

mcm

maistra company magazine

BROJ ISSUE 7 • LIPANJ JUNE 2014 • GODINA YEAR 7

COOL
STORE AT
THE COOL
HOTEL

COOL
PROSTOR
U COOL
HOTELU

MAISTRA BIKE: ACTIVE HOLIDAYS
IN ROVINJ AND VRSAR

MAISTRA BIKE: AKTIVNI
ODMOR U ROVINJU I VRSARU

NEW ROVINJ OASIS

NOVA ROVINJSKA OAZA

MULINI
BEACH

SOON: MUSEUM OF THE WORLD
FAMOUS ARTIST DUŠAN DŽAMONJA IN VRSAR

USKORO: MUZEJ SVJETSKI POZNATOG
UMJETNIKA DUŠANA DŽAMONJE U VRSARU

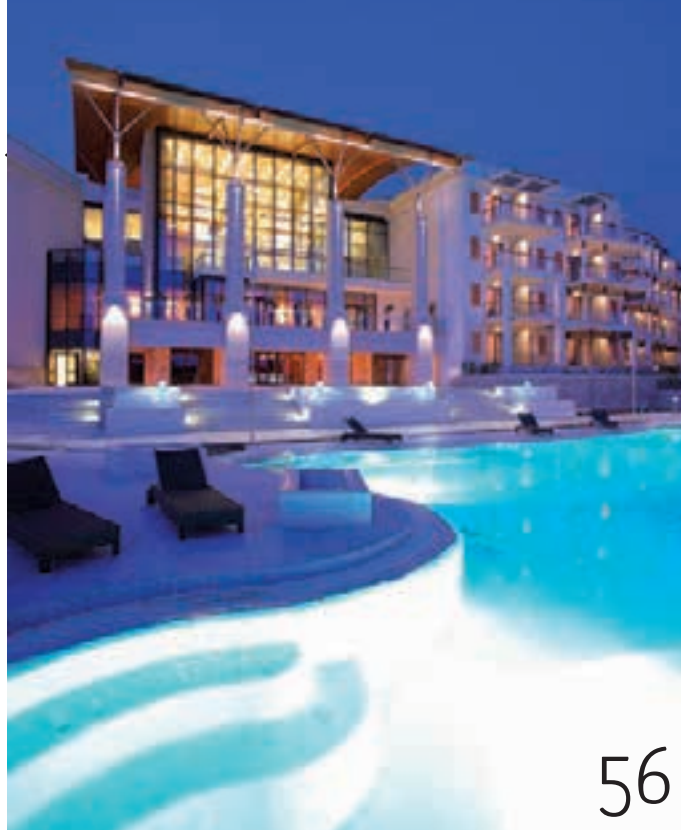


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RAZVOJ
MOTIVACIJA
KREATIVNOST
VIZIJA
OTVORENOST
MOTIVACIJA

A

ADRIIS

grupa



56



- 6 **Godišnji raspored** događanja u Rovinju i Vrsaru
- 8 **Mulini Beach:** Nova rovinjska oaza
- 16 **Tom Gretić,** chef kuhinje hotela Monte Mulini
- 22 **Doručak** - omiljeni obrok u hotelima
- 28 **Priska Thuring,** chef kuhinje u hotelu Lone
- 34 **Filip Savić,** najbolji hrvatski sommelier
- 38 **Hotel Pineta i kamp Porto Sole u Vrsaru** rado dočekuju goste i izvan glavne turističke sezone
- 42 **All Suite Island Hotel Istra:** raj na otoku Sv. Andrija
- 46 **Red Bull Air Race:** Rovinj - jedinstvena kulisa spektakularnog natjecanja

- 52 **Maistra bike:** Aktivni odmor u Rovinju i Vrsaru
- 56 **Hotel Monte Mulini:** luksuz i za najzahtjevnije goste
- 62 **Hotel Adriatic:** povijest rovinjskog turizma
- 66 **Muzej svjetski poznatog umjetnika Dušana Džamonje** u Vrsaru
- 72 **Cool prostor u cool hotelu:** prirodni saveznici u dizajnu
- 76 **Eco trendsetter:** Lone postavio prvu punionicu za električna vozila
- 78 **Maistra Loyalty program:** nagrade za svoje vjerne goste
- 80 **Kontakti**
- 82 **Recept sezone:** preporuka šefa kuhinje konobe Kantinon

- 6 **Annual schedule** of events in Rovinj and Vrsar
- 8 **Mulini Beach:** New Rovinj oasis
- 16 **Tom Gretić,** Chef at Monte Mulini Hotel
- 22 **Breakfast** – favorite hotel meal
- 28 **Priska Thuring,** Chef at Lone Hotel
- 34 **Filip Savić,** Croatia's best sommelier
- 38 **Pineta Hotel and Porto Sole campsite in Vrsar** are happy to welcome guests even in off-peak season
- 42 **All Suite Island Hotel Istra:** Paradise on the St. Andrew's island
- 46 **Red Bull Air Race:** Rovinj – A Unique Backdrop for a thrilling Competition

- 52 **Maistra's cycling offer:** everything for two-wheeled tourists
- 56 **Hotel Monte Mulini:** luxury even for the most demanding guests
- 62 **Hotel Adriatic:** The History of Rovinj's Tourism
- 66 **Museum of the world famous artist Dušan Džamonja** to be opened in Vrsar
- 72 **Cool store at the cool hotel:** Natural design allies
- 76 **Eco trendsetter:** Lone installs first EV charging station
- 78 **Maistra loyalty program:** rewards for the loyal guests
- 80 **Contacts**
- 82 **Recipe for the season,** recommended by the chef at Kantinon konoba

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Maistra arhiva, Weekend Media Festival arhiva,
Red Bull pool content
Shutterstock

Tisak / Print:
Grafički zavod Hrvatske d.o.o.
Radnička cesta 210, Zagreb



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Direktor, Maistra d.d.
CEO, Maistra d.d.

Dragi prijatelji,

već se sedmu godinu družimo na stranicama časopisa **Maistra Company Magazine** koji vas iz broja u broj vodi kroz naše destinacije, predstavlja ljude i događanja, najavljuje naše nove projekte i planove, male i velike korake čiji zbroj čini turističku ponudu Rovinja i Vrsara još bogatijom, a ove dvije naše destinacije svrstava u vodeće na Mediteranu.

I ove je godine Maistra ponovno opravdala titulu vodećeg investitora u turizmu u zemlji. Nastavili smo sa svojim ulaganjima u Rovinju te je ove godine otvorena i plaža uz hotele Lone i Monte Mulini. Drago nam je što ovim ambicioznim projektom nije samo poboljšana usluga našim gostima, nego smo doprinijeli i boljoj uređenosti ovog dijela grada kojeg sada krase jedna od najljepše uređenih plaža na ovom dijelu Jadrana. U Vrsaru smo produžili sezonu boravka te otvorili vrata u kampu Porto Sole i hotelu Pineta tijekom cijele godine, što se pokazalo kao izvrsna odluka obzirom na popunjenost kapaciteta već prošle zime.

Ponosni smo i što je prvi puta u Hrvatskoj Rovinj ugostio Red Bull Air Race. Bili smo domaćin utrke svjetskog prvenstva najboljih svjetskih pilota, te se dokazali kao lokacija koja može stati uz bok najelitnijim svjetskim destinacijama poput Abu Dhabia i Las Vegasa. I to smo pokazali ne samo desecima tisuća posjetitelja i ljubitelja zrakoplovnih akrobacija nego i stotinama milijuna TV gledatelja u preko 50 zemalja u kojima se ovaj spektakl izravno prenosio. Veliki su nam poticaji i nagrade, pogotovu priznanje našem luksuznom hotelu - Monte Mulini - koji je proglašen najboljim hotelom u Hrvatskoj u 2013. godini prema izboru turista na uglednom i najvećem svjetskom online savjetniku za putovanja Trip Advisor.

Ne zaboravljamo niti da naš uspjeh počiva i na sjajnim temeljima i dugogodišnjoj tradiciji rovinjskog turizma, pa ćemo ove godine 101. rođendan hotela Adriatic proslaviti posebno svečano - potpunom rekonstrukcijom interijera kojom će Adriatic zablistati kao gradski boutique hotel. Kroz ovogodišnje, sedmo izdanje **mcm**-a vodit ćemo Vas kroz spomenute projekte, ali i brojne druge zanimljive priče i događanja koja smo za Vas pripremili u destinacijama Rovinj i Vrsar. Stoga, u želji da **mcm** postane Vaš vodič kroz destinaciju, želim Vam toplu dobrodošlicu!

Dear friends,

For seven years now we have been interacting on the pages of the *Maistra Company Magazine*, whose each edition has taken you to our destinations, presented people and events, and announced new projects and plans as well as small and big steps. Together all these things have enriched the tourist offer of Rovinj and Vrsar and helped the two destinations join the company of the top destinations in the Mediterranean.

This year again Maistra fully deserved the title of the country's leading investor in tourism. We have continued making investments in Rovinj; consequently, a beach was opened this year next to the hotels, Lone and Monte Mulini. We are pleased that this ambitious project has not only improved the services we offer our guest, but also contributed to the overall appearance of this part of Rovinj, which now boasts one of the most beautifully designed beaches in this part of the Adriatic. As regards Vrsar, we have prolonged the season and opened the doors of our Porto Sole Campsite and Pineta Hotel year-round. Considering last winter's figures, the latter has proven to be an excellent decision. We are also proud that Rovinj was the first in Croatia to host a Red Bull Air Race. We hosted a World Championship race featuring only the top pilots in the world, thus proving that we are a destination equal to some of the most elite world destinations, including Abu Dhabi and Las Vegas. The event attracted tens of thousands of visitors and aerobatics fans, while hundreds of millions more watched it live on TV in over 50 countries around the world. Awards are a huge motivation for us; here in particular I would like to mention the recognition given to our luxury Monte Mulini Hotel. It was voted the best hotel in Croatia in 2013 by the visitors of the world's largest travel site, the renowned TripAdvisor.

At the same time, we haven't forgotten that our success relies on the excellent foundations and longstanding tradition of Rovinj's tourism industry either. Thus, we intend to throw a special celebration of the Adriatic Hotel's 101st anniversary - the hotel will undergo a complete interior makeover and eventually shine as the town's boutique hotel. This year's, seventh edition of the *Maistra Company Magazine* will take you through the mentioned projects as well as many other interesting stories and events that we have prepared for you in our two destinations Rovinj and Vrsar. Finally, I wish you a warm welcome and, hopefully, the *Maistra Company Magazine* will become your guide through the destination.

Be my guest!

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GODIŠNJI RASPORED DOGAĐANJA U ROVINJU I VRSARU

ANNUAL SCHEDULE OF EVENTS IN ROVINJ AND VRSAR

11.4. - 22.6.2014.

Izložba Ivan Kožarić
Rovinj, Adris Galerija

9.5. - 18.7.2014.

Avantgarde Jazz Festival
Rovinj

5.6. - 8.6.2014.

Dolce Vita Heritage Festival
Rovinj, hotel Lone

20.6. - 22.6.2014.

YOMAD Yoga, Music and
Dance Festival
Rovinj

23.6. - 30.6. 2014.

10. Ljetni Salsa Festival
Rovinj

Apr 11 - Jun 22, 2014

Ivan Kožarić Exhibition
Rovinj, Adris Gallery

May 9 - Jul 18, 2014

Avantgarde Jazz Festival
Rovinj

Jun 5 - 8, 2014

Dolce Vita Heritage Festival
Rovinj, Lone Hotel

Jun 6 - 22, 2014

YOMAD Yoga, Music and
Dance Festival
Rovinj

June 23 - 30, 2014

10th Summer Salsa Festival
Rovinj





1.8. - 8.8.2014.

13. Festival talijanskog filma
*Rovinj, Ljetna terasa Zajednice Talijana,
 Velika sala Zajednice Talijana, Multimedijalni centar*

1.8. - 24.9.2014.

100 godina Barona Gautscha, izložba fotografija povodom
 obilježavanja godišnjice potonuća parobroda Barona Gautscha.
Rovinj, MMC

22.8. - 23.8.2014.

Rovinjska noć
Rovinj, Gradsko središte

5.9. - 6.9.2014.

Blitz international – festival izvedbenih umjetnosti
Rovinj, Kazalište Antonio Gandusio

8.9. - 12.9.2014.

Unknown festival
Rovinj

16.9.2014.

Blagdan sv. Eufemije
Rovinj, Gradsko središte

18.9. - 21.9.2014.

Weekend Media Festival
Rovinj, Stara TDR-ova tvornica

26.9. - 28.9.2014.

“OL ISTRIA MTB Tour – Parenzana Cannondale 2014” -
 međunarodna biciklistička MTB utrka
Funtana, Vrsar, Tar, Vižinada, Grožnjan, dolina Mirne

5.10. - 12.10.2014

Festival argentinskog tanga
Rovinj, Hotel Park, MMC

Aug 1 – 8, 2014

13th Italian Film Festival
*Rovinj, Italian Community's Summer Terrace,
 Italian Community's Large Hall, Multimedia Center*

Aug 1 – Sep 24, 2014

100 Years of Baron Gautsch, Photography exhibition marking the
 sinking of the Baron Gautsch steamboat
Rovinj, MMC

Aug 22 – 23, 2014

Rovinj Night
Rovinj, Town center

Sep 5 – 6, 2014

Blitz International – Festival of Performing Arts
Rovinj, Antonio Gandusio Theater

Sep 8 – 12, 2014

Unknown Festival
Rovinj

Sep 16, 2014

St. Euphemia's Day
Rovinj, Town center

Sep 19 – 21, 2014

Weekend Media Festival
Rovinj, Old TDR Factory

Sep 26 – 28, 2014

OL ISTRIA MTB Tour – Parenzana Cannondale 2014 –
 International MTB race
Funtana, Vrsar, Tar, Vižinada, Grožnjan, Mirna Valley

Oct 5 – 12, 2014

Argentine Tango Festival
Rovinj, Hotel Park, MMC

MULINI

NOVA ROVINJSKA OAZA

NEW ROVINJ OASIS



Ovog su ljeta u uvali ispod hotela Lone i Monte Mulini osvanuli novi dragulji – plaža i beach bar, koji su dodatno obogatili ponudu grada Rovinja i Maistrinih hotela

This summer, in the bay beneath Lone and Monte Mulini hotels, new jewels emerged – a beach and a beach bar enriching the offer of Rovinj and Maistra's hotels

BEACH





AISTRA, KAO TURISTIČKI LIDER U ISTRI, NASTAVLJA SA SVOJIM ULAGANJIMA U IDILIČNOM GRADU ROVINJU TE JE NAKON BAZENA, OKRUŽENOG MEKOM TRAVOM I ZELENILOM, OVE GODINE OTVORENA I PLAŽA UZ HOTELE LONE I MONTE MULINI.

Od planiranja do realizacije projekta bilo je potrebno gotovo pet godina, ako se uzmu u obzir administrativne procedure za dobivanje građevinske dozvole i koncesije, napominje Peter Loesch, direktor luksuznih hotela u Maistri. Plaža je šarmantno utočište skriveno na kraju grada i udaljeno svega petnaestak minuta hoda od centra, na koju dolaze ne samo gosti Maistrinih hotela, nego i drugi turisti i, naravno, građani Rovinja. Do nje se dolazi, preko ACI marine, prekrasnim šetalištem uz povijesnu park šumu Punta Corrente, koje je u potpunosti revitalizirano. Arhitektonski studio 3LHD, prilikom projektiranja, plažu je nastojao što bolje uklopiti u okoliš. Kako je potez od ACI marine do plaže pod izrazitim utjecajem morskih valova, tu zonu

su projektirali kao veliku artificijelnu stijenu, s mnoštvom izlomljenih ploha za sunčanje koje su okružene zelenim zonama. U drugoj, mirnijoj zoni uvala Lone, šljunčana je plaža s bujnom mediteranskom vegetacijom i blagim ulazom u more. Cijeli potez je projektiran u tzv. bijelom betonu s istaknutim dijelovima prirodnog kamena. Najuočljiviji je plažni objekt koji je projektiran kao paviljon iznad kojeg lebdi čelična pergola zanimljive strukture čiji je konačni oblik determiniran analizom kretanja sunca kroz tri ljetna mjeseca. Postoji poveznica između plaže i vanjskih bazena ispred hotela Lone i Eden, a osnovna funkcija šetnice je da poveže grad Rovinj i park Punta Corrente, dok je plaža kao takva prirodna ekstenzija šetnice. ▶



AISTRA, ISTRIA'S LEADING TOURIST COMPANY, HAS CONTINUED

MAKING INVESTMENTS IN THE IDYLIC TOWN OF ROVINJ. THIS YEAR, FOLLOWING THE OPENING OF THE POOL SURROUNDED BY SOFT GRASS AND GREENERY, A BEAUTIFUL BEACH WAS OPENED AS WELL, RIGHT NEXT TO LONE AND MONTE MULINI HOTELS.

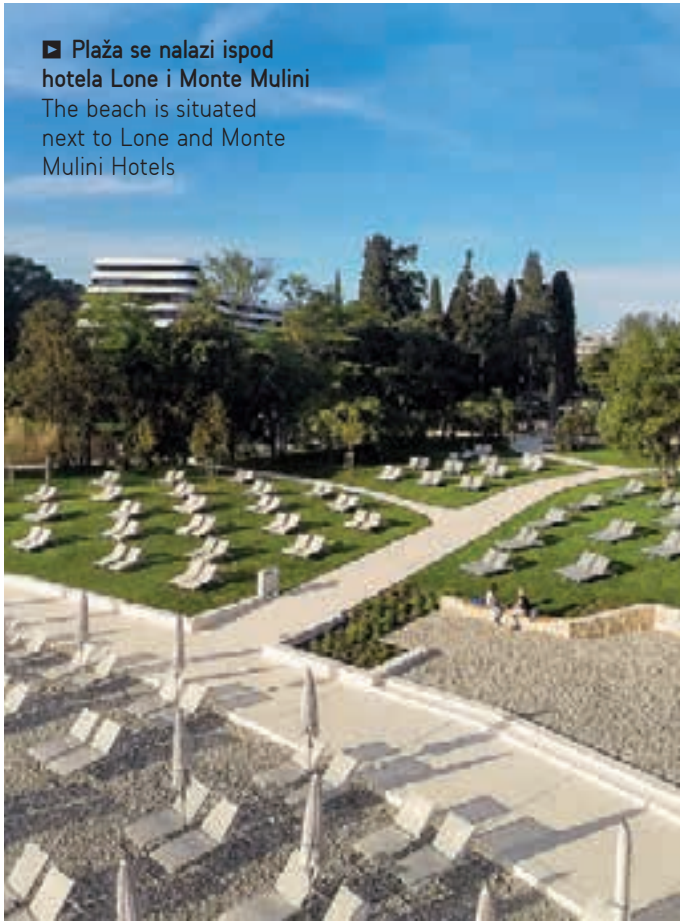
Taking into account various administrative procedures necessary to obtain building permit and concession, nearly five years passed from the initial planning phase to the realization of the project, stated Peter Loesch, head of the luxury hotels at Maistra. The beach is a charming hideaway at the edge of the town, just 15 minutes

walk from the center, and is intended for not only the guests of Maistra's hotels but also other tourists and locals. It can be reached through the ACI marina, following a beautiful path along the historical Punta Corrente Forest Park, which has been fully revitalized. When planning the beach, the 3LHD architectural studio did their best to incorporate it into the existing surroundings. Seeing as the area between the ACI Marine and the beach is heavily influenced by wave exposure, the studio decided to design the area as a large artificial rock, with many sunbathing blocks surrounded by green patches. In the other, much calmer area of the Lone Bay there is a pebble beach with lush Mediterranean vegetation and a slightly angled access to the sea. The entire area features the so-called white concrete with highlights made of natural stone. The most prominent element is the beach building – a pavilion with an interestingly structured iron pergola floating over it; the pergola's final shape was defined following an analysis of the Sun's movements during the three summer months. Finally, there is a connection between the beach and the outdoor pools in front of the Lone and Eden hotels, while the promenade's basic function is to connect Rovinj with the Punta Corrente Forest Park – consequently, the beach is a natural ▶



▶ **Plaža je udaljena 15 minuta hoda od centra Rovinja**
The beach is just 15 minute walk from the centre of Rovinj

▣ Plaža se nalazi ispod hotela Lone i Monte Mulini
The beach is situated next to Lone and Monte Mulini Hotels





► 'U našem radu susreli smo se s projektima koji uključuju tematiku direktnog kontakta s morem kao npr. Splitska riva, ali ovo je prvi put da projektiramo plažu. Iskustvo je dosta različito u odnosu na projekte zgrada jer u ovoj vrsti posla odnos prema postojećem terenu je izuzetno važan faktor. Utjecaj plime i oseke također, što u formalnom smislu znači da je ambijent potpuno drugačiji ovisno o dobu dana. Razina mora se razlikuje u cca 80 cm. Projekt podmorskih građevina i more kao promjenjivi element znatno su utjecali na kreativne odluke i mogućnosti realizacije nekih zamisli. Tim elementima ne treba

prkositi, već im se maksimalno prilagoditi', naglašavaju arhitekti iz studija 3LHD. Cijelo područje plaže podijeljeno je na tri zone. Prvi dio se odnosi na javnu plažu i tu nema posebnih usluga za hotelske goste jer je riječ o javnom prostoru. Plaža je otvorena za sve turiste koji ovdje dolaze, kao i za goste hotela. Nastojalo se taj dio ne odvajati niti ga elitizirati kako bi i turisti i Rovinjani tu plažu mogli doživljavati kao 'svoju'. Na raspolaganju je oko 500 ležaljki i suncobrana koji se mogu unajmiti, od čega se 200 nalazi u ekskluzivnoj zoni.

► extension of the promenade. "We have worked on projects involving direct contact with the sea, such as Split's seafront promenade; however, this was the first time that we had to design a beach. That particular experience has been quite different from designing residential buildings as the former relies heavily on the relationship to the existing terrain. The same goes for the influence of the tides, which formally means that the setting is quite different depending on the time of the day; the sea level alone varies by around 80 centimeters. The underwater construction project and the sea as the changeable element have had a considerable influence on

the creative decisions and the possibility of implementing certain ideas. Those elements are not to be opposed but adapted to maximally," the 3LHD architects stressed. The beach is divided into three different areas. The main area is a public beach, with no special services for the hotel guests as it is still a public area. The beach is open to all the tourists, including the hotel guests. The goal was to neither separate the hotel's portion of the beach nor turn it into an elite venue so both locals and tourists can see the beach as "theirs". Around 500 beach chairs and umbrellas are available for rent; 200 of them are in the so-called exclusive area.

PLAŽA JE OTVORENA ZA GOSTE HOTELA, KAO I ZA SVE TURISTE KOJI OVDJE DOLAZE

THE BEACH IS OPEN TO HOTEL GUESTS AS WELL AS TO ALL THE TOURISTS



I-gle odjenule osoblje plaže I-gle dress beach staff

Modne dizajnerice Martina Vrdoljak Ranilović i Nataša Mihaljčičin, koje stoje iza poznatog branda I-gle, kreirale su uniforme za zaposlenike na plaži. Odlikuje ih sportski ležeran izgled koji odaje dojam neopterećene i suptilne elegancije. Uniforme predstavljaju nastavak estetike koja definira cjelokupnu vizualnu strategiju kojom se način života i uživanja u odmoru predstavljaju kao vrlo profinjen i sofisticiran moment. 'Možemo vrlo lako zamisliti i kako bi se mnogi gosti hotela mogli odjenuti na vrlo sličan način. No, njihova stilizacija i odabir boja ipak, na vrlo odmjeran način, sugeriraju kako se radi o zaposlenicima', poručuju I-gle. Koristile su pamuk visoke kvalitete jer je to jedna od najugodnijih tkanina, lako nosiva, ugodna, moderna i praktična za održavanje. Ono po čemu se uniforme razlikuju od standardnih uniformi turističkih djelatnika je njihova simultana senzibiliziranost na vremenski i prostorni kontekst. Radi se vrlo modernoj, mogli bi reći i modno utemeljenoj odjeći.

The duo behind the famous I-gle brand, fashion designers Martina Vrdoljak Ranilović and Nataša Mihaljčičin, has designed the beach staff uniforms. The uniforms boast a casual, sporty design, leaving the impression of an unburdened and subtle elegance. They are a continuation of the aesthetics that defines the overall visual strategy, presenting a lifestyle and vacationing by the sea as rather sophisticated and elegant moments.

"We can easily imagine a number of hotel guests wearing similar clothes. However, the uniforms' stylization and color choice rather deliberately suggest that it is the hotel employees who are wearing them," I-gle designers explained.

The two designers used top-quality cotton as it is one of the most comfortable fabrics, easy to wear, modern, and practical when it comes to care and maintenance. What makes these uniforms different from the standard tourism employees' uniforms is their sensitivity to both time and space contexts. They are rather modern and, we might even say, fashion-based clothes.

Srednji dio je ustvari plaža uz hotel Monte Mulini, uz koju su veliki bar, lijepo uređene svlačionice, besprijeekorno održavane sanitarije i tuševi te info pult na kojem se posjetiteljima plaže pružaju sve korisne informacije. Ova je zona vrlo ekskluzivna, s višim cijenama usluga, ali je otvorena i za javnost. Chef kuhinje hotela Monte Mulini, nenadmašivi Tom Gretić, osmislio je atraktivnu ponudu hrane za Monte Mulini Beach o kojoj se mogu čuti samo hvalospjevi. Profesionalni barmeni također su upotrijebili svoje znanje i maštu, pa su klasičnu internacionalnu ponudu obogatili i vlastitim kreacijama poput coctaila sa zamrznutim jogurtom na vrhu. Kuhinja u ovom srednjem dijelu plaže otvorena je od 10 do 23 sata, a svaki dan od 17 do 23 sata DJ pušta lounge glazbu za opuštanje nakon kupanja i sunčanja - pravi after beach party s ležernom zabavom bez puno buke i namjere da preraste u noćni klub. Tu se pripremaju izvrsni sendviči s ▶

The central part is the beach next to the Monte Mulini Hotel, featuring a large bar, nicely decorated changing rooms, immaculately kept sanitary facilities and showers as well as an information desk providing visitors with useful information. This particular area is rather exclusive, with higher service prices, but is open to the public as well. The chef at the Monte Mulini Hotel, the one and only Tom Gretić, has come up with an eye-catching food offer for the Monte Mulini Beach, which has so far attracted nothing but the highest compliments. Furthermore, professional bartenders have used their knowledge and imagination to expand the international offer by adding their own creations such as the cocktail with frozen yoghurt on top. The kitchen in this central part of the beach is open from 10 AM until 11 PM. Moreover, every day between 5 PM and 11 PM a DJ plays lounge music so the visitors can relax after a day of swimming and sunbathing - it is a true after beach party, a low-noise, ▶





► bogatim preljevima i obiljem svježeg povrća te poslužuju na tanjurima od bambusa. Ekskluzivitet je Haagen Dazs sladoled koji se ne može pronaći drugdje u Istri. Kao što su ugostiteljski sadržaji uistinu vrhunski, takva je i kvaliteta mora na plaži, čija se čistoća redovito kontrolira, a za sigurnost kupaca svakodnevno se brine spasilačka služba. 'Ova je plaža jako lijepa i na nju ne dolaze samo gosti naših hotela. Mi želimo da dođu i drugi turisti i građani. Sve tri zone su vrlo ugodne za boravak, a razlika između njih je samo u cijenama, pa su tako dvije vanjske zone plaže cijenama su znatno pristupačnije od srednje ekskluzivne zone', kaže Peter Loesch.

Na ovom mjestu oduvijek je bila plaža, jedna od najpopularnijih na ovom području, koju su nazivali i Moulin Rouge. No, s vremenom plaža se zapuštala i nije se adekvatno održavala, pa je Maistrina investicija došla kao pravi spas. Ovim ambicioznim projektom poboljšana je usluga hotelskim gostima, ali se pridonijelo i boljoj uređenosti ovog dijela grada. Sada je ovo jedna od

najljepše uređenih plaža u ovom dijelu Jadrana u kombinaciji s prekrasnom prirodom. Izvan glavne sezone (srpanj i kolovoz) plaža se nudi kao idealno mjesto za privatne cocktail partyje, a mogu se organizirati i svadbene proslave na kojim se hrana poslužuje iz hotela Monte Mulini ili Lone. Puno se vodilo računa i o vizualnom identitetu, pa logotip plaže kojeg je radila poznata hrvatska grafička dizajnerica Lana Cavar, predstavlja kombinaciju oznaka hotela Monte Mulini i Lone. Vizualni dio (jastuci, ležaljke, boja drvenine) usklađen je s uslugom i kulinarskom ponudom kako bi sve bilo dio jedne skladne cjeline. 'Prilikom uređenja plaže razmišljali smo o mjestu s ležernom atmosferom koje u potpunosti odgovara preferencijama naših gostiju, za koje želimo da se osjećaju što opuštenije i ugodnije', kaže Loesch. S obzirom na temperaturu mora, koja je u ovom dijelu Jadrana vrlo ugodna, na plaži se može kupati i izvan glavne sezone, tijekom cijelog mjeseca rujna, pa i do polovice listopada te će nova plaža moći biti u upotrebi i dugo izvan ljetne turističke sezone. ◀

► easygoing entertainment with no aspirations of turning into a nightclub. The kitchen prepares excellent sandwiches with rich sauces and fresh vegetables, served on bamboo plates. Their exclusive offer includes the Haagen Dazs ice cream, which cannot be found anywhere else in Istria. Istria's gastronomy offer is truly outstanding, and so is its sea quality. The latter is controlled regularly, while the swimmers' safety is guaranteed daily by the lifeguard service. "This beach is so beautiful and is visited by not only our hotel guests but others as well. We actually want other tourists and locals to come to the beach. All three areas are extremely comfortable, the only difference between them being the service prices: the two outer areas are more favorable than the central, more exclusive area," Loesch explained. There was always a beach in this area, one of the most popular ones in fact, known as the Moulin Rouge. However, in time the beach became dilapidated, lacking adequate care. Thus, Maistra's investment came as a lifesaver. The ambitious project has not only improved the services provided to the hotel guests but also contributed to the overall image of this part of Rovinj. Nowadays, it is one of the

most beautiful and best equipped beaches in this part of the Adriatic, and comes combined with stunning natural surroundings. In the offseason the beach is an ideal venue for private cocktail parties as well as for wedding receptions, with food from the Monte Mulini or Lone. A great deal of attention has been paid to the visual identity as well; the logo of the beach has been designed by Croatia's famous graphic designer Lana Cavar and is a combination of the logos of Monte Mulini and Lone. The visual part of the story (pillows, beach chairs, color of the woodwork) has been harmonized with the service and culinary offer so as to get a compatible and harmonious whole. "When designing the beach, we had in mind a place with a relaxed atmosphere that suits perfectly the preferences of our guests; we want them to feel as relaxed and comfortable as possible," Loesch explained. Considering the sea temperature, which in this part of the Adriatic is rather pleasant, one can use the beach even during the offseason, all through September and until mid-October. Thus, the new beach will be in use long after the summer season is over. ◀

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TOM GRETIĆ,

Chef at the Monte Mulini Hotel:
I HAVE INTRODUCED THE FIRST CROATIAN
CHEF'S TABLE FOR FOODIES FROM
AROUND THE WORLD



Chef's table je prozor u kuhinjski svijet u kojeg gosti imaju priliku zaviriti i doživjeti sve što se događa u kuhinji te isprobati vrhunske specijalitete

The Chef's Table is a window into the culinary world that the guests can peek through and experience everything that is going on in a kitchen as well as try some top-quality dishes

TOM GRETIĆ,

chef kuhinje hotela Monte Mulini:
UVEO SAM PRVI HRVATSKI
ZA FOODIESE IZ CIJELOGA



CHEF'S TABLE SVIJETA



zagrepčanin Tomislav Tom Gretić, chef kuhinje hotela Monte Mulini, poznat je i po tome što zaista i kuha u restoranima čije kuhinje vodi. Šira javnost upoznala ga je kao strogog i pravednog člana žirija u hrvatskoj verziji popularnog gastro showa MasterChef. Karijeru je počeo graditi u zagrebačkom hotelu Sheraton, a potom nastavio u renomiranim hotelima u Dubaiju, Zürichu, Egiptu i Dubrovniku.... U Zürichu je, u hotelu Dolder Grand, osjetio i prohtjeve slavnih, kuhajući za Tinu Turner, Stinga, Rolling Stonea,

■ **Chef's table Toma Gretića održava se u prekrasnom ambijentu hotela Monte Mulini** Tom Gretić's Chef's Table is set in the beautiful ambiance of the Monte Mulini Hotel

U2, Depeche Mode, Billa Clintona... Upravo je tamo upoznao i suprugu, također kuharicu, Prisku Thuring, švicarsku Kanadanku, koja je zajedno s njim došla u Hrvatsku i radi kao chef kuhinje u hotelu Lone. Tom se najduže zadržao na svome posljednjem poslu u rovinjskom hotelu Monte Mulini u kojem je lani otvorio i prvi hrvatski Chef's table.

Zašto je Chef's table bolji stol od ostalih stolova u restoranu Wine Vault hotela Monte Mulini? Služite li gostima za tim stolom poseban menu?

- Wine Vault ima francusku priču, kvalitetniji je u odnosu na naše druge restorane, a Chef's table je prozor u naš kuharski svijet koji je obično sakriven i nevidljiv gostima. Za tim stolom gosti dobivaju puni servis: vrućinu, znoj, kuhinjske pare i, naravno, izvrsnu hranu.

Koliko je često popunjen taj stol koji je neposredno uz kuhinju? Tko su gosti koji biraju Chef's table - oni koji žele obilježiti neki poseban trenutak u životu ili gastro znalci?

- Prošle godine smo planirali 15 do 20 rezervacija, a imali smo čak 93 večere. Zato smo za ovu godinu ▶



zagreb-born Tomislav Tom Gretić, chef at the Monte Mulini Hotel, is known for actually cooking in restaurants whose kitchens he is at the helm of. The public got to know him as the strict but fair judge on the Croatian version of MasterChef, the popular cooking TV show. He began his career at Zagreb's Sheraton Hotel and then went on to work at renowned hotels in Dubai, Zürich, Egypt and Dubrovnik.... While in Zürich, at the Dolder Grand Hotel, he catered to the tastes of the famous, including Tina Turner, Sting, The Rolling Stones, U2, Depeche Mode, Bill Clinton... It is also where he met his wife, the Swiss Canadian chef Priska Thuring, who came with him to Croatia and currently works as the chef at the Lone Hotel. The longest Tom has ever held a job is at his latest post at Rovinj's Monte Mulini Hotel, where just last year he introduced Croatia's first Chef's Table.

Why is the Chef's Table superior to other tables at the Wine Vault Restaurant of the Monte Mulini Hotel? Do you serve a special menu to the guests at that particular table?

- Wine Vault has a French background, it is of better quality

than our other restaurants, and the Chef's Table is a window into our culinary world which usually remains hidden from and invisible to the guests. Guests at that table are treated to a full service: heat, sweat, kitchen vapors and, naturally, excellent food.

How often is that table, which is right next to the kitchen, taken? Who are the guests who opt for the Chef's Table - those who wish to mark a special moment in life or gastronomic connoisseurs?

- Last year we planned between 15 and 20 reservations but had as many as 93 dinners. That is why this year's plan features 90 dinners at the Chef's Table. As regards guests, the rule is that there is no rule. The guests are rather diverse. We agree on the menu on the spot. The only thing I ask in advance is whether my guests have any food allergies or if there is something they do not like to eat. After getting the feedback, I make sure my dishes won't cause any allergies. Moreover, depending on my assessment of the guests' behavior and character, I use some of the ingredients they said they didn't like in preparing the sixth or seventh course. That usually makes the guests burst into laughter and lifts their mood; some even change their opinion of the "hated" ingredient. We can serve up to 25 courses but it's usually around 12 or 13. The table is commonly reserved by two guests, six at the most, and they spend up to seven and a half hours dining, at the price of HRK 1,200.

What have the comments and experiences of the guests at your special table been?

- In 90 percent of the cases the experiences have been extremely positive. We define the portions through a conversation; it all depends on how ready the guests are and how far they are prepared to go. The guests, in principle, know what they have come for but they don't know what they can expect. Most of them are foodies and, for them, it is all theatre. Americans, ▶







▣ Zidovi prostorije u kojoj se održava Chef's table prepuni su inspiracija, razmišljanja i crteža gostiju

The walls of the room where the Chef's Table is set are filled with inspiration, thoughts and drawings by guests

► u plan stavili 90 Chef's tablea. Što se gostiju tiče pravilo je da nema pravila. Gosti su različiti. Jelovnik dogovaramo na licu mjesta, a prethodno ih samo pitam imaju li alergiju na neku hranu i postoji li nešto što baš ne vole jesti. Nakon što dobijem odgovor, vodim računa da im hranom ne izazovem alergiju, a ovisno o procjeni ponašanja i karakteru gosta, u šesti-sedmi slijed hrane stavim i malo namirnica za koju je gost rekao da ju ne voli. To obično izazove buru smijeha i podigne raspoloženje gostiju, a nekima i promjeni odnos prema toj 'omraženoj' namirnici. Inače, poslužujemo do 25 slijedova hrane, ali najčešće 12-13. Princip je da stol rezerviraju dvoje do šestoro gostiju, a uz cijenu od 1.200 kuna za stolom provedu i do sedam i pol sati.

Kakvi su bili komentari i iskustva gostiju za vašim posebnim stolom?

- Iskustva su u 90 posto slučajeva izuzetno pozitivna. Porcije hrane

dogovaramo kroz konverzaciju koliko je tko spreman i dokle može ići. Gosti u načelu znaju po što su došli, ali ne znaju što sve mogu očekivati. Sve su to uglavnom *foodies* i za njih je to pravo kazalište. Amerikanci, primjerice, vole show, dok je nekim europskim gostima to previše teatralno. Dolaze nam i gosti iz Slovenije kao i domaći gosti iz Istre i Zagreba, a ima i znatiželjnika iz struke. Puno gostiju se vraća, jedan gost iz Baden Badena bio je čak devet puta. Dolazili su nam, primjerice, američki turisti koji se inače odmaraju u Veneciji, a zahvaljujući društvenim mrežama doznali su za nas. Imali smo tako i zanimljiv posjet pokeraša iz Budimpešte, koji su u Rovinj došli samo zbog Chef's tablea. Jednom prilikom dogodio se i spontani online prijenos, jer su oduševljeni gosti to iskustvo htjeli podijeliti sa svojim prijateljima. Gostima ponekad dopuštamo da sami serviraju hranu, a svoje utiske s

► for instance, like to see a show, while for some European guests that can be too theatrical. We have guests from the neighboring Slovenia as well as guests from Istria and Zagreb, but also various curious minds from the gastronomic profession. Many of our guests come back; we have a guest from Baden Baden who has been here as many as nine times. We had, for instance, American tourists vacationing in Venice, who had heard about us through social networks. We also had an interesting visit from some poker players from Budapest who had come to Rovinj solely for the Chef's Table. On one occasion we even had a spontaneous online streaming event as the excited guests wanted to share their experience with their friends. Sometimes we even let the guests serve the food themselves. They can also share their impressions with us by writing about them on the walls, where they remain permanently. Finally, in between courses they can rest next door with a glass of

something strong to improve their appetite. If they want, they can even bring their own wine with them but then we charge them for the corkage.

What are your guests' favorites, which dishes do they like the most? How often do you change the menu – is the menu adjusted seasonally or daily?

- The Chef's Table is an excellent platform for experiments. Initially, the menu was quite rigid, with just 20-odd dishes; however, thanks to the Chef's Table, 90% of the so-called experimental dishes have been added to the a la carte offer. It sometimes happens that you simply fall in love with certain ingredients, such as *foie gras* and black lentils, sea bass in combination with duck cracklings, sour cherries in Spanish ham *pata negra's* fat... Some dishes change considerably by the time they are done; sometimes we even have discussions about a dish and different views of it but I have the last say. Naturally, the menu is



nama podijele i na način da ih ispišu po zidovima gdje ostaju trajno zabilježeni. Između sljedova, mogu malo predahnuti u susjednoj prostoriji uz čašicu žestokog pića za poboljšanje teka. Ako žele, mogu donijeti i svoje vino, za što im naplaćujemo *corkage*.

Što su s vaše karte favoriti gostiju - koja im se jela najviše sviđaju? Koliko često mijenjate meni - prilagođavate li ga sezoni i dnevnoj ponudi?

- Chef's table je odličan poligon za eksperimentiranje. Meni je na početku bio prilično krut sa samo dvadesetak jela, ali je zahvaljujući Chef's tableu, 90 posto 'eksperimentalnih' jela ušlo na a la carte ponudu. Događa se da se jednostavno zaljubite u neke namirnice kao što su gušćja jetra i crna leća, brancin u kombinaciji s pačjim čvarcima, trešnje u masti španjolskog pršuta Pata Negra... Neka jela se promijene do finalizacije, bude u kuhinji ponekad i rasprave i različitih viđenja nekog jela, ali moja riječ je zadnja. Meni se, naravno, prilagođava sezoni i ponudi, a mi smo dovoljno fleksibilni da na jelovnik uvrstimo neko novo jelo, ako nam primjerice dobavljač javi kako je njegov lovac ulovio desetak zečeva ili fazana. Velika je prednost raditi i živjeti u Istri. Prije dolaska u Rovinj najduže sam negdje proveo do dvije i pol godine, a ovdje sam u Maistri, zajedno sa suprugom, već šest godina. Tu nam je sve blizu,



kvalitetna hrana i proizvođači. Sviđa mi se što tvrtka za koju radimo brine o kvaliteti, a ne samo kvantiteti i što u poslu imam potpunu slobodu. Mislim da hoteli Monte Mulini i Lone nemaju konkurenciju u Hrvatskoj sa svojih sedam restorana *a la carte* ponudom, a svaki je poseban na svoj način. Ulažemo u njih puno truda, a u poslu smo maksimalno prilagođeni gostima i njihovim potrebama. Mislim da je upravo to ključ našeg uspjeha. ◀

adjusted depending on the season and the offer, and we are flexible enough to introduce a new dish onto the menu if, for instance, a supplier calls us to say that their hunter has killed a dozen rabbits or pheasants. Living and working in Istria has its advantages. Before I came to Rovinj, the longest I had ever stayed anywhere was two and a half years, and here my wife and I have been living for six years now. Everything is close at hand here, both good-quality food and

producers. I like the fact that the company we work for cares about quality and not just quantity, as well as the fact that I have complete freedom in what I do. I believe Monte Mulini and Lone have no rivals in Croatia, with their seven restaurants with an *a la carte* offer, each of them special in its own way. We invest considerable efforts in them; moreover, we are fully attuned to our guests and their needs. I think that is the key to our success. ◀

CHEF'S TABLE ODLIČAN JE POLIGON ZA EKSPERIMENTIRANJE, A MENI SE PRILAGOĐAVA SEZONI I PONUDI

THE CHEF'S TABLE IS AN EXCELLENT PLATFORM FOR EXPERIMENTS, AND THE MENU IS ADJUSTED DEPENDING ON THE SEASON AND THE OFFER



DORUČAK – OMILJENI OBROK U HOTELIMA

Važan za zdravlje, ali i za ostavljanje prvog dojma na gosta u hotelu

BREAKFAST – FAVORITE HOTEL MEAL

Important for one's health as well as for the guests' first impression of the hotel



Iako je opće poznato da je doručak najvažniji obrok u danu, ubrzan način života mnogima ne dopušta potrebno vrijeme za njega pa ga u svojoj dnevnoj rutini često preskaču. Međutim pri boravku u hotelu doručak rijetko tko preskače, a često je upravo on najvažniji hotelski obrok. U svojim osvrtima na hotelska iskustva i prilikom davanja ocjene ukupnog dojma o nekom hotelu gosti redovito uz ljubaznost osoblja apostrofiraju upravo doručak. U Maistrinim hotelima doručku se pristupa s posebnom pažnjom. Svi hoteli nude velik izbor namirnica i jela i toplih i hladnih i svakodnevno se prilagođavaju ukusu i željama svojih gostiju. Upravo zato u ponudi je sve više tzv. zdrave hrane - zobene kaše,

integralnog kruha, orašastih plodova, voća... A posebna pažnja poklanja se gostima sa zdravstvenim problemima, pogotovo onim koji u prehrani moraju izbjegavati šećer i gluten. **Donatella Verbanac, doc. dr. sc. stručnjakinja za prehranu, dr. biokemijskih znanosti i znanstvena savjetnica** ističe kako prema recentnim istraživanjima, unatoč upozorenjima stručnjaka na njegovu važnost, i dalje postoji veliki broj ljudi i djece koji nikada ne doručkuju. Navika preskakanja doručka nešto je što se mora ispraviti ako želimo sačuvati zdravlje, upozorava doc.dr.sc. Donatella Verbanac. O tome da je doručak najvažniji obrok u danu dvojbi nema ni **Priska Thuring, chef kuhinje u hotelu Lone** koja bogatstvom ponude na uživanje u doručku uspijeva motivirati i one goste koji ga inače redovito preskaču. 'Doručak obično ostavlja prvi dojam na goste hotela, zato nam je iznimno važno da njime budu zadovoljni i da svatko pronađe za sebe ono što mu najbolje odgovara. Prema onome kako se ponašaju za doručkom i što im se sviđa, a što ne, najbolje ▶

Even though it is well known that breakfast is the most important meal of the day, for many people today's fast-paced life means they don't have time for breakfast and oftentimes skip it. However, when staying in a hotel, breakfast is rarely skipped; what is more, breakfast is often the most important hotel meal. When reviewing hotels and rating their overall impressions of various hotels, guests regularly highlight breakfast alongside staff performance. All Maistra hotels pay special attention to their breakfast offer. They all offer a huge range of ingredients and meals, both cold and warm, and adapt daily to the wishes and tastes of their guests. There is also a growing offer of the so-called healthy foods (oatmeal, graham flour bread, nuts, fruit etc.) and special attention is paid to guests with health problems, particularly those who need to be on a sugar- and gluten-free diets. According to **Donatella Verbanac, an expert dietician and scientific consultant with a Ph.D. in biochemistry**, all the recent studies say that, despite experts' warnings about the importance of breakfast, there are still a large number of both adults and children who never have break-

fast. The habit of skipping breakfast is something that needs to be changed if we wish to remain healthy, Donatella Verbanac explained. Even **Priska Thuring, chef at the Lone Hotel**, doesn't doubt that breakfast is the most important meal of the day. She makes sure her guests can choose from a wealth of foods thus motivating even those who regularly skip breakfast. "Breakfast is usually the first thing that leaves an impression on a hotel's guests. That is why we believe it is extremely important that our guests are satisfied with our breakfast and that everyone can find something for themselves, something that suits them best. Based on how they behave at breakfast and what they like or dislike, I can best feel the spirit of my guests," Priska Thuring said and added: "Everyone has their own way of drinking coffee or eating an egg, everyone has their own favorite combination of breakfast ingredients, some like to eat something sweet in the morning, others like salty food... Habits also differ from country to country. That is why here at the Lone Hotel we not only offer the most common breakfast foods but also certain unusual dishes such as the smoked salmon, which we smoke ourselves, and the local specialty, savor flavored sardines. ▶





► osjetim duh gostiju', kaže Priska Thuring i dodaje: 'Svatko ima svoj način na koji voli piti kavu ili na koji voli pojesti jaje, svatko ima svoju najdražu kombinaciju namirnica za doručak, netko ujutro voli pojesti slatko, netko slano... Navike se razlikuju i ovisno o tome iz koje zemlje dolazi gost. Zato u hotelu Lone za doručak ne nudimo samo hranu koja se najčešće jede za doručak već i neka neobičnija jela poput dimljenog lososa kojeg znamo i sami dimiti, ili lokalnog specijaliteta srdele na savor. Gosti iz Rusije, primjerice, imaju jedinstvenu naviku ujutro jesti razne varijante žitnih kaša, pa ih upravo zbog njih imamo u ponudi', pojašnjava chefica hotela Lone. Dio jela priprema se na licu mjesta ispred gostiju pa tako gosti mogu sami kreirati svoj omlet i dobiti svježe pečena jaja sa šunkom baš onako kako ih najviše vole ili mogu probati originalne, atraktivne i hranjive, 'snijeg loptice' sa

zapečenim žumanjkom i bjelanjkom koje je osmislila upravo Priska Thuring. Prema njezinim riječima gosti za doručak preferiraju lakše, svježije sireve, a svima koji paze na kalorije uz one uobičajene dostupne su i light varijante mlijeka, jogurta, salama, mliječnih namaza, marmelada... U restoranu hotela Lone za doručak nude i puno svježeg i suhog voća, orašastih plodova, više vrsta pahuljica, tako da baš svaki gost može složiti svoju optimalnu varijantu prvog obroka u danu. 'Voće se najviše jede ljeti, a kada su u hotelu kongresi, poslovni ljudi se najčešće odlučuju za brz doručak uz kavu, kroasane i peciva. Najobilnije doručke poslužujemo vikendima izvan ►

► U hotelu Lone dio jela sprema se ispred gostiju
Some of the dishes at Lone Hotel are prepared on the spot, in front of the guests

► Guests from Russia, for instance, have a unique habit of eating various kinds of porridge, which is why we have included those in our offer as well," Lone Hotel's chef explained. Some of the dishes are prepared on the spot, before the guests. Thus, the guests can create their own omelets and get freshly baked eggs and ham, just the way they like it. They can also try the original, attractive and nutritious "snowballs" with baked egg yolks and whites, designed by

► Doručak u hotelu Monte Mulini uz prekrasan pogled
Breakfast at the Monte Mulini Hotel with a beautiful view

Priska Thuring herself. According to Priska Thuring, for breakfast guests prefer light and fresh cheeses, while those watching the calories can choose between the regular and light versions of milk, yoghurt, salamis, spreads, marmalades etc. At the Lone Hotel's restaurant one can also find ►







▣ U hotelu Eden uvedena je ponuda bezglutenskih namirnica
Eden Hotel has introduced gluten-free dishes

► sezona, kada gosti imaju najviše vremena za uživanje u doručku, ističe Priska Thuring pojašnjavajući kako u hotelu Lone priprema doručka počinje u noćnim satima da bi rano ujutro sve bilo spremno i svježe pripremljeno. Jedan od najvećih aduta njihova doručka je i svježe pečeno pecivo čiji miris gotovo nikoga ne ostavlja ravnodušnim.

'Doručak je zaista najvažniji obrok u danu, ponavlja i **Tom Gretić, chef kuhinje u hotelu Monte Mulini**, iako priznaje da sam nema naviku obilnog i posebnog doručka već najčešće za doručak bira veliki kroasan. U restoranu njegova hotela ide se za time da se doručak prilagodi onome što gost želi, vodeći računa o njegovim životnim navikama i zdravstvenim potrebama. U Monte Muliniju uz

standardnu ponudu koju čini 196 namirnica, za doručak se nudi i kompletna topla hrana po narudžbi. „Teleće, svinjske i pačje kobasice radimo sami, a za doručak nudimo i pačja prsa, losos, jakobove kapice... Za goste smišljamo najrazličitije kreacije i kombinacije: dimimo desetak vrsta riba, pripremamo terine - pačje i zečje s džemom i briošima... Neki gosti provedu i po četiri sata za doručkom, što je za njih pravi ritual, a za nas veliko zadovoljstvo“, kaže Tom Gretić. Posljednjih godina i u nekad tipičnom 'pansionskom' hotelu kao što je Pineta u Vrsaru, opada broj večera, pa doručak time još više dobiva na značaju. 'Danas 70% gostiju koristi usluge doručka, a samo 30% večera, dok je nekad je taj odnos bio 50%-50%. Zato ulažemo još više truda u pripremu doručka. Iako naš hotel ima tri zvjezdice, doručak

► various fresh and dried fruits, nuts and various cereals for breakfast, which means that every single guest can come up with their own optimal version of the first meal of the day. "Fruits are mostly eaten in the summer, when the hotel hosts different congresses; business people oftentimes opt for a quick breakfast with coffee, croissants and pastry. The richest breakfasts are served on weekends in the off-season, when our guests have the time to enjoy the breakfast," Priska Thuring said, adding that at the Lone Hotel they begin preparing breakfast during the night so that everything is ready and fresh first thing in the morning. One of the trump cards of their breakfasts is the freshly baked pastry, the smell of which leaves nobody indifferent. "Breakfast is really the most important meal of the day," **Tom Gretić, chef at the Monte Mulini Hotel** reiterated, at the same time admitting that he wasn't used to having a rich or special breakfast and that he usually ate a large croissant for breakfast. At his hotel's restaurant

breakfast is usually adapted to what each of the guests wants, bearing in mind his or her life habits and health needs.

Alongside the standard offer comprising 196 ingredients, for breakfast the Monte Mulini Hotel offers complete hot meals to order. "We make our own veal, pork and duck sausages and offer duck breasts, salmon and scallops, among other things. We come up with the most distinct and diverse creations and combinations: we smoke a dozen or so types of fish, prepare terrines - both duck and rabbit ones with jam and brioches. Some guests spend up to four hours at the breakfast table - it's a ritual for them and a huge pleasure for us," Tom Gretić added. Over the past few years even the once typical halfboard hotel such as the Pineta Hotel in Vrsar has reported a drop in the number of dinners, thus adding to the importance of breakfasts. "Nowadays 70% of guests have breakfast, while just 30% of them prefer having dinners. In the past the ratio was 50%-50%. That is



koji nudimo gostima je u rangu hotela s četiri zvjezdice, što naši gosti iznimno cijene', naglašava **Kristijan Žužić, direktor hotela Pineta u Vrsaru**, čiji gosti posebno uživaju u doručku na terasi. Slušajući njihove želje u ponudu za doručak uveli su više vrsta kava i sokova, a prema potrebama, za goste pripremaju i bezglutenski doručak. Navika doručkovanja ključ je dobre forme, upozorava doc. dr. sc. Donatella Verbanac pojašnjavajući da je doručak važan jer omogućava održavanje ravnoteže između 'potrebe i potražnje' za hranom. 'Upravo tim prvim jutarnjim obrokom - doručkom, reguliramo osjećaj gladi tijekom dana. Zbog toga nema uspješnog mršavljenja ako se redovito ne doručkuje', kaže doc.dr.sc. Verbanac ističući da je uz redovni doručak za zdravlje i dobru formu važno razviti i naviku drugih redovnih objeda tijekom

dana u točnim vremenskim razmacima. I nedavno istraživanje koje su proveli stručnjaci Sveučilišta u Tel Avivu potvrdilo je važnost doručka za zdravlje i uspješnost borbe protiv prekomjerne težine. Rezultati tog istraživanja pokazali su da će oni kojima je doručak najveći obrok u danu lakše smršavjeti i smanjiti obujam struka od onih kojima je najvažniji obrok večera. A pogodnosti od obilna doručka umjesto obilne večere, prema izraelskim istraživačima sežu mnogo dalje od kilograma i centimetara. Kod sudionika njihova istraživanja koji su obilno doručkovali, a doručak im je uključivao i slasticu, poput malo čokolade ili keksa, zamijećene su i niže razine inzulina, glukoze i triglicerida tijekom dana, što je utjecalo i na smanjenje rizika od kardiovaskularnih bolesti, dijabetesa, visokog krvnog tlaka i povišenog kolesterola. ◀

why we make even more efforts to prepare breakfast. Although... our hotel is a three-star hotel and the breakfast we offer is equal to that at any four-star hotel. That is something our guests greatly appreciate," said **Kristijan Žužić, director of the Pineta Hotel in Vrsar**, whose guests above all enjoy having their breakfasts on the terrace. The hotel has listened to the guests' wishes and offered a number of different types of coffee and various juices for breakfast. Moreover, when necessary, they also prepare gluten-free breakfasts for their guests. The habit of having breakfast is key to being fit, Donatella Verbanac claims. According to her, breakfast is important as it enables maintaining the balance between one's "need and demand" for food. "It is with that first morning meal that we regulate our sense of hunger during the day. That is why we cannot successfully lose weight if we do not have breakfast regularly," explained Verbanac, adding that alongside

regular breakfast, one needed to adopt the habit of eating other meals as well, regularly and at exact time intervals. A recent research, conducted by the experts from the Tel Aviv University has confirmed the importance of breakfast for one's health and a successful fight against obesity. The results of the research show that those, for whom breakfast is the biggest meal of the day, lose weight and reduce waist size much easier than those who treat dinner as their most important meal. Moreover, according to the Israeli researchers, benefits of having a large breakfast instead of a large dinner go beyond fewer kilos or smaller waist size. Research participants, who had eaten rich breakfasts comprising even sweets, such as chocolate or cookies, lowered their levels of insulin, glucose and triglycerides during the day. That has also reduced the risk of cardiovascular diseases, diabetes, high blood pressure and high cholesterol levels. ◀



PRISKA THURING,
CHEF KUHINJE U HOTELU LONE:

Inspiraciju za kuhanje nalazim
u magičnom ambijentu hotela Lone
i na putovanjima

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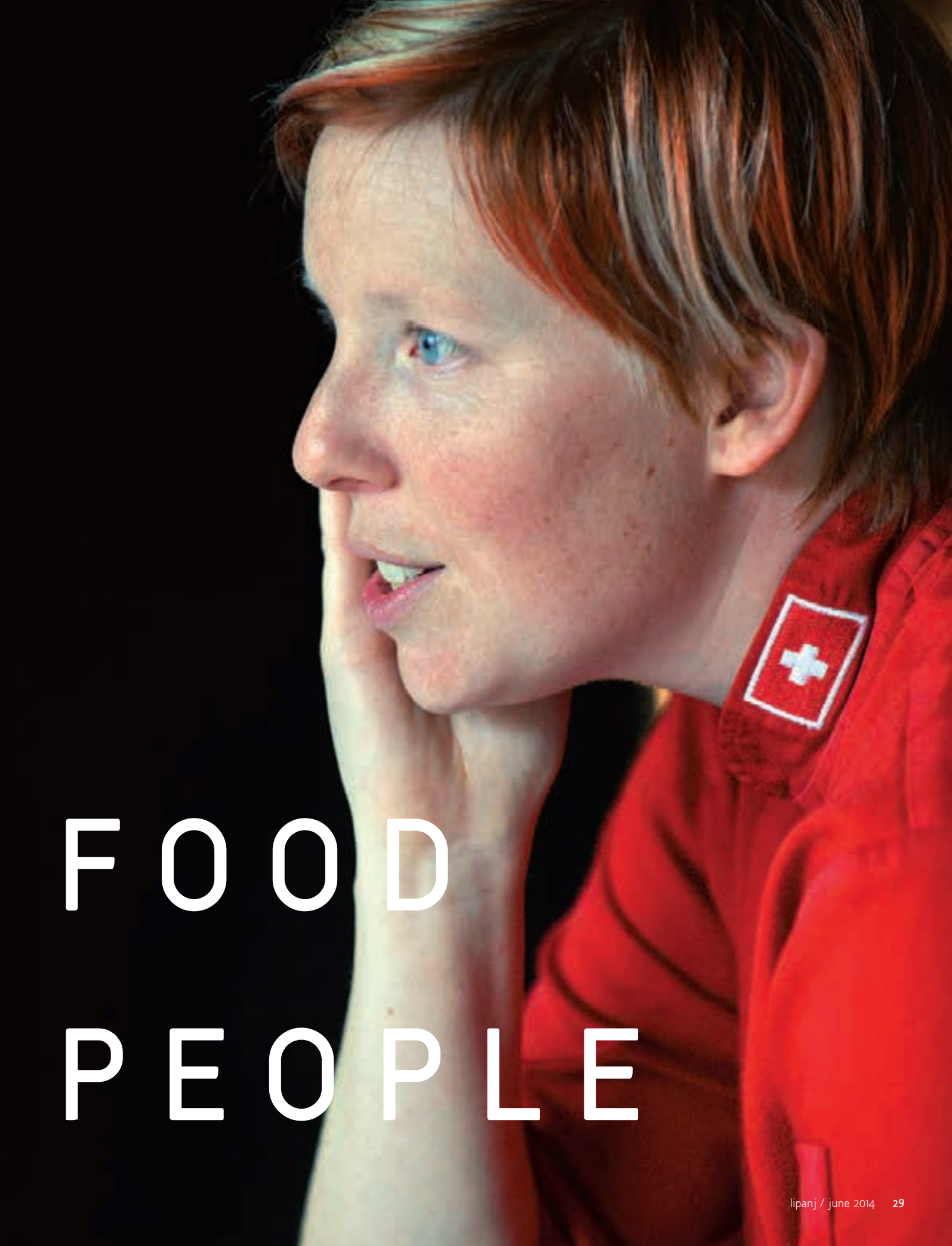
PRISKA THURING,
CHEF AT LONE HOTEL:

I get my inspiration from the
Lone Hotel's magical ambience
and my travels

BEAUTIFUL

FOR

BEAUTIFUL



FOOD
PEOPLE



ANAĐANKA ROĐENA U ŠVICARSKOJ, PRISKA THURING, CHEF JE KUHINJE U HOTELU LONE, A U ROVINJ I HRVATSKU DOŠLA JE SA SUPUGOM TOMOM GRETIĆEM, CHEFOM KUHINJE U SUSJEDNOM HOTELU MONTE MULINI, KOJEG JE UPOZNALA KAD SU OBOJE RADILI U ZÜRICHU.

Kanađanka rođena u Švicarskoj, Priska Thuring, chef je kuhinje u hotelu Lone, a u Rovinj i Hrvatsku došla je sa supugom Tomom Gretićem, chefom kuhinje u susjednom hotelu Monte Mulini, kojeg je upoznala kad su oboje radili u Zürichu. Ponosno ističe kako je Tom njezin kuharski uzor, pa možda i zbog toga on uglavnom kuha i kod kuće. Obožavaju putovanja i sve u vezi s hranom, tako da se doma ne vraćaju sa suvenirima nego raznim namirnicama i začinima. Priska je vrlo otvorena prema utjecajima i kretanjima na svjetskoj gastronomskoj sceni, obožava eksperimentirati s hranom, a oduševljena je i lokalnim namirnicama u Istri, koje uspješno kombinira i u internacionalnoj kuhinji. Za proljetno-ljetnu sezonu osmislila je novi meni hotela Lone koji je nazvala 'Beautiful Food For Beautiful People', a u svojoj kuharskoj ekipi ima i nutricioniste.

Koliko često se mijenja meni u vašem restoranu?

- Svake godine kompletno mijenjamo meni i to po tri sezone: proljeće/ljeto, jesen i zima. Proljetno-ljetni meni nazvala sam 'Beautiful Food For Beautiful People', a izbor je na njemu puno veći nego lani. U svojoj ekipi imam i nutricioniste i želim da ljudi znaju kako je naša hrana, osim što je vrlo

ukusna, provjerena i sigurna te dobro balansirana.

Koja biste jela istaknuli u tom meniju?

- Možemo krenuti s predjelom pod nazivom 'Tanjur rajčica', kojeg čine terina, sorbet i hladna žele juha od rajčice. Glavno jelo je tunjevina, pripremljena na roštilju, pečena ne više od medium, uz koju ide salata u kojoj su quinoa, azuki grah, krastavci i kapari te krema od avokada i tahina. Deserti su prilagođeni suvremenom načinu života, pa su niskokalorični i s bezglutenskim sastojcima. Pripremamo tzv. brownies kolače s konopljom i kakaom te sladoled od ružinih latica i umak od sjemenki chia i vanilije. A osim njih, istaknula bih i tapioca pudding sa svježim šumskim voćem, sušenom aronijom, bananom na žaru, goa bobicama sa sokom i koricom naranče uz šećer od kokosova cvijeta. A za one koji jednostavno trebaju dnevnu dozu čokolade, uvijek nudimo i 'chocolate lovers' deserte.

Koliko su jela koja kreirate nadahnuti Istrom i lokalitetom na kojem se nalazi hotel? Jeste li više lokalno ili internacionalno usmjereni?

- Vjerujem da uspješno nalazim kompromis između lokalne i internacionalne kuhinje ▶



WISS-BORN CANADIAN PRISKA THURING IS THE CHEF AT THE LONE HOTEL. SHE ARRIVED IN ROVINJ, CROATIA, WITH HER HUSBAND TOM GRETIĆ, CHEF AT THE NEARBY MONTE MULINI HOTEL, WHOM SHE HAD MET WHILE THEY HAD BOTH WORKED IN ZURICH, SWITZERLAND.

She proudly states Tom is her culinary role model, which is perhaps why he usually cooks at home as well. They love travelling and anything food-related; consequently, they usually return home from their travels not with souvenirs but with different foods and spices. Priska is rather open to influences and trends on the global gastronomic scene. She loves experimenting with food and simply adores the ingredients in Istria that she successfully combines even with the international cuisine. For the spring/summer season she has come up with Lone Hotel's brand new menu that she named Beautiful Food for Beautiful People, and has even included nutritionists in her team.

How often do you change the menu at your restaurant?

- Each year we change the menu completely - to fit the three different seasons: spring/summer, fall and winter. I named the spring/summer menu Beautiful

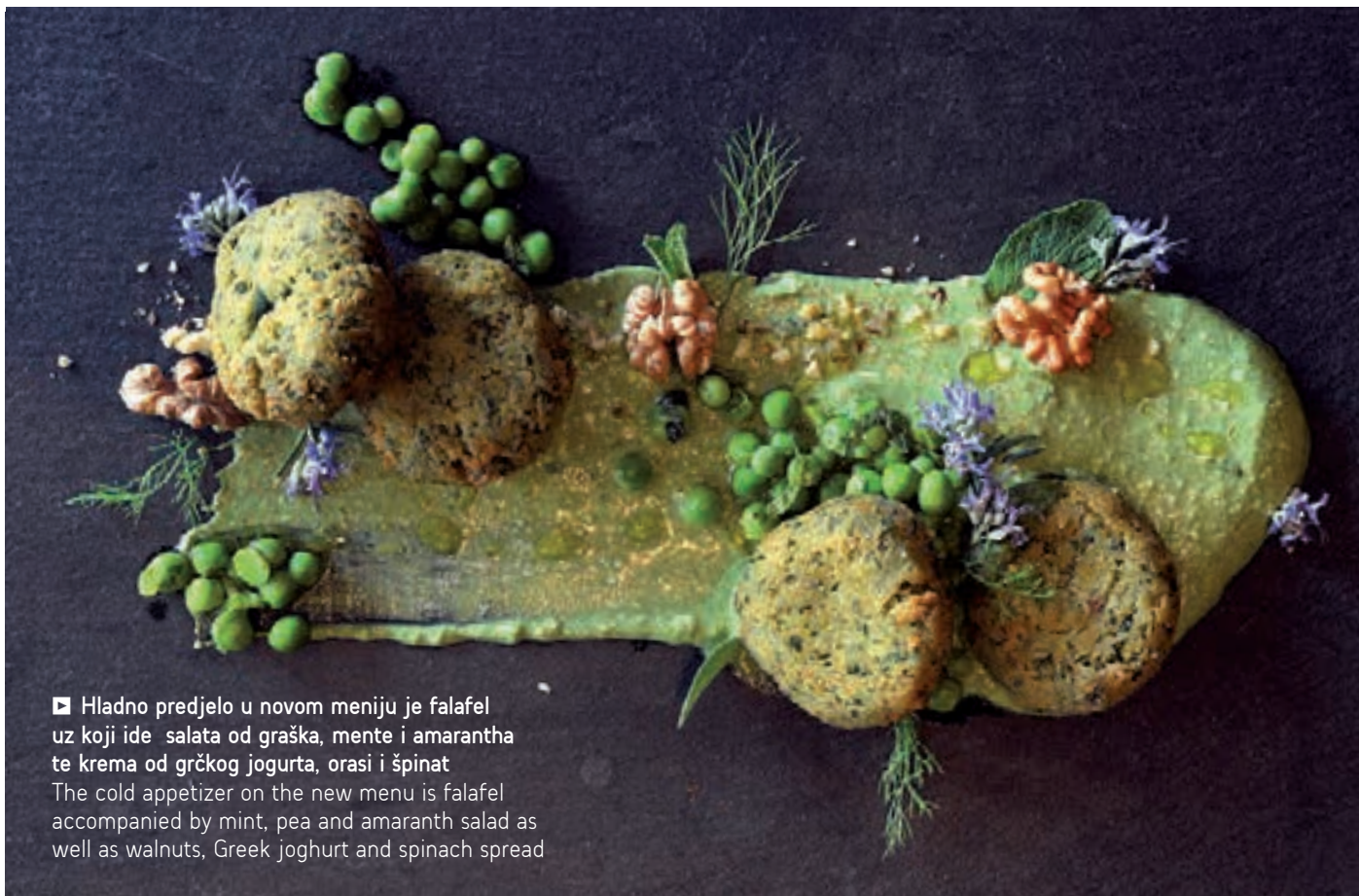
Food for Beautiful People, and the available choice is greater than last year. I also have nutritionists in my team and I want people to know that our food, besides being very tasty, is also tested and safe as well as well balanced.

Which dishes on that menu would you highlight?

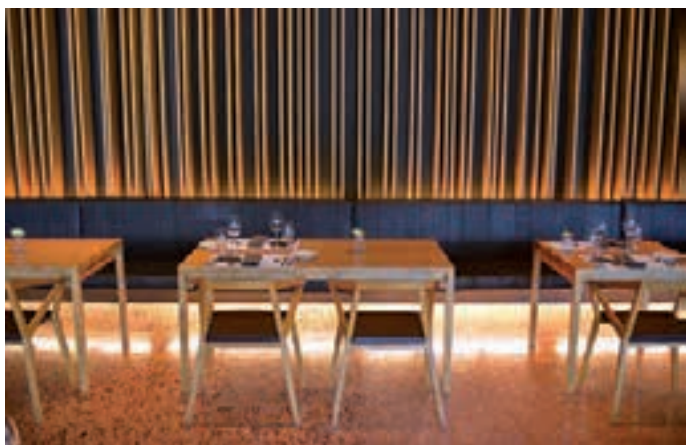
- We can start with an appetizer called A Plate of Tomatoes, comprising terinne, sorbet and cold jellied tomato soup. Main course includes grilled tuna, served medium rare, salad comprising quinoa, azuki beans, cucumbers and capers, as well as an avocado and tahini cream. Deserts have been adapted to the modern way of life - they are low on calories and contain gluten-free ingredients. For instance, we make brownies with hemp and cocoa, ice cream from rose petals, and a sauce made from chia seeds and vanilla. Furthermore, I would like to emphasize our tapioca pudding with fresh mixed berries, dried aronia berries, grilled banana, goji berries with orange juice and peel as well as coconut sugar. And for those who simply need their daily dose of chocolate, we have our Chocolate Lovers deserts.

How much have your dishes been inspired by Istria and the location of the hotel? Are you more locally or internationally oriented?

- I believe I am rather successful in finding a compromise between ▶



▣ Hladno predjelo u novom meniju je falafel uz koji ide salata od graška, mente i amarantna te krema od grčkog jogurta, orasi i špinat
The cold appetizer on the new menu is falafel accompanied by mint, pea and amaranth salad as well as walnuts, Greek yoghurt and spinach spread





▣ Jedno od jela u novom meniju je tuna steak i sezamova sol uz salatu od quinoe i azuki graha, krastavac te kapare
On of the meals from the new menu is tuna steak with sesame salt, quinoa and azuki bean salad with cucumber and capers



► Kombinacijom raznih stvari zaista se mogu napraviti čuda i zanimljive nove kreacije, a svakom jelu volim dati i osobni pečat. Hotel Lone je nešto posebno, izvan bilo čije tradicije. Zaista je jedinstven pa su takva i naša jela. U kreiranju hrane inspirirana sam magičnim ambijentom i okolišem hotela, ali istodobno sam svjesna da moramo voditi računa i o gostima koji vole klasičniju hranu.

Koje istarske namirnice posebno cijenite? Jesu li istarska maslinova ulja uistinu među najboljima na svijetu?

- Istarska maslinova ulja su iznimno kvalitetna, a ja obožavam pendolino, bužu i leccino. Maistra u svojim kampovima ima masline, koje se beru i potom hladno prešaju, pa to kvalitetno ulje koristimo za kuhanje u našim restoranima. Vrlo cijenim istarske tartufe i bijele i crne, a posebno je dobro njima puniti tjesteninu koja se dodaje u goveđu juhu. Obožavam i kozji sir iz jedne lokalne stancije, kojeg pripremam s raviolima. Šparoge me također oduševljavaju i volim ih kombinirati u raznim jelima. Iako su meni draže one divlje, nekim su gostima, pak, draže one uzgojene. Gljive lisičarke također su jedan od mojih lokalnih favorita i s njima najčešće radim rižota.

Jeste li na novom meniju zadržali i neke favorite gostiju s prethodnih karti?

- Kao što sam rekla, volim mijenjati meni i ne ponavljam jela iz prethodnih godina. To se osobito odnosi na ovaj meni koji je konceptom jedinstven.

Gdje općenito pronalazite nadahnuće za kuhanje? Na putovanjima? Koje kuhinje vi osobno volite? Koje kuhare u svijetu posebno cijenite i je li

vam netko od njih posebno inspirativan?

- S putovanja, moj suprug, Tom i ja, umjesto suvenira donosimo začine, sireve i razne druge namirnice. Ljeti manje kuhamo kod kuće, a zimi više. Osobno, najviše volim libanonsku kuhinju, a drage su mi još indijska i tajlandska, pogotovo zbog začina. Moj najveći uzor u kuhanju je Tom, koji mi je od prvog dana dao inspiraciju i priliku, i od kojeg sam naučila 80 posto onoga što danas znam. U Švicarskoj i Njemačkoj, gdje sam radila, teško se afirmirati mladom kuharu, jer ti oni stariji i iskusniji uvijek žele pokazati 'gdje ti je mjesto'. Ostalih 20 posto svog znanja pripisala bih knjigama, a dopada mi se kako rade australski kuhar Peter Gilmore i Britanac Heston Blumenthal.

Kada niste u kuhinji restorana, gdje jedete? Kuhate li sami kod kuće ili istražujete gastronomsku ponudu drugih restorana? Koliko ste kritični kao gost u restoranu?

- Naš jedini hobi je izlazak u restorane, a svojim 'dnevnim boravkom' smatramo restoran Orcu u Rovinju. Kad dođemo negdje, nismo zahtjevni gosti, ne tražimo poseban tretman, samo tražimo preporuku jela.

Fotografiraju li gosti u vašem restoranu hranu i smeta li vam, kao nekim drugim kuharima, taj novi trend koji su potencirale nove tehnologije i društvene mreže?

- Kod nas je to obrnuto, jer Tom i ja volimo snimati hranu i dijeliti fotografije na društvenim mrežama. Ako vidim gosta da fotografira hranu, to je kompliment mojem radu. Inače, s gostima bih mogla satima pričati o hrani, a k nama zaista dolaze istinski foodies s kojima je zadovoljstvo dijeliti dojmove i iskustva. ◀

► the local and international cuisine. By combining different things one can really make wonders and result in interesting new creations. I also like to put a personal touch on each and every dish. Lone Hotel is truly special, outside any traditions. It is really unique, which is why our dishes are unique as well. When creating new dishes I get my inspiration from the hotel's magical ambiance and surroundings; at the same time, I am aware of the fact that we also need to consider the guests who like more traditional food.

Which of the Istrian ingredients do you appreciate in particular? Are Istria's olive oils really among the best in the world?

- Istria's olive oils are of exceptional quality; pendolino, buža and leccino are my personal favorites. Maistra has olive trees in its camps; the olives are picked and cold pressed, and then that good-quality oil is used for cooking in our restaurants. I have a particularly high regard for Istria's truffles, both white and black. They are particularly good for stuffing the pasta that is later added to a beef soup. I also love the goat cheese we get from a local stancija - I usually use it with ravioli. I love the asparagus as well and I combine them with different dishes. Even though I prefer wild asparagus, some of our guests like the cultivated ones better. Finally, the chanterelles are also one of my local favorites and I usually use them when preparing risottos.

On the new menu, have you kept any of the guests' favorites from previous menus?

- Like I said, I don't repeat recipes from last years. This is particularly true of this menu, which has a unique concept.

Generally speaking, where do you find inspiration for cooking? On your trips? Which cuisines do you personally prefer? Which international chefs you appreciate

the most and do you find any of them particularly inspiring?

- When travelling, instead of souvenirs my husband Tom and I bring back spices, cheeses and various other ingredients. I personally love the Lebanese cuisine the most, and I also favor Indian and Thai cuisine, especially because of the spices. My greatest role model in cooking is Tom, who has given me the inspiration and opportunity from day one, and has taught me 80 percent of what I know today. In Switzerland and Germany, where I have worked, it is hard for a young cook to gain recognition because older and more experienced cooks always want to "put you in your place". The remaining 20 percent of my knowledge I would say is derived from books, and I like the work of the Australian cook Peter Gilmore and the Brit Heston Blumenthal.

When you are not spending time in a restaurant kitchen, where do you eat? Do you cook for yourself at home or explore the gourmet offering of other restaurants? How critical are you as a guest at a restaurant?

- Our only hobby is going out to restaurants, and we consider Orca restaurant in Rovinj to be our "living room". When we arrive at a place, we are not demanding guests, we do not seek special treatment, we only ask for dish recommendations.

Do guests photograph the food in your restaurant and are you bothered, like some other cooks, by this new trend driven by new technologies and social media?

- For us it is the other way around, because Tom and I like taking photographs of food and sharing them on social media sites. If I see a guest taking a photo of the food, that is a compliment to my work. Incidentally, I could talk with guests about food for hours, and we are indeed visited by true foodies who delight in sharing impressions and experiences. ◀



FILIP SAVIĆ, NAJBOLJI HRVATSKI SOMMELIER

VOLJA ZA UČENJEM I LJUBAV PREMA VINIMA – TO JE ONO ŠTO ČINI DOBROG SOMMELIERA

FILIP SAVIĆ, CROATIA'S BEST SOMMELIER

WILL TO LEARN AND LOVE OF WINES – THAT'S WHAT MAKES A GOOD SOMMELIER

U bogatoj ponudi Maistrinih hotela vinske karte imaju posebno važno mjesto. Nije, međutim, dovoljno gostima ponuditi samo veliki broj vrhunskih vina. Još su važniji vrhunska usluga, pouzdana preporuka i nenametljivo ponuđen dobar savjet. Sve su to vrline najboljih sommeliera, a najbolji među najboljima u Hrvatskoj na zadnjem državnom natjecanju bio je Filip Savić iz Maistrina hotela Lone. Put do osvajanja naslova najboljeg sommeliera Hrvatske nije bio lagan, a ni kratkotrajan, te Filip ističe kako se prije ove pobjede natjecao više puta i osvajao 2. i 3. mjesto. „Konkurencija je svake godine sve veća, a natjecanje je vrlo zahtjevno i treba paziti na mnoštvo detalja. Predstavnici Istre su tradicionalno najbrojniji, pa je tako bilo i ovaj put. Ostali su natjecatelji pretežito bili iz Zagreba i s Kvarnera što je i logično jer su to područja s vrlo razvijenijom gastronomskom ponudom“, istaknuo je.

On je već drugi zaposlenik Maistre koji je osvojio ovu prestižnu titulu, a tajna Maistrinog uspjeha leži u edukacijama sommeliera na tečajevima Hrvatskog sommelier kluba. Kako se već održavaju šestu godinu zaredom, do sada se stvorila dobra baza sommeliera. Jedan od najzaslužnijih je i Emil Perdec koji priprema Maistrine natjecatelje za prvenstvo tako da ih uvježbava za sve discipline koje ih očekuju na samom natjecanju. Najbolji hrvatski sommelier u 2013. je u ugostiteljstvu već 19 godina, a zadnjih šest godina je ▶

Wine lists hold a particularly important place in the rich offer of Maistra's hotels. Nonetheless, it is not enough to offer guests a great number of top-quality wines. Top-quality service, reliable recommendation and discreetly offered good advice are even more important. Those are all qualities of top sommeliers, and at the last state championship in Croatia Filip Savić of Maistra's Lone Hotel was the cream of the crop. The road to winning the title of the country's best sommelier was anything but short or easy. Before

this last feat Filip had competed a number of times, ending up second- or third-ranked several times. The competition grows stronger every year, and the event itself is extremely demanding and requires competitors to pay attention to a myriad of details. Traditionally, Istria's representatives come in largest numbers; the same happened this time as well. The remaining competitors were mostly from Zagreb and Kvarner, which is not surprising as the two areas boast the most developed gastronomic offer,” Filip explained.

He is the second Maistra employee to win this prestigious award. The secret of Maistra's success lies in the education of sommeliers through seminars organized by the Croatian Sommelier Club. Seeing as these seminars have been taking place for six consecutive years now, there is a rather good base of sommeliers. One of the most deserving people is Emil Perdec who has been preparing Maistra's competitors by training them for all the disciplines they competed in at the championships. Croatia's 2013 top sommelier has been in the hospitality business for ▶







► u Maistri. Sommelierstvo ga je oduvijek zanimalo, ali je tek prije osam godina dobio priliku završiti tečaj pri Hrvatskom sommelier klubu. Tvrdi da su za sommeliera najvažniji dobra volja za učenjem i ljubav prema vinima. Naravno, potrebno je puno prakse i što više kušanja vina kako bi se steklo dragocjeno iskustvo. „Učenje i istraživanje u ovom poslu nikada ne prestaje. To je ono što me u njemu i posebno veseli – svako vino i gotovo svaka boca donose neku novu priču i novo iskustvo“, rekao nam je Filip. Ističe kako gosti najčešće očekuju preporuku vina, posebno strani gosti, jer je kod njih uobičajeno dobiti savjet i pomoć sommeliera pri odabiru vina. Obično gostima nudi lokalna vina, naravno pod uvjetom da se dobro sljubljuju s hranom koju su odabrali. Također, goste voli pitati kakva vina inače preferiraju kako bi bio siguran da će im se preporučeno vino svidjeti. Prema Filipovom mišljenju, idealan restoran u Hrvatskoj u svojoj bi ponudi trebao imati najbolja regionalna, zatim najbolja hrvatska, pa vina najpoznatijih vinskih regija Europe i svijeta - upravo tim

redoslijedom. Misli da je važno gostima nuditi lokalna vina koja odražavaju duh i karakter neke lokacije i regije, ali je isto tako nužno imati u ponudi i neka druga vina osobito jačih vinskih zemalja za one goste koji nisu skloni probavanju novih vina i preferiraju ono što im je već dobro poznato. Vinska karta svakako mora biti pomno odabrana i selekcionirana, u skladu s ukupnom ponudom i konceptom restorana, dok njena opsežnost ovisi o objektu i situaciji na tržištu. Smatra da se zadnjih godina kvaliteta vina itekako izjednačila, jer se vinska scena neprestano mijenja i evoluira. Od istarskih, posebno cijeni vina Giorgia Clai, dok su mu od kontinentalnih vina ona Velimira Koraka iz Plešivice također vrlo posebna. A tipična istarska jela – istarski pršut, fritaju sa šparogama i pljukance s tartufima preporučio bi uz različita vina: svježju malvaziju uz pršut, uz jela sa šparogama sauvignon blanc, a uz tjesteninu s tartufima odležanu malvaziju. Na pitanje postoje li još neka posebna vina koja bi htio probati, odgovorio je u duhu pravog sommeliera: „Sva ona koja još nisam imao prilike kušati.“ ◀

► 19 years, including the last six years that he has spent at Maistra. He has always been interested in sommeliership but it wasn't until eight years ago that he got the opportunity to attend a seminar at the Croatian Sommelier Club. He claims one needs a will to learn and a love of wines to be a good sommelier. Naturally, it also takes plenty of practice and many wine tastings to gain the necessary experience. "In this business you never stop learning or exploring. And that's what I especially like about it – every wine and nearly every bottle bring a new story or a new experience," Filip told us. He says guests usually expect a wine recommendation. This is particularly true of foreigners as where they come from it is customary to get advice and help from a sommelier when choosing wines. To average wine connoisseurs Filip usually offers local wines, naturally, provided that they match well the selected dishes. He also likes to ask the guests what wines they prefer so as to make sure they will enjoy the recommended wine. In Filip's opinion, an ideal restaurant in Croatia should have the best regional and Croatian wines, and then even wines from the most famous wine regions in Europe and the world – in that particular order. He believes it is important to offer

guests local wines that reflect the spirit and character of a location or region. At the same time it is also necessary to have other wines on offer, especially wines from the more renowned wine countries for those guests who are not inclined to try new wines and prefer those they know well. The wine list should definitely be selected carefully, to match the overall offer and concept of the restaurant, while its size depends on the type of the restaurant and the situation on the market. It is believed that, quality-wise, over the past few years the wines on offer have pretty much balanced out as the wine scene continues to change and evolve. Of all the Istrian wines, Filip holds Giorgio Clai's wines in particularly high regard, while when it comes to wines from continental Croatia's, he believes those by Velimir Korak from Plešivica are also rather special. At the same time, he would pair Istria's typical dishes – Istrian prosciutto, wild asparagus *fritaja* and *pljukanci* with truffles – with different wines: prosciutto with fresh malvasia, asparagus dishes with sauvignon blanc, and *pljukanci* with matured malvasia. Finally, when asked if there were any special wines that he would like to try, Filip answered as a true sommelier: "All those that I haven't yet had the chance to try." ◀

WINE VAULT

restaurant

Restaurant Wine Vault is characterised by traditional French cuisine paired with modern 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 chef Gretić's VIP guest and experience a part of the excitement and emotions hidden in the real colourful kitchen of 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 chef and the sommeliers.

Hotel Monte Mulini, A. Smareglie bb, 52210 Rovinj, Croatia
+385 (0)52 636 017 / winevault@maistra.hr / www.winevault.com.hr

Hotel
Monte Mulini

maistra
ROVINJ-VRSAR

only managed 9 courses but they were all delicious - Many thanks to Chef Philip & Daniel & all the team in the kitchen I will think of this food & hotel for a long time Love & best wishes Louise 16/10 Southwold Suffolk England

* LIFE

* IT'S NOT





Vrsar je
živopisni ribarski
grad na zapadnoj
obali Istre
Vrsar is a picturesque
fishing town on the
west coast
of Istria

I KAMP I HOTEL OTVORENI TIJEKOM CIJELE GODINE

HOTEL PINETA I KAMP PORTO SOLE U VRSARU RADO
DOČEKUJU GOSTE I IZVAN GLAVNE TURISTIČKE SEZONE

BOTH CAMPSITE AND HOTEL ARE OPEN YEAR-ROUND

PINETA HOTEL AND PORTO SOLE CAMPSITE IN VRSAR ARE HAPPY
TO WELCOME GUESTS EVEN IN OFF-PEAK SEASON



Hotel Pineta s tri zvjezdice u Vrsaru i kamp Porto Sole otvoreni su tijekom cijele godine što znači da imaju redovite goste i izvan glavne turističke sezone. Time se može pohvaliti rijetko koji kamp na našem podneblju. 'Kamp se od travnja 2013. godine nije zatvarao što je bio naš mali eksperiment za koji je trebalo puno hrabrosti. Odlučili smo se na to poznavajući strukturu i navike

naših gostiju, kojima smo ponudili da tu provedu i jesenski i zimski odmor u čemu smo uspjeli', kaže Kristijan Žužić, direktor hotela Pineta i kampa Porto Sole. Gosti kampa u tom razdoblju borave u sunčanijem dijelu, sanitarije su grijane, na raspolaganju su im fitness sprave, a imaju i fresh corner (šator s grijalicama) uz animaciju na dnevnoj bazi. Kampisti su poznati po tome da se družu kao velika obitelj, ▶

The three-star Pineta Hotel and Porto Sole Campsite in Vrsar are open all year round, which means that they have guests in the off-peak season as well. Only a handful of campsites in the region can say the same thing. "The campsite hasn't been closed since April 2013. That was a little experiment of ours and it took a lot of courage to do that. We made the decision knowing well the structure and habits of our guests; we offered them to spend their fall

and winter holidays here as well and made a success of it," said Kristijan Žužić, head of the Pineta Hotel and Porto Sole Campsite. In the off-peak season the guests stay in the sunnier area. Moreover, all sanitary facilities are heated; the guests can use fitness equipment and the fresh corner (a heated tent) with daily entertainment. The campers are known for being one large family, which is why Porto Sole is doing its best to offer them as pleasant stay as possible even in the winter months.

Porto Sole Campsite had New Year's guests from Slovenia, Germany, Austria and Italy, who all came in their motorhomes worth ▶



► **Kamp Porto Sole utočište je za turiste tijekom cijele godine**

Porto Sole Campsite is a shelter for tourists during the whole year



► pa im nastoje omogućiti što ugodniji odmor i u hladnijim mjesecima. U kampu Porto Sole imali su novogodišnje goste iz Slovenije, Njemačke, Austrije i Italije, koji su došli s autodomovima čija je vrijednost otprilike kao solidnog stana. Za njih su organizirali i izlete u okolici, za što su dobili pohvale na blogovima i u kamping magazinima. Prošle zime zabilježili su više od 200 gostiju, a u sezoni ih može biti maksimalno 2.500. Pogodnost gostima kampa je što mogu koristiti usluge hotela Pineta po povoljnijim cijenama, a imaju besplatan fitness, masaže, tursku i finsku saunu, otvoreni i zatvoreni bazen. Hotel Pineta ima 99 smještajnih jedinica (210 kreveta), slovi i kao bike friendly i uključen je u projekt Maistra bike & bed. Tu izvan sezone na pripremama borave nogometaši, atletičari,

triatlonci i drugi sportaši, kako iz Hrvatske, tako i Slovenije, Austrije, Njemačke... Poslovni ljudi, koji također rado dolaze raznim prigodama, na raspolaganju imaju i kongresnu dvorana, a najmlađim gostima, u sezoni izvan nje, mogu uživati u igraonicama. Kristijan Žužić ističe dobru suradnju s lokalnom zajednicom od koje dobivaju moralnu podršku u proširivanju ponude i produžetku sezone. Napominje kako se marina u Vrsaru, izgrađena 2001. godine, pokazala kao pun pogodak, a jahtaši su dobri potrošači u ugostiteljskim objektima, pa tako i u njihovima. Dobro surađuju i s lokalnim sportskim aerodromom, a izvan sezone nastoje se prilagoditi domaćem stanovništvu. Organiziraju se razne zabave, a posebno popularni su kartaški turniri na kojima se okuplja po stotinjak igrača briškule iz cijele Istre.

► as much as an apartment. The hosts organized trips to the surrounding area, for which they were complimented on various blogs and camping magazines. Last winter they had over 200 guests, while during the peak season there can host maximum 2,500 of them. One of the advantages of the campsite is the fact that guests can use the services of the Pineta Hotel at favorable prices and enjoy free-of-charge gym, massages, Turkish and Finnish saunas, and indoor and outdoor pools. Pineta Hotel has 99 accommodation units (210 beds) and is known for being bike-friendly; it is even included in the Maistra Bike & Bed project. In the off-peak season the hotel usually welcomes footballers, track and field athletes, triathlon and other athletes not only from Croatia but also Slovenia, Austria, Germany and many other countries. Businesspersons are also frequent guests and have a congress hall at their disposal, while the youngest

guests can enjoy children's playrooms in both peak and off-peak seasons. According to Kristijan Žužić, they have a rather good cooperation with the local community, which provides them with the moral support in their efforts to expand the offer and prolong the season. Furthermore, the marina in Vrsar, built in 2001, has been a complete success; the yachtsmen are excellent consumers, particularly as regards restaurants and other hospitality businesses. They also work well with the local airfield and in the off-peak season try to adapt to the locals. Thus, they organize various parties, with card playing tournaments being especially popular as each time they attract a hundred or so briškula players from around Istria. As a destination Vrsar can offer an abundance of things in both peak and off-peak season. Žužić is particularly proud of the attractive park featuring sculptures by Dušan Džamonja, Istrian Riviera tennis



Vrsar kao destinacija može ponuditi puno toga u vrijeme glavne turističke sezone i izvan nje. Žužić posebno naglašava atraktivni park skulptura kipara Dušana Džamonje, teniski turnir Istarska rivijera, Limes bike tour, glazbene susrete Pramalići, Casanova fest te Montraker festival kao lokacije i događanja koja svakako vrijedi posjetiti. ◀

tournament, Limes Bike Tour, Pramalići Music Festival, Casanova Fest and Montraker Festival, confident that those are all locations and events one should definitely visit and experience. ◀

► Hotel Pineta smješten je nasuprot Vrsara
Hotel Pineta is situated opposite to city of Vrsar



ALL-SUITE ISLAND HOTE

RAJ NA OTOKU SV. ANDRIJE

Posebno iskustvo odmora na otočiću bogate prošlosti koji posjetiteljima nudi suncem okupane plaže, opuštenu atmosferu i bijeg od svakodnevne užurbanosti

PARADISE ON ST. ANDREW'S ISLAND

Special holidaying experience on an island rich with history that offers to its visitors sun-drenched beaches, relaxed atmosphere and escape from everyday hustle

LISTRA



▣ All Suite Island Hotel Istra
nudi 32 luksuzna apartmana
s prekrasnim pogledom
All Suite Island Hotel Istra
offers 32 luxury apartments
with a beautiful view



ALL SUITE ISLAND HOTEL ISTRA SMJEŠTEN JE NA OTOKU SV. ANDRIJA NA SVEGA DESETAK MINUTA VOŽNJE BRODOM OD ROVINJA. HOTELSKI KOMPLEKS S ČETIRI ZVJEZDICE UKLJUČUJE 326 PREKRASNIH SOBA U GLAVNOJ ZGRADI I 32 LUKSUZNA APARTMANA, OD KOJIH SU DVA DE LUXE I PRUŽAJU JEDINSTVENU UDOBNOŠĆU U NETAKNUTOJ PRIRODI.

Otočić površine 0,144 km² i obalom dugom 2 km, oaza je bez prometa sa suncem okupanim privatnim plažama i skrovitim uvalama.

Sv. Andrija, poznat i pod nazivom Crveni otok, najveći je u rovinjskom arhipelagu, a prvi pisani dokazi o njegovu postojanju datiraju iz 9. stoljeća i nalaze se u tamošnjem samostanu. Kroz povijest, tu su djelovali razni svećenički redovi i smjenjivale se države. Nakon pada Venecije 1797. godine Rovinj je postao dijelom Napoleonove Ilirske republike, a 1809. samostan je zatvoren i redovnici protjerani. Otok je otad mijenjao mnoge vlasnike i sadržaje. Od 1852. na njemu je tvrtka Stengle & Cattaro iz Trsta proizvodila maslinovo ulje da bi nešto kasnije, također tršćanska tvrtka Escher, preuzela otok i na njemu proizvodila cement i vapno pri

čemu je u crkvu smjestila parni stroj, a zvonik koristila kao dimnjak.

Na sreću po rovinjski turizam, otok je 1890. kupio Georg von Hütterott, tršćanski trgovac njemačkog podrijetla, pretvorivši ga u ljetovalište svoje obitelji i time postavljajući temelje turističkog razvoja. Svečano otvorenje Sv. Andrije upriličeno je 27. siječnja 1891., na rođendan njemačkog cara Wilhelma II., uz prisustvo nadvojvode Karla Stefana. Hütterott je pod nerazjašnjenim okolnostima preminuo 1910. godine (navodno je počinio samoubojstvo zbog financijskih problema), a iza njega su ostali planovi o razvoju Rovinja kao morskog lječilišta. Do početka I. svjetskog rata, njegova supruga Marie te kćeri Hanna i Barbelis koristile su otok kao ljetovalište, ali su ga uslijed ratnih zbivanja morale napustiti.

THE ALL SUITE ISLAND HOTEL ISTRA IS LOCATED ON ST. ANDREW'S ISLAND, JUST TEN MINUTES BY BOAT FROM ROVINJ. THE FOUR-STAR HOTEL RESORT INCLUDES 326 BEAUTIFUL ROOMS IN THE MAIN BUILDING AND 32 LUXURY APARTMENTS, TWO OF WHICH ARE DELUXE APARTMENTS AND OFFER UNIQUE ACCOMMODATION IN AN UNSPOILT NATURE.

With an area of 0.144 square kilometers and a two-kilometer coastline, the island is a traffic-free oasis with sun-drenched private beaches and hidden coves. St. Andrew's Island, also known as the Red Island (Crveni otok), is the largest island in the Rovinj archipelago. The first written accounts of the

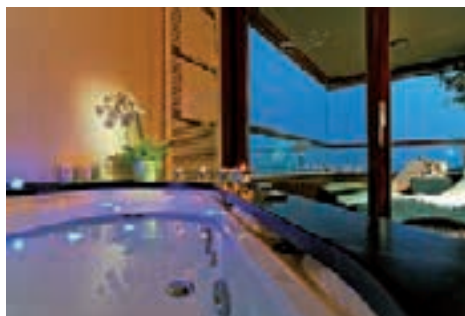
island date back to the ninth century AD and can be found in the island's monastery. Throughout history, various monastic orders inhabited the monastery, ruled over by different countries. Following the fall of Venice in 1797, Rovinj became part of Napoleon's Illyrian Republic, and in 1809 the monastery was closed and the monks driven out. Since then the island has changed many hands and offered different things to its visitors. In 1852 the Trieste-based company Stengle & Cattaro began producing olive oil and then, a few years later, the Italian company Escher from the same town took the island over to manufacture cement and lime, setting up the steam engine inside the island's church and using the bell tower as the chimney. Fortunately for Rovinj's tourism, in 1890 the island was purchased by Georg von Hütterott, Trieste-based merchant of German descent. He turned the island into his family's private summer resort, thus setting the foundations for the development of tourism in the area. The official grand opening of St. Andrew's Island took place on January 27, 1891, on the birthday of the German Emperor Wilhelm II; the event was attended by the Archduke Charles Stephen of Austria. In 1910 Hütterott died under mysterious circumstances (he allegedly committed suicide over financial problems), leaving behind his plans to develop Rovinj as a health resort. His wife Marie and





▣ **Moderno uređeni apartmani zadovoljavaju ukus svakog gosta**

Modern apartments suit the taste of any guest



Godine 1927. Marie i Barbelis von Hütterott vratile su se na otok na kojem su živjele sve do 1945. Otok je nakon II sv. rata proglašen kulturnim naslijeđem, a 1954. na njemu je izgrađen hotelski kompleks Crveni otok sa 114 kreveta i dvije kamene kuće. Deset godina kasnije otvorena je depadansa Park, a 1968. hotel Istra, tako da je s vremenom Sv. Andrija postao jedno od najpoželjnijih turističkih mjesta u Istri, pogotovo otkako posluje u sklopu Maistre. 'Na Crveni otok dolaze gosti koji žele privatnost i opuštenu atmosferu, a neki od njih redovito nas posjećuju više od 30 godina', kaže Nada Petrović Stepanov, direktorica All Suite Island Hotel Istra i dodaje da se na otoku organiziraju i romantična vjenčanja za mladence iz raznih zemalja, koji se često nakon toga godinama vraćaju za lijepim uspomenuama.

Luksuzni apartmani All Suite Island Hotel Istra, ovisno o preferencijama, nude tri vrste modernog uređenih apartmana koji mogu zadovoljiti ukus svakog gosta. Tijekom dana i vrlo ugodnih večeri gosti mogu uživati a la carte restoranu Lanterna u dvorcu Hütterott, i u nekim drugim specijaliziranim restoranima koji se nalaze na otoku. Poseban je, pak, doživljaj doručak u dvorcu Hütterott. Uz hotel se nalaze tri vanjska bazena, jedan sa slatkom vodom i dva sa morskom vodom. Također, hotel raspolaže i s jednim unutarnjim bazenom koji ima morsku vodu, te dijelom plaže koji gostima osigurava sasvim intiman ugođaj. Na raspolaganju im je i pravi mediteranski vrt relaksacije uz Wellness centar Otok, vrhunski objekt za opuštanje s najsuvremenijim wellness tretmanima. All Suite Island Hotel Istra otvoren je od travnja do listopada. ◀

daughters Hanna and Barbelis used the island as their summer retreat until the start of the First World War but were then forced to leave it when the war broke out. In 1927 Marie and Barbelis returned to the island and lived there until 1945. Following the Second World War the island was listed as a cultural heritage site and in 1954 a hotel resort, Red Island, with 114 beds and two stone houses, was built on it. Ten years later the Park Annex was opened, while Istra Hotel opened its doors in 1968. In time St. Andrew's Island became one of the most popular destinations in Istria, particularly since it started doing business as part of Maistra. "The Red Island welcomes guests who prefer privacy and relaxed atmosphere, and some of them have been visiting us regularly for over 30 years," explained Nada Petrović Stepanov, head of the All Suite Island Hotel Istra, adding that they also organized romantic weddings for young couples from around the world

and many of whom often return to the island years later to relive their beautiful memories. Depending on the guests' preferences, the All Suite Island Hotel Istra luxury apartments feature three types of modern suites that can suit the taste of any guest. During the day and in the evenings, which are usually very pleasant, the guests can enjoy the a la carte Lanterna Restaurant at the Hütterott Castle as well as certain other specialized restaurants on the island. At the same time, having breakfast at the Hütterott Castle is a special experience indeed. There are three outdoor pools next to the hotel: one fresh water pool and two salt water ones. Moreover, the hotel has an indoor salt water pool and owns part of the nearby beach, thus offering quite an intimate atmosphere to its guests. They also have at their disposal a true Mediterranean relaxation garden with the latest wellness treatments. All Suite Island Hotel Istra is open between April and October. ◀

REDBULL



ROVINJ – JEDINSTVENA KULISA
SPEKTAKULARNOG NATJECANJA

.....
ROVINJ – A UNIQUE BACKDROP FOR
A THRILLING COMPETITION

AIR RACE



Najatraktivnije letačko natjecanje – Svjetsko prvenstvo Red Bull Air Race – po prvi je puta posjetilo Rovinj i Hrvatsku 12. i 13. travnja

The world's fastest motorsport, the Red Bull Air Race World Championship, landed for the first time in Rovinj, Croatia on April 12–13





PRVI PUT U HRVATSKOJ, KAO JEDNA OD SAMO OSAM UTRKA SVJETSKOG PRVENSTVA NAJBOLJIH SVJETSKIH PILOTA, RED BULL AIR RACE U ROVINJU JE PRONAŠAO LOKACIJU KOJA MOŽE STATI UZ BOK NAJELITNIJIM SVJETSKIM DESTINACIJAMA POPUT ABU DHABIA I LAS VEGASA.

U skladu suprotnosti Staroga grada i najmodernijih trkaćih aviona današnjice, rovinjski akvatorij stvorio je jedinstvenu kulisu spektakularnog Svjetskog prvenstva Red Bull Air Race. Ovo uzbudljivo svjetsko natjecanje koje spaja brzinu, preciznost i vještinu, osnovano je 2005. godine, a od tada se održalo još 8 puta u ukupno 18 zemalja. Prvi koji je uspješno prošao stazu je cijenjeni mađarski pilot Péter Besenyei, jedan od idejnih kreatora Red Bull Air Racea i pobjednik prvog natjecanja održanog u Austriji, a koji i dan danas spada među glavne favorite

ovog ekstremnog sporta velikih brzina i niskih nadmorskih visina.

U konkurenciju za natjecanje ulazi se samo s pozivnicom, a odabrani piloti moraju biti šampioni akrobatskih natjecanja te se dokazati u kvalifikacijskom kampu gdje se ocjenjuju ne samo vještine već i mentalna disciplina. Piloti se utrkuju na posebno definiranoj stazi s vratnicama, i to neposredno pred očima promatrača.

Zadatak pilota jest što je brže moguće proći zračnu stazu na kojoj se nalaze stupovi ispunjeni zrakom (poznati po imenom Air Gates), i to uz što ►



OR ITS PREMIERE IN CROATIA, THE RED BULL AIR RACE FOUND ROVINJ – THE VENUE FOR ONE OF JUST EIGHT WORLD CHAMPIONSHIP RACES OF THE TOP RACING PILOTS – TO BE IN A CLASS WITH SOME OF THE MOST ELITE WORLD DESTINATIONS, LIKE ABU DHABI AND LAS VEGAS.

Having in mind the differences between the Old Town and the most modern race planes of today, the Rovinj bay created a rather unique backdrop to the

spectacular Red Bull Air Race World Championship. This exciting global motorsport combining speed, precision and skill was founded in 2005, and since then has been held eight times in 18 different countries. Hungary's renowned pilot Péter Besenyei was the first to successfully complete the course; he is also one of the creative minds behind the Red Bull Air Race and winner of the first ever competition held in Austria. Furthermore, Besenyei is still one of the favorites to win this extreme sport featuring flying at high speeds and low altitudes. It is an invitation-only competition and the select pilots have to be aerobatic champions; they also need to prove themselves in the qualifying camp, where not only one's skills but also one's mental toughness is judged. The pilots race along a specially defined racetrack, featuring Air Gates and is positioned for all fans to see. The pilots must navigate an aerial racetrack featuring air-filled pylons, known as Air Gates, in the fastest possible time incurring as few penalties as possible. Even though the track is narrow and short, requiring numerous ►



► Utrke se obično održavaju iznad vode

The races are usually held above the water



▶ Prva utrka sezone održana je kao i uvijek u Abu Dhabiju
As usual, the first race of the season was held in Abu Dhabi



▶ Matthias Dolderer i Hannes Arch provjeravaju rutu druge utrke natjecanja Red Bull Air Race u Rovinju
Matthias Dolderer and Hannes Arch check the course for the second stop of the Red Bull Air Race in Rovinj

► Hannes Arch, pobjednik utrke u Rovinju
Hannes Arch, winner of the race in Rovinj



► manje kaznenih bodova. Iako je staza uska i kratka, uz brojne okrete i nagle promjene smjera, piloti ipak uspijevaju postići brzine i do 370 km/h. Složeni manevri ne zahtijevaju samo vrhunske pilote, nego i vrhunske zrakoplove. Među dinamičnim i brzim zrakoplovima nalaze se Edge 540, MXS-R i Corvus Racer 540. Unatoč svim vratolomijama, Svjetsko prvenstvo Red Bull

Air Race iznimno je sigurno i za pilote i za publiku. Stupovi koji čine vratnice načinjeni su od vrlo laganog materijala koji se i pri najmanjem dodiru potpuno razdere. Utrkom se upravlja iz Race Towera, prenosivog kontrolnog tornja u kojem se na desecima monitora neprestano nadziru svi detalji, uključujući i promjene vremena. Nakon trogodišnje stanke nastale zbog reorganizacije i

► turns and abrupt changes in direction, the pilots can reach up to a maximum entry speed of 370 kph. The complex manoeuvres require not only top pilots but also top aircrafts. The agile and fast planes include the Edge 540, the MXS-R and the Corvus Racer 540. Despite all the flying, the Red Bull Air Race World Championship is extremely safe for both the pilots and the fans. The pylons are made of very light flexible spinnaker fabrics and tear apart on the

slightest impact. The races are managed from the Race Tower, a mobile control tower with dozens of screens allowing continuous monitoring of all the details, including changes in the weather. Following a three-year break for the reorganization and introduction of new safety measures, the Red Bull Air Race returned in 2014 with a completely new concept. The three years have done little to diminish the interest of the fans. On the contrary, the break has just

ZA TITULU SVJETSKOG PRVAKA OVE SEZONE BORI SE 12 VODEĆIH SVJETSKIH PILOTA IZ DESET ZEMALJA

THIS SEASON TWELVE PILOTS FROM TEN COUNTRIES WILL FIGHT FOR THE WORLD CHAMPION TITLE



uvodnja novih sigurnosnih mjera, Red Bull Air Race vratio se na nebo 2014. godine s novim konceptom, a tri godine stanke nimalo nisu umanjile interes njegovih ljubitelja. Štoviše, samo su pojačale njihovu žed, što je potvrdila i rovinjska utrka. Zahtjevno postavljena letачka staza u Rovinju i najboljim je pilotima postavilo izazove kojima nije bilo lako odgovoriti. Pred očima tisuća promatrača, Red Bull Air Race opet nam je pružio neponovljiva uzbuđenja.

Uzbudljiv i upečatljiv, Red Bull Air Race pamti se dugo, bilježi kamerama i fotoaparatom, prepričava i opisuje u nedogled. Kao i Rovinj. ◀

Najnovije vijesti o Svjetskom prvenstvu Red Bull Air Race možete pronaći na internetskoj stranici www.redbullairrace.com

increased their thirst, as confirmed by the race in Rovinj. The demanding race track presented even the best pilots with considerable challenges that were not easy to respond to. In front of thousands of fans, the Red Bull Air Race once again provided us with outstanding and unique excitements.

Exciting and memorable, the Red Bull Air Race stays with one for a long time; it is recorded on cameras, talked about and described incessantly. Just like Rovinj. ◀

To keep up to date with the Red Bull Air Race World Championship, head to www.redbullairrace.com

► Najpopularniji zrakoplovi su Edge 540, MXS-R i Corvus Racer 540

The most popular aircrafts are the Edge 540, the MXS-R and the Corvus Racer 540



MAISTRA BIKE

AKTIVNI ODMOR U

MAISTRA BIKE

ACTIVE HOLIDAYS IN ROVINJ AND



ROVINJU I VRSARU

VRSAR



Biciklizam je, kako rekreativni tako i profesionalni, u Maistri prepoznat kao vrlo važan turistički proizvod vezan uz destinacije Vrsar i Rovinj. Tome pridonosi sve bolja infrastruktura i raznovrsna ponuda specijaliziranih programa te organizacija biciklističkih evenata

Maistra recognizes recreational and professional cycling as a very important tourism product for the destinations Vrsar and Rovinj, and improving infrastructure, varied offer of specialized programs and organization of cycling events contribute to its recognition



C

ikloturizam već godinama bilježi trend rasta, čemu pogoduju klimatski

uvjeti s prosječnom temperaturom od 12 do 18 C u zimsko-proljetnom razdoblju, atraktivno prirodno okruženje i konfiguracija terena. Razvoj cikloturizma ne bi bio moguć bez dobre suradnje s lokalnim državnim i turističkim institucijama koje su ozbiljno shvatile njegov potencijal. Tako je prostor Istarske županije umrežen s osamdesetak mountain bike (MTB) staza. Ukupna duljina staza u Istri iznosi više od 3.200 km (70% su MTB, a 30% ceste s niskom frekvencijom prometa u pred i posezonskom razdoblju). Čak sedam Maistrinih objekata nosi oznaku bike bed prilagođenih cikloturistima (hoteli Park i Eden te turističko naselje Villas Rubin u Rovinju; hotel Pineta, turističko naselje Belvedere i Petalon u Vrsaru te turističko naselje Funtana). U njima se ►

C

ycling tourism in Istria has been on an upward path for years thanks to Istria's

balmy climate with temperatures in winter and spring averaging 12–18°C and its attractive natural scenery and ground configuration. The development of cycling tourism would not have been possible without sound cooperation with government and tourism institutions, which have taken its potential seriously. Istrian County thus boasts around eighty mountain bike (MTB) trails with a total length of more than 3,200 km (MTB trails account for 70% and roads with low traffic frequency in pre- and post-season for the rest). As many as seven Maistra's facilities are labeled "bike bed", denoting that they are cyclist-friendly: Hotels Park and Eden and Villas Rubin Resort in Rovinj; Hotel Pineta, Resort Belvedere and Petalon in Vrsar, and Funtana Resort). These hotels offer the complete service for cyclists, ►



► nudi kompletan bike servis što uključuje čuvanje, popravak, pranje bicikla i ostale usluge. Mogućnost najma bicikla i vođenih biciklističkih izleta postoji u svim objektima Maistre. Biciklističke ture traju sat i pol, namijenjene su isključivo rekreativcima u neposrednoj blizini smještajnih objekata, uz preporuku za obilazak lokaliteta zaštićene prirode kao što su rovinjsko priobalje, ornitološki rezervat Palud, rezervat šume Kontija, Limski zaljev... Gosti mogu ići i na samostalne izlete, pri čemu su im na raspolaganju specijalizirane bike mape. Maistra ima i posebne programe za zahtjevnije grupe biciklista koje vode educirani bike vodiči u koje mogu biti uključeni i obilasci kulturnih i gastro sadržaja. Osnovne uloge koje se nude u Maistrinim 'bike friendly' objektima uključuju: sigurnu prostoriju za čuvanje bicikla, bike point s informacijama o bike ponudi, web stranice s informacijama o bike proizvodu Maistre, mogućnost besplatnog preuzimanja GPS koordinata staza sa web stranica, Internet pristup, dostupnost biciklističkih karata, prostor za pranje bicikala, set alata za jednostavne popravke, mogućnost pranja biciklističke

odjeće, ponuda bogatog doručka i večere na buffet ponudi, dodatni obroci na bazi ugljikohidrata uz doplatu, više vrsta energetske paketa uz doplatu, najam bicikala uz doplatu, biciklističke ture po bike stazama u organizaciji animacijskog tima Maistre na upit te informacije o dostupnim bike servisima i trgovinama bike opreme. Na upit i uz doplatu moguće je i angažirati profesionalnog bike vodiča, unajmiti GPS uređaj i e-bicikl, koristiti opremljeni fitness centar i termalnu zonu, sportska masaža te korištenje usluga wellness centra. ◀

TIJEKOM GODINE U ISTRI SE ODRŽAVA NEKOLIKO BIKE EVENATA:

- Istarsko proljeće - međunarodna profesionalna biciklistička utrka u etapama
- Međunarodna biciklistička juniorska utrka kroz Istru
- Maistrana - rekreativna MTB vožnja (biciklijada)
- Limes Slow bike - rekreativna MTB vožnja
- Rekreativna MTB vožnja (biciklijada) povodom proslave Grada Rovinja
- Ol Istria MTB Tour - Parenzana Cannondale - međunarodna biciklistička MTB utrka

► including bicycle storage, maintenance, wash and other services.

All Maistra's facilities offer rent-a-bike services and guided cycling tours. The tours take an hour and a half and are designed specifically for recreational cyclists. They are organized in immediate vicinity of the accommodation facilities and participants are recommended to visit some of the nearby nature reserves, such as the Rovinj coast, Palud Ornithological Reserve, Kontija Forest Reserve, the Lima Bay, and others. Guests are welcome to organize cycling tours on their own and are offered specialized cycling maps for the purpose. Maistra also offers special programs for more demanding cyclist groups, guided by specially trained cycling guides, which may include visits to cultural sights and local restaurants. The basic services offered at Maistra's cyclist-friendly facilities include a secure bicycle storeroom, an info point with information about local cycling offer, a website containing info on Maistra's cyclist products, possibility of free download of GPS trail coordinates from the website, internet access, availability of cycling maps, a bicycle wash, a set of tools for simple repairs, possibility of

laundering cyclist clothes, hearty buffet breakfasts and dinners, extra carbohydrate-based meals (charged extra), several types of energy packages (charged extra), rent-a-bike service (charged extra), cycling tours in cycling trails organized by Maistra's animation team on request, and info on available repair shops and cycling gear shops.

Professional cycling guides, GPS devices and e-bikes, a fully-equipped fitness centre and thermal zone, sports massage, and wellness centre services are available on request and are charged extra. ◀

SEVERAL CYCLING EVENTS TAKE PLACE IN ISTRIA THROUGHOUT THE YEAR:

- Istrian Spring - international professional bicycle race in stages
- International bicycle race through Istria for juniors
- Maistrana - recreational MTB ride (cycling event)
- Limes Slow Bike - recreational MTB ride
- Recreational MTB ride (cycling event) celebrating Rovinj Day
- Ol Istria MTB Tour - Parenzana Cannondale - international MTB race

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I FEEL
SLOVENIA

HOTEL MONTE MULINI

LUKSUZ I ZA NAJZAHTJEVNIJE GOSTE

*Biser rovinjskog hotelijerstva pet godina na tronu –
Monte Mulini prošle je godine u izboru uglednog
TripAdvisora proglašen najboljim hotelom u Hrvatskoj*

LUXURY EVEN FOR THE MOST DEMANDING GUESTS

*Pearl of Rovinj's hotel industry remains on top for
five years –Last year the renowned TripAdvisor
voted Monte Mulini the best hotel in Croatia*



▣ Sve sobe u hotelu
imaju pogled na more
All rooms at the
hotel have sea views



otel Monte Mulini otvoren je u ožujku 2009. godine, a već je prošlu vrlo uspješnu godinu zaokružio i velikim priznanjem web stranice za svjetske putnike Trip Advisor, kada je proglašen najboljim hrvatskim hotelom prema izboru gostiju. Iako tijekom cijele godine dobivaju komplimente za svoj rad, nisu očekivali takvu nagradu, priznaje Lovorka Androšić, izvršna pomoćnica direktora hotela. Monte Mulini je poseban produkt koji predstavlja iskorak prema modernom turizmu i sam vrh hrvatske luksuzne turističke ponude. Imidž se gradi na priči o oazi mira u kojoj se gosti mogu odmoriti uz besprijekornu uslugu i luksuz. Smješten je na rubu stonjete park šume Punta Corrente prema rovinjskom starom gradu do kojeg je lako doći 15-minutnom šetnjom po uređenim stazama. Hotel je opremljen modernim dizajnerskim namještajem, a velika je pažnja posvećena i najmanjim detaljima. Murano lusteri, Swarovski kristali, Herling porculan, Pierre Frey sofe, Christopher Guy zrcala, samo su dio dizajnerske kolekcije koja je posebno izrađena za hotel Monte Mulini. Visoke smještajne standarde spajaju s gastro pričom i šarolikom internacionalnom kuhinjom, nudeći oko 550 vinskih etiketa, od čega stotinjak domaćih. Tijekom sezone svakodnevno se od 17 do 19 sati organiziraju degustacije hrvatskih vina, pjenušaca i maslinovih ulja što je posebno zadovoljstvo njihovim znatiželjnim gostima. Petu

godišnjicu rada obilježava i poseban 'meni 5x5' - 5 sljedova hrane, svaki s 5 različitih jela - koji je osmislio chef Tom Gretić, a koji će se posluživati u hotelskom fine dining restoranu Wine Vault. U hotelu posebnu pozornost pridaju edukaciji kadra. Nemaju veliku fluktuaciju djelatnika, a sve nove uvode u osnovnu filozofiju posla da se potpuno otvore prema gostu i pruže im osjećaj kao da su kod kuće. U sezoni su svakodnevni jutarnji brifinzi. Zaposlenici se okupljaju na tzv. staff forumima, a tjedno ili mjesečno, prema potrebi, svaki voditelj posvećuje se svom timu. Tijekom cijele godine provode se programi kojima se omogućuje dodatni razvoj za sve kategorije zaposlenika, od menadžmenta do sezonskih radnika. Potiče se i stalan razvoj u profesionalnim znanjima, komunikacijskim i upravljačkim vještinama kao i svi oblici osobnog rasta i razvoja. 'Gostima nastojimo ukazati puno poštovanje što i oni uzvraćaju, tako da je veliki postotak onih koji nam se vraćaju', kaže izvršna pomoćnica direktora hotela. 'Prije otvaranja hotela imali smo pripreme edukacije. Nastojimo se prilagoditi navikama gostiju do detalja i oni to jako cijene. Zato nam se i vraćaju, neki čak više puta godišnje', napominje Tihana Macura, stručni ►



The Monte Mulini Hotel was opened in March 2009 and already in 2013 it closed a rather successful year with a huge recognition from the world's largest travel site, the renowned TripAdvisor, which named it the best Croatian hotel, as voted by the site's visitors. Even though the hotel gets compliments for its work all year round, its staff did not expect such an award, Lovorka Androšić, Executive Assistant Manager, admitted. Monte Mulini is a special product representing a step forward towards modern tourism as well as the very best of Croatia's luxury tourist offer. Its image is based on a story about an oasis of peace where guests can relax and enjoy flawless service and luxury. It is located on the edge of a hundred-year-old Punta Corrente Forest Park, en route Rovinj's Old Town. The Old Town is an easy 15-minute walk on clearly marked and well-designed paths. The hotel's interior features modern designer furniture and great attention has been paid to even the tiniest details. Murano chandeliers, Swarovski crystals, Herling porcelain, Pierre Frey sofas and Christopher Guy mirrors are just some of the items in the designer collection made especially for Monte Mulini. The high-class accommodation standards have been blended with the gastronomic story and a varied international cuisine, featuring around

550 wine labels, a hundred or so of which are Croatian ones. Every day throughout the season from 5 PM to 7 PM tastings are organized, showcasing Croatian wines, sparkling wines and olive oils, to the delight of their curious guests. The hotel's fifth anniversary will be marked with a special 5x5 menu - five courses, each comprising of five different dishes - designed by the hotel's chef Tom Gretić. The menu will be served at the hotel's fine dining restaurant Wine Vault. The hotel pays special attention to staff education. Their employee fluctuation is low, and all the new employees are given an introduction to the basic work philosophy of being completely open to the guests and providing them with a homely atmosphere. Furthermore, morning briefings are a daily affair during the season. The employees gather at the staff forums, and whenever necessary, either weekly or monthly, each team manager spends some time with his or her team. Throughout the year the hotel organizes programs enabling further development of all the employee categories, from managers to seasonal workers. Finally, the hotel encourages and promotes continual development through gaining expert knowledge, learning communication and management skills, and focusing on all forms of personal growth and development. "We show our guests the respect they deserve and they give it back. That is why the percentage of returning guests is rather high," Executive Assistant Manager explained. "Before we open the hotel, we have preparatory seminars and education. We try to meet the guests' habits to the very last detail and they appreciate it greatly. That is why they come back, some even several times a year," said Tihana Macura, expert booking assistant, who has been working at the hotel for four years now. ►

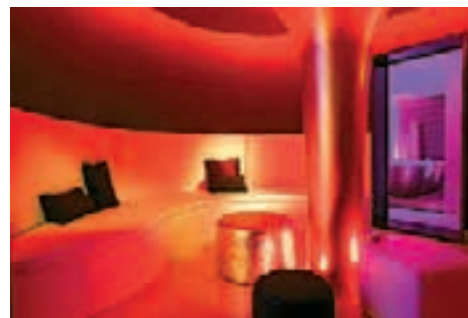
► **Lovorka Androšić, izvršna pomoćnica direktora hotela (desno) sa svojim timom** Lovorka Androšić, Executive Assistant Manager (on the right) with her team

■ Monte Mulini spada u vrh
hrvatske luksuzne turističke ponude
Monte Mulini – the very best of
Croatia's luxury tourist offer





► Monte Mulini predstavlja iskorak prema modernom turizmu
 Monte Mulini represents a step forward towards modern tourism



► suradnik za rezervacije, koja u hotelu radi četiri godine. Najviše gostiju imaju s njemačkog govornog područja, a među najodanijima su Austrijanci koji znaju u hotelu boraviti i do 40 dana. Rekorderi u dužini boravka su, pak, dvije ruske obitelji, koje su prošle godine u hotelu bile 45 dana. U Monte Muliniju organiziraju i ekskluzivna događanja poput predstavljanja novih modela automobila za poznate auto brandove. Vjenčanja nisu tako česta, ali pamte jedno za koje je bio zakupljen gotovo cijeli hotel. Proslavljaju se kod njih zaruke, godišnjice, provode bračna putovanja, a imaju posebne ponude parovima za romantične večere. Gostima s dužim boravkom, prema potrebi, organiziraju i proslave dječjih rođendana što ostaje nezaboravan doživljaj najmlađima. Hotel slovi kao 'pet friendly', a za kućne ljubimce (najčešće pse)

pripremljen je poseban doček s košaricom i hranom. Njihovim vlasnicima preporučaju sobe u prizemlju koje imaju izlaz u vrt te im daju upute za kupanje na plažama i ostale informacije bitne za što ugodniji odmor. Hotel vodi računa i o tehničkim zahtjevima gostiju tako da stalno povećavaju brzinu i kapacitet besplatne wireless mreže, a uvedeni su i punjači za baterije mobitela i drugih uređaja. Monte Mulini ipak više služi relaksirajućem odmoru, pa nema sale za sastanke i banket dvorane. Često se organiziraju izleti i gastro ture, a gostima su na raspolaganju bicikli, staze sa trčanje i razni drugi sadržaji. Može se uživati i u bazenu, nedavno obnovljenu plažu. Za još bolje opuštanje, na raspolaganju su wellness tretmani bazirani na ljekovitim svojstvima mora i mediteranskog bilja. ◀

► The majority of the hotel's guests are from the German-speaking countries, and the Austrians are among the most loyal guests – they sometimes stay at the hotel for up to 40 days. Nonetheless, the record is held by two Russian families who stayed at the hotel for 45 days last year. The Monte Mulini Hotel also organizes exclusive events such as car launches. Weddings receptions are not as frequent but the hotel's staff remembers a wedding for which almost the entire hotel was booked. The hotel also organizes engagement parties, anniversary celebrations and honeymoons, and they also have special offers for couples who want romantic dinners. Moreover, when necessary, the hotel throws children's birthday parties for guests on longer stays, thus making the stay a memorable affair for the youngest ones. The hotel is pet-friendly and pets (dogs usually) get a special welcome treatment, with food and baskets. Their owners are

recommended ground floor rooms that have access to the garden and are given instructions about pet-friendly beaches and other relevant information. Finally, the hotel also takes care of the guests' technical requirements; they constantly work on improving the speed and capacity of the free-of-charge wireless network and have introduced mobile phone and other device chargers. Nonetheless, Monte Mulini is focused on providing guests with a relaxing stay so it has no conference or banquet hall. Short trips and gastronomic tours are often organized and guests have bicycles, jogging tracks and other services at their disposal. They can also enjoy the outdoor pool, right next to the natural, recently spruced up beach. For an even better relaxation, there are wellness treatments based on the sea's therapeutic characteristics and Mediterranean herbs. ◀

▣ Gosti mogu uživati u bazenu, uz prirodnu, nedavno obnovljenu plažu
The guests can enjoy the outdoor pool, right next to the natural, recently spruced up beach





HOTEL ADRIATIC

POVIJEST ROVINJSKOG TURIZMA

THE HISTORY OF ROVINJ'S TOURISM

Hotel Adriatic će za 101. rođendan dobiti novo ruho te postati novi boutique hotel u Rovinju

Na mjestu gdje je od 1892. godine bila kavana, a potom i svratište, hotel je početkom 20. stoljeća planirao graditi barun Georg von Hütterott (vlasnik otoka Sv. Andrije), koji je, navodno zbog financijskih poteškoća, 1910. godine izvršio samoubojstvo pa hotel za njegova života ipak nije izgrađen. No, njegovu su zamisao proveli u djelo supružnici iz Beča - Maria i Louis Löffler - koji su 1913. godine baš na tom mjestu izgradili hotel po tadašnjim suvremenim standardima. To isprva nije oduševilo neke Rovinjane, jer im je iznenadna živost koju je donio hotel poremetila ustaljeni način

života u tada uglavnom ribarskom gradiću. Danas je upravo suprotno - Rovinjani se izrazito ponose hotelom Adriatic koji smatraju jednim od znamenitosti svoga lijepog grada. Adriatic će se ove jeseni renovirati tako da će postati pravi boutique hotel. Smanjit će se broj soba, sa sadašnjih 27 na otprilike 20, ▶

Hotel Adriatic will get a new look for the 101st birthday and become a new boutique hotel in Rovinj

At the start of the 20th century, in the very spot where, back in 1892, there stood a café and later even an inn, Baron Georg von Hütterott (owner of the nearby Sv. Andrija island) planned to build a hotel. Unfortunately, he committed suicide in 1910, reportedly over financial troubles, thus never

seeing his hotel built and completed. His idea, however, was realized soon afterwards by a couple from Vienna, Maria and Louis Löffler, who built the hotel in 1913, in the exact same location and to the then latest standards. At first, they did not exactly thrill some of the locals as the sudden liveliness and dynamism that came with the hotel had disrupted their rather monotonous way of living at the then mostly fishing town. Today, things couldn't be more different - Rovinj residents are extremely proud of the Adriatic Hotel, which they see as one of the highlights of their beautiful town.

This fall the Adriatic Hotel will undergo renovation, becoming a true boutique hotel. The number of rooms will be reduced from the present 27 to up to 20, and an elevator will be installed; however, the authentic staircase will be preserved as well. The façade will also be renovated and the works will be carried out with great care so as to preserve ▶



▣ Svih 27 soba u hotelu imaju pogled na prekrasan otok Sv. Katarinu

All 27 rooms in the hotel have a breathtaking view of the Sv. Katarina island





► invest će se dizalo, ali će se sačuvati i autentično stepenište. Pročelje zgrade će se također obnoviti, a radovima će se pristupiti pažljivo kako bi se sačuvale sve vrijednosti hotela. Adriatic je, kao uostalom i cijela starogradska jezgra Rovinja, proglašen spomenikom kulture i pod zaštitom je UNESCO-a. Od 1952. godine, turizam u Rovinj ulazi na mala vrata, pa hotel Adriatic s tadašnjih 45 kreveta i sedam društvenih ugostiteljskih radnji posluje u sklopu Gradskog ugostiteljskog poduzeća Jadran. Dvije godine kasnije formira se novo ugostiteljsko poduzeće Jadran, a zgrada hotela postaje sjedište uprave koja u njoj ostaje sve do kraja sedamdesetih godina prošlog stoljeća. Sve u svemu, pravi počeci turizma u Rovinju vezani su upravo uz hotel Adriatic, koji je i danas jedini hotel u samom centru grada s prekrasnim pogledom na otok Sv. Katarina. Osim

gostiju na proputovanju, najčešće ga posjećuju ljudi srednjih godina, znatizeljnici koji žele osjetiti pravi duh grada. Osamdesetih godina prošlog stoljeća hotel je bio i omiljeno okupljalište slikara, književnika i ostalih umjetnika koji su u Rovinju nalazili idealno mjesto za odmor, ali i nadahnuće za svoja djela. Kroz sve ove godine hotel, točnije njegova kavana, je i središnje mjesto susreta građana Rovinja. 'Najveći broj gostiju hotela „Adriatic“ dolazi iz nama bližih evropskih država Njemačke, Austrije, Italije, Slovenije, ali je posebna specifičnost našeg hotela i značajan broj gostiju iz SAD-a, pa i ostalih dalekih destinacija kao što su Australija, Novi Zeland, Japan, Kina, Brazil, Tajland - u njegovim prostorima boravili su gosti gotovo svih nacija svijeta. Osim prolaznih gostiju u Adriatic dolazi i velik broj stalnih gostiju, pa tako, primjerice, imamo goste iz Velike

► all the valuable features of the hotel. Just as the rest of Rovinj's Old Town, the hotel has also been declared a cultural monument and protected by the UNESCO. In 1952 tourism arrived in Rovinj through the back door. With its 45 beds and seven public catering establishments, the Adriatic was part of the town-owned hospitality business Jadran. Two years later a new hospitality business of the same name was founded, and the hotel became the seat of its managing board; the board remained there until the late 1970s. All in all, the real beginnings of Rovinj's tourism industry are linked to the Adriatic Hotel, the only hotel in the very heart of the town with a breathtaking view of the Sv. Katarina island. Alongside travelers on a stopover, Rovinj is most commonly visited by middle-aged people curious about the town's true spirit. In the 1980s the hotel was a favorite meeting place for the painters, writers and other artists, who

considered Rovinj to be their ideal place for relaxation as well as a source of inspiration. Over the years, the hotel or, more precisely, its café, has been the central meeting point for the residents of Rovinj. "The biggest number of the Adriatic Hotel's guests come from the European countries closest to us, including Germany, Austria, Italy and Slovenia, but what sets our hotel apart is the fact that it is also visited by a great number of guests from the United States and other distant countries like Australia, New Zealand, Japan, China, Brazil, Thailand - guests from nearly all nations of the world have stayed at the Adriatic Hotel. Apart from guests in passing, a large number of regular guests stay at the hotel as well. Thus, for instance, we have guests from the UK who have been regularly staying at our hotel for the past twenty years or so. Guests change through time, which is understandable, so today they generally look for more value for money, to which we adjust with our offering.

PRAVI POČECI TURIZMA U ROVINJU VEZANI SU UPRAVO UZ HOTEL ADRIATIC, KOJI JE I DANAS JEDINI HOTEL U SAMOM CENTRU GRADA

THE REAL BEGINNINGS OF ROVINJ'S TOURISM INDUSTRY ARE LINKED TO THE ADRIATIC HOTEL IN THE VERY HEART OF THE TOWN



Kavana hotela
omiljeno je
okupljalište građana
Rovinja
The hotel's cafe
is a favourite meeting
place for Rovinj
residents

Britanije koji nas redovito posjećuju već dvadesetak godina. Gosti se mijenjaju kroz vrijeme, što je i razumljivo, te danas općenito traže sve veću vrijednost za novac, čemu se i mi prilagođavamo svojom ponudom. Dolaze nam i gosti s izletničkih brodova iz Venecije, a vrlo je omiljen doručak na našoj terasi. Našim je gostima sve pri ruci - stari grad, galerije, restorani i blizina kulturno-povijesnih znamenitosti Rovinja, kaže Evelina Sošić, pomoćnica direktora hotela Adriatic koja u njemu radi već deset godina. Hotel Adriatic radi po principu noćenja s doručkom s time da je gostima na raspolaganju a la carte restoran s bogatom ponudom jela i pića. Otvoren je tijekom cijele godine, a sobe treba na vrijeme rezervirati, jer je izvršno popunjen i izvan sezone, osobito vikendom. Skorom obnovom početak će novom poglavlje u bogatoj povijesti hotela Adriatic... ◀

We also get guests from excursion boats from Venice, and breakfast at our terrace is very popular. Everything is close at hand to our guests – the Old Town, galleries and restaurants, as well as cultural and historical sights of Rovinj,” says Evelina Sošić, Assistant Director of the Adriatic Hotel, who has been employed there for the past ten years.

Adriatic Hotel offers accommodation with breakfast, and has an à la carte restaurant with a rich menu of dishes and drinks. It is open year-round, and rooms need to be booked on time because the hotel is popular outside the summer season as well, particularly on weekends. With the upcoming renovation, a new chapter in the rich history of the Adriatic Hotel will begin... ◀

► Hotel Adriatic je izgrađen davne 1913. godine u tada uglavnom ribarskom gradiću
Hotel Adriatic was built back in 1913 in at the then mostly fishing town





USKORO NOVI MUZEJ U ISTRI

MUZEJ SVJETSKI POZNATOG UMJETNIKA DUŠANA DŽAMONJE U VRSARU

NEW MUSEUM TO BE OPENED IN ISTRIA SOON

MUSEUM OF THE WORLD FAMOUS ARTIST DUŠAN DŽAMONJA TO BE OPENED IN VRSAR

U neposrednoj blizini Vrsara nalazi se Park skulptura svjetski znanog umjetnika Dušana Džamonje, velikog zaljubljenika u Istri, koji je tu 1965. godine izgradio kuću, ljetnikovac i atelje. Umjetnik je preminuo u siječnju 2009. godine, a imanjem sada upravlja njegov sin, fotograf i dizajner Fedor Džamonja, koji živi u Zagrebu. Razgovarali smo s Fedorom o radu njegovog oca, planovima otvorenja muzeja,

njegovom odrastanju i poslovnoj suradnji s ocem Dušanom Džamonjom. „Želja mog oca, još prije četrdesetak godina, bila je da se osnuje muzej u Zagrebu za koji bi donirao dio svoje kolekcije. Imao je samo jedan uvjet - da bude izgrađen prema njegovu projektu. Ta ideja se, nažalost, nije uspjela ostvariti za njegova života. Razmatrani su razni projekti i lokacije, ali nije se učinilo ništa konkretno. Kad sam na sebe preuzeo brigu da ▶

There is a sculpture park in the near vicinity of Vrsar, featuring works by the world renowned Dušan Džamonja, who was in love with Istria so much that in 1965 he built his house, villa and studio there. The artist died in January 2009 and his son, Zagreb-based photographer and designer Fedor Džamonja, now manages the estate. We have talked with Fedor about his father's work, plans for opening the museum, his

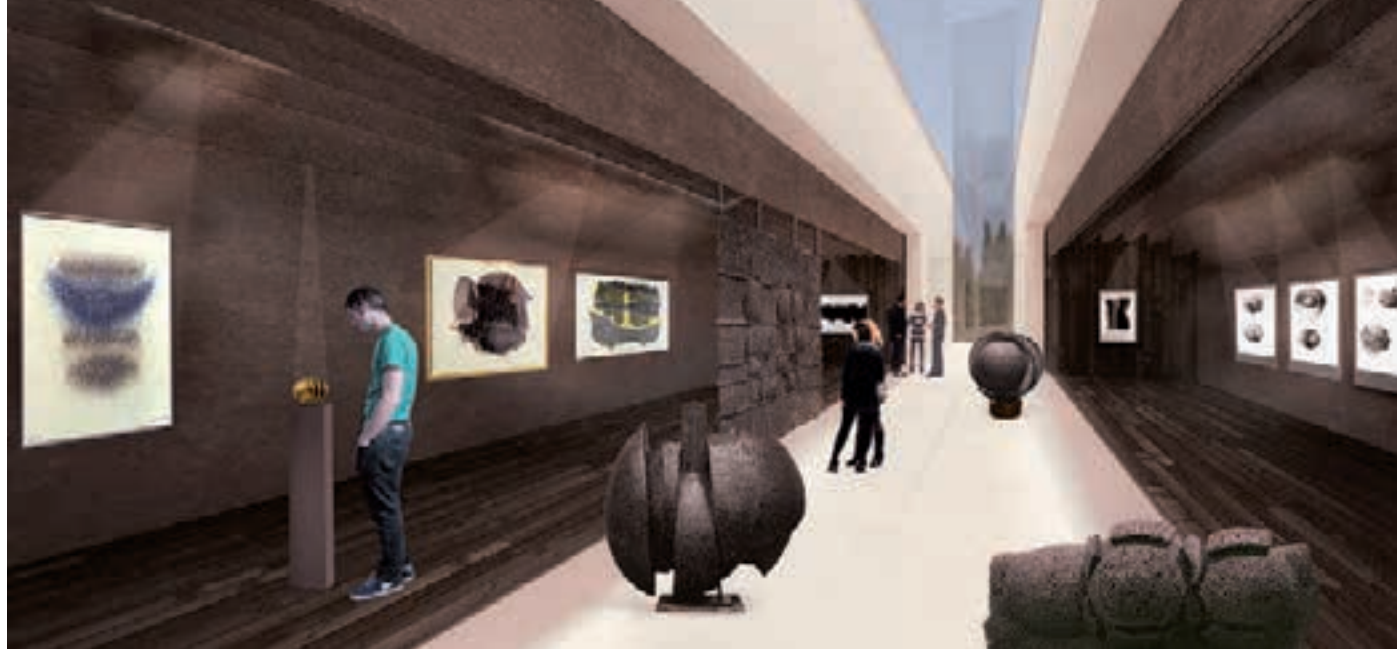
childhood and business collaboration with his father Dušan. "Some forty years ago my father expressed a wish to have a museum in Zagreb, to which he would donate some of its collection. He only had one condition - that the museum be built according to his plans and designs. Unfortunately, the idea was not fulfilled in his lifetime. Various projects and locations had been considered but nothing concrete was done. The moment ▶





► Muzej je zamišljen kao multifunkcionalan prostor
Museum is conceived as a multifunctional space





► ostvarim tu očevu želju, učinilo mi se logičnijim da njegova kolekcija bude prezentirana u Vrsaru, kraj Parka skulptura, u ambijentu kojeg je on stvorio“, kaže Fedor. Uz pomoć kolega arhitekata napravljen je idejni projekt muzeja koji je koncipiran kao izložbeni prostor u kojem bi se mogle održavati promocije, koncerti klasične glazbe i sl. Zatim se osnovala i zaklada, koja će se moći natjecati za sredstva iz europskih fondova kako bi se na taj način financirala izgradnja muzeja.

Nadalje, ističe kako bi zgrada muzeja bila relativno velika, površine 3000 m², a smjestili bi je u šumarak, 'ukopan' u padinu da ne konkurira puno postojećim objektima.

Nastavljala bi se na Park skulptura, a koncipirana je tako da bi na gornjoj etaži bio muzej s uredima i knjižnicom, dok bi donji dio bio otvoren prema cesti. Taj dio bi bio namijenjen za potrebe šireg kruga posjetitelja, ne nužno vezan uz umjetnost Dušana Džamonje. Tu bi se mogle održavati npr.

promocije istarske kulture i autohtonih proizvoda, nešto što bi moglo služiti financiranju, da muzej nikome ne padne na teret. Mogle bi se organizirati i gostujuće izložbe. Zamišljeno je da tu bude i konferencijska dvorana, koja bi se mogla pregraditi pomičnim zidom i pretvoriti u učionice u kojima bi se održavali edukativni programi. Bilo bi to dobro za privlačenje turista, ali i učenika i studenata, pogotovo u vrijeme izvan glavne sezone. Ako se to dobro promovira i stavi u turističku ponudu, moglo bi privući turiste kao samostalna destinacija. Primjerice, tu bi se mogli održavati i koncerti u sklopu festivala „More i gitare“, koji organizira Saša Dejanović, naš renomirani gitarist koji živi u Španjolskoj, a ima i kuću u Vrsaru.

U trenutku kada je Dušan Džamonja kupio imanje u Vrsaru, Fedor je bio desetogodišnjak kojem je iz dječje vizure to bilo grozno jer do tada ljeta bezbrižno provodio kod majčine rodbine u Milni na Braču, gdje bih po cijele dane uživao u

► I took it upon myself to meet my father's wish, it made more sense to me to present his works here in Vrsar, near the Sculpture Park, in an ambiance that he had created,” Fedor explained. With the help of his colleagues, the architects, a museum design concept was developed; the museum was envisaged as an exhibition space where various promotional events or classical concerts would be held. Then, a foundation was set up in order to compete for the EU funds and finance the construction of the museum.

Furthermore, Fedor added, the museum's building should be relatively large, spreading over 3,000 square meters. Moreover, the building should be in a grove and built into a hill so it does not stand out among the existing buildings. It would be an extension of the Sculpture Park, with the museum, various offices and a library on the first floor, and the ground floor opened towards the road. The latter would be open to a wider circle of visitors, not necessarily associated with Dušan Džamonja's art. There one

could organize events promoting Istrian culture and products, for instance, or even events that could somehow finance the museum so that it is not a burden to anyone. Moreover, the venue could also host travelling exhibitions. The idea is to have a conference hall as well; one would be able to divide it using a sliding wall and thus turn it into classrooms where various educational programs would be held. That would be a draw for tourists and students, particularly in the offseason. With the right promotion and inclusion in the tourist offer, the place could attract tourists as an independent destination. For instance, the place could host concerts as part of the Sea and Guitars Festival, organized by Saša Dejanović, Croatia's renowned guitar player living in Spain but with a house in Vrsar.

Back when Dušan Džamonja purchased the estate in Vrsar, Fedor was a ten-year-old boy and for him that was just awful as he used to spend all his summers with his mother's relatives in Milna on the island of Brač, where

**ZGRADA MUZEJA BILA BI RELATIVNO VELIKA,
POVRŠINE 3000 ČETVORNIH METARA**

THE MUSEUM'S BUILDING SHOULD BE RELATIVELY
LARGE, SPREADING OVER 3000 SQUARE METERS



kupanju i igranju. „Kad smo došli u Vrsar, prvih godina bilo je jako naporno. Stanovali smo kod susjeda u kući bez struje, vode, WC-a, kupaonice... kao u kampu. Pomagao sam radnicima na gradilištu, rušio zidove, stavljaao žbuku... Tata je već tada imao viziju budućeg parka, pa je s majstorima i vrtlarima počeo krčiti raslinje, šišati makiju i oblikovati grmove“, rekao je. No, ističe kako je bilo lijepo odrastati u umjetničkom okruženju, jer je 1960-ih umjetnička scena u Zagrebu bila jako živa. Umjetnici su dolazili jedni drugima na izložbe i koncerte, družili se poslije i do duboko u noć. Roditelji su Fedora često vodili sa sobom, pa se družio s djecom drugih umjetnika i stekao brojna poznanstva. Kasnije je i poslovno putovao s ocem po svijetu, a od 1980-ih počeo je s njim sve više surađivati na projektima i postavljanju izložbi. U posljednjih ▶

he would enjoy swimming and playing all day long. “The first few years in Vrsar were rather difficult. We would stay at our neighbor’s house, with no electricity, running water, toilet or bathroom... I would help the workers at the construction site, tear down walls and plaster. Even then my father had already had a vision of the future park, and he would join the workers and the gardeners in clearing the land, shearing the shrubbery and shaping and forming the shrubs,” Fedor added.

Nonetheless, Fedor admitted, it was nice growing up among artists as in 1960s the art scene in Zagreb was rather vibrant. The artists would visit each other’s exhibitions and concerts, and then hang out until the early morning hours. ▶

▶ Fedor Džamonja i dalje često dolazi u Vrsar
Fedor Džamonja still comes often to Vrsar





► petnaestak godina dizajnirao je gotovo sve njegove kataloge. I suradnja je odlično funkcionirala.

„Bio je vrlo kritičan i nije me štedio, ali nisam ni ja njega. Oduvijek sam se bavio slikarstvom, koje mi je bilo umjetnička baza, ali me jako zanimala i fotografija. Kasnije sam se okrenuo dizajnu i počeo surađivati s izdavačima knjiga i kataloga. Vjerojatno je i očev uspjeh utjecao na to da se malo pomaknem od čisto umjetničkog poziva, jer je postojala objektivna potreba za konkretnijim stvarima. Tako sam, među ostalim, napravio i očev opsežnu monografiju, obuhvativši opus od njegovih šezdesetak godina rada“, kaže Fedor.

Nadalje, ističe kako je Dušana za Vrsar zainteresirao splitski kipar

Nenad Krivić. Naime, 1960-ih godina Rovinj je počeo zaživljavati kao umjetničko središte, pa je bila ideja da se i u Vrsaru, umjetnicima ponude prostori za rad i življenje. U početku nije bio nešto oduševljen gradskim kućama, ali je na odlasku spazio ruševinu na livadi izvan grada, pitao je može li se kupiti i tako je sve počelo...

Poslije njega, u Vrsar je došao Edo Murtić, a otprije u obližnjem Taru bio je Zlatko Prica. U Vrsaru su se našli i Božidar Rašica, Nikica Reiser, Ivo Vejevoda i još neki.

Fedor i dalje provodi vremena koliko stigne u Vrsaru. Barem dva-tri mjeseca ljeti, a tijekom godine sve češće vikendima. I siguran je da će novi muzej doprinijeti boljem turističko kulturnom pozicioniranju Vrsara, ali i Istre. ◀

► Fedor's parents would often take him along so he would play with the other artists' children and make numerous friends that way. Later on he would join his father on trips around the world and in the 1980s he began cooperating with his father on various projects and exhibitions. Over the past fifteen or so years he has designed almost all of his father's catalogues. Their cooperation was excellent. "He was very critical of me and would not spare me, but then I would do the same to him. I had always painted, and painting served as my art base, but I was always interested in photography as well. Later on I turned to design and began working with book and catalogue publishers. Perhaps even my father's success has had something to do with my detachment from the purely artistic calling – there was clearly

a need for more concrete things. Thus, among other things, I completed a detailed monograph of my father, featuring works spanning sixty odd years," Fedor stated.

Furthermore, as explained by Fedor, Dušan's interest in Vrsar had been sparked by the Split-based sculptor Nenad Krivić. Seeing as Rovinj had emerged as an artistic hub in the 1960s, the idea was to provide the artists with space for work and living in Vrsar. Initially Dušan was not really impressed with the houses on offer but then he spotted a ruin on a field on the outskirts of the town and asked if he could buy it... and that's how it all began. Soon afterwards Edo Murtić moved to Vrsar as well, while Zlatko Prica had already been living in the nearby Tar. Vrsar also welcomed Božidar Rašica, Nikica Reiser and Ivo Vejevoda, among others.

Fedor continues to spend as much time as he can in Vrsar. He is there for at least two or three months in the summer and tries to spend as many weekends as possible in the offseason. He is confident the new museum will contribute to Vrsar and Istria's better positioning, both tourism- and culture-wise. ◀



▣ Park skulptura nalazi se odmah pokraj kuće
Sculpture park is located next to the house

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 Huetterote. 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.

More than art.

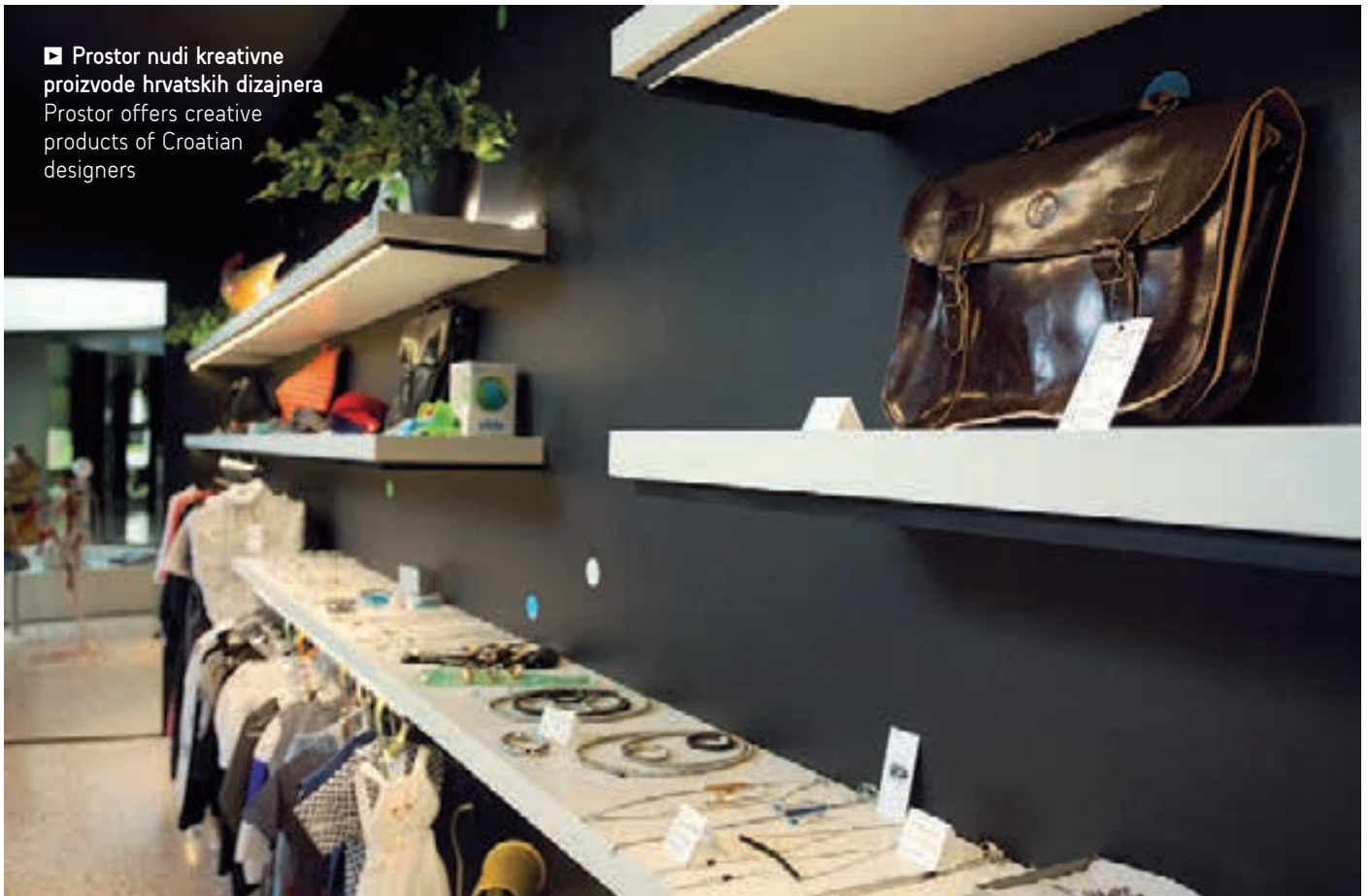
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ROVINJ - VRSAR

+385 (0)52 802 580 / Restaurant Lanterna
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CROATIA

▣ Prostor nudi kreativne proizvode hrvatskih dizajnera
Prostor offers creative products of Croatian designers





COOL PROSTOR U COOL HOTELU

PRIRODNI SAVEZNICI
U DIZAJNU

„Dizajn trgovina Prostor svojom se ponudom i senzibilitetom odlično uklopila u koncept hotela Lone“, kaže vlasnik Prostora Darko Dominik

COOL STORE AT THE COOL HOTEL

NATURAL DESIGN ALLIES

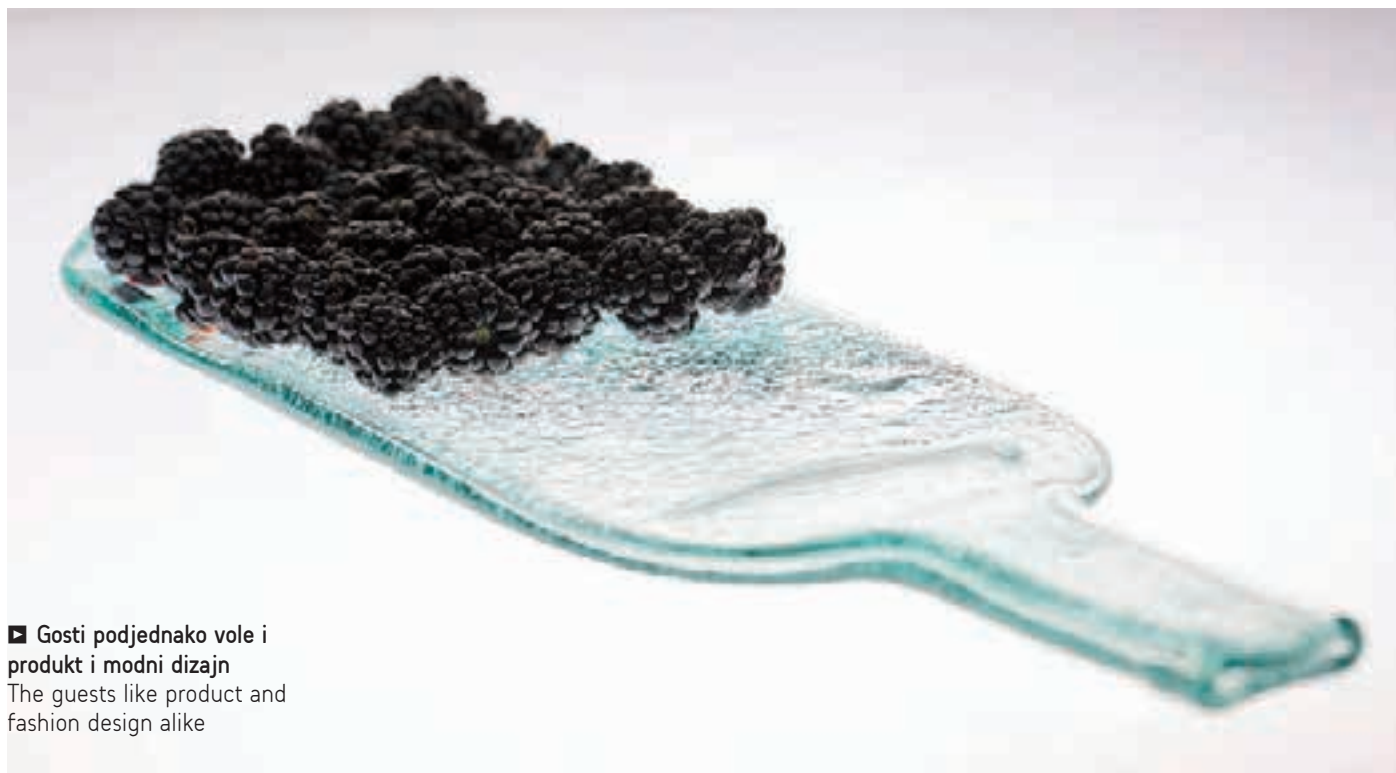
“With its offer and sensibility the design store Prostor has fitted in excellently with the Lone Hotel’s concept,” Prostor’s owner Darko Dominik says

Prostor, prvi domaći konceptualni dućan koji je svoju pionirsku misiju započeo prije osam godina na zagrebačkoj adresi u Mesničkoj i brzo stekao kulturni status među dizajnholicima, prirodno se kao partner uklopio u prostor, atmosferu i koncept rovinjskog dizajna hotela Lone. „Iza trgovine Prostor stoji ideja o ponudi kreativnih hrvatskih proizvoda različitih autora i dizajnera široj publici. Naš je cilj nadahnuti novim idejama, promovirati kvalitetne domaće dizajnere, poticati inovativnost i svijest o suvremenoj lokalnoj kulturi življenja“, objašnjava Darko Dominik, vlasnik trgovine Prostor. Proizvode koje nude u jedinstvenom prodajno-izložbenom prostoru smještenom u velikom open space u prizemlju hotela biraju po vlastitom osjećaju, a uspješno surađuju s dizajnerima s kojima dijele sličan senzibilitet po pitanju estetike,

kvalitete te poslovne etike. Većina dizajnera iz bivše i trenutne ponude trgovine Prostor strukovno je priznata, nagrađivana i prisutna na tržištu. Neki od autora, poput Danijele Štambuk, Andreje Bistričić, Tomislava Zidara, koji su započeli svoje djelovanje kroz suradnju sa trgovinom Prostor, i danas uspješno djeluju. „Iako u Hrvatskoj postoji mnogo talentiranih dizajnera, posebno na području produkt dizajna, imam dojam da se dizajneri susreću s mnoštvom problema na području proizvodnje i distribucije, što usporava njihov razvoj, izlazak na tržište i otežava im konkurentnost. Unatoč tome, sve je više kvalitetnih dizajniranih proizvoda na tržištu“, kaže Dominik, koji je inače diplomirao na Zagrebačkoj školi za turistički menadžment. U Prostoru se mogu pronaći i proizvodi Grupe - dizajnerskog ▶

Croatia’s first concept store Prostor, whose pioneer mission began eight years ago in Zagreb’s Mesnička Street and which soon gained a cult following among the designerholics, has fitted in rather naturally, as a partner, with the space, atmosphere and concept of the design hotel, Lone Hotel. “Behind Prostor there is an idea of an offer of creative Croatian products by different authors and designers geared towards a wider audience. Our goal is to inspire others with new ideas, promote top Croatian designers, encourage innovativeness and raise awareness of the contemporary local culture of living,” Prostor’s owner Darko Dominik explained. The products Prostor offers in its unique showroom store located in the hotel’s open-plan lobby are chosen by feeling. Moreover, the store successfully cooperates with designers who share a

similar sensibility when it comes to aesthetics, quality and business ethics. Most of the designers from the store’s past and present offer have been recognized and awarded by their peers, with good market presence. Some of the authors, including Danijela Štambuk, Andreja Bistričić and Tomislav Zidar, who began their careers through cooperation with Prostor, continue to work rather successfully. “Even though there are a number of talented designers in Croatia, particularly as regards product design, I get the impression that designers face a number of production- and distribution-related problems that are slowing down their development and marketing, and impeding their competitiveness. Despite all that, there are a growing number of good-quality design products in the market,” said Dominik, who had graduated from the Zagreb School of Management. ▶



▣ Gosti podjednako vole i produkt i modni dizajn
The guests like product and fashion design alike

► tria koje čine Filip Despot, Tihana Taraba i Ivana Pavić koji se slažu u ocjeni da hrvatska dizajnerska scena u posljednjih nekoliko godina napreduje ozbiljnijim koracima te da se sve više kvalitetnih projekata uspijeva plasirati na tržište. Ističu kako je taj pohvalni trend zbroj raznih angažmana, poput onog tvrtke Prostorija koja surađuje sa hrvatskim dizajnerima i izlaže na svim većim sajmovima u svijetu, sve većeg broja dizajnera koji kreću u samoinicirane projekte, a veliki su im saveznici i dizajnerski dućani poput Prostora. Trojac Grupa vjeruje kako je izuzetno važno i da arhitekti potenciraju korištenje hrvatskog dizajna u svojim interijerima te da su za takvu praksu najbolji primjeri hotel Lone i apartmansko naselje Amarin u Rovinju. Pod svojim brendom Grupa products proizvode i distribuiraju Model, modularne ILI_ILI i Arigato lampe, a ponosni su i na nagrađivanu

garnituru 3angle te stolicu i fotelju Monk. Dominik vjeruje da se dizajn trgovina Prostor svojom ponudom i senzibilitetom odlično uklopila u koncept hotela Lone. „Okruženje je iznimno ugodno, a gosti također odlično reaguju na proizvode. Trgovinu Prostor doživljavaju kao dodatni sadržaj koji obogaćuje ponudu hotela gdje im se osim kupnje pruža i prilika da saznaju ponešto o hrvatskom dizajnu.“ Prema njegovim dosadašnjim iskustvima, gostima se podjednako sviđa produkt kao i modni dizajn. Neki od omiljenih iz cjelokupne ponude koja se svaku sezonu nadopunjuje novim zanimljivim proizvodima su Model lampe studija Grupa, odjevni predmeti Madame Demode, igračka Oblo Marka Pavlovića, Boya Maje Mesić, kožne torbe iz selekcije Danijele Štambuk kao i Lone hotelski proizvodi. ◀

► Prostor also features products by Grupa, a designer trio Filip Despot, Tihana Taraba and Ivana Pavić, who agree that over the past few years Croatia's designer scene has been advancing significantly and that more and more good-quality products are being placed on the market. They say this positive trend is a combination of various engagements, such as the cooperation between the firm Prostorija and the Croatian designers, with the former participating in all the major fairs around the world, and a growing number of designers launching self-initiated projects whose major allies include design stores such as Prostor. Furthermore, the trio Grupa believes it is extremely important that architects promote and insist on using Croatia's design in their interiors; the best examples of such a practice, in their opinion, are the Lone Hotel and Amarin Resort in Rovinj. Under their own brand Grupa Products, the trio produces and distributes Model,

ILI_ILI and Arigato lamps; they are also proud of the awarded 3angle sofa and Monk chair and armchair. Dominik believes that with its offer and sensibility the design store Prostor has fitted in excellently with the Lone Hotel's concept. "The surroundings are exceedingly comfortable and the guests react well to the products. They see the store as an additional content enriching the hotel's offer and a place where, besides shopping, they are given an opportunity to learn something about the Croatian design." Based on his experiences so far, the guests like product and fashion design alike. Some of their favorite products from the overall offer, which is expanded each season with new and interesting products, are Grupa's Model lamps, Madame Demode's clothing items, Marko Pavlović's Oblo toy, Maja Mesić's Boya crayons, leather bags chosen by Danijela Štambuk, and Lone Hotel's products. ◀





ECO TRENDSETTER

Lone postavio prvu punionicu za električna vozila

Lone installs first EV charging station

Hotel Lone istinski je trendsetter u domaćem hotelijerstvu koji u svakom segmentu pomiče granice svoje ponude gostima: od prepoznatljive arhitekture, modernog dizajna, brige za uređenje okoliša koji uvijek nosi posebnu notu. Stoga ne čudi da je ekipa ovog inspirativnog hotela prepoznala novi, pozitivni trend

U sklopu međunarodnog relija električnih vozila „Nikola Tesla EV Rally Croatia 2014“, pred rovinjskim će hotelom Lone, trajno biti postavljena certificirana punionica električnih vozila. Međunarodni reli električnih vozila "Nikola Tesla EV Rally

Croatia 2014", prvi takav u ovom dijelu Europe, krenut će 27. svibnja iz Pule i pet dana voziti u pet etapa, takozvanom zelenom magistralom Pula -Poreč - Rovinj - Ičići - Opatija - Nacionalni park Paklenica -Zadar - Nacionalni park Krka - Gospić-Smiljan (rodno mjesto Nikole Tesle) - Plitvička jezera -Zagreb. Postavljanjem punionice



Lone Hotel is a true trendsetter in Croatia's hotel business, pushing the boundaries in every segment of its offer: from its recognizable architecture and modern design to its attention to landscape design. It is no wonder then that the team of this inspiring hotel has recognized a new and positive trend

As part of the upcoming international electric car rally, titled *Nikola Tesla EV Rally Croatia 2014*, an electric vehicle (EV) charging station will be installed permanently in front of the Lone Hotel in Rovinj.

The five-stage international electric car rally, first of its kind in this part of Europe, will kick off on May 27 in Pula and, over the next five days, follow the so-called green motorway Pula – Poreč –Rovinj – Ičići – Opatija – Paklenica National Park – Zadar – Krka National Park – Gospić – Smiljan (Nikole Tesla's birthplace) – Plitvice Lakes – Zagreb.

By installing the EV charging station in front of the Lone Hotel, Maistra became the first hotel company to join this project, while Lone is now the first hotel in Croatia offering EV-related infrastructure. Lone has

recognized the importance of investing in renewable energy sources and ecotourism, and has become the first hotel in Rovinj and Croatia to offer the service of recharging EVs, thus indirectly affecting the greenhouse gas emission. The new EV charging station is at the entrance to the Lone Hotel, which makes it easily accessible to all types of EVs. Alongside the hotel guests, the station will be available to other EV owners as well. The idea has been developed in collaboration with the Nikola Tesla Rally, with the aim of making it a traditional event promoting not only the EVs but also green technologies, renewable energy sources, ecology, Croatia's excellence and particularly its tourism and sites of exceptional natural beauty. Designed in line with the latest EU standards and compatible with all the EVs available in the market, the said charging station



električnih vozila pred rovinjskim hotelom Lone, Maistra je prva hotelska kuća koja se uključila u ovaj projekt, a hotel Lone prvi je hotel u Hrvatskoj koji će nuditi infrastrukturu za vozila na električni pogon. Prepoznavši važnost ulaganja u održive izvore energije i ekološki turizam, Lone je postao prvi hotel u Rovinju i Hrvatskoj općenito koji će nuditi uslugu punjenja električnih vozila čime indirektno utječe na smanjenje emisija štetnih plinova. Nova stanica za punjenje električnih automobila nalazi se na samom ulazu u hotel Lone što je čini lako dostupnom svim tipovima električnih vozila. Punionica će, osim gostima hotela Lone, biti na raspolaganju i svim ostalim zainteresiranim vlasnicima električnih vozila. Ideja je nastala u suradnji s „Nikola Tesla Rallyjem“ s namjerom da postane tradicija, a kroz njega će se, osim samih električnih vozila, promovirati i

zeleno tehnologije, obnovljivi izvori energije, ekologija, hrvatska izvrsnost te posebno turizam i prirodne ljepote Hrvatske. Projektirana u skladu s najnovijim standardima Europske unije te kompatibilna sa svim električnim vozilima dostupnim na tržištu, punionica spada u takozvanu „fast charging“ punionicu s vremenom punjenja do 1,5 sati. Uvođenjem punionice u svoju ponudu hotel Lone se svrstao u pokretače pozitivnih procesa usmjerenih uštedi energije, održivom razvoju i inovacijama, smanjenju štetnih plinova te u konačnici razvijanju zelenijeg prijevoza. ◀



is one of the so-called fast charging stations, which can charge a car within 1.5 hours. By adding a charging station to its offer, Lone has joined other drivers of positive processes

aimed at energy savings, renewable development and innovations, greenhouse gas reduction and, eventually, development of greener transport. ◀

NOVA PUNIONICA ZA PUNJENJE ELEKTRIČNIH VOZILA NALAZI SE NA ULAZU HOTELA LONE

THE NEW EV CHARGING STATION IS AT THE ENTRANCE TO THE LONE HOTEL



MAISTRA LOYALTY PROGRAMOM NAGRAĐUJE SVOJE VJERNE GOSTE

MAISTRA REWARDS LOYAL GUESTS THROUGH ITS LOYALTY PROGRAM

***Maicard: sakupljanjem Maistrinih „valova”
do mora ekskluzivnih pogodnosti!***

*Maicard: Getting exclusive benefits by
collecting Maistra’s “waves”!*



Maistra, vodeća
hrvatska turistička
kompanija, novim
programom

Maistra Loyalty nagrađuje svoje
vjerne goste. Učlanjenjem u
program članu će biti izdana
Loyalty kartica na kojoj će,



Croatia’s leading
tourism company
Maistra will reward
its loyal guests

through its new Maistra Loyalty
Program. Upon joining the
program, each member will be
issued a loyalty card to collect

korištenjem usluga u Maistri, moći sakupljati „valove“ – nagradne bodove. Sakupljeni „valovi“ mogu se iskoristiti u vidu popusta i čitavog niza pogodnosti prilikom sljedećeg boravka u bilo kojem Maistrinom resortu ili kampu te u gotovo svim Maistrinim hotelima u Rovinju i Vrsaru. Gost postaje korisnikom Maistra Loyalty kartice ako ispuní obrazac koji je sastavni dio Maistrine brošure te ga ubaci u kutiju koja se nalazi na recepciji, a može ispuniti i online obrazac na službenim internetskim stranicama Maistre. Trajnu Loyalty karticu gost može preuzeti na recepciji nakon 72 sata ili će je dobiti na kućnu adresu. Učlanjenjem u Maistra Loyalty program dobiva 5 „valova“ dobrodošlice, a na svakih potrošenih 50 eura za smještaj u Maistrinim kapacitetima zaslužuje 1 „val“. Na svakih potrošenih 20 eura u Maistrinim restoranima, Wellness & Spa centrima i/ili sportskim centrima član će dobiti još 1 „val“, kao i za boravke rezervirane putem Maistra online internetskih stranica, dok za boravke rezervirane 90 dana prije

dolaska član dobiva 2 „vala“. Dovede li član novog gosta, bit će nagrađen s 10 „valova“, a ako se novi gost i sam učlani u Loyalty program Maistre, dobit će 10 „valova“ na svojoj kartici. U oba slučaja smještaj treba biti rezerviran direktno preko Maistre. Vrijednost 1 „vala“ je jednaka vrijednosti 1 eura, a svi se sakupljeni „valovi“ mogu iskoristiti u vidu popusta prilikom sljedećeg boravka u jednom od Maistrinim objekata prilikom plaćanja usluga smještaja. Članovi mogu koristiti i niz dodatnih pogodnosti pa će ga tako nakon svakih osvojenih 50 „valova“ dočekati poklon iznenađenja, a našem će vjernom gostu redovito biti pripremane posebne ponude i paketi te će biti obavještavan o novostima u Maistrinim objektima, destinacijama i događanjima. Član koji tijekom dvije godine sakupi minimalno 150 „valova“, postaje korisnikom maiCard PLUS kartice, a u drugoj razini članstva može koristiti 5 posto popusta na vanpansionske usluge, early check in / late check out i upgrade sobe (prema raspoloživosti). ◀

the so-called waves or points by using various services offered by Maistra. The waves can then be exchanged for discounts or numerous other benefits the next time one decides to stay at any of Maistra's resorts or campsites, as well as at nearly all of Maistra's hotels in Rovinj and Vrsar.

To become a holder of the Maistra Loyalty Card, one needs to fill out a form, which can be found in Maistra's brochure, and put it in the box at the reception desk, or fill out an online form found on Maistra's official website. The guests can then either get their permanent loyalty cards 72 hours later at the reception desk or have the cards sent to their home address.

By joining the Maistra Loyalty Program, each guest will get five welcoming waves, and then a wave for every EUR 50 spent at Maistra's facilities. Moreover, for every EUR 20 spent in Maistra's restaurants, wellness & spa centers and/or sports centers, another wave will be added to a guest's loyalty card. The latter also applies for reservations made via Maistra's online reservation system. For stays booked 90 days before arrival, one will get two waves. If one

brings another guest to Maistra, one will be rewarded with as many as ten waves, and if the new guest also joins the loyalty program, ten waves will be added to his or her card. In both cases the accommodation needs to be booked directly through Maistra.

A wave equals EUR 1 and all the collected waves can be used in exchange for discounts the next time the loyalty card holder stays at one of Maistra's facilities when paying for his or her accommodation.

Card holders can also use a number of additional benefits; thus, for instance, for every 50 waves earned, they will be given a surprise gift. Moreover, we will regularly prepare special offers and packages for our loyal guests as well as inform them about the latest news on Maistra's facilities, destinations and events.

Finally, any card holder who collects a minimum of 150 waves over a two-year period will get the maiCard PLUS card, while once they reach the second membership level, they will be able to use a 5% discount to complementary tourist services, early check in/late check out and room upgrade (availability permitting). ◀

Imate li već svoju maiCard karticu?

Sakupljajte naše „valove“ i unosite u more ekskluzivnih pogodnosti. Postanite korisnikom već danas i započnite sa sakupljanjem vrijednih „valova“ kroz smještaj i ostale prodajne punktove Maistre brzo i jednostavno. Za više informacija obratite se našem ljubaznom osoblju na recepciji.

Do you have your maiCard?

Collect our „waves“ and dive into the sea of exclusive benefits. Become a member today and start collecting valuable „waves“ quickly and easily at Maistra accommodation and other sales points. For more information please contact our friendly staff at the reception.



HOTELI
HOTELS



MONTE MULINI
Rovinj



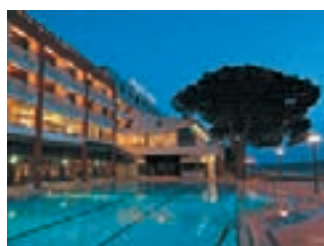
LONE
Rovinj



EDEN
Rovinj



ISTRA
Rovinj



PARK
Rovinj



ADRIATIC
Rovinj



KATARINA
Rovinj



VALDALISO
Rovinj



PINETA
Vrsar

TURISTIČKA
NASELJA
TOURIST
RESORTS



BELVEDERE
Vrsar



PETALON
Vrsar



AMARIN
Rovinj



VILLAS RUBIN
Rovinj



FUNTANA
Vrsar



RIVA
Vrsar

KAMPOVI CAMPSITES



POLARI
Rovinj



VEŠTAR
Rovinj



AMARIN
Rovinj



VALDALISO
Rovinj



VALKANELA
Vrsar



PORTO SOLE
Vrsar

NATURISTIČKI PARK KOVERSADA NATURIST PARK



**KOVERSADA
KAMP**
Vrsar



**KOVERSADA
VILLAS**
Vrsar



**KOVERSADA
APP**
Vrsar

PREPORUKA ŠEFA KUHINJE KONOBE KANTINON: **RECEPT SEZONE**
RECOMMENDED BY THE CHEF AT KANTINON KONOBA: **RECIPE FOR THE SEASON**



SIPA S GRAŠKOM

*Sipa 500g
Luk 250g
Grašak 150g
Česnjak 5g
Cherry rajčice 150g
Dva lista lovora
Grančica timijana
Bijelo vino 0.5 l
Maslinovo ulje 0.06l*

RECEPT ZA 4 OSOBE

Dvije sipe očistimo tako da izvadimo utrobu, kost i zube te izrežemo na kocke. Dvije glavice luka

nasjeckamo te popržimo na maslinovom ulju dok ne uvene. Dodamo sipe te začinimo s malo lovora, svježeg timijana i češnjaka. Dodamo 5-6 cherry rajčica i podlijevamo s bijelim vinom. Kad su sipe omekšale dodamo grašak te po želji začinimo s paprom i soli.

Dobar tek
Danijel Milanović
Šefkubinja

CUTTLEFISH WITH PEAS

*Cuttlefish 500g
Onion 250g
Peas 150g
Garlic 5g
Cherry tomatoes 150g
Two bay leaves
A sprig of thyme
White wine 0.5 l
Olive oil 0.06l*

SERVES FOUR PERSONS

Clean two cuttlefish by removing the guts, bone and beak; cut the cuttlefish into small pieces.

Chop two onions and fry them in olive oil until they wither. Add the cuttlefish and season with bay leaves, fresh thyme and garlic. Add five or six cherry tomatoes. Add the white wine, a little at a time. Once the cuttlefish is soft, add the peas, as well as salt and pepper to taste.

Bon appétit!
Danijel Milanović
Chef



Tradition of Rovinj on your plate

If you want to experience a part of the local authenticity, Kantonin 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.

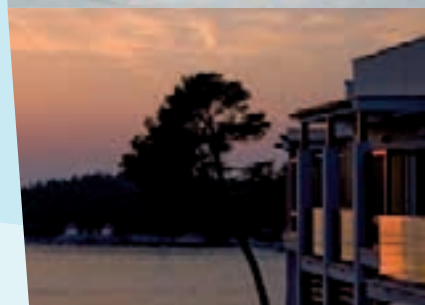
The unique ambiance of Kantonin, situated at the very heart of Rovinj, is an ideal place for a relaxed dinner and a wide choice of authentic culinary specialties dominated by dishes connected with Rovinj's fishing tradition.

KANTINON

Obala A. Rismondo bb, 52210 Rovinj
tel.: (052) 816 075 / kantonin@maistra.hr
www.kantonin.maistra.com

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