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Hotel Monte Mulini – novi ponos Rovinja

Hotel Monte Mulini – Rovinj's New Pride



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SAVRŠEN DAN A PERFECT DAY
VIKEND SVJETSKIH KUHINJA WORLD CUISINES WEEKEND
GOSPODAR VINSKOGA SEFA THE MASTER OF THE WINE VAULT

sadržaj

table of contents

- 02 Tema broja | Issue Theme**
Samo najbolje | Only the Best
- 08 Arhitektura | Architecture**
Vizija nezaboravnog odmora | A Vision of an Unforgettable Vacation
- 12 Novosti | News**
- 16 Iz moga kuta | Point of View**
Boško Petrović
- 18 Događanja | Events**
18 Vikend svjetskih kuhinja | World Cuisines Weekend
20 Ostala događanja u Rovinju & Vrsaru | Other Events in Rovinj & Vrsar
- 22 Maistrine ponude | Special Offers from Maistra**
22 Savršeni dan | A Perfect Day
28 Sedam dana plavetnila | A Week at the Big Blue
- 32 Rovinj & Vrsar zanimljivosti**
Places of Interest in Rovinj & Vrsar
32 Duh aristokracije nadohavt ruke | The Spirit of Aristocracy Within Reach
36 Istarski dani velikog ljubavnika | Great Lover's Istrian Days
- 40 Travel industrija | Travel Industry**
Ja putujem poslovnom klasom, a Vi? | I Fly Business Class, What About You?
- 42 Lifestyle**
42 Recept neodoljivosti | The Recipe for Irresistibility
46 Savršeni vjetar | Perfect Wind
- 48 Boje, mirisi i okusi | Colours, Smells and Tastes**
48 Zeleno zlato | Green Gold
52 Rapsodija za sva osjetila | A Rhapsody for all Senses
54 Gospodar Vinskog sefa | The Master of the Wine Vault
- 56 Gastro preporuka | Gastronomic Ideas**
Pogled u ogledalo | A Look in the Mirror
- 60 Photo by**
Photodays
- 64 Zdrav život | Healthy Living**
Trenutak vrijedan zlata | Moments Worth Gold
- 68 Ekologija | Ecology**
Ornitološki dragulj Istre | Istrian Ornithological Gem
- 72 Croatica**
Tvornica radosti i ponosa | The Factory of Joy and Pride
- 78 Kontakti | Contacts**

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introduction

Ovu je godinu u Maistri obilježilo otvorenje Hotela Monte Mulini koji predstavlja prekretnicu u razvoju Rovinja i turizma Istre. Beskompromisno usmjerenje na kvalitetu je sastavni dio vizije i misije našeg društva, međutim tek s otvorenjem Hotela Monte Mulini naša vizija dobiva punu refleksiju u stvarnosti. U tom je smislu 2009. godina za nas, bez sumnje, godina velikog napretka.

Ovo međutim ne umanjuje činjenicu da smo i do sada radili velike iskorake u unapređenju kvalitete naših turističkih objekata i usluga. Obnovljeni Hotel Istra i wellness centar Otok, Hotel Eden, resorti Belvedere, Petalon i Amarin te naši kampovi zadnjih su godina u potpunosti promijenili sliku kvalitete našeg turističkog portfelja. Kada ovim investicijama pridodamo i značajne investicije u ljude i poslovne procese te maksimalnu integraciju našeg turističkog proizvoda s destinacijskim potencijalima Rovinja i Vrsara, te Istre kao regije, s pravom možemo reći da je Maistra već niz godina jedan od nositelja turističkog razvoja u Hrvatskoj i kao takva predstavlja jedan od njezinih najznačajnijih hospitality brandova.

Maistra Company Magazin ima zadatak prenijeti ove priče kroz zanimljive članke i na taj vam način približiti barem djelić onoga što Maistru kao hotelijersku kompaniju, naše ljude, vrijednosti i destinaciju čine drukčijima i posebnima.

Ako ovo čitate u jednom od naših objekata, želim vam ugodan boravak, u suprotnom nadam se da će vas ovaj časopis potaknuti na to da nas ubrzo posjetite i učinite vaš odmor nezaboravnim užitkom.

Dobro došli!

Kristian Šustar, direktor



For Maistra, this year was marked by the opening of the Monte Mulini Hotel which represents a turning point in the development of Rovinj as a destination and in the development of tourism in Istria. Taking an uncompromising direction towards quality is a constitutive part of our company's vision and mission. However, it is only with the opening of the Monte Mulini Hotel that our vision becomes fully reflected in reality. In this sense, 2009 for us has definitely been a year of great progress.

Nevertheless, this does not diminish the fact that up until now we have been making great strides in the upgrading of the quality of our tourist facilities and services. The restored Hotel Istra and the wellness center Otok, the Hotel Eden, the resorts Belvedere, Petalon and Amarin, as well as our campsites have in the last few years completely changed the image of quality in our tourism portfolio. When these investments are coupled with considerable investments into human resources and business processes, as well as with the maximum integration of our tourist products with the destination potentials of Rovinj and Vrsar, including Istria as a region, it could well be stated that for a number of years Maistra has been one of the leaders of tourist development in Croatia. As such, it represents one of its most significant hospitality brands.

The aim of Maistra Company Magazine is to pass on these stories through interesting articles and thus familiarize you with at least a part of what makes Maistra as a hotel company, our people, values and destinations appear so different and special.

If you are reading this in one of our facilities, I wish you a pleasant stay, if not, I hope that this magazine will encourage you to visit us soon so we can make your holiday truly memorable.

Welcome!

Kristian Šustar, CEO





Hotel Monte Mulini predvodnik je luksuznoga turizma u Hrvatskoj

Ono što u svijetu predstavljaju luksuzni resorti poput Four seasons, One & Only, Luxury Collection i drugi, u Hrvatskoj to čini novootvoreni ekskluzivni istarski boutique hotel s pet zvjezdica Monte Mulini, prilagođen najvišim standardima luxury leisure publike. Okružen bujnom mediteranskom vegetacijom stoljetne park-šume Zlatni rt, s arhitektonskim potpisom renomiranoga londonskog studija Wimberly Allison Tong & Goo, ovo jedinstveno zdanje na tri razine, čijih 109 soba i 10 apartmana

Hotel Monte Mulini is the Leader of Luxury Tourism In Croatia

What does luxurious resorts like Four Seasons, One & Only, Luxury Collection, etc., represent to the world, in Croatia it means the newly-opened exclusive Istrian five-star boutique hotel the Monte Mulini, customized to the highest standards of public luxury leisure. Surrounded with rich Mediterranean vegetation of one hundred year old park-forest Zlatni Rt (Golden Cape), with its architectural signature of the renowned Wimberly Allison Tong & Goo studio of London, this unique three-level structure,

ima pogled prema moru i starogradskoj rovinjskoj jezgri, predvodnik je luksuznoga turizma u Hrvatskoj i na Mediteranu.

Kraljevstvo svjetla

Poštujući osjećaj za prirodno i toplo, arhitekti ovoga hotela posebnu su pozornost posvetili iskorištavanju prirodnoga svjetla. Stoga je pročelje sazdano od velebnih staklenih stijena koje gosta dočekuju s otvorenim pogledom na more, naglašavajući tako istinsku ljepotu lokacije. Staklena površina zaobljenoga krova ljeti se zatamni, minimizirajući prodor svjetla i topline. Barovi, saloni i restorani su na nižim razinama s prostranim terasama za opuštanje tijekom dana i ugodne večere, dok se tradicionalni vinski podrum, zbog održavanja što primjerenije temperature pohranjenih vina, nalazi na najnižoj razini. Boje koje dominiraju u unutrašnjosti hotela, od zlatne, bež, purpurne, do nekoliko nijansi ljubičaste, pripadaju svezremenskoj klasi, a toplinu im dodatno daje svjetlo što se raspršuje ispod lusterata venecijanskoga murano stakla. Svjetski poznata tvrtka Andromeda potpisuje i instalaciju od prozirnoga i crvenog stakla koja tvori nježne

whose 109 rooms and 10 suites have the view of the sea and Rovinj's old town heart, is the leader of luxury tourism in Croatia and in the Mediterranean.

The Realm of Light

Respecting the feeling for nature and warmth, the architects of this hotel have paid special attention to the use of natural light. Therefore, the front is constructed of a grand glass wall which welcomes guests with an open view of the sea, thus emphasizing the true beauty of the location. The glass surface of the round roof becomes tinted in the summer, thus minimizing the penetration of the sun and heat. Bars, salons and restaurants are situated on the lower levels with spacious terraces for relaxation during the day and for pleasant dinners, while the traditional wine cellar is situated at the lowest level in order to keep the most appropriate temperature for the stored wines. The dominating colors in the hotel interior, from golden, beige, crimson, to several shades of purple belong to timeless classics, with added warmth from the light dispersing below the chandeliers made of

Samo
najbolje
Only the Best



listove u obliku koralja. Središnje hotelsko predvorje s kaminom, klavirom i knjižnicom sa zanimljivim izborom naslova na pet svjetskih jezika, toplinom kojom zrači nedvojbeno će i privući i zadržati svoje goste.

Proljeće, ljeto, jesen, zima

Sobama dominira američki orah te jelenja koža na uzglavljima kreveta, a slike na zidovima djela su hrvatskih slikara. Wellness i spa, beauty, sportski i fitness centri te mnogi drugi sadržaji na usluzi gostu samo su dio ponude Monte Mulinija kojom je Maistra nedvojbeno otvorila novu stranicu u ionako bogatoj turističkoj ponudi Rovinja. Uz vrhunski smještaj i uslugu, Monte Mulini svojim gostima nudi najbolje gastronomske i enološke doživljaje, o čemu svjedoči vinski podrum s 560 pomno probраниh vina. Uz luxury business hotel Lone, čije se otvaranje planira 2010., te nedavno obnovljen hotel Eden, Monte Mulini predstavlja srce istoimene Zone. Sve navedeno dio je ukupne investicije od 335 milijuna eura i strateškoga plana redefiniranja postojećih te izgradnje novih hotelskih kapaciteta u Rovinju. "Sada slobodno možemo reći da naše vizije postaju stvarnost.

Venetian Murano glass. The world famous Andromeda company is the creator of the installation of transparent and red glass which forms gentle coral-shaped leaves. The hotel's central lobby with a fireplace, a piano and a library with interesting books in five languages, together with the warmth it radiates, will certainly attract and hold the guests.

Spring, Summer, Autumn, Winter

American oak dominates the rooms, with deer hide on the head rests, while the paintings on the walls are the works of Croatia's artists. The wellness and spa, beauty, sport and fitness centers and many other activities at the disposal of the guests are only one part of the Monte Mulini's offer with which Maistra undoubtedly has opened a new page in the already rich tourist attractions of Rovinj. Besides the excellent accommodation and service, the Hotel Monte Mulini offers its guests the best gastronomical and enological experiences, which can be seen with the wine cellar with its 560 carefully chosen wines. Besides the luxury business hotel Lone, which is planned to be opened in 2010 and the recently restored hotel Eden, Monte Mulini represents the heart of the Zone. All of the above is one part of an overall investment of



Ovim investicijama turistički proizvod Maistre, kao vodeće hotelske kompanije u zemlji, dobiva novi oblik i kvalitetu koja će predstavljati znatan iskorak u turističkoj ponudi Hrvatske, s jedinstvenim ciljem stvaranja visoko kvalitetne destinacije koja živi cijelu godinu”, poručio je predsjednik Uprave Maistre Kristian Šustar prilikom otvorenja ovoga hotela.

Savršenstvo detalja

Arhitektura, besprijekorno uklopljena u okoliš, odiše luksuzom u svakom, pa i najmanjem detalju; progovara jezikom čiste i jednostavne elegancije. Moderan izgled hotela okarakteriziran je sinergijom dizajna, funkcionalnosti, harmonije i elegancije, a smjela arhitektonska rješenja i topli prirodni materijali čine ga idealnim mjestom za odmor, zabavu i poslovne susrete. Stoga, dodite i uvjerite se!

335 million Euros and of a strategic plan of redefining the existing hotels and the building of new capacities in Rovinj. “Now we can safely say that our visions are becoming reality. With these investments the tourist product of Maistra, as the leading hotel company in the country, is achieving a new form and quality which will represent a significant breakthrough in the tourist offer of Croatia, with the unique goal of creating high-quality destinations which live throughout the year”, said the president of Maistra’s board, Kristian Šustar, at the opening of this hotel.

Details of Perfection

The architecture is immaculately fitted into the environment and radiates luxury in even the smallest detail; it speaks in a language of pure and simple elegance. The hotel’s modern appearance is characterized by the synergy of design, functionality, harmony and elegance, and the bold architectural solutions and warm natural materials make it an ideal place for holidays, fun and business meetings. So, come and see for yourselves!



Ekskluzivni rovinjski Hotel Lone
prve goste primit će 2010. godine

The exclusive Rovinj Hotel Lone
will accommodate its first guests
in 2010



Vizija nezaboravnog odmora A Vision of an Unforgettable Vacation



Vrhunska tehnologija i kvaliteta, dizajn, funkcionalnost i praktičnost te arhitektonska rješenja kojim će se diviti i budući naraštaji, sve to krase Hotel Lone, budući biser u turističkoj nisci ponude Rovinja. Dobar dio zasluga za taj projekt ima renomirani hrvatski interdisciplinarni arhitektonski ured – Studio 3LHD. “To je novost u arhitekturi hotela na našem turističkom tržištu, svjetski proizvod na hrvatski način. Cilj nam je stvoriti snažan i jedinstven vizualni identitet, od vanjskoga oblikovanja građevine do unutarnjega uređenja. Rješenje predviđa objekt najviših hotelskih standarda s 250 soba, dva restorana, brasserie, pet barova, konferencijski centar sa 700 mjesta, te wellness centar, raspoređenih na šest etaža”, kaže jedan od četiri partnera 3LHD-a, Saša Begović.

Dizajn hotel

Hotel Lone bit će uistinu djelo hrvatskih ruku jer je skupina produkt dizajnera NUMEN osmislila kompletan namještaj, dizajn i odabir tkanina za hotel. Outfit turističkih radnika napravile su modne dizajnerice Studija I-gle, dok će konceptualni umjetnici Ivana Franke i Silvio Vujčić svojim instalacijama pridonijeti činjenici da je ovdje riječ o dizajnu hotela, prvom takve vrste u Hrvatskoj. O tome Begović kaže: “Ponosni smo što je Maistra uključila hotel Lone u Dizajn–

Top-of-the-line technology and quality, design, functionality and practicality, along with the architectural solutions, which will be admired by future generations, are all epithets for the Hotel Lone, the future pearl in the tourist string of Rovinj’s offer. The renowned Croatian interdisciplinary architectural firm Studio 3LHD is mostly responsible for the project. “It is a novelty in hotel architecture on our tourist market, a world product in Croatian manner. Our goal is to create a powerful and unique visual identity, from external design of the building to its internal decoration. The solution anticipates a structure of the highest hotel standards with 250 rooms, two restaurants, a brasserie, five bars, a conference center with 700 seats, and a wellness center, all arranged on six floors”, said one of the four 3LHD partners, Saša Begović.

Design Hotel

“The Hotel Lone will be truly the work of Croatian hands, as a group of product designers NUMEN worked out the entire furniture, as well as the design and selection of fabrics for the hotel. The tourist workers’ outfit was made by the fashion designers of the Studio I-gle, while the conceptual artists Ivana Franke and Silvijo Vujčić will additionally confirm with



hotel, organizaciju koja postoji već 15 godina, i što se tim hotelom pridružujemo arhitektima i dizajnerima poput Philippea Starcka ili Jeana Nouvela, koji su također radili takve objekte.”

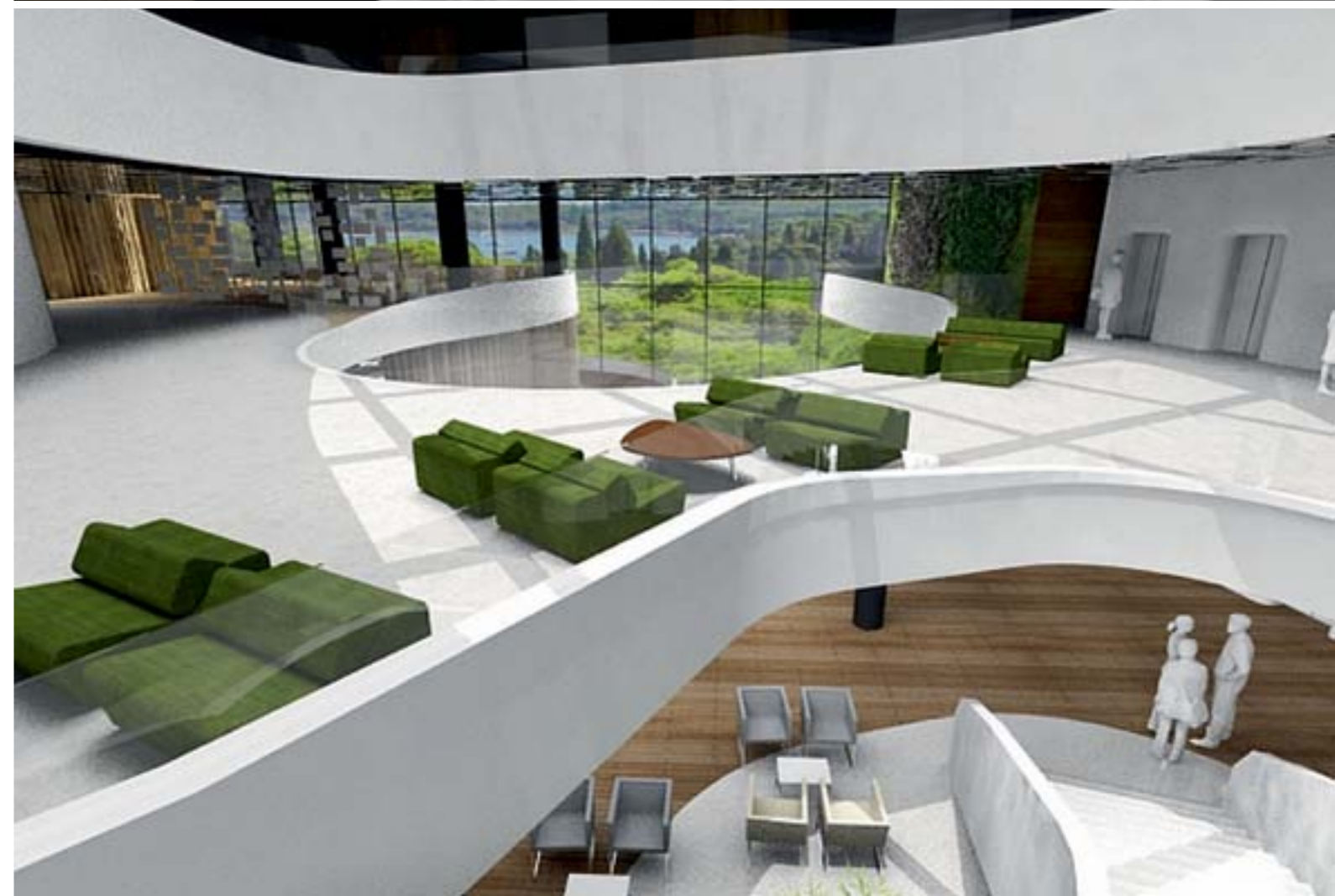
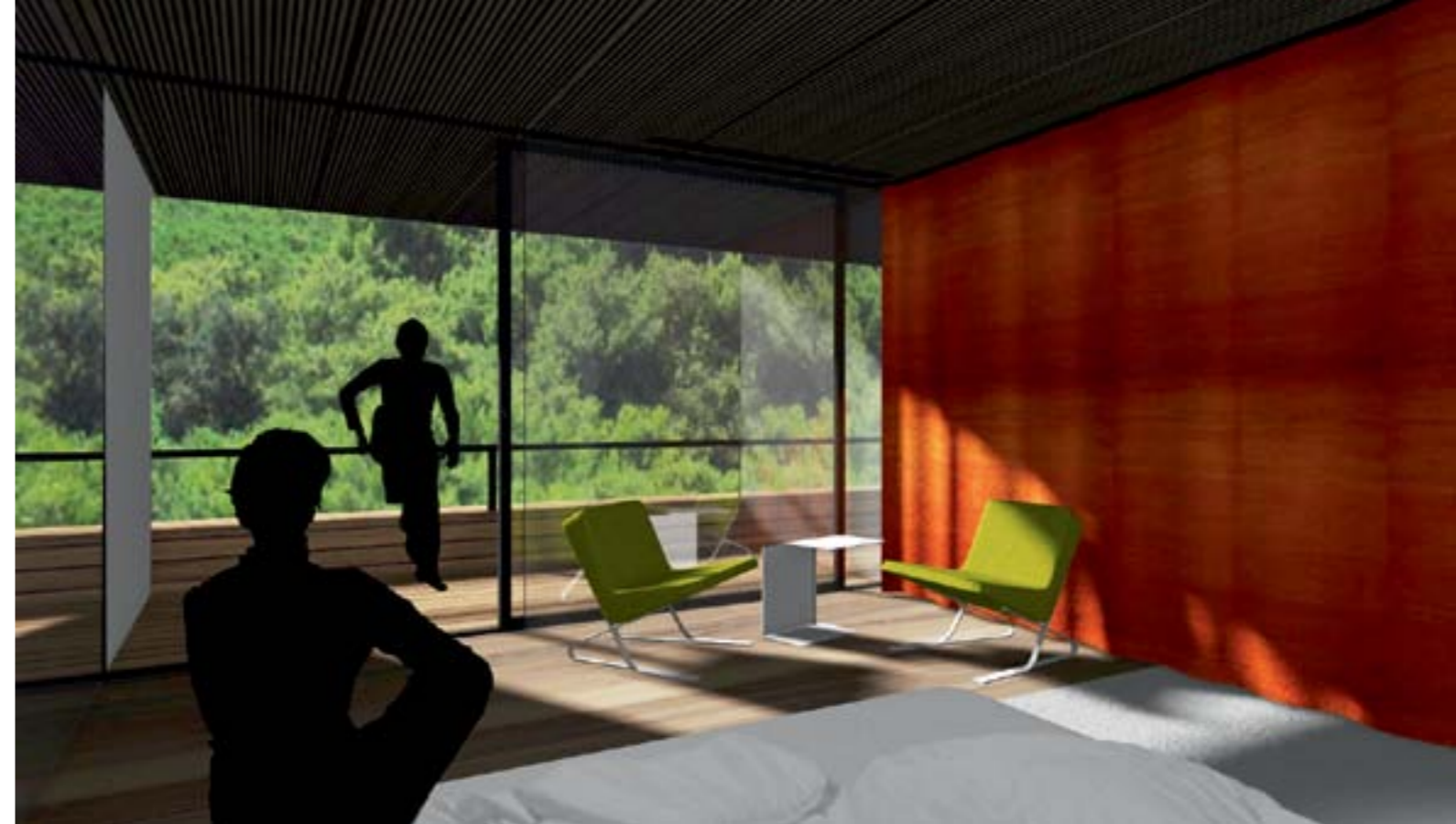
Minimalizam i čista elegancija

Pri planiranju izgradnje Hotela Lone posebno se pazilo na očuvanje okoliša, pa su veliki napori uloženi kako bi se inkorporirala klima i poseban pejzaž u koncept zgrade, ali i zgrada u okruženje. Hotel Lone smješten je u park–šumi na zahtjevnom terenu, maloj parceli i u neposrednoj blizini hotela Eden sagrađenog 70-ih godina prošloga stoljeća. “Budući da je Eden estetskih karakteristika vremena u kojem je nastao, a Hotel Lone blizu njega, s pažnjom smo pristupili izradi pozicioniranja hotela. Lone se tako vezuje na Eden Y-oblikom koji je doveo i do efektnoga te funkcionalnog rješenja unutrašnjosti hotela. Vertikalno je kreirano središnje predvorje oko kojeg se okupljaju svi sadržaji. Tri etaže su multifunkcionalne, što dinamiku dnevnoga korištenja čini boljom”, zaključuje Begović. Lone će biti luksuzan hotel ostvaren suvremenim tehnologijama, gdje će se arhitektura izvrsnosti pomiriti s potrebom za unikatnošću. Jednostavnost, minimalizam i čista elegancija, poput bijela broda, riječi su kojima se najjednostavnije može opisati Lone, hotel koji će svoje prve goste primiti 2010. godine.

their installations that this is truly a design hotel, the first such hotel in Croatia. Begović said: “We are very proud that Maistra included the Hotel Lone into the Design Hotel, an organization which has existed for 15 years, and that with this hotel we join other architects and designers such as Philip Starck or Jean Nouvel, who also made such structures.”

Minimalism and Pure Elegance

While planning the construction of the Hotel Lone, special attention was paid to environment protection, so great effort was made to incorporate the climate and the specific landscape into the concept of the building and vice versa. The Hotel Lone is situated in the park wood on demanding grounds, a small plot near the Hotel Eden built in the 1970s. “As the Eden has the aesthetic characteristics of the age in which it was built and as the Hotel Lone is near it, we were very careful about the positioning of the hotel. Thus the Lone with its Y-like shape will be a continuation of the Eden, the shape which also influenced on the impressive and functional solution for the interior. The central lobby is created vertically, around which all other facilities are arranged. Three floors are multi-functional which improves the dynamics of daily usage”, concluded Begović. The Lone will be a luxury hotel designed by modern technologies, where the architecture of excellence will reconcile with the need for uniqueness. Simplicity, minimalism and pure elegance, like a white ship, are the words which best describe the Lone, a hotel which will accommodate its first guests in 2010.





THE FIRST ALL-SUITE HOTEL IN CROATIA

Next year, Maistra will open an all-suite hotel as a part of the Hotel Istra, the first tourist structure of this type in Croatia. It will conceptually supplement the rich tourist offer of the island of Sv. Andrija (St. Andrew). By building all-suite hotel, Maistra has continued an extensive investment cycle to successfully build its tourist portfolio with the highest quality of amenities and services. The new hotel will have 34 spacious, modernly designed suites with state-of-the-art equipment, and 35 million kunas is being invested into the construction of this luxurious building. The all-suite hotel will be located in the highest part of the island. This is so every suite will have a spectacular view of the sea and the beautiful archipelago of Rovinj. Guests will have all the amenities of the Hotel Istra at their disposal, including top-quality restaurants, rich sporting programs, a luxurious wellness center named Otok, congress halls and so on. The opening of the Hotel Istra in 2006 turned Sv. Andrija into a prestigious tourist resort. The new all-suite hotel, which will be opened in 2009, will provide it with a completely new quality.



PRVI ALL-SUITE HOTEL U HRVATSKOJ

Maistra će iduće godine u sklopu hotela Istra otvoriti all-suite hotel, prvi turistički objekt takve vrste u Hrvatskoj, koji će konceptualno nadopunjavati bogate turističke sadržaje otoka Sv. Andrija. Izgradnjom all-suite hotela Maistra nastavlja opsežan investicijski ciklus kojim uspješno gradi svoj turistički portfelj najviše razine kvalitete sadržaja i usluga. Novi će hotel imati 34 prostrana, moderno dizajnirana i vrhunski opremljena apartmana, a u izgradnju ovoga luksuznog zdanja biti će investirano 35 milijuna kuna. All-suite hotel bit će smješten na najvišem dijelu otoka Sv. Andrija zbog čega će svaki apartman imati spektakularan pogled na more i prekrasni rovinjski arhipelag. Gostima će biti na raspolaganju svi sadržaji hotela Istra, vrhunski restorani, bogati sportski sadržaji, luksuzni wellness centar Otok te kongresne dvorane... Otvorenjem hotela Istra u 2006. godini, otok Sv. Andrija postao je prestižan turistički resort, a novi all-suite hotel, koji se otvara u 2009. godini, dat će mu potpuno novu kvalitetu.

HOTEL MONTE MULINI – PRVI I JEDINI HRVATSKI HOTEL U PONUDI NJEMAČKE AGENCIJE AIRTOURS

Maistrin hotel Monte Mulini uvršten je u ponudu specijaliziranoga njemačkog turoperatora Airtours te je tako postao jedini hrvatski hotel koji se ikad našao u ponudi ove renomirane agencije. Hotel Monte Mulini svojim dizajnom i uslugom predstavlja iskorak prema modernom turizmu i sam je vrh hrvatske luksuzne turističke ponude. Agencija Airtours u svojoj hotelskoj ponudi nudi isključivo hotele s 5 i 5+ zvjezdica, smještene na jedinstvenim lokacijama diljem svijeta, koji ujedno zadovoljavaju stroge kriterije bilo da je riječ o konceptu, dizajnu, usluzi ili samoj ponudi hotela. Pružanje jedinstvenoga doživljaja svakom gostu ovoj agenciji predstavlja imperativ te se stoga svakom detalju pridaje velika važnost u odabiru hotela koji će činiti dio njihove ponude. Katalog koji za ljeto 2009. godine predstavlja najluksuznije hotele svijeta, tiskan je u 5.000 primjeraka, a potkraj je siječnja također distribuiran i na 40.000 e-mail adresa krajnjih korisnika koje agencija ima u svojoj bazi podataka. Uvrštavanje Hotela Monte Mulini u ponudu agencije Maistri znači dodatno priznanje vrhunske kvalitete usluge i sadržaja te ujedno mogućnost pristupa novom segmentu potencijalnih gostiju. Koliko je teško zadovoljiti visoke standarde i kriterije agencije, govori i podatak da do sada niti jedan hotel s ovih prostora nije bio uvršten u njihovu ponudu. Maistrin hotel Monte Mulini u tome je uspio.

THE MONTE MULINI HOTEL – THE FIRST AND ONLY CROATIAN HOTEL TO BE CHOSEN BY THE GERMAN AGENCY AIRTOURS

The Maistra Hotel, the Monte Mulini, has been included in offers by the German specialist tour operator Airtours, thus becoming the only Croatian hotel ever to be chosen by this well-known agency. In both design and service, the Monte Mulini Hotel represents a step further in modern tourism and is at the very top of the Croatian luxury range. Airtours offers exclusively 5 and 5+ star hotels, in unique locations all over the world, meeting the strictest requirements of concept, design, service and conditions.. The prospect of a unique experience for every guest is imperative to this agency, and so when choosing a hotel as part of an offer, great attention is given to every detail. The catalogue for Summer 2009 which presents the most luxurious hotels in the world, was issued in 5000 copies, and at the end of January it was also sent to the 40,000 e-mail addresses of known guests from the agency's database. Maistra finds the inclusion of its Monte Mulini Hotel in the agency's choice as further recognition of its top quality service and activities and also as an opening to a new category of potential guest. No other hotel from the area has been included in their offer, proving how difficult it is to meet the agency's high standards and criteria. Maistra's Monte Mulini Hotel has done it!





NOVE MAISTRINE WEB STRANICE

Maistrine internetske stranice doživjele su temeljitu reorganizaciju i redizajn. Nove stranice su jednostavnije za korištenje, a atraktivan dizajn odgovara vizualnom identitetu i profilu same tvrtke. Rezultat je to strateškoga i planskog nastupa na internetu te potrebe za praćenjem i primjenom najnovijih tehnologija i web funkcionalnosti radi adekvatnoga informiranja posjetitelja ovih stranica. www.maistra.com nudi posjetiteljima jednostavan i brz pregled svih sadržaja budući da je struktura internetske stranice od sada znatno organiziranija. Tako sadržaj o kampovima sada funkcionira kao zasebna cjelina u sklopu svoje domene CampingRovinjVrsar.com. Vizualno rješenje prati strukturalnu formu pa je redizajn hotela i naselja označen plavom bojom, kampovi zelenom bojom, a isti je način implementiran i kod online rezervacija. Novost je također i organizacija online press centra koji sadrži informacije i vijesti namijenjene medijima. Nova Maistrina stranica jedina u Hrvatskoj ima 3D vizualizaciju postava konferencijskih dvorana što dodatno obogaćuje sadržaj i posjetiteljima nudi jasniji uvid u ponudu. Ovako strukturirane web stranice u konačnici će omogućiti unapređenje konverzije koja uključuje marketinšku i prodajnu optimizaciju.

MAISTRA'S NEW WEB SITE

Maistra's web site has undergone a fundamental reorganization and redesign. The new pages are simpler to use, and the new attractive design corresponds with the visual identity and profile of the company. It is a result of a strategic and planned presence on the Internet, as well as the need to follow and apply new technologies and web functionality with the aim of the adequate communication of information to the visitors of these pages. www.maistra.com offers the visitors a simple and fast overview of all content owing to the fact that the web site structure is far better organized now. Thus, the content related to campsites functions as a separate entity within the domain of CampingRovinjVrsar.com. The visual solution follows the structural form so the redesign of hotels and resorts is marked with a blue color while the campsites are green. This has also been implemented with online reservations. Also new is the organization of the online press center which contains information and news for the media. Maistra's new site is the only one in Croatia that has 3D visualizations of congress halls' set ups, which additionally enriches content and offers the visitors a clearer insight into what is on offer. This kind of web site structure will finally allow the improvement of conversion which includes marketing and sales optimization.



SVJETSKA GASTRONOMSKA ZVIJEZDA U HOTELU MONTE MULINI

Pri spomenu imena Pierre Gagnaire, svi svjetski gastronomski znalci i uživatelji dobre hrane znaju da je riječ o iznimnom kulinarskom umjetniku koji je u svojoj karijeri do sada dva puta proglašen trećim kuharom na svijetu (2006. i 2007. godine). Nemalo je puta uspoređivan sa znanstvenikom koji u svojoj kuhinji-laboratoriju stvara, po mnogima, gotovo nemoguće kombinacije koje su na kraju najčešće proglašavane gastronomskim remek-djelima. Upravo je ta dihotomija dio Gagnairove igre – spojati nespojivo, stvarati nove okuse, istraživati i krčiti nove putove u kulinarskom prostranstvu. Uvodeći dijametralno oprečne kombinacije okusa, tekstura i namirnica, Gagnaire je prodrmao običaje klasičnog francuskog kuhanja i njegov se utjecaj u haute cuisine proširio diljem svijeta. Ne čudi stoga što se među njegovim restoranima nalaze i oni poput Pierre Gagnaira u Parizu i Sketcha u Londonu koje krasi prestižne Michelinove zvjezdice – najprepoznatljivija i najutjecajnija obilježja u klasificiranju restorana u svijetu. U sklopu svoje svjetske turneje, u koju ulaze dvije velike metropole London i Hong Kong, Gagnaire je uvrstio i Maistrin hotel Monte Mulini u Rovinju u čijim je restoranima gostovao od 13. do 15. travnja. Kuharima hotela Monte Mulini tako je pružena jedinstvena prilika raditi, ali što je još značajnije – i učiti od ovog kulinarskog velikana čijem se umijeću dive svjetski gastronomski stručnjaci.

CELEBRITY CHEF IN HOTEL MONTE MULINI

At the mention of Pierre Gagnaire's name, all gastronomy experts and food connoisseurs know that he is an exceptional culinary artist, who was named the third best chef in the world on two occasions (in 2006 and 2007). He has often been compared to a scientist who makes almost impossible combinations which have most often been proclaimed the masterpieces of gastronomy. It is that dichotomy that is a part of Gagnaire's game – to connect the incompatible, create new tastes, explore and make new way in the culinary world. By introducing diametrically opposite taste, texture and ingredient combinations, Gagnaire has shaken up the tradition of classic French cuisine and his influence in haute cuisine has expanded throughout the world. So it is no wonder that among his restaurants are "Pierre Gagnaire" in Paris and "Sketch" in London, which have earned Michelin's prestigious stars – the most recognisable and influential marks in restaurant classifying in the world. Within his world tour which includes London and Hong Kong, Gagnaire also included Maistra's hotel Monte Mulini in Rovinj, where he was a guest April 13 – 15. The Monte Mulini chefs had a unique opportunity to work, and more importantly – to learn from this famous chef whose skills are admired by gastronomic experts worldwide.

Boško Petrović veliko je ime u svijetu jazza. Koliko je koncerata odsvirao ili organizirao ni sam ne zna. Dakle, prirodom njegova zanimanja, putovanja i odsjedanja u hotelima se podrazumijevaju. On je uistinu pravi sugovornik ako želite saznati što u ponudi hotela valja ili je manje dobro.

Boško Petrović is a great name in the world of jazz. He does not know himself how many concerts he has played or organized and the nature of his occupation implies traveling and staying in hotels. So, he is really the right person to talk to if you want to find out what is wrong or what is not so good in a hotel's offer.

Boško Petrović



Vaše viđenje hotelijerske ponude u Hrvatskoj?

Ponuda je u Hrvatskoj u posljednjih 20 – 30 godina jako uznapredovala. Prije pola stoljeća u Zagrebu smo imali Esplanadu, u Dubrovniku Excelsior i Argentinu, te u Opatiji "stari dobri Kvarner". Ti su hoteli čak i u ono vrijeme relativno uspješno održavali europski nivo i za ono vrijeme to bi bile četiri zvjezdice. U posljednjih dvadesetak godina zahvaljujući privatnim inicijativama, te inicijativama "udruženoga kapitala", dogodile su se za hrvatski turizam sjajne stvari. Cijeli niz postojećih hotela je preuređen u hotele više kategorije, ali je otvoreno te sagrađeno i niz novih. Ukratko, s obzirom na to da smo shvatili kako gostu u Hrvatskoj ne možemo ponuditi kenijski safari, nudimo ono što možemo, a to je prekrasno Jadransko more i sve profesionalniji turizam.

Što očekujete tijekom boravka u hotelu?

Glavni standardi kao što su kvadratura, namještaj, kupaonica bi se trebali podrazumijevati. Vrhunski hoteli moraju imati sve i pružiti sve, što većina i ima, od "speglanog" televizora (plasma ili LCD, op.a.) do

Your view of the hotel offer in Croatia?

In the last 20 or 30 years the services hotels offer has developed immensely. Half a century ago, we had the Hotel Esplanade in Zagreb, the hotels Excelsior and Argentina in Dubrovnik and the "good old Kvarner" in Opatija. Even at that time, those hotels successfully held the European level, which were four stars then. Thanks to private initiatives and "joint ventures", in the last twenty years great things have happened in Croatian tourism. A whole line of existing hotels have been transformed into higher category hotels, but also a whole range of new ones have been built and opened. In a nutshell, considering the fact that we understood that we cannot offer a Kenyan safari to a guest in Croatia, we offer what we can, and that is the beautiful Adriatic and a more professional tourism.

What do you expect during your stay at a hotel?

The principal standards such as the floor area, furniture and bathroom should go without saying. Top hotels must have everything and offer everything, which most of them do, from a flat TV (plasma or LCD)



priključka za internet. To vam je kao u nogometu, korner je korner i u Engleskoj i u Zaprešiću. Ostaje nam dakle da vrhunske hotele procijenimo prema kvaliteti usluge, ljubaznosti, pa i šarmu.

Preferirate li veće ili manje hotele?

Apsolutno su mi draži manji hoteli, bez obzira na nivo usluge i zvjezdice. Pravi mali hotel će vrlo brzo gostu pružiti osjećaj da je kod kuće.

Najbolji hotel u kojem ste odsjeli?

U sjećanju mi je tjedan dana provedenih u njujorškom hotelu Pierre koji je u to vrijeme proglašen jednim od deset najboljih hotela u svijetu. Boravak je bio tim ugodniji što sam bio gost organizatora moje turneje.

Hotel u kojem se uvijek ugodno osjećate?

Iako nikad nisam bio u pravom smislu gost zagrebačkoga hotela Palace, uvijek sam se tamo ugodno osjećao, bilo kao gost bara ili restorana, bilo kao poslovni partner. Jer, naime, u hotelu Palace odsjedaju i glazbenici koji nastupaju u BP klubu.

Jeste li do sada boravili u Rovinju?

Da, ovoga ljeta nastupao sam sa svojim triom i gostom, engleskim pjevačem Georgeom Fameom, u rovinjskom hotelu Park, u organizaciji Maistre, i nadam se da smo započeli dugoročnu suradnju, osobito s obzirom na to da će novi hotel Lone imati i jazz klub.

to an Internet connection. That is just like in football, a corner is a corner, in England as well as in Zaprešić. So, we have to evaluate top hotels according to the quality of service, kindness, and even charm.

Do you prefer larger or smaller hotels?

I prefer smaller hotels totally, regardless of the level of service or stars. A real small hotel will soon give the guest a feeling of home.

The best hotel you have ever stayed at?

I remember a week spent in a New York hotel called the Pierre, at the time it was declared as one of the ten best hotels in the world. My stay was even more pleasant as I was the guest of the tour organizer.

The hotel in which you always feel comfortable?

Although I have never been a guest at the Zagreb Hotel Palace in the proper sense, I have always felt comfortable there, whether as a guest in the bar or restaurant or as a business partner. Because, to be more specific, the musicians who perform at the BP Club stay at the hotel.

Have you ever stayed in Rovinj?

Yes, I have. This summer I performed with my trio and guest, the English singer George Fame, at the Rovinj Hotel Park, organized by Maistra and I hope that we have started a long-term collaboration, especially considering that the new Hotel Lone will have a jazz club.

Svijet se može obići na različite načine, a rovinjski Hotel Adriatic omogućava da to učinite kroz okuse i mirise svjetskih kuhinja

The world can be toured in various ways but the Adriatic Hotel in Rovinj makes it possible by the tastes and smells of the cuisines of the world



Vikend svjetskih kuhinja World Cuisines Weekend

Različite kulture, običaji i tradicije su ono po čemu pojedino odredište nosimo u sjećanju. No, istinski će se putnici, kojima je slogan "bio sam, vidio sam" isprazna fraza i koji od putovanja žele više, složiti da se mnogi utisci i dojmovi stječu kroz okuse i mirise. Od kontinenta do kontinenta, od zemlje do zemlje, ali i od pokrajine do pokrajine umijeće kulinarstva razlikuju se, zbog čega je predstavljanje gastronomske ponude složen i nerijetko rizičan izazov. Svaki će putnik doći prvi put u neku zemlju pun znatiželje, raznih očekivanja. Izći iz zemlje može ravnodušan ili, pak, kao obožavatelj. Naravno, ugostiteljima i turističkim djelatnicima ovo drugo je svakako draže. Kako bi to postigla, Maistra je u Hotelu Adriatic realizirala program "Vikend svjetskih kuhinja".

Chefov izbor

Već drugu godinu za redom Maistra gostima Rovinja pruža prigodu da vikendom uživaju u meksičkoj, arapskoj, kineskoj, indijskoj, argentinskoj, japanskoj, azijskoj, švicarskoj te španjolskoj kuhinji. Iz ponude se potom odabere devet nacionalnih kuhinja koje se svojom posebnosti i tradicijom predstave sa četrdesetak jela u posebnom programu pod nazivom "Veličanstvenih 9". Ideja za takav program "šetnje" svjetskim gastronomskim stolovima potekla je od Maistrinog gastro tima, a recepte priprema Priska Thuring, šefica kuhinje Hotela Adriatic. Uistinu, treba kušati meksičke specijalitete, od quesadillas, burritosa, enchiladasa pa sve do jedinstvenih gastronomskih kombinacija kao što su sotirane kozice s kukuruzom, paprikom i pikantnom rižom ili pileća prsa na žaru s pireom od graha i umakom od kikirikija. Ako se zna da uz ovaj program Hotel Adriatic nudi i glazbene večeri, ponuda je i više nego primamljiva. I što reći? Najbolje je da dodete i vaše putovanje svijetom okusa, mirisa i glazbe može početi.

Various cultures, customs and traditions contribute considerably to our memory of particular holiday destinations. But a true traveler who finds the motto "I came, I saw" an empty phrase and who likewise demands more from his travel will, however, agree that tastes and smells contribute to that memory as well. From one continent to another, from one person to another and from one region to another culinary art differs, which makes the presentation of gastronomic delights a complicated and risky challenge. Every single visitor to a particular country, if there for the first time, will arrive curious and full of expectations. He will leave the country either indifferent or as an ardent admirer. Naturally, caterers and tourist workers would certainly prefer the latter. In order to reach this goal last spring Maistra, drew up a "World Cuisines Weekend" program.

Chef's Choice

For the second year in a row, Maistra has offered their guests the opportunity to enjoy Mexican, Arabic, Chinese, Indian, Argentinean, Japanese, Asian, Swiss and Spanish cuisine. Nine national cuisines are then chosen and their specific quality and tradition are presented through about forty dishes within a special program called "The Magnificent 9". The idea for such a program of "walking" around the world gastronomic tables was originated by Maistra's gastro team, and Priska Thuring, the chef at the Hotel Adriatic prepares the recipes. Really, Mexican specialties, from quesadillas, burritos, enchiladas to unique gastronomic combinations such as sauté shrimps with corn, pepper and piquant rice, or grilled chicken breast with mashed potatoes with beans and peanut sauce should be tasted. If you take into consideration that this program is accompanied by music evenings in the Hotel Adriatic, the offer is more than alluring. What else can we say? It would be best if you came so that your journey through the world of tastes, scents and music can begin.

Rovinj Photodays



5. ljetni salsa festival | The 5th Summer Salsa Festival



događanje
event

mjesto
place

datum
date

Limes Tour – biciklistički maraton a cycling marathon	Vrsar	17.–19.04.
Vikend svjetskih kuhinja World Cuisines Weekend	Rovinj	travanj/svibanj April/May
Popolana	Rovinj	24.–26.04.
Istarski sajam umjetnina Art Exchange Art Exchange, Istrian Fair of Works of Art	Rovinj	07.–10.05.
Maistra predstavlja najbolje u Istri Maistra presents the best of Istria	Rovinj	23.05.
Apnea Academy	Rovinj	30.05.– 02.06.
Rovinj Photodays	Rovinj	05.–06.06.
17. europske sportsko–rekreacijske igre		
The 17th European Sports–Recreational Games	Rovinj	17.–21.06.
5. ljetni salsa festival The 5th Summer Salsa Festival	Rovinj	22.–28.06.
Casanova fest	Vrsar	02.–04.07.
Grisia	Rovinj	09.08.
Noć sv. Lovre St. Lawrence's Night	Rovinj	12.08.
Ljetni festival ozbiljne glazbe Summer Classical Music Festival	Rovinj	srpanj/kolovoz July/August
Festival More i gitare The Sea and Guitars Festival	Vrsar	srpanj/kolovoz July/August
Gostovanje kazališta Ulysses The Ulysses Theater Guest Performance	Rovinj	27.08.
Montraker	Vrsar	01.–14.09.
Rovinjska noć Rovinj Night	Rovinj	29.–30.08.
Maistra Event Expo	Rovinj	10.–12.09.
Weekend Media Festival	Rovinj	17.–19.09.
Licensing factory new Europe	Rovinj	22.–25.09.
Festival argentinskog tanga Argentine Tango Festival	Rovinj	08.–11.10.

Vjenčanje je događaj kojega se uvijek želimo sjećati, a Crveni otok mjesto je koje će biti savršena pozornica najvažnijih trenutaka vašega života

A wedding is an event we always want to remember and the Red Island is a perfect stage for the most significant moments of your life



Savršen dan A Perfect Day

Donijeli ste odluku; prsten kao simbol vjernosti stavit ćete na prst, a onda učiniti sve kako biste se imali čega prisjećati u godinama koje dolaze. Želite da to bude savršen dan, vama jedinstven u svakom pogledu, iako je scenarij vjenčanja uvijek varijacija već davno poznate teme. Baš zbog toga što je ta priča bezbroj puta ispričana, nije lako osmisliti ili izabrati koja će varijanta najbolje odgovarati vašem stilu i ukusu. Kako biste ostvarili vaše snove, ne morate otputovati u neku egzotičnu zemlju, dovoljno je doći na Crveni otok, jedan od najljepših

You have made the decision; you are going to put on a ring as a symbol of fidelity and do whatever you can do to have something to remember in the years ahead of you. You want it to be a perfect day, unique for you in any case, even though the wedding scenario always turns out to be a variation on a long-known topic. And because this story has been retold many times before, it is not easy to think of or choose the theme that best suits your style and taste at all. In order to make your dreams come true, you do not have to wish for a journey to an exotic



otoka rovinjskoga arhipelaga. Udaljen od Rovinja samo nekoliko minuta ugodne vožnje brodom, Crveni otok čine dva otočića, Sveti Andrija i Maškin, povezani uskim prirodnim sprudom. To je pravo mjesto za one koji se žele zakleti na vječnu ljubav. Spajanje dviju duša u jednu na "nasipu" građenom na način da odolijeva svakoj buri i oluji. Koje li simbolike!

Mjesto za posebne trenutke

Ima li boljšega okruŒja za stvaranje sjećanja od staroga samostana – dvorca, danas preuređenoga u restoran, gdje se u ugodnom ozraĉju uživa u vrhunskom istarskom vinu i bogatoj gastronomskoj ponudi?! Blaga klima, vazdazelena vegetacija četinjaĉa, mirte, lovora... tomu nije odoljela ni europska aristokracija, a u taj jedinstveni spoj prirode i arhitekture uklopljen je i luksuzni hotel Istra u kojem ćete shvatiti koji su dometi vrhunske hotelijerske usluge. Smirujuće okruŒenje, opuštanje uz pet bazena, staze za šetnju i vožnju biciklima, teniski tereni te wellness centar samo su dio ponude koja vas neće ostaviti ravnodušnima. Cijeli otok velika je scena na kojoj se stvaraju događaji isplanirani do posljednjega detalja, događaji koji će se uvijek pamtit. Tu je sve podređeno vama kako bi najvažniji dan u vašim životima prošao besprijekorno. Nakon opuštajućih tretmana u wellnessu "Otok", reći sudbonosno "da", bit će pravo zadovoljstvo. A hoće li se to dogoditi u nekom modernom restoranu, na nekoj povijesnoj lokaciji

country. It will be enough to come to Crveni otok (the Red Island), one of the most beautiful islands of the archipelago of Rovinj. Only a few minutes of a comfortable boat drive away from the town center, the Red Island is made up of two smaller islands, Saint Andrija and Maškin that are connected by a narrow natural sandbank. That is the very place for those who want to swear their eternal love. The act of connecting two souls into one on this "dam" built in order to resist any kind of storm or wind – how symbolic!

The Place for Special Moments

Can there be any better surroundings for making memories than an old abbey–castle converted into a restaurant, where one can also enjoy quality Istrian wine and the abundant gastronomic offer in a very pleasant ambiance. The mild climate, the evergreen vegetation of conifers, myrtle and laurel... not even the European aristocracy could resist it. Moreover, this unique combination of nature and architecture harbors the luxurious Hotel Istra in which you can see the achievements of the first–class hotel service. A soothing environment, relaxation beside five swimming pools, with paths for walkers and cyclists, tennis courts and the wellness center are only a part of the offer that leaves no one unimpressed. The whole island is a great stage on which events are directed to tiniest detail, events to be remembered for your entire life. On the Red Island everything serves



ili možda na otvorenom, pored bazena, na plaži, u prirodi, odluka je samo vaša. Da sve bude idealno, pobrinut će se i vrhunski kuhari Maistre koji će ponuditi svadbene menije romantičnih naziva: Tajanstvena, Poljubac, Prvi ples... Vjenčati se, a potom možda i provesti medeni mjesec na Crvenom otoku, nezaboravno je iskustvo. I još kažu kako je romantika mrtva. Ne slušajte ih. A i kako biste dok slušate melodije koje ste odabrali za trenutak službenoga označavanja početka života u dvoje, udišete miris mora, uživajte u barci u kojoj se tako rado vozite... Savršeno.

the purpose of making the most important day of your lives perfect. After relaxing treatments in the "Otok" wellness, saying "yes" will be a pure pleasure. It is only up to you whether it will happen in some modern restaurant, at some historical location or simply outside, beside a swimming pool, on the beach or in nature. Maistra's master chefs will see to this perfection as well by offering their wedding menus which bear romantic names: The Secretive, The Kiss, The First Dance... Getting married and perhaps even spending a honeymoon on the Red Island is an unforgettable experience. And they say that romanticism is dead. Don't listen to them. After all, how could you indeed listen to them whilst listening to the melodies that the two of you had chosen to mark the official beginning of your life as one, while breathing in the sea air and taking some irresistible boat trip... Just perfect.

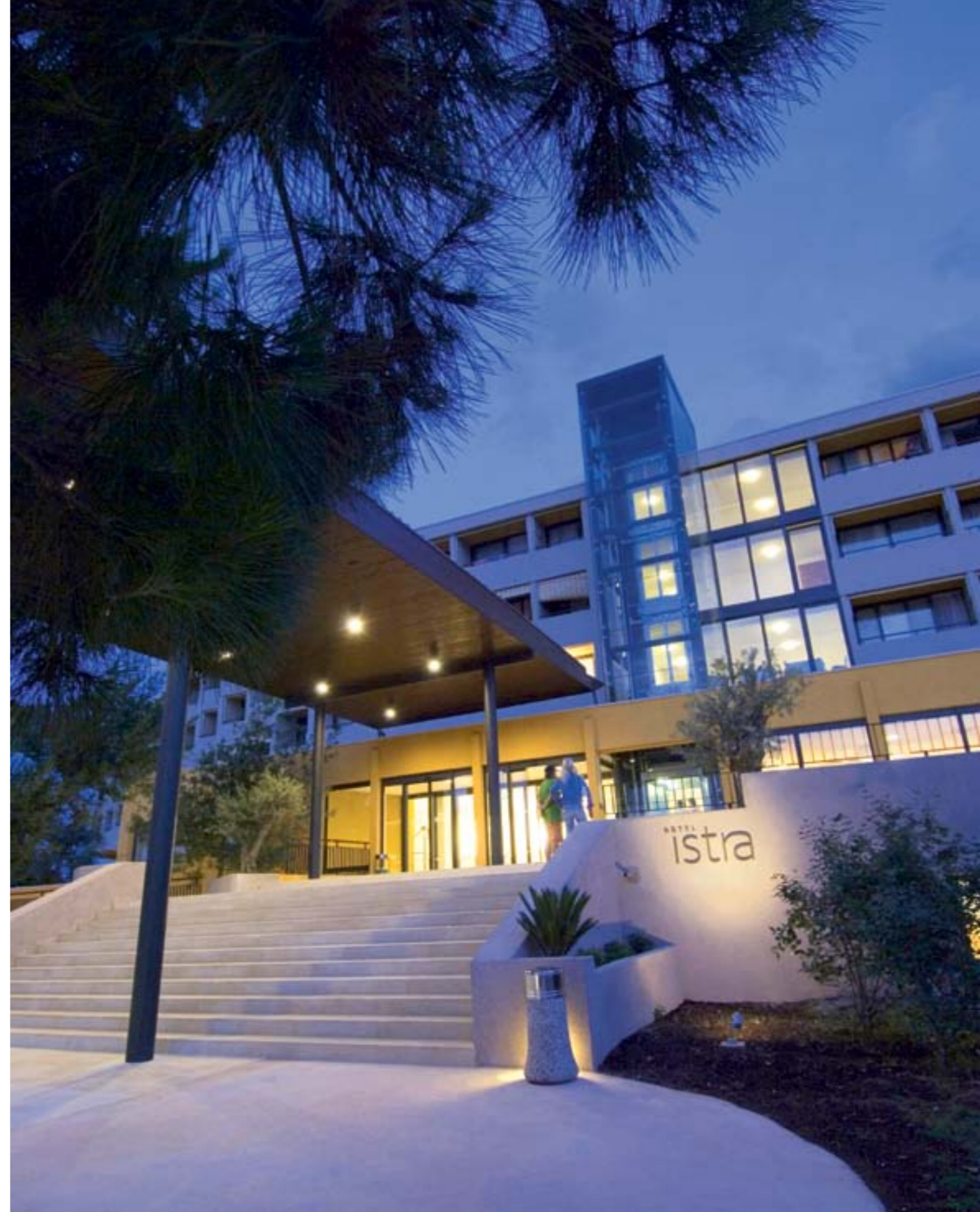
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Podmorje Rovinja i Vrsara pravo je mjesto na kojem ćete pronaći uzbuđenje, tragove povijesti i čistu prirodu

The underwater world of Rovinj and Vrsar is the right place to find excitement, traces of history and pure nature



Sedam dana plavetnila

A Week at the Big Blue

Jeste li znali da prvi materijalni trag o ronjenju postoji na asirskom reljefu iz godine 885. pr.n. e., a rani i autentičan zapis u rukopisima grčkoga povjesničara Herodota? Oduvijek postoji čovjekova želja da se spusti ispod površine mora. Svima koji danas tragaju za podvodnim doživljajima, podmorje Rovinja i Vrsara ponudit će mnoštvo izazova.

Podvodna avantura

Maistra je za svoje goste pripremila sedmodnevni ronilački program. Značajnici i zaljubljenici u morski svijet mogu upoznati podmorje otoka Banjol sa špiljom čiji je ulaz na pet metara dubine, a izlaz u središtu otoka. Pokraj otoka Sv. Ivan su čak četiri ronilačke lokacije. Olupina talijanskoga torpednog čamca, potopljenoga i prepolovljenoga u pomorskoj bitki za vrijeme

Did you know that the first material traces of diving can be found on an Assyrian relief from 885 B.C., and that there is an early and authentic note about it in the manuscripts of the Greek historian Herodotus? Man has always wanted to get below the surface of the sea. To all of those who are looking for an underwater experience, the submarine world of Rovinj and Vrsar offers a variety of challenges.

Underwater Adventure

For its guests, Maistra has prepared a seven-day diving program. Those who are curious and those who are fans of the maritime world have the opportunity to get acquainted with the underwater world of the island Banjol that has a cave whose entrance is five meters under the surface, and whose exit is





Baron Gautsch



Olupina talijanskoga torpednog čamca | The wreck of an Italian torpedo vessel

Prvoga svjetskog rata, samo je jedna u nizu ronilačkih atrakcija. Na brodu se još nalazi veliki top s kompletnom mehanikom za pokretanje te protuzrakoplovni mitraljezi i torpedne cijevi. Blizu je i Pirussi Mali gdje su velike stijene u obliku blokova na pet metara dubine, s iznimnim bogatstvom flore i faune, iznimno zanimljive ljubiteljima podvodne fotografije. Olupina broda Baron Gautsch, putničkoga broda Austro-Ugarske Monarhije nazvanoga „jadranskim malim Titanikom“, koji je 13. kolovoza 1914. godine naišao na morskú minu i potonuo u nepunih 10 minuta, nezaobilazna je ronilačka stanica. U cijeloj ovoj avanturi posebno upečatljivo je i noćno ronjenje na obližnjem „Otoku rakova“ sa svom raskoši morskoga svijeta. Šesti dan programom je predviđen zaron u blizini otočja Brijuni i posjet olupini broda Istra potopljenog za vrijeme II. svjetskoga rata. Druga ronilačka ruta vodi na obližnju lokaciju „new reef“. Širok i raznolik vrh sike, koji počinje na 6 m, stupnjevito se spušta na dubinu od 32 metra i prava je ronilačka pustolovina. Nije li Jadran čarobno mjesto?

in the middle of the island. There are as many as four diving locations near the Island of St Ivan. The wreck of an Italian torpedo vessel, sunk in a naval battle during World War I, when the ship was halved, is just one of the many diving attractions. A large cannon with its entire propelling mechanism, as well as heavy anti-aircraft machine-guns and torpedo pipes are still on board. Not far from it there is Pirussi Mali, with large rocks in the shape of blocks at a depth of five meters. There is an extraordinary amount of flora and fauna here, which is extremely interesting for fans of underwater photography. The wreck of the ship the Baron Gautsch, an Austro-Hungarian passenger ship called “the little Titanic of the Adriatic”, which ran into a mine on the 13th August 1914 and sank in 10 minutes, is a must for divers. An especially impressive experience in this entire adventure is night diving at the nearby “crab island” with its abundance of marine life. On day six, the program offers a dive near the islands of Brijuni and a visit to the wreck of the ship “Istria”, which was sunk during World War II. The second diving route takes divers to the nearby “new reef” location. The wide and diverse top of the rock called “sika”, which starts at a depth of 6 meters, gradually descends to a depth of 32 meters and is a real diving adventure. Isn't the Adriatic a truly magical place?

Dvorci i ljetnikovci otoka rovinjskoga arhipelaga “pripovijedaju” povijesnu priču

Manors and summer houses of the Rovinj archipelago islands tell a historic tale

Duh aristokracije nadohvat ruke

The Spirit of Aristocracy Within Reach



Dvorci i perivoji Hrvatske dio su srednjoeuropske tradicije i kulture te svojim stilskim obilježjima otkrivaju ljepotu pomalo zaboravljenoga svijeta i vremena. O tome svjedoči i ribarski restoran “Lanterna” na Crvenom otoku, u dvorcu koji je zaštićeni spomenik kulture. Njegova arhaična atmosfera i živopisna terasa prizivaju sjećanja iz bogate povijesti koja u spoju s vrhunskim mediteranskim delicijama čine neponovljivo iskustvo za sve Maistrine goste. U ranom srednjem vijeku na otoku je izgrađen benediktinski samostan koji se kasnije spominje kao samostan Sv. Marije i Sv. Andrije. Sredinom 15. stoljeća ponovno

The mansions and gardens of Croatia are part of the middle-European tradition and culture, unveiling the beauty of an almost forgotten world and time with their unique stylistic characteristics. A testament to that is the fish restaurant “Lanterna” on the Red Island, situated in a World Heritage Program listed castle. It’s atmosphere, reminiscent of times long gone, and it’s picturesque terrace recall memories from the rich history that, when combined with top-grade Mediterranean delicacies, offers a unique experience for every guest of Maistra. In the early Middle Ages a Benedictine monastery was built on the





su ga obnovili franjevci, red male braće, koji su se uz poljoprivredu bavili i brodogradnjom na otoku na kojemu ostaju do francuske vladavine 1809. godine. Nakon toga razdoblja otok su preuzele poduzetničke tvrtke iz Trsta, a samostanski objekti pretvoreni su u tvornice ulja, cementa i vapna. Svoju renesansu otok je doživio prešavši u vlasništvo bogate i ugledne obitelji njemačkoga grofa Georga Hutterotta, prvoga i najmlađeg konzula Japana u Europi, koji je svojim položajem na Crveni otok privukao najistaknutije političare, znanstvenike i utjecajne moćnike toga vremena poput prijestolonasljednika Franje Ferdinanda, princeze Stephanie von Habsburg, nadvojvotkinje Marije Terezije, nadvojvode Karla Stephana, Gustla i Olge Krauseneck, Marije Terezije od Bavarske... Svi oni uživali su u blagodatima dvorca i bujnoj mediteranskoj vegetaciji koja ga i danas okružuje.

island, one later mentioned as the monastery of St. Mary and St. Andrew's. In the mid 15th century it was restored by the Franciscans, the order of the "little brothers", who along with farming were involved in ship building on the island. They stayed on until the French government in 1809. After that period the island was taken over by entrepreneurs from Trieste. Under their governing the monastery buildings were transformed into oil, cement and plaster factories. The isle achieved it's renaissance when it passed ownership into the hands of George Hutterott's, a wealthy and respectable German family. George Hutterott was the first and youngest ever Japanese consul in Europe. Using his influence and position he entertained many guests on the island including the most prominent politicians, scientists and public figures of the time. Some of his guests were the heir to the Austrian throne Franz Ferdinand, the princess Stephanie Von Habsburg, archduchess Maria Teresa, archduke Karl Stephan, Gustl and Olga Krauseneck, Maria Teresa of Bavaria and many others, all of whom enjoyed the benefits of the manor and the lush vegetation that surrounds it to this day.



Sv. Katarina

Susjedni otok Sv. Katarina potkraj 19. stoljeća bio je u vlasništvu austrijskoga nadvojvode Karla Stephana, koji ga je kupio za 516 kilograma srebra te potom prodao za 2.333 kilograma toga plemenitog metala poljskom grofu Ignazu Karolu von Korwin Milewskom. Milewski je na otoku početkom 20. stoljeća sagradio ljetnikovac koji je potom nekoliko puta preuređen i nadograđen, a posljednji put 2000. godine. Milewski je bio osobenjak i ekscentrik, ali je sistematski pošumljavao Sv. Katarinu, popločavao sve puteljke, pristupne molove te izgradio otmjeni dvorac. Nakon njegove smrti i burnih povijesnih previranja otok je još nekoliko puta mijenjao vlasnike, da bi završetkom Drugoga svjetskog rata pripao Rovinju. Jedna od posebnosti otoka Sv. Katarina je što pruža prekrasan pogled na stari dio toga grada. A to je samo jedna od blagodati u kojima je nekoć uživala europska aristokracija, a danas uživaju svi istinski ljubitelji prirode i povijesnih znamenitosti.

St. Catherine

During the 19th century, the neighboring island of St. Catherine was in the hands of the Austrian archduke Karl Stephan who bought it for 516 kg of silver and later sold it, for 2333 kg of the precious metal, to the Polish count Ignaz Karol Von Korwin Milewski. At the beginning of the 20th century, Milewski built a summer retreat on the island which was subsequently restored and upgraded several times, the last time in 2000. The count was considered a somewhat odd and eccentric person, but he systematically afforested it, paved the trails, docks and built an elegant mansion. After his death, and thanks to the political turmoil, the island passed through the hands of several owners before finally coming under the control of the city of Rovinj after the end of the Second World War. One of the special features of the island is the beautiful view it offers to it's visitors of the old parts of the city of Rovinj. And that's just one of the many features and benefits which, in the past, was available only to the European aristocracy to enjoy, and now it's within reach to every genuine lover of natural and historic sights.

Vrsar će od 2. do 4. srpnja biti domaćin “Casanova festa”, događaja posvećenog velikom svjetskom zavodniku

From 2nd till 4th July, Vrsar will host the “Casanova Fest”, an event dedicated to the world’s greatest seducer

Istarski dani velikog ljubavnika

Great Lover’s Istrian Days



Najveći ljubavnik svih vremena Giacomo Casanova kojemu, kako legenda kaže, nije mogla odoljeti ni jedna žena, svoj trag ostavio je diljem Europe, a povijesni izvori i njegova (danas još uvijek najopsežnija) autobiografija svjedoče kako je i u Vrsaru 1743. i 1744. godine ljubio istarske ljepotice.

The greatest lover of all times, Giacomo Casanova, to whom, as legend says, no woman could resist, left his mark all over Europe. Historical sources and his (today still the most extensive) autobiography show that in 1743 and 1744 he kissed Istrian beauties in Vrsar.

Zavodnik slomljena srca

Judith Summers, autorica knjige “Casanova’s Women: The Great Seducer And The Women He Loved”, navodi kako je Casanova još uvijek sinonim, ali i uzor za sve playboye. Summers je otkrila kako je Casanova bio daleko od hladnokrvnoga iskorištavača žena, unatoč legendi koja ga prati. Njegova su vjerovanja kako je žena ravnopravna s muškarcima bila daleko ispred vremena u kojem je živio. Casanova je rođen u Veneciji 1725. godine, imao je fantastičnu memoriju i osobnost koja je impresionirala svaku osobu koja bi ga upoznala, od Voltairea do Katarine Velike. Otac mu je bio glumac i redatelj, a majka poznata europska glumica. Kad je imao 21 godinu, vraćajući se s vjenčanja u kojima je svirao violinu zapazio je u gondoli mletačkoga plemića kojemu je pozlilo. Casanova mu je spasio život, a ovaj mu u znak zahvale dao slugu, sobu i deset cekina na mjesec, što mu je omogućilo lagodan život i pristup visokom društvu. Venecijanske vlasti uhodile su Casanovu jer su ga smatrale opasnim. Izrečena mu je i zatvorska kazna od pet godina zbog protuvjerskog ponašanja i uvrede morala, no iz zatvora je pobjegao u Pariz. S vremenom postaje omiljena osoba na dvoru francuskoga kralja Luja XV. Odijevao se jako dobro, imao skupe kočije, organizirao raskošne večere, trošio na žene i kocku. Živio je od plaćenih poslova i usluga koje je obavljao za francuske vlasti. A najveću zaradu ostvario je organizirajući lutriju. Od provizije, u samo godinu i pol, zaradio je u današnjim omjerima oko

A Broken-Hearted Seducer

Judith Summers, the author of the book “Casanova’s Women: The Great Seducer And The Women He Loved”, states that Casanova is still a synonym and a role model for all playboys. Summers discovered that Casanova was far from being the cool-blooded user of women, despite the legend that takes after his name. His belief that women were equal to men was far ahead of the time in which he lived. Casanova was born in Venice in 1725, he had a fantastic memory and a personality which impressed every person who met him, from Voltaire to Catherine the Great. His father was an actor and a director, and his mother was a famous European actress. At the age of 21, coming back from a wedding where he had played the violin, he saw a Venetian nobleman who fell ill in a gondola. Casanova saved his life, and as a sign of gratitude the nobleman gave him a servant, a room and ten gold pieces a month, which enabled him to live an easy life and have access to high society. The Venetian government spied on Casanova since they considered him to be dangerous. He was also sentenced for five years in jail for anti-religious behavior and insulting morality, but he escaped from prison to Paris. In time, he became one of the favorite persons at the court of the French King Louis 15th. He was very well dressed, had expensive carriages, organized lavish dinners and spent his money on women and gambling. He lived on paid jobs and services he performed for the French government. He earned the most by organizing the



milijardu franaka. U dobi od 72 godine, na nagovor liječnika, započeo je pisati autobiografiju koja se i danas smatra jednom od najvećih autobiografija svih vremena. Glave ga je došla 16- godišnja kurtizana Marianne de Charpillon u koju se istinski zaljubio.

Casanova fest

Činjenica da je boravio u Vrsaru potakla je Maistru da od 2. do 4. srpnja ove godine pokrene "Casanova fest". Projekt trodnevne manifestacije povjeren je Propeler filmu, a održat će se na prostoru Montrakera. Uz projekcije filmova o Casanovi i erotskih filmova s respektabilnih svjetskih filmskih festivala, predviđene su i izložbe erotskoga stripa i erotskih fotografija, modna revija erotskoga rublja, gastronomska ponuda hrane i pića s afrodizijačkom reputacijom te zabavne večeri za sve goste. U organizaciji festivala zajednički sudjeluju Turistička zajednica, Općina Vrsar i Maistra koja će ovim sadržajem nedvojbeno obogatiti turističku ponudu, a Istri podariti još jednu posebnost.

lottery. In just a year and a half, he earned what would be about a billion francs today only from provisions. At the age of 72, persuaded by his doctor, he started writing his autobiography which is today considered to be one of the greatest autobiographies of all times. A 16-year-old courtesan Marianne de Charpillon, with whom he fell truly in love, cost him his life.

Casanova Fest

The fact that he spent some time in Vrsar inspired Maistra to start the Casanova Fest this year from 2nd to 4th July. A three-day event, which will be held in the Montraker zone area, was entrusted to Propeler Film. Besides the showing of films about Casanova and erotic films from respectable world film festivals, there will also be exhibitions of erotic cartoon-strips and erotic photographs, an erotic underwear fashion show, a gastronomic presentation of food and drinks that have aphrodisiac qualities and entertaining evenings for all guests. The organization of the festival is a joint effort by the Tourist Board, the District of Vrsar and Maistra, which will undoubtedly enrich the tourist offer and make Istria more special.

Putovanje zrakoplovom u poslovnoj klasi nudi obilje komfora i privilegije putnicima

Travelling business class by plane offers the passengers plenty of comfort and privileges

Ja putujem poslovnom klasom, a vi?

I Fly Business Class, What About You?



Putovanje zrakoplovima “smanjilo” je svijet. Put koji je nekada trajao tjednima, sad se mjeri satima. Unatoč velikoj uštedi vremena i tih nekoliko sati provedenih u zrakoplovu ne smiju proći beskorisno. Prilika je to za rad, usavršavanje, a katkad i odmor. Standardne konfiguracije sjedenja u zrakoplovima, prva klasa i ekonomska klasa, nisu u potpunosti zadovoljavale poslovne korisnike željne dodatnih pogodnosti. Luksuz prve klase bio je nepotreban dok ekonomska klasa nije pružala okruženje pogodno za obavljanje posla. Poslovna klasa nametnula se kao kompromisno rješenje. Godine 1974. tvrtka KLM uvodi Full Fare Facilities, preteču današnje poslovne klase. Prva kompanija koja je uvela poslovnu klasu, australski je Qantas 1979. godine. Slijedila ih je kompanija Scandinavian Airlines System, koja je 1981. godine uvela EuroClass uslugu s odvojenim kabinama i pristupom u zrakoplov.

Travelling by plane has made the world “smaller”. A journey that used to take weeks is now made in hours. Despite saving a lot of time, these few hours spent on a plane should not be wasted. It is a chance to work, learn or, sometimes, rest. Standard configurations of seats in airplanes, first class and economy class, did not completely meet the needs of business users who wanted additional benefits. First class luxury was unnecessary, while economy class did not offer an environment suitable for work. Business class was a compromise. In 1974 the KLM Company introduced Full Fare Facilities, the forerunner of today’s business class. The first company that introduced business class was Australian Qantas in 1979. It was followed by Scandinavian Airlines System, which introduced EuroClass service with separated cabins and access to the airplane in 1981.



Spavaonica s tušem na 10 000 m visine

Ako pomno pogledate kabinu poslovne klase, vidjet ćete da je između nešto širih sjedala, u odnosu na ona ekonomske klase, više prostora za noge. Sjedala se mogu više nagnuti te spavanje učiniti ugodnijim. Neke kompanije idu toliko daleko da nude sjedala sa sustavom za masažu. Poslovni korisnici, koji na put ne idu bez prijenosnoga računala, cijenit će priključak za napajanje električnom energijom i pristup Internetu. LCD televizori i audiovizualni sustav ponudit će vam uživanje u multimediji. Nemojte se iznenaditi ako vam se posluži topao, upravo pripremljen, obrok. Tijekom dužih putovanja na raspolaganju su vam jastuk i pokrivač. Uz set za osobnu higijenu na određite ćete stići uredni i svježiji. Prtljaga putnika poslovne klase prva se iskrcava iz zrakoplova, a oni se, u prostorima rezerviranim samo za njih, mogu odmoriti i pripremiti za obveze koje ih očekuju. Airbus je u zrakoplovu A380, trenutačno najvećem zrakoplovu na svijetu, predvidio poslovni centar gdje je omogućeno korištenje Interneta i drugih oblika telekomunikacije, a vjerojatno će se nuditi i spavaonice s tušem. Boeing u svome 787 Dreamliner ide korak dalje u dizajnu interijera. Unutrašnjost zrakoplova je osvijetljena korištenjem trobojne LED tehnologije u 128 različitih boja što, prema tvrdnji stručnjaka, djeluje umirujuće i opuštajuće. Poslovna klasa postala je tako, uz odmjerenu dozu komfora i luksuza, najčešći odabir modernoga poslovnoga čovjeka koji zna cijeniti sve prednosti ovakvoga načina putovanja, posebice na dužim letovima.

A sleeping cabin with a shower at 10 000 meters of altitude

If you look closely at the business class cabin, you will see that there is more space for your legs between somewhat wider seats, in comparison with the seats in the economy class. The seats can incline more and make sleeping more comfortable. Some companies go so far as to offer seats with a massaging system. Business users who always take a laptop with them will appreciate an electricity and Internet access connection. LCD televisions and the audio-visual system will offer enjoyment in multimedia. Don’t be surprised if you are served a warm, freshly made meal. During long journeys you will have a pillow and a blanket at your disposal. You will reach your destination fresh with a personal hygiene set. The business class passengers’ luggage is unloaded from the plane first. In the meantime, these passengers can rest and prepare for the obligations ahead in a lounge for them only. In the airplane A380, the biggest airplane at the moment, Airbus provides a business centre where passengers can use the Internet and other forms of telecommunication. In addition to that, sleeping cabins equipped with a shower will probably be offered soon. Boeing takes a further step in interior design with its 787 Dreamliner. The plane interior is illuminated with three-colour LED technology in 128 different colours, which calms and relaxes, according to the experts. Thus, with a measured amount of comfort and luxury, the business class became the most common choice for the modern business man who can appreciate all the advantages that are offered by this way of travelling, especially on longer flights.

Kreator parfema zanimanje je kojim se bavi tek sedamdesetak ljudi u svijetu, jedan od njih je Lorenzo Dante Ferro

To be a perfume designer is a profession that has been chosen by only about seventy people in the world, one of them is Lorenzo Dante Ferro



Recept neodoljivosti

The Recipe for Irresistibility

Zvuk njihovih imena ostavlja dojam glamura i elegancije. Parfemi. Pravi tekući dragulji te vjerni saveznici kako žena tako i muškaraca. Pitate li se ikada tko su ljudi koji ih kreiraju, koji nepogrešivo određuju recepture neodoljivosti, senzualnosti, svježine. Na svijetu ih ima svega sedamdesetak, a jedan od najtraženijih živi i radi u Italiji pored maloga furlanskog mjesta Codroipo. Lorenzo Dante Ferro kreator je mnogobrojnih planetarno poznatih parfema, ali kako i sam naglašava, nije jednostavno biti "nos". Taj posao iziskuje strast i kreativnost, ali i godine mukotrpnoga rada i iskustva.

The sound of their names leaves an impression of glamour and elegance – perfumes. Real liquid jewels and faithful allies of men and women equally. Do you ever wonder who are the people who create them, who determine infallibly the prescriptions for irresistibility, sensuality, freshness? There are only about seventy of them in the world, and one of the most well known lives and works in Italy, near a small place called Codroipo. Lorenzo Dante Ferro is a designer of numerous world renowned perfumes but, as he emphasizes, it isn't easy to be "the nose". This job takes passion and creativity, as well as years of hard work and experience.



Venecijanska škola

Nakon što je udahnuo mirise cvjetnih polja oko Grassea i usavršio svoj dar u jednom od tridesetak laboratorija koji djeluju na tom području, krenuo je Lorenzo u osvajanje svijeta. Godinama je bio najvažniji kreator parfema u Parizu, metropoli mode i estetike, gdje je surađivao s najvećim modnim i kozmetičkim kućama. Postavši tako jedan od najtraženijih svjetskih stručnjaka odlučio je pokrenuti vlastitu proizvodnju. Lorenzo je podrijetlom iz Venecije, a upravo je grad na laguni, na čudo mnogih, kolijevka moderne proizvodnje parfema. Svima je poznato da je u XVII. stoljeću industrija parfema doživjela procvat na području Francuske, gdje se za vrijeme vladavine Luja XV. sva raskoš aristokracije pokazivala i kroz svakodnevno nanošenje skupocjenih mirisa ne samo na kožu tijela, već i na odjevne predmete, lepeze i namještaj. Međutim, malo tko je upoznat s činjenicom da je 1551. godine Talijan Eustachio Celebrino, neugledni stanovnik Udina, napisao prvu knjigu posvećenu kreiranju mirisa i tiskao je u Veneciji. Osnove izrade parfema sežu, dakle, daleko u povijest, a sve ostalo su varijacije, jer je baza i danas u eteričnim uljima koja se dodaju u alkohol.

The Venice School

After inhaling the scents of the flower fields around Grasse and perfecting his talent in one of the thirty laboratories that work in that area, Lorenzo set out to conquer the world. For years, he was the most important perfume designer in Paris, the metropolis of fashion and aesthetics, where he cooperated with the leading fashion and cosmetic companies. Lorenzo comes from Venice, and it is this city on the lagoon that is the cradle of the modern perfume production. It is well-known that the perfume industry flourished in France in the 17th century. During the reign of Louis XV, the profusion of aristocracy was shown through everyday application of perfume, not only to body skin, but also to clothes, fans and furniture. However, few people know that an Italian, Eustachio Celebrino, a plain inhabitant of Udine, wrote the first book dedicated to perfume creation and printed it in Venice in 1551. Therefore, the basics of perfume production are very old, and everything else is just a variation, because, even today, the base is in the essential oils added to alcohol.



Miris je ono što se pamti

Lorenzo Dante Ferro svakoga dana stvara nove mirisne note. Ima on nos kao i svi mi, no za razliku od nas koji možemo razlikovati stotinjak mirisa, on ih razlikuje dvadeset puta više. Kreiranje parfema vještina je na kojoj se dugotrajno radi i uvijek trebate biti za dužinu nosa ispred konkurencije. S točnim sastavom parfema, koji se može sastojati i od dvjestotinjak različitih komponenti, upoznati su tek njegovi kreatori koji ga ljubomorno čuvaju. Ferro je kreirao i liniju posebnih parfema za interijere, a najveći interes pokazali su upravo hotelijeri kako bi svojim gostima upotpunili dojmove s odmora. Dobro je poznato kako svi žele kupiti ono što lijepo miriše. Losioni za tijelo, slatkiši, prostori trgovine ili ureda bit će popularniji ako se uz njih veže ugodan miris. Kvalitetan parfem dugo ostaje u zraku i sjećanju, a vaš nos, iako nije poput Lorenzova, sigurno će primijetiti da se radi o nečem nesvakidašnjem.

A Scent to Remember

Lorenzo Dante Ferro creates new scent notes every day. He has a nose just like everybody else, but in comparison to us who can recognize about a hundred scents, he can recognize about twenty times more. Designing a perfume is a skill that is developed over a long period of time and you always need to be ahead of your competition by a nose. Only the designers are familiar with the accurate composition of a perfume, which can contain as many as two hundred different components. They guard it with jealousy. Ferro also created a line of special perfumes for interiors, and hotel-managers showed the greatest interest for them in order to supplement the guests' holiday impressions. It is general knowledge that everybody wants to buy things that smell nice. Body lotions, sweets, shop or office space will be more popular if there is a nice smell tied to them. A high-quality perfume stays in the air and in the memory for a long time, and your nose, though not like Lorenzo's, will surely notice that there is something out of the ordinary.



Jedrenje se jednom otkriva i nikada ne zaboravlja, jer to je način da se otkrije istinska ljepota Jadrana

You discover sailing once and never forget it, because it is the only way to see the true beauty of the Adriatic

Savršen vjetar

Perfect Wind

Još na svijetu ima stvari zbog kojih je život divan, stvari zbog kojih nam se svima "nacrt" osmijeh na licu i ispuni srce. Stvari poput savršenoga vina uz najdraže jelo, poput plesa uz opojnu glazbu ili poseban pogled posebne osobe. Upravo se to dogodi s osmijehom i srcem u savršenom trenutku jedreći na jedrilici koja klizi modrim morem punim jedrima u srazu vjetra i vala u rovinjskom arhipelagu.

Plovidba je kao život

Jedrenje nije samo vještina, ono je umijeće upravljanja prirodnim silama i brodom. Ono nije samo prijevoz. Jedreći ćete doći do željenoga cilja, ali nikako cilj nije jedino čemu jedriličari teže. Ovdje više no igdje vrijedi ona rečenica kako je putovanje lijepo i bez cilja. Putovati jedreći katkad je ljepše nego doći na cilj, iako na Jadranu ima ciljeva koji oduzimaju dah. Jedrenje je kao život. Koristeći se

There are still things in the world that make life wonderful, things which put a smile on our faces and make our hearts sing. Things like the perfect wine to accompany your favorite meal, like dancing to intoxicating music or a special look from that special someone. This is precisely what happens to your smile and heart during that perfect moment on a sailing boat, when it glides on the open seas with its sails unfurled and is caught in between the wind and the waves in the Rovinj archipelago.

Sailing is Life

Sailing is not just a skill, it is the art of handling natural forces and the boat. It is not just a means of transport. You can sail to your destination, but that is not the only thing that sailors strive for. It is here where the saying that traveling is beautiful even without



različitim metodama, želimo postići maksimalno od onoga što imamo. Svatko, baš kao u životu, plovi na drukčijem brodu, s drukčijim jedrima i drukčijim teretom, a svima su vjetar i more jednaki. Ipak, svi se pritom žele maksimalno zabaviti i biti maksimalno uspješni. Neki će ploviti brzim, laganim i izvrsnim brodovima u izvrsnom timu. Drugi će, pak, ploviti na teškim i sporim brodovima s lošim timom, no ponovno, baš kao u životu, savršenstva nema pa se svatko u tim promjenjivim uvjetima može snaći. Najbolji je onaj koji se u svakoj novoj situaciji najbolje snađe. Baš kao u životu. Neki će radije ploviti uz pomoć motora, neki možda neće ploviti uopće, ali u masi ljudi koja se šeće istarskim kalama, uvijek ćete prepoznati jedriličara čiji je moto "Živi sporo – jedri brzo".

Simfonija prirode i čovjeka

Škripa sajli, 45 stupnjeva nagnuti brod nekima će se činiti pomalo opasni, dok će drugi reći kako je upravo to ono što je zanimljivo. Tek kada je brod nagnut dovoljno da popadaju sve nevezane stvari i kad su konopi napeti do samoga kraja, jedriličari počinju živjeti u savršenoj simfoniji prirode i čovjeka, iskonskih sila i tehnološkoga napretka. Jedrenje se jednom otkiva i nikad ne zaboravlja, jer dok svi govore kako je Jadran divan, samo nautičari zbilja znaju koliko je to istina.

a destination applies more than anywhere else. Traveling by a sailing boat is sometimes even more beautiful than arriving at your destination. Although there are breath-taking destinations on the Adriatic. Sailing is like life. By using different methods we are trying to make the best of what we have. Just like in life, everyone sails on a different boat, with different sails and a different load, but the wind and the sea are the same for everyone. Still, everybody would like to have a good time and be as successful as they can. Some will sail on fast, light, excellent boats with a great team. Others will sail on hard, slow boats with a bad team, but then again just like in life, there is no perfection and anyone can get by in changing circumstances. The one who makes good in the new situation is the best. Just like in life. Some prefer to sail with an engine, some might not sail at all, but in a crowd of people walking through the narrow Istrian streets, you will always recognize a sailor, whose motto is "Live slowly – sail fast."

A Symphony of Nature and Man

With the cables creaking, a 45-degree list might seem a bit dangerous to some people, while others find it particularly interesting. It is only when the boat lists so much that all the unfastened things fall off and when the ropes are at their tightest, do the sailors start to live the perfect symphony between nature and man, primeval forces and technological progress. You discover sailing once and never forget it, because while everyone is saying how beautiful the Adriatic is, it is only the sailors who really know it.

Maslinova ulja vrhunske kvalitete stoljećima se proizvode u Istri

Top quality olive oils have been produced in Istria for centuries

Zeleno zlato

Green Gold



Aleksandar Tidić



Želite li učiniti nešto dobro za organizam i pritom uživati, onda svakako posegnite za maslinovim uljem. Preporučujemo istarsko, recimo ono koje proizvodi Chiavalon. Nije to bilo kakvo maslinovo ulje, talijanski časopis L'Extravergine, poznat kao "Biblija maslinovih ulja", uvrstio ga je lani među 15 najboljih na svijetu. Mladi hrvatski maslinar Sandi Chiavalon kaže: "Radom i upornošću uvijek dođeš do cilja. Tajna je kvalitetna ulja u tome da se masline odmah nakon berbe i obrade. Ključan je i sam trenutak berbe. U tom sam smislu napravio revoluciju kada sam zatražio da se samo za mene uljare otvore već 1. listopada." Sandi objašnjava kako će ulja biti manje ako se masline beru ranije, ali će biti ukusnije. Rezultat njegove poslovne logike je poznat.

Ekskluzivnih 500 litara

U podnožju južne padine istarskoga brda Punčan, poznatoga po prapovijesnoj gradini na vrhu, smješteno je selo Katun. Već 150 godina u tom selu obitelj Aleksandra Tidića proizvodi ekstra djevičansko maslinovo ulje. Zlatno-zelena tekućina prepoznatljiva okusa i mirisa rezultat je njegovanja 50-ak

If you want to do something good for your body and enjoy it at the same time, then you should definitely reach for olive oil. We recommend Istrian oil, for example the one produced by Chiavalon. It is not just any olive oil, because the Italian magazine L'Extravergine, known as the "Bible of olive oil", listed it among the 15 best olive oils in the world last year. Young Croatian olive grower Sandi Chiavalon says: "Work and persistence will lead you to your goal. The secret of good oil is in processing the olives immediately after they are picked. The moment of picking itself is also very important. I have created quite a revolution in that sense when I asked the oil refineries to open just for me on 1st October". Sandi explained that there will be less oil if the olives are picked earlier, but the oil will be tastier. We know the results of his business logic.

The Exclusive 500 Liters

At the foot of the southern slope of the Istrian hill Punčan, famous for the prehistoric structure at the top, there is the village of Katun. For 150 years the family of Aleksandar Tidić manufactures extra virgin olive oil. The golden green liquid

Sandi Chiavalon



stoljetnih maslina i oko 1.000 šestogodišnjih stabala na površini od tri hektara, gdje su u jednakom omjeru zastupljene sorte leccino i istarska bjelica. Na imanju Tidićevih na godinu se proizvede oko 500 litara vrhunskoga maslinovog ulja. Potvrde kvalitete maslinovoga ulja "Tidich" mnogobrojne su zlatne medalje s natjecanja na kojima se prezentiraju proizvodi hrvatskih maslinara.

Tajna maslinova ulja

Ako postoji išta što ne znate, a htjeli bi doznati o maslinama i maslinovom ulju, možete pitati bračni par Duilija i Bosiljku Belić. Od 2001., kad su u Rapcu počeli obrađivati prvi maslinik, pa do danas Belići su postali jedni od najpriznatijih istarskih maslinara. Proizvode devet jednosortnih djevičanskih maslinovih ulja tako da gotovo svako jelo možete obogatiti odgovarajućim okusom toga "zelenog zlata". U konačnici možda i ne trebate postavljati pitanja o maslinama i maslinovu ulju. Vjerojatno je dovoljno samo kušati neke od tih vrhunskih istarskih simbola zdrave prehrane.

of recognizable taste and smell is the result of cultivation of about 50 one hundred year old olive trees and about 1,000 six year old olive trees on a three hectare area, where the strains of leccino and Istrian bjelica are equally grown. The Tidić estate produces about 500 liters of top quality olive oil a year. As a proof of the quality of "Tidich" olive oil there are numerous gold medals from competitions at which the products of Croatian olive growers are presented.

The Secret of Olive Oil

If there is anything you do not know and would like to know about olives and olive oil, you can ask the married couple Duilio and Bosiljka Belić. Since 2001 when they started to cultivate their first olive grove till this day, the Belićs have become one of the most acknowledged Istrian olive growers. They produce nine individual virgin olive oils so that you can enrich almost any meal with a suitable taste of this "green gold". In the end, you may not need to ask any questions about olives and olive oil. It is probably enough to just taste some of these excellent Istrian symbols of a healthy diet.





Rapsodija za sva osjetila A Rhapsody for all Senses

Svi oni koji su bar jednom kušali gastronomske delicije jednoga od najboljih hrvatskih kuhara, 36-godišnjega Zagrepčanina Tomislava Gretića, znaju da vrhunski "slow food" restoran Hotela Monte Mulini – Wine Vault, s pedesetak mjesta nedvojbeno gostima nudi samo najbolje kulinarske doživljaje. Gastronomska ponuda prvoga hrvatskog boutique hotela dopunjena je tradicionalno uređenim vinskim podrumom s 560 pomno probranih etiketa domaćih i inozemnih vina. Vinski podrum vodi najbolji hrvatski sommelier Emil Perdec, višestruki državni prvak koji je osvojio niz nagrada, među kojima i dvostruku pobjedu na prestižnom Trophée Ruinart u Francuskoj, svojevrsnom europskom prvenstvu sommeliera.

All those who have at least once tried the gastronomic delicacies of one of the best Croatian chefs, the 36-year-old Tomislav Gretić from Zagreb, know that top slow food restaurant of the Hotel Monte Mulini – Wine Vault, with around 50 seats undoubtedly offers the guests only the best culinary experiences. Gastronomic offer of the first Croatian boutique hotel is completed with the traditionally arranged wine cellar with 560 carefully chosen domestic and foreign wines, headed by the best Croatian sommelier Emil Perdec, a multiple state champion who has won a series of prizes, among which the double prize at the prestigious Trophee Ruinart in France, a kind of European sommelier competition.

Restorani Hotela Monte Mulini pružit će vam vrhunsko gastronomsko iskustvo

Restaurants of Hotel Monte Mulini offer a top gastronomic experience

Najbolje moguće

U restoranu Wine Vault, chef Tomislav Gretić selekcijom jela za sofisticirana nepca redefinira gastronomsku ponudu Rovinja i Istre. Izbor vina, pak, predstavlja ono najbolje što se može dobiti na tržištu: 560 pomno probranih etiketa. Sve je podređeno jedinstvenom gastronomskom doživljaju. Fine dining restoran Mediteraneo inovativna je fuzija tradicionalnih grčkih, španjolskih, libanonskih i sjevernoafričkih specijaliteta. Tu se na beskompromisan i svjež način spajaju već dobro poznati okusi. Mediteraneo postaje nezaobilazna adresa za svakoga istinskog gurmana. A ako tijekom dana zaželite uživati u unikatnoj mješavini kave i uz male zalogaje, Lounge bar pravi je odabir. Smješten je u središnjem atriju, a krasi ga veliki kamin i dvadeset metara visoka staklena stijena što otkriva pogled na uvalu Lone i zaštićenu park-šumu Zlatni rt.

Uživanje u hrani i panorami

Šef restorana ovoga hotela Tomislav Gretić već s 23 godine karijeru je započeo u zagrebačkom Sheratonu, a potom je vodio jedan od tri najbolja restorana u Dubaiju "Asia de Cuba". U švicarskom Dolder Grand Hotelu kuhao je za Bona Voxa i U2, Santanu, dečke iz Red Hot Chili Peppersa, Tinu Turner, Depeche Mode, mnogobrojne političare i državnike. Njegov uzor najmlađi je engleski kuhar s osvojene tri Michelinove zvjezdice Marco Pierre White. Tomislav kaže kako je najprivrženiji francuskoj kuhinji, kao i tehnikama modernoga kuharstva Augustea Escoffiera, dok ostale ideje crpi iz mnogobrojnih izvora, pa tako i interneta. U odabiru njegova zanimanja presudilo je, kako kaže, kulinarsko umijeće majke Renate, čije je male tajne tradicionalne i autohtone hrvatske kuhinje i sam preuzeo. A u to se svi vi, poštovani gosti i čitatelji, i sami možete uvjeriti dolaskom u ovaj restoran, prepuštajući se uživanju u bogatoj eno-gastronomskoj ponudi s otvorenim pogledom na prekrasan Rovinj.

The Best Possible

Chef of the Wine Vault, Tomislav Gretić has redefined gastronomic choice in Rovinj and Istria with his selection of dishes for sophisticated palates. Furthermore, the choice of wines represents the best one can find: 560 carefully chosen labels. All in the service of a unique gastronomic experience. The fine restaurant, the Mediteraneo represents an innovative fusion of traditional Greek, Spanish, Lebanese and North-African specialities. This is where well-known tastes are blended in an uncompromising and refreshing style. The Mediteraneo has become the not-to-miss address for every true gourmet. During the daytime, if you would like to enjoy a unique coffee blend, or some tasty finger food, and in the evening music and champagne, the Lounge Bar is the right place for you. It is to be found in the central entrance-hall, along with a splendid fireplace and a twenty meter glass wall which overlooks the Lone valley and the protected park-forest Zlatni Rt (Golden Cape).

Enjoying the Food and the Panorama

The restaurant chef Tomislav Gretić started his career at 23 in the Zagreb Hotel Sheraton, and then he headed one of the three best restaurants in Dubai "Asia de Cuba". In the Swiss Dolder Grand Hotel he cooked for Bono Vox and the U2, Santana, the Red Hot Chili Peppers, Tina Turner, the Depeche Mode and numerous politicians and statesmen. His role model is the youngest English chef with three Michelin stars, Marco Pierre White. Tomislav says that he is most attached to French cuisine, as well as to the techniques of modern cooking by Auguste Escoffier, while he derives his other ideas from numerous sources, including the Internet. The main thing that influenced his choice of career was his mother's culinary skill, whose little secrets of traditional and autochthonous Croatian cuisine he uses today. You, dear guests and readers, can see that for yourselves by coming to this restaurant and enjoying in the rich eno-gastronomical offer with an open view of the beautiful Rovinj.

Emil Perdec vrhunski je sommelier koji se brine za ponudu vina u novom, ekskluzivnom rovinjskom hotelu s pet zvjezdica – Monte Mulini

Emil Perdec is a top sommelier who takes care of the wine offer at the new, exclusive five-star Rovinj hotel – the Monte Mulini



Gospodar Vinskoga sefa The Master of the Wine Vault

Emil Perdec iz Pule vrhunski je sommelier. Njegova obitelj se “oduvijek” bavila vinogradarstvom, tako je i Emil već od malih nogu dolazio u vinograd. Kao i mnogi drugi mladići nakon završene srednje škole sezonski je radio u turizmu. No, Emil je otišao korak dalje. Želio je postati vrhunski stručnjak pa se 1996. godine počeo obrazovati za sommeliera. Dugo naukovanje i praksa u poznatim hrvatskim restoranima urodili su priznanjima. Emil je 2004. i 2005. na natjecanjima za sommelierskoga prvaka Hrvatske osvojio prvo mjesto. Ponosan je Emil na svoj uspjeh postignut s puno truda i rada te posebno ističe kako je sve naučio u Hrvatskoj.

Ekskluzivna vinska karta

Karijeru vrhunskoga sommeliera Emil sada nastavlja u Maistri. Sa zadovoljstvom je prihvatio sudjelovanje u kreiranju eno-gastro ponude novoga Maistrinog hotela s pet zvjezdica Monte Mulini smatrajući da sa šefom kuhinje Tomislavom Gretićem i timom ljudi iz Maistre, predvođenima Viljamom Cvekom, može pridonijeti stvaranju izvrsnoga hrvatskog proizvoda. Specijalnost Emila Perdeca je sastavljanje “vinske karte” koja mora pratiti jelovnik. Kako je restoran u hotelu Monte Mulini ekskluzivan, a zvat će se Wine Vault (Vinski sef), takva će biti i ponuda vina. Stoga je u pripremi vinska lista na kojoj će se naći 560 raznih etiketa. Kako bi gosti bili zadovoljni, puno truda se uložilo u edukaciju ljudi koji će u tom restoranu raditi i prezentirati vrhunska vina. “Hrvatska eno-gastro scena je iz godine u godinu sve bolja i bolja. Naravno, treba uvijek raditi na usavršavanju, posebice mlađih kadrova”, kaže Emil i poručuje gostima hotela Monte Mulini da se s punim povjerenjem prepuste uživanju u hotelskom restoranu.

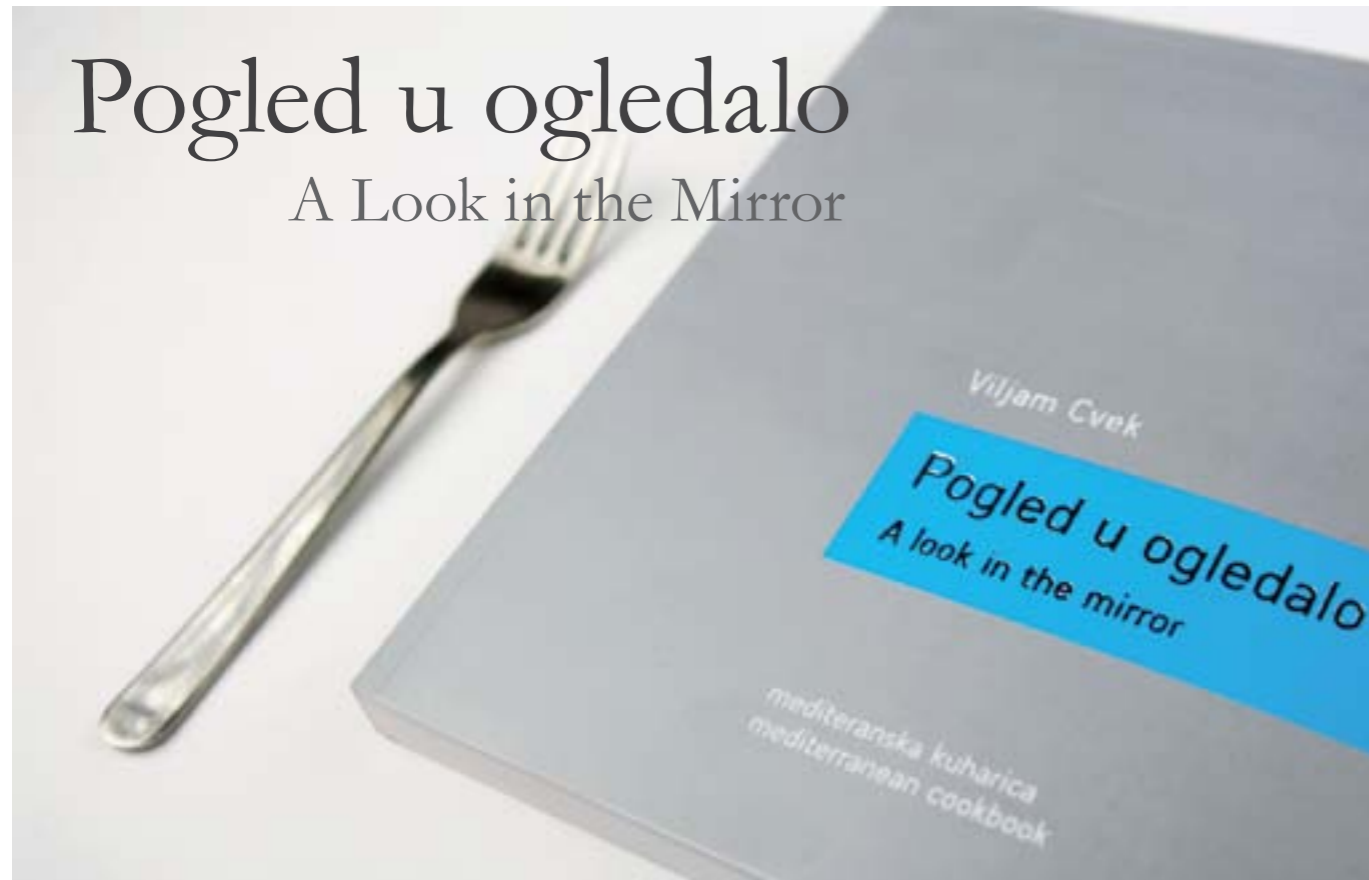
Emil Perdec from Pula is a top sommelier. His family has “always” been growing wine and so Emil started going into the vineyard since he was little. As many other young men after finishing high school, he went to work in tourism as a seasonal worker. But, Emil took a step further. He wanted to become a top expert, so in 1996 he began his education for a sommelier. Long apprenticeship and practice in famous Croatian restaurants resulted in many awards. In 2004 and 2005 at the Croatian Sommelier Championship Emil won first place. He is proud of his success, which took a lot of effort and work, and he especially points out that he learned it all in Croatia.

Exclusive Wine Card

Emil continues with his career of a top sommelier in Maistra. He accepted with pleasure the participation in creating eno-gastro offer of the new Maistra’s five-star hotel Monte Mulini, feeling that he can contribute to the creation of an excellent Croatian product together with the chef Tomislav Gretić and Maistra’s team headed by Viljam Cvek. Emil’s specialty is the composition of a wine card which must correspond with the menu. As the restaurant in the Monte Mulini Hotel is exclusive, it will be called the Wine Vault, as such will be the wine offer. Therefore, a wine list is being prepared with 560 different labels. In order to keep the guests satisfied, a lot of effort was invested into the education of personnel who will work in the restaurant and present the best wines. “The Croatian eno-gastro offer is getting better every year. Of course, we should keep improving, especially the young personnel”, said Emil and he sent a message to the guests of the Monte Mulini to let themselves go and enjoy in the hotel restaurant.

Viljam Cvek, rukovoditelj hrane i pića u Maistri, u svojoj novoj kuharici prezentacijom recepata podsjetit će vas na gotovo zaboravljen ritual izvornoga i živopisnoga blagovanja

Viljam Cvek, the head of food and beverage in Maistra, will remind you about the almost forgotten ritual of original and lively eating with the recipes in his new cookbook



Pogled u ogledalo

A Look in the Mirror

“Dobro jelo usređuje troje ljudi: gosta, kuhara i vlasnika. Danas se od jela traži mnogo više od utaživanja gladi, traži se estetika, ekologija, edukacija, etika i ekonomija. Gospodin Viljam Cvek je prepoznao sve navedeno. Ova knjiga prezentira jela koja stvaraju užitek, a to garantira uspjeh”, tako je Ivanka Avelini Holjevac, poznata hrvatska znanstvenica i profesorica na Fakultetu za turistički i hotelski menadžment u Opatiji, napisala u predgovoru kuharice “Pogled u ogledalo” autora Viljama Cveka. Kao sponsor ove knjige hotelijerska tvrtka “Maistra” potiče kulturu i kulturnu baštinu te tradiciju i gastronomiju Istre i Hrvatske. Dobra i zdrava hrana podiže kvalitetu života i čini ljude zadovoljnim. Zdravlje, harmonija tijela i duha, temeljni je turistički trend XXI. stoljeća, a Maistra to zna prepoznati.

“A good meal makes three people happy: the guest, the chef and the owner. Today, a lot more is expected of food – it is not only supposed to satisfy our hunger, we also look for aesthetics, ecology, education, ethics and economy. Mr. Viljam Cvek has recognized this. His book brings recipes that give pleasure and this guarantees success”, this is what Ivanka Avelini Holjevac, a famous Croatian scientist and a professor at the Faculty of Tourism and Hospitality Management in Opatija, wrote in the foreword to the cookbook “A Look in the Mirror” by Viljam Cvek. As a sponsor of this book, Maistra encourages culture and cultural heritage and preserves the tradition and gastronomy of Istria and Croatia that are a part of this heritage. Good and healthy food improves the quality of life and brings satisfaction to people. Health, the harmony of body and spirit, are the basic tourist trends of the 21st century and Maistra recognizes this.





Kuharova priča

Središnja Istra, malo istarsko selo Gradišće. Noć je..., 16. studenoga 2007. godine. "Nakon ugodne večere i druženja s prijateljima uz čašu dobre malvazije, otpratio sam svoje drage goste do izlaza, i ostao sam. Otišao sam spavati, no san mi nikako nije dolazio. Dugo mi je trebalo da shvatim kako zapravo razmišljam o hrpi gastronomskih zabilježki, crtica, fragmenta koji se nalaze u knjižnici i koji samo čekaju nekog da ih jednom posloži u smislenu cjelinu. U zoru uz šalicu vruće kave počeo sam konceptualno osmišljavati rukopis svojega šestog projekta pod radnim nazivom – Pogled u ogledalo", prisjeća se Cvek. Viljam Cvek svoje je profesionalno putovanje započeo u Rovinju, gradu koji su slikari, pisci i moderni turistički nomadi proglasili jednim od najaromatičnijih europskih gradića. Viljama Cveka smatraju gastronomskim avanturistom koji nikad nije slijedio pravila, već ih je u kontinuitetu stvarao poput drevnih alkemičara. Kreatorom koji je svojim gurmanskim čarolijama oduševio najveće svjetske gurmane od Pariza, Berlina, Rima, Moskve, Istanbula do New Yorka i Atene. Na najprestižnijim manifestacijama diljem svijeta predstavljao je hrvatsku gastronomiju kao dio hrvatske kulinarske baštine. Cvek profesiju prihvaća kao hobi, izazov, a gastronomiju kao modu koja je u neprestanom pokretu. Stoga i njegova knjiga "Pogled u ogledalo" nije nasumice odabran zbir jela izvrsnoga kuhara, već je ona skup fragmenata i crtica vrhunskoga stručnjaka kojemu pravila služe samo toliko da ih nadograđuje, a recepti mu služe kako kompas za stvaranje vlastitih kulinarskih kreacija neponovljivih mirisa, okusa i boja. On nije samo onaj koji kuha, on je onaj koji stvara snove i daruje doživljaje.

A Chef's Story

Central Istria, the small village of Gradišće. It was one night..., 16th November 2007. "After a pleasant dinner, accompanied by a glass of good malvasia, in the company of my friends, I saw my dear guests out and was left alone. I went to bed, but I couldn't drop off. It took me a long time to realize that I was actually thinking about a stack of gastronomic notes, sketches and scraps in a booklet waiting for someone to put them together into a meaningful whole. At dawn, with a cup of hot coffee, I started to develop the concept for the manuscript of my sixth project under the tentative title – "A Look in the Mirror" Cvek remembers. Viljam Cvek began his professional journey in Rovinj, a town that the painters, writers and modern tourist nomads have proclaimed to be one of the most romantic small towns in Europe. He is considered a gastronomic adventurer who has never followed rules, but created them continuously like the ancient alchemists. A creator who has thrilled gourmets from Paris, Berlin, Rome, Moscow, Istanbul to New York and Athens with his gourmet magic. He has represented Croatian gastronomy as a part of Croatian culinary heritage at the most prestigious events all over the world. Cvek sees his profession as a hobby, a challenge, and gastronomy as fashion that is in continuous flux. So his book "A Look in the Mirror" is not a collection of randomly chosen recipes of an excellent cook, but a collection of scraps and sketches by a top expert for whom rules serve as a basis for upgrading, and recipes as a compass for the creation of his own culinary creations of unique smells, tastes and colors. He is not just someone who cooks, he is someone who creates dreams and bestows experiences.

Delicije morskih bisera A Sea Pearl Delicacy

Potrebni sastojci za četiri osobe:

- › 4 lijepe jakobove kapice
- › 4 velika jadranska škampa
- › 100 g svježeg fileta jadranske tune bez kože
- › 100 g svježeg fileta lubina bez kože
- › 4 filirana slana inćuna
- › 150 g matovilca i rikole
- › sol
- › papar
- › 8 cherry rajčica
- › 8 očišćenih crnih maslina
- › 80 ml maslinova ulja aromatizirana ružmarinom
- › 2 limuna
- › 30 ml aromatiziranog octa
- › 20 g kapara
- › luk vlasac
- › listovi bosiljka

Ingredients needed for four people:

- › 4 nice scallops
- › 4 large Adriatic scampi
- › 100 g fresh fillets of Adriatic tuna without their skin
- › 100 g fresh fillets of bass without their skin
- › 4 filleted salty anchovies
- › 150 g lambs lettuce and rocket
- › salt
- › pepper
- › 8 cherry tomatoes
- › 8 de-stoned black olives
- › 80 ml olive oil with rosemary
- › 2 lemons
- › 30 ml aromatic vinegar
- › 20 g capers
- › chives
- › basil



Način pripreme:

Jakobove kapice očistite, mišić i ružičasti dio operite. Škampe očistite od glave i ljušture. Filete jadranske tune i lubina narežite na vrpce. Listove bosiljka narežite, pomiješajte s očišćenim matovilcem i rikolom te posložite na rashlađene porculanske tanjure. Na salatu posložite meso jakobovih kapica, repove škampa, narezane filete jadranske tune, lubina i filete slanah inćuna. Blago posolite, dodajte svjež mljeveni papar, nakapajte aromatiziranim djevičanskim maslinovim uljem, aromatiziranim octom. Pospite kaparima, ukasite vlascem, crnim maslinama, kriškama limuna i narezanom cherry rajčicom.

Savjet:

Uz ovako raskošno predjelo poslužite prepečeni kukuruzni kruh, kuhani češnjak i djevičansko maslinovo ulje.

Preparation:

Clean the clams, and wash the muscle and pink parts. Remove the shells and heads of the scampi. Cut the fillets of Adriatic tuna and bass into strips. Chop the basil leaves, mix with the washed lambs lettuce and rocket and lay out on cold porcelain plates. Put the meat from the scallops, the scampi tails, the cut fillets of Adriatic tuna, bass and fillets of salted anchovies on the salad. Gently season with salt, some freshly milled pepper, add some drops of aromatic virgin olive oil and aromatic vinegar. Sprinkle on some capers, decorate with chives, black olives, lemon slices and chopped cherry tomatoes.

Suggestion:

Serve baked corn bread, roast garlic and virgin olive oil as an accompaniment to this luxurious starter.

Photo by

Photodays



ROVINJ
pd
PHOTODAYS

Photodaysi 2008, održani tijekom lipnja u Rovinju, bili su više od skupa profesionalnih fotografa. Bio je to dvodnevni događaj koji je dobro zabavio goste toga prelijepoga istarskoga grada. Atraktivni automobili i motocikli, prelijepi brodovi, a uz njih još ljepši modeli dali su priliku svima koji su uza se imali fotoaparata da se okušaju i snime fotografije za pamćenje. Fotografije koje ćete vidjeti na sljedećim stranicama, najbolja su pozivnica da svoj odmor provedete u Rovinju ili Vrsaru u vrijeme održavanja Photodaysa 2009. I, ponesite fotoaparata, trebat će vam, vjerujte nam na riječ.

The Photodays 2008 that were held during June in Rovinj, were more than only a gathering of professional photographers. They were a two-day event at which the guests had fun in a wonderful Istrian town. Glamorous cars and motorbikes, magnificent ships, and even more beautiful models beside them, gave everyone who had a camera the chance to try and shoot an unforgettable photograph. The photographs you will see on the forthcoming pages are the best invitation for you to spend your holidays in Rovinj or Vrsar during the Photodays 2009. Take your camera, you will need it, take our word for it.

pobjedničke fotografije

the winning photographs

MODA / FASHION



Romano Decker i Dejan Kutić
l-gle (serija fotografija / photographic series)

PRIRODA, DRUŠTVO, UMJETNOST
/ NATURE, SOCIETY, ART



Jelena Popić
Bolničko poslijepodne / A hospital afternoon

ARHITEKTURA / ARCHITECTURE



Roberto Spudić
zaustavite vlak / stop that train

IZDAVAŠTVO / PUBLISHING



Ratko Mavar
Savršenstvo kreacije / Perfect creations

GENERIRANA FOTOGRAFIJA / GENERATED PHOTOGRAPHY



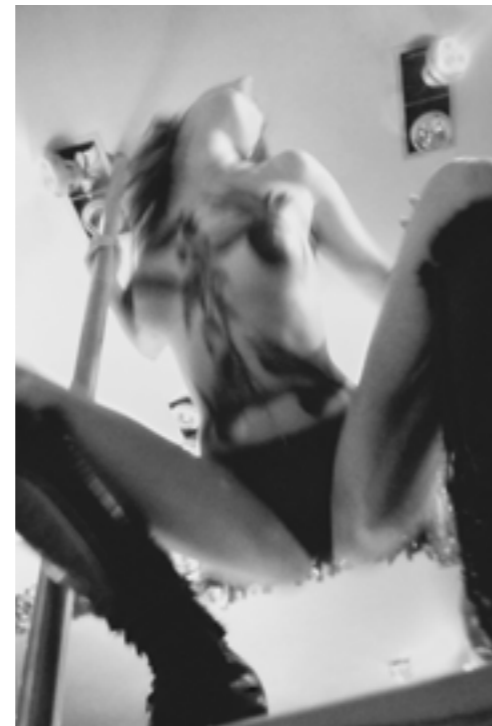
*Moj privatni rat
Nikad više
Umjetna sloboda*

*My Private War
Never More
Fake Free*

*(serija fotografija
photographic series)*

Marko Beslać

EROTSKA FOTOGRAFIJA / EROTIC PHOTOGRAPHY



Damir Prodan
pleši kao da te nitko gleda / dance like no body see u

NOVINSKA FOTOGRAFIJA / NEWSPAPER PHOTOGRAPHY



Patrik Maček
Izbori 251107 / Elections 251107

OGLAŠAVANJE / ADVERTISING



Siniša Gulić
Caffe



Wellness Hotela Monte Mulini nudi jedinstvene tretmane koji će obogatiti vaš doživljaj odmora

The Hotel Monte Mulini Wellness Center offers unique treatments which will enrich your holiday experience

Trenutak vrijedan zlata

Moments Worth Gold

Masaža čokoladom, medom, probali ste? A što kažete na luksuzni tretman zlatom, novost u Maistrinoj ponudi i novom wellness centru Hotela Monte Mulini, namijenjen onima koji traže najbolje za sebe i svoju kožu? Luksuzni atrij obložen nepravilnim pločama zlatne boje po kojima se slijeva voda u kombinaciji s bijelom bojom, te lijevani pod sa zlatnim listićima odašilju poruku da vi i vaše tijelo zaslužujete ono najvrjednije te obećava da ćete upravo to u tom prostoru i dobiti. Mediteranski koncept temeljen na izvornoj profesionalnoj kozmetici na bazi bilja osnovna je nit vodilja wellnessa, prostora mira, ugone, dobrog raspoloženja i vitalnosti. Uz sadržaje kao što su unutrašnji bazen, solarij, saune, whirlpool, prostor za opuštanje i odmor te prostore za tretmane lica i tijela, valja napomenuti i VIP Wellness room, odnosno prostor koji se može fleksibilno podijeliti za individualne tretmane, tretmane za parove i specijalne grupe.

A chocolate, honey massage, have you tried that? What would you say to a golden luxury treatment, a new addition to Maistra's offer as well as the new Hotel Monte Mulini's wellness center, intended for those who want only the best for themselves and their skin. A luxurious lobby paneled with gold-colored panels combined with white colors, with water cascading down them, and the floor cast with little golden leaves sends a message that you and your body deserve only the best and that is precisely what you are going to get in a place like this. Mediterranean concept founded on original professional cosmetics based on herbs is the basic guiding principle of wellness, an area of peace, comfort, joy and vitality. Alongside the facilities such as indoor pool, a solarium, saunas, a whirlpool, relaxation rooms and rooms for face and body treatments, there is also a VIP Wellness Room, or a room which may be flexibly used for individual treatment, treatment for couples and special group treatments.

Zone uživanja

Wellness centar tematski je podijeljen na tri zone: Art beauty, Art Spa i Art Activ zonu. Dizajn interijera naglašava autentičan doživljaj prirode. "Riječ je", kazala je wellness menadžerica Ines Kovačić, "o specifičnom prostoru intime s naglaskom na prirodne materijale – drvo, vodu, kamen i zlato." U wellness timu su profesionalni kozmetičari, terapeuti, aromaterapeuti i fizioterapeuti koji su kreirali posebne tretmane i programe što se mogu uživati samo u Art wellnessu Monte Mulini. Spa zona sadrži najnovija tehnološka dostignuća na području sauna, hidromasaža i prostora za odmor, a istodobno je wellness tim za taj prostor kreirao posebne tretmane koji se mogu uživati samo na tom mjestu. To je pravo odredište za regeneraciju na kojem će uživati sva vaša osjetila.

Pleasure Zones

The wellness center is thematically divided into three zones: Art Beauty, Art Spa and the Art Active Zone. The interior's design emphasizes the authentic experience of nature. The wellness center's manager Ines Kovačić says that "this is a specific intimate space with an emphasis on natural materials – wood, water, stone and gold". There are professional cosmetologists, therapists, aromatherapists and physical therapists in the wellness team, who have created special treatments and programs which can be enjoyed only in the Art wellness center of the Monte Mulini. The Spa Zone contains the latest technological achievements in the area of sauna, hydro-massage and relaxation rooms, while at the same time the wellness team have created special treatments for the zone which can only be enjoyed there. This is the right place for regeneration which will be enjoyed by all your senses.

Wellness hotela Monte Mulini bit će povezan s wellness centrom hotela Lone čineći tako jednu cjelinu

Hotel Monte Mulini's wellness center will be merged with the wellness center at Hotel Lone to form one large wellness complex



Močvara Palud pravo je mjesto za ljubitelje prirode koji žele upoznati biljni i ptičji svijet podneblja u kojem provode odmor

Palud swamp is the right place for nature lovers who want to get to know the flora and the birds of their holiday resort



Ornitološki dragulj Istre Istrian Ornithological Gem

Močvara Palud, ornitološki dragulj Istre, stanište mnogobrojnih vrsta ptica, nalazi se samo desetak kilometara od još jednoga istarskog dragulja, grada Rovinja. Bogat vodom i bujnom vegetacijom, Palud se posebno može dobro razgledati s vidikovca, ali isto tako i vozeći biciklo uređenim stazama. Koliko god puta posjetili ovaj ornitološki rezervat, uvijek ćete pronaći nešto novo jer Palud često mijenja svoja "lica". Naime, za vrijeme najvišega vodostaja njegova površina iznosi oko 18 ha, dok se u ljetnom periodu veći dio močvare isuši te površina iznosi oko 2 ha. Močvara je vrlo plitka, s najvećom izmjerenom relativnom dubinom od 125 cm, i na tom mjestu njezino je dno ispod površine mora.

Palud swamp, Istrian ornithological gem, the habitat of many species of birds, is a mere ten kilometers away from another Istrian gem, Rovinj. Rich in water and lush vegetation, there is an especially good view of Palud from the belvedere, but also from the arranged bike route. No matter how many times you visit this ornithological reserve, you will always find something new, because Palud often changes its "face". To be more specific, at maximum water level its area is about 18 acres, while in summer most of the swamp dries out, so the area is about 2 acres. The swamp is very shallow, the greatest relative depth being 125 cm, and at that point its bottom is below the surface of the sea.



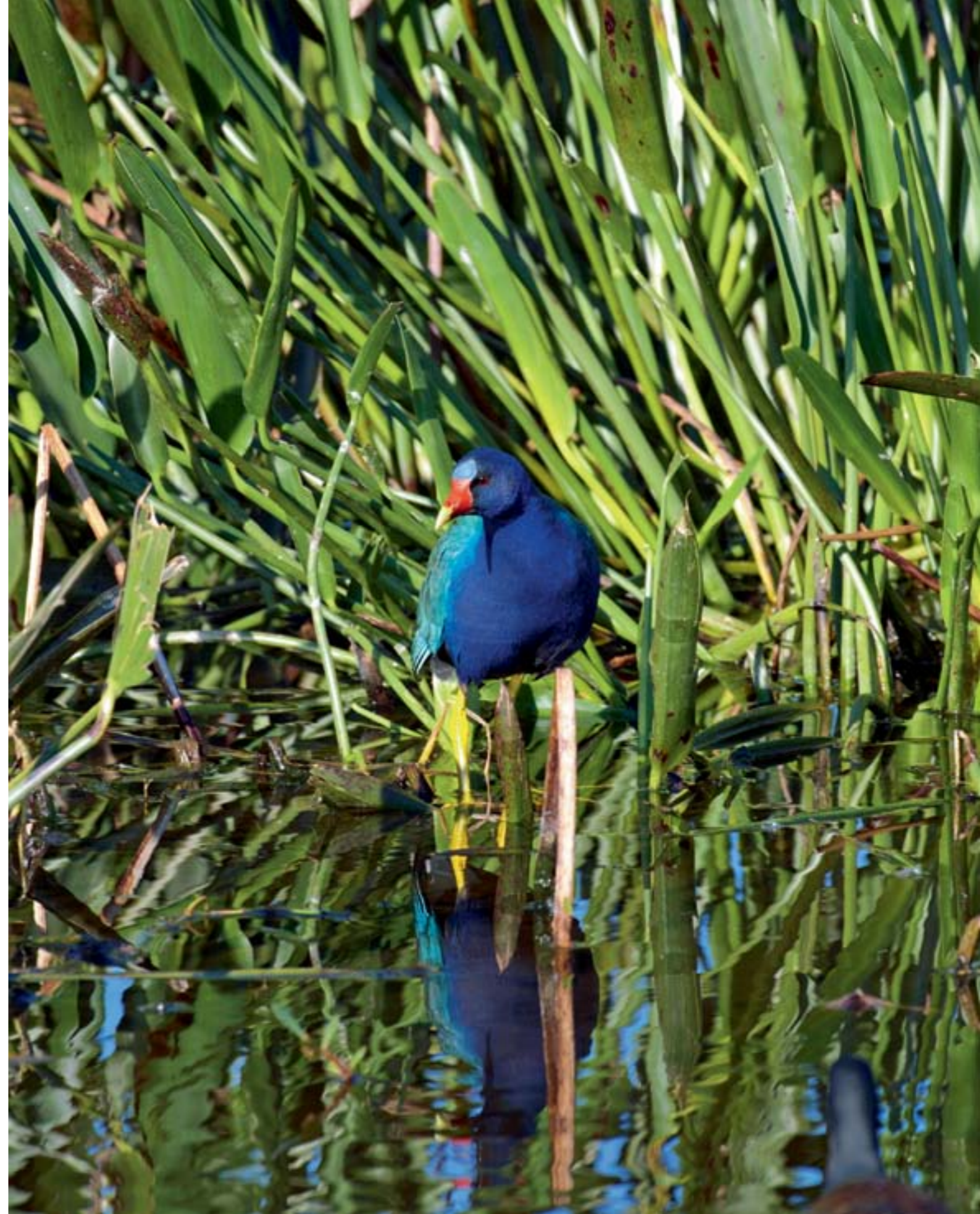


Bogatstvo života u močvari

Godine 1916., kada je u Barbarigi djelovala austrougarska vojna baza, od močvare je do mora prokopan kanal dužine 200 metara kako bi se povećao salinitet močvara i time spriječilo razvijanje ličinki komaraca koji su bili prijenosnici malarije. Tim su spajanjem Palud naselili cipli i jegulje, ali i neke druge ribe. Močvara danas obiluje životom, što posebno "cijene" ptice koje tu nalaze potrebnu im hranu. Do danas je tu registrirano 217 vrsta ptica, među kojima su divlja patka, mlakuša, kokošica, liska, mali gnjurac, trstenjak cvrkutić, šivalica, vlastelica... Gledano kroz fitogeografiju, nauku o rasprostranjenosti biljnih vrsta, močvara Palud ulazi u red sredozemnoga vegetacijskog pojasa koji predstavljaju makije, prave crnike i crni jasen. No, zateći ćete tu i zeleniku, lempriku, planiku i vrijes veliki. Listopadnu, pak, skupinu čine crni jasen, hrast medunac. Većina močvarne površine obrasla je gustom trstikom, dok obalne rubove prekriva vegetacija šaševa i sitova. U sjevernom, gotovo slatkovodnom dijelu močvare nalazi se zanimljiva flora i vegetacija, gdje se ističe nekoliko rijetkih i ugroženih biljnih vrsta, a sve su na popisima Crvene knjige vaskularne flore Republike Hrvatske, veliki žabnjak, jednolistni žabnjak, dugi oštrik, grbasta vodena leća i sitna leća. Te su vrste ostatci nekadašnje slatkovodne močvare. Područje močvare danas je posebni ornitološki rezervat kojim upravlja Natura Histrica, ali i omiljeno izletište posjetitelja Istre.

Richness of Life in the Swamp

In 1916, when there was an Austro-Hungarian military base in Barbariga, a 200-meter-long canal was dug from the swamp to the sea, in order to increase the salinity of the swamp and thus prevent the development of mosquito larvae, which were the carriers of malaria. With this merging, Palud was inhabited by grey mullet and eel, including some other fish. Today the swamp is full of life which is especially "appreciated" by the birds which feed there. Until today there are 217 bird species registered in that area, among which there is the wild duck, moorhen, water rail, coot, grebe, reed warbler, fan-tailed warble, black-winged stilt... From the point of view of phytogeography, the science on geographic distribution of plant species, the swamp Palud is a swamp with Mediterranean vegetation belt represented by macchia, real holm-oak and the flowering ash. However, you can also find here mock privet, viburnum tinus, strawberry tree and large heather. The deciduous group is represented by the flowering ash and oak-tree. Most area of the swamp is overgrown with reed, while the coastal edges are covered by bulrush and sedge vegetation. In the northern, almost sweet-water part of the swamp there is interesting flora and vegetation, with a few rare and endangered plant species, all included in the list of the Red Book of Vascular Flora of the Republic of Croatia, large buttercup, Traunfellner's buttercup, galingale, common duckweed, least duckweed. These species are the remnants of the former sweet-water swamp. Nowadays, the area of the swamp is a separate ornithological reserve managed by the Natura Histrica, but also a favorite resort of the visitors of Istria.



Nogometna reprezentacija je najveći hrvatski brand

The national football team is Croatia's greatest brand



Tvornica radosti i ponosa

The Factory of Joy and Pride

Nađete li se u dalekoj Aziji, Južnoj Americi, ili možda Africi, svejedno, teško da ćete lokalnim stanovnicima jednostavno objasniti gdje je Hrvatska, i kakva je to zemlja. Ali postoji jedinstvena, potpuno provjerena šifra koja razjašnjava naizgled nerješiv problem; samo spomenite ime hrvatskih nogometnih legendi Davora Šukera, Zvonimira Bobana ili možda Slavena Bilića, nove zvijezde na trenerskoj klupi hrvatske nogometne reprezentacije, Eduarda Da Silve ili Luke Modrića, mladih nogometnih čarobnjaka. Slijedi širok osmijeh i klimanje glavom kao potvrda potpunoga razumijevanja onoga što ste željeli reći. Doduše, mogli ste krenuti i lakšim putem i odjenuti popularne "kockice", crveno-bijeli dres hrvatskih nogometaša koji je zaludio svijet. Tada bi na prvi pogled svima sve bilo jasno. Reprezentacija je uistinu najveći hrvatski brand.

If you happen to find yourself in far away Asia, South America, or perhaps Africa, anywhere in fact, it would be very hard to explain to the locals in simple words where and what kind of country Croatia is. But there is a simple, completely verified approach which solves what seems to be the unsolvable. You just need to mention the name of Croatian football legends Davor Šuker, Zvonimir Boban or perhaps Slaven Bilić, the new star on the coach bench of the Croatian football team, or even Eduardo da Silva and Luka Modrić, the young football wizards. This information will be received with a wide smile and an understanding nod about what you wanted to say. Of course, you could have taken the easier route and wear the popular red and white chequered suit of Croatian footballers which caused such a frenzy. Then everything would be clear at first sight. The national football team is truly Croatia's greatest brand.





Magnet za ljubav i strast

Za navijače hrvatske nogometne reprezentacije rezultat nije uvijek na prvom mjestu, iako reprezentacija za njih predstavlja vjeru u uspjeh koji se temelji na sustavu znanja. Tako je oduvijek. Kad su 1907. odigrana prva dva neslužbena susreta hrvatske nogometne vrste s tada moćnom praškom Slavijom, koja je oba puta pobijedila dvocifrenim rezultatom, ili kad je Hrvatska 1998. na Svjetskom prvenstvu u Francuskoj pobijedila Nizozemsku u susretu za treće mjesto i brončano odličje, u srcima navijača uvijek isto: ljubav, strast, nacionalni ponos. Gledajući utakmice hrvatskih nogometaša teško se oteti dojmu kako je riječ o velikoj zemlji, a ne onoj s "tek" 4,5 milijuna stanovnika, jer se na tribinama navijači crveno-bijelih uvijek broje tisućama. Na prethodnom Europskom prvenstvu u Austriji i Švicarskoj na jednoj od utakmica, onoj u Beču protiv Turske, bilo ih je 200 000. Svi oni, bili na tribinama ili na ulicama grada, veselili su se i tugovali, ovisno o trenutačnom rezultatu. U pobjedi i porazu oni, vjerni navijači, uvijek su tu. Nogometna reprezentacija magnet je jedinstvene snage. Djeluje on i sada jer svi koji vole hrvatski nogomet uperili su pogled naprijed, prema Južnoafričkoj Republici i predstojećem velikom natjecanju, Svjetskom nogometnom prvenstvu, sa željom da budu svjedoci novim uspjesima svojih sportskih heroja.

A Magnet for Love and Passion

For Croatian football team fans the result does not always come first, since for them the team stands for faith in the success based on a system of knowledge. That is how it has always been. In 1907, when the first two unofficial games of the Croatian football team were played with the then powerful Slavia from Prague, which they won on both occasions with a double figure result, and in 1998, when Croatia beat the Netherlands at the World Championships in France in the match for the third place and the bronze medal, the fans always had the same thing in their hearts – love, passion, national pride. While watching the matches of Croatian footballers, one cannot but get the impression that this is a great country, and not the one with "just" 4.5 million inhabitants, because red and white fans are always counted in their thousands on the stands. At the last European Championships in Austria and Switzerland, 200 000 fans came for one game on the day of the match in Vienna against Turkey. All of them, whether they were on the stands or in the streets, rejoiced and mourned, depending on the result. In victory and in defeat, they, the faithful fans, are always there. The national football team is a magnet of unique strength. It has an effect even now, because all of those who like Croatian football are looking towards the South African Republic and the upcoming great competition, the World Football Championships, wanting to witness the latest success of their sporting heroes.



Rovinj-gostoljubiv domaćin

Utakmice hrvatske nogometne reprezentacije prenose se u stotinama zemalja i tu se zapravo krije odgovor zbog čega je reprezentacija najbolji hrvatski brand. Brand ljubavi prema domovini, ponosa i poštenja. "Vatreni", kako ih od milja zovu navijači, zbog svega su toga najbolja promidžba Hrvatske. I bit će još dugo! Nije stoga čudno da su igrači postali zvijezde, da su svuda dobrodošli, a posebno laska činjenica da su ti igrači odabrali Rovinj kao centar u kojem će se pripremati za važne utakmice, kao primjerice prije nastupa na Europskom prvenstvu. Oduševljeni Rovinjem, uvjetima treninga, gostoljubivosti Maistre, domaćina koji ih je u Hotelu Eden ugostio na najbolji mogući način sa željom da vrhunska hotelijerska usluga pridonese vrhunskim sportskim rezultatima, vratili su se ponovno na pripreme radi plasmana na Svjetsko prvenstvo u Južnoj Africi. Rovinj im je pružio najbolje moguće, izvrsne uvjete za trening, opuštenu atmosferu grada koji ih obožava, ali ne opterećuje. Grada u kojem su

Rovinj - a Hospitable Host

Croatian football team matches are broadcasted in hundreds of countries, which explains why the team is the greatest Croatian brand. A brand of love towards one's country, pride and honesty. The "Vatreni" or "Fiery", which is how they are called out of love by the fans, are therefore the best promoters of Croatia, and they will be for a long time! It is no wonder that the players have become stars, that they are welcome everywhere, and considering this, the fact that they have chosen Rovinj as the center in which they prepare for important matches is quite flattering. They prepared in Rovinj before their appearance at the European Championships. Thrilled by the training conditions at Rovinj, the hospitality of Maistra, the host who gave them the best treatment at Hotel Eden and wanted to contribute to their great results by offering excellent hotel services, they have returned for their preparations with the aim of qualifying for the World Championships in South Africa. Rovinj has provided them with

Hrvatski nogometaši 1940. u Zagrebu su pobijedili reprezentaciju Švicarske sa 4:0.

In 1940 Croatian football
players won 4:0 the Swiss
national football team in
Zagreb.

mogli mirno prošetati, popiti sok ili kavu u trenucima odmora, grada koji im je poželio najbolje u natjecanju koje je pred njima.

the best: excellent training conditions and a relaxed atmosphere of a town that loves them, but does not bother them, a town in which they can take a walk, have a juice or a coffee during their breaks, a town which wishes them all the best in the competition which is ahead.

U travnju 1940. u Zagrebu je nogometna reprezentacija Hrvatske prvi put igrala pod hrvatskom zastavom. U utakmici protiv nogometaša Švicarske zabilježena je i pobjeda od 4:0. Prvu službenu utakmicu današnja reprezentacija odigrala je 17. listopada 1990. godine i u Zagrebu pobijedila SAD rezultatom 2:1. Niz uspjeha je nastavljen, reprezentacija je "redovni" sudionik europskih i svjetskih prvenstava pa su hrvatski nogometaši postali brzo omiljeni, i to ne samo u Hrvatskoj. Crveno-bijeli "kockasti" dres hit je u cijelom svijetu.

In April 1940 in Zagreb, the Croatian football team played under the Croatian flag for the first time. In the match against the Swiss footballers they won 4:0. Today's team played their first official match on 17th October 1990 in Zagreb and beat the USA team 2:1. The success continued, and the team is now a "regular" participant at European and World Championships, so Croatian footballers quickly became popular not just in Croatia. The red and white checked dress is a hit all over the world.





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KOVERSADA

NATURIST PARK



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hotel monte mulini rovinj-croatia

the new gem of the adriatic



An exclusive oasis of luxury and elegant leisure, hotel Monte Mulini presents the new reference point for style and quality in Croatia. Situated near the picturesque town of Rovinj, this hotel is created with three basic principles in mind – comfort, space and light. With its 109 beautiful rooms, 10 exquisite suites, several extraordinary restaurants and impressive wellness centre, Monte Mulini allows its guests to attain an instantaneous state of inner wellbeing in an environment of clear stylish lines and vivid yet balanced colours. It includes bold architecture of warm, natural materials and precisely chosen details as well as breathtaking landscapes and professional and friendly staff that delights. The Monte Mulini story is one of style, told in a unique way.

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