

Out & About

MAISTRA'S TIPS, IMPRESSIONS & MORE.

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New 5* Landmark Hotel:
MEDITERRANEAN TOP SPOT

Novi 5* landmark hotel:
TOP LOKACIJA MEDITERANA

Second Rovinj Beach Polo Cup: The Center of Jet Set
Drugi Rovinj Beach Polo Cup: Centar jet-seta

The family concept at the Amarin Hotel and children's programs at Maistra facilities
Family koncept u hotelu Amarin i programi za djecu u objektima Maistre



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EDITORIAL

UVODNIK



Tomislav Popović

*President of the Management
Board of Maistra*
Predsjednik Uprave Maistre

WITH THE CLOSING of yet another extremely successful polo tournament in Rovinj, which attracted thousands of domestic and international tourists alike, this year's season could not have begun in a much better fashion for Maistra. Alongside the touch of glamour that polo has brought to our city, we will also welcome our guests in our new hotels, and with an enriched gastronomic offer and innovative programs that will provide them with a unique experience of staying in Rovinj. Artist Meets Chef and Chef's Table are just some of the innovative gastronomic offers that will enable the guests to experience food from a completely new and different perspective. All our visitors will feel like VIP guests as they sample top-quality whiskeys at the Adriatic Hotel, and our staff will make sure they experience some of the most romantic dinners in unique locations throughout the city, as part of the picMMic service. All this is but a fraction of the rich offer, with which we aspire to provide our guests with the best possible treatment, at the same time, positioning both Rovinj and Vrsar as premium tourism locations. The latest step in that direction is our new five-star landmark hotel in Rovinj. Situated in one of the most beautiful places in the Mediterranean, with stunning views of Rovinj's old town, the hotel is truly a special diamond in the crown of our hotel offer. We are confident the citizens of Rovinj will be as proud of it as we at Maistra are. ■

HR — Uz još jedan iznimno uspješan polo turnir u Rovinju koji je u grad privukao tisuće domaćih i stranih gostiju, ovogodišnja sezona za Maistru uistinu nije mogla bolje početi. Uz dašak glamura koji je polo donio u naš grad, svoje goste dočekujemo i novim hotelima, obogaćenom gastronomskom ponudom te inovativnim programima koji će im omogućiti jedinstveno iskustvo boravka u Rovinju. 'Artist Meets Chef' i 'Chef's Table' samo su dio gastronomске inovativne ponude s kojom će gosti doživjeti hranu iz potpuno nove perspektive. Svi posjetitelji osjećat će se kao VIP gosti dok budu kušali vrhunske vinskiye u hotelu Adriatic, a naše osobljje pobrinut će se da u sklopu usluge picMMic dožive najromantičnije večere na jedinstvenim lokacijama našega grada. Sve to samo je djelić bogate ponude kojom našim gostima želimo osigurati najbolji mogući tretman i istovremeno Rovinj i Vrsar pozicionirati kao lokacije vrhunskog turizma. Velik iskorak u tom smjeru naš je novi landmark hotel s pet zvjezdica u Rovinju. Smješten na jednoj od najljepših lokacija na Mediteranu, s očaravajućim pogledom na staru gradsku jezgru, uistinu je poseban dijamant u krugi naše hotelske ponude te vjerujemo da će se njime građani Rovinja ponositi jednak koliko i mi u Maistri. □

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Porto fest – New food and music festival

Porto fest – novi festival hrane i glazbe

The latest festival, Porto Fest, will take place on July 29, August 18 and September 23, on Vrsar's waterfront. The visitors will be able to enjoy various dishes and live music, as well as excellent wines, homemade rakijas (fruit brandies) and cocktails. The festival combines both traditional and modern aspects of the Istrian gastronomic offer.

HR — Novi se festival održava 29. srpnja, 18. kolovoza i 23. rujna na rivi u Vrsaru. Posjetitelji će moći uživati u raznovrsnim jelima i glazbi uživo, odličnim vinima, domaćim rakijama i koktelima. Festival spaja tradicionalno i suvremeno u istarskoj gastronomskoj ponudi s ciljem očuvanja autohtonih specijaliteta.



ART EXHIBITION GRISIA ROVINJ, *August 13, 2017*

BIGGEST EXHIBITION IN THE OPEN

GRISIA: NAJVEĆA IZLOŽBA NA OTVORENOM

ROVINJ, 13. kolovoza 2017.

ALL THOSE CREATIVES interested in exhibiting their artworks in Grisia Street, from academically trained artists to amateurs and children, can do so from seven in the morning until late in the afternoon. For a day, the same named exhibition turns the Grisia Street into the biggest gallery in the open, and an expert jury presents awards to the most talented exhibitors. For fifty years now, Grisia has been captivating both tourists and locals alike, providing them with an opportunity to purchase some of the exhibited works. ■

HR — Od sedam sati ujutro do kasnih popodnevnih sati u ulici Grisia izlažu svi zainteresirani kreativci; od akademskih umjetnika do amatera i djece. Izložba istoimenu ulicu Grisia na jedan dan pretvara u najveću galeriju pod otvorenim nebom, a stručni žiri nagraduje najtalentiranije izlagače. Grisia već 50 godina oduševljava turiste i građane koji imaju priliku kupiti neka od izloženih djela. □

ARTS & CRAFTS



17th Italian Film Festival

The contemporary Italian film festival, organized by the Italian Community of Rovinj, will take place from July 19 until August 5.

17. Festival talijanskog filma

Festival suvremenog talijanskog filma u organizaciji Zajednice Talijana u Rovinju održava se od 19. srpnja do 5. kolovoza.



Tango Festival

Tango festival will take place in a number of locations throughout Rovinj in the period between October 5 and 8.

Festival tanga

Od 5. do 8. listopada na više lokacija u Rovinju održava se festival argentinskog tanga.



Rovinj Art Colony

Works of art produced during the traditional Rovinj Art Colony will be exhibited at the Rovinj Heritage Museum from July 14 until August 11.

Rovinjska Likovna kolonija

Djela nastala tijekom tradicionalne Rovinjske Likovne kolonije bit će izložena u Zavičajnom muzeju Grada Rovinja od 14. srpnja do 11. kolovoza.

HOTEL MONTE MULINI, Rovinj

MICHELIN LOVES CROATIAN CUISINE, TOO

I MICHELIN VOLI HRVATSKU KUHINJU

MONTE MULINI HOTEL, Rovinj

ALL LAST YEAR, rumors were flying around that Michelin inspectors were visiting restaurants in Croatia; however, nobody had been able to confirm the rumors until February, when it was announced that the first Michelin star had found its home in Rovinj. Restaurant Monte in the old town is the first Croatian restaurant with Michelin star. As many as 34 Croatian restaurants earned recommendations in the famous Michelin Guide due to their excellent offer. One of them was Rovinj's Wine Vault, which received another recognition this year.

Based on ratings given by 240,000 readers of the Austrian gastronomy magazine Falstaff, Wine Vault was voted one of the best restaurants in Croatia. The restaurant earned 92 points in a 100-point rating system for the quality of its food, service, wine list and ambiance, thus getting three Falstaff forks (Falstaff Gabeln). Adriatic Brasserie and Mediterraneo as well as Lone Hotel's restaurants each got two Falstaff forks. ■

HR — Cijelu prošlu godinu 'šuškalo' se da Michelinovi inspektorji obilaze hrvatske restorane, no nitko to sa sigurnošću nije mogao potvrditi sve dok u veljači nije objavljeno da je prva zvjezdica stigla u Rovinj. Restoran Monte u starogradskoj jezgri prvi je hrvatski restoran s Michelinovom zvjezdicom. Čak 34 hrvatska restorana izvrsnom ponudom zaslužila su preporuku u slavnom Michelinovom vodiču, a jedan od njih je i rovinjski Wine Vault kojem to nije jedino ovogodišnje priznanje.

Na temelju ocjene čak 240.000 čitatelja austrijskog gastronomskog magazina Falstaff, Wine Vault je također proglašen i jednim od najboljih restorana u Hrvatskoj. Dobio je 92 od 100 bodova za kvalitetu hrane, usluge, vinske karte te ambijenta, čime je zasluzio tri Falstaff vilice (Falstaff Gabeln). Adriatic Brasserie i Mediterraneo te restorani hotela Lone dobili su dvije Falstaff vilice. □



Maistra's Wine Vault Restaurant at the Monte Mulini Hotel was voted one of the best restaurants in Croatia

Maistrin restoran Wine Vault u hotelu Monte Mulini proglašen je jednim od najboljih u Hrvatskoj





Anniversary Weekend Media Festival

Jubilarni Weekend Media Festival

The tenth Weekend Media Festival, sponsored by Adris Group, will be held between September 21 and 24 in the old tobacco factory in Rovinj. It will host media, marketing and PR experts, and the participants can look forward to numerous music surprises in the unofficial part of the festival.

HR — Deseti Weekend Media Festival od 21. do 24. rujna održava se u staroj Tvornici duhana u Rovinju pod pokroviteljstvom Adris grupe. Ugostit će stručnjake iz medija, marketinga i PR-a, a u neslužbenom dijelu sudionike očekuju glazbena iznenađenja.



ROVINJ, April 14 to October 15, 2017

THE ART OF JOAN MIRÓ EXHIBITED IN ROVINJ

DJELA JOANA MIRÓA IZLOŽENA U ROVINJU

ROVINJ, od 14. travnja do 15. listopada 2017.

ROVINJ HERITAGE MUSEUM presently houses an exhibition of works by one of the most significant surrealists in the 20th century titled Joan Miró – Forms of Freedom. Although initially ridiculed by both the general public and the profession, the Spanish and Catalan painter and sculptor dedicated his whole life to his art, leaving behind around 11,000 works of art. The exhibition in Rovinj, featuring works of art Miró produced in the period between 1930s and 1980s, will remain open until October 15. ■

HR — U Zavičajnom muzeju Grada Rovinja izložena su djela jednog od najznačajnijih nadrealnih umjetnika 20. stoljeća okupljena pod nazivom 'Joan Miró - Oblici slobode'. Španjolsko-katalonski slikar i kipar, kojega su u početku ismijavali i javnost i struka, cijeli svoj život posvetio je umjetnosti te je iza sebe ostavio opus od oko 11 tisuća radova. U Rovinju je izložen dio djela nastalih od 30-ih do 80-ih godina prošlog stoljeća, a izložba je otvorena sve do 15. listopada. □

MUSIC FESTIVALS & EVENTS



Festival GitarISTRA Sea & Guitars

Classical music concerts will be held at Vrsar's Basilica of St. Mary of the Sea every Thursday in July and August.

Festival GitarISTRA: more i gitare

Koncerti klasične glazbe, svakog četvrtka tijekom srpnja i kolovoza u crkvi sv. Marije od Mora u Vrsaru.



Rovinj Jazz Festival

Guest performances by regional music artists will take place at Rovinj's former tobacco factory on July 1, 14 and 22.

Rovinjski džez festival

Gostovanja regionalnih glazbenika u prostorima bivše tvornice duhana u Rovinju 1., 14. i 22. srpnja.



Opera in Rovinj

On August 11, soloists and philharmonic artists from Udine will perform the most beautiful opera arias at Rovinj's former tobacco factory.

Opera u Rovinju

11. kolovoza u prostorima bivše tvornice duhana u Rovinju, solisti i filharmoničari iz Udina izvode najljepše operne arije.

LEADING GASTRONOMY CONGRESS, Rovinj

FALL EDITION OF THE ISTRIA GOURMET FESTIVAL

JESENSKO IZDANJE ISTRIA GOURMET FESTIVALA

VODEĆI GASTRONOMSKI SKUP, Rovinj

FOLLOWING a rather successful spring edition of the Istria Gourmet Festival, which took place this April, Maistra and Istria Tourist Board will organize another gastronomy conference in fall. One of the most significant gastronomy-related events in the region traditionally will take place at one of Maistra's renowned hotels. Each time, the festival attracts the most renowned chefs with the aim of learning about the latest global trends and potentially developing Istria's enogastronomy.

Top-quality lectures and show cooking by renowned chefs, owners of Michelin stars, make the festival a great place to share experiences, learn and get together. It is intended for professionals from the hospitality industry as well as anyone else interested in gastronomy. ■

HR — Nakon vrlo uspješnog proljetnog izdanja Istria Gourmet Festivala održanog u travnju, Maistra i Turistička zajednica Istarske županije gastronomsku konferenciju organizirat će i na jesen. Jedan od najznačajnijih gastronomskih skupova na ovom području tradicionalno će se održati u jednom od renomiranih Maistrinih rovinjskih hotela. Festival uvek iznova privuče najpoznatije chefove s ciljem upoznavanja novih svjetskih trendova kao i perspektivom mogućeg razvijanja istarske enogastronomije.

Vrhunska predavanja i show cooking renomiranih chefova, vlasnika Michelinovih zvjezdica, festival čine sjajnim mjestom za razmjenu iskustava, učenje i druženje. Namijenjen je ugostiteljima, hotelijerima, ali i svima ostalima koji su zainteresirani za gastronomiju. □



The festival is a great opportunity to learn and share experiences

Festival je izvrsna prilika za učenje i razmjenu iskustva

The participants were very pleased by the organization, the field and the unique ambience

Sudionike su oduševili organizacija, kvaliteta terena i jedinstveno okruženje



SECOND ROVINJ BEACH POLO CUP
ATTRACTS NOTABLE GUESTS FROM ALL OVER EUROPE

THE CENTER OF JET SET

THIS YEAR, the favorite royal sport once again brought a touch of glamour to Rovinj, where the second Rovinj Beach Polo Cup was held between May 19 and May 21. Well-known guests from the social scene, international music stars and the citizens of Rovinj gathered for a three-day event that was a mandatory stop that weekend for all the fans of this elite sport and the luxury that accompanies it. ▶

DRUGI ROVINJ BEACH POLO CUP PRIVUKAO JE UVAŽENE GOSTE IZ CIJELE EUROPE

HR — Omiljeni kraljevski sport donio je i ove godine dašak glamura u Rovinj gdje se od 19. do 21. svibnja igrao drugi Rovinj Beach Polo Cup. Poznati gosti iz društvenog života, svjetske glazbene zvjezde i građani Rovinja okupili su se na trodnevnom turniru koji je tog vikenda bio nezaobilazna destinacija za sve ljubitelje ovog elitnog sporta i luksuza koji ga prati. ▶

Glamour of Rovinj Polo Cup attracts thousands of guests to the city

Glamur rovinjskog polo turnira u grad privuće tisuće domaćih i stranih gostiju





Besides being the only city hosting a polo tournament in this part of Europe, Rovinj is also unique for the fact that the polo there is played on sand, on the Porton Biondi Beach, right next to the sea, with stunning views of the old town. Players from Germany, Argentina, Brazil, Italy, Ireland, Slovakia, Switzerland and the UK competed on six different teams, riding 60-odd Argentinian horses. In the end, team Miller took the tournament title by beating team Veuve Cliquote, while Bentley and Jana shared the third-place honors.

“Polo players and the spectators rarely get to enjoy such beautiful surroundings so close to the sea. This particular playing field is special as it is smaller than the conventional fields but the entire tournament has been extremely well-organized. I have played in many polo fields around the world and I can safely say this one of among the best out there. The spectators are much closer to the horses and the players, which makes the tournament even more interesting and attractive. That is why we players also look forward to coming to Rovinj. To us, a single weekend is too short a time for a stay in Rovinj. If it were up to us, we would stay for two months,” said Uwe Zimmerman, chairman of the Beach Polo tournament’s organizing committee and member of the Bentley team. ▶

HR — Osim što je jedini grad s polo turnirom u ovom dijelu Europe, turnir u Rovinju jedinstven je i po tome što se igra na pijesku, na plaži Porton Biondi, tik do mora i s bajkovitim pogledom na staru gradsku jezgru. Igrači iz šest timova iz Njemačke, Argentine, Brazilia, Italije, Irске, Slovačke, Švicarske i Velike Britanije, odmjerili su snage na 60-ak rasnih, argentinskih konja, a slavila je momčad Miller koja je u finalu savladala ekipu Veuve Cliquote, dok su treće mjesto podijelile ekipe Bentley i Jana.

„Polo igrači i publika rijetko imaju priliku uživati u ovako predivnom okruženju i neposrednoj blizini mora. Ovaj teren je poseban jer je manji od onog klasičnog, a cijeli turnir je izvrsno organiziran. Igrači sam na mnogim svjetskim terenima i mogu tvrditi da je ovo jedan od najkvalitetnijih. Gledatelji su puno bliže konjima i igračima što turnir čini još interesantnijim i atraktivnijim. I mi se igrači ▷

EXPENSIVE AND COMPLEX SPORT

SKUP I SLOŽEN SPORT

Polo can be played by anyone, regardless of their age or sex. The rules are quite complex but the most important thing is that nobody gets cut off so the horses, which sometimes go at the speed of 50 km/h, don't collide. Even though it is elegant, polo can sometimes be cruel as well. At some tournaments, where the rivalry is fierce, the players are known to sleep in the stables so as to make sure nobody tampers with their horses.

HR — Polo moguigrati svi, bez obzira na spol i dob. Pravila su prilično komplikirana, no najvažnije je da nitko nikome ne presječe put kako se konji, koji trče i do 50 km/h, ne bi sudarili. Iako elegantan, polo nekad zna biti i surov. Na turnirima na kojima vlada veliko rivalstvo, igrači znaju spavati u konjušnicama kako bi bili sigurni da im nitko neće onesposobiti konje.

Players couldn't get enough of Rovinj and promised to come back again

Igrače je Rovinj oduševio te su obećali vratiti se



There was also a rich music program, a jewelry presentation and a best hat contest

Turnir je pratio bogat glazbeni program, prezentacija nakita i izbor najljepšeg šešira



Last year, Zimmerman played on the same team as his son Philipp, the two of them eventually winning the tournament. This year, however, the son joined the Veuve Cliquot team and bested his father but lost in the final to the team led by Sebastian Dawnay, one of the world's best polo players. In the breaks between the matches, the riders of the Eilika Habsburg Foundation showed off their impressive horse vaulting skills. The Duchess came to the tournament with eight members of her team, while other notable guests included Hubertus von Hohenlohe, Enno Freiherr von Ruffin and Isabell de Borbon, as well as former lead singer of the UK-based Spandau Ballet, Tony Hadley, who performed at the former Tobacco Factory in Rovinj.

"Rovinj is truly wonderful and I am glad I came. The fans at my concert were phenomenal and I'll be taking only the best memories from Croatia. I will definitely come back one day," stated Hadley.

In addition to participating in the best hat contest, a traditional part of any polo tournament, the ladies were also given an opportunity to try on various costly jewelry pieces. At the same time, men were impressed by the expensive Bentley cars that rode through Rovinj's center but also by the graceful horses whose value is estimated at several million euros. Even though there are only six players on each team, there are much more horses as they can be used in a match for mere seven minutes, and only twice a day, so as not to tire. That is why the players constantly change them. Furthermore, although men are more commonly associated with polo, women are equally good polo players; here in Rovinj, there were three female polo players.

"Female polo players are successful businesswomen and strong individuals who compete daily against men in the corporate world, so why shouldn't they do it on the polo field as well," said UK's Claire MacNamara, who represented all the strong women out there together with Germany's Susanne Rosenkranz and Slovakia's Alexandra Bencikova.

This year, most of the tournament's guests came from Germany and Austria. Still, having in mind the growing interest and number of visitors, the organizers believe that very soon the Rovinj ▶



HR — stoga jako radujemo dolasku u Rovinj. Nama je vikend prekratak za boravak u Rovinju. Da se nas pita, ostali bismo dva mjeseca", kazao je Uwe Zimmerman, predsjednik organizacijskog odbora Beach Polo turnira i igrač ekipe Bentley.

Prošle godine Zimmerman je igrao u ekipi sa sinom Philippom te su zajedno zasjeli na tron, no ove godine, sin je u ekipi Veuve Cliquot bio bolji od oca, no u finalu je izgubio od tima predvodjenog Sebastianom Dawnayem, jednim od najboljih igrača pola na svijetu. U pauzama između utakmica, impresivne konjaničke sposobnosti demonstrirali su i jahači zaklade Eilika Habsburg. Plemkinja je na turnir došla s još osam članova svog tima, a među poznatim gostima našli su se Hubertus von Hohenlohe, Enno Freiherr von Ruffin i Isabell de Borbon te bivši frontmen britanskog banda Spandau Ballet Tony Hadley koji je održao koncert u bivšoj Tvornici duhana.

„Rovinj je zaista predivan, jako mi je dragو što sam došao. Publika na koncertu je bila fenomenalna, tako da iz Hrvatske nosim samo najbolje uspomene i sigurno se vraćam ponovno“, istaknuo je Hadley.

Nezaobilazan je bio i izbor najljepšeg šešira, tradicionalni dio svih polo natjecanja, a dame su imale priliku uživati i isprobavajući skupocjeni nakit. Muški dio publike oduševili su luksuzni Bentleyji koji su prodefilirali starom gradskom jezgrom, ali i graciozni konji čija se vrijednost procjenjuje na nekoliko milijuna eura. Iako je u svakom timu samo šest igrača, konja je puno više jer po utakmici smiju sudjelovati samo sedam minuta i to maksimalno dva puta na dan, kako se ne bi previše umorili. Zato ih igrači konstantno mijenjaju. Iako se igrači uglavnom spominju u kontekstu muškaraca, ravopravne sudionice su i žene, a na rovinjskom turniru natjecale su se i tri ženske igračice. ▶

A TOURNAMENT THAT IS UNIQUE IN THE WORLD

TURNIR JEDINSTVEN U SVIJETU

The tournament in Rovinj is one of the few tournaments played on sand. The matches are played in a 70x40m outdoor sand arena, which is slightly smaller than a conventional playing field. It is especially attractive because of its closeness to the sea, its views of the old town and the stands, which are right next to the arena so that the spectators can get a closer look at the world's top polo players at work.

HR – Rovinjski turnir jedan je od rijetkih koji se igra na pijesku. Teren je dimenzija 40x70 metara i nešto je manji od klasičnog, travnatog, a posebnu draž mu daju neposredna blizina mora, pogled na staru gradsku jezgru, ali i gledalište koje je odmah uz arenu, pa gledatelji izbliza mogu vidjeti najbolje svjetske polo igrače na djelu.



Team Miller proved to be the best of six teams and took the tournament title

Na turniru se natjecalo šest ekipa, a u konačnici je slavio tim Miller

Beach Polo Cup will become a tradition and part of the future Mediterranean polo league. That way, Rovinj would join the company of other cities with world famous polo tournaments such as Dubai, Cairo and Ascona, among others.

“This is a special, luxurious sport. Polo will never be a sport for the masses. Hopefully, it will never become that as it would take all the glamour away. And anything related to polo is always luxurious and of premium quality,” said Zimmerman. As the event organizer, that weekend Maistra posted excellent occupancy rates as well as around 6,000 overnights. They plan to continue investing in the development of high-quality accommodation units necessary for premium tourism. So far, the company has invested nearly 400 million Euro and plans to invest another 260 million Euro by 2020, so that 95% of its hotel capacities would be at the four- or five-star level. ■

Polo is a luxurious sport played by few, which makes it even more special

Polo je luksuzan sport koji igraju rijetki, što ga čini još posebnijim

HR — „Igračice pola su uspješne poslovne žene, snažne individualke koje se s muškarcima svakodnevno bore u poslovnom svijetu, pa zašto ne bi i na igralištu za polo, kazala je Engleskinja Claire MacNamara koja je uz Susanne Rosenkranz iz Njemačke i Slovakinju Alexandru Bencikovu ove godine predstavljala jake ženske snage.

Najviše gostiju na turnir ove je godine stiglo iz Njemačke i Austrije, a s obzirom na sve veći odaziv i interes publike, organizatori vjeruju da će Rovinj Beach Polo Cup uskoro postati tradicija i dio mediteranske lige koju planiraju pokrenuti, što bi Rovinj moglo svrstati među svjetski poznate turnire u Dubaiju, Kairu, Asconi...

„Ovaj sport je luksuzan, poseban. Polo nikad neće biti masovan sport. I nadam se da to nikad neće postati jer bi mu to oduzelo glamur. A sve što je povezano s polom uvijek je luksuzno i predstavlja vrhunsku kvalitetu“, govori Zimmerman. Za organizaciju manifestacije zaslužna je Maistra koja je za taj vikend bilježila odličnu popunjenošć svojih objekata te ostvarila oko šest tisuća noćenja. I dalje planiraju ulagati u razvoj visokokvalitetnih smještajnih jedinica koje su nužne za vrhunski turizam. Do sada je uloženo gotovo tri milijarde kuna, a do 2020. godine uložiti će još dvije milijarde, kako bi 95 posto hotelskih kapaciteta bilo na razini četiri ili pet zvjezdica. □

PODUZETNOST
RAST IDEJA KREATIVNOST MAŠTA
OPTIMIZAM RAST IDEJA AMBIČIJA RAZVOJ
VIZIJA MOTIVACIJA INTUICIJA RAST
MAŠTA VIZIJA ZNANJE MISIJA RAST
BUDUĆNOST PODUZETNOST MISIJA RAZVOJ
IDEJA DINAMIČNOST AMBIČIJA OPTIMIZAM
USPJEH KREATIVNOST ISKUSTVO
VIZIJA RAST AMBIČIJA KREATIVNOST
MOTIVACIJA (ZNANJE MISIJA INTUICIJA OPTIMIZAM
ZNANJE IDEJA INTUICIJA KREATIVNOST
IDEJA USPJEH ZNANJE MOTIVACIJA DINAMIČNOST INTUICIJA
VIZIJA RAZVOJ OPTIMIZAM RAZVOJ, ZNANJE OPTIMIZAM
ZNANJE DINAMIČNOST VIZIJA MOTIVACIJA
MAŠTA KREATIVNOST ISKUSTVO SPJEH KREATIVNOST
USPJEH INTUICIJA VIZIJA ZNANJE KREATIVNOST
INOVACIJA RAST ZNANJE OPTIMIZAM RAZVOJ
IDEJA VIZIJA DINAMIČNOST MOGUĆNOST
MAŠTA VIZIJA RAZVOJ
MUDROST PODUZETNOST
RAST
MOTIVACIJA KREATIVNOST OTVORENOST VIZIJA
MOTIVACIJA

A

ADRIS

g r u p a

CONCIERGE

A PERSON WHO KNOWS THE GUESTS' NEEDS
EVEN BEFORE THEY SAY IT OUT LOUD

AT YOUR SERVICE

CONCIERGE

OSOBA KOJA ZNA POTREBE SVOJIH
GOSTIJU I PRIJE NO ŠTO IH ONI IZGOVORE



“WE’LL GET YOU the impossible in short order; everything else you’ll get immediately.” This is the motto of every top-grade concierge who is there at the guests’ disposal for practically any wish they might have. Maistra’s best hotels have concierges that in the shortest time possible, will get flowers, theatre tickets, or plan a romantic boat ride for their guests. When they come to visit, both foreign and local guests want to enjoy as many authentic experiences as they can at their chosen location, and for the duration of their stay they expect to have someone at their disposal to advise them on where to go and what to see. The person who knows everything about the best offer at the hotel, on town and even in the region – THAT’S the concierge. ▶

HR — „Nemoguće čemo vam nabaviti vrlo brzo, a sve ostalo odmah“. Moto je to svakog conciergea koji je na raspolaganju gostima hotela za ispunjavanje praktički svih njihovih želja. U Maistrinim najboljim hotelima rade conciergei koji će u najkraćem mogućem roku nabaviti cvijeće, ulaznice za kazalište ili isplanirati romantičnu vožnju brodom za svoje goste. I domaći i strani posjetitelji pri svome boravku žele doživjeti što više autentičnih iskustava koje im odabrana lokacija nudi te očekuju da im je tijekom cijelog boravka na raspolaganju netko tko bi ih mogao savjetovati kamo otići i što vidjeti, a osoba koja zna baš sve o najboljoj ponudi u hotelu, gradu, pa čak i regiji; upravo je concierge. ▶



Maistra hotels' concierge never forgets an important anniversary and will do their best to make the guests' stay there memorable

Concierge u Maistrinim hotelima nikad neće zaboraviti važnu godišnjicu te će dati sve od sebe da boravak gostima bude nezaboravan



The concierge is a person of trust, a professional who can identify and anticipate his guests' needs. He won't forget birthdays and major anniversaries of his regular guests, he is discreet and quiet, but always available. This kind of personalized service is a priority at Maistra. Each season they endeavor to offer their guests an even better service and a greater selection of interesting, quality activities at the hotel and outside it. The guests most often ask for restaurant table reservations or treatments at the spa center; they ask for visits to wine-cellars, trips to nearby towns, transfers to the airport and similar services.

The Adriatic Cafe Bar, Rovinj's favorite meeting point and coffee joint, expanded its offer after being refurbished in 2015., so guests can now choose from as many as 110 types of world famous whiskeys. The pleasant atmosphere at the bar, commonly known as "Rovinj's living room", has guests sit in massive armchairs with a view of pieces of art inspired by the Adriatic Hotel, or on barstools by the bar and a wall lined with bottles of various shapes and colors, offering a choice of a la carte whiskey tasting or a tasting package. Regardless of the choice, for every whiskey tasted, the educated bartender will tell a story about its origin and production. To round out the pleasurable experience, guests have a wide selection of cigars flavored by the tasted whiskey. The tasting package has been carefully selected by the cooks and the bartender at the Adriatic Hotel, merging whiskey with superb Istrian delicacies, or even those that carry a hint of the French Riviera brasseries. The tasting package will usually have four types of whiskey, but guests can choose to add or remove various types from the list.

The concierge at the Lone Hotel will gladly inform the guests about the details of the two culinary programs taking place at his hotel, and make reservations for cooking courses or the RevoLution demo kitchen. Both workshops take place at the ResoLution signature restaurant, with the aim of familiarizing guests with healthy eating. The concierge will recommend the cooking course to those who want to try making meals; the demo kitchen is a presentation of how a selected recipe is prepared. In the cooking course, guests will put what they've learnt into action and prepare their chosen meal, to be tasted with wine or another drink at the bartender's recommendation. In the demo kitchen, guests view how a meal is prepared, acquire culinary skills, and learn the benefits of the ingredients used. For the cooking course, they can choose recipes such as chicken fajitas, cracking burger, pea and mint soup, sizzling beef with black bean sauce, and egg fried rice; the demo kitchen will display mostly Mediterranean recipes. The restaurant has a terrace and a garden where course attendants can find and pick ▶

HR — Concierge je osoba od povjerenja, profesionalac koji zna prepoznati potrebe svojih gostiju i preduhititi ih. On ne propušta rodendane i važne godišnjice stalnih gostiju, diskretan je i tih, ali uvijek na raspolaganju. Upravo ta personalizirana usluga prioritet je u Maistri te se svake sezone trude ponuditi svojim gostima još bolju uslugu i još veći izbor zanimljivih i kvalitetnih aktivnosti unutar i van hotela. Najčešće gosti traže rezervacije stola u restoranima i tretmana u Spa centru te posjet vinarijama, izlete u okolna mjesta, usluge transfera do aerodroma i slično.

Caffe bar Adriatic, omiljeno rovinjsko okupljalište i mjesto za ispijanje kave, nakon preuređenja 2015. obogatio je svoju ponudu svjetski poznatih viskija te danas gosti mogu birati između čak 110 vrsta najbolje žestice. U ugodnoj atmosferi bara, popularno nazvanog "dnevni boravak Rovinja", udobno smješteni u masivne fotelje s pogledom na umjetnička djela inspirirana hotelom Adriatic, ili na barskim stolicama uz šank s pogledom na zid prepun boca različitih oblika i boja, gosti se mogu odlučiti za a la carte viski degustacije ili degustacijski viski paket. Bez obzira na odabir, o svakom visku koji kuša, stručno educirani barmen ispričati će gostu priču o porijeklu i nastanku pića, a za potpuni užitak, na raspolaganju mu je i širok izbor cigara u okusima degustiranih viskija. Degustacijski viski paket pažljivo su osmisili kuhanji i barmeni hotela Adriatic, sljubivši viski s vrhunskim delicijama istarskog podneblja ili pak onih koje u sebi nose dašak brasserieja s francuske rivijere. U degustacijskom paketu obično se nalaze četiri vrste viskija, ali na upit gosta moguće ih je odabrati i manje ili više.

Concierge hotela Lone rado će goste upoznati s detaljima dvaju kulinarских programa koji se održavaju u njegovom hotelu te im rezervirati mjesto u školi kuhanja ili demo kuhinji "RevoLution". Obje radionice u ResoLution signature restoranu žele gostima približiti zdravu prehranu, a concierge će školu kuhanja preporučiti onima koji se žele okušati u spravljanju jela, dok je demo kuhinja prezentacija pripreme odabranog recepta. U školi kuhanja gosti će naučeno odmah primjeniti i sami spraviti odabranu jelo te ga degustirati uz vino ili neko drugo piće po pripremci barmena. U demo kuhinji gosti uz prezentaciju pripreme određenog jela sveladavaju kulinarske vještine te uče o dobrobitima korištenih namirnica. U školi kuhanja gosti mogu odabrati recepte kao npr. chicken fajitas, a cracking burger, pea and mint soup, sizzling beef with black bean ▷

MORE UNIQUE EXPERIENCE PROGRAMS

JOŠ PROGRAMA JEDINSTVENOG DOŽIVLJAJA

This season, Maistra offers its guests four more excellent programs: whiskey tasting at the Adriatic Hotel, RevoLution cooking course and demo kitchen at the Lone Hotel, picMMic in Monte Mulini hotel.

HR — Ove sezone Maistra svojim gostima nudi brojne programe među kojima i degustaciju viskaya u hotelu Adriatic, školu kuhanja i demo kuhinju "RevoLution" u hotelu Lone, "picMMic" hotela Monte Mulini.

A concierge is discreet and quiet, but always available to his guests

Concierge je diskretan i tih, ali uvijek na usluzi svojim gostima



Personalized service is a priority at Maistra and is improved with each new season

Personalizirana usluga
prioritet je u Maistri te se
trude da ona svake
sezone bude sve bolja

Mediterranean herbs like mint, fennel, rosemary, thyme and coriander, and learn how to use them. Both educations involve one meal, and take up 90 minutes. The cooking course takes place on Saturdays between 11 AM and 1 PM, while the demo kitchen can be organized any day the guests wish, if they announce it to the concierge.

Guests at all the Maistra hotels have the unique option of eating outside the hotel, at almost any location they might choose. The concierge is always there to make a good recommendation, because he knows the hotel, the whole area and all of its hidden gems rather well. Guests of the Monte Mulini Hotel can choose the picMMic service; they only have to pick the meals from a menu chock-full of various delicacies in their rooms, and hang the menu on their door. Guests at other nearby hotels can ask the concierge for the menu. Once they have chosen the food, everything else is up to the hotel staff. Maistra's cooks will prepare the meals, to be delivered in attractive baskets to the chosen location at the defined time. Alternatively, guests can take the basket from the reception. Instead of their hotel rooms or the restaurant, they can now enjoy superb cuisine in an intimate location of their choosing; the protected Punta Corrente Park Forest, a secluded bay, or their favorite beach, all options are open. ■



HR — sauce and egg fried rice, dok su kod demo kuhanja na raspolaganju većinom mediteranski recepti. Uz terasu restorana nalazi se i vrt u kojem polaznici mogu upoznati i ubrati mediteransko začinsko bilje mentu, vlasac, ružmarin, majčinu dušicu i korijander te naučiti kako ih koristiti. Obje edukacije uključuju jedan slijed, a traju 90 minuta. Škola kuhanja održava se subotom između 11 i 13 sati, dok je organizacija demo kuhinje moguća bilo koji dan po želji gosta, uz prethodnu najavu conciergeu.

Gostima svih Maistrinih hotela na raspolaganju je jedinstvena usluga Monte Mulini hotela picMMnic, odnosno piknika na lokaciji koju gosti sami izaberu, a za dobru preporuku, na raspolaganju im je uvijek i concierge koji, osim hotela, izvrsno poznaje cijelo područje i sve njegove skrivene bisere. Gosti hotela Monte Mulini u sklopu ove usluge trebaju samo odabrati jela s menija bogatog raznim delicijama koji se nalazi u njihovoj sobi te ga objesiti na vrata. Gosti ostalih obližnjih hotela isti menu mogu zatražiti kod conciergea. Nakon odabira jela, sve ostalo je na osoblju. Maistrini kuhari pripremit će jela koja će u atraktivnoj košarici biti dostavljena na odabranu lokaciju u točno određeno vrijeme ili ju gosti mogu preuzeti na recepciji. Umjesto u hotelskoj sobi ili restoranu, u vrhunskim jelima sada mogu uživati na intimnom mjestu koje sami odaberu; u zaštićenoj park šumi Punta Corrente, u skrivenoj uvali ili omiljenoj plaži, sve opcije su moguće. □

Many excellent offers will transform the guests' stay into a unique experience

Mnoge izvrsne ponude pretvorit će boravak gostiju u jedinstveno iskustvo



Tradition of Rovinj on your plate

If you want to experience a part of the local authenticity, Kantinon is the right place for you. Enter the private world of local fishermen and enjoy the traditional local cuisine prepared with the freshest ingredients according to well kept recipes of our grandmothers and grandfathers.

The unique ambiance of Kantinon, situated at the very heart of Rovinj, is an ideal place for a relaxed dinner and a wide choice of authentic culinary specialties dominated by dishes connected with Rovinj's fishing tradition.

KANTINON

Obala A. Rismundo bb, 52210 Rovinj
tel.: (052) 816 075 / kantinon@maistra.hr
www.maistra.com/things-to-do/kantinon-tavern



TONY HADLEY

former lead singer of the UK band *Spandau Ballet*

I MADE A CRUISE SHIP LATE ON A SCHOOL TRIP TO DUBROVNIK IN 1973

NA ŠKOLSKOM IZLETU U DUBROVNIKU 1973. ZBOG MENE JE KASNIO TRAJEKT

TONY HADLEY, bivši frontmen britanske grupe *Spandau Ballet*

Tony Hadley is back in Croatia for the Rovinj Beach Polo Cup. The former lead singer of the popular band Spandau Ballet loves polo and has been riding since he was 13. This is not his first visit to Croatia – he went to Dubrovnik as a young boy on a school trip back in 1973. Later on, he performed several times with Spandau Ballet here in Croatia.

Spandau Ballet was formed in UK in 1979. Can you tell us more about those times when you started?

We started as a school band in 1976 at Dame Alice Owens School. Like most bands starting out, we played R&B covers before writing our own material. Our original name back in 1976 was The Roots. We embraced punk and eventually became Spandau Ballet.

You reunited in 2009. How come you decided to come together again?

It was an extremely difficult decision to make, especially for me as there had been so much animosity between us. But after 20 years and with the fans wanting it so much, I thought we should at least try and get ourselves together.

What is the difference between 1980s and 2017 in music business? Was it harder back then or now for musicians?

Technology has changed everything – from how we record in the studio to how we sell the music. Traditional albums/CDs have almost all gone and it is all about streaming – that is the future of ▶

HR — Tony Hadley ponovo je u Hrvatskoj, na Rovinj Beach Polo Cup-u. Bivši frontmen popularnog Spandau Balleta ljubitelj je pola. Hadley jaše od svoje 13 godine. U Hrvatskoj nije prvi put - u Dubrovniku je bio još kao dijete na školskom izletu 1973. godine. Kasnije je sa Spandau Balletom održao nekoliko koncerata u Hrvatskoj.

Spandau Ballet je osnovan 1979. u Velikoj Britaniji. Možete li nam reći malo više o vašim počecima?

Počeli smo 1976. u školi Dame Alice Owens kao školski bend. Poput većine bendova koji su tek u začecima, prvo smo svirali r'n'b obrade prije nego što smo napisali vlastiti materijal. 1976. godine naše originalno ime je bilo The Roots. Prigrili smo punk i s vremenom postali Spandau Ballet.

Ponovno ste se okupili 2009. godine, kako to da ste se odlučili još jednom sastati?

To je bila ekstremno teška odluka, pogotovo za mene s obzirom da je postojala velika razina nesuglasica između nas. No, nakon 20 godina i toliko fanova koji i dalje neizmjerno žele našu glazbu, pomislio sam da bismo barem trebali pokušati i ostaviti razmirice sa strane.

Koja je razlika u glazbenom biznisu uspoređujući 80-te i 2017. godinu? Je li glazbenicima bilo teže prije ili danas?

Tehnologija je sve promijenila – od načina snimanja u studiju do načina prodaje glazbe. Klasični albumi/CD-i su skoro u potpunosti nestali, sve funkcionira preko streama - to je budućnost glazbe. ▶

"Rovinj is really beautiful and I'm really happy I came here"

"Rovinj je zaista predivan i jako mi je drago što sam došao ovdje"

A SHORT QUIZ

BLIC UPITNIK
Favorite color?
Blue

Favorite book?
Winston Churchill by Boris Johnson

Favorite album?
Impossible to say

Favorite city?
Rome

Favorite destination?
Home

Sea or mountains?
Both

Summer or winter?
Both

Bar or restaurant?
Restaurant

Club or a concert?
Concert

Beer or wine?
Both

Meat or fish?
Both.

HR – Omiljena boja?
Plava

Omiljena knjiga?
Winston Churchill Borisa Johnsona

Omiljeni album?
Nemoguće je odgovoriti na to pitanje

Omiljeni grad?
Rim

Omiljena destinacija?
Dom

Obala ili planine?
Oboje

Ljeto ili zima?
Oboje

Bar ili restoran?
Restoran

Klub ili koncert?
Koncert

Pivo ili vino?
Oboje
Meso ili riba?
Oboje

music. I don't like it but that is how it is. It is much more difficult now for bands. In the past the business was more selective, you got signed and your got supported. Now there are hundreds of bands on YouTube wanting your attention and support. There's certainly very little money to be made from selling albums.

What is your favorite Spandau Ballet song and why?

Through the Barricades is my favorite song. It's because it tells a story. It's very emotional. As a singer, I'd say it has everything in it to challenge me from soft parts to the anthemic ending.

Who are you favorite musicians and why?

Who is your role model?

My favorite singers are Frank Sinatra, Jack Jones, Tony Bennett, Freddie Mercury, Darryl Hall, Steve Perry of Journey, and Brandon Flowers of The Killers. I love a great singer and would probably choose Freddie Mercury in answer to the question of a role model. Freddie gave me very good advice as a young singer, for which I'm exceedingly grateful.

In your opinion, which of the young musicians do you think have a bright perspective?

I love The Chainsmokers, 21 Pilots, Panic at the Disco and The 1975 – all fantastic new bands.

This is not your first time in Croatia. What were your experiences in our country and which cities have you visited?

I visited Zagreb, Split and Dubrovnik before. My first trip was as a child in 1973 to Dubrovnik on a school trip and I remember I held the cruise ship up for an hour. They were not pleased. It's a true story – I got on the wrong bus that took me to the wrong part of the harbor and it was a long walk back. They couldn't leave without me as I was a child. My memory is of a very big harbor. The Croatian crowds at past shows have always been extremely enthusiastic and shown us great hospitality.

There are a lot of people from Croatia who are Spandau Ballet fans. How did you like your concert at the Rovinj Beach Polo?

The audience at the concert was great, I was thrilled!

Have you ever watched a polo game and do you like that sport?

I've watched polo but I've also played polo. I've been riding since I was 13 years old. Polo is a tough game but great fun.

How did you like Rovinj and Lone Hotel?

Rovinj is really beautiful and the view from my room at Hotel Lone left me breathless. I'm really happy I came here. ■

HR – Ne sviđa mi se, ali tako je kako je. Danas je bendovima puno teže. Prije je biznis bio više selektivan, potpišeš za nekog i dobivaš podršku. Danas postoji stotinu bendova na YouTube-u koji traže tvoju pažnju i podršku. Prodajom albuma se ne može ostvariti velika zarada.

Koja je Vaša omiljena Spandau Ballet pjesma i zašto?

Omiljena pjesma mi je Through The Barricades. Draga mi je jer priča priču. Jako je emocionalna. Od nježnijih dijelova do udarnog kraja, pjesma je za mene kao pjevača vrlo izazovna.

Tko su Vaši omiljeni glazbenici i zašto? Tko Vam je uzor?

Moji omiljeni pjevači su: Frank Sinatra, Jack Jones, Tony Bennett, Freddie Mercury, Darryl Hall, Steve Perry iz Journey i Brandon Flowers iz The Killers. Volim dobrog pjevača i vjerojatno bih odabrao Freddie Mercury po pitanju uzora. Dok sam bio mladi pjevač, Freddie mi je dao izvrsne savjete na kojima sam beskrajno zahvalan.

Po Vašem mišljenju, za koga od mlađih glazbenika smatraste da ima sjajnu perspektivu?

Volim Chainsmokerse, 21 Pilots, Panic At The Disco i The 1975 – sve su to fantastični novi bendovi.

Ovo nije Vaš prvi posjet Hrvatskoj, koja su bila Vaša iskustva u našoj zemlji i koje ste gradove posjetili?

Posjetio sam Zagreb, Split i Dubrovnik. Moj prvi posjet Hrvatskoj je bio 1973. godine kada sam kao dijete išao na školski izlet u Dubrovnik. Sjećam se da sam zadržavao trajekt skoro sat vremena. Nisu bili sretni. Istinita priča – sjeo sam na krivi bus koji me odveo do krivog dijela luke i šetnja natrag je bila poprilično duga. Budući da sam bio dijete, nisu mogli otići bez mene. Ostalo mi je u sjećanju da je to bila velika luka. Hrvatska publika je na prijašnjim koncertima uvijek bila izuzetno entuziastična i gostoljubiva.

Mnogi ljudi iz Hrvatske su fanovi Spandau Balleta. Kakvi su Vaši dojmovi s koncerta na Rovinj Beach Polo Cupu?

Publika na koncertu je bila fenomenalna, zaista su me oduševili!

Jeste li ikad gledat polo utakmicu i svida li Vam se sport?

Gledao sam polo, ali sam također i igrao polo. Jašem od svoje 13 godine. Polo je zahtjevna igra, ali vrlo zabavna.

Kako Vam se svidio Rovinj i Hotel Lone?

Rovinj je zaista predivan, a pogled iz moje sobe u hotelu Lone me ostavio bez daha. Jako mi je drago što sam došao ovdje. □



*Tony gave a concert
during Rovinj
Beach Polo Cup*

**Tony je održao
koncert za vrijeme
Rovinj Beach Polo
Cup-a**

Animators take care of the children throughout the day, making sure they are safe while having the time of their lives

Animatori se brinu za djecu cijeli dan, kako bi bila sigurna dok se zabavljaju kao nikad u životu



HOTELI U KOJIMA SU KLINCI NA PRVOM MJESTU

FAMILY KONCEPT U HOTELU AMARIN

i programi za djecu u objektima Maistre

Bearing in mind the importance of a well arranged family vacation and the need for both parents and children to get the best out of their vacations, Maistra's hotels, resorts and camps have designed a series of attractive, fun and educational activities that not only provide animation for guests, but offer an additional value during their stay.

The philosophy behind it is clear: everyone on vacation must have the best time possible, with plenty of quality offer, whether it's activities for the whole family, or alone time for parents while their children take part in interesting programs, guided by animators to have the most exciting moments of their lives, and learn something new in the process.

All programs have been carefully arranged and fitted to affinities, structure and proclivities of guests at the various types of accommodation. The crown of the animation story is the family concept and program at the four-star Amarin Hotel in Rovinj, opened in 2016, designed and built to be totally adjusted for families with children.

While camp and resort guests prefer more interactive programs that involve whole families in day-long contests, such as family karaoke, games without borders etc., hotel guests instead opt for recreational activities like pilates or enjoying evening music at the hotel's lobby bar. ▶

HR — Svjesni važnosti kvalitetno osmišljenog obiteljskog odmora i potrebe da i roditelji i djeca od odmora dobiju najbolje za sebe, u Maistrinim hotelima, resortima i kampovima osmišljen je čitav niz atraktivnih, zabavnih i poučnih aktivnosti koji ne samo da animiraju goste već im nude i dodatnu vrijednost za vrijeme njihovog boravka.

Filozofija je jasna: svи na odmoru moraju dobiti najkvalitetnije moguće i vrhunskim sadržajima bogato vrijeme, bilo u aktivnostima u kojima sudjeluje čitava obitelj, bilo da roditelji uživaju sami, dok njihova djeca sudjelujući u zanimljivim programima pod vodstvom animatora proživljavaju najuzbudljivije trenutke života, a pri tome i nešto novo nauče.

Svi programi pažljivo su pripremljeni i prilagođeni afinitetima, strukturi i sklonostima gostiju u različitim vrstama smještaja, a kruna te animacijske priče je family koncept i program u hotelu Amarin, 2016. godine otvorenom rovinjskom hotelu s četiri zvjezdice koji je projektiran i izgrađen da bi u potpunosti bio prilagođen obiteljima s djecom.

Dok gosti u kampovima i resortima preferiraju interaktivnije programe koji uključuju sudjelovanje i cjelodnevna natjecanja čitavih obitelji, poput obiteljskih karaoka, igara bez granica... gosti u hotelima radije biraju rekreativne aktivnosti poput pilatesa ili pak uživanja u večernjoj glazbi u lobby baru hotela.

Svaki dobar animator reći će da je ključ uspjeha u radu osobni kontakt. Nikakav program ne može donijeti ono što nam komunikacija animatora i s djecom i roditeljima može donijeti sama po sebi. ▷

A large, blue, netted play area where children are playing. The net forms a tunnel and various climbing structures. In the background, there's a building with large windows.

HOTELS
WHERE CHILDREN
COME FIRST

THE FAMILY CONCEPT AT THE AMARIN HOTEL
and children's programs at Maistra facilities

Every good animator will tell you the key to successful work is personal contact. No program can give us what an animator's communication with children and their parents can achieve. The best thing that can happen to animators, the thing they look forward to, is when a family returns to the hotel, and the child recognizes them and rushes to embrace them. To the animators, that is priceless. Maistra's facilities employ only the best and most professional animators. They speak Slovenian, English, German and Italian, they've graduated in preschool education or carry nanny licenses, and their numbers include older and more experienced animators assigned to smaller children.

Opened very recently, the first real family hotel in the region has quickly become a favored destination for big and small guests from around the world. It is truly an ideal place for a carefree family vacation in style, where boredom is not welcome. The youngest of guests can enjoy various activities at kids' zones from the morning hours to bedtime. There are many playrooms and creative workshops for painting, necklace design, sculpture, sporting tournaments and kids' training grounds.

The evening part of the program lasts until 10 PM and includes mini disco, talent shows, children's cabaret or an illusionist show, and often there will be cartoons. Hanging out with Amarin's animators can last well into the night. Children can have lunch or dinner with them, and on warm evenings they'll take the children on a real adventure – camping on a meadow in front of the hotel. When they learn how to build their own tent, older children can spend the night with the animators.

The entire ground floor of the Amarin Hotel always echoes with children's laughter, coming from the net playground near the reception where children can go climbing, or from the playrooms on the ground floor. Soon the hotel is going to offer a 3D printer program. There is also a game room with playing consoles for teenagers, although adults will often sneak in as well.

At Amarin, nothing is like in ordinary hotels. There are no usual warnings for children not to run around, yell, ride bikes in hallways, because here, everything is suited and tailored to children, so even the waiters will address children as they do adults.

Regardless of trends, children are always most intrigued by outdoor treasure hunts, which can take place inside the hotel when the weather is bad. They like making dream catchers, where every child can express their creativity and take their work home as a memento. There are children's plays on the topic of legends, like the legend of the pirate Morgan and his hidden treasure near the ▶

HR — Najbolje što se može dogoditi animatorima i što ih najviše veseli jest kada se obitelj vrati u hotel, a dijete ih prepozna i potrči im u zagrljav. To je nešto što je svima njima neprocjenjivo. Za rad u Maistrinim objektima biraju se samo najbolji i najstručniji animatori. Govore slovenski, engleski, njemački i talijanski jezik, završili su predškolski odgoj ili imaju licence za dadijle, a među njima ima i starijih i iskusnijih koji se dodjeljuju manjoj djeci.

Tek nedavno otvoren, prvi pravi Family hotel na ovim prostorima vrlo brzo postao je omiljeno odredište za velike i male goste iz cijelog svijeta. Uistinu idealno mjesto za bezbrižan obiteljski odmor sa stilom gdje je dosadi ulazak strogo zabranjen. Najmlađim gostima nude se najrazličitije aktivnosti u dječijim zonama od jutarnjih sati pa sve do vremena za spavanje. Organizirane su razne igraonice i kreativne radionice u kojima se slika, izrađuju ogrlice i skulpture, do sportskih turnira i dječjih poligona.

Večernji dio programa koji traje do 22 sata, nudi mini disco, talent showove, dječji cabaret ili predstavu madioničara, a nerijetko se puštaju i crtani filmovi. Druženje s animatorima hotela Amarin može trajati i cijelu noć. Osim što djeca mogu i na ručak i večeru s njima, tijekom toplih večeri animatori će ih odvesti na pravu avanturu koja uključuje i kampiranje na jednoj od livada ispred hotela. Nakon što nauče složiti vlastiti šator, starija će djeca s animatorima tamo moći i prespavati.

Čitavo prizemlje hotela Amarin neprekidno odzvanja dječjom cikom i smijehom što dolazi iz prostora s mrežom nedaleko recepcije po kojoj se klinci penju ili iz igraonica u prizemlju. Uskoro će hotel u svojoj ponudi programa imati i 3D printer, a tu je i game room s igračim konzolama namijenjen prije svega tinejdžerima, ali tamo se često prošvercaju i roditelji.

Ništa u Amarinu nije kao u običnim hotelima. Tu nema onih uobičajenih upozorenja djeci da ne trče po hotelu, ne viču, ne voze bicikl po hodnicima, jer ovdje je baš sve podređeno i prilagođeno klincima, pa se čak i konobari djeci obraćaju kao odraslima.

Bez obzira na trendove, djeci je oduvijek najzanimljivija potraga za blagom koja se organizira vani, a u slučaju lošeg vremena i u hotelu. ▶

**THEY
ENTERTAIN
BUT ALSO
EDUCATE**
ZABAVLJAJU,
ALI I EDUCIRAJU

**One thing is certain –
guests, and especially
their children, will
never be bored; there
are as many as 120
animators to make
sure of that.**

HR – Ono što je sasvim sigurno jest da gostima, a naročito njihovo djeci, nikada neće biti dosadno jer se za to brine čak 120 animatora.

There are programs for all ages, from playrooms to cooking classes

Postoje programi za sve uzraste - od igraonica i kreativnih radionica, do sportskih turnira i škola kuhanja



There are no restrictions for children. Just the opposite, their laughter, running around and questions are more than welcome

Ograničenja za djecu ne postoje. Štoviše, njihov smijeh, trčanje i zapitkivanja su više no dobrodošla



Regardless of trends, children's favorite activity is a treasure hunt. They can also learn to cook, dance, act in a play, plant strawberries...

Bez obzira na trendove, djeci je uvek najdraža potraga za blagom.
Mogu naučiti i kuhati, plesati, glumiti u predstavi, saditi jagode...



ruins of Dvigrad near Rovinj. On that day, they make swords and eye patches, and go treasure hunting, and in the evening they enjoy the play. Once a week at Amarin and all the other Maistra facilities there are children's cabarets and plays that involve the children. The repertoire includes *Snow White* and *Child's Dream*, involving up to 20 children in their individual roles. Everything is just like in regular plays – the costumes, the role rehearsals. This is what makes the children and their parents most excited.

There are plenty of new things to see and learn for the children, especially about nature. The Amarin Hotel has botanical workshops, teaching the children how to plant strawberries; cooking schools in cooperation with the kitchens, where children learn to make muffins or pancakes; and healthy food classes, most interesting to girls who can learn to make smoothies and the like. The hotel and other facilities organize schools for dancing and swimming, tennis and football, and sports tournaments. The most important thing everywhere is to get the children outdoors as much as possible.

Of course, the animation programs are not only for children. There are adult programs just as varied and attractive, adjusted to each facility. Pilates and gymnastics, beach volleyball, mini football and water polo tournaments are common. There are also cooking classes focusing on *fritule* and Istrian soup. Creative workshops teach making fridge magnets, candle holders and similar items that guests take home as souvenirs. Where possible, there are yoga classes, and there is great interest in the salsa classes in cooperation with the organizers of Rovinj's salsa festival. After a five-day class, there is a salsa party for couples. ■

HR — Popularna je izrada *dream catcher* u kojoj svako dijete može iznijeti svoju kreativnost te sa sobom ponijeti svoj uradak kao uspomenu. Tu su i dječje predstave na temu legendi poput one o gusaru Morganu i njegovom skrivenom blagu u okolini ruševina Dvigrada nedaleko od Rovinja. Na taj dan izrađuju se mačevi i povezi za oko te se traži blago, dok se navečer s oduševljenjem gleda predstava na tu temu. Jednom tjedno u Amarinu, ali i u svim Maistrinim objektima priprema se dječji cabaret i predstava u kojima sudjeluju djeca. Na repertoaru su Snjeguljica i Dječji san u kojima sudjeluje do 20 djece, svako sa svojom ulogom. Sve je tu kao i u pravim predstavama - i kostimi i uvježbavanje uloga, stoga je uzbudjenje djece, ali i roditelja uvek jako veliko.

Djeca mogu mnogo toga novoga vidjeti i naučiti, naročito o prirodi. U Amarinu imaju botaničke radionice gdje se mogu naučiti saditi jagode, u suradnji s kuhinjom rade se škole kuhanja za djecu u kojima će se pripremati muffini ili palačinke, te škole zdrave kuhanje koje su najzanimljivije curama koje mogu naučiti raditi smoothije i slične stvari. Tu, ali i u svim drugim objektima, organizirane su i škole plesa i plivanja, tenisa i nogometu te sportski turniri. Cilj ovih programa je izvući djecu što češće van u prirodu.

Nisu, razumije se, samo djeca uključena u programe animacije. Programi za odrasle jednako su bogati i atraktivni, a prilagođavaju se karakteristikama svakog objekta. Pilates i gimnastika, kao i sportski turniri u odbojci na plaži, malom nogometu i vaterpolu uobičajeni su. U ponudi su i škole kuhanja s naglaskom na fritulama i istarskoj supi. U kreativnim radionicama izrađuju se magneti za hladnjake, postolja za svijeće i slične stvari koje gosti nose kući kao souvenir. Gdje je moguće organizira se i škola joge, a vrlo je popularna i škola salse koja se radi u suradnji s organizatorima rovinjskog Festivala salse. Nakon petodnevne škole organizira se salsa party za parove. □

Where the moment lasts



ST. ANDREW'S ISLAND – ROVINJ / RESTAURANT

Lanterna

In the very heart of Rovinj archipelago, only 10 minutes away by boat, lies the island of Sv. Andrija (St Andrew) and the beautiful restaurant Lanterna, situated in the old castle Huettero. In the unique atmosphere of valuable antiques, the self-effacing, yet brilliant chef Damir Križanac tries to describe the beauty of gifts of nature and never fails to surprise his guests, accompanied by excellent sommeliers who will make the experience unforgettable.

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NEW 5* LANDMARK HOTEL, Rovinj
ASTONISHING NEW HOTEL MERGES INTO THE WOODS

TOP SPOT WITH SPLENDID VIEWS

ZADIVLJUJUĆI NOVI HOTEL STAPA SE SA ŠUMOM

NOVI 5* LANDMARK HOTEL, Rovinj

The new hotel is located in one of the most beautiful places in the Mediterranean. It boasts views of the sea, Rovinj's old town and the green island of Katarina. With its cascading construction, the new hotel will be visually stunning and nearly camouflaged with greenery. This is the fourth cooperation between Maistra and Studio 3LHD, whose architects designed this hotel, the biggest tourist investment in Rovinj at the moment.

“When designing the hotel, the goal was to have all the facilities focused on that spectacular vista. At the same time, to secure a suitable view of the hotel from Rovinj, we needed to incorporate the hotel’s volume in the existing forest, the ▶”

HR — Novi hotel smješten je na jednoj od najljepših lokacija na Mediteranu. S njegove se pozicije pruža pogled na more, na rovinjsku starogradsku jezgru i na zeleni otok Katarinu. Novi hotel će s kaskadnim tipom gradnje biti vizualno atraktivan i gotovo pa zakamufliran zelenilom, a riječ je o već četvrtoj suradnji Maistre i Studija 3LHD u kojem je projektirana ta danas najveća rovinjska turistička investicija.

„Cilj nam je pri projektiranju bio gotovo sve sadržaje orijentirati na taj spektakularni pogled. Gledajući s druge strane, da bi se ▷”





NEW 5* LANDMARK HOTEL

Golden Cape Park Forest. That is why the building was adapted to the slope of the terrain and why we have a cascading hotel, with the main entrance and the hotel lobby on the highest, sixth level. Five existing pine trees dominate the hotel's front, and the greenery that will be planted on the terraces and roofs will provide the guests with a sense of being surrounded by nature, regardless of the level that they are on,” Studio 3LHD’s architects explained.

They say that, for them, each new project is not only a new assignment but also a new challenge, and that each one is designed and planned by creating a completely new experience, which takes into consideration the location and the context.

“This project is definitely the crown of our good cooperation with Maistra as the investor, and despite our long-standing cooperation – we are convinced this one is going to be unique. One of the most recognizable characteristics of our work is our multidisciplinary team and cooperation with many expert associates of various profiles (engineers, designers, artists...). Working with various experts gives us additional inspiration.”

The new hotel has been designed as a luxury full service hotel ideal for leisure and business. Open year-round, it is going to be a venue for smaller-scale conference meetings and similar business events. One of the goals in the project brief was to offer a unique experience with the overall service – from design and atmosphere, through a varied offer of facilities, to the staff. One of the important challenges for the architects was to provide a solution for the seaside promenade and traffic around the hotel. According to Studio 3LHD, this project is giving Rovinj not just another hotel, but also a new pedestrian area/plaza. The new pedestrian zone will be three meters above the sea level.

ACI Marina Rovinj is immediately in front of the hotel, and is also being thoroughly reconstructed. The ground floor of the new hotel will be in direct contact with the new promenade/plaza, intended for all of Rovinj’s citizens and visitors, not just the hotel guests. The plaza will host several catering venues and shops, with terraces offering views across boat masts moored in the marina onto the old town.

“The hotel location offers a spectacular view of the old town and the island of Katarina, but we found it very important for as many hotel facilities as possible to have their own spatial uniqueness, in addition to the attractive view,” the architects added. ▶

HR — osigurao prikidan pogled iz Rovinja prema novom hotelu, bilo je potrebno uklopiti cijeli volumen hotela u postojeću šumu, park Zlatni Rt. Upravo je iz tog razloga građevina prilagođena nagibu terena što je rezultiralo kaskadnim hotelom kojemu su glavni ulaz i lobby smješteni na najvišoj, šestoj etaži. Pročeljem hotela dominira pet postojećih stabala pinija. Zelenilo koje će biti posadeno na terasama i krovovima kod gosta stvara dojam da se nalazi u prirodi bez obzira na kojoj je etaži građevine,“ objašnjavaju projektanti iz Studija 3LHD.

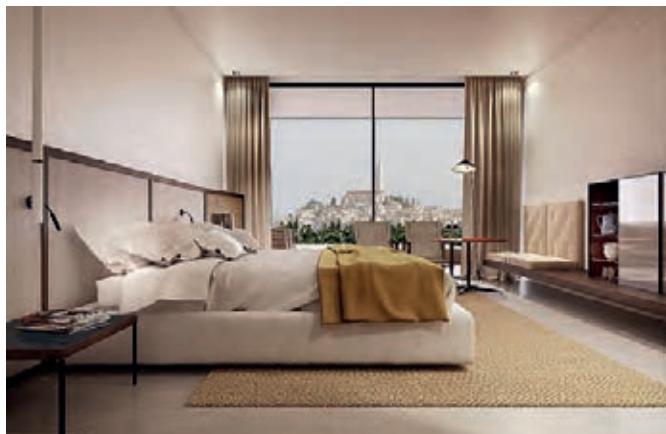
Kažu da je svaki projekt za njih novi zadatak i izazov, i da svaki projektiraju stvarajući potpuno novi doživljaj uzimajući u obzir lokaciju i kontekst.

„Ovaj projekt zasigurno je kruna naše uspješne suradnje s Maistrom kao investitorom, i unatoč dugoj suradnji – sigurni smo da će biti jedinstven. Jedna od najprepoznatljivijih karakteristika našeg rada je stvaranje multidisciplinarnog tima te suradnja s velikim brojem stručnih suradnika različitih profila (inženjera, dizajnera, umjetnika...). Kroz rad s različitim stručnjacima crpimo i dodatnu inspiraciju.“

Novi hotel koncipiran je kao luksuzni full servis hotel idealan za odmor i posao. Otvoren cijele godine, hotel će biti odredište za manje konferencijske skupove i slična poslovna dogadanja. Jedan od ciljeva postavljenih projektnim zadatkom bio je pružiti im jedinstveni doživljaj cjelokupnom uslugom – od dizajna i atmosfere, preko mnoštva dodatnih sadržaja pa sve do osoblja.

Jedno od važnih pitanja na koje su projektanti morali odgovoriti je rješavanje pješačke staze uz more i prometa oko hotela. U Studiju 3LHD kažu da ovim projektom Rovinj ne dobiva samo novi hotel, već i novu veliku pješačku površinu/trg. U odnosu na samu obalu, nova će pješačka zona biti uzdignuta tri metra.

ACI Marina Rovinj koja se nalazi neposredno ispred lokacije hotela također se u potpunosti rekonstruira. Prizemlje novog hotela bit će u direktnom kontaktu s novom šetnicom/trgom i namijenjeno je svim građanima i gostima Rovinja, ne samo hotelskim. Na trgu će biti smješten niz ugostiteljskih i trgovачkih sadržaja s čijih će terasa korisnici preko jarbola brodova usidrenih u marinu moći uživati u pogledu na stari grad. ▷



Everything from design and atmosphere to additional offers and staff will provide a unique experience

Baš sve, od dizajna i atmosfere do dodatnih sadržaja i osoblja, pružat će jedinstven doživljaj



NEW 5* LANDMARK HOTEL



The new hotel is the fourth collaboration between Maistra and Studio 3LHD

**Novi hotel već je četvrta suradnja
Maistre i Studija 3LHD**

The spacious lobby, which overlaps with the two-story all-day restaurant and sunset terrace is the hotel's core, to which all other hotel facilities connect. Studio 3LHD pointed out that the top of the hotel was the biggest challenge: "In the architectural sense, we set ourselves a great challenge for the indoor pool and two outdoor pools on the hotel's sixth floor. These pools will make for spectacular picture postcards. The multifunctional congress hall is turned in the direction of the St. Euphemia church. A 15x3m window will act as a frame for the fantastic scenery and the view of the St. Euphemia. On the other hand, the only hotel facility completely isolated from views is the so-called Vault Room. For us, the Vault Room is the most specific part of the hotel, to be used individually or, on occasion, as a meeting ground for a smaller number of people. It is designed as a gallery intermittently displaying art pieces, specific rare objects, new technology etc., with which hotel guests can have individual contact. With this theme, we want to challenge the theme of personal experience as opposed to globally accepted values, as a basic topic when talking about luxury tourist products."

In front of the hotel is the marina. The project meets all the prerequisites for a five-anchor marina. It provides additional value in

HR — „S lokacije hotela pruža se spektakularan pogled prema starom gradu i otoku Katarina, ali bilo nam je iznimno bitno da što veći broj hotelskih sadržaja osim atraktivnog pogleda ima i svoju individualnu prostornu specifičnost“, kažu projektanti.

Prostrani lobby čiji se volumen preklapa sa dvoetažnim prostorom all day restorana i sunset terasom je okosnica hotela na koju se nadovezuju svi ostali sadržaji, a u Studiju 3LHD ističu da su najveći izazovi bili na samom vrhu hotela: „U projektantskom smislu, veliki izazov koji smo stavili pred sebe bili su unutarnji bazen i dva vanjska bazena na šestom katu hotela. Razglednice sa tih bazena bit će spektakularne. Multifunkcionalna kongresna dvorana orijentirana je prema crkvi Sv.Eufemije. Prozor površine 15x3m bit će okvir fantastičnom okruženju i scenografiji s pogledom na Fumu. S druge strane, jedini sadržaj u hotelu koji je potpuno izoliran od pogleda je tzv. Trezor soba. Trezor soba za nas je najspecifičniji prostor hotela, namijenjen individualnom korištenju odnosno povremenom okupljanju manjeg broja ljudi. Zamišljena je kao galerija u kojoj se povremeno izlažu umjetnine, specifični rijetki predmeti, novi tehnološki proizvodi i sl, te gostu hotela omogućuje individualni kontakt s istim. Tim prostorom želimo polemirizirati temu osobnog iskustva u odnosu na globalno priznate vrijednosti kao jedan od osnovnih



the way the marina is formed, in terms of interior, equipment and exterior. It will be a facility that is complementary to the hotel. Beside the attractive pools in the hotel, there is also the newly reconstructed Mulini Beach nearby.

The well-known Milan-based studio, Lissoni Architettura, was responsible for designing the landmark hotel's interior and all the furnishing. Piero Lissoni – an architect, a designer and an art director, all in one person – founded this interdisciplinary studio focusing on architecture and design together with Nicoletta Canesi back in 1986. Lissoni is the chief art director for some of the world's major brands, including Alpi, Boffi, De Padova and Living Divani, and designs products for a number of international companies such as Alessi, B&B Italia, Bonacina1889 and Cappellini, to name just a few. For Rovinj's new hotel, Lissoni opted for muted elegance, with absolutely no trace of aggressiveness, which is why meticulous attention was devoted to selecting all the right materials. Lissoni believes materials are key in designing interiors and achieving the magic of having the surfaces of an interior communicating with the outside world in just the right way. ▶

izazova kada se raspravlja o luksuznom turističkom proizvodu."

Ispred novog hotela nalazi se marina. Projekt zadovoljava uvjete za kategoriju marine od pet sidara te ostvaruje dodatnu vrijednost oblikovanjem marine, kako interijera i pripadajuće opreme tako i vanjskih prostora te će biti komplementarni sadržaj hotelu. Osim atraktivnih bazena u sklopu hotela u neposrednoj blizini je i novouređena plaža Mulini Beach.

Za dizajn interijera i opremanje novog landmark hotela, zadužen je bio vrlo poznati milanski ured Lissoni Architettura. Piero Lissoni – arhitekt, dizajner i umjetnički direktor u jednoj osobi – s Nicolettom Canesi osnovao je interdisciplinarni studio za arhitekturu i dizajn 1986. godine. Lissoni radi kao glavni art direktor za velike svjetske brandove kao što su Alpi, Boffi, De Padova, Living Divani i mnogi drugi te dizajnira proizvode za međunarodne tvrtke među kojima su Alessi, B & B Italia, Bonacina1889, Cappellini... Novom rovinjskom hotelu namijenio je prigušenu eleganciju, bez traga agresivnosti, zbog čega je iznimnu pažnju posvetio odabiru materijala. Drži da je on najvažniji u dizajniranju interijera i postizanju čarolije da površine unutrašnjeg prostora na pravi način komuniciraju s vanjskim svijetom. ▶

MODERN AND BOLD HOTEL

MODERAN I ODVAŽAN HOTEL

"If a potential guest has a modern attitude towards all the segments of life and the things that surround us, we believe they will enjoy this hotel," Studio 3LHD said.

HR – „Ako potencijalni gost ima suvremen stav prema svim segmentima života i stvarima koje nas okružuju vjerujemo da će uživati u ovom hotelu“, kažu u Studiju 3LHD.



With his design,
Lissoni connected the
interior of the hotel
with the outdoors

Dizajnom je
Lissoni unutrašnjost
hotela povezao s
vanjskim svijetom

PIERO LISSONI

INTERIOR DESIGN HAS TO SERVE REAL HUMAN NEEDS

DIZAJN MORA SLUŽITI ČOVJEKU

You have a team combining architects, product designers and graphic designers. How important is interdisciplinarity for your work and your way of thinking? Interdisciplinarity is a crucial point of my work. Without interdisciplinarity, it is impossible for me to do anything. There is a strong humanistic approach to my life and my work; I appreciate the exchange with other people and other disciplines. This is an enrichment for me. In general, interdisciplinarity is an enrichment for any culture. You always have to think multidimensional. When you are a graphic designer, for example, you never work in isolation or without the input of other people. You are a mediator, influenced in many different ways and open to different worlds. Personally, I like to be an architect, a designer, a graphic designer, and an art director, all at the same time.

Living, working and leisure are merging more and more. Where do you see the most relevant challenges in the field of interior design in the future?

The idea of designing things and spaces in a multifunctional and flexible way to meet the diverse needs is not a new idea. Today, it is technologically possible to connect everything and everyone, whether people or rooms, or connecting smartphones with kitchens. Interior design should be oriented towards the real needs of the people and not just the technological feasibility. Ultimately, it is crucial how a man uses and organizes a space, his space.

What's the difference in the approach when designing hotels like the new 5* landmark hotel, as opposed to smaller, family oriented hotels?

Lissoni Architettura develops custom solutions that are tailored for each specific project and determined by location, program and size. The projects are shaped by the various complexities of the construction site, and great care is taken to respect the building limitations, dictated by the surrounding environment and the city regulations, and to preserve the original structure of historic buildings, without being afraid of adding some modernity. ■

HR — Okupili ste tim u kojem su arhitekti, grafički dizajneri i product dizajneri. Koliko je ta interdisciplinarnost važna za vaš rad i način razmišljanja? Interdisciplinarnost je, rekao bih, ključna u mojoj radu. Bez nje ne bih mogao napraviti doslovno ništa. U mojoj radu, baš kao i životu važan je humanistički pristup i jako cijenim razmjenu mišljenja s drugim ljudima i disciplinama i smatram da me to obogaćuje. Zapravo, interdisciplinarnost je dobitak uvijek i za sve, jer uvijek morate razmišljati višedimenzionalno. Kada ste primjerice grafički dizajner, nikada ne radite u izolaciji i bez inputa drugih ljudi. Morate biti medijator otvoren za različite utjecaje i različite svjetove. Osobno, obožavam biti istodobno arhitekt, dizajner, grafički dizajner i art director.

Život, rad i slobodno vrijeme sve se više spajaju i isprepliću. Gdje u tom kontekstu vidite najveće izazove u dizajniranju interijera u budućnosti?

Ideja dizajniranja prostora i stvari na jedan multifunkcionalni i fleksibilan način kako bi se zadovoljile različite potrebe nije nova. Danas nam tehnologija omogućuje povezivanje svakoga i svačega, bilo da se radi o ljudima ili prostorima, ili povezivanju pametnih telefona s kuhinjama. Dizajn interijera, međutim, mora biti orientiran prije svega na stvarne potrebe ljudi, a ne samo na tehnološke mogućnosti. Presudno i najvažnije je imati na pameti kako čovjek koristi i organizira svoj prostor.

Postoji li i kakva je razlika u pristupu kada dizajnirate hotel kakav je novi 5* landmark hotel i kada radite na manjim obiteljskim hotelima?

Lissoni Architettura razvija različita rješenja koja su prilagodena svakom pojedinom projektu i određena lokacijom, programom i veličinom. Kod svakog projekta moramo voditi računa o složenosti gradilišta, poštivanju ograničenja, specifičnosti okoliša i gradskim propisima, a tako je i s ovim hotelom koji će biti potpuno nov. Kad radimo na starijim gradevinama uvijek vodimo računa o njihovoj izvornosti, ali ne bojimo se obogatiti ih i nečim modernim. □



There are four different SUP programs, so that everyone can find something for themselves

U ponudi su četiri različita programa SUP-a kako bi svatko mogao pronaći nešto za sebe



MULINI BEACH, Rovinj

STAND UP PADDLING FOR ACTIVE AND FUN SUMMER

VESLANJE NA DASCI ZA AKTIVNO I ZABAVNO LJETO

MULINI BEACH, Rovinj

After a day of enjoying the crystal blue sea at the Mulini Beach, swimmers can continue with their fun in a very active rhythm. All summer long, every day, guests of the beach can try SUP, or Stand Up Paddling, on a surfboard. SUP hails from Hawaii and is a globally recognized sport, and over the past several years it has become increasingly popular in Croatia as well.

Mulini Beach offers four SUP programs conducted by certified instructors. No prior experience is required to participate, and you don't have to be in peak physical condition either. Before start, instructors will explain all the basics of SUP, and they will keep an eye on participants all the time. The programs vary in intensity so everyone can take part. At 3 PM on Wednesdays and Saturdays is the start of the SUP Energy Tour, which takes two hours and is intended for more active guests. Paddling away from the shore, participants can view the beauty of Rovinj from a completely new perspective, and with a bit of luck, they will be approached by dolphins, frequent visitors at the Istrian coastline. On Mondays, Fridays and Saturdays, starting at 7 PM, there is the 1.5-hour SUP Sunset Tour. It's a low-to-medium-intensity program, and one of its biggest advantages is that it takes place during sundown, with the diving sun offering spectacular reflections on the water.

Yoga enthusiasts will love the SUP Sunset Yoga, or yoga on surfboards at sundown. This summer, surfboards will replace yoga mats, while the sea, sun, breeze and seagulls' cries will provide an unforgettable meditative atmosphere. Since the exercise surface is unstable, you need more concentration to perform the movements, elevating the whole yoga experience to another level. The program takes place every Tuesday and Thursday at 6 PM. The SUP Glow Night is a night-time excursion on glowing surfboards that illuminate the sea with fluorescent light and allow you a peek under the surface. This program is scheduled for Mondays and Saturdays and starts at 9 PM. All surfboards are fitted with waterproof, colorful LED lights. ■

HR — Nakon cijelodnevnog uživanja u kristalno plavom moru Mulini Beach plaže, zabava za njegove kupače nastavlja se u vrlo aktivnom ritmu. Tijekom cijelog ljeta gosti plaže mogu se okušati u SUP-u (stand up paddling), odnosno stajaćem veslanju na dasci za surfanje. SUP potječe s Havaja i u svijetu je priznat sport, a posljednjih godina popularnost mu sve više raste i kod nas.

Na Mulini Beach plaži u ponudi su četiri različita SUP programa koji se održavaju pod vodstvom certificiranih instruktora. Za sudjelovanje nije potrebno imati prijašnje iskustvo niti biti u izvrsnoj fizičkoj spremi. Instruktori će prije polaska svim sudionicima objasniti osnove SUP-a te ih cijelo vrijeme pratiti i nadzirati, a programi su različitog intenziteta kako bi u njima svi mogli sudjelovati. Već u 15 sati srijedom i subotom počinje SUP Energy Tour koji traje dva sata te je namijenjen aktivnijim gostima. Udaljavanjem od obale, sudionicima omogućuje da dožive ljepote Rovinja iz potpuno nove perspektive, a uz malo sreće, i da iz neposredne blizine vide delfine koji su česti posjetitelji istarske obale. Ponедjeljkom, petkom i subotom u 19 sati održava se SUP Sunset Tour koji traje sat i pol, nižeg je do srednjeg intenziteta, a jedna od najvećih prednosti mu je što se održava u vrijeme zalaska sunca čiji odbljesak u moru stvara spektakularne prizore.

Ljubitelji joge obožavat će SUP Sunset Yogi, odnosno jogu na dasci za surfanje u vrijeme sutona. Uobičajenu prostirku za jogu ovog puta će zamijeniti daska za surfanje, a more, sunce, povjetarac i krči galebova pobrinut će se za neponovljivu atmosferu meditacije. S obzirom da je površina na kojoj se vježba nestabilna, potrebno je više koncentracije u izvođenju vježbi što cijelo iskustvo prakticiranja joge diže na potpuno novu razinu. Program se održava svakog utorka i četvrtka u 18 sati. SUP Glow Night noćna je ekskurzija na svjetlećim daskama za surfanje koje fluorescentnim bojama obasjavaju more i omogućuju da zavirite pod njegovu površinu. Program je na rasporedu ponedjeljkom i subotom u 21 sat, a sve daske na kojima se vesla opremljene su vodootpornim, šarenim LED lampicama. □



MONTE MULINI HOTEL, Rovinj

CHEF'S TABLE IS A CULINARY SPECTACLE YOU WON'T FORGET

MAGIC HAPPENS IN THE KITCHEN

CHEF'S TABLE JE KULINARSKI SPEKTAKL KOJI SE NE ZABORAVLJA

HOTEL MONTE MULINI, Rovinj

For years now, top-grade gastronomy has been an unavoidable and important segment of any ambitious tourist offer. The concept of natural beauty without a careful and comprehensive upgrade has been overcome, and anyone wishing to succeed must know how to enrich their offer, among other things, by bringing local culinary treats to the table.

Maistra is aware how important this segment is. All of its facilities offer first-class culinary pleasures based primarily on the best local ingredients, which Istria has aplenty. Still, there are some things that are intended primarily for the most knowledgeable connoisseurs and most ambitious gourmets and food explorers, something so good, original and exclusive that they remember it for the rest of their lives.

Talking about food, the most authentic gourmet experience can be found on the ground floor of the hotel Monte Mulini, in the kitchen of the first-class Wine Vault Restaurant, which has recently been recommended by Michelin's guide. At the kitchen entrance, next to the desk, there is a table, seemingly ordinary, but in reality completely different and thoroughly special. It's the Chef's Table, a place of the best imaginable foodie pleasure and culinary spectacle, which goes without saying when we talk about superb food and wines. ▶

HR — Vrhunska gastronomija već je godinama nezaobilazan i iznimno važan segment ambiciozne turističke ponude. Koncept prirodnih ljepota bez pažljive i sveobuhvatne nadogradnje odavno je prevladan i svatko tko računa na uspjeh mora znati oplemeniti ponudu, između ostalog, i najboljim lokalnim kulinarskim delicijama.

Maistra je svjesna važnosti tog segmenta ponude i u svim svojim objektima nudi prvaklasne gastronomiske užitke bazirane prije svega na najboljim lokalnim namirnicama kakvih u Istri ima u izobilju. Ipak, postoje i neke stvari koje su namijenjene prije svega znalcima te najambicioznijim gurmanima i istraživačima gastro ponude, nešto toliko dobro, originalno i ekskluzivno da se pamti čitav život.

Kada je riječ o hrani, najoriginalniji gourmet doživljaj može se pronaći u prizemlju hotela Monte Mulini, u kuhinji restorana Wine Vault koji je nedavno dobio i preporuku Michelinovog vodiča. Odmah na ulazu u kuhinju, nadomak pulta nalazi se stol, naoko običan, ali zapravo sasvim drugačiji i po svemu poseban. Taj je stol chef's table, mjesto najbolje zamislivog gastronomskog užitka i kulinarskog spektakla, koji se podrazumijeva kada je riječ o vrhunskoj hrani i vrhunskim vinima.

Koncept funkcioniра на начин да се гост или група најави и резервира термин, доде за стол и оnda satима узива у слиједовима маštovitih i briјlantno припремљених јела. Уз то иду и помно бирана вина. Гости цјело vrijeme могу уžивати гледајући у процес припреме хране и судјелујући у њему ▶



The chef and his team will make sure that all food is extraordinary and that their guests feel good

Chef i njegov tim brinu da sva hrana bude izuzetna, ali i da se gosti osjećaju ugodno



The concept works in such a way that a guest or a group announces and books a time, comes to the table and then spends hours enjoying the courses of imaginative and brilliantly prepared meals. This is accompanied by carefully selected top-quality wines. Guests can observe food preparation and participate in the process through conversation with the chef. So the concept is simple, but to carry out this superb gastro experience and magic, a series of important details must be met, including the most important one – a top-rate, imaginative chef, who will know how to impress and astonish even the most picky of guests.

Maistra has no problems doing that, because it has the Londoner Andrew Gaskin in its ranks, a superb and experienced chef; in his impressive, 35-years long career, he has cooked for Queen Elizabeth II and Italian businessman and former Prime Minister Silvio Berlusconi. Beside Andy, the Chef's Table will be headed by Damir Pejčinović, new chef at the hotel Monte Mulini. Damir has worked at Starwood hotel restaurants and completed his internship at the Les Bacchanales Restaurant in Vence, Francethat has a Michelin star.

Gaskin came to Maistra in 2015, and is in charge of the culinary offer and concept for all its luxury facilities, but the Chef's Table is his favorite playground. Andy, as his colleagues and friends call him, is no mere cook or just a chef, he is a culinary artist whose cooking style is innovative, inspired by the Mediterranean and in constant search for perfection.

Andrew is an extremely communicative and witty man who enjoys coming up with meals, cooking them, and talking about food. He is a passionate Arsenal FC fan, in whose honor he carries the Gunners tattoo on his wrist, but he also loves music, an unavoidable part of the food preparation at the Wine Vault kitchen.

Guests at the Chef's Table can enjoy music after their own taste, but the Wine Vault's kitchen crew prefers to prepare food to rock in its various forms, from Pearl Jam and Red Hot Chili Peppers to Pink Floyd, Creedence Clearwater Revival and other similar classics.

Gaskin loves it all: from the hip hop his children love, to Rod Stewart, for whom he will travel to the Isle of Wight Festival this year. He conceives the menu after talking to guests to see their preferences and any obstacles, like food allergies, but the final decision is made on the spot, once he's seen the guests.

The key to everything is surprise, says Gaskin, explaining that a guest first needs to be fascinated by what they see, the food's appearance and presentation, and then by its taste. ▶

HR — komunicirajući s glavnim kuharom. Koncept je dakle jednostavan, ali za realizaciju takvog posebnog gastro doživljaja i čarolije mora se poklopiti niz važnih detalja, uključujući onaj najvažniji, a to je i maštoviti chef koji će znati impresionirati i zadiviti i najzahtjevnijeg gosta.

Maistra s time nema nikakvih problema jer u svojim redovima ima Engleza iz Londona Andrewa Gaskina, iskusnog kuvara koji je u svojoj impresivnoj, 35 godina dugoj karijeri, između ostalih kuhao i za britansku kraljicu Elizabetu II. i za talijanskog biznismena te bivšeg premijera Silvija Berlusconija. Chef's table uz Andyja radit će i Damir Pejčinović, novi kuvar u hotelu Monte Mulini. Damir je radio u restoranima hotela Starwood te je stazirao u restoranu Les Bacchanales, Vence koji ima jednu Michelinovu zvjezdicu.

Gaskin je u Maistru došao 2015. godine i zadužen je za gastro ponudu i koncepciju luksuznog segmenta, ali chef's table je njegovo omiljeno igralište. Andy, kako ga zovu suradnici i prijatelji nije samo kuvar pa ni samo chef, on je gastronomski umjetnik čiji je kuvarska stil inovativan, nadahnut Mediteranom i u stalnoj potrazi za perfekcijom.

Andrew je izuzetno komunikativan i duhovit čovjek koji uživa smišljati jela, pripremati ih, ali i razgovarati o hrani. Žestoki je navijač Arsenal-a, u čiju čast na zapeštu nosi tetovažu "Gunners". Obožava i glazbu koja je inače neizostavni dio spravljanja hrane u kuhinji Wine Vaulta.

Gosti chef's tablea mogu uživati u glazbi prema vlastitom ukusu, dok kuvarska posada Wine Vaulta za svoj guš tijekom pripreme hrane preferira rock u raznim varijantama, od Pearl Jama i Red Hot Chili Peppersa do Pink Floyda, Creedence Clearwater Revivala i sličnih klasika.

Gaskin voli sve: od hip hopa koji je omiljen njegovoj djeci do Roda Stewarta zbog kojega će ove godine putovati na Isle of Wight festival. Meni okvirno slaže nakon dogovora s gostima o preferencijama i eventualnim zaprekama poput alergija na neku hranu, ali konačna odluka pada na licu mjesata kad se upozna s gostima. ▷

WORLDWIDE EXPERIENCE

ISKUSTVA IZ ČITAVOG SVIJETA

After his hometown London, but before coming to Rovinj, Andrew Gaskin worked at top restaurants, including those with Michelin stars, literally all over the world: in Malta, Porto Cervo on Sardinia, Rome, Paris, Monte Carlo, on Sicily, in Thailand, China, Africa, even the exotic Bora Bora in the Pacific.

HR — Andrew Gaskin je nakon rodnog Londona, a prije dolaska u Rovinj, radio u vrhunskim restoranima uključujući i one s Michelinovim zvjezdicama doslovno po čitavom svijetu: na Malti, u Porto Cervu na Sardiniji, u Rimu, Parizu, Monte Carlu, na Siciliji, u Tajlandu, Kini, Africi pa čak i na egzotičnoj pacifičkoj Bora Bori.

Guests have traveled from across the world to experience the Chef's Table

Gosti su dolazili s drugog kraja svijeta kako bi doživjeli chef's table

“Chef’s Table is not just about food. Of course, the food is the most important in the whole story, but it must be a complete and much greater experience than just eating the food. So, we relax the guests with the music they love, we make jokes with them, create a relaxed atmosphere so that their enjoyment of food could reach a higher level.”

Every course, even the seemingly simple ones like the frittata, can be made special if you add superb prosciutto, wild asparagus and truffles, all of which we already have within arm’s reach here in Istria, and a bit of imaginative presentation.

“I love it when our guests’ eyes go wide in surprise, excitement and enthusiasm,” says Gaskin. He illustrates this with the dry ice he lets pour and glide over the table combined with the magic of the Bellini peach.

An example of a visually impressive presentation is the panfried sea-bass fillet with asparagus and champagne served on a battered tray. This piece of top-quality fish served in such a form leaves an impression of an artistic painting. Equally impressive is the combination of avocado and tuna cubes with the Bloody Mary jelly, served on a dark piece of tree bark. The patchwork of colors leaves you breathless, just like the taste itself.

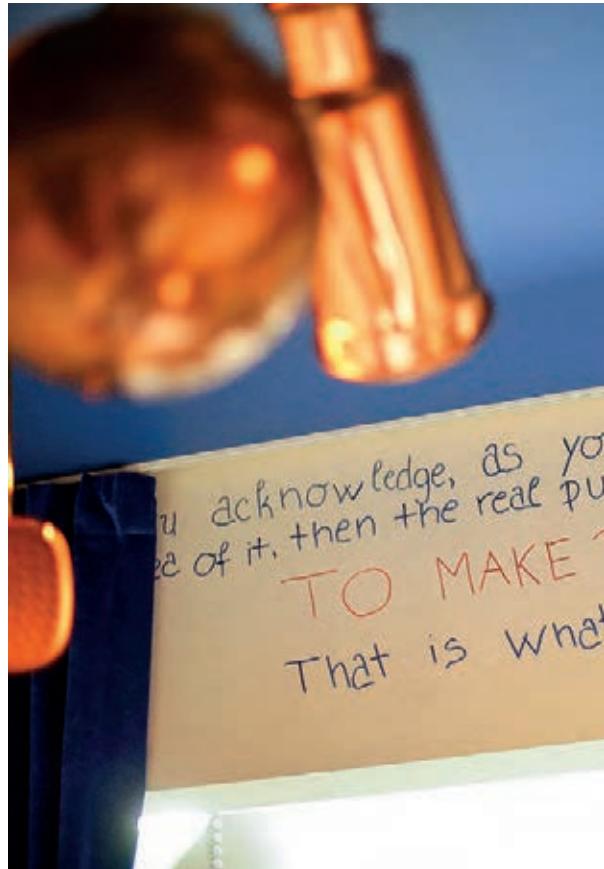
Each meal, each culinary creation served to guests of the Chef’s Table, Andy first sketches in his notebook. He carefully distributes the ingredients on paper, and only when he is fully satisfied with how it looks will he get down to preparing it. Especially attractive are the meals prepared to templates of works by famous artists like Jackson Pollock.

Andy loves local ingredients, both from the sea and the land: *“Here we have everything we need: superb seafood, excellent meat, great cheeses, and a cornucopia of very tasty vegetables and spices. The most important thing in the kitchen is a fresh ingredient, and when you have everything within arm’s reach like we do here, it’s easy to make culinary magic.”*

Chef’s Table provides pleasures in both fish and meat specialties, as well as vegetarian delicacies, and they even prepared 16 course vegan food for

Guests can sample one course in the cellar while enjoying the best wines

Jedan od slijedova gosti mogu kušati u vinskom sefu uz najbolja vina



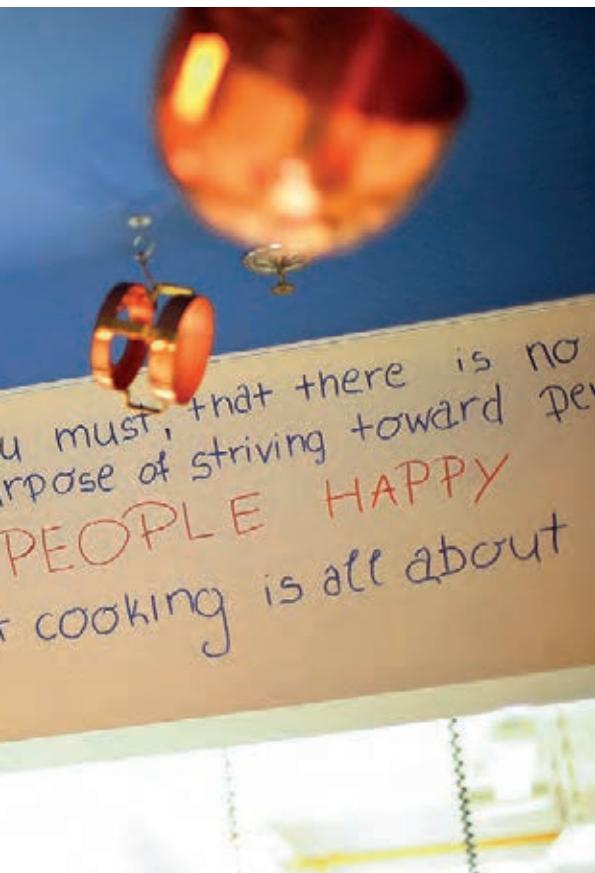
HR — Ključ svega je iznenadenje, kaže Gaskin i objašnjava da gost mora biti fasciniran najprije onim što vidi, dakle izgledom i prezentacijom jela, a potom i okusom.

„Chef’s table nije samo stvar hrane. Naravno da je ona najvažnija u priči, ali to mora biti potpuno i puno veće iskustvo od puke konzumacije. Stoga, opustimo goste glazbom koju vole, šalimo se s njima, stvorimo opuštenu atmosferu kako bi im uživanje u hrani bilo dignuto na višu razinu.“

Svako jelo, pa i ono naoko jednostavno kao što je fritaja, može se s dodatkom vrhunskog pršuta, divljih šparoga i tartufa, a sve to imamo ovdje u Istri na dohvat ruke, te maštovitom prezentacijom, učiniti posebnim.

„Volim kada se gostima oči rašire od iznenadenja, uzbudjenja i oduševljenja,“ kaže Gaskin, a to voli ilustrirati suhim ledom koji pušta da se preljeva i klizi po stolu i preko njega, u kombinaciji s čarolijom od bellini breskve.

Primjer vizualno dojmljive prezentacije je i prženi file brancina sa šparogama i šampanjcem, serviran na pohabanoj tacni. Taj komad ribe servirane u ovom obliku ostavlja dojam umjetničke slike, a jednako je vizualno impresivna i kombinacija kockica tune i avokada s bloody Mary želeom, servirana na tamnoj kori od drveta. Šarenilo boja ostavlja bez daha, kao i okus samog jela.



WALL FULL OF COMPLIMENTS

ZID PREPUN POHVALA

What sets the Chef's Table at Wine Vault apart from similar places is the opportunity for guests to inscribe their impressions, praises and suggestions on the walls around the table; almost everyone uses this privilege, so the wall is almost full already. There is no criticism, except one directed at Michelin's reviewers because they didn't give a star to Gaskin's delicacies.

HR – Ono što chef's table u Wine Vaultu razlikuje od sličnih mesta jest mogućnost da gosti na zidove oko stola napišu svoje dojmove, pohvale, ali i prijedloge, a tu privilegiju koriste gotovo svi pa je zid već skoro sasvim pun. Pokuda nema, osim jedne koja je upućena Michelinovim ocjenjivačima zbog toga što nisu i Gaskinove delicije nagrađili zvjezdicom.

a couple that came for dinner once. Everyone's tastes, affinities and eating habits will be fully satisfied here. An important element of the story called Chef's Table is the selection of superb wines that follow each course. As of this season, after the wine cellar brought in a barrel to serve as a table, guests can sample one of the courses in the cellar, with the best wines.

There are numerous stories and anecdotes from these celebrations of superb food, just as the guests that come to enjoy the culinary magic at the Chef's Table are very interesting.

"We've had guests from around the world, from every continent, and there have been truly interesting and fun situations. We've had a woman come over from Taiwan for two days just for the Chef's Table. She'd heard there was great eating here, so she announced herself, sat on an airplane, crossed half the world, enjoyed her dinner, stayed overnight and returned home the next day. Satisfied, of course," Andy tells.

The Chef's Table's record is 22 courses that a company managed to sample. The kitchen crew fondly remembers an American woman, a nurse from Chicago, who came alone and enjoyed 18 courses of superb meals that the crew was happy to prepare for her.

"There have been unexpected developments. Once we had a company of English people over, they were serious ▶

Svako svoje jelo, svaku gastronomsku kreaciju koja se servira gostima chef's tablea, Andy najprije skicira u svojoj bilježnici, pažljivo na papiru crtajući razmjesti namirnice i tek kada postane potpuno zadovoljan vizualnim dojmom, kreće u realizaciju. Posebno su atraktivna jela pripremljena po predlošcima djela poznatih umjetnika poput Jacksona Pollocka.

Andy obožava lokalne namirnice, kako plodove mora tako i one kopnene: „*Ovdje imamo baš sve što nam treba: i vrhunske morske plodove, i odlično meso, i sjajne sireve, i izobilje vrlo ukusnog povrća i začina. Najvažnija stvar u kuhinji je svježa namirnica, a kada vam je sve to nadohvat ruke kao nama ovdje, lako je stvarati kulinarske čarolije.*“

Chef's table podrazumijeva uživanje u ribljim i mesnim specijalitetima, ali i vegetarijanskim delicijama, pa čak i veganskim kakve su jednom u 16 slijedova pripremali za par koji je bio na večeri. Svačiji ukus, afiniteti i prehrambeni običaji ovdje će biti u potpunosti zadovoljeni, a važan dio priče zvane chef's table čini i uživanje u probranim vinima koja prate svaki slijed hrane. Od ove sezone, nakon što je u vinski podrum postavljena bačva koja će predstavljati stol, gosti će jedan od slijedova kušati u podrumu uz najbolja vina.

Priča i anegdota sa ovih svetkovina vrhunske hrane je bezbroj, kao što su i gosti koji uživaju u gastro čarolijama chef's tablea vrlo zanimljivi. ▶



Wine Vault's excellence has been acknowledged by Michelin's guide recommendation

Izvrsnost restoran Wine Vault nedavno je potvrdila i preporuka Michelinovog vodiča

business people, some of them scribbled notes, some typed on their phones, so we thought they were food reviewers or journalists. After the initial rigid formality they became more and more relaxed, and the dinner ended in a crazy party. It turned out this was a bachelor's party for one of them. Later they returned with their wives and repeated the experience," says Andy.

Andy's favorite restaurant is the cult-status Enigma in Barcelona, and he is especially pleased when other chefs come to the Chef's Table and he delights them with culinary creations and delicacies. Like almost every other top international chef, he has a weakness for some meals that have nothing to do with top-rate cuisine, and he has immense regard for well-prepared street food.

"Oh yes, of course I have a favorite ordinary meal. After I've prepared all those beautiful, complex meals for the Chef's Table, at home I like to eat beans on toast or cornflakes. I'm English, after all," Andy laughs.

The Chef's Table and the company of a brilliant chef like Andy Gaskin and the cheerful Wine Vault crew, whom Andy can only praise, is an experience you get only once in your life, and the best possible crown of a great vacation in Rovinj. ■



HR — „Imali smo goste iz čitavog svijeta, sa svih kontinenata, a bilo je doista zanimljivih i vrlo zabavnih situacija. Jednom je samo zbog chef's tablea jedna žena došla na dva dana s Tajvana. Čula je da se ovdje odlično jede, najavila se, sjela na zrakoplov, prošla pola svijeta, uživala u večeri, prespavala i drugoga se dana vratila kući. Zadovoljna, naravno," priča Andy.

Rekord chef's tablea su 22 slijeda koje je uspjelo kušati jedno društvo, a ekipa iz kuhinje rado se sjeti i Amerikanke, medicinske sestre iz Chicaga, koja je došla sama i uživala u 18 slijedova jedinstvenih jela koja joj je kuharska ekipa s veseljem pripremala.

„Znalo je biti i neочекivanih preokreta. Jednom je došlo društvo Engleza, ozbiljni poslovni ljudi, neki su zapisivali u noteze, neki pisali po mobitelu, pa smo misili da su ocjenjivači hrane ili novinari. Nakon početne uštođenosti, oni su se sve više opuštili da bi večer završila ludim partyjem. Ispostavilo se da je to bila momačka večer jednog od njih, a kasnije su se i vratili sa suprugama pa sve ponovili," priča Andy.

Andyjev omiljeni restoran je kulturna Enigma u Barceloni, a posebno mu je zadovoljstvo kada mu na chef's table dodu kolege kuhari pa ih oduševi svojim gastronomskim kreacijama i delicijama. Kao i gotovo svaki chef i on je slab na neka jela koja nemaju veze s vrhunskom gastronomijom, a neizmjerno poštuje i kvalitetno spravljenu uličnu hranu.

„O, da, naravno da imam omiljeno jednostavno jelo. Nakon što pripremim sva ta prekrasna i složena jela na chef's tableau obožavam kod kuće pojести grah na tostu ili cornflakes. Ipak sam ja Englez," smije se Andy.

Chef's table u društvu briljantnog kuhara kakav je Andy Gaskin i vesele kuharske ekipe Wine Vaulta za koju Andy ima samo riječi hvale, iskustvo je kakvo se doživi jednom u životu i najljepša moguća kruna savršenog odmora u Rovinju. □

Michelin Guide recommended
3 Falstaff Gabeln

WINE VAULT

restaurant

Restaurant Wine Vault is characterised by modern european cuisine paired with artistic presentation and an exclusive choice of fresh ingredients prepared in the tradition of the world's best fine dining restaurants.

We invite you to be our Chef's VIP guests and experience the excitement and emotions hidden in the real colourful kitchen of the Wine Vault restaurant by making a reservation for the Chef's Table, the place where all barriers are eliminated and all menus are deleted, and your enogastronomic experience is created in direct contact with the chefs and sommeliers.

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Hotel
Monte Mulini *maistra*
ROVINJ - VRSAR



GIN LIBRARY, Monte Mulini Hotel

**A UNIQUE COMBINATION OF A LIBRARY AND A BAR
FEATURING THE WORLD'S BEST GIN AND TONIC BRANDS**

GIN&TONIC, PLEASE

**JEDINSTVENI SPOJ BIBLIOTEKE I BARA S NAJBOLJIM
SVJETSKIM BRANDOVIMA GINA I TONICA**

GIN LIBRARY, Hotel Monte Mulini

As anything else in the world, top-quality drinks have their moments of glory, moments when they are “in” and when enjoying them is a matter of prestige and a demonstration of style and great taste. Some, like whiskey and cognac, are practically always trendy, while others have been neglected for a long time and often unfairly overshadowed only to eventually gain appropriate recognition and status.

Gin has been one of those drinks. For centuries, it has been known as the poor man’s drink. Its moment of glory happened when gin was mixed with tonic, resulting in one of the best and already classic combinations.

Gin and tonic established itself as a top-quality drink in the 1920s; however, it wasn’t until the 1950s that it all went a step further as people began adding slices of lemon or grapefruit to their gin and tonics. The drink saw its final big boost following the launch of Bombay Sapphire, the first gin brand to achieve enormous global popularity. Nothing was the same afterwards, and its inevitable and ideal combination with tonic placed gin alongside the best, most appreciated and most popular drinks in the world. ▶

HR — Baš kao i sve drugo na svijetu, i vrhunska pića imaju svoje trenutke slave, vrijeme kada postaju „in“ i kada uživati u njima postane stvar prestiža i demonstracije stila i dobrog ukusa. Neka su poput whiskeya i konjaka dugo i praktički uvijek u trendu, a neka su dugo bila zanemarena i često neopravdano u sjeni, da bi na kraju ipak zaslužila priznanje i status.

Jedno od takvih pića bio je gin, stoljećima alkoholno piće siromašnih, koje je svoj trenutak slave postiglo kada se počelo kombinirati s tonikom stvorivši jednu od najboljih i sada već klasičnih kombinacija.

Sam gin tonic afirmirao se kao vrhunsko piće u 20-im godinama prošlog stoljeća, ali tek u 50-ima sve se diglo stepeniku više kada su se gin – tonicu počeli dodavati kriške limuna ili grejpa, da bi novi uzlet dobio nakon što se pojавio Bombay Sapphire, prvi brend gina koji je stekao ozbiljnu svjetsku slavu. Nakon toga ništa više nije bilo isto i gin je u nezaobilaznoj i idealnoj kombinaciji s tonikom zauzeo mjesto uz bok najboljim, najcjenjenijim i najpopularnijim svjetskim pićima.

Na svom dugom i trnovitom putu od nizozemskih i britanskih mornarskih krčmi i prezira do glamuroznog pića svjetskog jet seta i britanskog dvora gdje ga je afirmirala i u njemu strastveno uživala Kraljica majka Elizabeta, (majka današnje kraljice Elizabete II).

U skladu sa svojom reputacijom izvanrednog hotela kojega za odmor biraju najzahtjevniji gosti i shvaćajući rast popularnosti gina u posljednjih 15 godina, u hotelu Monte Mulini osmisili su koncept ▶



Gin has certainly gone through a lot on its long and thorny road from the Dutch and British dockside pubs and being loathed to being the glamorous drink of the world's jet set and the British court, where it was established and passionately enjoyed by the Queen Elizabeth The Queen Mother (mother of Queen Elizabeth II).

In accordance with its reputation of a top hotel, which is chosen by the most demanding guests as their accommodation of choice, and understanding the hike in the popularity of gin over the past 15 years, the Monte Mulini Hotel has come up with a gin library concept, a unique combination of a library with over 500 titles in five different languages and a rich bar offering world's best gin and tonic brands and boasting first-class professionals in mixing the two.

"To the guests at our hotel, hedonism comes first. It's that rather than animation, sports or some other activities as is the case at other facilities. They wish to try the best: eat a sumptuous dinner, drink some amazing coffee paired with an excellent pastry, and smoke a good-quality cigar. All that goes perfectly well with enjoying the finest gin and tonic. Our goal is not to hoard brands but offer a selection of the top ones that will please even the most demanding guests," Monte Mulini's representatives explained.

They came up with the idea of enabling the guests to enjoy gin in a library after touring some of the world's top bars. This season, the plan is to connect it all to the chef's table, a gastronomic show right beneath the library, on the ground floor, in the kitchen of the hotel's top restaurant, the famous Wine Vault. Accordingly, the hotel ordered a special, raised table or a bar table that will allow the guests to sit around it and watch the preparation of their drinks, ask questions and even participate in the preparation.

This connection and the personalized approach to preparing gin and tonics is a critical moment of being in contact with the guests. To achieve that, the barmen have at their disposal not only

THE PERFECT FIT SAVRŠENI SPOJ

The secret behind this perfect blend of gin and tonic flavors is in the molecules, the connoisseurs claim. The alcohol for gin usually comes from grains and is then redistilled with juniper berries or some other natural aromatics such as citrus peel or spices. Seeing as alcohol lacks a distinct flavor, gin gets its flavor from the juniper berries.

HR — Tajna savršenog slaganja okusa gina i tonica je, tvrde znalci, u molekulama. Alkohol za gin obično se dobiva od žitarica te se ponovno destilira s bobicama smreke ili nekim drugim prirodnim aromaticima poput kore citrusa ili začina. Kako alkohol sam po sebi nema baš neki okus, gin ga dobiva iz bobica smreke.



HR — gin library, jedinstveni spoj biblioteke s više od 500 naslova na pet jezika i bogatog bara koji u ponudi ima najbolje svjetske brendove gina i tonica te profesionalne majstore za njihovo kombiniranje.

„Gostima u našem hotelu na prvom mjestu je čisti hedonizam, a ne toliko animacija, sport ili slične aktivnosti kao u drugim objektima. Oni žele probati najbolje: pojesti vrhunsku večeru, popiti vrhunsku kavu uz vrhunski kolač, zapaliti vrhunsku cigaru, a uz to savršeno ide i uživanje u vrhunskom gin – tonicu. Nije nam namjera gomilati brendove, cilj nam je imati selekciju najboljih koja će zadovoljiti i najzahtjevниje goste“, pojašnjavaju u Monte Muliniju.

Na ideju da mjesto za uživanje u ginu bude u biblioteci došli su obilazeći najbolje svjetske barove, a plan je već ove sezone napraviti poveznici sa chef's tableom, gastronomskim spektaklom koji se nalazi ispod njih u prizemlju, u kuhinji hotelskog restorana, slavnog Wine Wulta. Zbog toga je naručen i poseban površeni stol, odnosno bar table oko kojega će sjediti gosti i promatrati pripremu svojih pića, pitati što ih zanima pa čak i sudjelovati u pripremi.

Povezivanje i personalizirani pristup kod pripreme gin – tonica važan je moment u kontaktu s gostima, a da bi se to postiglo, osim različitih brendova gina i tonica, barmenima je na raspolaganju i čitav niz dodataka, poput sušenog voća i začina.



Gin and tonic is combined with different seasonings, some of which are grown in the hotel's garden

Gin tonic se kombinira s različitim začinima koje u hotelu sami uzgajaju



a variety of top gin and tonic brands but also a whole range of additional ingredients such as dried fruits and spices.

"We are not all alike. Some like it sour, others like it sweet. Some like drinks with more soda in them, others not so much. Some like fruity notes, others like floral ones. We try to approach our guests in such a way that even if they don't like gin and tonic but love something sweet, we make their gin and tonics such that they will love them. Simply put, through dialogue and cooperation with each of our guests, we come up with flavors that are just ideal for them," the hotel's barmen said.

The hotel offers some of the finest British, Dutch and German gin brands, and even a Slovenian gin label. They are then combined with the best Peruvian or Chilean tonics. Readymade stuff just isn't allowed here. Gin and tonics are combined with different spices and seasonal ingredients, including cantaloupes, citrus fruits, watermelons and strawberries, and some of those ingredients are prepared onsite, at the hotel.

"The colleagues often try different things that would go best with their gin and tonics, and some of the ingredients, such as arancini (candied orange peel), dried apples or dried tomatoes, they make themselves. We also have our own Mediterranean garden, with rosemary, basil, common thyme and ▶"



The bar has been designed as a library, which gives it an additional touch of sophistication

Bar je ureden kao knjižnica što mu daje dodatnu dozu profinjenosti

"Nismo svi jednaki. Netko voli kiselije, netko slatkasto, netko voli jače gazirano, netko slabije, netko voli cvjetne note, netko voćne... Pokušavamo gostu pristupiti tako da čak i ako je uvjeren da ne voli gin tonic, a voli recimo nešto slatko, mi mu ga napravimo na taj način da ga zavoli. Naprosto, u razgovoru i suradnji sa svakim gostom dolazimo do njemu idealnog okusa", objašnjavaju barmeni hotela.

U ponudi su ponajbolje britanske, nizozemske, njemačke pa čak i jedna slovenska etiketa gina koji se kombiniraju s najboljim peruvanskim i čileanskim tonicima. Ovdje konfekcija nema pristup. Gin tonic se kombinira s najrazličitijim začinima i sezonskim dodacima, kao što su dinje, agrumi, lubenice ili jagode, a neki od tih dodataka rade se u hotelu.

"Kolege sami istražuju što bi najbolje išlo u gin tonic i neke stvari kao što su arancini, sušene jabuke ili susjene rajčice sami rade. Imamo i svoj mediteranski ▶"

The bar offers 12 top gin labels and plans to increase that number to at least 22

Bar nudi 12 ponajboljih brandova gina i planira taj broj povećati na bar 22



This season, the plan is to connect the bar with the Chef's Table, a gastronomic show right beneath the library

Već ove godine bar će se povezati s tzv. chef's tableom, gastronomskim spektakлом kat niže

wild thyme, and we plan to expand it in the future. Alongside cooks, the garden is also used by our barmen. Naturally, we buy the more exotic spices that we cannot find in Croatia, such as the Nepalese timut pepper, which goes perfectly with the gin and tonics. There is a range of these additional ingredients that we keep at all times, while others are used occasionally. We keep experimenting and trying out new things: if we find something that we like and think is a perfect match, we keep it as part of our offer."

Gin and tonic is an ideal refreshing drink but can be had in a number of different occasions and goes well with food. Even though it is primarily an aperitif, there are also more serious gins, barrique-aged ones, with a fuller aroma, that are perfect as digestives, and here at Monte Mulini, we recommend them to our guests after they've had their meals.

"We've had situations where guests would drink their gin and tonics before their dinners, only to tell us at our Mediterraneo Restaurant that they would love to keep drinking it throughout the meal instead of wine. That's when we instruct our barmen to prepare for them whatever they had been drinking earlier and bring the drinks over," the hotel's representatives explained.

Monte Mulini is a hotel that guests return to often and gladly, and the gin library staff are always happy when some of them notice the new labels on offer. It shows that their efforts have been recognized and appreciated, and that what they do makes sense, which is very important to them.

"The goal is to keep everything at a high level, employ highly educated staff, and keep enough labels to maintain our originality, speed and quality. That means having about 30 different labels. There is no sense in stockpiling more labels than that," the barmen said.

Monte Mulini's gin library is an open bar. It is open to anyone, and everyone can go there to enjoy not only gin and tonics but also other top drinks and pastries. The concept of the bar is the same as that of any first-class aperitif bar in a five-star hotel. Accordingly, it has to offer fine pastries, select top-quality teas, finest wines and sparkling wines, top spirits, finest coffee and liquors as well as a range of cocktails. It also needs to have all the segments of a top-quality offer, and here at Monte Mulini, they have added gin and tonic to the offer, as their distinguishing feature. The fact that more and more guests are stopping by for a gin and tonic shows that they have succeeded. ■

HR — vrt u kojem rastu ružmarin, bosiljak, timijan, majčina dušica, a planiramo ga i proširiti. Vrt uz kuhare koriste i naši barmeni, a egzotične začine kojih nema kod nas, poput nepalskog timut papra koji se idealno slaže s gin tonicom, naravno, kupujemo. Imamo jedan asortiman dodataka koji je standardna baza, a ostalo vrtimo. Stalno eksperimentiramo i iskušavamo nove stvari, a ako nam se nešto svidi i cijenimo da se savršeno uklapa, zadržavamo to u ponudi".

Gin tonic je idealno je osvježavajuće piće koje se može pitи u najrazličitijim situacijama, a odlično ide i uz hranu. Premda je prije svega aperitivni tip pića, postoje ozbiljniji ginovi, barikirani i s punjom aromom, koji su savršeni kao digestiv, te ih u Monte Muliniju preporučuju gostima nakon obroka.

"Imali smo slučajeva da gosti konzumiraju gin tonic prije večere, pa na večeri u našem restoranu Mediterraneo kažu da su ga pili i da bi najradije nastavili uz obrok umjesto vina. Tada javljamo barmenu da pripremi ono što je gost pio i donese mu na večeru", otkrivaju u hotelu.

Monte Mulini hotel je u koji se gosti rado i često vraćaju, a osoblju gin libraryja veliko veselje prirede oni koji primijete da su nabavljenе neke nove etikete. To pokazuje da je njihov trud prepoznat, cijenjen i da ima smisla, a to im je vrlo važno.

"Cilj nam je držati visoku razinu kvalitete, imati educirano osoblje i broj etiketa s kojima možemo održati originalnost, brzinu i kvalitetu, a to je maksimalno tridesetak. Nema smisla gomilati više etiketa od toga", otkrivaju barmeni.

Gin library Monte Mulinija je otvoreni bar. U njega može doći svatko i uživati u gin tonicu i ostalim pićima ili kolačima. Bar je koncipiran kao i svaki kvalitetan aperitivni bar hotela s pet zvjezdica. Mora, dakle, u ponudi imati fine kolače, selekciju čajeva, ponudu vrhunskih vina, šampanjaca, najboljih žestokih alkoholnih pića, kave, likera i palete koktel-a. Mora imati sve vrhunske segmente ponude, a u Monte Muliniju u ponudu su dodali i gin tonic, kao svoj znak raspoznavanja. Da su u tome uspjeli pokazuju činjenica da u bar sve češće dođu i gosti upravo na gin – tonic. □

SELECTION OF TOP LABELS

IZBOR TOP ETIKETA

Presently, the bar offers 12 top gin labels, and Monte Mulini says the plan is to gradually increase their number. By year-end they intend to offer between 22 and 24 labels, alongside continued personnel training.

HR – Gin Library trenutno u ponudi ima 12 vrhunskih etiketa gina, a u Monte Muliniju kažu da je plan postupno povećavati broj i već ove godine doći do brojke od 22 do 24 etikete, uz stalno educiranje osoblja.

Connecting with guests and understanding their needs is highly valued

Iznimno se cjeni blizak odnos s gostima i razumijevanje njihovih potreba



ARTIST MEETS CHEF, *Adriatic Hotel*
MIXTURE OF ART, HOSPITALITY AND CUISINE

PASSIONATE ART

SPOJ UMJETNOSTI, HOTELIJERSTVA I GASTRONOMIJE
 ARTIST MEETS CHEF, Hotel Adriatic

Once again, this year's residential art program *Artist Meets Chef* at the Adriatic Hotel in Rovinj is going to gather passionate arts enthusiasts for a dinner party, merging hospitality, arts and gastronomy to present a unique experience of the Istrian environment. Organized by curator Vanja Žanko, cultural manager Jelena Tamindžija and artist Tomislav Brajnović, this year's program will take place in June, September and October, attracting several interesting names from the contemporary art scene: Adrian Paci, Yane Calovski, Hristina Ivanoska and Drianta Zenelli. Once again the artists will work with the renowned chef Andrew Gaskin. This top-grade cultural and gourmet experience will be made complete by the atmosphere of the Adriatic Hotel, which has managed to maintain its authentic appearance dating back to 1913. The hotel's interior inspires visitors with its impressive collection of contemporary artworks by renowned international artists selected by curator Vanja Žanko.

Chef Andrew Gaskin will work with several interesting contemporary artists
 Chef Andrew Gaskin ugostit će niz zanimljivih suvremenih umjetnika

"The residential art program Artists Meets Chef at the Adriatic Hotel builds on the tradition of Rovinj as an unavoidable arts and gastronomy destination. The continuity is apparent in the very concept of the Adriatic Hotel which, following a comprehensive renovation by the 3LHD studio, managed to maintain its authentic historical exterior appearance; the new interior is the work of Studio Franjić Šekoranja and ▶"

HR — Rezidencijalni umjetnički program "Artist Meets Chef" i ove će godine na večeri u hotelu Adriatic u Rovinju okupiti strastvene zaljubljenike u umjetnost i kroz spoj hotelijerstva, umjetnosti i gastronomije predstaviti jedinstveno iskustvo istarskog podneblja. U organizaciji kustosice Vanje Žanko, kulturne menadžerice Jelene Tamindžije i umjetnika Tomislava Brajnovića, program će se ove godine održati u lipnju, rujnu i listopadu te će ugostiti niz zanimljivih imena sa suvremene umjetničke scene: Adriana Pacija, Yala Calovskog, Hristinu Ivanosku i Drianta Zenelli. I ove godine umjetnici će surađivati s istaknutim chefom Andrewom Gaskinom, a vrhunski kulturno-gastronomski doživljaj upotpunit će atmosfera hotela Adriatic koji je do danas očuvao autentični povjesni izgled iz 1913. godine, dok njegova unutrašnjost inspirira impresivnom zbirkom radova suvremene umjetnosti renomiranih međunarodnih umjetnika koje je odabrala kustosica Vanja Žanko.

"Rezidencijalni umjetnički program pod nazivom 'Artists Meets Chef' hotela Adriatic nadovezuje se na tradiciju grada Rovinja kao nezaobilazne umjetničke i gastronomске destinacije. Održavanje tog kontinuiteta očituje se u samom konceptu hotela Adriatic koji je nakon sveobuhvatne obnove 3LHD studija zadržao svoj autentični povjesni izgled u eksterijeru, dok su za novi interijer zasluzni Studio Franjić Šekoranja s 3LHD-om. Simbiozu hotela sa zbirkom umjetničkih radova htjeli smo nastaviti uvođenjem rezidencijalnog programa u trajanju od sedam dana gdje pozvani umjetnik ili umjetnica provodi tjeđan dana u hotelu Adriatic ▷"



During last year's dinner, chef Andrew's idea was to use the form and arrangement of the plates as an answer to artist Goran Petercol's work

Na prošlogodišnjoj večeri ideja chefa Andrewa bila je da dizajnom i izgledom tanjura odgovori na rad umjetnika Gorana Petercola



3LHD. We wanted to extend the hotel's symbiosis with the art collection by introducing a residential program lasting 7 days, where the invited artist spends a week at the Adriatic Hotel, with a series of curated activities focusing on familiarizing the artist with Istria's gastronomy and arts scene", the authors explain.

The program concludes with an impressive dinner prepared by the artists in agreement with chef Gaskin, whose talent helps translate the artists' visual language into meals whose design, selection and combination of ingredients attempt to create dialogue with the works of the individual invited artist.

At the end of the residential program *Artist Meets Chef*, an artist shares his or her experience over a dinner party with 10 to 12 participants from the international art circles and people from various other sectors who have expressed an interest in arts. Last year's dinner presented the artistic creation of Goran Petercol, the only local artist featured in the hotel's collection, whose dinner included a temporary art installation *Udvostroćeni stol/Doubled Table*. Chef Andrew Gaskin's idea was to use the form and arrangement of the plates as an answer to Goran Petercol's work. According to him, one of the more successful dishes was a constellation of two plates connected by an ornament crossing from plate to plate, in answer to Petercol's artistic strategy to use symmetries and mirroring in his work.

The residential program of the Adriatic Hotel aims to launch and develop discussion on current trends in contemporary art and a wider discourse on the art scene, its participants and the link between visual art and gastronomy that explains and enriches the relation between food and culture of a given area.

Andrew Gaskin is the perfect chef for this story as, to him, the visual segment of gastronomy is as important as the perfection of the taste that he strives. He first sketches all his culinary creations and his masterpieces in his special notebook, and he will never even begin making them unless he's completely satisfied with the preparation. For a while now, Gaskin has been preparing dishes inspired by arts of work and it is where he feels at home: *"When I get hooked on someone's art, I like to meet the artist and I'm prepared to talk to them for hours about what they do and how they do it so that, once I fully understood them, it will be easier for me to create dishes based on such templates and to find inspiration."*

He tries to avoid works that are too abstract as, he says, such things are difficult to be recreated with food. Moreover, he finds it best when the artwork that he models his dishes on are symmetrical.

"Preparing food based on works of art, transferring that art onto plates, and making it edible is endless fun. ▶"

HR — pri čemu je organiziran program s nizom kuriranih aktivnosti koje se fokusiraju na upoznavanje umjetnika s gastronomskom i umjetničkom scenom Istre", objašnjavaju autori.

Program završava impresivnom večerom koju umjetnici pripremaju u dogovoru sa chefom Gaskinom koji svojim talentom prevodi vizualni jezik umjetnika u impresivna jela koja dizajnom, odabirom i kombinacijom sastojaka nastoje uspostaviti dijalog s radovima određenog pozvanog umjetnika.

Na kraju rezidencijalnog programa "Artist Meets Chef" umjetnik /ica dijeli svoja iskustva tijekom večere koja okuplja 10 do 12 sudionika međunarodnog umjetničkog kruga, kao i sudionika iz različitih sektora koji iskazuju zanimanje za umjetnost. Na prošlogodišnjoj večeri predstavilo se umjetničko stvaralaštvo Gorana Petercola, jedinog lokalnog umjetnika zastupljenog u zbirci hotela Adriatic, koji je prilikom večere pripremio privremenu umjetničku instalaciju "Udvostrućeni stol / Doubled Table". Ideja chefa Andrew Gaskina bila je da formom, tj. dizajnom i izgledom tanjura odgovori na rad Gorana Petercola. Jedan od, prema njegovim riječima, uspješnijih jela bila je 'konstelacija' dva tanjura povezanih ukrasom koji je prelazio s tanjura na tanjur, kao odgovor na Petercolovu umjetničku strategiju korištenja simetrija i zrcaljenja u svojim radovima.

Rezidencijalni program hotela Adriatic ima za cilj pokretanje i razvoj diskusije o trenutačnim kretanjima suvremene umjetnosti kao i šireg diskursa o umjetničkom području, njegovim sudionicicima, ali i poveznici između vizualne umjetnosti i gastronomije koja objašnjava i obogaćuje odnos između hrane i kulture određenog područja. "Artist Meets Chef" mjesto je susreta kulture i kulinarstva, različitih umjetnosti, i oživljavanja prvostrukih ideja o spajajući gastronomije i hotelijerstva u jednu oazu koja gostima nudi jedinstveno i potpuno iskustvo istarskog podneblja.

Andrew Gaskin idealan je chef za ovu priču jer mu je vizualni segment gastronomije i inače jednako važan kao i savršenstvo okusa. Sve svoje kulinarske kreacije i majstorije uvijek najprije skicira u posebnoj bilježnici, a kada je potpuno zadovoljan pripremom, kreće u njihovu realizaciju. Gaskin je već neko vrijeme „inficiran“ pripremom jela po uzoru na umjetnička djela i na tom se terenu osjeća kao kod kuće: ▶

NEVERENDING STORY

BESKRAJNA PRIČA

The organic growth of the collection and the hotel has always been accompanied by a tendency to maintain and revitalize the initial idea about a joining of art, gastronomy and hospitality in an oasis that offered its guests a unique and complete experience of the Istrian environment.

HR – Organski rast zbirke i hotela popraćen je od samog početka tendencijom nastavka i neprestanog oživljavanja prvostrukih ideja o spajajući gastronomije i hotelijerstva u jednu oazu koja gostima nudi jedinstveno i potpuno iskustvo istarskog podneblja.

Andrew takes time to meet the artist and sketch each meal before preparing it

Andrew se trudi upoznati umjetnika te skicira svako jelo prije no što ga pripremi



During dinner, the guests can personally get to know the artist, his way of thinking and artistic practice

Tijekom večere gosti imaju priliku osobno upoznati umjetnika, njegovo razmišljanje i umjetničku praksu



Sometimes I even use multiple plates: it's like when I recreated the painting of a bolt of lightning blazing through the sky and striking the earth by using two plates, one bigger and the other smaller, with polenta acting as a lightning, and crabs for company. The possibilities are endless."

The company Maistra has supported artistic talents for several years now. This program continues the company's creative course, recognizing synergy among global trends in luxury tourism and local culture. During the dinner in the Adriatic Hotel's central area, guests can personally get to know the artist, his thoughts and artistic practice, through talk and discussion. Last year, *Artist Meets Chef* exceeded all expectations and helped maintain Rovinj's tradition of an unavoidable artistic and culinary destination. ■



HR — "Kada se zakačim za nečiju umjetnost volim upoznati i umjetnika i spremam sam satima s njim razgovarati o tome što i kako radi kako bi, razumijevši ga u potpunosti, i meni bilo lakše stvarati jela prema tim predlošcima i dobivati inspiraciju."

Nastoji izbjegći preapstraktna djela, jer, kaže, takve je stvari teško dobiti s namirnicama, a najvažnije mu je i najdraže da su umjetnička djela prema kojima radi jela simetrična.

"Beskrajno je zabavno pripremati hranu prema umjetničkim radovima, tu umjetnost prenositi na tanjuru i činiti je jestivom. Nekada koristim i više tanjura kao kod slike munje koja para nebo i završava u zemlji koju je u mojoj kreaciji na dva tanjura, većim i manjim, prelazeći s jednog na drugi, predstavljala palentu kojoj su društvo pravile rakovice. Mogućnosti su neiscrpne."

Tvrta Maistra već nekoliko godina podupire umjetničke talente, a ovim programom nastavlja kreativnu putanju prepoznavajući sinergiju globalnih trendova luksuznog turizma i lokalne kulture. Tijekom večere u središnjem prostoru hotela Adriatic, gosti imaju priliku osobno upoznati umjetnika, njegovo razmišljanje i umjetničku praksu, kroz razgovor i diskusiju. "*Artist Meets Chef*" nadmašio je prošle godine sva očekivanja i pomogao nastaviti tradiciju Rovinja kao nezaobilazne umjetničke i gastronomске destinacije. □

Artist Meets Chef is a place where culture meets cuisine

'Artist Meets Chef' mjesto je susreta kulture i kulinarstva, mjesto razmjene mišljenja

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= eat
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lone

UNIQUE
DESIGN HOTEL
ROVINJ
CROATIA



maistral



The camp offers access to a children's playground and sport courts by the sea. The entire campground is covered by free Wi-Fi

Gostima su na raspolaganju dječja igrališta i sportski tereni uz more, a cijavu područje pokriveno je besplatnim Wi-Fijem



CAMPSITE VALKANELA, Vrsar

NEWLY REVAMPED BEACH AND POOL COMPLEX

PERFECT VACATION

NOVOUREĐENA PLAŽA I OBNOVLJEN BAZENSKI KOMPLEKS

KAMP VALKANELA, Vrsar

Istria has many superb campsites, but those in the area of Rovinj and Vrsar are among the best and most attractive ones. Campsite Valkanelia in Vrsar, renovated and decorated for this season, with its 2,000 lots across 55 hectares and a 6,000-guest capacity, is one of Istria's biggest campsites. Beside traditional tents and camper wagons, Valkanelia's guests can rent tiny houses of up to 34.4 square meters, with kitchens, dining rooms, bathrooms, bedrooms and a terrace Jacuzzi.

Valkanelia is a camp that functions as a small independent town, where guests can enjoy nature and the sea, but also find almost anything they need for a perfect vacation.

Valkanelia's guests have access to the big, newly revamped beach that stretches along the ▶



Newly revamped beaches
have been adapted for
persons with special needs

Novouređene plaže
prikladne su za osobe s
posebnim potrebama

HR — Istra ima mnoštvo odlično uređenih kampova, a oni na području Rovinja i Vrsara spadaju među najbolje i najatraktivnije. Kamp Valkanelia u Vrsaru, koji je obnovljen i uređen za ovu sezonu, sa svojih 2000 parcela na površini od 55 hektara i kapacitetom od 6000 gostiju spada u veće istarske kampove. Uz tradicionalne šatore i kampe, u Valkaneli su gostima na raspolaganju i kućice veličine do 34,4 četvorna metra s kuhinjom, blagavaonicom, kupaonicom, spavaćim sobama te jacuzzijem na terasi.

Valkanelia je kamp koji funkcioniра kao mali zasebni grad i u njemu gosti uz uživanje u prirodi i moru mogu pronaći praktički sve što im je potrebno za savršen odmor.

Gostima Valkanele na raspolaganju je novouređena velika plaža koja se proteže duž čitavog zaljeva, koja može zadovoljiti i one koji uživaju ležati na prirodnim kamenim platoima za sunčanje, gdje stijene lagano poniru u more, kao i one kojima je draži šljunak, odnosno maleni oblutci u plićaku. Na glavnoj je plaži uređen i prilaz za osobe s posebnim potrebama, a pokraj marine i uvale nalazi se plaža na koju gosti mogu doći sa svojim psima koji su, razumije se, dobrodošli u kampu.

Čak i na moru postoje oni kojima je draže izležavanje pored bazena, a Valkanelia je i za takve savršeni kamp. Vrlo blizu plaže, naime, nalaze se i novi bazeni i to veliki 50 - metarski, dubine 135 centimetara, manji namijenjen djeci te treći dubine 3,40 metara namijenjen skokovima u vodu. Odmah do bazena je i restoran te bar u kojem se kupiči mogu osvježiti svim zamislivim pićima uključujući i najpopularnije koktele. ▶



entire bay. The beach can accommodate those who enjoy lounging on natural rock sunbathing plateaus, where the rocks gently descend into the sea, and those who prefer gravel and small pebbles on the shoal. The main beach has access for persons with special needs. By the marina and the bay, there is a beach for guests with dogs, who are, naturally, welcome at the camp.

Even at the seaside, some people prefer lounging by the pool, and Valkanelia is a perfect place for those vacationers as well. Very close to the beach, there are new pools: a big 50-meter long, 135 centimeter deep pool, a smaller one for kids, and one that is 3.40 meters deep and used for dives. In addition to the pools, there is a restaurant bar, and a bar where bathers can get refreshments, serving all imaginable kinds of beverages and the most popular cocktails.

Camp guests are mostly inclined to sporting activities, so Valkanelia has made sure this segment of their offer is impeccable. The camp offers access to four tennis courts by the sea, a mini-golf course, beach volleyball; guests can rent out bicycles, jet skis, paddle boats, canoes and rowboats. For those less inclined toward physical exertions, there are billiards tables, table soccer and darts. The entire campground is covered by free WiFi, and should it come to that, there is a physician available as well.

For those who like an active vacation in the most beautiful environment imaginable, with countless facilities and possibilities, Vrsar and Valkanelia are definitely the ideal choice. ■

HR — Gosti kampova uglavnom su skloni sportskim aktivnostima i stoga su se u Valkaneli pobrinuli da upravo taj segment ponude bude besprijekoran. U kampu su im tako na raspolaganju četiri teniska terena uz more, teren za mini golf, odbjoku na pijesku, a mogu iznajmiti bicikle, jet ski, pedaline, sandoline i čamce. Za one manje sklone tjelesnim naporima, tu su stolovi za biljar, stolni nogomet i pikado. Čitavo područje kampa pokriveno je besplatnim Wi-Fijem, a gostima je, zlu ne trebalo, na raspolaganju i liječnik.

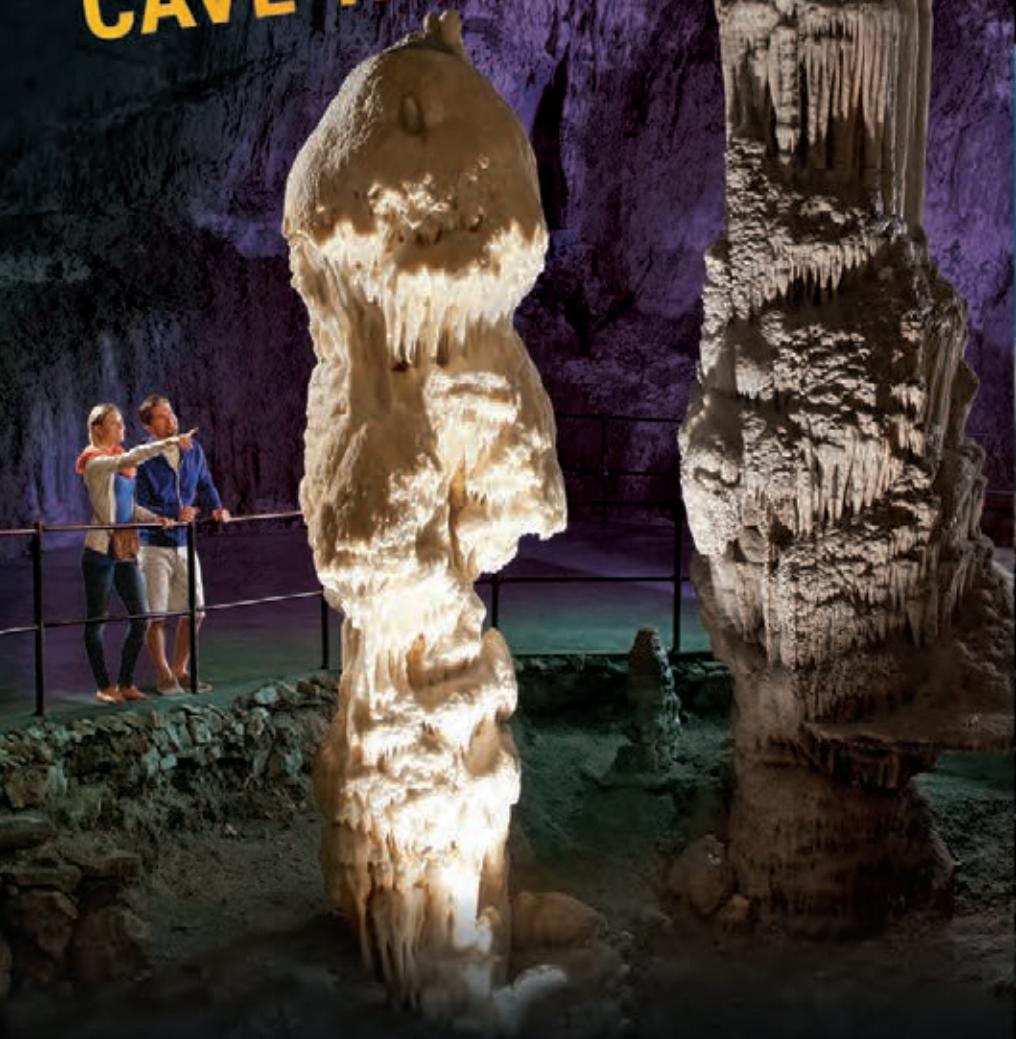
Tko voli aktivni odmor u najljepšem zamislivom prirodnom okruženju s bezbroj sadržaja i mogućnosti, Vrsar i kamp Valkanelia su definitivno idealan izbor. □

Valkanelia functions as an independent town with everything the guests need

Valkanelia funkcionira kao zasebni gradić u kojem gosti imaju sve što im je potrebno



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CHARMING VIEWPOINTS IN VRSAR

POINT OF VIEW

TOČKA GLEDIŠTA
ŠARMANTNI VIDIKOVCI U VRSARU

O

wing to its ideal location atop a hill along the coast, in time, Vrsar became known for its viewpoints with spectacular views of the numerous islands and coves dotting that particular part of the Istrian coast. Equally attractive is the view of the Vrsar marina, the abandoned Montraker Quarry, the Basilica of St. Mary of the Sea, and the Vrsar old town.

Recognizing the attractiveness of its viewpoints and their importance for the local tourism, Vrsar renovated them and turned them into recognizable tourist attractions drawing in thousands of guests every year. Leaving Vrsar without first taking a ton of photos from these viewpoints is just unimaginable.

The largest viewpoint is just below the Church of St. Anthony of Padua, below the Small Gate of Vrsar, from where there is a wide view towards the southwest. It is one of the oldest and most spacious viewpoints of Vrsar. Protected by the shade of the trees and featuring a stone table, a bench and a šterna, a traditional Istrian cistern, it hides in its background an intimate ambience of a small square in front of the Small Gate and the Church of St. Anthony of Padua. ▶

One of the viewpoints was named after Casanova, one of the most famous ladies' men

Jedan od vidikovaca nazvan je Casanova po najpoznatijem svjetskom zavodniku

HR — Zahvaljujući atraktivnoj poziciji na brežuljku neposredno uz obalu, Vrsar je s godinama postao poznat po svojim vidikovcima s kojih se pruža spektakularan pogled na brojne otočiće i uvalе koji ukrašavaju taj dio istarske obale. Jednako je atraktivan i pogled na vrsarsku marinu, napušteni kamenolom Montraker, crkvu Svete Marije od Mora te otok Sveti Juraj, ali i na sami vrsarski stari grad.

Svjesni atraktivnosti svojih vidikovaca i važnosti u turističkoj ponudi, Vrsarani su svoje vidikovce uredili i od njih napravili prepoznatljivu lokalnu atrakciju koja svake godine privlači tisuće gostiju. Nezamislivo je otići iz Vrsara, a ne napraviti brdo fotografija na njegovim vidikovcima.

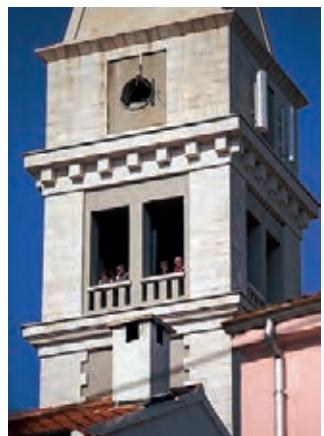
Najveći vrsarski vidikovac nalazi se ispod crkve svetog Antuna Padovanskog, ispod vrsarskih Malih vrata, a s njega se pruža širok pogled u smjeru jugozapada. Riječ je o jednom od najstarijih i površinom najvećih vrsarskih vidikovaca. Vidikovac je smješten u sjeni stabala, a pripadaju mu kameni stol, klupe i šterna, dok se u njegovu zaledu krije intiman ambijent maloga trga ispred Malih gradskih vrata te crkve svetog Antuna Padovanskog.

Vidikovac Trsine nalazi se iza župne crkve svetog Martina te se s njega pogled proteže u smjeru sjevera, na Valkanelu i funtanjanski arhipelag te dalje prema Poreču. Riječ je o vidikovcu na više razina, što otvara prostor za sjedenje i boravak većeg broja osoba. Idealan je za predah nakon šetnje gradskim uličicama. ▶



The largest viewpoint is just below the Church of St. Anthony of Padua

**Najveći vrsarski
vidikovac nalazi se ispod
crkve svetog Antuna
Padovanskog**





The Trsine viewpoint is just behind the Parish Church of St. Martin and boasts views towards the north, of Valkanela, the archipelago of Funtana and further beyond, towards Poreč. This tiered viewpoint simply invites groups of people to sit down and relax for a while. It is just ideal if you want to rest for a time after strolling the city streets.

Only a few dozen meters below Trsine is a viewpoint called Bepo and Tonina. It is a much smaller viewpoint, with views towards the northwest, and is rather impressive owing to a stylized sculpture of a man and a woman, named Bepo and Tonina, that form the back of the bench there.

Legend has it that, for a while, Vrsar had been the home of one of the most famous ladies' men. That is why it is unsurprising that there is a viewpoint in Vrsar known as Casanova. The viewpoint in question boasts stunning views of the Vrsar port, the marina and the island of Sveti Juraj, as well as a bench done as a work of art using Istrian stone. The viewpoint is bordered by an old wall, which adds to the ambience embroidered with Istrian stone, while the tree planted in the middle of the viewpoint provides the much needed shade in the summer months and protects the visitors from the burning sun.

The most stunning view opens from the most famous and most attractive viewpoint atop Vrsar's tallest building – the bell tower. Quite understandably, the bell tower is the most visited viewpoint where all those who go up its steep stairs can enjoy the stunning views of the Rovinj's Basilica of Saint Euphemia, the islands of Vrsar, Funtana, Poreč's island of St. Nicholas and its surroundings, as well as of Vrsar's hinterland and the numerous hills in Istria's interior.

Finally, slightly further away from the other viewpoints and situated in a location above the abandoned quarry, that is both wild and romantic all at the same time, is the Montraker viewpoint, boasting impressive views of the old town and the marina. ■

HR — Tek nekoliko desetaka metara ispod njega nalazi se vidikovac prozvan „Bepo i Tonina“. Riječ je o omanjem vidikovcu odakle se pogled proteže na sjeverozapad, a dojmljiv je zbog stilizirane skulpture muškarca i žene, prozvanih Bepo i Tonina, koja čini naslon ovdašnje klupe.

Vrsar je, kaže legenda, jedno vrijeme bio dom najpoznatijeg svjetskog zavodnika, pa je sasvim logično da tu postoji i vidikovac nazvan „Casanova“ odakle puca lijep pogled na vrsarsko pristanište, marinu te otok Sveti Juraj. I na ovome je vidikovcu klupa za sjedenje izvedena kao umjetničko djelo u Istarskome kamenu. Uz vidikovac nalazi se stari zid koji dopunjava ambijent protkan Istarskim kamenom, dok je u samome središtu vidikovca zasađeno stablo da u ljetnim mjesecima baca sjenu i štiti od jakog sunca.

Najpoznatiji i najatraktivniji vidikovac s kojeg je proteže pogled što oduzima dah nalazi se na vrhu najviše gradevine u Vrsaru – vrsarskog zvonika. Zvonik je, sasvim razumljivo, najposjećeniji gradski vidikovac, a tko se popne njegovim strmim stubama biva nagrađen čudesnim pogledom na rovinjsku Svetu Eufemiju, vrsarske otoke, Funtanu, porečkog svetog Nikolu te okolicu Poreča, ali i na zalede Vrsara i brojne brežuljke unutrašnjosti Istre.

Izdvojen od ostalih i smješten na istodobno divljoj i romantičnoj lokaciji iznad napuštenog kamenoloma nalazi se vidikovac Montraker s kojega se pruža impresivan pogled na stari grad te na marinu. □

Viewpoints in Vrsar boast spectacular views of on the numerous islands and coves

S vidikovaca u Vrsaru proteže se spektakularan pogled na brojne otočiće i uvale



*The observatory has excelled
in the field of astrometry
and in the discovery of small
Solar System bodies*

**Zvjezdarnica se istakla
astrometrijskim mjeranjima i
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ZVJEZDARNICA VIŠNjan, Tičan

Croatia's picturesque little town of Višnjan, known for its rich history, top-quality food and world famous astronomical observatory, is situated in the western part of Istria, only a few kilometers from the sea. Located atop a hill, Višnjan is a quaint and colorful town whose history is clearly visible in its narrow streets and on the façades of the old stone houses. The town offers first-class wines and olive oils, pristine nature, Bronze Age archaeological sites and centuries-old sacral buildings. Still, it is best known for the astronomical observatory that has been named one of the world's most productive observatories of all times. Since its establishment in 1992, the observatory in Višnjan has excelled in the field of astrometry and in the discovery of small Solar System bodies. In the period between 1995 and 2001, the scientists there discovered as many as 1,749 asteroids. Unfortunately, due to the increasing light pollution in Istria, the scientific work at the observatory stopped in 2001. It wasn't until 2009 that the observatory moved from the center of the town to Tičan, three kilometers east of Višnjan. Once all the equipment for astronomical and geophysical measurements was in place, the scientific work continued. In their work, the scientists also rely on over 30 cameras in Croatia and abroad. These cameras allow precise analyses of the meteor trajectories and calculations of their falling sites.

At the same time, the observatory is actively working on popularizing science and educating children. Višnjan School of Astronomy boasts a 25-year-long tradition of educating high school students from around the world. For the younger children, those attending elementary school, there is a seven-day Youth Science Camp. The observatory also organizes adult group visits with a lecture in Croatian, English and Italian, as well as observation of celestial bodies, Sun included, should you visit the observatory during daytime. ■

HR — U zapadnom dijelu Istre, samo par kilometara od mora, nalazi se pitoreskni gradić Višnjan poznat po svojoj bogatoj povijesti, vrhunskoj hrani i svjetski slavnoj Zvjezdarnici. Smješten na brežuljku, Višnjan je slikovit i živopisan gradić čija povijest odiše na svakom koraku njegovim uskim uličicama i na pročeljima starih, kamenih kuća. Nudi ponajbolja domaća vina i maslinova ulja, netaknutu prirodu, nalazišta iz brončanog doba i stoljećima stare sakralne objekte. No njegova prava posebnost leži u Zvjezdarnici koja je proglašena jednom od najproduktivnijih zvjezdarnica svih vremena, na cijelom svijetu. Od osnivanja 1992. višnjanska Zvjezdarnica istakla se astrometrijskim mjerjenjima i otkrićima malih tijela Sunčevog sustava. U razdoblju od 1995. do 2001. godine, njeni znanstvenici zabilježili su 1749 otkrića asteroida. Na žalost, zbog prevelikog svjetlosnog onečišćenja na području Istre, 2001. godine prestaje znanstveni rad u Zvjezdarnici. Tek kada se 2009. iz centra grada preselila na Tičan, tri kilometra istočno od Višnjana, i kada je postavljena oprema za astronomski i geofizički mjerjenja, znanstveni rad se nastavio. Znanstvenicima u radu pomaže i više od 30 kamera postavljenih u Hrvatskoj i van nje, zahvaljujući kojima mogu vrlo precizno analizirati putanje meteora i izračunati gdje će pasti.

Zvjezdarnica se istovremeno aktivno trudi popularizirati znanost i educirati djecu. Višnjanska škola astronomije ima 25-godišnju tradiciju u obrazovanju srednjoškolaca iz svih dijelova svijeta, a za osnovnoškolce se održava sedmodnevni Znanstveni kamp mladih. Zvjezdarnica organizira i grupne posjete za odrasle uz predavanje na hrvatskom, engleskom i talijanskom jeziku te promatranje nebeskih tijela, uključujući i Sunce, u slučaju da ju posjetite tijekom dana. □

MAISTRA PORTFOLIO

MAISTRIN PORTFELJ

Hotels

HOTELI



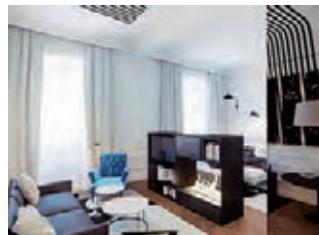
New 5* landmark hotel 2018
Rovinj



Monte Mulini
Rovinj



Lone
Rovinj



Adriatic
Rovinj



Eden
Rovinj



Amarin
Rovinj



Istra
Rovinj



Pineta
Vrsar



Katarina
Rovinj

Tourist Resorts

TURISTIČKA
NASELJA



Belvedere
Vrsar



Petalon
Vrsar



Amarin
Rovinj



Villas Rubin
Rovinj



Funtana
Vrsar



Riva
Vrsar



Polari
Rovinj



Veštar
Rovinj



Amarin
Rovinj



Valkanelia
Vrsar



Porto Sole
Vrsar



Koversada Apartments
Vrsar



Koversada Villas
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*Radovan Blagić,
executive chef at the
Lone Hotel*

*Radovan Blagić,
executive chef u
hotelu Lone*



SIGNATURE DISH OF CHEF RADOVAN BLAGIĆ

FRUTTI DI MARE WITH A MODERN TWIST

SIGNATURE DISH CHEFA RADOVANA BLAGIĆA MORSKI PLODOVI NA MODERAN NAČIN

Ingredients (serves one):

*Adriatic shrimps 80 g
Mussels 80 g
Adriatic squids 100 g
Sea asparagus 10 g
Seaweed 5 g
Scampi 120 g
Keta caviar 20 g
Squid ink 2 g
Egg 1
Flour 20 g
Hennessy cognac 0.03 l
Onion 20 g
Garlic 5 g
Carrot 10 g
Cooking cream 0.1 l
White port wine 0.05 l
White table wine 0.1 l
Salt 2 g, Pepper 1 g, Sugar 3 g
Orange juice 0.03 l, Lemon juice 0.05 l
Butter*

Potrebno za 1 osobu:

*Jadranske kozice 80 gr.
Dagnje 80 gr.
Jadranske lignje 100 gr.
Morske šparoge 10 gr.
Morske alge 5 gr.
Škampi 120 gr.
Keta kavijar 20 gr.
Crnilo od sipe 2 gr.
Jaje 1 kom
Brašno 20 gr.
Konjak Hennessy 0,03 l.
Luk 20 gr.
Češnjak 5 gr.
Mrkva 10 gr.
Vrhنجе за куhanje 0,1 l.
Vino bijeli Porto 0,05
Vino stolno bijelo 0,1 l.
Sol 2 gr., Papar 1 gr., Šećer 3 gr.
Naranča sok 0,03 l., Limun sok 0,05 l.
Maslac*

Preparation:

Heat a large frying pan, add the shrimps and stir fry them. Add cognac and light it using a match to flambé. Heat some olive oil in a large copper skillet, add some coarse salt and toast the squid on all sides. Add the white port wine. Marinate the cleaned and cooked mussels in lemon juice, orange juice and garlic. Strain the squid ink sponge (a mixture of egg, flour, 0.05 l of cream and squid ink) and put it in the cream whipper, and then from the cream whipper into a plastic container. Put the plastic container with the mixture into a microwave for 1.5 minutes. Blend and sift the scampi foam (make a stock using scampi, onion, garlic, carrot and white wine), add 0.05 l of cooking cream and put it in the cream whipper. Add a lot of cold butter to the seaweed emulsion (add the seaweed to the fish stock and reduce it by half) to turn the sauce into a cream. Serve the sea asparagus at the very last moment, as well as keta caviar, if desired. ■

Priprema :

Na jako zagrijanu tavu kratko popržiti jadranske kozice, zaliti konjakom te flambirati. U zagrijanu bakrenu tavu dodati malo domaćeg maslinovog ulja i krupne soli te tostirati očišćenu jadransku lignju sa svih strana i zaliti bijelim Portom.

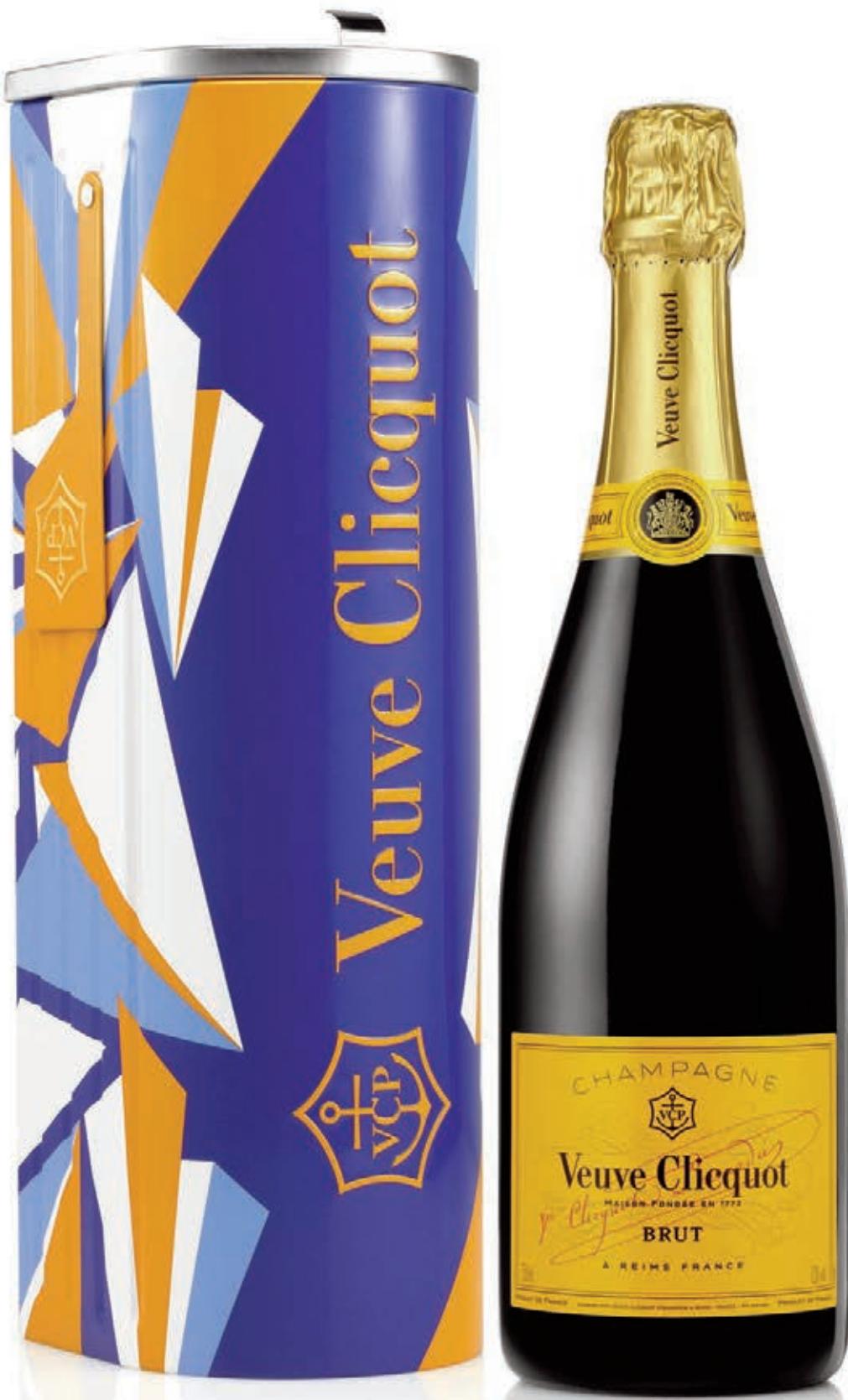
Skuhane i očišćene dagnje marinirati u marinadi (češnjak, limun sok, naranča sok). Spužvu od crnila sipe (smjesu umjesiti od jaja, brašna, vrhnja 0,05 l., crnilo sipe) procjediti te staviti u sifon za šlag, iz sifona u plastiku te plastiku sa smjesom u mikrovalnu pećnicu na 1,5 minuti.

Pjeni od škampa (napraviti temeljac od škampa, luka, češnjaka, mrkve i bijelog vina) dobro izblendati i prosijati, dodati 0,05 l. vrhnja za kuhanje i uliti u sifon. U emulziju od morskih algi (morske alge ukuhati u ribljem temeljcu i reducirati na pola) dodati puno hladnog maslaca kako bi se umak pretvorio u kremu. Morske šparoge poslužiti zadnji tren, kao i keta kavijar po želji. □



IGNITE THE NIGHT

IT'S *Miller* TIME.



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