen restaurant. Mirai is located in one of the suburbs of Santiago, ... and not the most beautiful places to go. BUT WHAT A SURPRICE! Located in an old factory you enter into a vibrant, living artisanal community offering local gins, pisco's, coffee, you name it, you can find it all. Mirai is located on the second floor with an open kitchen with bar, ... Not only do Ignacio and Misha cook like maestros, they also sell 5000 bottles of different kombuchas, fermented veggies, fruits, per month! an ocean of food and drinks! It's a wonderful foodie world at the " FACTORY MIRAI ". Once inside, you get swallowed by their kindness and love for this fusion of 2 great worlds in gastronomy! A MUST VISIT!!



RCeramics Rita Conceicao.

"I used to go out to eat a lot and noticed that the culinary offerings were getting really interesting, but the tableware remained the same. I started thinking I could do something different and pitch the idea to chefs and restaurants." Rita Conceicao.



Rita is a master in artisanal ceramics and the top restaurants like Yum cha, Pulperia, just to name some, are amongst her clients. Together with Punto Ruiz, they run together Rceramics and It will be worth visiting her studio and have a talk with them about all her great artistic work! It's not just in Chile; an increasing number of chefs are incorporating them into the process of creating their upcoming menus. The United States, Mexico, Peru, Colombia, Dubai, Austria, and Qatar are just some of the countries to which their creations have traveled.



Neko-San — Chef Nicolas Tapia



Nicolás Tapia, chef at Yum Cha, is launching Neko-San, his new venture in the Triana neighborhood, featuring 32 types of tea, sandwiches, and freshly made onigiri.

Calle Triana is as small as it is charming. Its mansions (or small buildings?) form a compact block of facades with balconies and baseboards that looks like something out of a pre-industrial French village, tucked away between Eliodoro Yáñez and Providencia, half a block from the Salvador Metro station. This area has gradually become a small gastronomic hub that—if we expand the scope a bit—brings together Da Bruno pizzeria, Casino Latriana, Mirlo, the various locations of Taller 1, and now Neko-San.

The name means “Mr. Cat” and is a nod to Nicolás Tapia’s love of cats. It is his second personal project following the success of Yum Cha, the restaurant that TIME magazine named among the world’s best in 2024 and which currently ranks 28th on the list of Latin America’s 50 Best Restaurants and received 5 Radishes in the Green Guide. At Yum Cha, tea accompanies a ten-course tasting menu, but Neko-San is simpler and more casual. It’s an Asian teahouse where you can enjoy an excellent cup of tea, grab a freshly made onigiri or a quick sandwich, and go about your day (Patricio Durán).



Boragó 🍷🍷🍷🍷🍷 Chef Rodolfo Guzman



WOWWOW! What an experience at Chef Rodolfo's great place, just outside the center of Santiago! Stunning, innovative and truly a unique PURE PLANT EXPERIENCE in an architectural masterpiece! It was a late minute call with Chef Rodolfo on the other side of the world, but it was worth it for 300%! An amazing presentation and what a wonderful crew who treated me as a true friend! Every dish was amazing, great texture, presentation, tastes, the marriages with the non-alcoholic drinks, kombuchas, just TOP! a must go! The evolution is unseen, a real 5 Radishes in our GREEN GUIDE! You will be blown away by his Pure Plant Experience and his pairings.

A SPECIAL COMPLETE EXPERIMENTAL DAY WITH ONE OF THE BEST CHEFS OF LATIN AMERICA!

We organize to pick everyone up in the morning and head to the beach to forage together. There, Rodolfo shows a bit more of our operation and create a real moment of exchange with the members of the group.

On the way back, we stop at a place where we have the tradition of eating empanadas after doing this kind of work. Then everyone rest at the hotel in the late afternoon before coming to have dinner at Boragó in the evening.

Rodolfo Guzmán is one of Latin America's most celebrated and innovative chefs, renowned for putting Chile on the global gastronomic map. He is the founder and head chef of Boragó in Santiago, Chile, which is consistently ranked among the best restaurants in the world and the top tier in Latin America.



Pulperia Santa Elvira Javier Aviles



Javier Aviles has lived 15 years in Argentina where he met his wife Flor, and 7 years ago they decided to return to Chili-Santiago. His restaurant reminds me of my grand mothers house : cosy, full of colors and old paintings, furniture,... you name it, it's there with a total "grand mother"decoration! He's a real ambassador for the pure plant philosophy and created a wonderful Pure Plant experience with a tremendous pairing, kombuchas, fermentations,.... It's one of the really TOPTOP experiences during our tour. And if you want to meet with one of the most kind and warm persons of Chili, Javier is the one! A great friend for life with his lovely Flor.



Yum Cha — Chef Nicolas Tapia



INCREDIBLE EXPERIENCE!

Nicolas Tapia has travelled around the world and more specifically to China and Taiwan, where he specialized in TEA. All kinds of top teas, from the highlands in Chengdu, through Taipei and all different areas and mountain levels of China. He only uses the best of the best. With all these different teas, he created a pairing with all Chilean plant dishes! It's the first time in my career I've met a chef who starts with tea and its different flavours to create dishes, not the reverse! Yum Cha is now at the top of the Chilean pure plant gastronomy, and his ambition is to reach the ultimate top in Latin America. My dear friend Nicolas has a great personality, a wonderful person with so many experiences. He's also a great influencer and ambassador for the gastronomy in Latin America and travelling around to promote the pure plant philosophy.



La Mesa **Chef Alvaro Romero**

Alvaro Romero's restaurant, La Mesa is located in the fancy neighborhood of Vitacura in Santiago. He is a real professional, dedicated to sustainability: he has a 100% close osmose circuit, works 100 % on electricity and uses all parts of the ingredients in different concepts. As we are close to the ocean, like many chefs, he uses different sea weeds in combination with his dishes. His restaurant is a mixture of pure plant-based dishes, fish and meat dishes which are fully paired with great plant-based side dishes. He's a committed chef. Especially for us, he created a pure plant experience which might go into a menu in the near future. We loved his preparations very much! So much love and experience in every dish.



Los Deportistas — Valparaíso (est. 1962)



Ida came from Río Bueno to Valparaíso at the age of eighteen in search of better opportunities. She worked as a waitress in classic restaurants in Valparaíso such as Restaurant Menzel and Neptuno. It was through observation and reading that she learned to cook. In 1962, she decided to found her own business located just behind the O'Higgins Stadium: Los Deportistas. The business started as a small eatery, selling empanadas, choripanes, chicha, and wine by the pitcher. Over time, thanks to our clients and the constant support of her son Renato, the tavern transformed into the Restaurant we know today. Ida's long culinary career led the Valparaíso Municipality to confer upon her the title of Illustrious Citizen of Valparaíso due to her trajectory and contributions to the city. She is the first person to receive this title in Valparaíso for contributions to the gastronomic field. To this day, we work as a family. Anita, our head chef, has been with us for over 25 years. Renato, on the other hand, manages the business, accompanied by his daughter Renata, who, inspired by her grandmother, decided to professionalize herself in the kitchen and becomes the third generation in charge of the restaurant.



THE VINEYARDS

The Wineries

Emiliana — Organic & Biodynamic Pioneer



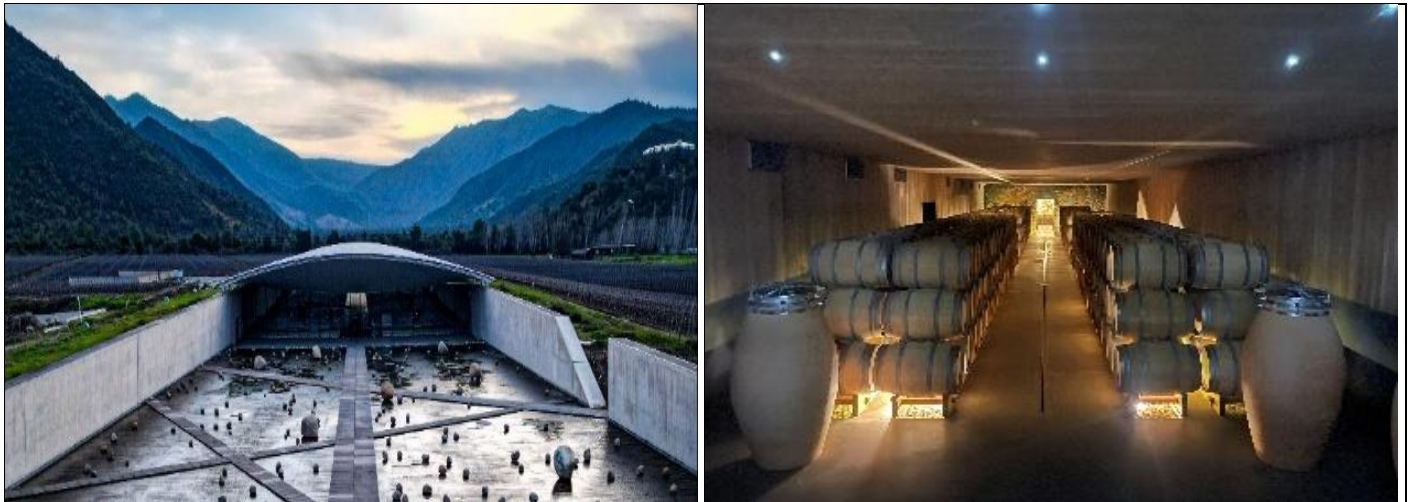
All of our organic wines are made preserving the natural balance of life, helping to maintain the environment for the future. Viña Emiliana is a vineyard and winery, founded in 1986 in Casablanca, Valparaíso Region, Chile. In 2015 it had more than 800 organic hectares of vineyards, distributed among the valleys of Casablanca, Maipo, Cachapoal, Colchagua, Biobío and Limarí, as well an annual export of 700,000 cases in 2016, it sold in 60 countries, being its main destinations: United States, Netherlands, Denmark, China and Canada. Since 1998, Emiliana highlight as ecological and sustainable vineyard, through the biodynamic method and organic agriculture, being recognized by the Association Wines of Chile as a pioneer of the country in this type of practical approach, with the award Chilean Winery of the Year in 2015. Due to its scale, it is one of the three largest organic vineyards in the world.

Travelling to VIK gives us the opportunity to visit some artisanal shops which create all kinds of stone plates for restaurants. We'll make a short stop to visit some of them.



<https://artesanosdepelequen.cl/nuestros-artesanos/>

Vina VIK — The World's Best Vineyard 2025



Chilean winery Vik is named the best vineyard in the world

Science and knowledge are our foundation, passion is our engine and the wine is the expression of our art. Featuring awe-inspiring architecture, otherworldly landscapes and immersive tasting experiences, here's everything you need to know about The World's Best Vineyard 2025. Built like tumbling silver waves over rugged Chilean landscape and producing some of the finest wines in the South American continent, architectural and vinicultural phenomenon Vik achieves the ultimate accolade as it is crowned No.1 in the ranking of The World's 50 Best Vineyards 2025. The 4,450-hectare estate received the accolade, which recognizes the ultimate in visitor experience for wine lovers, at a live ceremony in Margaret River, Western Australia on 19 November, with the event hosted in partnership with Tourism Western Australia. Found in the Millahue Valley of the Cachapoal region – a place referred to by the indigenous Mapuche people as Lugar de Oro (Golden Place) – Vik spans a vast parcel of wild terrain, though only a fraction is planted with vineyards. The territory itself is uniquely complex with 12 sub-valleys, each with different microclimates, cooled by Pacific breezes and mountain winds, giving the wines it crafts their distinctive freshness and structure.

VIK Zero & VIK PAVILION

An 8 hands pure plant experience!



VIK estate runs 3 restaurants: VIK Zero, Pavillion and Milla Milla. The executive chef for the 3 restaurants is Pablo Cáceres, a wonderful warm person, with lots of world experience and inviting world chefs to the VIK estate for working together on innovation, creativity, ...

Vik Zero, is the top restaurant situated between the vineyards and has its own "HUERTO" or 2 HA pure biological vegetable and fruit garden. You are enjoying your Pure Plant Experience degustation menu between the plants! Guests are invited to have a guided tour before their experience. Every Pure Plant Experience change depending on the season and availability on the land. Pablo works with +- 54 local small farmers/producers for all his other products, from honey to flower, kombuchas, all part of the biodiversity in and around the VIK estate. Pablo runs also a scientific food lab working together with universities, schools in order to create a great awareness about sustainability, biodiversity,.. etc.

A key focus of their work has been their collaboration with Guardianes de las Semillas and Delfin Toro, with whom they are developing the Vik Zero garden—a space dedicated to edible biodiversity and hands-on learning that contributes to the concept of regenerative gastronomy.

Especially for our tour, Pablo will present to us an 8 hands Pure Plant Experience with his 3 other executive chefs Hania, Camilo and Filipe will work together to create a wonderful experience for us!

We will have the experience at the Wonderful Pavilion where art is at it's best!



Art in all its forms!

We will enjoy the finest pure plant cuisine in a restaurant with stunning architecture and design. Signature dishes made following the concept of “from the garden to your plate” in a superbly designed environment with a privileged 360º view of the vineyards, wildlife and mountains. This culinary journey you encounter, is from another planet! Enjoy the finest pure plant cuisine in a breathtaking setting. Signature dishes follow the concept of 'from the garden to your plate' in a superbly designed space with a privileged 360-degree view of the vineyards, wildlife and mountains.



Chef Pablo Cáceres

WHERE WE STAY

Hotel Eco Boutique Bidasoa



Our home in Santiago is the charming Hotel Eco Boutique Bidasoa, located in the exclusive Vitacura neighbourhood. Consistently praised for its detailed decor, exceptional staff, and excellent on-site restaurant, Bidasoa is described by guests as a safe, comfortable home away from home.

Spacious, immaculately clean rooms and easy walking access to Bicentennial Park make this the ideal base for our culinary adventures.



Visit Mut

MUT (Mercado Urbano Tobalaba) is a pioneering, modern mixed-use development and “urban market” located in Las Condes, Santiago, directly connected to the Tobalaba Metro station. It operates as a curated blend of sustainable retail, offices, gardens, and diverse food options, aiming to re-conceptualize the traditional shopping center experience in Chile. The number of restaurants with all their different sizes and propositions is unique! Worth visiting and walking around. You don’t know what you see!



What's Included & How to Book

What's Included

- & 5 nights at Hotel Eco Boutique Bidasoa
- & All featured restaurant pure plant experiences, fully inclusive of beverage pairings
- & All vineyard visits and tastings (Emiliana & VIK)
- & All inter-city transport (Santiago to/from Emiliana, Valparaiso, VIK)
- & Museum entries and cultural visits as per the programme
- & Personal guidance from Bruno Rouffaer & adviser/coach Chef Nicolas Tapia

Not Included

- & International flights to/from Santiago
- & Airport transfers (Taxi / Uber — arranged individually) to and from Boutique hotel Bidasoa
- & Personal travel, cancellation and medical insurance (mandatory)
- & Any personal expenses

Price & Payment

USD 2,970 / EUR 2,560 per person (all-inclusive as above)

Group size: minimum 6, maximum 10 participants

Payment in USD only, via international bank transfer to our Peruvian USD account

European participants: prices may vary due to EUR/USD exchange rate fluctuations

50% deposit required at least two (2) months before departure. Remaining 50% due at least thirty (30) days before departure. All payments are non-refundable. A 100% penalty applies for cancellations within 30 days of departure.

Important Practical Notes

- & Passport must be valid for at least six (6) months from the date of entry to Chile.
- & All participants are responsible for meeting immigration requirements.
- & Valid cancellation and medical insurance are mandatory prior to departure.
- & In the unlikely event a restaurant is temporarily closed, an equivalent replacement will be provided.
- & Visit times may be adjusted due to restaurant availability.

R E S E R V E Y O U R P L A C E T O D A Y

Limited to 10 participants — places fill quickly

Bruno.rouffaer@gmail.com · +51 996 660 383

¡Un gran abrazo — esperándote con mucha felicidad!

Bruno & Nicolas

Registration form – Culinary Trip

PARTICIPANT INFORMATION

Full name & surname :

Date of birth:

Nationality:

Passport number:

Passport expiry date:

Address:

Email address:

Phone (incl country code):

TRAVEL DETAILS

Arrival date:

Departure date:

Flight number(s):

DIETARY & HEALTH INFORMATION

Do you have any allergies or intolerances?

☐ No

☐ Yes, namely:

ACCOMMODATION

Room preference:

☐ Single room

☐ Twin room

☐ Shared room

Name of roommate (if applicable):

PAYMENT DETAILS

50% advance to be paid 2 months upfront in USD :

BBVA USD ACCOUNT IN PERU:

CCI 011120000200259788

BRUNO ROUFFAER

JR.SINCHI ROCA 2532

TORRE LOS ROBLES

15076 LINCE-LIMA

PERU

The advance payment is your guarantee of participation

50% 1-month upfront same account

All payments are non-refundable. A 100% penalty applies for cancellations within 30 days of departure.

Billing name:

Billing address:

VAT-RUC number (if applicable):

CONSENTS

- ☐ I declare that the above information is correct.
- ☐ I agree to the general terms and conditions and cancellation policy.
- ☐ I consent to the use of photos and video material taken during the trip for promotional purposes.
- ☐ I consent to the processing of my personal data in accordance with applicable privacy legislation.

SIGNATURE

Name:

Date:

Signature:

SHORT DISCLAIMER

The organizer of this culinary trip undertakes to treat all personal data confidentially and to use it solely for the organization and execution of the trip. Participants remain responsible for ensuring they have valid travel documents, visas, insurance, and the medical fitness required for participation.