

以地道的角度探索德國

Explore Germany in the most authentic way

德國有許多古老傳統仍然保存至今，數百年的習俗歷久彌新，令你的旅程既獨特又愉快。你可盡情享用富有傳統風味的美食佳餚，品嚐各地區的特色菜饌，欣賞經過時間洗禮但魅力依舊的傳統手工藝品，發掘德國的許多代表創新的名字和故事。在節慶市集中探索不一樣的德國，感受歷史悠久的節慶氣氛。

在冬季，不容錯過的必定是德國的聖誕市集。那裡有誘人的香氣、璀璨的節日裝飾、冬日各種悅耳的聲音、令人垂涎的聖誕美食，實在令所有感官難以抗拒。那些燈光斑斕的攤檔，擺滿了手工藝品和禮品、節日烘焙食品、溫熱的香料酒和美味的地區特色菜餚，當會吸引你的目光。合唱團的歌聲與銅管樂隊的演奏聲，令人在冬日中如夢似幻。在德國過一個歷史氛圍濃厚的聖誕節，將令你的旅程難以忘懷。

2019年是傳奇的包浩斯學校成立100週年。包浩斯運動始於德國威瑪，在國際上發展成20世紀藝術和文化史上最重要的風格之一。到德國的包浩斯遺址一遊，



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你將處身於現代主義的發源地與活動所在地，種種建築、藝術、設計、攝影、舞蹈上的破格思想，都曾在那裡孕育並發展起來。

Many of Germany's old traditions can be still experienced. Centuries-old customs have been well-preserved, which make your journey unique and enjoyable. Embrace German culinary culture by tasting various regional specialities. Be the witness of the old traditional craftsmanship, which is passed down from generation to generation. Find the stories of German inventions in Germany. Discover another face of German customs by immersing yourself in various festivals.

What you can't miss in winter is the Christmas markets in Germany, a delight for all the senses: alluring aromas, the festive decorations, all the lovely sounds of the seas on and delicious seasonal

treats. Germany's Christmas markets are simply irresistible. You will be likely attracted to those glistening stalls which offer handicrafts and gifts, festive baked treats, Glühwein and delicious regional specialities. The jolly voices by choirs and brass bands embrace you in the sound of winter magic. With the historical settings, a German Christmas brings you a memorable journey of this season.

The year 2019 marks the 100th anniversary of the founding of the legendary Bauhaus school in Weimar. Starting from Germany, the Bauhaus movement developed internationally into one of the most important styles in the art and cultural history of the 20th century. A visit to the Bauhaus relic in Germany will take you to the origins and places of activity of modernism - to the places where revolutionary ideas in architecture, art, design, photography or dance were and are developed.



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