

Out & About

MAISTRA'S TIPS, IMPRESSIONS & MORE.

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STELLAR BOUTIQUE MODULES
ZAGREB'S STAR-INSPIRED
DESTINATION FOR URBAN TRAVELERS
ZAGREBAČKA ZVJEZDANA
DESTINACIJA ZA URBANE PUTNIKE

MARCO PIERRE WHITE:

The enfant terrible of British gastronomy enjoys Grand Park Hotel Rovinj

Enfant terrible britanske gastronomije uživao u Grand Park Hotelu Rovinj

Concierge's choice by Maistra: Everything you wanted to ask about Istria, Zagreb and Dubrovnik

Concierge's choice by Maistra: Sve što ste htjeli pitati o Istri, Zagrebu i Dubrovniku

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 VIZIJA
 MOTIVACIJA

A
 A D R I S
 grupa

EDITORIAL

UVODNIK



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

DEAR GUESTS, welcome to the world of Maistra Hospitality Group, where every hotel, resort, and campsite opens the door to unforgettable experiences in Istria, Zagreb, and Dubrovnik. Whether you're here to explore historic streets, savor local flavors, or recharge by the waves and greenery, our goal is to provide you with impeccable service, comfort, and the freedom to enjoy your stay to the fullest.

As always, we are tirelessly working to enhance the quality of our services and offerings. We are proud to introduce Stellar Boutique Modules, a completely redesigned and reimagined property on the site of the former Jadran Hotel, now a true jewel in our ongoing modernization strategy. At the same time, we have launched a multi-year project for the complete revitalization of Koversada Park Camping Resort, and we continue to invest in renewable energy sources, smart solutions, and resource-saving infrastructure.

Our culinary scene has earned its place on the world map: Agli Amici Rovinj is the first restaurant in Croatia to be awarded two Michelin stars, while at Grand Park Hotel Rovinj, the legendary chef Marco Pierre White personally praised our culinary offerings – a story you can read more about in our exclusive interview.

In this magazine, you'll also find carefully selected recommendations from our concierges across all three destinations – an inviting guide designed to help you discover the very best each location has to offer and create memories to last a lifetime! □

HR — Dragi gosti, dobro došli u svijet Maistra Hospitality Grupe, gdje svaki hotel, resort i kamp otvara vrata nezaboravnom iskustvu u Istri, Zagrebu i Dubrovniku. Bilo da ste ovdje kako biste istražili povijesne ulice, uživali u lokalnim ukusima ili obnovili snagu uz valove i zelenilo, naš je cilj pružiti vam besprijekornu uslugu, udobnost i slobodu uživanja.

Kao i dosad, neumorno radimo na podizanju kvalitete usluge i ponude: s ponosom vam predstavljamo Stellar Boutique Modules, obnovljeni hotel Jadran u samom srcu Zagreba – novi dragulj naše stalne strategije modernizacije. Paralelno smo pokrenuli višegodišnji projekt potpune revitalizacije Koversada Park Camping Resorta, a kontinuirano ulažemo i u obnovljive izvore energije, pametna rješenja i infrastrukturu koja štedi resurse.

Naša gastronomska scena zasjala je i na svjetskoj mapi: Agli Amici Rovinj prvi je restoran u Hrvatskoj nagrađen dvjema Michelinovim zvjezdicama, a u Grand Park Hotelu Rovinj našu je ponudu osobno pohvalio chef Marco Pierre White, legenda moderne gastronomije, o čemu više možete doznati iz ekskluzivnog intervjua s njim.

U magazinu ćete pronaći i pažljivo odabrane preporuke naših conciergea iz svih triju destinacija – na raspolaganju su vam kao opuštajući vodič koji će vam omogućiti da se prepustite čarima lokacija i doživite odmor za pamćenje! □

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IMPRESSUM

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MAISTRA COLLECTION GOURMET WEEKEND

WHEN A DESTINATION TURNS INTO A VIBRANT CULINARY SCENE

KAD DESTINACIJA POSTANE ŽIVA KULINARSKA SCENA

WITH ITS TOP CHEFS, Michelin-starred restaurants, Istrian flavors, and wine stories, this spring, Rovinj has emerged as the epicenter of luxury gastronomy. All this unfolds as part of the exclusive Maistra Collection Gourmet Weekend, a bespoke culinary event designed for true hedonists.

For its spring edition, which took place in the heart of Rovinj between April 11 and 13, the Gourmet Weekend hosted guests from around the world, welcoming them to hotels and restaurants from the Maistra Collection portfolio. The menus featured dishes inspired by the local ingredients and modern techniques, curated by renowned chefs at Michelin-recognized venues, including Cap Aureo, Agli Amici Rovinj, Tekka by Lone, and Monte.

Chef Jeffrey Vella designed the Flavors of Istria dinner

Chef Jeffrey Vella osmislio je večeru Flavours of Istria



HR — Vrhunski chefovi, Michelinovi restorani, istarski okusi i vinske priče – Rovinj je time ovog proljeća zasjaao kao epicentar luksuzne gastronomije. Sve to u sklopu ekskluzivnog Maistra Collection Gourmet Weekenda, posebnog gastronomskog formata osmišljenog za istinske hedoniste.

U svojem proljetnom izdanju, od 11. do 13. travnja, Gourmet Weekend okupio je goste iz cijelog svijeta u srcu Rovinja, u hotelima i restoranima iz portfelja Maistra Collectiona. Na meniju su bila jela inspirirana lokalnim namirnicama i modernim tehnikama, a sve se odvijalo pod vodstvom renomiranih chefova u restoranima s Michelinovim priznanjima – Cap Aureo, Agli Amici Rovinj, Tekka by Lone i Monte.

Posebno se istaknuo Jeffrey Vella, F&B direktor u Maistri te izvršni chef restorana Cap Aureo, koji je osmislio večeru Flavours of Istria, spojivši domaće sastojke kao što su masline, sir i kruh s inovativnim pristupom u jelima poput cvjetače sa sirom Veli Jože ili dumplinga s crnim tartufom.

Osim u fine dining iskustvima, sudionici Maistra Collection Gourmet Weekenda uživali su i u autentičnim istarskim doživljajima: pripremi istarske supe i kruha, lovu na tartufe, kušanju kamenica iz Limskog zaljeva, vinskim turama i radionicama izrade sira.

FESTIVALS & EVENTS IN ZAGREB



Macy Gray
Tvornica Kulture
June 20 | 20. 6.

17th INmusic Festival
Jarun
June 23 – 25 | 23. – 25. 6.

Sean Paul
Jarun
June 28 | 28. 6.



Skunk Anansie
ŠRC Šalata
July 20 | 20. 7.

Queens of the Stone Age
ŠRC Šalata
July 22 | 22. 7.

Gojira
ŠRC Šalata
July 27 | 27. 7.



Nena
Tvornica Kulture
Oct. 3 | 3. 10.

Morcheeba
Tvornica Kulture
Oct. 23 | 23. 10.

Till Lindemann
Arena Zagreb
Dec. 10 | 10. 12.



A standout was Jeffrey Vella, Maistra's F&B Director and executive Chef at Cap Aureo, who designed the Flavors of Istria dinner, a fusion of local staples such as olives, cheese, and bread with innovative approaches, including cauliflower paired with the Veli Jože cheese and dumplings with black truffles.

Beyond fine dining, participants in the Maistra Collection Gourmet Weekend savored a number of authentic Istrian experiences: preparing a traditional Istrian soup and bread, truffle hunting, sampling oysters from the Lim Bay, wine tours, and cheese-making workshops.

The Weekend Gourmet concept is part of Maistra's broader culinary strategy. As the main sponsor of the Weekend Food Festival, one of the region's most significant gastronomic events, Maistra not only supports world-renowned culinary names but also connects guests with local producers and culture. Each year, the festival brings leading international chefs, winemakers, experts, and fine dining enthusiasts to Rovinj. Through the Maistra Collection Gourmet Weekend, the Eat Local, Think Global philosophy comes to life, transforming the destination into a vibrant culinary scene.

Following the successful spring edition, plans are already underway for the fall iteration of the Maistra Collection Gourmet Weekend, promising even more experiences, premium wines, and Michelin-starred encounters. □

Weekend Gourmet konceptualno je dio šire gastronomske strategije Maistre koja kao glavni pokrovitelj Weekend Food Festivala, jednog od najvažnijih događaja te vrste u regiji, ne samo da podržava svjetska kulinarska imena nego i povezuje goste s lokalnim proizvođačima i kulturom. Festival svake godine u Rovinj dovodi vodeće svjetske chefove, vinare, stručnjake i zaljubljenike u vrhunsku gastronomiju, a upravo Maistra Collection Gourmet Weekendom filozofija jedi lokalno, razmišljaj globalno (engl. Eat Local, Think Global) dolazi do punog izražaja, pretvarajući destinaciju u živu kulinarsku scenu.

Nakon uspješnog proljetnog izdanja, jesenska edicija Maistra Collection Gourmet Weekenda već je u planu – s još više doživljaja, vrhunskih vina i Michelinovih iskustava. □

Gourmet Weekend brought together guests from all over the world in Rovinj's hotels and restaurants from the Maistra Collection

Gourmet Weekend okupio je goste iz cijelog svijeta u rovinjskim hotelima i restoranima iz Maistra Collectiona





The Club Lounge is the perfect spot for business travelers or guests seeking an extra level of comfort

Club Lounge pruža miran prostor za opuštanje ili rad, a pristup imaju Marriott Bonvoy članovi



SHERATON ZAGREB HOTEL OPENS CLUB LOUNGE FOR VIP GUESTS

ZAGREBAČKI HOTEL SHERATON UVEO CLUB LOUNGE, EKSKLUZIVNI PROSTOR ZA VIP GOSTE

TIMELESS ELEGANCE, impeccable service, and a prime location in the very heart of Zagreb are just some of the reasons why the Sheraton Zagreb Hotel is the top choice for business and leisure travelers alike. This year, one of the capital's most prestigious hotels further reinforced its status with newly renovated interiors and the introduction of the Club Lounge, an exclusive venue for the hotel's VIP guests. Last year, the hotel underwent an overhaul of all its suites and most of its meeting rooms. The renovation has emphasized elegant design and comfort, making every accommodation unit ideal for both work and relaxation. All 306 rooms and suites, including the luxurious Presidential Suite, have been completely redesigned.

The elegantly refurbished, multifunctional event rooms at the Sheraton Zagreb Hotel are perfect for hosting a wide variety of events right in the heart of the city. Whether you are planning an intimate family gathering or a high-level conference, the experienced events team at the Sheraton Zagreb will take care of every detail. The hotel offers a total of 13 modern, fully equipped multifunctional halls, with the largest, the Grand Ballroom, accommodating up to 800 guests. A major new feature at the Sheraton Zagreb Hotel is the Club Lounge, an exclusive space for VIP guests, located on the mezzanine floor. It is the perfect spot for business travelers or guests seeking an extra level of comfort and privacy at any time of day or night. The Club Lounge provides a tranquil environment for relaxation or work, with added amenities such as complimentary refreshments, light meals, and high-speed Wi-Fi. Access is reserved for Marriott Bonvoy loyalty program members.

Whether you're traveling for business or leisure, the Sheraton Zagreb Hotel's elegant and luxurious rooms, the newly opened Italian restaurant Tomassino, and highly personalized service will make your stay truly unforgettable. □

HR — Bezvremenska elegancija, besprijekorna usluga i privilegirana pozicija u strogom centru Zagreba samo su neki od razloga zašto je Sheraton Zagreb Hotel prvi izbor, kako za poslovna putovanja, tako i za odmor. Jedan od najprestižnijih hotela u glavnom gradu Hrvatske u 2025. godini samo je dodatno potvrdio taj status svojim obnovljenim interijerom i Club Loungeom, ekskluzivnim prostorom za VIP goste. Prošle su godine preuređeni apartmani hotela, kao i većina dvorana za sastanke. Renovacija je naglasila elegantan dizajn i udobnost, čineći sve smještajne jedinice idealnima za rad ili opuštanje. Preuređeno je svih 306 soba i apartmana, uključujući i luksuzni Predsjednički apartman. Renovacija je naglasila elegantan dizajn i udobnost, čineći sve smještajne jedinice idealnima za rad ili opuštanje.

Preuređene su i elegantne višenamjenske dvorane, koje omogućavaju organizaciju najraznovrsnijih događanja u samom centru grada. Bilo da planirate intimno obiteljsko okupljanje ili konferenciju na najvišoj razini, iskusni event tim zagrebačkog Sheratona pobrinut će se za svaki detalj. Sveukupno je na raspolaganju 13 multifunkcionalnih i moderno opremljenih dvorana, od kojih najveća, Grand Ballroom, može primiti do 800 osoba. Velika je novost i Club Lounge, ekskluzivni prostor za VIP goste smješten na mezzaninu. Riječ je o idealnom mjestu za poslovne putnike ili goste koji traže dodatnu razinu udobnosti i privatnosti u bilo koje doba dana ili noći. Club Lounge pruža miran prostor za opuštanje ili rad, uz dodatne usluge poput besplatnih osvježanja, laganih obroka i brze Wi-Fi veze, a pristup imaju članovi programa vjernosti Marriott Bonvoy.

Prema tome, bilo da ste na poslovnom putovanju ili na odmoru, elegantne i luksuzne sobe, novootvoreni talijanski restoran Tomassino te visokopersonalizirana usluga, učinit će boravak u hotelu Sheraton Zagreb nezaboravnim. □

ZONAR SUMMER VIBES

AN UNFORGETTABLE EXPERIENCE WITH INCREDIBLE VIEWS OF ZAGREB

NEZABORAVNO ISKUSTVO S NEVJEROJATNIM POGLEDOM NA ZAGREB

EXPERIENCE UNFORGETTABLE

themed parties, swimming beneath the stars, and laid-back evenings set to the melodic sounds of the handpan! These are just some of the highlights happening this summer at the Cherry Pop Rooftop Bar, perched atop the Zonar Zagreb Hotel as part of the Zonar Summer Vibes series. This is a completely new experience in the heart of Zagreb, where luxury meets vibrant energy, capturing the spirit of the modern metropolis – just as you'd expect from one of the city's most contemporary hotels and the Maistra City Vibes brand philosophy.

Zonar Summer Vibes officially kicks off on June 27 with a rooftop launch party at the hotel, featuring the finest house and R&B music, skilled bartenders, and exciting dancers who will create an unforgettable night for everyone. The program will run every weekend until September 5, when a grand season closing party will take place. On Fridays, from 9 PM until midnight, guests can look forward to vibrant themed parties: Frozen Flames (July 4 / July 25 / August 22), Back to the 80s (July 11 / August 1), and La Fiesta Latina (July 18 / August 8 / August 29). The first party in the series features a fire and ice theme, complete with fire dancers and frozen cocktails; the second brings back the disco rhythms of the eighties; and the third celebrates Latin American music and dance.

On Saturdays, there will be night swimming accompanied by a DJ and a selection of excellent cocktails, while Sundays are reserved for taking in stunning sunsets and gentle sound exploration sessions set to the melody of the handpan. With this new rooftop concept and a unique experience that sets new trends on Zagreb's tourism scene, the Zonar Zagreb is becoming the perfect spot for anyone looking to feel the city's pulse, unwind, and recharge with positive energy. Entry is free of charge but the number of participants is limited. □

HR — Neponovljivi tematski tulum, kupanje pod zvijezdama i opuštajuće večeri uz melodične tonove handpana – sve su to redom aktivnosti koje će se tijekom ljeta odvijati u baru Rooftop Cherry Pop na krovu hotela Zonar Zagreb, u sklopu koncepta Zonar Summer Vibes. Riječ je o potpuno novom iskustvu u srcu Zagreba, gdje se spaja luksuz sa živopisnom energijom, hvatajući duh moderne metropole, baš kao što priliči jednom od najmodernijih zagrebačkih hotela i filozofiji brenda Maistra City Vibes.

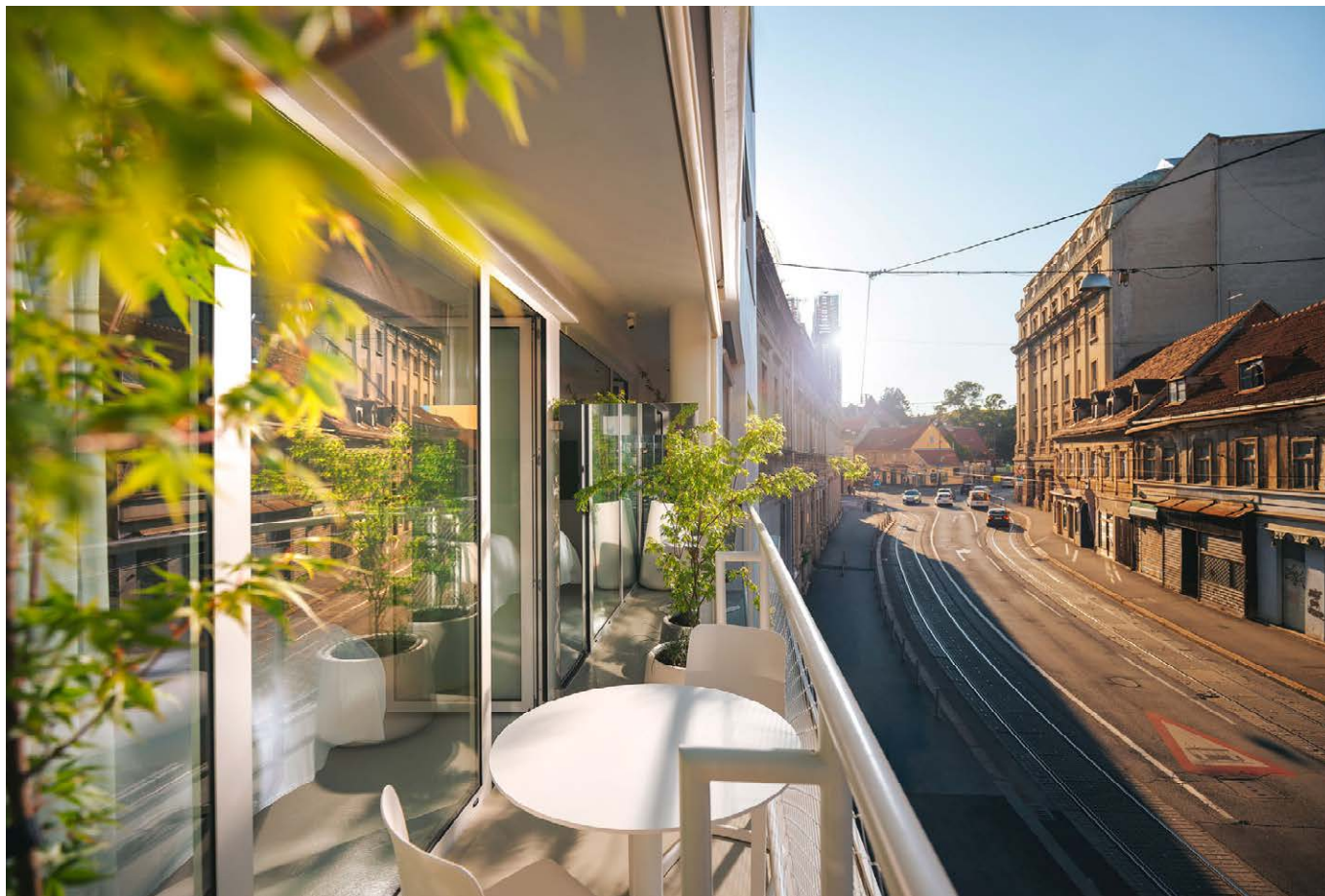
Zonar Summer Vibes službeno počinje 27. lipnja velikim tulumom na krovu hotela s vrhunskom house i R&B glazbom, vještim barmenima i uzbudljivim plesačima koji će stvoriti nezaboravnu noć za svakog gosta. Program će se odvijati svaki vikend do 5. rujna, kada će biti organiziran veliki party zatvaranja sezone. Petkom od 21 sat do ponoći u planu su uzbudljive tematske zabave Frozen Flames (4. 7. / 25. 7. / 22. 8.), Back to the 80's (11. 7. / 1. 8.) i La fiesta Latina (18. 7. / 8. 8. / 29. 8.). U fokusu prve u nizu igra je vatre i leda, što će upotpuniti plesači s vatrom te zamrznuti kokteli, drugom se vraćamo u disko ritam osamdesetih, a na trećoj uživamo u latinoameričkim plesovima. Svake subote bit će organizirano noćno kupanje uz glazbu koju će puštati DJ i s ponudom odličnih koktela, a nedjelja je rezervirana za uživanje u prekrasnim zalascima Sunca i nježnim sesijama istraživanja zvuka uz melodiju handpana. S novim krovnim konceptom te pružajući jedinstveno iskustvo koje postavlja nove trendove na zagrebačkoj turističkoj sceni, Zonar Zagreb postaje idealno mjesto za one koji žele osjetiti puls grada, opustiti se i napuniti dobrom energijom. Ulaz se neće naplaćivati, a broj mjesta je ograničen. □



Zonar Summer Vibes kicks off on June 27 with a rooftop party, featuring great house and R&B music

Zonar Summer Vibes počinje 27. lipnja tulumom na krovu hotela s vrhunskom house i R&B glazbom





The boutique hotel features 48 space-inspired modules, each crafted in a single, monochromatic material

Boutique hotel nudi 48 modula inspiriranih svemirom, koji su monokromatski izliveni u jednom materijalu



STELLAR BOUTIQUE MODULES IN ZAGREB A STAR-INSPIRED DESTINATION FOR URBAN TRAVELERS

ZVJEZDANA DESTINACIJA ZA URBANE PUTNIKE

A NEW DESTINATION in the heart of Zagreb is redefining the designer hotel experience, offering guests a unique connection to the city's vibrant urban culture. Introducing Stellar Boutique Modules – a modern, futuristic accommodation under the Maistra City Vibes brand – now open at 50 Vlaška Street, the former site of the Jadran Hotel.

Inside, the boutique hotel features 48 space-inspired modules, each crafted in a single, monochromatic material, creating the sensation that guests are levitating in a world of white. From their rooms, guests can take in stunning vistas of central Zagreb, including landmarks such as the iconic Zagreb Cathedral and the scenic Šalata neighborhood. Up close, they are greeted by unique ceiling “frescoes” designed by artist Silvio Vujičić. The hotel is also pet-friendly, catering to the needs of contemporary guests who wish to travel with their pets. Guests at Stellar Boutique Modules can enjoy an all-day eatery concept curated by Restaurora Borealis, featuring creative bites and refreshing drinks available throughout the day. The culinary offering includes an à la carte breakfast, while grab-and-go snacks and beverages are always on hand for guests on the move who value flexibility.

What truly sets the hotel apart is its exclusive rooftop bar, promising unforgettable views of the city center, especially the Zagreb Cathedral. Elevated above the urban bustle, it stands out as an inviting spot for morning coffee with a view or for relaxing under the stars – reserved exclusively for hotel guests. Designed to host a variety of events, the rooftop is also an excellent option for private gatherings and themed celebrations. With a capacity of up to 50 seats, a grill station, and a selection of cocktail canapés and drinks, it's the perfect venue for intimate evening events in the open air. □

HR — Centar Zagreba dobio je novo mjesto koji mijenja paradigme o dizajnerskim hotelima i pruža jedinstveno iskustvo povezivanja s urbanom kulturom grada. Riječ je Stellar Boutique Modulesu, modernom futurističkom smještaju u sklopu brenda Maistra City Vibes, koji se otvorio na mjestu nekadašnjeg hotela Jadran u Vlaškoj ulici 50.

Boutique hotel nudi 48 modula inspiriranih svemirom, koji su monokromatski izliveni u jednom materijalu, zbog čega gosti imaju dojam kao da levitiraju u bijeloj boji. Osim toga su u zoom-out kontaktu s vizurama najstrožeg centra Zagreba – prema katedrali i Šalati, a u zoom-in prednjem planu sa stropnim 'freskama' koje je osmislio umjetnik Silvio Vujičić. Smještaj je i pet-friendly, čime se dodatno prilagođava suvremenim potrebama gostiju koji žele putovati s kućnim ljubimcima. Gosti u hotelu Stellar Boutique Modules mogu uživati u all-day eatery konceptu, koji potpisuje Restaurora Borealis, s kreativnim zalagajima i osvježavajućim napitcima dostupnim tijekom cijelog dana. Gastronomska ponuda uključuje i à la carte doručak, a tijekom dana dostupni su grab-and-go snackovi i pića za one koji su u pokretu i teže fleksibilnosti.

No, ono što će posebno privući goste hotela jest ekskluzivni rooftop bar, koji obećava nezaboravne poglede na centar grada, posebice na zagrebačku katedralu. Pozicioniran iznad gradske vreve, istaknut će se kao privlačno mjesto za jutarnju kavu s pogledom ili opuštanje pod zvjezdanim nebom – isključivo za goste hotela. A kako mu je jedna od namjena i održavanje raznih evenata, Rooftop će biti i dobra opcija za razne privatne događaje i tematske proslave. Kapacitet do 50 mjesta, uz grill station i ponudu koktel kanapea i pića čine ga savršenim za večernje mini evente pod zvijezdama. □

Guests at Stellar Boutique Modules can enjoy an all-day eatery concept curated by Restaurora Borealis

Gosti u hotelu mogu uživati u all-day eatery konceptu, koji potpisuje Restaurora Borealis



MAISTRA'S AMARIN AND VALKANELA RANK AMONG EUROPE'S BEST CAMPSITES

MAISTRINI KAMPOVI AMARIN I VALKANELA MEĐU NAJBOLJIMA U EUROPI

THE PRESTIGIOUS ADAC Camping Guide, published by the German ADAC, Europe's largest motoring association, recently announced Europe's top campsites. The list includes two Maistra campsites, i.e., **Amarin** in Rovinj and **Valkanela** in Vrsar, both of which have been awarded the 2025 ADAC Superplatz label, one of the most significant recognitions in the camping industry.

At the same time, Rovinj-based **Veštar** and **Polari** have retained their Superplatz rating in 2025, which means that Maistra now boasts four out of six campsites in its portfolio with this prestigious title.

ADAC, Europe's largest and oldest motoring association with its 18 million members, awards the Superplatz label exclusively to campsites that meet the particularly strict criteria in five different categories, including campsite infrastructure, swimming opportunities, recreational activities, provisions, and sanitary facilities. What is more, ADAC places special emphasis on camping, and the popularity and relevance of their Camping Guide is reflected in the fact that it is often referred to as the "the camping Bible."

In addition to receiving the ADAC Superplatz label, **Valkanela** was awarded first place in the category of larger campsites in Istria at the 2024 Naj kamp Adria competition, further highlighting the high level of guest satisfaction. □

HR — Prestižni vodič za kampiranje njemačkog autokluba ADAC objavio je popis najboljih kampova u Europi, među kojima su se našla i dva Maistrina – **Amarin** u Rovinju i **Valkanela** u Vrsaru, koji su za 2025. godinu dobili oznaku Superplatz, što je jedno od najvažnijih priznanja u industriji kampinga.

Osim toga, rovinjski kampovi **Veštar** i **Polari** zadržali su oznaku za 2025., čime Maistra sada ima čak četiri od šest kampova u portfelju s titulom Superplatz.

ADAC, najstariji i najveći automobilski klub u Europi sa svojih 18 milijuna članova, dodjeljuje oznaku Superplatz isključivo kampovima koji zadovolje stroge kriterije u pet ključnih kategorija, a to su uređenost kampa, kvaliteta sadržaja za kupanje, ponuda slobodnih aktivnosti, opskrbljenost i sanitarni uvjeti. U ADAC-u posebnu pozornost pridaju kampiranju, a o popularnosti i relevantnosti njihova vodiča za kampiste svjedoči činjenica da ga se naziva "kamperskom biblijom".

Osim što je nositelj ADAC-ova priznanja, kamp **Valkanela** osvojio je na izboru "Naj kamp Adria 2024." prvo mjesto u kategoriji većih kampova u Istri, što dodatno potvrđuje zadovoljstvo gostiju. □

ADAC awards the Superplatz label exclusively to campsites that meet the particularly strict criteria

ADAC dodjeljuje oznaku Superplatz isključivo kampovima koji zadovolje stroge kriterije u pet kategorija





GRAND PARK HOTEL ROVINJ AGAIN NAMED COUNTRY'S BEST LARGE HOTEL

GRAND PARK HOTEL ROVINJ PONOVO PROGLAŠEN NAJBOLJIM VELIKIM HOTELOM U HRVATSKOJ

MAISTRA'S GRAND PARK HOTEL ROVINJ has once again affirmed its status as the country's premier luxury accommodation, earning the prestigious Best Large Hotel of the Year Award at the Days of Croatian Tourism. This accolade has further cemented the hotel's reputation as a benchmark for exceptional quality and unforgettable experiences that attract guests from around the globe, while also reinforcing Rovinj's position as one of Croatia's leading destinations. Boasting a contemporary architectural style by Studio 3LHD and refined interiors designed by Piero Lissoni, the hotel is located directly on the waterfront and offers panoramic views of Rovinj and the nearby island of St. Catherine. Guests can choose from 209 luxurious rooms and suites, and enjoy the offers of seven different restaurants and bars, including Agli Amici, Croatia's only two-Michelin-starred restaurant.

The Grand Park Hotel Rovinj is a member of The Leading Hotels of the World, reserved exclusively for the most distinguished hotels that consistently meet the highest standards of accommodation quality, service, facilities, and culinary offerings. □

HR — Maistrin Grand Park Hotel Rovinj još je jednom potvrdio status vodeće destinacije luksuznog smještaja u zemlji, osvojivši prestižnu nagradu za najbolji veliki hotel godine na Danima hrvatskog turizma. Ovo priznanje dodatno učvršćuje reputaciju hotela kao sinonima za vrhunsku kvalitetu i nezaboravno iskustvo koje privlači goste iz svih krajeva svijeta, a poziciju Rovinja kao jedne od vodećih destinacija u Hrvatskoj. Hotel se ističe modernom arhitekturom studija 3LHD i elegantnim interijerom Piera Lissonija, a smješten je uz more s panoramskim pogledom na Rovinj i otok Sv. Katarina. Gostima je na raspolaganju 209 luksuznih soba i suiteova te sedam restorana i barova, među kojima je i jedini hrvatski restoran s dvije Michelinove zvijezdice – Agli Amici.

Grand Park Hotel Rovinj član je prestižne organizacije Leading Hotels of the World, a članstvo u ovoj organizaciji omogućeno je samo najistaknutijim hotelima koji kontinuirano ispunjavaju najviše standarde kvalitete smještaja, usluge, sadržaja i gastronomske ponude. □



STONE RACKET ISTRIA

Vrsar hosts top table tennis again

Vrsar ponovno u znaku vrhunskog stolnog tenisa

The 2025 International Veterans' Table Tennis Tournament, Stone Racket of Istria, has yet again affirmed Vrsar's reputation as a premier sporting destination. The tournament took place from March 5 to 9, and numerous table tennis enthusiasts aged 40 to 80 and over from all over the world participated. The event was further elevated by a thrilling exhibition match between two legends of the sport: Croatia's Zoran Primorac and Sweden's Jörgen Persson. Participants were accommodated in the Maistra Select Hotel Pineta, just a few minutes' walk from the sports hall. The next edition of the tournament has been scheduled for March 4 – 8, 2026, again in the beautiful city of Vrsar. □

HR — Međunarodni veteranski turnir Stone Racket Istria 2025 još je jednom potvrdio status Vrsara kao vrhunske sportske destinacije. Turnir se održao od 5. do 9. ožujka, a nastupili su brojni stolnoteniski entuzijasti u dobi od 40 do 80 i više godina iz cijelog svijeta. Poseban doprinos dali su legendarni Zoran Primorac i Jörgen Persson ekshibicijskim mečom. Sudionici, smješteni u Maistra Select Hotelu Pineta, udaljenom samo par minuta hoda od dvorane, mogli su, osim u sportskim događajima, uživati i u bogatom popratnom programu. Novo izdanje turnira zakazano je za period od 4. do 8. ožujka 2026. i to ponovno u Vrsaru. □

KOVERSADA PARK CAMPING RESORT EXCITING NEW CHAPTER FOR ICONIC NATURIST CAMPSITE

VELIKO NOVO POGLAVLJE NAJPOZNATIJEG FKK KAMPA U EUROPI

The symbolic start of the transformation was marked by unveiling the new, shared reception area

Simboličan početak transformacije donosi nova recepcija, djelo studija TISSA & Partners

A PIONEER OF NATURIST CAMPING in Europe since 1961, Koversada is entering a new era! Now known as Koversada Park Camping Resort, this legendary site near Vrsar is undergoing a multi-year revitalization project worth EUR 160 million that will redefine the outdoor holiday experience and set new standards for camping in the region. While embracing modern upgrades, the resort remains dedicated to its greatest asset – nature itself. Nature plays a central role at Koversada Park Camping Resort, with three distinct forest zones, abundant wildlife, including roe deer and hares, and expansive olive groves boasting over 1,300 trees. The resort harvests the olives and produces its own olive oil, served in the on-site MaiEats Restaurants & Bars.

Nowadays, the resort consists of two distinct zones: Koversada Uncovered Naturist, dedicated to naturists, and Koversada Covered, designed for guests who prefer textile camping – two concepts, one common vision. The symbolic start of the transformation was marked by unveiling the new, shared reception area. Designed by TISSA & Partners, winners of the 2024 Golden Kuna Award, the area seamlessly blends contemporary design with tradition and is further enhanced by sculptures from the nearby Montraker Stonemasonry School. The first phase of the project is already underway, with the remaining works scheduled to be completed over the next two years.

Koversada Covered is experiencing the most exciting new developments – introducing a new generation of Premium mobile homes and beautifully landscaped themed pitches that elevate the campers' comfort to a new level. The resort also boasts one of a handful of natural sandy beaches on the western coast of Istria,

HR — Koversada, pionir naturističkog kampiranja u Europi još od 1961., ulazi u novo doba! S novim imenom Koversada Park Camping Resort, ovaj legendarni kamp uz Vrsar krenuo je u višegodišnji projekt potpune revitalizacije, vrijedan 160 milijuna eura, koji će preoblikovati doživljaj odmora u prirodi i podignuti standarde kampinga na novu razinu. Osim toga, zadržava svoj najveći adut – prirodu, koja ima ključnu ulogu u ovom resortu. Tu su tri šumske cjeline s brojnim divljim životinjama, primjerice srnama i zečevima, i maslinici s više od 1300 stabala od čijih se plodova proizvodi vlastito maslinovo ulje, koje se poslužuje u restoranima brenda MaiEats Restaurants & Bars.

Kamp danas čine dvije cjeline, Koversada Covered (tekstilni) i Koversada Uncovered Naturist (FKK) – dva koncepta objedinjena zajedničkom vizijom. Simboličan početak transformacije donosi nova zajednička recepcija, arhitektonsko djelo studija TISSA & Partners, dobitnika Zlatne kune 2024., koja spaja suvremenost s tradicijom oplemenjena skulpturama Kamenoklesarske škole Montraker. Prva faza projekta već je aktivna, a preostali radovi odvijat će se tijekom iduće dvije godine.

Koversada Covered bit će obogaćena s najviše noviteta – u taj dio kampa stiže nova generacija premium mobilnih kućica, a uređene tematske parcele podižu razinu udobnosti. Tu je i jedna od rijetkih prirodnih pješčanih plaža na zapadnoj obali Istre, kao i sportski i obiteljski sadržaji koji doživljavaju značajnu obnovu: teren za odbojku na pijesku, potpuno nov MaiSky Kids Club s velikim igralištem i pozornicom te atraktivni gastronomski koncepti MaiEats Restaurants & Bars. Konkretno, to su Kapula Burger Bar i Feral Trattoria na prelijepoj lokaciji blizu mora i s čarobnim pogledom na Limski kanal s terase restorana.





while sports and family amenities are undergoing a significant upgrade: a refurbished beach volleyball court, a brand-new MaiSky Kids Club with a large playground and stage, and attractive MaiEats Restaurants & Bars concepts. Notably, these include Kapula Burger Bar and Feral Trattoria, the latter enjoying a stunning seaside location with breathtaking views of the Lim Channel from its terrace.

Koversada Covered continues to blend sports, culture, and education into unique programs that celebrate nature and the Istrian way of life. Guests can participate in outdoor sports and recreational activities, and explore Istria's rich culture through authentic experiences, while children can enjoy the MaiSky Kids Club programs designed with a focus on natural materials, environmental awareness, and outdoor play. The MaiEats outlets bring local flavors to life, serving dishes prepared with fresh, local, and seasonal ingredients. Every ingredient is carefully selected so guests can enjoy a diverse selection of healthy and delicious meals.

Koversada Uncovered Naturist has retained its authentic naturist spirit, with last year's addition of 470 new pitches and existing mobile homes. The big news for 2025 is the opening of Rosemary Bread & Deli, a boutique bakery and deli bar featuring carefully selected seasonal products, joining the already popular Sea Salt Quick Bite.

Sanitary facilities have also been renovated, and further improvements are planned over the coming years, including additional accommodation units, new water amenities, and more restaurants and bars. Finally, Koversada is still a dog-friendly zone. The thing that will continue to define this camping resort in the future is its unique blend of freedom, nature, and outstanding design – with a clear focus on sustainability, culture, and the authentic spirit of Istria! □

Koversada Covered i dalje spaja sport, kulturu i edukaciju u jedinstvene programe koji slave prirodu i istarski način života. Gosti mogu sudjelovati u sportskim i rekreacijskim aktivnostima na otvorenom, istražiti bogatu istarsku kulturu kroz autentične doživljaje, a najmlađima je omogućena zabava putem programa MaiSky Kids Cluba, osmišljenih s naglaskom na prirodne materijale, ekološku svijest i igre u prirodi. Outleti MaiEats donose domaće okuse pripremljene od svježih lokalnih i sezonskih namirnica. Sastojci se pomno biraju kako bi gosti mogli uživati u raznolikim, zdravim i ukusnim jelima.

Koversada Uncovered Naturist zadržava svoj autentičan duh FKK s prošlogodišnjih 470 novih parcela i postojećim mobilnim kućicama. Novost u 2025. je Rosemary Bread & Deli, boutique pekarnica i deli bar s pažljivo odabranim sezonskim proizvodima, koji se pridružuje postojećem Sea Salt Quick Biteu.

Obnovljeni su i sanitarni čvorovi, a nastavak radova tijekom sljedeće dvije godine uključuje dodatne smještajne jedinice, vodene sadržaje i nove restorane i barove.

Koversada ostaje i dog-friendly zona, a ono što će ovaj camping resort definirati i ubuduće jest spoj slobode, prirode i vrhunskog dizajna – s jasnim fokusom na održivost, kulturu i autentičnost Istre! □

New premium mobile homes and themed pitches are arriving at Koversada Covered, raising the level of comfort

U Koversada Covered stižu nove premium mobilne kućice i tematske parcele koje podižu razinu udobnosti

A pioneer of naturist camping in Europe since 1961, Koversada is entering a new era

Koversada, pionir naturističkog kampiranja u Europi još od 1961., ulazi u novo doba



ISLAND HOTEL ISTRA WELCOMES GUESTS WITH A FRESH NEW LOOK

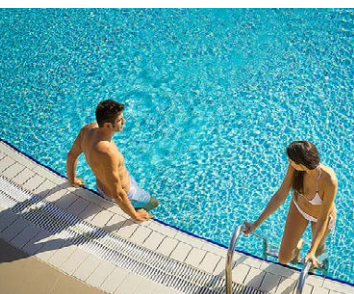
ISLAND HOTEL ISTRA DOČEKUJE GOSTE U NOVOM RUHU

THIS YEAR, Maistra's Island Hotel Istra, located on the island of St. Andrew off the coast of Rovinj, will welcome its guests with a fresh new look. All hotel rooms and suites, including bathrooms, have been fully refurbished, as have the reception area, lobby bar, and terrace. Every single detail has been carefully designed to transform your stay at the hotel into a unique experience that will exceed all your expectations. The most noteworthy part of the renovation is the completely redesigned water zone, featuring two large swimming pools for adults and two pools for children with seawater and freshwater, expanded sunbathing areas, and a newly refurbished pool bar. Another major addition is the MaiSky Kids' Club, with a spacious children's playroom and a new mascot, Sky the Dragon.

The newly renovated accommodation is complemented by an outstanding culinary offer that remains at the highest level: from breakfast to dinner, the island provides a range of options that turn each meal into a memorable experience. A particular highlight is the exclusive La Serra, Anno Domini 547, housed in the historic summer residence of Baron Hütterott, where guests can enjoy an authentic culinary journey in a unique setting. In addition to the popular restaurants, your stay on the island can be further enhanced by a visit to the popular Active and Zen spa zones at the Wellness Center, with all services and facilities included in the price. Lastly, if you would like to explore the beautiful town of Rovinj, simply use the regular boat service – the return ticket is included in the price of your stay. After just a 20-minute ride, you will be able to start discovering the attractions of one of Istria's true gems. □

The water zone is completely redesigned, featuring two large swimming pools for adults and two pools for children

Potpuno je rekonstruirana vodena zona s dva velika bazena za odrasle i dva bazena za djecu



HR — Island Hotel Istra na otoku Sv. Andrija kraj Rovinja ove godine dočekuje goste u obnovljenom ruhu. Hotelske sobe i suiteovi, uključujući kupaonice, kompletno su preuređeni, kao i recepcija, lobby bar i terasa, a svaki je detalj dizajniran s ciljem da boravak pretvori u jedinstveno iskustvo koje nadmašuje očekivanja. Najznačajniji dio obnove čini potpuno rekonstruirana vodena zona s dva velika bazena za odrasle i dva bazena za djecu s morskom i slatkom vodom, proširenim sunčalištima i novo-uređenim pool barom. Još jedna velika novost jest i MaiSky Kids Club s velikom igraonicom za djecu i novom maskotom, zmajem Sky.

Novoobnovljeni smještaj prati i odlična gastronomska ponuda koja je i dalje na vrhunskoj razini – od doručka do večere, otok nudi niz mogućnosti uz koje svaki obrok postaje iskustvo za pamćenje. Posebno se ističe ekskluzivni restoran La Serra, Anno Domini 547, smješten u ljetnikovcu baruna Hütterotta, koji gostima nudi pravi gastronomski doživljaj u autentičnom ambijentu. Uz već dobro poznate restorane, svoj boravak na otoku možete upotpuniti i u omiljenim Active i Zen spa zonama Wellness centra, čiji je sadržaj uključen u cijenu. Ako, pak, želite istražiti prekrasni Rovinj, ukrcajte se na redovnu brodsku liniju čija je povratna karta uključena u cijenu boravka i nakon samo 20 minuta plovidbe istražite ljepote jednog od istarskih dragulja. □

AGLI AMICI ROVINJ AWARDED CROATIA'S FIRST TWO MICHELIN STARS!

AGLI AMICI ROVINJ PRVI JE HRVATSKI RESTORAN S DVIJE MICHELINOVE ZVJEZDICE!



MAISTRA'S AGLI AMICI ROVINJ has made history as the first restaurant in Croatia to be awarded two Michelin stars. This prestigious recognition is the latest accolade for the exceptional restaurant, which opened in 2021 as a collaboration between Maistra and the renowned Scarello family.

Located on the Lungomare Plaza promenade, just below the Grand Park Hotel Rovinj, the restaurant boasts a stunning view of Rovinj's historic district and the nearby island of Sveta Katarina. Remarkably, the restaurant earned its first Michelin star after just a year of being in business, a testament to its unique and memorable culinary experience rooted in Italian tradition and driven by locally sourced and seasonal ingredients – expertly curated by Chef Emanuele Scarello.

“This is a huge satisfaction for us and our team. We have been working tirelessly for the past three years to reach the desired level of quality and develop the needed hospitality model. We can only be happy and proud of this accomplishment, especially knowing that this is a monumental outcome for the Croatian gastronomy,” said Chef Scarello, whose signature tasting menus Rovinj and Istria remain true to his vision of genuine cuisine, sophisticated simplicity, and strong personality. In addition to this milestone, two other Maistra restaurants – Tekka by Lone (Lone Hotel) and Wine Vault – Levante Edition (Monte Mulini Hotel) – have been newly recommended by the Michelin Guide, while Cap Aureo (Grand Park Hotel Rovinj) has retained its Michelin recommendation for the second consecutive year. These latest recognitions are further proof that Maistra is going in the right direction when it comes to providing its guests with top-quality experiences and more reasons to visit the destination, especially in the off-peak season. □

HR — Maistrin restoran Agli Amici Rovinj postao je prvi restoran u Hrvatskoj koji ponosno nosi dvije Michelinove zvjezdice. To je još jedno u nizu vrijednih priznanja za ovaj vrhunski restoran, otvoren 2021. godine u suradnji Maistre i obitelji Scarello. Agli Amici Rovinj nalazi se na gradskoj šetnici Lungomare Plaza, podno Maistrina Grand Park Hotela Rovinj, s čarobnim pogledom na staru gradsku jezgru Rovinja i otok Sveta Katarina. Prvu Michelinovu zvjezdicu restoran je zaslužio već nakon svoje prve godine rada ponudom jedinstvenog i nezaboravnog gastronomskog iskustva, zasnovanog na talijanskoj kuhinji korištenju lokalnih i sezonskih namirnica, iza kojeg stoji chef Emanuele Scarello.

“Ovo je velika satisfakcija za nas i cijeli naš tim. Nprestanamo raditi posljednje tri godine kako bismo ostvarili kvalitetu i model ugostiteljstva koji volimo. Možemo biti samo sretni i ponosni na ovo postignuće, posebno zato što znamo da je riječ o povijesnom rezultatu za hrvatsku gastronomiju”, poručio je chef Scarello, čiji degustacijski meniji Rovinj i Istria nose njegov prepoznatljiv potpis, i dalje vjeran viziji iskrene kuhinje sofisticirane jednostavnosti i snažne osobnosti. Osim što je rovinjski Agli Amici nagradio dvjema zvjezdicama, cijenjeni Michelinov vodič dao je preporuku za još dva Maistrina restorana, Tekku by Lone (Hotel Lone) i Wine Vault – Levante Edition (Monte Mulini Hotel), a Cap Aureo (Grand Park Hotel Rovinj) njegovu preporuku ponosno nosi već drugu godinu zaredom. Najnovija priznanja samo dodatno potvrđuju da je Maistra zauzela pravi smjer kad je riječ o pružanju vrhunskog doživljaja i osmišljavanju novih motiva za dolazak u Rovinj, posebice u razdoblju predsezona i sezone. □

Agli Amici Rovinj earned its first Michelin star after just a year of being in business

Prvu Michelinovu zvjezdicu je Agli Amici Rovinj zaslužio već nakon svoje prve godine rada



Derek D'Souza

MARCO PIERRE WHITE

THE
BEAUTY
OF
GENUINE
ENJOYMENT

MARCO PIERRE WHITE:
LJEPOTA ISKRENOG UŽIVANJA

W

HAT'S THE FIRST THING that comes to mind when you hear the name Marco Pierre White? A culinary rock star? The enfant terrible of British gastronomy? That piercing gaze beneath a heavy brow? Do you picture those iconic black-and-white photographs with their sharp contrasts, a cigarette in hand, and an unwavering attitude? Or perhaps you think of the three Michelin stars he earned at just 33, making him the youngest chef in history to receive that prestigious honor. Or the fact that, at the height of his fame, he famously gave them back by choice? All of this, inevitably, is part of his legend...

But as soon as you sit across from him, the biographical facts fade into the background and the image you carry in your mind starts to shift. Instead of the expected bravado, you're greeted with ease. Instead of cold distance and reserve, you get warmth and openness. In his eyes, you notice a hint of mischief, even something boyish, and in his words, the calm and lightness of someone who has faced every challenge and now chooses simplicity, savoring life without needing to prove anything.

It's true, White is still sharp and perceptive, but now there seems to be much more laughter than stress. He says he's no longer searching for perfection, but for authenticity and honesty – in people, in flavors, in moments. And more and more, he finds it where the atmosphere is genuine, the kitchen warm, and the welcome heartfelt.

"I drove to Rovinj for more than three hours. It was a long journey, but when I arrived, the welcome was incredibly warm. Gentle. And the staff were kind and open. They made everything better right away."

We're sitting with Marco Pierre White in the lobby of the Grand Park Hotel Rovinj, where he's come to take part in the Weekend Food Festival. This is one of the region's most important culinary events, bringing together top chefs, winemakers, and food enthusiasts from around the world in Rovinj each year, all under the patronage of Maistra, which, through events like this, continues to foster a culture of excellence and hospitality. Marco Pierre White is spending several days here, participating in the festival and, as he admits, enjoying himself even more than he expected.

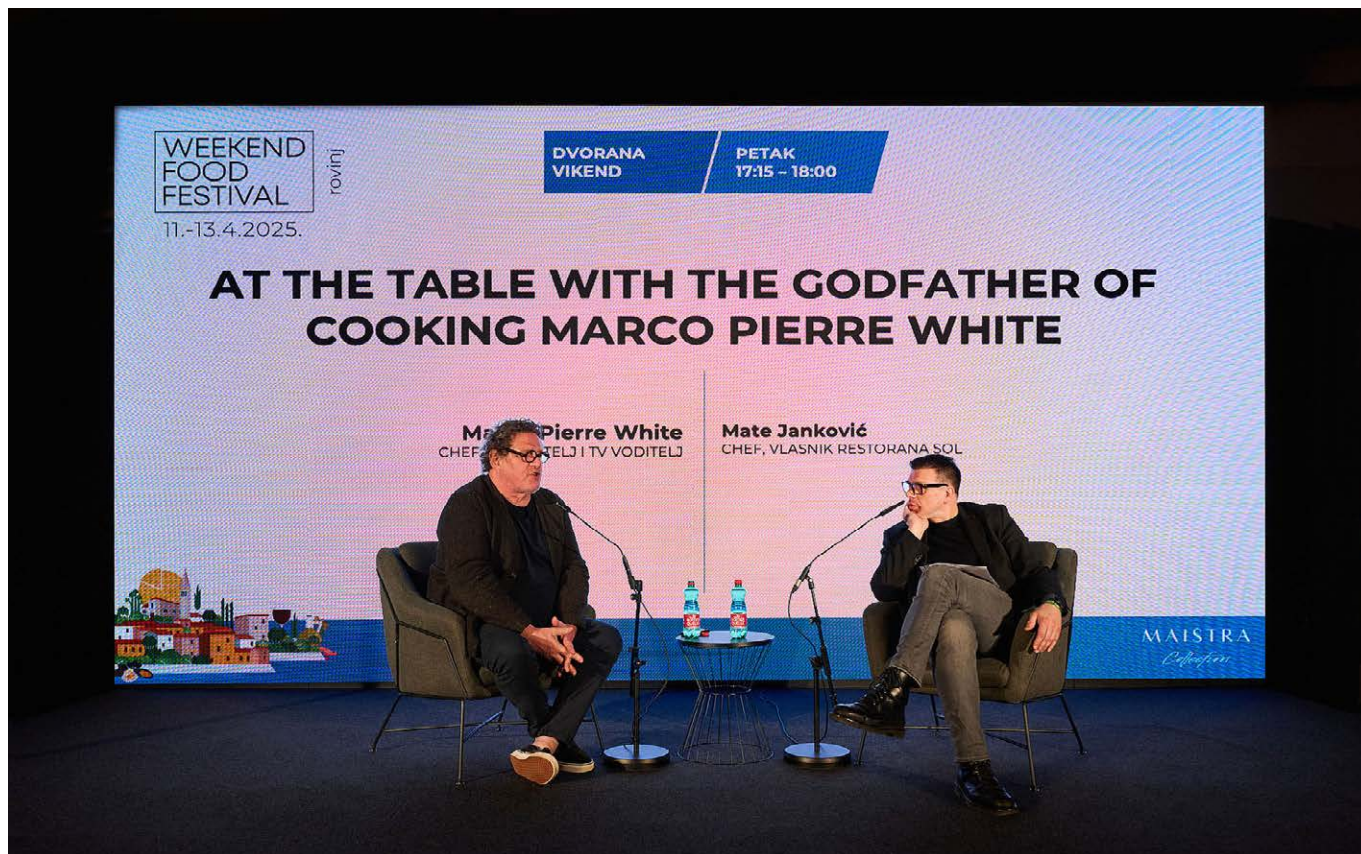
HR — Što vam prvo padne na pamet kad čujete ime Marco Pierre White? Kulinarska rock-zvijezda? Enfant terrible britanske gastronomije? Strogi pogled ispod gustih obrva? Prikažu li vam se crno-bijele fotografije s oštrim kontrastima, cigaretom u ruci i nepokolebljivim stavom? Pomislite li možda na tri Michelinove zvjezdice koje je osvojio sa samo 33 godine, čime je postao najmlađi chef u povijesti s tim prestižnim priznanjem? Ili na činjenicu da ih je, na vrhuncu slave, samovoljno – vratio? Naime, sve to neizbježno prati njegovo ime...

Ali, čim sjednete njemu nasuprot, biografski podaci padaju u drugi plan, a slika o njemu koju nosite u glavi počinje se mijenjati. Umjesto očekivanog garda, dočeka vas opuštenost. Umjesto hladne distance i suzdržanosti osvoji vas toplina, neposrednost. U očima primjećujete nestašnost, pa i ono nešto dječjačko, a u riječima lakoću i mir osobe koja je prošla sve izazove i sada bira jednostavnost, uživanje u životu bez potrebe da išta dokazuje. Istina, White je i dalje britak i pronicljiv, ali, čini se, s puno više smijeha nego stresa. Ne traži savršenstvo, kaže, nego autentičnost, iskrenost – u ljudima, okusima, trenucima. I sve je češće pronalazi upravo tamo gdje je atmosfera iskrena, kuhinja topla, a doček srdačan.

"Do Rovinja sam se vozio automobilom više od tri sata. Bio je to dugačak put, ali kad sam stigao, doček je bio jako topao. Nježan. A osoblje ljubazno, otvoreno, odmah je sve bilo bolje", kaže.

S Marcom Pierreom Whiteom sjedimo u predvorju Grand Park Hotela Rovinj, u koji je došao kako bi sudjelovao na Weekend Food Festivalu. To je jedan od najvažnijih regionalnih kulinarskih događaja, koji u Rovinju svake godine okuplja vrhunske chefove, vinare i gastronomske entuzijaste iz cijelog svijeta, a sve to pod pokroviteljstvom Maistre – koja i na ovaj način njeguje kulturu izvrsnosti i gostoprimstva. Marco Pierre White tu je nekoliko dana, sudjeluje na festivalu i, kako priznaje, uživa više nego što je očekivao.

"Pogled iz moje sobe je senzacionalan. Jako volim drveće, sviđa mi se zelenilo, zapravo, hotel je jako lijep, a imao sam i jako dobar doručak jutros", govori nam, a kad to čujete od nekog tko godinama boravi u luksuznim hotelima diljem svijeta i jede u najboljim restoranima, shvaćate to kao ozbiljan kompliment.



“The view from my room is sensational. I really love trees, I like all the greenery. Actually, the hotel itself is beautiful, and I had an excellent breakfast this morning...” he tells us. And when that comes from someone who has spent years staying in luxury hotels around the world and dining in the finest restaurants, you know it’s a serious compliment.

Marco Pierre White is more than just a chef – he’s an icon. The first and youngest British culinary star to earn three Michelin stars, a TV personality, and the author of several books, including his autobiography *The Devil in the Kitchen*, which reveals just how intense and hard-fought his rise truly was. He’s known for his sharp tongue, relentless discipline, and absolute dedication to his craft. Charismatic, controversial, and famously demanding, in the restaurants he ran, everything had to be perfect – the plate, the staff, even the silence.

But the man sitting today in the peaceful lobby of a luxury hotel, speaking about the beauty of Rovinj, the warmth of the staff, and mouthwatering, authentic food – this is the Marco Pierre White who has learned to enjoy life. He stopped cooking professionally in his early thirties, and today he values a good glass of wine, local sardines, and genuine hospitality far more than any technical feat on a plate.

His visit to Rovinj and stay at the Grand Park, with its tranquil atmosphere and stunning views, created the perfect setting for reflection, so our conversation

Marco Pierre White nije samo chef – on je ikona. Prva i najmlađa britanska kulinarska zvijezda s tri Michelinove zvjezdice, televizijsko lice i autor niza knjiga, uključujući autobiografiju *The Devil in the Kitchen*, koja otkriva koliko je njegov uspon bio intenzivan i prožet borbom. Poznat je po oštrom jeziku, nepodnošljivoj disciplini i apsolutnoj predanosti zanatu. Karizmatičan, kontroverzan i neumoljivo zahtjevan, u restoranima koje je vodio, sve je moralo biti savršeno – i tanjur, i osoblje, i tišina.

No, čovjek koji danas sjedi u mirnom predvorju luksuznog hotela i govori o ljepoti Rovinja, toplini osoblja i ukusnoj, autentičnoj hrani – to je Marco Pierre White koji je naučio uživati. Prestao je kuhati profesionalno s tridesetak godina i danas više cijeni čašu dobrog vina, domaće srdele i iskrenu gostoljubivost nego bilo kakvu tehničku bravuru na tanjuru.

Posjet Rovinju i boravak u Grand Parku, uz njegovu mirnu atmosferu i predivan pogled, stvorio je savršeno okruženje

Marco Pierre White is more than just a chef – he’s an icon

White nije samo chef – on je ikona, prva britanska kulinarska zvijezda

Marco Pierre White arrived in Rovinj for the Weekend Food Festival, one of the most important regional culinary events for chefs

Marco Pierre White je u Rovinj stigao na Weekend Food Festival, jedan od najvažnijih regionalnih kulinarskih događaja za chefove

turns to the challenges of life and career, and how they have shaped the phase he's in today.

And Marco Pierre White has truly lived through many phases in his life. Born in 1961 in Leeds to a working-class family of Italian and English descent, he experienced loss early on – his mother passed away when he was just six years old. He left school at sixteen and set out for London with no money and no formal education, but with immense ambition. In the capital, he trained under greats like Albert Roux and Pierre Koffmann, honing his skills in legendary restaurants such as Le Gavroche and La Tante Claire. “As a young man, I was driven by fear. Fear of failure. Fear that I wasn't good enough. Fear is a wonderful fuel. It drives you... Through struggle, you learn to appreciate everything that is simple,” he tells us. “You never look at the clock. You look at the work at hand. You focus and keep pushing. If you have to work twenty hours a day, you work twenty hours a day, just to suppress the fear of failure, of not being accepted. The most important trait a chef can have is the will to fight, because through struggle you learn to value everything that is simple. Through struggle, you keep your imagination alive, you step out of your comfort zone. Struggle is the most important thing, and even today I put myself in situations where I have to fight, so that I never lose my sense of appreciation and preserve my imagination.”

In his 1990 autobiography *White Heat*, now a cult classic among food lovers, Marco described those struggles, along with his own insecurities, the pressure of overwhelming expectations, and his deep connection with his kitchen team. The book was more than just a chronicle of his highs and lows; it offered a glimpse into the inner demons that drove him to achievements few can match. “I think it's important to face our insecurities,” he explains. “When you're young, your insecurities drive you. As you get older, you have to learn to control them, because they never really leave you. But you should look at the positive side of insecurity, not the negative. If you look at great artists, it's often their insecurities that pushed them forward. They were the driving force behind their success. Take Francis Bacon, for example. If he didn't like something, he destroyed it. That's one reason so few of his works exist today.”

At just 33 years old, he became the youngest chef in history to earn three Michelin stars, a feat that was nearly unimaginable at the time. His restaurant, *Harveys*, became a legendary destination, and its kitchen was a training ground for chefs who are now world-famous, such as Gordon Ramsay and Heston Blumenthal. “What brought me those three Michelin stars were my insecurities. But the truth is, I didn't win those three stars. The team behind me – the young men and women who worked with me – they won



HR — za refleksiju, pa razgovaramo o životnim i karijernim izazovima i tome kako su ga doveli do današnje životne faze. A Marco Pierre White uistinu je prošao mnoge promjene i razvojne etape.

Rođen 1961. u Leedsu, u radničkoj obitelji talijanskog i engleskog porijekla, rano je iskusio gubitak – majka mu je preminula kada je imao samo šest godina. Školu je napustio kao 16-godišnjak te bez novca i formalnog obrazovanja, ali s ogromnom ambicijom krenuo u London. U glavnom gradu učio je pod palicom velikana poput Alberta Rouxa i Pierrea Koffmanna te usavršavao svoje vještine u legendarnim restoranima kao što su Le Gavroche i La Tante Claire. “Kao mladić, bio sam vođen strahom. Strahom od neuspjeha. Strahom da nisam dovoljno dobar. Strah je divno gorivo. On te pokreće... Kroz borbu učiš cijeniti sve što je jednostavno”, govori nam. “Nikada ne gledaš na sat. Gledaš posao. Fokusiraš se i guraš dalje. Ako moraš raditi 20 sati dnevno, radiš 20 sati dnevno, da potisneš strah od neuspjeha, od neprihvaćenosti. Najvažnija je osobina koju kuhar može imati borbenost, jer kroz borbu učiš cijeniti sve što je jednostavno. Boreći se zadržavaš maštu, izlaziš iz svoje zone komfora. Borba je ono najvažnije, pa se čak i danas stavljam u situacije u kojima se moram boriti. Kako bih uvijek cijenio. Kako bih sačuvao maštu.”

U autobiografiji *White Heat* iz 1990. godine, koja je među ljubiteljima gastronomije stekla kulturni status, Marco je opisao te borbe, kao i vlastite nesigurnosti, suočavanje s prevelikim očekivanjima i duboku povezanost sa svojim kuhinjskim timom. Knjiga nije bila samo kronika njegovih uspona i padova nego i pogled na unutarnje demone koji su ga gurnuli prema uspjesima kakve rijetko tko može postići. “Mislim da je važno suočiti se sa svojim nesigurnostima”, objašnjava. “Kad si mlad, tvoje te nesigurnosti pokreću. Kako stariš, moraš ih naučiti kontrolirati, jer one te nikada ne napuštaju. Ali, treba gledati pozitivnu stranu nesigurnosti, a ne negativnu. Ako pogledaš velike umjetnike, upravo su ih njihove nesigurnosti tjerale naprijed, one su bile pokretačka snaga njihova uspjeha. Pogledaj Francisu Bacona – ono što mu se nije svidjelo, uništio bi, zato i nema dovoljno njegovih djela”.

U dobi od samo 33 godine postao je najmlađi chef u povijesti koji je osvojio tri Michelinove zvjezdice – takav po-



those stars.” Although he was driven by perfectionism, he says he came to realize that behind every great success stood teamwork, not just individual effort.

“My team was an orchestra. They created the symphony, and I was the conductor and composer who brought it all together. I was the leader, I showed them what was possible, but they made my dream a reality. And in return, I showed them that dreams were possible,” he explains. “Most people are dreamers, not realists. And I always say, if you have a dream, then you have a duty and a responsibility to yourself to make it happen. If you don’t, then you’re just a dreamer.”

He also admits to being a strong advocate of realism. “The only way to become a realist is to put yourself out there, to be vulnerable, to feel. Only then do you truly understand everything.”

Still, in 1999, Marco surprised the world. He gave up his Michelin stars and withdrew from fine dining.

“Let’s be honest, if you’re searching for perfection in life, no matter what you do, you’re a journalist, I’m a chef, someone else does something else. If you seek perfection, you have to look for imperfection within what you consider perfect. Because when you find imperfection within the perfect, then you have the chance to create true perfection,” he says.

These days, he doesn’t particularly enjoy dining in Michelin-starred restaurants, except for those old

dvig dotad je bio gotovo nezamisliv. Njegov restoran Harveys postao je kulno mjesto, a kroz njegovu kuhinju prošli su danas planetarno poznati chefovi poput Gordona Ramsayja i Hestona Blumenthala. “Ono što mi je donijelo tri Michelinove zvjezdice bile su moje nesigurnosti. Ali istina je – nisam ja osvojio te tri zvjezdice. Osvojio ih je tim koji je stajao iza mene, mlade žene i muškarci koji su radili sa mnom.” Iako okrenut perfekcionizmu, shvatio je, kaže, da iza svakog velikog uspjeha stoji timski rad, a ne samo pojedinačni trud.

“Moj tim bio je orkestar. On je stvorio simfoniju, a ja sam bio dirigent i skladatelj koji je sve to povezao. Bio sam vođa, pokazao sam timu što je moguće, no ti su ljudi ostvarili moj san. Zauzvrat, ja sam njima pokazao da su snovi mogući”, objašnjava. “Većina ljudi su sanjari, a ne realisti. I uvijek kažem – ako imaš san, onda imaš i dužnost i odgovornost prema sebi da ga ostvariš. Ako ga ne ostvariš, onda si samo sanjar.”

White priznaje i da je veliki zagovornik realizma. “Jedini način da postaneš realist jest da se izložiš, da budeš ranjiv, da osjećaš. Tek tada sve razumiješ.”

Ipak, Marco je 1999. godine iznenadio svijet – odrekao se Michelinovih zvjezdica i povukao iz fine dininga.

“Budimo iskreni – ako u životu tražiš savršenstvo, bez obzira na to čime se baviš – ti si novinarka, ja sam kuhar, netko drugi je nešto treće – dakle, ako tražiš savršenstvo, moraš tražiti nesavršenost unutar onoga što smatraš savršenim. Jer kad pronađeš nesavršenost

White studied under Albert Roux and Pierre Koffmann and honed his skills at restaurants such as Le Gavroche and La Tante Claire

White je učio od Alberta Rouxa i Pierrea Koffmanna te usavršavao svoje vještine u restoranima kao što su Le Gavroche i La Tante Claire



*Two chefs - Marco Pierre White
in company of Jeffrey Vella*

Dva chefa - Marco Pierre White
u društvu Jeffreya Velle



Derek D'Souza

school ones. "First, most Michelin restaurants are soulless. Second, they patronize you. The evening isn't yours, it's theirs. They want you to feel privileged just to be there. They bring you a starter that's a single bite, then explain where they found their inspiration and how you should eat it. Then they ask, 'Did you enjoy it?' You should never ask a guest if they enjoyed themselves. Let the guest speak," he says, emphasizing: "We have a house rule – we never ask guests if they enjoyed their meal, because that only reveals insecurity. What's more, I don't like it when a restaurant, as many Michelin places do, starts to underestimate me as a guest – they patronize you. The evening is about them, not about us. They serve me twelve courses, tiny portions, cold. I much prefer what I experienced here in Rovinj, that's what matters to me. That, to me, is real life."

He says he doesn't like looking for faults either, even though over the years he's become well known for his television work, most notably on shows such as Hell's Kitchen and The Chopping Block, where he was often a loud and strict critic. He served as a judge on MasterChef Australia: The Professionals, and many also remember him for his mentorship on the British show Marco Pierre White's Kitchen Wars. His charm, authority, and unfiltered commentary have made him a culinary icon on television.

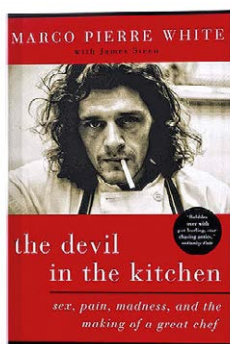
He is the author of several books, most notably the autobiographical classic *White Heat*, one of the most influential culinary publications of all time, which redefined the image of the chef as both artist and rebel.

HR — unutar savršenog, tada imaš priliku stvoriti istinsko savršenstvo", govori.

Danas i ne preferira jesti u restoranima s Michelinovim zvjezdicama, osim u onim starog kova. "Prvo, većina je Michelinovih restorana bez duše. Drugo, patroniziraju: večer nije tvoja, njihova je. Žele da misliš da si povlašten što si tu. Donesu ti predjelo veličine zalagaja pa ti govore gdje su za njega našli inspiraciju i kako da ga jedeš. Onda te pitaju: 'Je li vam se svidjelo?' Nikad ne trebaš pitati gosta je li uživao. Pusti gosta da govori", ističe. "Mi imamo pravilo kuće – nikad ne pitamo gosta je li uživao jer to samo pokazuje nesigurnost. Osim toga, ne sviđa mi se ni kad me restoran kao gosta počne podcjenjivati, kao što to rade mnogi Michelinovi restorani – podcjenjuju te. Večer je o njima, a ne o nama. Daju mi 12 sljedova, male porcije, hladno. Više volim ono što sam doživio ovdje, u Rovinju; to mi je važnije. To je za mene život."

Ne voli niti tražiti greške, dodaje, iako je tijekom godina postao poznat i po svojem televizijskom radu, najviše po emisijama kao što su Hell's Kitchen i The Chopping Block, u kojima je nerijetko bio glasan i strog kritičar. Bio je sudac u MasterChefu Australia: The Professionals, a mnogi ga pamte i po mentorstvu u britanskoj verziji showa Marco Pierre White's Kitchen Wars. Njegov šarm, autoritet i nefiltrirani komentari učinili su ga televizijskom ikonom kulinarstva.

Autor je nekoliko knjiga, od kojih se najviše ističe autobiografski klasik *White Heat* – jedno od najutjecajnijih kulinarskih izdanja svih vremena koje je redefiniralo imidž chefa kao umjetnika i buntovnika. Knjiga je ku-



The book is both a cookbook and the story of a man who turned the kitchen into a stage and the plate into an expression of emotion. On screen, he demonstrated not only his toughness, but also his ability to inspire young chefs to withstand pressure and become the best versions of themselves. Yet behind the camera, Marco has admitted he was never just an authoritarian mentor, adding that he was always seeking genuine connection and growth, both for his team and for himself. "These days, I don't go out looking to criticize or searching for faults. I go out to enjoy myself. Do you know who taught me that? I was once with Michelin's chief inspector for Great Britain. His name is Derek Brown, a very clever man. I asked him: 'When you go out to review a restaurant, what do you look for?' And he told me: 'I go out to enjoy myself, Marco.'"

How easy is it to impress him at all, after everything he's experienced? How do you make someone with such a wealth of experience genuinely enjoy themselves, to genuinely delight him?

"I'll tell you what impressed me. Last night's dinner impressed me. Do you know why? Because they weren't trying to impress me. They just wanted to feed me. They wanted to be hospitable."

The evening before our interview, Marco Pierre White dined at Kantonon, a restaurant that is part of Maistra's culinary offering. Located by the sea in the very heart of the old town, Kantonon is known for its authentic local cuisine, celebrating simplicity and an abundance of flavor. And that's precisely what won Marco Pierre White over. "What I want when I travel somewhere – and I travel a lot – is to go where the locals go. That's why I was so happy when they took me there last night," he reveals. "As soon as I walked through the door, I felt warmth. The warmth of a welcome. I saw the chef, briefly. He greeted me and was very kind. He's a bigger man, and as the famous chef Fernand Point – the godfather of French gastronomy – once said: 'Never trust a thin chef.' He was large, but gentle. I could see he was kind. Attentive. Quiet. And his food is the same – very honest. You can tell the restaurant has tradition. It doesn't try to be modern or fancy. That's it. The chef cooks what he himself likes to eat. Without even speaking to me, he tells me about himself through his food. And I like that."

With a laugh, he admits he stole the menu from Kantonon, adding that he often does so when he enjoys the food and the place. "You know what's interesting? At first glance, it's not the most natural setting for a meal. For example, I usually prefer lower ceilings; it feels more intimate. The energy is better, the lighting is better. Here, the ceilings are high. But, contrary to logic, it works! Also, there's no music. That's a huge plus. I don't want music unless it's been chosen with real care. In most cases, it adds nothing, just distracts. Here, you could hear the sea, the people at their tables. And feel that sense of togetherness. That's all you need. A beautiful experience."

harica i istodobno priča o čovjeku koji je od kuhinje stvorio pozornicu, a od tanjura emociju. Na malim ekranima pokazao je svoju nepopustljivost, ali i sposobnost da potakne mladog kuhara da izdrži pritisak i postane najbolji. No, iza kamere, Marco je priznao da nije bio samo autoritarni mentor nego i da je u svakom trenutku tražio istinsku povezanost i razvoj, kako vlastitog tima tako i sebe. "Danas ne izlazim kako bih kritizirao, ne idem tražiti pogreške. Izlazim kako bih uživao. Znaš tko mi je to rekao? Jednom sam sjedio s Michelinovim inspektorom za Veliku Britaniju Derekom Brownom. Vrlo pametan čovjek. Pitao sam ga što traži kad ide u restoran kako bi ga ocijenio, a on mi je odgovorio: 'Idem u restoran kako bih uživao, Marco.'"

A koliko ga je uopće lako impresionirati nakon svih ovih iskustava? Kako učiniti da čovjek s tolikim iskustvom uživa, čime ga oduševiti?

"Reći ću ti što me oduševilo. Sinoćnja večera me oduševila. Znaš zašto? Zato što me nisu pokušavali oduševiti. Htjeli su me nahraniti. Željeli su me ugostiti."

Naime, dan prije našeg razgovora Marco Pierre White večerao je u Kantononu, restoranu koji je dio Maistrine gastronomске ponude. Smješten uz more, u samom srcu starog grada, Kantonon je poznat po autentičnoj lokalnoj kuhinji koja njeguje jednostavnost i obilje okusa. I upravo to je ono što je osvojilo Marca Pierrea Whitea. "Ono što ja želim kad negdje putujem, jer doista često putujem, jest ići tamo gdje idu lokalci. To najviše volim. I zato sam bio jako sretan sinoć kad su me odveli tamo", otkriva. "Čim sam prošao kroz ta vrata, osjetio sam toplinu. Toplinu dobrodošlice. Vidio sam kuhara, nakratko, pozdravio me, bio je jako ljubazan. Veći je čovjek, a davno je slavni chef Fernand Point – kum francuske gastronomije – ustvrdio: 'Nikad ne vjeruj mršavom kuharu'. Velik, a nježan, vidim da je ljubazan. Pažljiv. Tih. A takva mu je i hrana – vrlo iskrena. Vidiš da je to restoran s tradicijom. Ne pokušava biti moderan ili fancy. To je to. Kuhar kuha ono što i sam voli jesti. Bez ikakvog razgovora sa mnom, hranom mi govori o sebi kao osobi i to mi se sviđa."

Naš nam sugovornik kroz smijeh priznaje da je ukrao je-lovnik iz Kantonona, kao i da to često radi kad mu svidje hrana i mjesto. "Znaš što je zanimljivo? Na prvu se to ne čini kao prirodno okruženje u kojem bi se jelo. Recimo, volim niže stropove, intimnije je. Energija je bolja, bolja je i rasvjeta. Ovdje su stropovi visoki. Ali, suprotno logici – funkcioniра! Također, nema glazbe, što je ogroman plus. Ne želim glazbu osim ako nije baš pažljivo birana."



White no longer prefers to eat at Michelin-starred restaurants

White više ne bira restorane s Michelinovim zvjezdicama, osim one starog kova

Derek D'Souza



White owns the Rudloe Arms, where he cultivates a more peaceful approach to life

White je vlasnik hotela i restorana Rudloe Arms u Wiltshireu, gdje njeguje mirniji pristup životu

He adds that what impressed him most was the simplicity of the dishes and their unpretentiousness. "The food he creates fits the setting. It gives you a piece of Croatia, which is important – and a piece of himself, a big one. The portions are generous." But beyond the food, there was something else that surprised him: Croatian wines. "I had a Chardonnay Belaigra, a delicious Croatian wine. Superb. It had that buttery texture and a taste of shellfish. It was incredible. I didn't know Croatia could produce such beautiful wine." He says that if he lived in Rovinj, he'd eat at Kantinon at least once a week: "Believe me, if that weren't true, I wouldn't say so. The staff are lovely, they're kind. The food is tasty and simple, and that's the only way I can describe it. That's what we do too: we don't try to impress, but we'll take care of you, we'll be kind to you, and that's it."

Today, Marco Pierre White serves as the chief creative force and co-owner of the Black and White Hospitality franchise network. As the principal shareholder, White shapes the culinary identity of all the restaurants in the group, including brands such as Steakhouse Bar & Grill, Mr. White's English Chophouse, and Marco's New York Italian. In addition, he owns the Rudloe Arms hotel and restaurant in Wiltshire, where he embraces a simpler, quieter approach to life and cooking. "You know, too many restaurants are trying to prove something. I don't like that. I don't do that. And here at Kantinon, that wasn't the case either. Here, you simply enjoy yourself, because the place, the food, and the people have soul. And that's why they stay in your heart forever!" □

HR — U većini slučajeva ne dodaje ništa, samo ometa. Ovdje si mogao čuti more, ljude za stolovima. I osjećaj zajedništva. A to je sve što ti treba. Preljepo iskustvo."

Naglašava da je ono što ga je posebno oduševilo bila jednostavnost jela i nepretencioznost. "Hrana koju restoran stvara odgovara tom ambijentu. Daje ti komadić Hrvatske, što je važno. I komadić sebe. Ustvari, veliki komad sebe. Porcije su velike." No, osim hrane, još ga je nešto u Kantinonu ugodno iznenadilo: hrvatska vina. "Pio sam Chardonnay Belaigra, ukusno hrvatsko vino. Vrhunsko. Imalo je onu maslačastu teksturu i okus školjki. Bilo je nevjerovatno. Nisam znao da Hrvatska može proizvesti tako lijepo vino." White kaže i kako bi, da živi u Rovinju, u Kantinonu jeo barem jednom tjedno. "Vjeruj mi, da nije tako, ne bih to rekao. Osoblje je drago, ljubazni su, ukusno je i jednostavno – i to je jedini način da to opišem. To je ono što i mi radimo – ne pokušavamo impresionirati, ali ćemo se pobrinuti za tebe, bit ćemo ljubazni prema tebi – i to je to."

Danas, Marco Pierre White djeluje kao glavni kreativni pokretač i suvlasnik franšizne mreže Black and White Hospitality. Kao glavni dioničar, White oblikuje kulinarski identitet svih restorana u mreži, uključujući brendove kao što su Steakhouse Bar & Grill, Mr. White's English Chophouse i Marco's New York Italian. Osim toga, vlasnik je hotela i restorana Rudloe Arms u Wiltshireu, gdje njeguje jednostavniji, mirniji pristup životu i kuhanju. "Znaš, previše restorana pokušava dokazati nešto. Ne volim to. Ne radim to. A ni ovdje, u Kantinonu, to nije bio slučaj. Ovdje jednostavno uživaš, jer mjesto, hrana i ljudi imaju dušu. I zato ti zauvijek ostanu u srcu!" □



When asked if he preferred meat or fish, he said: 'Let the chef prepare whatever he likes.'

Kada ga je konobar upitao želi li jesti meso ili ribu, rekao je: 'Neka Chef pripremi što želi'



'HE HEADED STRAIGHT TO THE KITCHEN TO GREET THE STAFF'

'PRVO SE ZAPUTIO PREMA KUHINJI I POZDRAVIO KUHARE'

Chef Andrea Kitrica shared with us what Marco Pierre White ate at Kantinon, as well as the impression he left as a guest:

"Mr. White is an exceptionally down-to-earth and approachable person. When he arrived at Kantinon, we greeted each other warmly, and his delight with the ambiance of the konoba was immediately obvious. Without hesitation, he headed straight to the kitchen to personally greet the staff. When the waiter asked if he preferred meat or fish, he simply said: 'Let the chef prepare whatever he likes.'

To start, I served him an Istrian platter with the best local delicacies – homemade prosciutto, dried sausages, various cheeses – as well as a fish platter featuring sardines in savor, bakalar na bijelo or creamy salt cod and potato spread, tuna tartare, and our traditional fisherman's flatbread. For the main course, we prepared dishes in the Istrian style, served in sharing pans: fuži pasta with goulash and oven-baked octopus with potatoes.

Despite being one of the greatest chefs of our time, Mr. White was positive, humble, and extremely pleasant. As he was leaving, we greeted each other again, he thanked me for the excellent dinner, and asked me to pass on his regards to the kitchen staff. We took a photo as a keepsake and parted warmly." □

HR — Chef Andrea Kitrica otkrio nam je što je Marco Pierre White jeo u Kantinonu i kakav je dojam ostavio kao gost.

"Gospodin White je izuzetno jednostavna i pristupačna osoba. Kad je stigao u Kantinon, srdačno smo se pozdravili, a oduševljenje ambijentom konobe bilo je odmah vidljivo. Bez oklijevanja, zaputio se prema kuhinji kako bi osobno pozdravio kuhare. Kada ga je konobar upitao želi li jesti meso ili ribu, samo je rekao: 'Neka Chef pripremi što želi'.

Kao predjelo, poslužio sam mu istarsku dasku s najboljim lokalnim delicijama – domaćim pršutom, suhim kobasicama i raznim sirevima – te riblju dasku sa sardelama u savoru, bakalarom na bijelo, tartarom od tune i našom ribarskom pogačom. Za glavno jelo pripremili smo jela u istarskom stilu, u tavama za dijeljenje – fuže s gulašom i hobotnicu iz pećnice s krumpirom.

Unatoč tome što je jedan od najvećih kuhara današnjice, gospodin White bio je vedar, skroman i izuzetno simpatičan. Na odlasku smo se ponovno pozdravili, zahvalio mi je na izvrsnoj večeri i zamolio da prenesem pozdrave kuharima. Slikali smo se za uspomenu i srdačno rastali", ispričao nam je chef Andrea Kitrica. □

LEARN ABOUT THE TRADITIONAL ISTRIAN DISHES

UPOZNAJTE TRADICIONALNA JELA ISTARSKE KUHINJE

I T IS WIDELY ACKNOWLEDGED that Istria is a foodie's paradise – a place where tradition and exquisite flavors come together to create a one-of-a-kind culinary experience.

Here, each bite tells a story of heritage, nature, and a passion for authentic, mouth-watering tastes. Istria's authentic cuisine is infused with the aromas of the local olive oil, truffles, fresh fish, and seafood, all perfectly complemented by outstanding wines such as Malvasia and Teran. This unique culinary tradition is a harmonious blend of Mediterranean and continental influences – simple, yet exceptionally rich in flavors and aromas. Its roots reach back to ancient times, yet over the centuries it has absorbed distinctive influences from Venetian and Austro-Hungarian traditions, and continues to evolve to this day.

Istrian cuisine thus embodies a tapestry of diverse cultures and historical influences, making it one of the richest and most authentic in Europe. Its Mediterranean heritage – shaped primarily by Venetian and Dalmatian influences – has brought in olive oil, fresh fish, shellfish, and aromatic herbs such as rosemary and bay leaf. Dishes like brodet (a fish stew), pasta, and light vegetable specialties are at the heart of this tradition. On the other hand, various Central European traditions, brought by the Austro-Hungarian Empire and Slovenia, have enriched Istria's gastronomy with hearty meat dishes such as boškarin (meat from the Istrian long-horned cattle), maneštra (a rustic vegetable soup), and various pork delicacies. As a result, sausages, sauerkraut, polenta, and pasta are commonly found on the locals' tables. Slavic influences are especially evident in thick stews and grain-based dishes, featuring ingredients like barley and corn. The legacy of ancient Rome is reflected in Istria's long-standing traditions of viticulture and olive growing, while the Turks – indirectly, via Dalmatia and Lika – introduced coffee, rakija (a strong fruit brandy), and sweet treats

HR — Dobro je poznato da je Istra pravi raj za gurmane. Mjesto je to gdje se tradicija i vrhunski okusi stapaju u jedinstveno gastronomsko iskustvo. Mjesto u kojem svaki zalogaj donosi priču o tradiciji, prirodi i ljubavi prema vrhunskim okusima. Autentična istarska kuhinja odiše mirisima domaćeg maslinova ulja, tartufa, svježe ribe i plodova mora, a sve to uz pratnju vina poput malvazije i terana. Ona je spoj mediteranskih i kontinentalnih utjecaja, jednostavna, ali raskošnih okusa i mirisa, s bogatom poviješću koja se proteže od antičkih vremena, preko mletačke i austrougarske vladavine, sve do suvremenosti.

U istarskoj se kuhinji pretapaju razne kulture i brojni povijesni utjecaji, što je čini jednom od najbogatijih i najautentičnijih u Europi. Mediteransku baštinu, najzastupljeniju putem venecijanskih i dalmatinskih utjecaja, čine maslinovo ulje, svježa riba, školjke i začini poput ružmarina i lovora. Brodet, tjestenina i lagana povrtna jela temelj su ove sastavnice istarske gastronomije. Srednjoeuropska tradicija, koju je baštinila od Austro-Ugarske i Slovenije, obogatila ju je mesnim jelima, primjerice onima od boškarina, raznim maneštrama i specijalitetima od svinjetine, pa su kobasice, kiseli kupus, palenta i tjestenina često na stolovima istarskih domaćinstava. Slavenski utjecaj posebno se osjeća u gustim varivima i jelima sa žitaricama poput ječma i kukuruza. Rimska ostavština očituje se, pak, u dugoj tradiciji vinogradarstva i maslinarstva, a Turci su u Istru posredno, preko Dalmacije i Like, donijeli kavu, rakiju i slastice kao što su fritule i kroštule.

Danas je istarska kuhinja prepoznata kao jedna od najautentičnijih u Europi, a Istra je poznata i po vrhunskim tartufima, vinima i maslinovim uljima koja su nagrađivana u svijetu. Kad govorimo o pripremi, istarska su se jela tradicionalno pripremala na načine koji poštuju prirodne sastojke, pečenjem na ognjištu

Istria's authentic cuisine is infused with the aromas of the local olive oil, truffles, fresh fish, and seafood

Autentična istarska kuhinja odiše mirisima domaćeg maslinova ulja, tartufa, svježe ribe i plodova mora





Fuži pasta is one of the most popular Istrian pasta varieties, still handmade as it has been for generations

Fuži su jedna od najpoznatijih vrsta istarske tjestenine, a pripremaju se ručno još od davnina

such as fritule (sweet, round fritters) and kroštule (deep-fried ribbon-shaped pastry).

Nowadays, Istrian cuisine is recognized as one of the most authentic in Europe, and the region is renowned for its world-class truffles, wines, and olive oils, all of which have received a myriad of international awards. When it comes to preparing Istrian dishes, tradition has always meant respecting natural ingredients: slow-cooking in an open hearth, under a peka (a dome-shaped lid made from cast iron or clay), simmering over a gentle fire, air-drying meat in the local bura wind, and using minimal processing to preserve the true character of each ingredient. Many of the dishes you'll find on the menus of Istria's restaurants and konobas or taverns are still prepared in this time-honored way, ensuring that these rich, traditional flavors are lovingly maintained and passed down through generations.

If you wish to sample some traditional Istrian flavors, here are a handful of dishes we recommend.

Fuži with truffles – fuži pasta is one of the most popular Istrian pasta varieties, still handmade as it has been for generations, ever since women in rural Istria first began crafting various pasta shapes. Truffles, meanwhile, have become a true culinary symbol of Istria, thanks to its rich truffle grounds in the Motovun Forest. The first written records of truffles in Istria date back to the 18th century. These days, Istria's white truffles are considered among the most prized in the world. Fuži with truffles is a classic Istrian dish; however, there is another popular local specialty: truffle fritaja or frittata, a scrambled egg dish enriched with fresh truffles. The dough for fuži is made from flour, eggs, salt, and water, while their signature shape is achieved by folding and sticking together two ends of a diamond-shaped dough sheet. Once boiled, fuži are served with a creamy sauce of truffles, cream, and butter, or simply topped with freshly grated truffles and a drizzle of local olive oil.

Wild asparagus fritaja – in Istria, foraging for wild asparagus has always been popular, with its consumption dating back to Roman times. Growing



HR — (ispod peke), kuhanjem na laganoj vatri i sušenjem mesa na buri uz minimalnu obradu namirnica kako bi se očuvala njihova autentičnost. Mnoga jela koja i danas možemo naći na jelovnicima istarskih restorana i konoba još se tako pripremaju, čime se njeguju i čuvaju bogati tradicionalni okusi.

Ako želite kušati te tradicionalne istarske okuse, preporučujemo vam sljedeća jela.

Fuži s tartufima su jedna od najpoznatijih vrsta istarske tjestenine, a pripremaju se ručno još od davnina, kada su žene u ruralnim dijelovima Istre razvijale razne oblike tjestenine. Tartufi su postali gastronomski simbol Istre zahvaljujući bogatim nalazištima u Motovunskoj šumi, a prvi zapisi o toj aromatičnoj gljivi na području istarskog poluotoka sežu u 18. stoljeće. Bijeli tartufi iz Istre danas su među najcjenjenijima na svijetu. Osim fuža, i fritaja je popularno jelo s tartufima. Tijesto za fuže priprema se od brašna, jaja, soli i vode. Zamiješeno tijesto razvalja se pa reže na rombove, čiji se dijelovi preklapaju kako bi se oblikovali fuži. Nakon kuhanja tako pripremljeni fuži poslužuju se s kremastim umakom od tartufa, vrhnja i maslaca ili jednostavno s naribanim svježim tartufima i maslinovim uljem.

Fritaja s divljim šparogama – divlje šparoge u Istri se beru od davnina, a njihova konzumacija seže još u rimsko doba. Samonikle u istarskim šumama i kamenjaru, šparoge su postale važan dio prehrane lokalnog stanovništva. U doba Mletačke Republike i



Maneštra and the wild asparagus fritaja are essential dishes of Istrian cuisine

Maneštra i fritaja sa šparogama neizostavna su jela istarske kuhinje

wild in forests and on rocky ground, asparagus has become an essential part of the local diet. During the Venetian Republic and, later, the Austro-Hungarian period, it gained the status of a delicacy. These days, it is a staple of springtime cuisine throughout the region. The most famous dish is the wild asparagus fritaja – a simple yet exceptionally flavorful frittata. The stalks are first blanched or briefly sautéed in olive oil, then combined with beaten eggs and a pinch of salt. For extra flavor, Istrian prosciutto is often added to the mix. Besides fritaja, wild asparagus is also found in risottos, pasta dishes, and soups.

Fuži with truffles, Istrian maneštra, boškarin in an aromatic sauce, and wild asparagus fritaja are just some of the delicacies that reflect the region's rich history and passion for authentic, locally sourced ingredients.

Maneštra – this particular dish traces its origins back to the Venetian era (from the Italian minestra, similar to the Italian minestrone soup), though its roots stretch back even further, to ancient times, when the Romans grew legumes and vegetables across the Istrian peninsula. During the Austro-Hungarian rule, maneštra further evolved with the addition of meat ingredients. This traditional stew-like soup is made from legumes (such as beans, fava beans, or lentils), potatoes, and vegetables. To enhance its flavor, cured meats like sausages, pancetta, or smoked ribs are often added.

Austro-Ugarske šparoge su stekle status delikatese, a danas su nezaobilazna namirnica proljetne kuhinje.

Najpoznatiji je način pripreme ove namirnice u Istri fritaja sa šparogama, što je jednostavan, ali iznimno ukusan omlet. Divlje šparoge najprije se blanširaju ili kratko propirjaju na maslinovu ulju, a zatim im se dodaju umućena jaja i malo soli. Za dodatnu aromu, u ovo se jelo često stavlja i istarski pršut. Osim u fritaji, šparoge se koriste u rižotima, jelima s tjesteninom i juham.

Fuži s tartufima, istarska maneštra, boškarin u aromatičnom umaku i fritaja s divljim šparogama samo su neki od specijaliteta koji odražavaju bogatu povijest istarske gastronomije i strast prema domaćim, autohtonim namirnicama.

Premda potječe iz venecijanskog razdoblja, korijeni **maneštre** (od tal. minestra; talijansko jelo minestrone) razvili su se još u antičko doba, kada su Rimljani u Istri uzgajali grahorice i povrće. Tijekom austrijske vladavine

Istrian cuisine thus embodies a tapestry of diverse cultures and historical influences

U istarskoj se kuhinji pretapaju razne kulture i brojni povijesni utjecaji



Istrian region is renowned for its world-class truffles, wines, and olive oils

Istra je poznata i po vrhunskim tartufima, vinima i maslinovim uljima koja su nagrađivana u svijetu

One of the most popular varieties is maneštra od bobići (with sweet corn), which is typically prepared in the summer months.

Boškarin is an indigenous Istrian cattle breed that was once used for plowing and working the fields. With the mechanization and modernization of agriculture reducing the need for these animals, their meat has become a sought-after culinary delicacy. Today, boškarin meat is served in both fine restaurants and traditional konobas throughout the region. The most popular boškarin dish is a slow-cooked stew (a goulash or šugo), made by gently simmering the meat with onions, tomatoes, spices, and wine – usually the local Teran variety. It is typically served with homemade fuži or polenta.

Ombolo (also known as žlomprt) is a pork loin that has been cured. It is then grilled or pan-fried, and often served alongside Istrian sausages made from seasoned pork. This dish has its roots in traditional wintertime pork preparation methods during the winter months, when meat products were preserved by curing them in salt. Ombolo is typically served with sauerkraut, polenta, or potatoes.

Ombolo and sausages are grilled or pan-fried. The sauerkraut is stewed with onions, wine, and spices, and then served as a flavorful side to complement the meat. □

HR — maneštra je obogaćena mesnim sastojcima. Tradicionalna maneštra gusta je juha koja se priprema od mahunarki (grah, bob, leća), krumpira i povrća, a često joj se dodaje suho meso (kobasice, panceta, suha rebra) kako bi poprimila bogatiji okus. Posebno je popularna maneštra od bobići (maneštra od mladog kukuruza), koja se priprema ljeti.

Istarski gulaš od boškarina – Boškarin je autohtono istarsko govedo koje se nekad koristilo za oranje i rad na polju. Kako su mehanizacija i modernizacija poljoprivrede smanjile potrebu za rad s ovom životinjom, meso boškarina postalo je gastronomski specijalitet. Danas je to namirnica koja se koristi u finim restoranima, ali i u tradicionalnim konobama. Najpoznatije jelo od boškarina je šugo, gulaš koji se priprema polaganim kuhanjem boškarinova mesa s lukom, rajčicom, začimima i vinom, najčešće teranom. Poslužuje se s domaćim fužima ili palentom.

Ombolo ili žlomprt svinjski je lungić koji se suši i potom peče na roštilju ili u tavi, često u kombinaciji s istarskim kobasicama, pripremljenim od svinjskog mesa i začina. Ovo jelo tradicionalni je način pripreme svinjetine zimi, kada su se mesni proizvodi konzervirali sušenjem, a poslužuje se s kiselim kupusom i palentom ili krumpirom.

Ombolo i kobasice peku se u tavi ili na roštilju. Kiseli kupus pirja se s lukom, vinom i začimima te poslužuje uz meso. □

ISTRIAN HERITAGE ON THE PLATE:

TRADITIONAL PINJATA DISHES, ROVINJ'S CULINARY DELIGHTS, AND VRSAR'S GOLOŽECE

JELA IZ PINJATE, ROVINJSKE DELICIJE I VRSARANSKE GOLOŽECE

Istarska baština na tanjuru

TRADITIONAL CUISINE is carefully preserved and regularly celebrated in Istria, with various events held throughout the year where visitors can sample authentic, time-honored local dishes. One such event is *Tradizione a Tavola: Dishes from the Pinjata*. Every winter, food enthusiasts gather in Bale, Svetvinčenat, Klarići, and Pekici to enjoy hearty dishes cooked in the traditional pinjata pot: sauerkraut and turnip jota (a type of stew), thick maneštra (a hearty, stew-like soup) with fennel, cured pork, and corn, as well as homemade pastas such as pljukanci, fuži, gnocchi, and ravioli. These dishes are often accompanied by Istrian prosciutto, wild asparagus, game or chicken stews, and, as a highlight, specialties made from the prized meat of the Istrian boškarin ox. There's also a springtime event, *Along the Paths of Rovinj Delicacies*, which takes guests on a culinary journey through restaurants Graciano, Santa Roma, Štorija, Kantinon, Marina, and La Perla, each offering special tasting menus featuring both seafood and meat delicacies, paired with wines from local winemakers. This gourmet event celebrates authentic heritage and encourages visitors to explore the flavors of springtime Rovinj. Another springtime event, *Vrsaranske Goložece (Vrsar Delicacies)*, celebrates traditional Istrian cuisine and enhances Vrsar's culinary scene at restaurants such as Lovor Real Grill, Rotonda, Goran, Kod Luce, and San Giorgio. Goložece highlights seasonal, locally sourced ingredients in dishes that blend tradition with contemporary culinary trends. All of these events pay tribute to Istrian cuisine, bringing people back to their roots and inviting everyone to gather around the family table for new gourmet adventures. □

HR — U Istri se redovno njeguje i slavi tradicionalna kuhinja, pa se tijekom godine održavaju razni događaji na kojima se mogu kušati lokalna starinska jela. Jedan od njih je *Tradizione a tavola*: jela iz pinjate. Naime, zimi se u Balama, Svetvinčentu, Klarićima i Pekicima okupljaju ljubitelji gustih jela iz pinjate: jote od kiselog kupusa i repe, guste maneštre s koromačem, slancem i trukinjom te domaće pašte – pljukanaca, fuža, njoka i raviola. Uz to, poslužuju se istarski pršut, divlje šparoge, šugo od divljači ili domaće kokoši, a vrhunac su specijaliteta od mesa istarskog boškarina. Tu je i manifestacija *Putevima rovinjskih delacija*, rezervirana za proljeće, koja nas vodi kroz restorane Graciano, Santa Roma, Štorija, Kantinon, Marina i La Perla specijalnim degustacijskim menijima s ribljim i mesnim delicijama, uz vina lokalnih vinara. Ovaj gurmanski događaj slavi autohtonu baštinu i potiče istraživanje proljetnog Rovinja. Još jedna proljetna manifestacija, *Vrsaranske goložece*, slavi tradicionalna istarska jela, oplemenjujući ponudu Vrsara u restoranima Lovor Real Grill, Rotonda, Goran, Kod Luce i San Giorgio. Goložece, kako lokalci nazivaju delicije, slave sezonske, domaće sastojke u jelima koja spajaju tradiciju i suvremene kulinarske trendove. Svi ovi događaji odaju počast istarskoj kuhinji, vraćajući nas korijenima i pozivajući na druženje za obiteljskim stolom i nove gurmanske avanture. □

Traditional cuisine is carefully preserved and regularly celebrated in Istria

U Istri se redovno njeguje i slavi tradicionalna kuhinja



VIŠNجان OBSERVATORY

An earthly haven for space enthusiasts

ZEMALJSKO UTOČIŠTE ZA LJUBITELJE SVEMIRA
ZVJEZDARNICA VIŠNجان



Nowadays, Višnjan ranks among the world's most prolific research centers for mapping the solar system and holds a permanent place in the annals of global scientific history

Višnjan je danas jedno od najproduktivnijih svjetskih istraživačkih centara mapiranja Sunčeva sustava i dio svjetske znanstvene povijesti



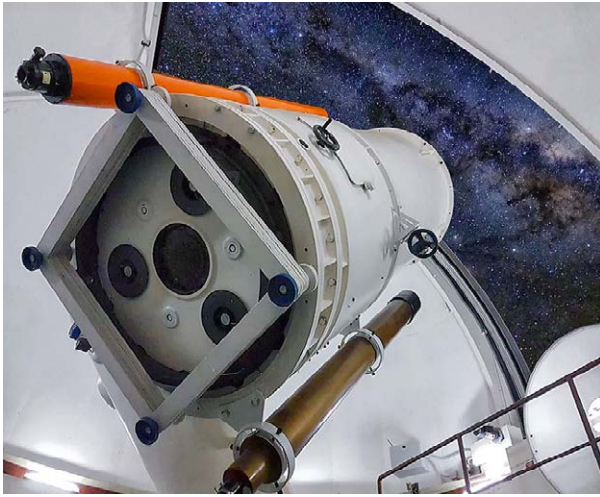
TRAVEL HAS ALWAYS been a form of their escapism. People go off to different places to break away from their daily routines and surroundings, wanting to discover a new world that isn't part of their everyday life. For some, it is enough to travel just a few miles from home, while others cross oceans and continents in search of new experiences and cultures. At the same time, travelers are increasingly turning their gaze away from earthly wonders and "escaping" to the skies to explore the mysteries of our universe. This phenomenon is known as astrotourism, and it has seen tremendous growth in recent years. In fact, nearly two-thirds of respondents in a major Booking.com survey said they were considering a holiday in 2025 that included nighttime experiences such as stargazing.

Events such as solar eclipses or meteor showers have always attracted stargazing enthusiasts.

HR — Putovanje je oduvijek jedna vrsta eskapizma. Ljudi odlaze u druge krajeve kako bi se odmaknuli od ustaljene rutine i okoline, u želji da otkriju novi svijet koji im nije svakodnevno dostupan. Nekima je dovoljno da se maknu samo nekoliko kilometara od svoje adrese dok drugi prelaze oceane i kontinente u potrazi za novim iskustvima i kulturama.

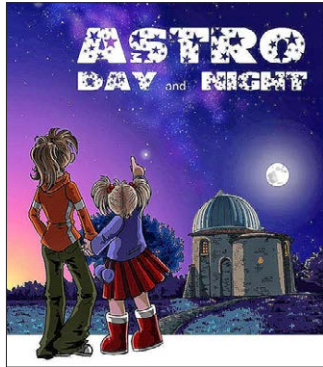
No, sve više putnika okreće svoj pogled od ovozemaljskih ljepota i "bježi" prema nebu kako bi istraživali misterije našeg univerzuma. Spomenuti fenomen naziva se astroturizam i posljednjih je godina u ogromnom porastu. Tolikom da je gotovo dvije trećine ispitanika velikog istraživanja platforme Booking.com izjavilo da u 2025. razmatraju odmor koji uključuje noćne doživljaje kao što je promatranje zvijezda.

Događaji poput pomrčine Sunca ili meteorske kiše oduvijek su privlačili brojne zaljubljenike u zvijezde,



There is a growing number of people who enjoy watching the starry sky and peering into the very heart of galaxies

Sve više ljudi želi uživati u pogledu na zvjezdano nebo i zaviriti u samo srce galaksija



Nowadays, however, there is a growing number of people who enjoy watching the starry sky and peering into the very heart of galaxies. To understand why this is happening, we decided to talk to Croatia's foremost astronomy expert – astronomer and futurist Korado Korlević.

According to the head of the Višnjan Observatory, they, too, have noticed a growing interest in alternative programs and experiences. Had we asked him this a few years ago, he would have politely attributed it to beauty and intellectual curiosity, but now even he wonders why people are increasingly drawn to escaping the “earthly.”

“The answer is likely complex and deeply layered. Geeks have always escaped into science and technology. The rest of the population does so only when grappling with the ‘earthly’ matters becomes too taxing. The world is changing at an uncomfortable pace, and human relationships are growing ever more complex. So what’s the alternative? It’s not just astronomy. There are many other programs in natural sciences and adventure-based content that serve as intellectual and sensory sanctuaries,” says Korlević.

The Višnjan Observatory, located in the namesake town near Poreč, has become a true haven for space enthusiasts in this regard. Since its founding in 1995, its astronomers have discovered more than

HR — no sve više ljudi želi uživati u pogledu na zvjezdano nebo i zaviriti u samo srce galaksija. Zašto je tako, odlučili smo pitati najvažnijeg domaćeg stručnjaka za astronomiju – astronoma i futurologa Korada Korlevića.

Voditelj Zvezdarnice Višnjan govori nam da su i oni primijetili porast interesa za alternativnim programima. Da smo ga to pitali prije nekoliko godina, kurtoazno bi nam odgovorio da je to zbog ljepote i intelektualnog izazova, ali sada se i on zapitao zašto ljudi bježe od “zemaljskog”.

“Odgovor je vjerojatno višestruki. Geekovi su oduvijek bježali u znanost i tehnologiju. Ostali građani to rade tek kada im razmišljanje o ‘zemaljskom’ postaje teško. Svijet se mijenja neugodnom brzinom, odnosi među ljudima sve su kompliciraniji. Što je alternativa? To nije samo astronomija, tu je i mnogo drugih programa iz prirodoslovlja i avanturističkih sadržaja koji služe kao intelektualno i osjetilno sklonište”, navodi Korlević.

Zvezdarnica Višnjan u istoimenom mjestu pokraj Poreča u tom je smislu pravo utočište za ljubitelje svemira. Od osnutka te zvezdarnice 1995. godine, njezini su astronomi otkrili više od 1500 novih asteroida i dva kometa. Višnjan je tako danas jedno od najproduktivnijih svjetskih istraživačkih centara mapiranja Sunčeva sustava i dio svjetske znanstvene povijesti. Svoju ljubav prema nebeskim tijelima pritom nesebično dijele i s drugima jer su otvoreni za



KORADO KORLEVIĆ,
an astronomer and futurist, is Croatia's
foremost astronomy expert and the head
of the Višnjan Observatory

KORADO KORLEVIĆ,
astronom i futurolog, najvažniji je domaći
stručnjak za astronomiju te je voditelj
Zvezdarnice Višnjan

1,500 new asteroids and two comets. Nowadays, Višnjan ranks among the world's most prolific research centers for mapping the solar system and holds a permanent place in the annals of global scientific history. They selflessly share their passion for celestial bodies with others, as they welcome visitors of all ages, especially the youngest, while always tailoring programs to the existing sky conditions. For instance, if you visit during the day, you'll be given an opportunity to observe the Sun, and their lectures will focus on that.

"The Sun and its observation will be particularly fascinating next year, as it will reach peak activity. Using specialized solar telescopes, we can study sunspots and solar flares in detail," adds Korlević.

At the same time, if you come to the observatory in the evening, your entire experience will be completely different, tailored to the celestial bodies visible at that time. In summertime, there is absolutely no shortage of astronomical objects to observe. Astronomical summer begins with the summer solstice, marked by Višnjan's AstroFest, a scientific and musical gathering on the year's shortest night, featuring special programs for children and adults. Additionally, on August 12 and 13, the Perseids, the brightest meteor shower of the summer, will be especially prominent, with public observations organized on the meadows surrounding the observatory.

posjetitelje svih dobi, pogotovo one najmlađe, s time da program uvijek prilagode uvjetima na nebu. Primjerice, ako dođete tijekom dana, promatrat će se Sunce i predavanje će prilagoditi toj tematici.

"Sunce i promatranje tog nebeskog tijela u sljedećoj je godini posebno zanimljivo jer je ono na maksimumu aktivnosti. Posebnim solarnim teleskopima na njemu se mogu promatrati pjege i izbačaji", objašnjava Korlević.

U slučaju da posjetite zvezdarnicu navečer, cijelo će iskustvo biti drugačije i podređeno nebeskim tijelima koja su vidljiva u tom trenutku. A tijekom ljeta nebeskih će tijela za promatranje uistinu biti dovoljno. Astronomsko ljeto počinje ljetnim solsticijem i u to se vrijeme u Višnjaju održava AstroFest, znanstveno-glazbeno druženje na najkraću noć u godini, s posebnim programom za djecu i odrasle. Nadalje, 12. i 13. kolovoza posebno će dobro biti vidljive suze

Višnjan's astronomers discovered more than 1,500 asteroids and two comets

Astronomi iz Višnjana otkrili su
više od 1500 asteroida i dva kometa



Astronomical summer begins with the summer solstice, marked by Višnjan's AstroFest

Astronomsko ljeto počinje ljetnim solsticijem i u to se vrijeme u Višnjanu održava AstroFest

Of course, Višnjan offers equally stunning sights on other evenings as well. Of the brightest stars in the summer sky, Albireo, Mizar, and Alcor are particularly fascinating. Albireo, also known as Beta Cygni, is one of the most beautiful double stars in the night sky. Located in the Cygnus constellation, it stands out due to the striking contrast between its golden and blue components. Mizar and Alcor, visible to the naked eye in the “handle” of the Big Dipper, form a well-known double system. In reality, they are part of a gravitationally bound multiple-star system consisting of six stars, located approximately 83 light-years from the Sun.

Mercury, Mars, and Saturn will also be particularly visible during the summer; however, Korlević claims that the most spectacular telescopic views are of the Moon, especially during nights around the first quarter phase. At this time, the boundary between the illuminated and dark hemispheres of the Moon, i.e., the lunar terminator, is sharply defined, with the longest and most pronounced shadows. This makes surface features like craters, mountains, and valleys exceptionally clear and three-dimensional when viewed through a telescope. By late summer, the Andromeda Galaxy begins to rise, and at the Višnjan Observatory, visitors can peer into its galactic core.

Bearing in mind all these phenomena, it is clear that, in Višnjan, fans of astrotourism can easily find a slice of the universe where they can lose themselves in wonder, escape their daily routines, and explore firsthand the mysteries hidden among the stars. □

HR — svetog Lovre tj. Perzeidi, najsjajniji meteorski pljusak ovog ljeta, te će biti organizirano javno promatranje meteora s livada oko zvjezdarnice.

Naravno, i tijekom drugih večeri u Višnjanu mogu se pronaći zapanjujući prizori. Od ljetnih zvijezda posebno su interesantne Albireo i Mizar te Alcor. Albireo, poznat i kao Beta Cygni, jedna je od najljepših dvostrukih zvijezda na nebu. Smješten je u zvijezdu Labuda, a kroz teleskop se ističe upečatljivim kontrastom zlatne i plave boje svojih sastavnica. Mizar i Alcor, vidljivi golim okom u “dršci” Velikog medvjeda, čine poznati dvostruki sustav, a zapravo su gravitacijski povezan višestruki sustav od ukupno šest zvijezda, udaljeni oko 83 svjetlosne godine od Sunca.

Tijekom ljeta posebno će dobro biti vidljivi i Merkur, Mars i Saturn, no Korlević napominje da je kod njih najspektakularniji pogled teleskopom na Mjesec, posebno tijekom noći oko prve Mjesečeve četvrti. Tada je jasno vidljiva granica između osvijetljenog i tamnog dijela Mjeseca, tzv. terminator, kada su sjene najduže i najizraženije, što čini reljefne detalje poput kratera, planina i dolina izuzetno uočljivima i plastičnima kada ih se promatra kroz teleskop. Krajem ljeta počinje izlaziti i Andromedina galaksija, a svi koji su za to posebno zainteresirani, u Zvjezdarnici Višnjan mogu pogledati i u njezinu jezgru.

Kada u obzir uzmemo sve navedene fenomene, jasno je da ljubitelji astroturizma mogu u Višnjanu lako pronaći dio svemira u kojem će se s užitkom izgubiti i pobjeći od svakodnevnih obveza te vlastitim očima istražiti tajne koje se kriju iza zvijezda. □



**WORLD
FAMOUS
ATTRACTION**

PARK POSTOJNSKA JAMA

**Wonderworld
does exist**

Postojna Cave

There is nothing more impressive than experiencing the majestic halls while travelling on a unique underground train.

Predjama Castle

The largest cave castle in the world dazzles with its impressive location high in the rocks. As the largest cave castle in the world is The Guinness World Record Holder.

Baby Dragons

People used to believe that Postojna Cave olms, which spur the imagination even today, were actually baby dragons.



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JAMA**

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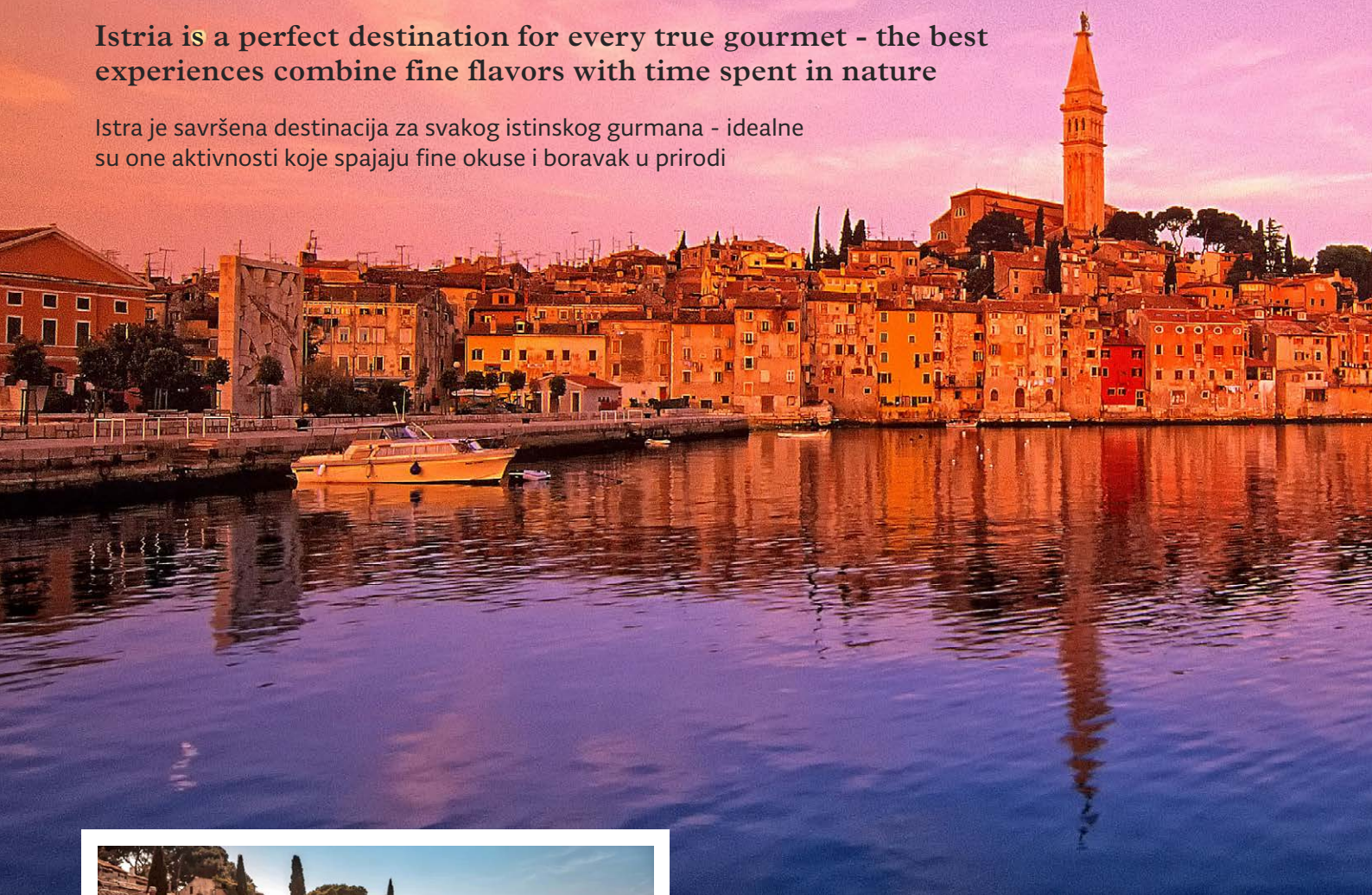
**I FEEL
SLOVENIA**

CONCIERGE'S CHOICE

ISTRIA

Istria is a perfect destination for every true gourmet - the best experiences combine fine flavors with time spent in nature

Istra je savršena destinacija za svakog istinskog gurmana - idealne su one aktivnosti koje spajaju fine okuse i boravak u prirodi



Rovinj (up) and St. Catherine Island (right) are one of the most enchanting places you'll ever visit

Rovinj (gore) i otok Sveta Katarina (desno) su jedna od najčarobnijih mjesta koja ćete ikada posjetiti





LOVE AT FIRST SIGHT

Rovinj is one of the most enchanting places you'll ever visit – not just in Istria, but far beyond. From its historic center, filled with art galleries and hidden bars, to the newer part of town with its beautifully landscaped promenade and green oases of tranquility, Rovinj is undeniably the top destination for anyone seeking to experience the true spirit of Istria. Its location also makes it an excellent starting point for day trips around the region. From here, it's easy to explore the charming hilltop villages of central Istria, national parks, and the area's finest wineries. When booking your excursions, be sure to let your concierge know your plans so you don't miss out on special wine cellar tours, meeting local olive oil producers, or unique private dinners atop the most stunning rooftops in Istria.

TRAVEL LIKE A LOCAL

St. Catherine Island is a little paradise just a few minutes by boat from Rovinj, and once you step ashore, you'll feel as if you've entered another world. There's no noise, no motor vehicles, no cash payments, or other everyday distractions here – you're left to enjoy all the beautiful beaches, unspoiled nature, and the soothing sound of the sea. For adventurers seeking an authentic local experience, we highly recommend cliff jumping from St. Catherine's rocks – with great care, of course.

You can also rent a boat with a skipper and spend the day exploring the other islands of the Rovinj archipelago and the Lim Channel, with a must-try tasting of fantastic oysters from the clearest waters of the Adriatic.



Rent a boat with a skipper and spend the day exploring the Lim Channel. And don't forget to taste the oysters!

Unajmite brodicu sa skiperom i iskoristite dan za obilazak Limskog kanala uz obveznu degustaciju fantastičnih kamenica

LJUBAV NA PRVI POGLED

Rovinj je jedno od najčarobnijih mjesta koja ćete ikada posjetiti. Ne samo u Istri nego i znatno šire. Od starogradske jezgre koja je ispunjena umjetničkim galerijama i skrivenim barovima pa sve do novijeg dijela grada s predivno uređenom šetnicom i zelenim oazama mira, Rovinj je neprijeporno najbolje odredište za sve one koji žele doživjeti duh Istre. Osim toga, pozicioniran je tako da predstavlja odličnu početnu točku za dnevne izlete po regiji jer se iz njega mogu jednostavno istraživati divni brežuljci središnje Istre, nacionalni parkovi i sve najbolje vinarije u okolici. Prilikom njihove rezervacije obavezno uputite svojeg conciergea u planove kako ne biste propustili posebne obilaske vinskih podruma, upoznavanje vlasnika kuća maslinovih ulja, kao i jedinstvene

privatne večere na krovovima najljepših istarskih lokacija.

PUTUJ KAO LOKALAC

Otok Sveta Katarina maleni je raj na zemlji udaljen samo nekoliko minuta vožnje brodom od Rovinja, a jednom kada se tamo iskrcate, imate osjećaj da ste u nekoj drugoj realnosti. Na otoku nema buke, motornih vozila ni plaćanja gotovinom i sličnih opterećenja... Ondje ste prepušteni predivnim plažama, očuvanoj prirodi i zvuku mora. Za avanturiste u potrazi za pravim lokalnim iskustvom toplo preporučujemo skakanje s Katarininih stijena – naravno, s velikom dozom opreza.

Možete i unajmiti brodicu sa skiperom te iskoristiti dan za obilazak ostalih otočića rovinjskog arhipelaga i Limskog kanala uz obveznu degustaciju fantastičnih kamenica iz najbistrijih dijelova Jadranskog mora.



Choose between a hot air balloon ride and a picnic or exploring small distilleries

Istra krije toliko toga - let balonom uz uživanje u pikniku ili istraživanje malenih destilerskih proizvodnji



FROM MAISTRA TO YOU

Istria is a perfect destination for every true gourmet, offering something to satisfy every palate – from wines and spirits to olive oil and seasonal truffles. The best experiences are those that combine fine flavors with time spent in nature. Truffle hunting is a favorite Istrian pastime, especially when paired with pasta-making workshops or other traditional culinary classes.

And the discoveries don't end there – how about a hot air balloon ride over Istria with a picnic of local cheeses, a tasting adventure with a dedicated driver, or exploring small, family-run distilleries? These are all exclusive ways to spend an unforgettable day and get to know the very essence of Istria.

JEDINSTVENO OD MAISTRE

Istra je savršena destinacija za svakog istinskog gurmana, izbora ima za sve ukuse – od vina i destilata do maslinova ulja i sezonskih tartufa. Idealne su one aktivnosti koje spajaju fine okuse i boravak u prirodi. Lov na tartufe mnogima je jedna od dražih istarskih zabava, osobito ako se kombinira s radionicama izrade tjestenine ili drugih autohtonih obroka.

Ima toga, dakako, još – let balonom iznad Istre uz uživanje u pikniku s istarskim sirevima, degustacijska avantura uz (naravno) vozača i istraživanje malenih destilerskih proizvodnji... Sve su to ekskluzivni načini da provedete nezaboravni dan i pritom upoznate samu srž Istre.



Tekka by Lone (above) will hold a special place in everyone's heart, just like Cap Aureo (left) at the Grand Park Hotel Rovinj

Tekka by Lone (gore) svima će zauzeti posebno mjesto u srcu, baš kao i Cap Aureo (lijevo) u Grand Park Hotelu Rovinj

A FLAVOR ODYSSEY BY MAISTRA

Tekka by Lone is sure to earn a special place in every guest's heart. Although located within the hotel, the restaurant offers a truly unique atmosphere, especially in the warmer months, when an evening spent in its lush garden is an experience all its own. From the thoughtful arrangement of tables that ensures privacy for each guest, to watching signature cocktails being crafted at the outdoor bar, every moment here is pure enjoyment.

And the food is a story in itself. Every gourmet should try the inspired combination of local Mediterranean ingredients and traditional Asian

cooking techniques, brought to life by the restaurant's chefs. Above all, the exceptional team at Tekka by Lone always makes you feel like the most important guest of the evening.

An equally impressive experience awaits at Cap Aureo, the signature restaurant of the Grand Park Hotel Rovinj. Located on the fifth floor with sweeping views of the old town and the sea, Cap Aureo offers innovative cuisine that showcases local, seasonal ingredients in a modern way. It's the ideal spot for those who want to experience Istrian gastronomy with a creative touch and in a refined fine dining setting.

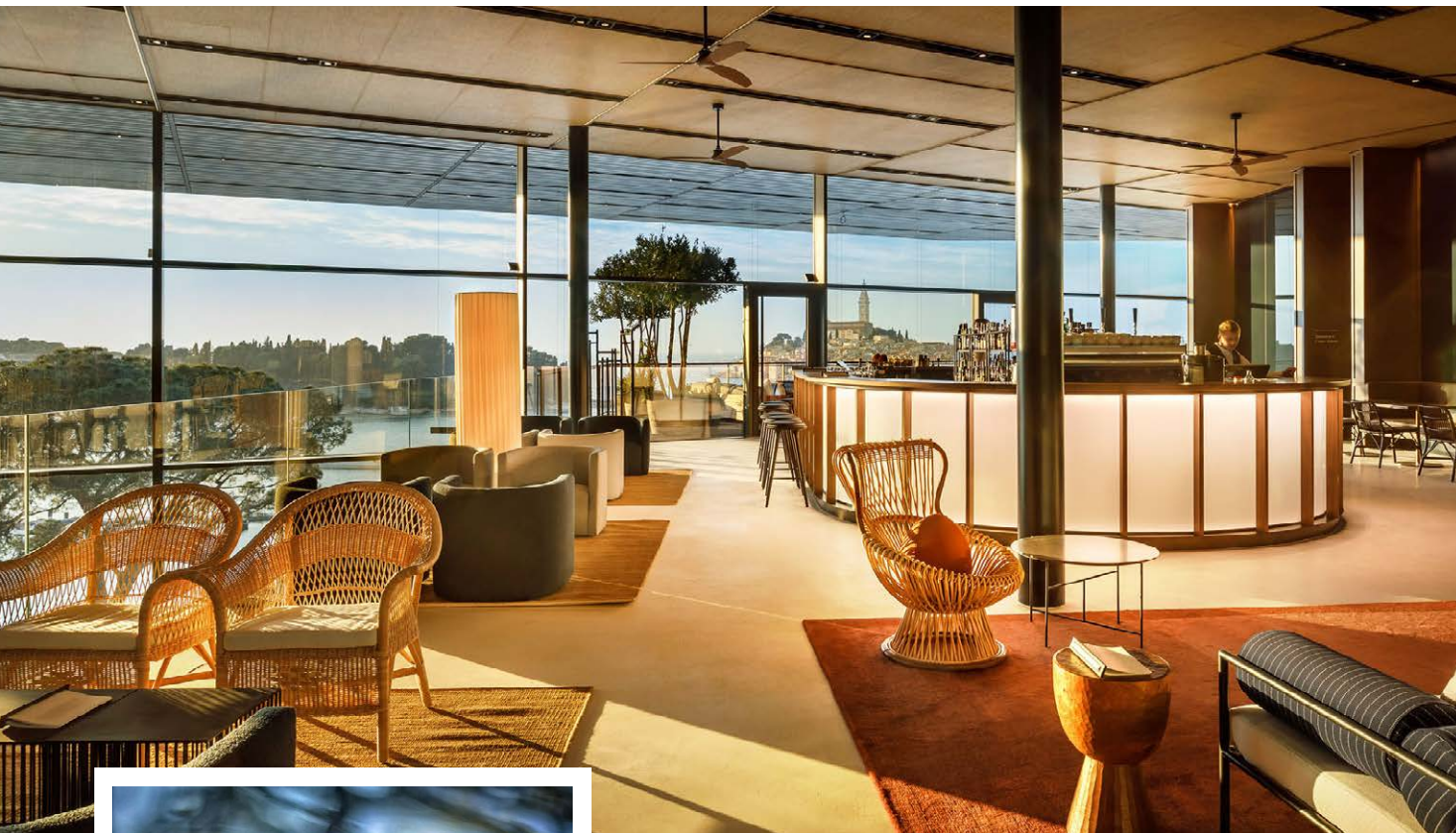
PUTOVANJE KROZ SVIJET OKUSA S MAISTROM

Tekka by Lone svima će zauzeti posebno mjesto u srcu. Iako smješten u sklopu hotela, restoran nudi jedinstven ambijent, osobito u toplijim mjesecima, kada je večer u njegovu vrtu uistinu doživljaj za sebe. Od pomnog rasporeda stolova koji svakom gostu osiguravaju privatnost do promatranja pripreme signature koktela na vanjskom šanku – sjediti tu čisti je ugođaj.

Hrana je pritom priča za sebe. Vjerujemo da svaki gurman mora kušati kombinaciju lokalnih mediteranskih namirnica i tradicionalnih azijskih metoda pripreme

hrane. Povrh svega, ovaj restoran ima vrstan tim koji se uvijek pobrine da se osjećate kao najvažniji gost večeri.

Jednako impresivno iskustvo nudi i Cap Aureo, restoran u sklopu Maistrina Grand Park Hotela Rovinj. Smješten na petom katu s pogledom na stari grad i more, Cap Aureo nudi inovativnu kuhinju koja ističe lokalne, sezonske namirnice na moderan način. Idealno mjesto za one koji žele doživjeti istarsku gastronomiju uz autorski potpis i u fine dining ugođaju.



Viva Eufemia Lobby Bar (above) and Tamaris Beach Bar (right) offer views of unforgettable sunsets

Viva Eufemia Lobby Bar (gore) i Tamaris Beach Bar (desno) nude pogled na nezaboravne zalaske Sunca



A TIP FOR THE ROAD

Never hesitate to ask your concierge for recommendations. They can introduce you to hidden locations, special activities within the property, such as sushi-making or pottery workshops, as well as newly opened restaurants and lesser-known, authentic local events.

Additionally, your concierge can suggest unforgettable experiences that will make your stay in Rovinj even more memorable. One highlight is watching the sunset from Tamaris Beach Bar, located

right by the sea, where you can enjoy spectacular views of the Adriatic at dusk in a relaxed atmosphere with mouthwatering cocktails.

For those seeking a more sophisticated perspective on Rovinj, the terrace of Viva Eufemia Lobby Bar at the Grand Park is a must. With its impressive views of the historic town center and the Church of St. Euphemia, this elegant bar offers the largest selection of sparkling wines in Croatia, along with an extensive menu of cocktails and light bites. □

SAVJET ZA PUT

Ne sramite se pitati svojeg conciergea za preporuku. Upoznat će vas sa skrivenim lokacijama, posebnim aktivnostima u objektu kao što su radionice izrade sushija ili keramike, ali i tek otvorenim restoranima, kao i manje popularnim, a autentičnim događajima.

Uz to, concierge može preporučiti i nezaboravna iskustva koja upotpunjuju boravak u Rovinju. Jedno od njih je dočekivanje zalaska Sunca iz Tamaris Beach Bara,

smještenog tik uz more, gdje se u opuštenoj atmosferi i uz odlične koktele može uživati u spektakularnom pogledu u suton iznad Jadrana.

Za one koji žele doživjeti Rovinj iz sofisticiranije perspektive, nezaobilazna je terasa Viva Eufemia Lobby Bara u Grand Park Hotelu Rovinj. S impresivnim pogledom na staru jezgru Rovinja i crkvu svete Eufemije, ovaj elegantni bar nudi najveći izbor šampanjaca u Hrvatskoj te bogatu ponudu koktela i laganih zalogaja. □

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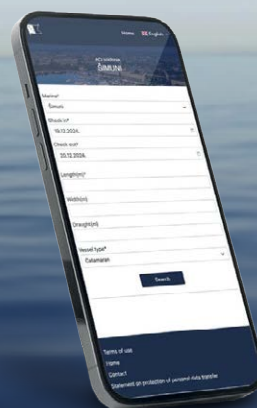
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EKSKLUZIVNI SHOPPING NA PROMENADI

Najbolje od hrvatskih i svjetskih dizajnera



PARK CONCEPT STORE

Among luxury brands you will find SELETTI, Home by Kristy, Brun de Vian Tiran, Polspotten, Skogsberg & Smart, Bang & Olufsen, Doiy; Balmain and Valentino sunglasses collection, Niche collections perfumes Montale, Moncera, Byredo, Van Cleef&Arpels, Bastille, Birholz, Xerjoff; niche cosmetics MBR, Philip B.; Dr Vranjes candles and diffusers, Zannetti and Garzini accessories, and fashion collections that include XD Ksenija Design, People Like Us, Rains, United Nude, Gilis, Zannetti, Garzini i Pasotti umbrelli, niche parfumes Kilian...

Među luksuznim brendovima naći ćete proizvode za kuću SELETTI, Home by Kristy, Brun de Vian Tiran, Polspotten, Skogsberg & Smart, Bang & Olufsen, Doiy; sunčane naočale Balmain i Valentino, Niche kolekcije parfema Montale, Moncera, Byredo, Van Cleef&Arpels, Bastille, Birholz, Xerjoff, niche kozmetiku MBR, Philip B., DR. Vranjes svijeće i difuzere, Zannetti i Garzini accessories, kao i modne kolekcije XD Ksenija Design, People Like Us, Rains, United Nude, Gilis, Zannetti, Garzini i Pasotti umbrelli, niche mirise Kilian...

Zannetti



Zannetti





PARK FRAGRANTIA

Perfume store offering specially selected top brands from the world of cosmetics, such as Chanel, Sisley, Guerlain, La Mer, Estée Lauder, Xerjoff, Tiziana Terenzi, Versace Niche, Chanel, Sisley, Estée Lauder, Tom Ford, Guerlain i niche corner parfumes Xserjoff, Tiziana Terenzi, and many others.

Parfumerija s ponudom posebno odabranih vrhunskih brendova iz svijeta kozmetike kao što su Chanel, Sisley, Guerlain, La Mer, Estée Lauder, Xerjoff, Tiziana Terenzi, Versace Niche, Chanel, Sisley, Estée Lauder, Tom Ford, Guerlain i niche corner mirisi Xserjoff, Tiziana Terenzi i mnogi drugi.



Pomellato

Instagram:
@dobner.croatia



Pomellato

DOBNER

An exclusive place where the customer can choose from among the most prestigious jewellery brands, such as Pomellato, Chantecler, Dodo and Francesca Bianchi, and watch brands like Audemars Piguet, Breitling and Ulysse Nardin.

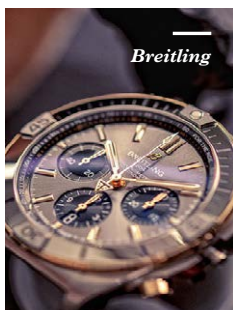
Ekskluzivno mjesto gdje kupci mogu birati među najprestižnijim brendovima nakita, poput Pomellata, Chanteclera, Doda i Francesce Bianchi, te satova poput Audemars Pigueta, Breitlinga i Ulysse Nardina.



Vhernier



DoDo



Breitling



DoDo

Instagram:
@lungomare_plaza

More
Beachwear



More
Beachwear



MORE CONCEPT STORE

The flagship store of Croatian swimwear luxury brand More Beachwear is designed for women with a sophisticated and timeless sense of style. Reflecting elegance, the store offers high-quality crafted pieces made in Croatia. It also features a selection of beach bags, hats, and accessories from esteemed brands like Ibeliv, Sans-Arcidet, and K-Jacques.

Flagship trgovina hrvatskog luksuznog brenda kupaćih kostima More Beachwear namijenjena je ženama sofisticiranog i bezvremenskog stila. U duhu elegancije, trgovina nudi vrhunski izrađene komade proizvedene u Hrvatskoj, a u ponudi se nalaze i odabrane torbe za plažu, šeširi i modni dodaci renomiranih brendova poput Ibeliv, Sans-Arcidet i K-Jacques.

Instagram:
@morebeachwear



More
Beachwear



More
Beachwear

VILEBREQUIN & FIVE STAR FASHION

Discover the unique patterns and vibrant prints of Vilebrequin, along with a versatile range of styles at Five Star Fashion, featuring selected pieces from prestigious brands such as Gant, Barbour, Polo Ralph Lauren, and La Martina.

Istražite jedinstvene uzorke i živopisne printeve Vilebrequina, kao i svestranu paletu stilova u trgovini Five Star Fashion – Gant, Barbour, Polo Ralph Lauren i La Martina.

Barbour



Gant



La Martina

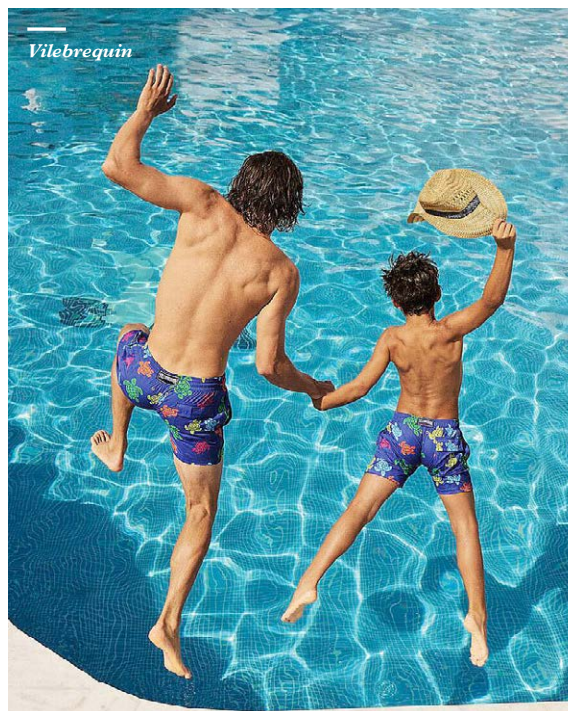


Polo Ralph Lauren

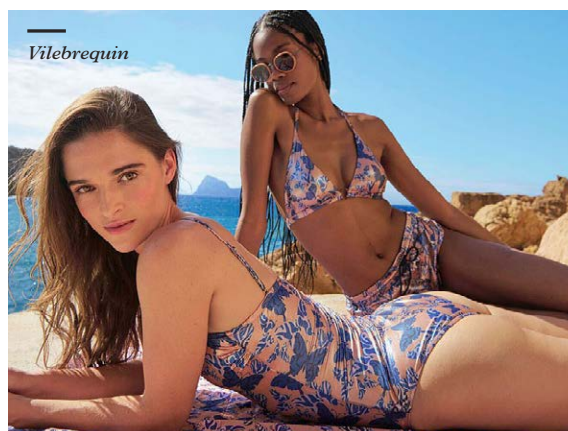


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Vilebrequin



Vilebrequin



Pitusa,
MC2 Saint



MC2 Saint
Barth



Lavi



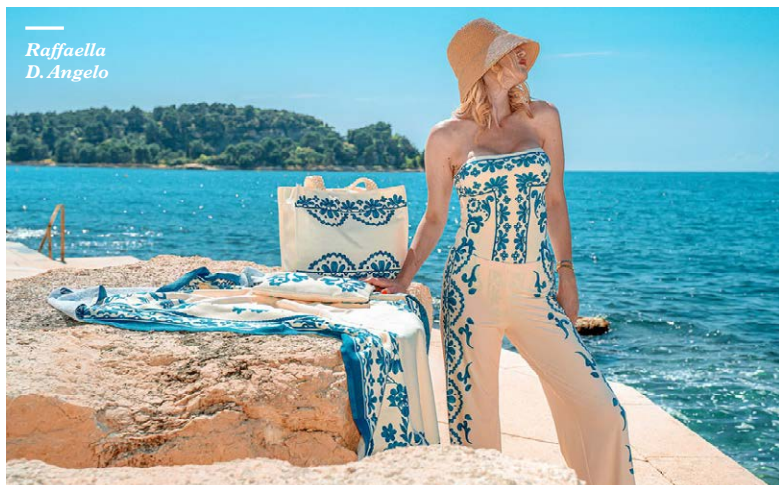
AZUL CONCEPT STORE

With a focus on must-have beachwear pieces and ready-to-wear collections by Italian designers, this conceptual store offers clothing and footwear from brands such as MC2 St Barth, Pitusa, Lavi, Raffaella D'Angelo, MSGM, ERMANNO Firenze, Liviana Conti, and Alessandro Enriquez.

Uz naglasak na nezaobilazne "beachwear" komade i "ready to wear" kolekcije s potpisom talijanskih dizajnera, ova konceptualna trgovina nudi odjeću i obuću brendova MC2 St Barth, Pitusa, Lavi, Raffaella D'Angelo, MSGM, ERMANNO Firenze, Liviana Conti i Alessandro Enriquez.

Instagram:
@azul_store_rovinj)

Raffaella
D. Angelo



ERMANNO
Firenze





Raiine



Rodebjer

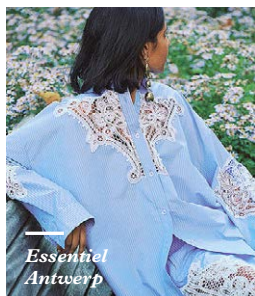


Rabens Saloner

GANNI Bou Bag



Munthe



Essentiel Antwerp



Honey Skincare



Henrik Vibskov

The Garment

Instagram:
@garderobastore

GARDEROBA CONCEPT STORE

Specialised in top Scandinavian fashion brands such as GANNI, Stine Goya, The Garment, By Malene Birger, Essentiel Antwerp, Rabens Saloner, Henrik Vibskov, Munthe and many others. In addition Garderoba offers a wide selection of Scandi jewellery brands - Pernille Coridon, Hultquist Copenhagen, By Biehl, MONIES, LIE STUDIO as well as skincare brands - Danish HONEY and Croatian UCHKA.

Jedinstveni centar skandinavskog modnog dizajna, koji u svojoj ponudi ima brendove kao što su GANNI, Stine Goya, The Garment, By Malene Birger, Essentiel Antwerp, Rabens Saloner, Henrik Vibskov, Munthe i mnogi drugi. Garderoba ima i široku ponudu skandinavskih brendova nakita - Pernille Coridon, Hultquist Copenhagen, By Biehl, LIE STUDIO, MONIES kao i proizvode za njegu kože - danski HONEY i hrvatski UCHKA.

HOTEL MONTE MULINI

FeelmeFab



SALT CONCEPT STORE

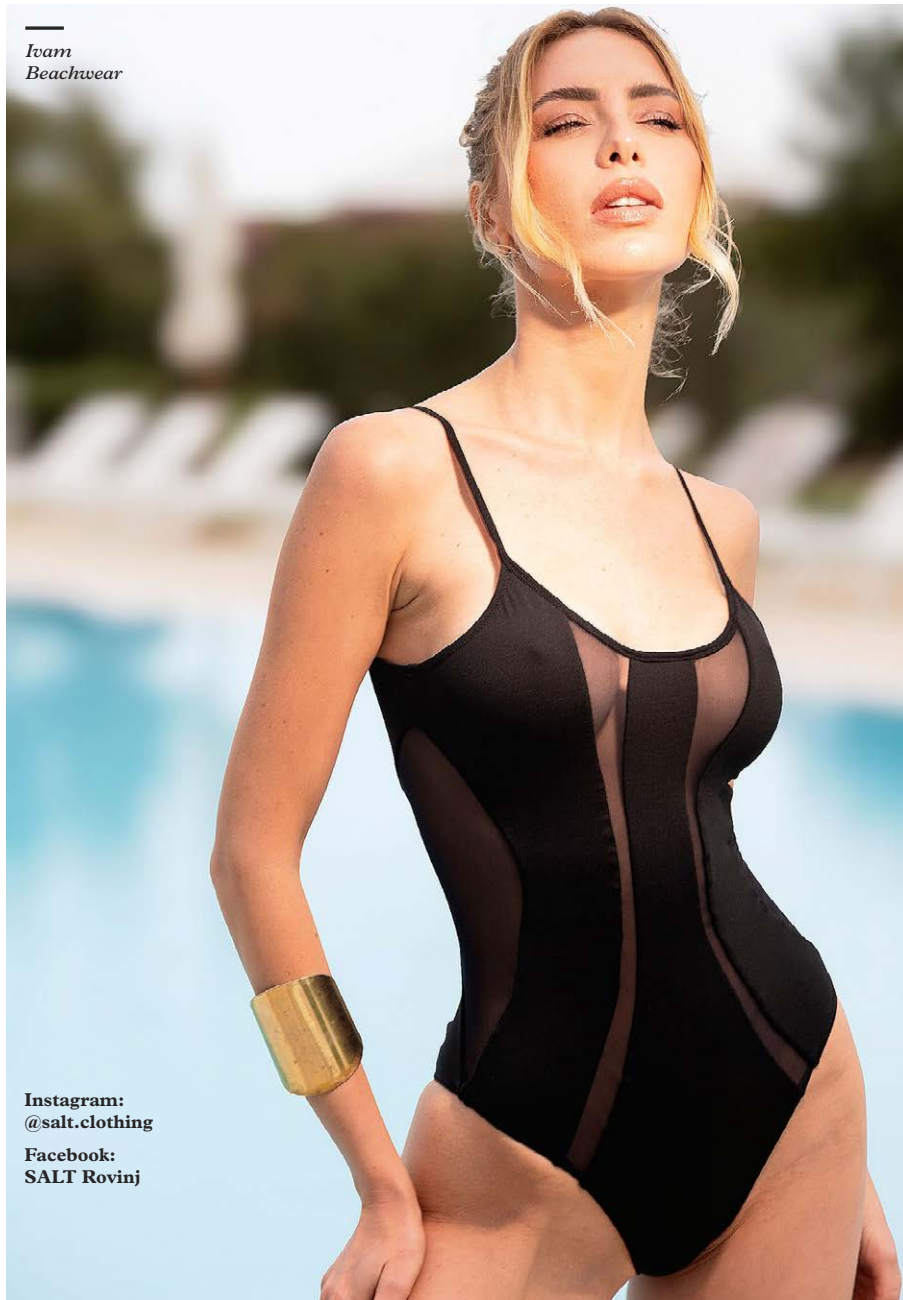
SALT concept store at Hotel Monte Mulini, created and run since 2015 by an Italian duo from Milan. It features its own Made in Italy collection and a selection of high-end international brands: ERES, Dragon Diffusion, MII Collection, KateCate Milano, FeelmeFab, Ivam Beachwear, Trudon.

SALT concept store u hotelu Monte Mulini, koji od 2015. godine osmišljava i vodi talijanski dvojac iz Milana, nudi vlastitu kolekciju Made in Italy te pažljivo odabrane komade vrhunskih međunarodnih brendova: ERES, Dragon Diffusion, MII Collection, KateCate Milano, FeelmeFab, Ivam Beachwear, Trudon.

Ivam
Beachwear

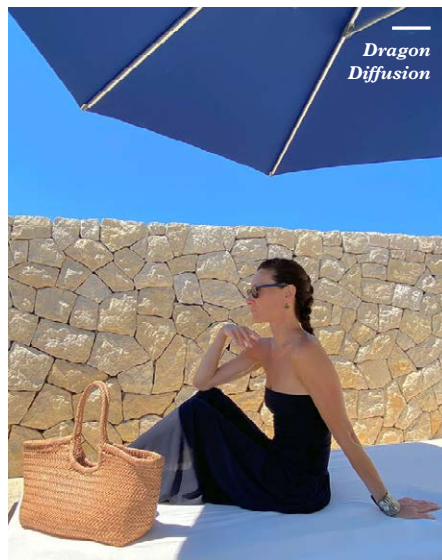


Ivam
Beachwear



Instagram:
@salt.clothing
Facebook:
SALT Rovinj

Dragon
Diffusion



ERES
Swimwear



HAVANA CIGAR SHOP

WHERE PASSION MEETS ELEGANCE

SPOJ KVALITETE, EKSKLUZIVNOSTI I HEDONIZMA



Havana Cigar Shop offers a wide selection of the most renowned Cuban and New World cigars

U ponudi Havana Cigar Shopa razne su vrste kubanskih i cigara Novog svijeta

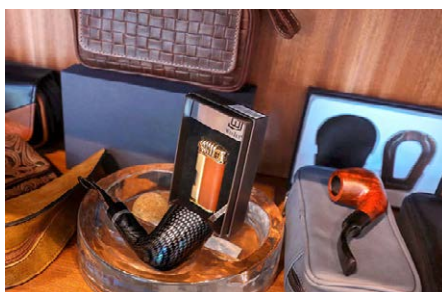
HAVANA CIGAR SHOP, operated by the Zagreb-based company Camelot, is a favorite destination for passionate cigar lovers who appreciate quality, luxury, and relaxation. Located on Lungomare Plaza, it serves as a welcoming home for an exclusive community of hedonists, business professionals, collectors, and anyone who values a refined atmosphere – a place where premium cigars await, along with a carefully curated assortment of exclusive spirits, pipe and rolling tobaccos, pipes, lighters, unique handmade ashtrays, and other smoking accessories.

Havana Cigar Shop offers a wide selection of Cuban and New World cigars from the most renowned producers. The shop also features limited-edition products that represent the pinnacle of elegance and exclusivity, including handcrafted humidors and luxury sets. Havana Cigar Shop is sure to delight every aficionado, providing an oasis of peace and enjoyment! □

Instagram:
@havanacigarshop

HR — Havana Cigar Shop zagrebačke tvrtke Camelot omiljeno je odredište strastvenih ljubitelja cigara koji vole uživati u kvaliteti, luksuzu i opuštanju. U sklopu Lungomare Plaze, ta ekskluzivna zajednica hedonista, poslovnih ljudi, kolekcionara i svih koji znaju cijeniti vrhunsku atmosferu nalazi svoj dom, mjesto gdje ih čekaju premium cigare, kao i pomno odabran asortiman ekskluzivnih alkoholnih pića, duhana za lule i motanje, lula, upaljača, unikatnih, ručno rađenih pepeljara te ostali pribor za pušače.

U ponudi Havana Cigar Shopa razne su vrste kubanskih i cigara Novog svijeta, i to od najpoznatijih proizvođača, kao i limitirane edicije proizvoda koji predstavljaju vrhunac elegancije i ekskluzivnosti, poput ručno izrađenih humidora ili luksuznih setova. Havana Cigar Shop mjesto je koje će oduševiti svakog hedonista i omogućiti mu oazu mira i užitka! □





EYE CLUB

Roving

@eyecub_hr

CROATIAN NATURAL HISTORY MUSEUM

HRVATSKI PRIRODOSLOVNI MUZEJ

A MUSEUM THAT ANSWERS
THE BIG QUESTION:

WHAT IS LIFE AND
HOW DID IT BEGIN?

MUZEJ S ODGOVOROM NA PITANJE:
ŠTO JE ŽIVOT I KAKO JE NASTAO?



WHAT IS LIFE, AND HOW DID IT BEGIN?

Throughout history, countless philosophers, scientists, and researchers have asked this question in their quest to uncover the secret of our origins. In search of answers, they have gazed at the stars, descended into the depths of the oceans, explored beneath the Earth's crust, and even examined the world at the atomic scale. Thanks to their efforts, we can now offer a scientific answer to this age-old question. In fact, there is a place where you can see, hear, and even touch the story of life's origins, while at the same time strolling through the universe, discovering the secrets behind the extinction of the dinosaurs, and witnessing the evolution of humankind. That place is the Croatian Natural History Museum, one of the largest cultural institutions and, in terms of content, a major attraction in Zagreb.

ŠTO JE ŽIVOT I KAKO JE NASTAO?

Brojni filozofi, znanstvenici i istraživači postavljali su tijekom povijesti ovo pitanje kako bi otkrili tajnu našeg postanka. U potrazi za odgovorom vinuli su pogled prema zvijezdama, spustili se u morske dubine, pogledali ispod Zemljine kore te sagledali svijet s razine atoma. Zahvaljujući njima danas se može dobiti znanstveni odgovor na to pitanje. Zapravo, postoji mjesto gdje ga je moguće vidjeti, čuti, pa i osjetiti pod prstima te u isto vrijeme prošetati svemirom, otkriti tajne nestanka dinosaura i svjedočiti razvoju čovjeka. Radi se o Hrvatskom prirodoslovnom muzeju (HPM), jednoj od najvećih kulturnih institucija i, u sadržajnom smislu, atrakcija u Zagrebu, a po fundusu i najvećoj ustanovi za baštinu u zemlji.



One of Croatia's largest museums finally reopened its doors last year after a comprehensive, threeand-a-half-year renovation

Jedan od najvećih muzeja u Hrvatskoj lani je napokon otvorio svoja vrata nakon što je završila obnova duga tri i pol godine





With its extensive collections, it is also the country's premier institution for the preservation of natural heritage.

One of Croatia's largest museums finally reopened its doors last year after a comprehensive, three-and-a-half-year renovation. To say it welcomed visitors in a new guise would be an understatement: the museum now boasts a brand-new permanent exhibition featuring state-of-the-art technology and interactive displays. The historic Amadeo Palace in Zagreb's Upper Town, which has housed the Croatian Natural History Museum for the past 180 years, has been completely restored, further cementing the museum's status as a must-see attraction in Zagreb's cultural and tourist offering. That's why we decided to stroll through the corridors of this treasure trove of knowledge and discover for ourselves the answer to the question posed at the start of this article. Our guide, Martin Glavinić, Head of Public Relations, quickly introduced us to the museum's newest features.

We met in the atrium, next to an enlarged model of the leg of the red palm weevil (*Rhynchophorus ferrugineus*), a beetle notorious for causing extensive damage to palm trees throughout the Mediterranean. This is just one of many new exhibits, alongside the enormous shark that now appears to "swim" motionlessly above our heads.

"There are so many new features, it's hard to know where to begin. But to start, we can mention the net area of the permanent exhibition, which has grown from a modest 800 square meters to 3,600 square meters. One of the most significant additions is the new annex – an exhibition hall built on the side of the building facing Tuškanac, a well-known residential neighborhood and park-forest in Zagreb, dedicated to temporary exhibitions. There's also the multimedia Universe Hall, equipped with the state-of-the-art Deep Space 4K 3D projector system developed by Ars Electronica," he explains.

"There are many other new features as well, such as a model of the Istrian dinosaur (*Histriasaurus*), reconstructions of the skeletons of the woolly rhinoceros (*Coelodonta antiquitatis*) and the cave lion (*Panthera spelaea*), lifelike models of the

HR — Jedan od najvećih muzeja u Hrvatskoj lani je napokon ponovno otvorio svoja vrata nakon što je završila obnova duga tri i pol godine. Malo je reći da je posjetitelje dočekao u novom ruhu jer sada imaju novi stalni postav s najsuvremenijom tehnologijom i interaktivne izložbe, s time da je potpuno obnovljena povijesna Palača Amadeo, zdanje u kojem je posljednjih 180 godina smješten Hrvatski prirodoslovni muzej, čime se još više pozicionirao kao jedno od obveznih mjesta posjeta iz ponude Zagreba kao turističke destinacije. Upravo smo zato odlučili prošetati hodnicima ove riznice znanja i osobno otkriti odgovor na pitanje s početka teksta. Naš je vodič tijekom cijelog posjeta bio Martin Glavinić, voditelj službe za odnose s javnošću, i odmah nam je otkrio sve novosti u Muzeju.

Sastali smo se u atriju, pokraj uvećane makete noge palmine pipe, kornjaša koji je krivac za velike štete na palmama na Mediteranu. To je samo jedan u nizu noviteta, baš kao i golema psina koja nepomično "pliva" iznad naših glava.

"Kada bismo počeli govoriti o tome što je novo, vjerujem da bismo mogli nabrajati unedogled. Definitivno, za početak možemo reći nešto o neto površini stalnog postava, koja je sa skromnih 800 četvornih metara povećana na 3600 kvadrata. Jedan od najvećih noviteta je aneks tj. izložbena dvorana ukopana na strani Tuškanca, koja je predviđena za privremene izložbe, kao i multimedijaska dvorana Svemir, u kojoj je ugrađen state-of-the-art 3D projektor Deep Space 4K, sustav koji je razvila Ars Electronica.

Postoji tu još cijeli niz noviteta poput modela dinosaura istarskog guštera, rekonstrukcije skeleta

Uncover the mysteries of the extinction of dinosaurs and travel through space

Na jednom mjestu moguće je prošetati svemirom te otkriti tajne nestanka dinosaura



One of the novelties is a model of a giant shark that "swims" motionlessly above the heads of visitors in the atrium

Jedan od noviteta je maketa goleme psine koja nepomično "pliva" iznad glava posjetitelja u atriju

Krapina Neanderthals, various botanical and zoological models, and the Sea Hall with a 360-degree video projection of the Adriatic Sea. And I mustn't forget the many original zoological specimens, like our Mediterranean monk seal (*Monachus monachus*). Truly, the Museum offers hours and hours of exploration, entertainment, and learning about the world around us," Glavinić tells us as we begin our tour.

Our journey begins in the basement, where the Universe Hall is located – because to understand the secrets of life, we must go back to the very beginning, all the way to the Big Bang. In this modern hall, we explored our solar system, delved into the heart of distant galaxies, and saw in real time what Earth looks like from space. We could have spent hours here, but our curiosity pulled us onward, so we continued to the mineralogical and petrological collections. It's important to note that we didn't just look at the exhibits – we also had the chance to touch and feel them. The Croatian Natural History Museum is one of the few museums that invites visitors to handle a selection of objects. For example, we experienced the tactile difference between Brač and Istrian limestone. Glavinić points out that this is one of the many features that delights all visitors to the museum, regardless of their age.

"When we reopened the museum to the public, we hoped visitors would embrace its new look with enthusiasm, but the enthusiasm we encountered was more than we ever expected. Of course, we're not perfect, but we're on the right path to setting new standards for delivering an educational and positive experience to today's visitors, who, in line with the times and technological advances, are ever more discerning. We also hope to serve as a model of best practice when it comes to enhancing the



HR — vunastog nosoroga i špiljskog lava, realističnih modela krapinskih neandertalaca, raznih modela iz svijeta botanike i zoologije, dvorane More s 360-stupanjskom videoprojeksijom iz Jadranskog mora, a ne smijem zaboraviti ni brojne izvorne zoološke preparate poput naše sredozemne medvjedice. Uistinu, Muzej nudi sate i sate obilaska, zabave i učenja o svijetu koji nas okružuje", govori nam Glavinić dok započinjemo naš obilazak.

Naše putovanje počinje u podrumu, gdje se nalazi dvorana Svemir, jer da bismo razumjeli tajne života, moramo se vratiti na sam početak, sve do Velikog praska. U modernoj dvorani obišli smo naš Sunčev sustav, ušli u srž drugih galaktika i u stvarnom smo vremenu vidjeli kako izgleda Zemlja iz svemira. Mogli smo ovdje provesti sate, no znatiželja nas je vukla dalje te smo nastavili put do mineraloško-petrografskih zbirki. Vrlo je važno naglasiti da eksponate nismo samo razgledavali nego da smo ih imali priliku i dodirnuti i osjetiti. Naime, HPM je jedan od rijetkih muzeja koji dopušta posjetiteljima da dotaknu određeni broj izložaka. Tako smo isprobali kakav osjećaj pod prstima ima brački, a kakav istarski vapnenac. Glavinić ističe da je to jedna od brojnih značajki koja oduševljava sve posjetitelje Muzeja, neovisno o tome koliko godina imaju.

"Kada smo otvorili vrata Muzeja javnosti, nadali smo se da će javnost prihvatiti novo ruho ove institucije s oduševljenjem, no dobili smo i više od toga. Naravno, nismo savršeni, ali na pravom smo putu da postavimo



visitor experience, both for our current visitors and for generations to come,” Glavinić emphasizes.

Our basement tour concluded with the theories of evolution put forward by Alfred Russel Wallace and Charles Darwin. We then made our way up to the first floor, where we explored the geological and paleontological collections and gained insight into the once-living world of ancient times. We learned that Earth had experienced as many as five major extinction events, saw a remarkably preserved fossil feather, and admired the reconstructed skeletons of the Ludbreg rhinoceros (*Stephanorhinus hemitoechus*) and the cave lion.

Our visit ended on the second floor, home to the zoological and botanical exhibits, where we encountered the biodiversity that surrounds us today – from familiar insects, birds, fish, and mammals, to the standout taxidermy mount and skeleton of the Mediterranean monk seal, a rare and protected species in Croatia.

“If you follow this article and trace the exhibition, exploring the many original specimens on display, we’re convinced you’ll find the answer to the question of what life is and how it began on your own, without the help of curators or museum staff. All that remains is for you to come and experience it firsthand. As we like to say: bring your family and friends, and together, discover the answer in our new permanent exhibition,” says Glavinić. □

nove standarde u stvaranju poučnog i pozitivnog iskustva kod recentnog posjetitelja, koji je u skladu s vremenom i tehnološkim napretkom sve zahtjevniji, te se nadamo da ćemo poslužiti kao primjer dobre prakse kada je riječ o unapređenju iskustva posjetitelja, kako dosadašnjih, tako i onih budućih”, ističe Glavinić.

Podrumska tura završava s Wallaceovom i Darwinovom teorijom evolucije, nakon čega smo se popeli na prvi kat, gdje smo istraživali geološko-paleontološke zbirke i stekli uvid u nekoć živi svijet iz nekih pradávnih vremena. Doznali smo da je na Zemlji bilo čak pet velikih ciklusa izumiranja života, vidjeli očuvan fosil pera te se divili rekonstrukcijama skeleta ludbreškog nosoroga i špiljskog lava.

Naš je obilazak završio na drugom katu zoološkog i botaničkog postava, gdje smo se susreli s bioraznolikošću koja nas danas okružuje, počevši od dobro nam poznatih kukaca, ptica, riba i sisavaca, među kojima se ističe dermopreparat i kostur naše sredozemne medvjedice.

“Ako pratite ovaj tekst te slijedite postav i brojne originalne izložke u postavu, uvjereni smo da ćete odgovor na pitanje ‘Što je život i kako je nastao?’ pronaći sami, bez pomoći kustosa i stručnog osoblja. Ne preostaje vam ništa drugo nego uputiti se i uvjeriti se sami. Kako smo rekli, pozovite obitelj i prijatelje te zajedno pronađite odgovor u našem novom stalnom postavu”, kaže Glavinić. □

Croatian Natural History Museum is one of the few museums that allows visitors to touch a certain number of exhibits

HPM je jedan od rijetkih muzeja koji dopušta posjetiteljima da dotaknu određeni broj izložaka

The Zagreb Cake is more than just a dessert; it is a tribute to the city, its history, culture, and everyday life

Zagrebački kolač nije samo desert – on je hommage gradu, njegovoj povijesti, kulturi i svakodnevici



ZAGREB CAKE

THE CAPITAL'S SWEET PRIDE, RICH IN TRADITION, EMOTION AND EXCELLENCE

SLATKI PONOS METROPOLE KOJI PRIČA PRIČU O TRADICIJI, EMOCIJI I IZVRSNOSTI ZAGREBAČKI KOLAČ

I**N THE VERY HEART OF ZAGREB**, at Maistra's premier Zagreb-based hotels – Sheraton Zagreb Hotel, The Westin Zagreb, Hotel International, Stellar Boutique

Modules, and Zonar Zagreb – a dessert is created that captivates the guests not only with its flavor, but also with its story. The Zagreb Cake (or zagrebački kolač in Croatian), an original chocolate delicacy, is a unique blend of rich chocolate layers and carefully selected secret ingredients that create a symphony of flavors and textures. The dessert embodies the spirit of the city where it was born – at once classic, sophisticated, warm, and unmistakable.

The Zagreb Cake is more than just a dessert; it is a tribute to the city, its history, culture, and everyday life. Its essence lies in simplicity, yet it holds remarkable depth. Each layer tells a story: a delicate melt-in-your-mouth sponge, a lavish chocolate cream bursting with flavor, and perfectly balanced elements that make each bite an experience. This sweet treat is usually prepared as part of a gift package, a thoughtful present from the hotel to its valued guests, but it's also available to the general public. For instance, you can enjoy it with a cup of coffee at the &More by Sheraton Bar. Thus, the Zagreb Cake is the perfect souvenir, as well as an everyday indulgence.

Behind this exceptional cake stands a team of top pastry chefs whose experience, passion, and dedication preserve its authenticity while continually refining it.

Gordana Barun, head pastry chef at The Westin Zagreb, has been passionately guiding her team for five years now, upholding an outstanding tradition of pastry-making daily. An experienced master of sweet creations, she reveals that making the Zagreb Cake is

HR — U samom srcu Zagreba, unutar vrhunske hotelske ponude Maistrinih zagrebačkih hotela – Sheraton Zagreb, The Westin Zagreb, Hotel International, Stellar Boutique Modules i Zonar Zagreb – nastaje desert koji ne osvaja samo okusom nego i pričom. Zagrebački kolač, autorska čokoladna poslastica, jedinstvena je kombinacija raskošnih čokoladnih slojeva i pomno biranih tajnih sastojaka koji zajedno čine simfoniju okusa i tekstura. Ova slastica utjelovljuje duh grada u kojem je nastala – istodobno klasična, a sofisticirana, topla i prepoznatljiva.

Zagrebački kolač nije samo desert – on je hommage gradu, njegovoj povijesti, kulturi i svakodnevici. Njegova suština je u jednostavnosti, no skriva i dubinu. Svaki sloj priča priču: nježni biskvit koji se topi u ustima, raskošna čokoladna krema bogatog okusa, savršeno uravnoteženi elementi koji čine svaki zalogaj iskustvom. Ova slastica najčešće se priprema kao dio poklon-paketa – kao prigodni dar hotela svojim cijenjenim klijentima – no dostupna je i široj publici, pa se, primjerice, u njoj može uživati uz šalicu kave u &More by Sheraton baru. Samim time Zagrebački kolač idealan je suvenir, ali i svakodnevno slatko zadovoljstvo.

Iza ovog iznimnog kolača stoji čitav tim vrhunskih slastičarki koje svojim iskustvom, strašću i predanošću čuvaju njegovu autentičnost, ali ga i neprestano usavršavaju.

Gordana Barun, šefica slastičarnice u hotelu The Westin Zagreb, već pet godina predano vodi tim koji svakodnevno njeguje vrhunsku slastičarsku tradiciju. Iskusna majstorica slatkih kreacija, otkriva kako joj priprema Zagrebačkog kolača predstavlja poseban užitek – ne samo zbog složenosti recepture i bogatstva čokoladnih slojeva nego i zbog njegove nutritivne vrijednosti, koju često zaboravljamo kad je riječ o slasticama. Za nju je Zagrebački kolač prava gastronomska priča, spoj tradicije i moderne interpretacije čokolade, zbog čega se trudi dati ovom kolaču pozornost koju



Gordana Barun, Nada Novosel, Vesna Ločarević and Ljiljana Marić Rogić brought the making of the Zagreb cake to perfection

Gordana Barun, Nada Novosel, Vesna Ločarević i Ljiljana Marić Rogić su dovele izradu Zagrebačkog kolača do savršenstva

a special pleasure for her, not only because of the complexity of the recipe and the richness of its chocolate layers, but also because of its nutritional value, which is often overlooked when it comes to desserts. For her, the Zagreb Cake is a true culinary story, a blend of tradition and modern chocolate interpretation. That is why, with every perfectly balanced layer, she strives to give this cake to the spotlight it deserves and to present it to guests as an authentic local dessert that proudly bears the name of Croatia's capital.

Nada Novosel, pastry chef at Hotel International, has worked in hospitality for 39 years, with the last 16 spent in her current role. For her, the Zagreb Cake is "the epitome of perfection in simplicity." As she explains, although it may seem simple at first glance, every layer requires care and precision. "The sponge is delicate, and the cream is rich. This cake is a source of pride for our city and its tradition. When I prepare it, I feel as though I'm creating something that will bring a smile to our guests' faces – and that's the most wonderful feeling," Nada emphasizes.

Vesna Ločarević, shift supervisor at Zonar Zagreb with a background in pastry-making, approaches the Zagreb Cake with a special emotion. "For me, the Zagreb Cake is a symbol of Zagreb itself, evoking the city's coffee culture and its charming heritage cafés. Its look and taste perfectly complement that image," Vesna says, adding that preparing the cake is a personal journey back to childhood, to days spent baking at home with her family. "The aromas and flavors take me right back to that time, and I try to share that experience with our guests."

Ljiljana Marić Rogić, now a member of the Sheraton team, also plays an active role in



HR — zasluhuje i približiti ga gostima kao autentičan lokalni desert koji s ponosom nosi ime hrvatske metropole.

Nada Novosel, šefica slastičarnice u Hotelu International, već 39 godina radi u hotelijerstvu, od čega 16 godina upravo na ovoj poziciji. Za nju je Zagrebački kolač "simbol savršenstva u jednostavnosti". Kako sama kaže, iako na prvi pogled izgleda jednostavno, svaki sloj zahtijeva pažnju i preciznost. "Biskvit je nježan, a krema bogata. Ovaj kolač predstavlja ponos našeg grada i tradicije. Kada ga pripremam, osjećam se kao da stvaram nešto što će donijeti osmijeh na lice našim gostima – a to je najljepši osjećaj", ističe Nada.

Vesna Ločarević, voditeljica smjene u hotelu Zonar Zagreb, svojim slastičarskim iskustvom kolaču pristupa s posebnom emocijom. "Za mene je Zagrebački kolač asocijacija na Zagreb, na kulturu ispijanja kave u klasičnim starogradskim kavama. Njegov izgled i okus savršeno nadopunjuju tu sliku", kaže. Dodaje da je priprema kolača za nju osobno i putovanje u djetinjstvo – u dane kada je s obitelji pekla kolače kod kuće. "Mirisi i okusi vraćaju me u to razdoblje i to iskustvo pokušavam prenijeti našim gostima", kaže Vesna.

U pripremi kolača aktivno sudjeluje i Ljiljana Marić Rogić, koja je danas, nakon što je obnašala ulogu voditeljice smjene slastičarnice u Esplanadi, dio Sheratonova tima. U Sheraton Zagreb hotelu već je dvije godine, a posebno se istaknula u obnovi tradicije ovog kolača i kreiranju njegova novog završnog izgleda. Ljiljana ističe da Zagrebački kolač za nju predstavlja "zaboravljenu tradiciju na kojoj se temelji zagrebačko slastičarstvo", uz napomenu da se svi sastojci ručno izrađuju u hotelu, prema kvalitetnom receptu i s namirnicama bez kompromisa. Zagrebački kolač nije tek još jedna čokoladna torta – to je doživljaj, emocija, i identitet metropole pretočen u desert. I dok svaki od njegovih slojeva ima svoju priču, zajednički govore o poštovanju prema zanatu, kvaliteti i ljubavi prema gradu.

Ova delicija ne pripada samo hotelima – ona pripada svima koji u desertima traže više od šećera. Pripada trenucima uz kavicu u središtu Zagreba, poklonima za drage ljude ili tihim večerima u kojima vam treba nešto toplo, poznato i slatko. Zato kad sljedeći put budete prolazili pokraj nekog od Maistrinih zagrebačkih hotela, stanite. Uđite i počastite se komadićem grada, uspomena i vrhunske slastičarske umjetnosti. □



preparing the cake. Previously, she served as shift supervisor of the patisserie at Esplanade. She has been with Sheraton for two years now, and has stood out for reviving the tradition of this cake and creating its new signature look. Ljiljana notes that, for her, the Zagreb Cake represents “a forgotten tradition that is the foundation of Zagreb’s pastry-making,” emphasizing that all ingredients are handmade at the hotel, following a high-quality recipe and using only the finest ingredients. The Zagreb Cake is not just another chocolate dessert – it is an experience, an emotion, and the identity of the city captured in a single treat. While each of its layers tells its own story, together they speak of respect for the craft and quality, and a love for the city.

This delicacy doesn’t belong only to hotels; it is for everyone who seeks more than just sweetness in a dessert. It belongs to moments spent over coffee in the heart of Zagreb, to gifts for loved ones, or to quiet evenings when you crave something warm, familiar, and sweet. So, the next time you pass by one of Maistra’s hotels in Zagreb, pause. Step inside. And treat yourself to a piece of the city, of memories, and of outstanding pastry artistry. □

ZAGREB CAKE – RECIPE

INGREDIENTS

(for 12 cakes in a large baking tray)

CAKE BATTER

360 g unsalted butter
320 g melted chocolate
360 g sugar
18 egg yolks
360 g ground almonds
4 tablespoons breadcrumbs
A splash of rum
18 egg whites

FIRST CREAM

15 eggs
540 g powdered sugar
3 tablespoons flour
3 packets vanilla sugar

SECOND CREAM

540 g unsalted butter
540 g melted chocolate
150 g ground roasted hazelnuts
Chocolate glaze

INSTRUCTIONS

FOUR THIN SPONGES

In a large bowl, beat the butter and sugar together until light and fluffy. Separate the eggs. Add the egg yolks to the butter mixture and mix well. In a separate bowl, beat the egg whites until stiff peaks form. Soak the breadcrumbs in a splash of rum. Melt the chocolate. Gently fold everything into the butter mixture until the batter is smooth. Bake at 170°C for about 8 minutes.

CREAM

In a bowl, whisk together the eggs, powdered sugar, and flour. Cook over a double boiler (bain-marie) until the mixture lightens in color and begins to thicken. In a separate bowl, beat the butter until creamy. Melt the chocolate. Toast and finely grind the hazelnuts. Combine everything to make a smooth cream and spread it evenly between the sponge layers. Finish the cake with a layer of dark chocolate ganache on top. Roll out red-colored fondant (Ticino paste) and cut out heart shapes. Decorate as desired – use melted white chocolate or buttercream to write “ZAGREB” and outline the heart, inspired by the traditional Licitar heart motif. □

ZAGREBAČKI KOLAČ - RECEPT

SASTOJCI

(za 12 tortica u velikom limu za pečenje)

BISKVIT

360 g maslaca
320 g rastopljene čokolade
360 g šećera
18 žumanjaka
360 g mljevenih badema
4 žlice krušnih mrvica
malo ruma
18 bjelanjaka

PRVA KREMA

15 jaja
540 g šećera u prahu
3 žlice brašna
3 vanilin šećera

DRUGA KREMA

540 g maslaca
540 g rastopljene čokolade
150 g mljevenih prženih lješnjaka
čokoladna glazura

POSTUPAK

4 TANKA BISKVITA

Maslac i šećer miksamo zajedno do pjenaste strukture, a žumanjke odvojimo od bjelanjaka. Žumanjke dodamo u smjesu od maslaca. Bjelanjak istučemo zasebno. Krušne mrvice namočimo u rum, rastopimo čokoladu pa sve spojimo u glatku smjesu. Pečemo 8 minuta na temperaturi od 170 Celzijevih stupnjeva.

KREMA

Jaja sa šećerom i brašnom kuhamo na pari dok ne izbljede i počnu se zgušnjavati, a onda ih ostavimo da se hlade. Maslac izradimo pjenasto, čokoladu rastopimo, a lješnjak tostiramo i sameljemo. Sve to spojimo u kremu, kojom premažemo ispečene kore biskvita. Površinu premažemo ganacheom od tamne čokolade. Ticino masu obojimo u crveno pa od nje izrežemo oblik srca. Zatim pišemo i crtamo željene dekoracije: rastopljenom bijelom čokoladom ili buttercreamom ispišemo ZAGREB i uokvirimo u srce, po uzoru na licitarsko. □



CONCIERGE'S CHOICE ZAGREB

Zagreb is best discovered at the pace of a stroll, through the aromas waiting from kitchens and all the hidden corners waiting to be found

Zagreb se otkriva polako, u ritmu šetnje, mirisima iz kuhinja, zvucima tramvaja i skrivenim kutcima što čekaju da ih pronađete



LOVE AT FIRST SIGHT

Zagreb is a city best discovered slowly, at the pace of a stroll, through the aromas wafting from kitchens, the sounds of trams, and all the hidden corners waiting to be found by chance.

For a first impression, we recommend starting your exploration at Ban Josip Jelačić Square, the city's central hub and favorite meeting place. From here, it's easy to reach European Square and King Tomislav Square, where you can enjoy lush greenery and impressive architecture. But the true spirit of Zagreb reveals itself on a walk through the Upper Town – along the old stone streets of Gradec and Kaptol, leading to the striking cathedral and the colorful Church of St. Mark. The Stone Gate preserves an

atmosphere of tranquility and spirituality, while Dolac Market pulses with everyday life, vibrant colors, and the flavors of local produce.

Don't miss Tkalčićeva Street, brimming with restaurants and cafés and radiating a unique urban charm. For shopping, we recommend the city's bustling commercial thoroughfare Ilica or larger shopping centers such as Arena Centar. Museum enthusiasts can enjoy the Chocolate Museum, the Museum of Illusions, and the Haha Museum, while the Croatian National Theatre and the Nikola Tesla Museum offer cultural and scientific discoveries. For a break from the city bustle, Zrinjevac and Maksimir parks provide peaceful walks among greenery, and the Botanical Garden is a true little paradise in the heart of the city.

LJUBAV NA PRVI POGLED

Zagreb je grad koji se otkriva polako, u ritmu šetnje, mirisima iz kuhinja, zvucima tramvaja i skrivenim kutcima što čekaju da ih slučajno pronađete.

Za prvi dojam, preporučujemo da obilazak započnete na Trgu bana Josipa Jelačića, središnjoj točki grada i omiljenom mjestu susreta. Odatle je lako doći do Europskog trga i Trga kralja Tomislava, gdje ćete uživati u zelenilu i arhitekturi. No, pravi duh Zagreba otkriva se šetnjom Gornjim gradom – starim kamenim ulicama Gradeca i Kaptola, do impresivne katedrale i šarene crkve svetog Marka. Kamenita vrata čuvaju

The Stone Gate preserves an atmosphere of tranquility and spirituality, while Dolac Market pulses with everyday life and vibrant colors

Kamenita vrata čuvaju atmosferu tišine i duhovnosti, dok tržnica Dolac pulsira svakodnevnim životom, bojama i okusima domaćih proizvoda

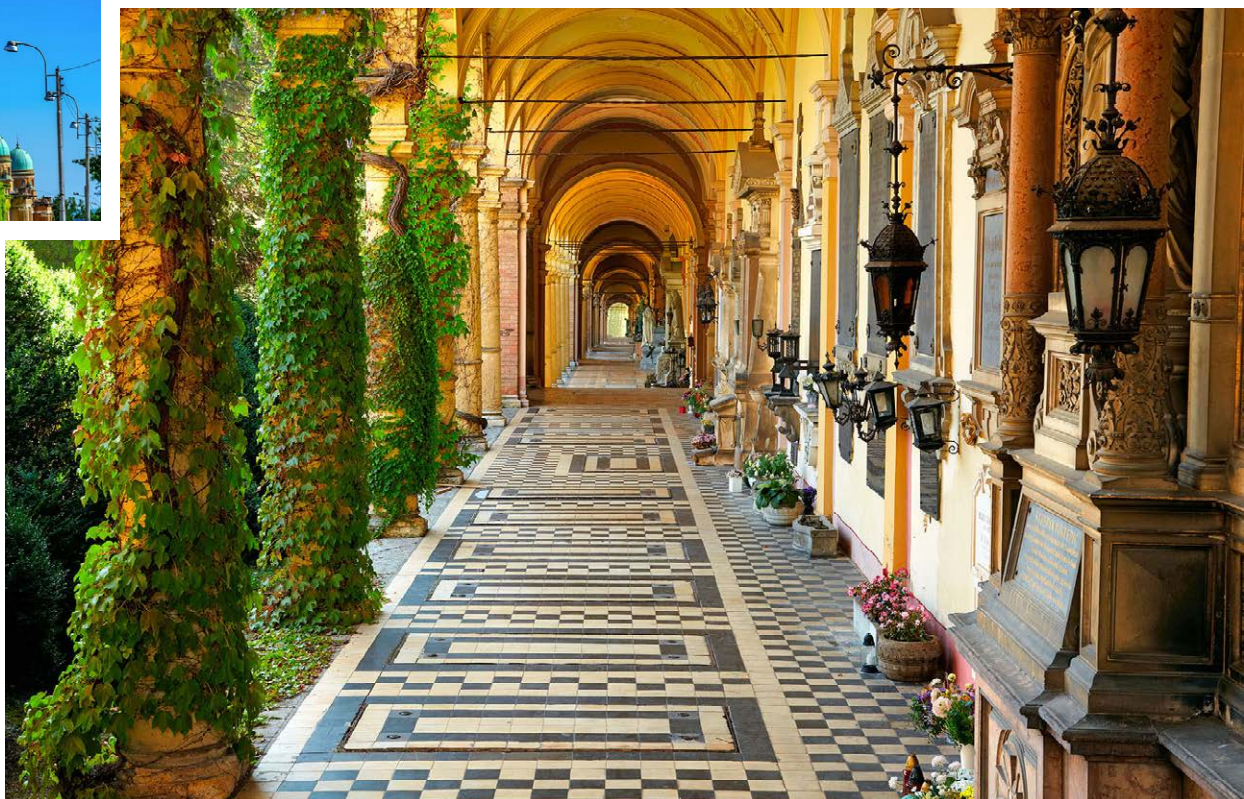
atmosferu tišine i duhovnosti dok tržnica Dolac pulsira svakodnevnim životom, bojama i okusima domaćih proizvoda.

Ne propustite ni Tkalčičevu ulicu, prepunu restorana i kafića s jedinstvenim urbanim šarmom, a za shopping preporučujemo Ilicu ili veće trgovačke centre poput Arena centra. Ljubitelji muzeja mogu uživati u Muzeju čokolade, Muzeju iluzija i Haha muzeju, a Hrvatsko narodno kazalište i Muzej Nikole Tesle nude kulturna i znanstvena otkrića. Za predah od gradske vreve, Zrinjevac i Maksimir nude mirne šetnje među zelenilom, a Botanički vrt pravi je mali raj u srcu grada.



*Mirogoj Cemetery,
with its impressive
arcades, stands as an
architectural
masterpiece and a
place of quiet
reflection well worth
visiting*

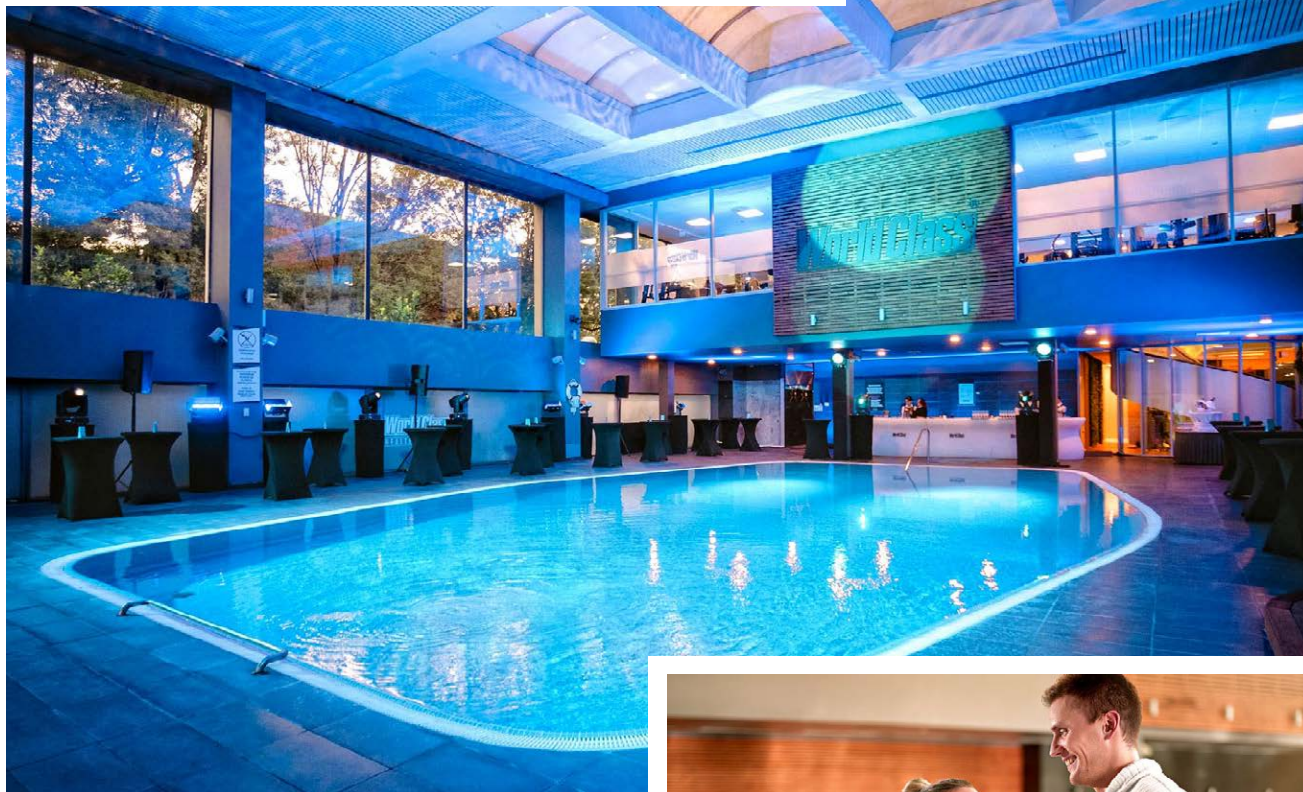
Groblje Mirogoj, s
impresivnim arkadama
i spomenicima, prava je
arhitektonska ljepotica
i mjesto tišine koje
vrijedi posjetiti





World Class fitness & spa center at The Westin Zagreb (below) is a luxurious oasis of tranquility in the very heart of the city

World Class fitness&spa centar u hotelu The Westin Zagreb (dolje) je luksuzna oaza mira u samom srcu grada



TRAVEL LIKE A LOCAL

If you wish to experience Zagreb like a local, venture beyond the city center. Take a stroll through Trešnjevka, a lively neighborhood where bustling markets and welcoming cafés await, or explore Maksimir, with its charming villas.

A special highlight is the Grič Tunnel, a historic underground passage that now hosts fascinating exhibitions. Also, don't miss Rokov Perivoj, a park above Ilica with an artistic past and serene atmosphere. Finally, Mirogoj Cemetery, with its impressive arcades and monuments, stands as an architectural masterpiece and a place of quiet reflection well worth visiting.

FROM MAISTRA TO YOU

For a complete experience, we recommend a wellness break at the World Class fitness & spa center at The Westin Zagreb, a luxurious oasis of tranquility in the very heart of the city. If you're looking for something special, try the Weekend Regeneration package at Zonar Zagreb, which includes accommodation with breakfast, a sweet surprise, a welcome cocktail, tickets to the Chocolate Museum and Cinestar, a popular multiplex cinema, as well as the possibility of a room upgrade and flexible check-in or check-out. MaiStar Rewards Club members can also enjoy exclusive benefits, such as discounts on food and beverages during their stay.



PUTUJ KAO LOKALAC

Želite li doživjeti Zagreb kao lokalac, krenite izvan centra – prošetite Trešnjevkom, gdje vas dočekuju žive tržnice i autentični kvartovski kafići, ili istražite Maksimir s njegovim šarmantnim vilama.

Posebno bi izdvojili tunel Grič, povijesni podzemni prolaz koji danas nudi zanimljive izložbe, te Rokov perivoj, tihi park iznad Ilice s umjetničkom prošlošću. Groblje Mirogoj, s impresivnim arkadama i spomenicima, prava je arhitektonska ljepotica i mjesto tišine koje vrijedi posjetiti.

JEDINSTVENO OD MAISTRE

Za potpuni doživljaj, preporučujemo i wellness predah u World Class fitness&spa centru u hotelu The Westin Zagreb – luksuznoj oazi mira u samom srcu grada. Ako tražite nešto posebno, isprobajte paket "Weekend Regeneration" u hotelu Zonar Zagreb, koji uključuje smještaj s doručkom, slatko iznenađenje, koktel dobrodošlice, ulaznice za Muzej čokolade i kino Cinestar te mogućnost nadogradnje sobe i fleksibilnu prijavu ili odjavu. Gosti MaiStar Rewards Cluba mogu uživati u ekskluzivnim pogodnostima poput popusta na hranu i piće.



NRG at Zonar Zagreb (above) and Tomassino at Sheraton Zagreb hotel (right) showcase the splendor of Zagreb's gastronomic scene

NRG u Zonar Zagreb (gore) i Tomassino u Sheraton Zagreb hotelu (desno) pokazuju raskoš zagrebačke gastro scene



A FLAVOR ODYSSEY BY MAISTRA

Zagreb's culinary scene is just as diverse. For a modern take on local cuisine, NRG Restaurant at Zonar Zagreb blends contemporary cooking with fresh, local ingredients, while the Cherry Pop Rooftop Bar on the hotel's rooftop offers a relaxed poolside atmosphere and panoramic city views.

District Restaurant & Bar at Hotel International and Tomassino Restaurant at the

Sheraton Zagreb Hotel serve creative, seasonal dishes, while Kaptol Restaurant at The Westin Zagreb highlights traditional Croatian specialties.

A TIP FOR THE ROAD

Discover Zonar's rooftop pool, a place where mellow music, creative cocktails, and panoramic city views create the perfect escape from the urban rush. Zagreb is a city remembered for its feeling, where every new discovery becomes your own personal travel story. □

PUTOVANJE KROZ SVIJET OKUSA S MAISTROM

Gastronomska scena Zagreba jednako je raznolika. Za moderan pristup lokalnim jelima, NRG restoran u Zonar Zagreb spaja suvremenu kuhinju s domaćim namirnicama, a Cherry Pop Rooftop Bar na krovu hotela pruža opuštenu atmosferu uz bazen i panoramski pogled na grad.

District Restaurant & Bar u hotelu International i restoran Tomassino u Sheraton Zagreb

hotelu nude kreativnu, sezonsku kuhinju, a restoran Kaptol u The Westin Zagreb ističe tradicionalna hrvatska jela.

SAVJET ZA PUT

Otkrijte Zonarov bazen na krovu hotela – mjesto gdje lagana glazba, kreativni kokteli i pogled na grad stvaraju savršen predah od užurbanosti. Zagreb je grad koji se pamti po osjećaju, a svako novo otkriće postaje vaša osobna priča s putovanja. □

MaiSky

KIDS CLUB

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IS THE
LIMIT





DUBROVNIK SYMPHONY ORCHESTRA

CENTURY-OLD GUARDIANS OF DUBROVNIK'S MUSICAL HERITAGE

STOLJETNI ČUVARI GLAZBENE BAŠTINE DUBROVNIKA

Dubrovački simfonijski orkestar

IN APRIL 13, 1925, the people of Dubrovnik donned their finest attire and, after a brief stroll along the Stradun, made their way toward the Church of St. Blaise. Among them were professors, doctors, lawyers, merchants, city officials, and even descendants of former noble families, all heading to the same destination, the Bonda Theater, as the then Dubrovnik Philharmonic Orchestra was to perform its inaugural concert in the city's theater for the very first time. The orchestra was conducted by Tadeusz Sygietyński, a renowned composer and conductor of the Warsaw Opera, with pianist Paula Begović as the soloist. Over the course of two hours, the program alternated between works by Felix Mendelssohn, Wolfgang Amadeus Mozart, Carl Maria von Weber, Friedrich von Flotow, and even Sygietyński himself. The orchestra's final notes, accompanied by the pianist's closing keystrokes, were met with thunderous applause from the audience.

As the locals exited the theater, they likely remained unaware that they had witnessed a piece of history, or that a hundred years later to the day, Slobodan Begić, Director of the Dubrovnik Symphony Orchestra, would speak about this very performance in the same venue during the grand celebration of Dubrovnik's musical heritage guardians.

Indeed, on April 13, 2025, the Dubrovnik Symphony Orchestra held a concert at the Marin Držić City Theater. Mirroring the event a century prior, the orchestra was led by a Polish conductor, the famed maestro Dawid Runtz, with soloist Jiří Vodička, the concertmaster of the Czech Philharmonic, taking the stage. This was just one of the many performances with

HR — Dana 13. travnja 1925. dubrovački su gospari i gospođe uskočili su u najljepše vestite i vesture te se nakon kratke šetnje Stradunom uputili u smjeru crkve sv. Vlaha. Bilo je među njima profesora, liječnika, odvjetnika, trgovaca, gradskih činovnika, pa i potomaka bivših plemićkih obitelji, a svi su se zaputili na isto mjesto – u Bondin teatar – jer je u gradskom kazalištu prvi put nastupala Dubrovačka filharmonija. Orkestrom je ravnao Tadeusz Sygietyński, čuveni skladatelj i dirigent Varšavske opere, a solo na klaviru imala je Paula Begović. U ta dva sata izmjenjivale su se skladbe Felixa Mendelssohna, Wolfganga Amadeusa Mozarta, Carla Marije von Webera, Friedricha von Flotowa, pa i samog Sygietyńskiego, a dubrovački su filharmoničari sa zadnjim taktom pijanistice nagrađeni gromoglasnim pljeskom.

Dok je zadivljena publika izlazila iz teatra, nije vjerojatno niti bila svjesna da je svjedočila djeliću povijesti te da će upravo o ovom nastupu za točno sto godina govoriti Slobodan Begić, ravnatelj Dubrovačkog simfonijskog orkestra (DSO), i to na istome mjestu, za vrijeme proslave velikog jubileja čuvara dubrovačke glazbene baštine.

Naime, 13. travnja 2025. godine u Gradskom kazalištu Marina Držića održan je koncert Dubrovačkog simfonijskog orkestra. Jednako kao i prije sto godina, orkestrom je ravnao poljski dirigent, ovaj put uvaženi maestro Dawid Runtz, a kao solist je nastupio koncert-majstor Češke filharmonije Jiří Vodička. Bio je to samo jedan od brojnih nastupa kojima Dubrovački simfonijski orkestar obilježava svoj veliki jubilej, godinu koja je za njih u više pogleda izuzetno značajna. U travnju su se preselili u ljetnikovac



SLOBODAN BEGIĆ,
Director of
the Dubrovnik
Symphony Orchestra
*"In our history, many
renowned conductors
and artists have
performed with us,
and the orchestra has
toured all over the
world"*

SLOBODAN BEGIĆ,
ravatelj Dubrovačkog
simfonijskog orkestra
*"U bogatoj povijesti
mnogi su priznati
dirigenti i umjetnici
nastupali s nama, a
orkestar je gostovao
diljem svijeta"*

which the Dubrovnik Symphony Orchestra has been celebrating its grand anniversary and a year of exceptional significance on multiple fronts. In April, they relocated to the Crijević-Pucić summer villa, a historic venue they had once occupied, thus finally returning "home" after years of absence. Now better equipped to prepare for the year ahead, they are set to deliver numerous concerts, starting with performances in the Zvezdani ciklus (Starry Cycle) series.

But before delving into their musical calendar, let us step back and revisit the rich history of these guardians of Dubrovnik's century-old musical tradition and one of their most recognizable cultural symbols.

In his interview with us, Slobodan Begić underlined that every member in the orchestra's century-long history had shaped its path. He highlighted not only directors and conductors but also those who had dedicated their best years to working for the Dubrovnik Symphony Orchestra.

"In our rich history, spanning the century that we are celebrating this year, many world-renowned conductors and artists have performed with us, and the orchestra has toured globally. All of this has made the Dubrovnik Symphony Orchestra what it is today. Consequently, it is incredibly difficult, and rather ungrateful, to single out only a handful of individuals or moments," said Begić.



HR — Crijević-Pucić, novi-stari prostor u kojem su prije djelovali, te su tako ponovno "doma" nakon godina izbjavanja. Sada se još bolje mogu pripremati za godinu koja je pred njima, a bit će ispunjena brojnim koncertima, od kojih su prvi na redu nastupi u sklopu "Zvezdanog ciklusa".

No, prije nego što se dotaknemo njihova glazbenog rasporeda, odlučili smo zakoračiti malo unatrag i prisjetiti se bogate povijesti nositelja stoljetne glazbene tradicije Dubrovnika i jednog od njegovih najprepoznatljivijih kulturnih simbola.

Ravnatelj Slobodan Begić za početak nam govori da je svaki član u povijesti Orkestra oblikovao njegov put. Pritom ne misli samo na ravnatelje i dirigente nego i na ljude koji su radili u Dubrovačkom simfonijskom orkestru i u njemu ostavili svoje najbolje godine.

"U bogatoj povijesti, u stoljeću koje ove godine obilježavamo, mnogi su svjetski priznati dirigenti i umjetnici nastupali s nama, a orkestar je gostovao diljem svijeta. Sve je to izgradilo današnji Dubrovački simfonijski orkestar, tako da je zaista teško i jako nezahvalno izdvojiti nekoliko osoba ili samo nekoliko trenutaka", kaže Begić.

Moramo uzeti u obzir da je Dubrovnik u proteklom stoljeću obilježilo mnogo toga, ponajviše Drugi svjetski rat, potres 1979. godine, pa i razaranja u Domovinskom ratu. No, u svim tim razdobljima Dubrovački simfonijski orkestar aktivno je radio, a Dubrovčanima



Concerts are most often held in the unique ambiance of the Rector's Palace, in collaboration with top soloists and conductors

Koncerti se najčešće održavaju u jedinstvenom ambijentu Kneževa dvora, u suradnji s vrhunskim solistima i dirigentima

We must bear in mind that Dubrovnik had faced significant challenges over the past hundred years, including World War II, the 1979 earthquake, and the destruction of the Homeland War. Yet, the Dubrovnik Symphony Orchestra remained active throughout these periods. The locals still vividly remember the special concert held on December 8, 1991, just two days after a heavy shelling of the city, where the orchestra demonstrated that even relentless attacks could not silence their message of peace through music.

“Throughout those war years, we kept working and performing. We held many concerts in Croatia and abroad, sharing music by Croatian composers and demonstrating to everyone that we were an integral part of Europe’s cultural heritage. We affirmed the power of music,” highlighted Begić, adding that the orchestra’s greatest achievement was its very survival through all these challenges and historical upheavals, enduring to this day.

This is why the Dubrovnik Symphony Orchestra is of such vital cultural significance in Dubrovnik. Its performances locally serve as an international attraction, given the large number of the city’s foreign visitors. Also, guests often describe attending these concerts as the highlight of their stay. This is hardly a surprise: when you combine a city steeped in history, the unique ambiance of the Rector’s Palace (where most concerts take place), meticulously curated music, and world-class

je i dalje u živom sjećanju poseban koncert od 8. prosinca 1991., održan samo dva dana nakon teškog granatiranja grada, gdje su pokazali da ih žestoki napadi ne mogu zaustaviti u slanju poruke mira glazbom.

“Svih tih ratnih godina radili smo i nastupali. Veliki broj koncerata imali smo u Hrvatskoj, ali i izvan granica Hrvatske, prenoseći glazbu hrvatskih skladatelja i pokazujući publici da smo dio europskog kulturnog naslijeđa. Uvjeravali smo u moć glazbe”, govori Begić i dodaje da je upravo najveći uspjeh Dubrovačkog simfonijskog orkestra sama činjenica da je orkestar, unatoč svim izazovima i povijesnim okolnostima, opstao sve do danas.

Upravo je zato ovaj orkestar tako važna institucija u kulturi Dubrovnika. Njegovi koncerti u matičnom gradu na jedan su način međunarodna aktivnost s obzirom na velik broj stranih posjetitelja, a gosti grada često kažu da im je dolazak na koncerte vrhunac

The orchestra, despite all historical circumstances, has survived to this day

Dubrovački orkestar je, unatoč svim povijesnim okolnostima, opstao sve do danas



The orchestra continues its "Star Cycle" as part of which it collaborates with celebrated soloists and conductors

Orkestar tijekom ljeta nastavlja svoj "Zvezdani ciklus" u sklopu kojeg surađuje s proslavljenim solistima i dirigentima

soloists and conductors, the result is an outstanding, memorable event that everyone should experience.

Fortunately, 2025 offers abundant opportunities to hear the Dubrovnik Symphony Orchestra, which will continue its Starry Cycle in June, collaborating with acclaimed soloists and conductors. First up is a Croatian pianist of global renown, Ivo Pogorelić, performing on June 5 and 6 at the Rector's Palace under guest conductor maestro Valentin Egel. The celebrated Croatian hornist Radovan Vlatković will take the stage a week later, together with the orchestra's honorary conductor, maestro Uroš Lajović. Additionally, June 19 will mark both the orchestra's 100th anniversary and the 200th anniversary of the birth of Johann Strauss the Younger. An opera gala will follow on June 26, and then, at the Dubrovnik Summer Festival, the orchestra plans to perform Beethoven's Ninth Symphony, a concert also dedicated to this grand milestone.

Of course, there will be more concerts throughout 2025, and the full schedule can be found on the official website of the Dubrovnik Symphony Orchestra. If you happen to miss these brilliant musicians this year, don't worry – according to Slobodan Begić, this centennial milestone is ultimately work for the future, so we can expect more beautiful music from these guardians of Dubrovnik's musical heritage. □

HR — boravka u Dubrovniku. Nije to nikakvo iznenađenje, jer kad spojimo grad koji odiše poviješću, jedinstveni ambijent Kneževa dvora, gdje se najčešće održavaju koncerti, te pomno biranu glazbu, vrhunske soliste i dirigente, onda dobijemo jednostavno neopisiv događaj i nešto što svatko mora doživjeti.

Na sreću, u 2025. godini bit će mnogo prilika za slušanje DSO-a, koji već u lipnju nastavlja svoj "Zvezdani ciklus" u sklopu kojeg surađuje s proslavljenim solistima i dirigentima. Prvi na redu je hrvatski pijanist svjetskoga glasa Ivo Pogorelić, s kojim će koncert održati 5. i 6. lipnja u Kneževu dvoru, a dirigirat će glavni gostujući dirigent, maestro Valentin Egel. Tjedan dana nakon toga nastupa hrvatski proslavljeni hornist Radovan Vlatković s počasnim dirigentom DSO-a, maestrom Urošem Lajovićem. Spomenimo još da će se 19. lipnja, sa 100. obljetnicom orkestra, obilježiti i 200 godina od rođenja Johanna Straussa mlađeg. Očekuje nas i opera gala, 26. lipnja, a na Dubrovačkim ljetnim igrama orkestar će izvesti Devetu simfoniju Ludwiga van Beethovena i taj će koncert biti također posvećen velikoj obljetnici.

Naravno, bit će još koncerta tijekom 2025., a cijeli raspored možete pronaći na web stranici Dubrovačkog simfonijskog orkestra. Ako ove sjajne glazbenike slučajno ne uhvatite ove godine, ne brinite se, jer, kako kaže ravnatelj Begić, obljetničkih stotinu godina zapravo je rad za budućnost, pa od ovog čuvara dubrovačke glazbene baštine možemo očekivati još mnogo divnih melodija. □

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PLAVAC MALI

THE WINE SOUL OF PELJEŠAC

PLAVAC MALI – VINSKA DUŠA PELJEŠCA

IN THE WORLD OF WINE, few grape varieties embody their landscape with such passion, pride, and perseverance. Plavac Mali, the most important red grape of Dalmatia, is more than just a cluster on the vine – it is the very expression of stone, salt, sun, and the people who tend it. Nowhere is this connection felt more deeply than on the Pelješac Peninsula!

Plavac Mali is an indigenous Croatian variety, a genetic descendant of Crljenak Kaštelanski (known internationally as Zinfandel or Primitivo) and Dobričić, placing it firmly within a significant genetic and historical context in the world of winemaking. Its name – Mali, meaning “small” – refers to its small, thick-skinned grapes, which yield wines of remarkable concentration, rich in tannins, alcohol, and body. Traits once seen as challenges are now celebrated as strengths: Plavac Mali produces powerful, structured wines with exceptional aging potential. The aromatic profile is dominated by ripe dark cherries, blackberries, prunes, and notes of Mediterranean herbs, tobacco, and even the sea – reflecting both the vineyards’ coastal location and the subtle hint of salinity in the wine.

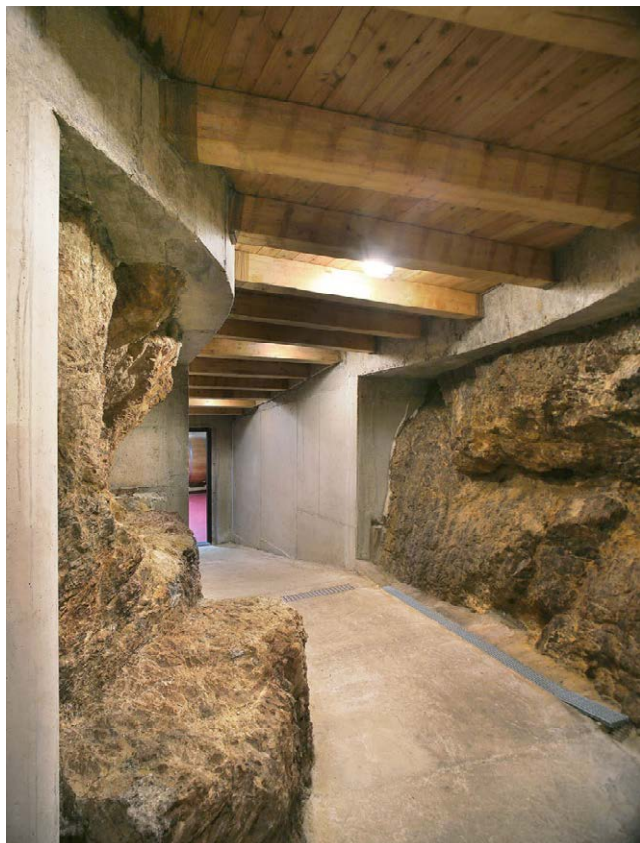
This variety reaches its full potential on the dramatic slopes of the Pelješac Peninsula, where the vines cling to steep southern hillsides above the sea, rooted in nutrient-poor yet perfectly suited soils. In renowned locations such as Dingač, Postup, and Ponikve, Plavac Mali not only survives but truly thrives, delivering its absolute best.

HR — U svijetu vina, rijetke su sorte koje s toliko strasti, ponosa i upornosti nose svoj krajolik. Plavac mali, najvažnija crna sorta Dalmacije, nije samo grozd na trsju – on je izraz kamena, soli, sunca i ljudi. A nigdje se ta veza ne osjeća snažnije nego na Pelješcu!

Plavac mali je autohtona hrvatska sorta, koja je genetski potomak crljenka kaštelanskog (poznatog svijetu kao Zinfandel ili Primitivo) i dobričića, čime se smješta u vrlo važan genetski i povijesni kontekst svjetskog vinarstva. Njegovo ime – mali – odnosi se na male bobice guste kožice, koje daju visoko koncentrirana vina bogata tanim, alkoholom i ekstraktom. Karakteristike koje su nekad smatrane izazovima, danas su njegova prednost: plavac mali daje vina moćna, strukturirana i izuzetno pogodna za starenje. U aromatskom profilu dominiraju zrele tamne višnje, kupine, suhe šljive te note mediteranskog bilja, duhana i mora, doslovno i figurativno.

Ova sorta najbolje rezultate daje upravo na ekstremnim pelješkim položajima, gdje trsje raste na strmim južnim padinama iznad mora, na tlu koje je siromašno, ali savršeno za vinovu lozu. Na položajima poput Dingača, Postupa i Ponikava plavac mali ne samo da preživljava nego dobivamo najbolje od njega.

Jedan od najvažnijih glasova plavca malog dolazi baš s Pelješca, a riječ je o vinaru **Frani Milošu** iz Ponikava. Njegovo vino *Stagnum* uživa kulturni status, a njegov pristup – organski, promišljen i posvećen terroiru – plavcu malom daje novu dimenziju. Upravo smo zato



Miloš Winery is dedicated to traditional methods with an emphasis on the naturalness of wine

Vinarija Miloš posvećena je tradicionalnim metodama s naglaskom na prirodnost i dugovječnost vina





Plavac Mali is an indigenous Croatian variety, a genetic descendant of Crljenak Kaštelanski and Dobričić

Plavac mali je autohtona hrvatska sorta, koja je genetski potomak crljenka kaštelanskog i dobričića

One of the most important voices for Plavac Mali comes from Pelješac itself: winemaker **Frano Miloš** of Ponikve. His wine, Stagnum, enjoys cult status, and his approach – organic, thoughtful, and deeply committed to terroir – brings a new dimension to Plavac Mali. That's why we spoke with him about this variety and its significance for Dalmatia, and for Pelješac in particular.

“Plavac Mali, as an indigenous Dalmatian grape, was born in this region and expresses all the unique qualities of its environment. Its origin in a specific area is a gift of the local climate, and natural evolution has enabled the creation of a variety that is perfectly adapted to the unique landscape of southern Dalmatia. As a result, Plavac Mali is today one of the most demanding and noble red grape varieties – a grape with a thousand faces,” explains Frano Miloš. He adds: “The vine, in general, develops a strong connection with its territory and climate, and through wine, faithfully conveys information about the weather, soil, surroundings, and its relationship with people, developing a powerful expression of terroir. Plavac Mali has made its home on Pelješac and, throughout history, has conquered the highest quality and most extreme vineyard sites, becoming an important companion to local life – economically and culturally.”

The Miloš Winery, a family-run estate, is dedicated to traditional methods with minimal intervention, focusing on natural processes and the longevity of their wines. “At Miloš Winery, we strive to realize the full potential of the Plavac Mali grape. To achieve this, we cultivate vineyards on the finest and most extreme sites of the Pelješac Peninsula, specifically in Ponikve. All our vineyards are tended exclusively by hand, using entirely natural growing methods – without artificial fertilizers, herbicides, pesticides, or chemical treatments.” This philosophy allows them to produce a range of wines that reflect both the richness of the variety and the unique character of each vintage – wines with alcohol content ranging from 13% to 17%, including dry, semi-sweet, and dessert styles. “The process of maturing and shaping our wines takes many years, and for some wines to reach their full expression, it can take a decade or longer. Our wines have a long, long life; they are constantly changing and evolving, and so too does the person who creates them. In this mutual interaction,

HR — s njim razgovarali o ovoj sorti, njezinoj važnosti za Dalmaciju, a posebno za Pelješac.

“Plavac mali kao autohtona sorta Dalmacije nastala je na ovom prostoru i izražava sve posebnosti svojeg životnog prostora. Rođenje na određenom području dar je podneblja, a prirodna evolucija omogućila je da se prilagodbom i modifikacijom stvori sorta koja je u potpunosti kompatibilna s jedinstvenim južnodalmatinskim prostorom. Rezultat toga je da je plavac mali danas jedna od najzahtjevnijih i najplemenitijih crnih sorti grožđa – sorta s tisuću lica”, objašnjava nam Frano Miloš. “Vinova loza, općenito, razvija snažnu vezu s teritorijem i podnebljem te kroz vino vjerno prenosi informaciju o klimi, tlu, okruženju i odnosu s čovjekom, razvijajući snažan izričaj terroira. Plavac mali udomačio se na Pelješcu te je kroz povijest osvojio najkvalitetnije, najekstremnije položaje, postavši važan suputnik čovjekova života kako u gospodarskom, tako i u kulturološkom smislu”, dodaje ovaj poznati vinar.

Vinarija Miloš, obiteljski vođena, posvećena je tradicionalnim metodama uz minimalne intervencije, s naglaskom na prirodnost i dugovječnost vina. “Vinarija Miloš koristi i razvija cjelokupni potencijal sorte plavac mali. Kako bismo to postigli, posjedujemo vinograde na najkvalitetnijim i najekstremnijim položajima poluotoka Pelješca, na položajima Ponikve. Vinogradi se obrađuju isključivo ručno, potpuno prirodnim načinom uzgoja, bez korištenja umjetnih gnojiva, herbicida, pesticida i kemijskih zaštitnih sredstava”, ističe Miloš. Na taj način proizvode različite tipove vina, u skladu s bogatstvom sorte i karakteristikama pojedine godine – vina s udjelom alkohola od 13 do 17 posto, suha, poluslatka i desertna vina.

“Proces zrenja i formiranja vina traje dugi niz godina, a da bi se neka vina u potpunosti razvila, potrebno je deset i više godina. Naša vina imaju dug, dug život; stalno se mijenjaju, evoluiraju, a uz njih evoluiraju i čovjek. U toj međusobnoj interakciji razvijaju se i vino i čovjek, u svakom smislu”, kaže.

Njihova vina od plavca malog često se opisuju kao suzdržanija i elegantnija u odnosu na tipičan stil sorte, pa smo pitali i kako su razvili taj pristup i što im je u fokusu pri vinifikaciji.



both the wine and the winemaker grow and develop, in every sense,” he explains.

Wines made from Plavac Mali at Miloš Winery are often described as more restrained and elegant than the typical style of the variety. We asked how they developed this approach and what they focus on during vinification.

“Our wines are unique in their expression of terroir, to the extent that they are impossible to replicate. From the strength, ruggedness, and wildness of both the land and the grape, we have, through a special method of vinification, encouraged the development of the finest substances a wine can contain. The result is a refined, mature elegance – a harmonious composition in which, under optimal tasting conditions, the wine awakens all of our senses. My wines don’t just tell their own story; they reveal an entire world of sensations we may not even realize exists. Nuances of taste, aroma, sight, sound, and touch – all are dedicated to the creation of wine and its ultimate test in the interaction between the person and the wine, and in their mutual development.”

Plavac Mali is often associated with powerful, high-alcohol wines, so we were curious how Miloš Winery balances the natural strength of the grape with the unique expression of the Ponikve terroir. “It’s true that wines from Plavac Mali can reach high levels of alcohol, but it’s important that the alcohol doesn’t stand out. It’s a mistake to judge wines solely by their alcohol content. Plavac Mali has the richness to accompany high alcohol with incredibly high dry extract and a wealth of other components. It’s well known that wine contains hundreds of different elements. Achieving

“Naša vina jedinstvena su u terroirskom izričaju, do te mjere da ih je nemoguće kopirati. Iz snage, oporosti i divljine prostora i sorte, posebnim načinom vinifikacije potaknuli smo razvoj najfinijih supstanci koje vino može sadržavati. Rezultat je finoća zrele elegancije svih sastojaka u skladnoj kompoziciji koja, u optimalnim uvjetima konzumacije, budi cijeli naš osjetilni svijet. Ne samo da mi moja vina pričaju o sebi, ona otkrivaju čitav osjetilni svijet za koji ponekad nismo niti svjesni da postoji. Nijanse okusa, mirisa, vida, sluha i dodira – sve je podređeno stvaranju vina i njegovoj konačnoj provjeri u interakciji između čovjeka i vina te njihovu međusobnom razvoju”, kaže Miloš.

Plavac mali često se veže uz snažna, alkoholna vina, pa nas je zanimalo kako se u vinariji Miloš balansira prirodna snaga sorte s izražajem terroira Ponikava. “Istina je da vina od plavca malog postižu visoke razine alkohola, ali važno je da ti alkoholi ne strše. Pogrešno je vina procjenjivati isključivo prema udjelu alkohola. Plavac mali ima to bogatstvo da, uz visoki alkohol, kao pratinju stvara nevjerojatno visoke suhe ekstrakte te bogat sastav svih drugih sastojaka. Poznato je da vino sadrži stotine različitih komponenti. Stvarati balans i ravnotežu u moru kombinacija poseban je izazov i upravo u tome vinarija Miloš uspijeva. To je naš najveći rezultat. Naša su vina jedinstvena: pored visokih alkohola, ona nisu opterećena alkoholom, taj alkohol nema razbijačku silu, nego nosi plemenitu snagu”, objašnjava ovaj pelješki vinar.

Frano Miloš naglašava i da organskim načinom proizvodnje uspijevaju jako dobro vladati s više od 20 hektara poljoprivrednog zemljišta: “Ručnim radom održavamo vinograde, maslinike, plantažu biljnih čajeva. Plavac mali

Plavac Mali gives the best results on extreme Pelješac locations - steep southern slopes above the sea

Plavac mali daje najbolje rezultate na ekstremnim pelješkim položajima - strmim južnim padinama iznad mora



Frano Miloš is one of the most important producers of Plavac Mali, his wine Stagnum is well known in Croatia

Frano Miloš jedan je od najvažnijih proizvođača plavca malog, njegovo vino Stagnum uživa kulni status



balance and harmony among this sea of combinations is a special challenge, and this is precisely where Miloš Winery succeeds. That is our greatest achievement. Our wines are unique: despite their high alcohol content, they are not weighed down by it. The alcohol doesn't overpower; instead, it carries a noble strength."

Frano Miloš also emphasizes that, through organic methods, they successfully manage more than 20 hectares of agricultural land: "We maintain our vineyards, olive groves, and an herb plantation, where we grow a variety of herbs for tea, all tended entirely by hand. Plavac Mali thrives in its environment. It responds well to human care and is open to coexistence – not only with people, but with all plant and animal life. This coexistence, this biodiversity, is extremely important. All of it influences the final balance in the wine, a balance that begins in the vineyard."

The wines of Miloš Winery, and especially their Stagnum, which features on the wine lists of many leading restaurants in Croatia, are renowned for their excellent aging potential. We asked Frano Miloš about his perspective on the relationship between time and Plavac Mali: "Stagnum, thanks to its rich composition and elements that some wines lack entirely or possess only in small amounts, requires much more time for its components to meld, settle, and find their ideal harmony. Sometimes this development takes years, even decades. It's human nature to want quick results, but my wines calm me – even when I have to work hard and fast, I never worry about the time the wine needs to develop. Even if it takes decades, it brings me peace. In this way, I achieve harmony with the passage of time, and that is the greatest reward for the effort sometimes required."

Finally, we asked Frano Miloš how he would describe the recognition and reputation of Plavac Mali on the international wine scene, and how this variety is valued by foreign sommeliers and wine lovers.

"A great number of guests, wine enthusiasts, connoisseurs, sommeliers, and people from the wine business visit our winery. We conduct highly professional presentations and various tastings, always accompanied by commentary and discussion, so we receive immediate feedback – which is extremely important for our work. Most often, visitors are surprised that such wines are even produced in Croatia. To be honest, Croatia is still relatively unknown as a wine country on the global stage, especially when it comes to the types of wines we produce. Unfortunately, Plavac Mali has inherited a poor reputation in the market, as it was once associated with the cheapest versions of Plavac wines—far beneath its true potential. We are able to ship our wines to any address in the world, which is very important, as our guests respond very positively to our wines and are often amazed by what we do. Even though Stagnum is considered an expensive wine by local standards, we have gained loyal and appreciative private customers all over the world, which is a tremendous encouragement for us as we continue to grow," concludes Frano Miloš. □

HR — odlično se snalazi u takvom okruženju. Voli čovjeka i otvoren je za komunikaciju, a isto tako i za suživot sa svim biljnim i životinjskim svijetom. Veoma je važan taj suživot biodiverziteta. Sve to utječe na konačni rezultat ravnoteže u vinu, koja počinje u vinogradu."

Vina Vinarije Miloš, a posebno njihov Stagnum, koji je prisutan na vinskim kartama mnogih vodećih restorana u Hrvatskoj, poznata su po izvrsnom potencijalu za odležavanje. Franu Miloša stoga smo pitali i kako gleda na odnos vremena i plavca malog. "Stagnum, zbog svojeg bogatog sastava, sastojaka koje neka vina niti nemaju ili ih imaju u jako maloj mjeri, zahtijeva puno više vremena da bi se neki elementi rastopili, složili, pozicionirali, kako bi se došlo do idealne kompozicije okusa. Ponekad taj razvoj traje godinama, pa i desetljećima. Nekako je ljudski da čovjek želi rezultat postići na brzinu. Mene moja vina smiruju, pa i onda kad neke poslove moram raditi naporno i brzo, i nikad me ne zabrinjava vrijeme koje je vinu potrebno da se razvije. Makar trajalo i desecima godina, to me smiruje. Na takav način postižem ravnotežu vremenskog tijeka a to je najveća nagrada za ponekad teško svladan napor", rekao nam je Miloš.

Za kraj nas je zanimalo kako bi općenito opisao prepoznatljivost i reputaciju plavca malog na međunarodnoj vinskoj sceni, kao i koliko je ta sorta cijenjena među stranim sommelierima i ljubiteljima vina.

"Kroz našu vinariju prođe velik broj gostiju, ljubitelja i poznavatelja vina, sommeliera i ljudi iz vinskog biznisa. Odrađujemo visokoprofesionalno prezentacije i različite degustacije vina uz popratne komentare, tako da na licu mjesta imamo i povratne informacije, što je za naš posao jako važno. Najčešće prevlada iznenađenost činjenicom da se takva vina proizvode u Hrvatskoj. Iskreno govoreći, Hrvatska je nepoznata kao zemlja vina na svjetskoj vinskoj sceni, pogotovo vina onih tipova koje mi proizvodimo, a imamo veoma loše naslijeđeno tržište vina od plavca, koje se obasipalo najjeftinijim verzijama vina od plavca malog, nedolično njegovom potencijalu. Vina možemo dostaviti na bilo koju adresu u svijetu, što je jako važno s obzirom na to da naši gosti veoma dobro reagiraju na naša vina i najčešće su iznenađeni onim što radimo. Bez obzira na to što su Stagnumi za naše prilike skupa vina, stječemo vjerne i zahvalne privatne kupce diljem svijeta, što nam je u ovom razvojnog procesu jako poticajno", zaključio je Frano Miloš. □

Plavac Mali is the most important red wine of Dalmatia and Pelješac

Plavac mali je najvažnija crna sorta Dalmacije, ali i Pelješa



CONCIERGE'S CHOICE DUBROVNIK

Dubrovnik is one of the most beautiful cities in Croatia, and with Maistra's Concierge, discover all the secrets of the Adriatic jewel

Dubrovnik je jedan od najljepših gradova Hrvatske, a uz Maistrinog Conciergea otkrite sve tajne jadranskog dragulja



LOVE AT FIRST SIGHT

For your first encounter with this Adriatic gem, we recommend starting at the very heart of Dubrovnik – the Old City. Stroll along its formidable city walls, which have guarded stories of a glorious, centuries-long past, linger in the shade of historic churches and charming little squares, or rest with a glass of local wine in one of the city's inviting bars. Don't miss the cable car ride up to Mount Srđ – from this bird's-eye view, Dubrovnik looks like a postcard you'll want to keep in your heart forever, rather than send away. If you're looking to escape the lively bustle of the Old City, the island of Lokrum offers tranquility just a short boat ride away. Discover a botanical garden

filled with exotic plants, enjoy a romantic walk beneath pine trees, and explore the centuries-old Benedictine monastery, which seems to guard the island's secrets. You'll also find peace on a day trip to the Elaphiti Islands – especially Lopud, where the sandy beach of Šunj invites you to unwind completely.

For those eager to explore the wider region, we recommend day trips to Korčula – the island of wind and stone, and the birthplace of the legendary explorer Marco Polo; to Mljet, a national park where the sea blends with lakes and legends; to the wine-rich peninsula of Pelješac; and to the enchanting neighboring towns of Kotor, Perast, Mostar, and Međugorje.



Don't miss the cable car ride up to Mount Srđ – from this bird's-eye view, Dubrovnik looks like a postcard

Nemojte propustiti vožnju žičarom do brda Srđ – ondje, iz ptičje perspektive, Dubrovnik izgleda kao razglednica



LJUBAV NA PRVI POGLED

Za prvi susret s ovim biserom Jadrana preporučujemo da krenete od srca Dubrovnika – starog grada. Prošetite njegovim zidinama koje stoljećima čuvaju priče o slavnoj prošlosti, zastanite u hladu crkava i malih trgova i predahnite uz čašu vina u jednom od autentičnih barova. Nemojte propustiti vožnju žičarom do brda Srđ – ondje, iz ptičje perspektive, Dubrovnik izgleda kao razglednica koju nećete htjeti poslati, nego zauvijek zadržati u srcu. Ako, pak, poželite pobjeći od vreve stare gradske jezgre, otok Lokrum pruža tišinu, botanički vrt pun egzotičnih biljaka i

romantičnu šetnju pod krošnjama borova dok vas s obale promatra samostan koji kao da čuva tajne prošlih stoljeća. Spokoj ćete pronaći i ako odete na izlet do Elafitskih otoka – posebice Lopud, gdje pješčana plaža Šunj poziva na potpuno opuštanje.

Za one željne istraživanja šire regije, preporučujemo dnevne izlete do Korčule – otoka vjetra i kamena te rodno mjesto Marka Pola, do Mljeta, nacionalnog parka gdje se more stapa s jezerima i legendama, vinskog poluotoka Pelješca te čarobnih gradova iz susjedstva poput Kotora, Perasta, Mostara i Međugorja.



*There are places whose beauty
isn't proclaimed loudly, but
quietly revealed to those who
know how to listen*

Postoje mjesta koja ne vrište
svojom ljepotom, nego je šapuću
onima koji znaju slušati



TRAVEL LIKE A LOCAL

For travelers eager to venture beyond the picture-perfect postcards and well-trodden tourist routes, and truly experience the heartbeat of the Croatian south, there are places whose beauty isn't proclaimed loudly, but quietly revealed to those who know how to listen.

Cavtat is one such place. Just half an hour from Dubrovnik, this picturesque town radiates tranquility, elegance, and local charm. A walk along the waterfront, through pine forests and past old stone villas, feels like stepping into another, quieter era. Even further south, in the scenic region of Konavle, you'll find an unforgettable sight – Pasjača Beach, hidden at the foot of a steep cliff, as if nature itself intended it for only the most determined to discover.

Konavle is a region that delights not only the eyes but also the palate. A wine tour through this picturesque area offers the chance to visit authentic, family-run wineries, meet local families who lovingly preserve their traditions, and sample wines that tell the story of the land, the sun, and the passage of time.

To the north, the Pelješac Peninsula hides another destination worth discovering – the historic fortified town of Ston. It's surrounded by the longest stone walls in Europe, a remarkable feat of medieval architecture, and is renowned for its rich culinary heritage. Here, among salt pans and olive groves, you can savor one of the south's greatest delicacies – fresh oysters, served simply to honor the perfection of nature itself.

PUTUJ KAO LOKALAC

Za one koji žele uroniti dublje – ispod razglednica i turističkih ruta – i osjetiti istinski puls juga, postoje mjesta koja ne vrište svojom ljepotom, nego je šapuću onima koji znaju slušati.

Cavtat je jedno od takvih mjesta. Samo pola sata udaljen od Dubrovnika, ovaj slikoviti gradić odiše mirom, elegancijom i lokalnim šarmom. Šetnja uz obalu, kroz borovu šumu i uz stare kamene vile, pruža osjećaj kao da ste zakoračili u neko drugo, tiše vrijeme. Još južnije, u Konavlima, čeka vas prizor koji se ne zaboravlja – plaža Pasjača skrivena podno strme litice, kao da se sama priroda pobrinula da do nje dođu samo najodlučniji.

Tu su i Konavle, regija koja ne predstavlja nirvanu samo za oči nego i za nepca. Vinska tura ovim krajem pruža priliku da završite u autentične vinarije,

upoznate obitelji koje s ljubavlju njeguju tradiciju te probate vina koja pričaju priču o zemlji, suncu i vremenu.

Na sjeveru, Pelješac krije još jednu priču vrijednu putovanja – Ston. Mjesto okruženo najdužim kamenim zidinama u Europi, ali i bogatom gastronomskom tradicijom. Ovdje, među solanama i maslinicima, možete kušati jednu od najvećih delicija juga – svježe kamenice, poslužene jednostavno, kako i dolikuje savršenstvu prirode.

JEDINSTVENO OD MAISTRE

Nezaboravno iskustvo nastaje kada se spoje užitek, ljepota i duh našeg podneblja.

Upravo zato savjetujemo našim gostima da dan započnu laganom šetnjom uz more, gdje mirisi borova i soli prate svaki korak, a lagani povjetarac



FROM MAISTRA TO YOU

An unforgettable experience is created when pleasure, beauty, and the spirit of our region come together.

That's why we recommend our guests start their day with a gentle stroll along the sea, where the scent of pine and salt lingers with every step and a soft breeze brings a sense of calm.

Here, they'll find Lungomare Restaurant, a place where the flavors of the sea are brought to the table: fresh fish, local olive oil, a glass of house wine, and a view that needs no words. For a more laid-back option, there's also Pizzeria Supetar, where you can enjoy a casual yet exceptional gourmet experience right by the sea, with crispy crusts and playful toppings in an inviting, informal setting.

And when it comes to relaxation, let's remember that everyone experiences leisure in their own way. For those who enjoy an active holiday, we suggest kayaking tours through hidden coves, cycling along the coast, stand-up paddleboarding for those seeking a challenge, as well as tennis or a ride on a pedal boat.

For guests looking to recharge and reconnect with themselves, Shine Spa at the Sheraton Dubrovnik Riviera Hotel is a sanctuary of tranquility. Inspired by the Mediterranean nature, the treatments, soothing rituals, and attention to every detail make this spa oasis an essential part of your stay.

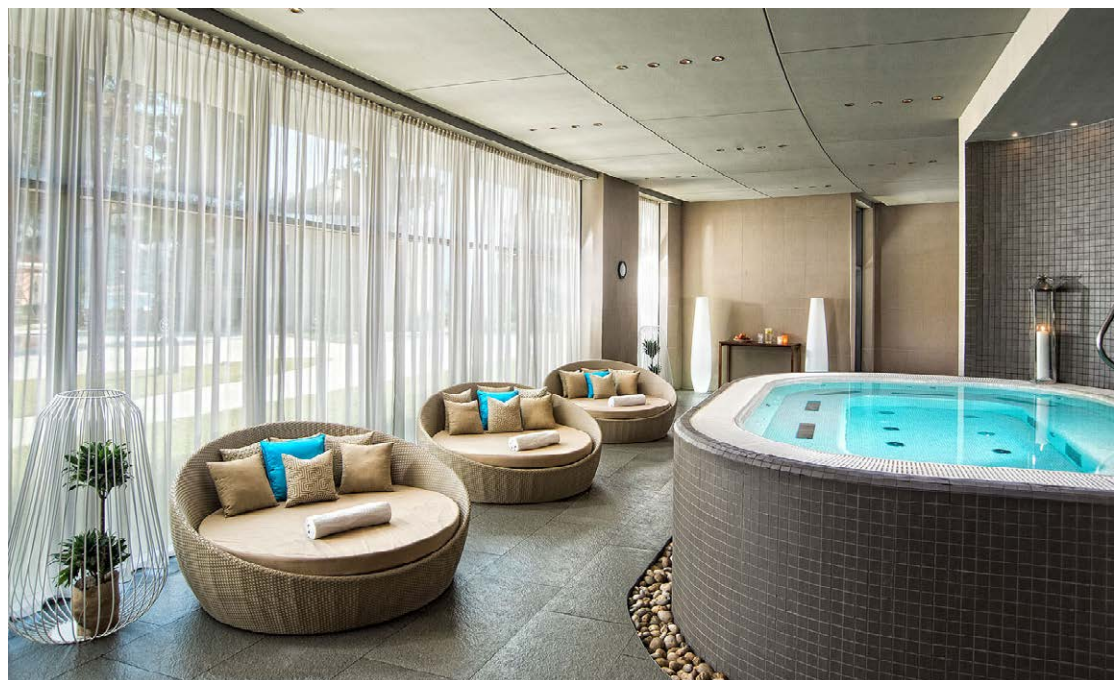
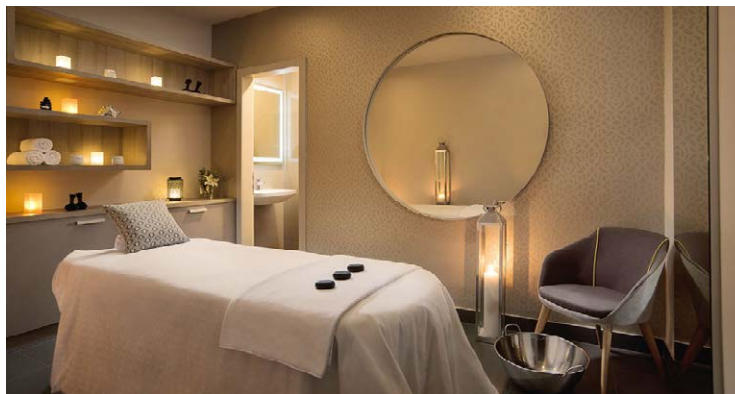
donosi spokoj. Tu ih dočekuje restoran Lungomare, mjesto gdje se okus mora pretače u tanjur – svježa riba, lokalno maslinovo ulje, čaša domaćeg vina i pogled koji ne traži društvo riječi.

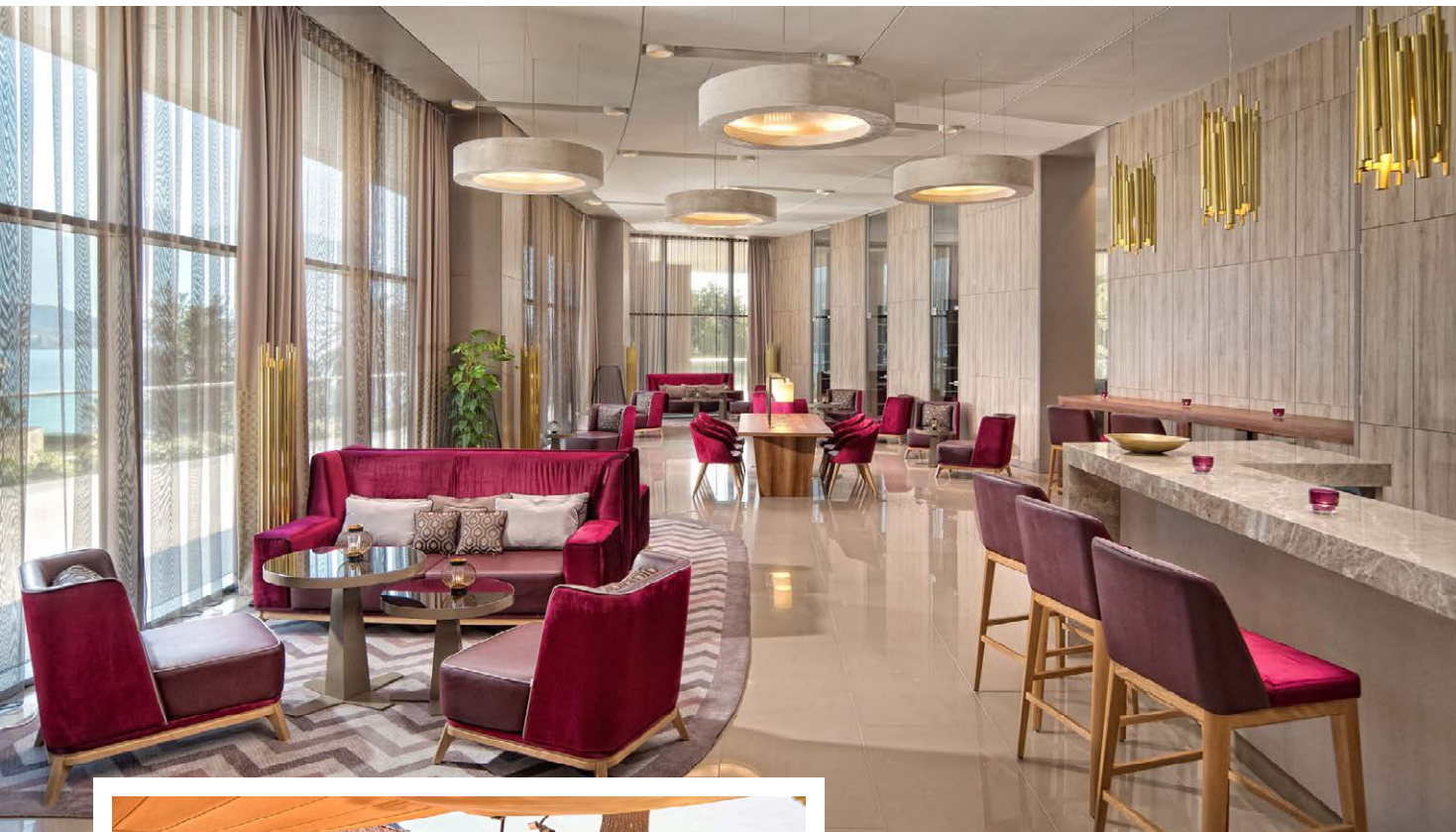
Za opušteniji trenutak, tu je i pizzeria Supetar, gdje se uz hrskavu koru i razigrane sastojke može uživati u neformalnom, ali vrhunskom gurmanskom trenutku, tik do mora.

A kad već govorimo o opuštanju, podsjetimo se da ne percipira svatko bezbrižnost na jednak način. Ljubiteljima aktivnog odmora predlažemo ture kajakom kroz uvale, bicikljanje uz more, stand up

Shine Spa at the Sheraton Dubrovnik Riviera Hotel is a sanctuary of tranquility and relaxation

Shine Spa u Sheraton Dubrovnik Riviera Hotelu utočište je koje pruža mir i relaksaciju





A FLAVOR ODYSSEY BY MAISTRA

Located right by the sea, with the sound of waves and the nearby outdoor pool, our newly opened Pool Bar Pinia is more than just a place to enjoy coffee – it's a state of mind. Here, time slows down, and the experience of local flavors unfolds at a leisurely pace, accompanied by a horizon that invites daydreaming.

The menu features carefully selected local delicacies and refreshing drinks that reflect the character of this region – simple, yet full of soul. Every bite and sip tells a story of the Mediterranean, while gentle

music and the scent of the sea create an atmosphere guests remember long after their visit. Pinia is that hidden corner where everyday life fades away, and the present moment becomes the most treasured souvenir of your journey.

A TIP FOR THE ROAD

In the early morning, while the sun is still rising lazily, visit Prima Vista Lounge Bar.

Take a seat on the outdoor terrace, order a cup of coffee, and enjoy the stunning view of the sea merging with the horizon. Trust us, you won't regret it. □

PUTOVANJE KROZ SVIJET OKUSA S MAISTROM

Smješten tik uz more, uz šum valova i blizinu vanjskog bazena, naš novootvoreni Pool Bar Pinia više je od mjesta za ispijanje kave – to je stanje uma. Ovdje se dani usporavaju, a doživljaj lokalnih okusa odvija se bez žurbe, uz pogled na obzor koji mami na sanjarenje.

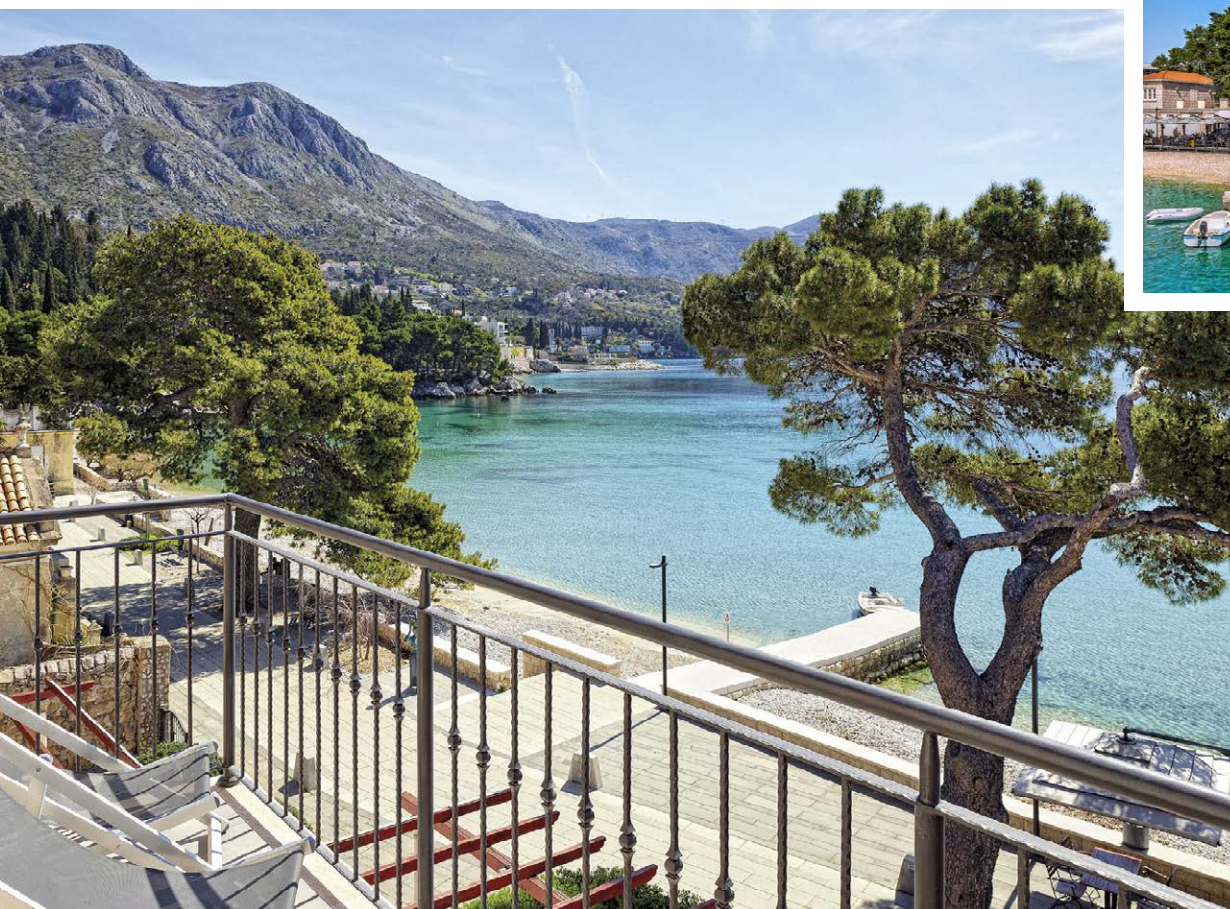
U ponudi su pažljivo birane lokalne delicije i osvježavajuća pića koja reflektiraju karakter ovog podneblja – jednostavno, ali s dušom. Svaki zalogaj i gutljaj krije priču o Mediteranu

dok lagana glazba i miris mora stvaraju ambijent koji gosti dugo pamte. Pinia je onaj skriveni kutak u kojem se svakodnevica zaboravlja, a sadašnji trenutak postaje najvredniji suvenir s putovanja.

SAVJET ZA PUT

U rano jutro, dok Sunce još lijeno ustaje, posjetite Prima Vista Lounge Bar.

Sjednite na vanjsku terasu, naručite šalicu kavu i uživajte u predivnom pogledu na more koje se spaja s horizontom. Vjerujte nam, nećete požaliti. □



*In the early morning,
while the sun is still
rising lazily, visit
Prima Vista Lounge
Bar. Trust us, you
won't regret it*

U rano jutro, dok
Sunce još lijeno ustaje,
posjetite Prima Vista
Lounge Bar. Vjerujte,
nećete požaliti

MAISTRA INVESTS IN THE SUSTAINABLE TOURISM OF THE FUTURE

MAISTRA ULAŽE U ODRŽIVI TURIZAM BUDUĆNOSTI

GROUP IS BOLDLY ADVANCING toward a sustainable and digital future. At a time when environmental responsibility and energy efficiency increasingly shape traveler expectations, Maistra stands out as a model for combining premium service with planetary stewardship. Through investments in renewable energy, smart solutions, and resource-efficient infrastructure, the company clearly demonstrates that green transition is not just a necessity but an opportunity to create a better, more modern, and compelling offering for guests.

Maistra Collection properties such as the Grand Park Hotel Rovinj, Monte Mulini Hotel, and Lone Hotel, along with Maistra Select-branded hotels like the Amarin Family Hotel, Island Hotel Istra, and Belvedere Resort, already hold the Travelife Gold Certification, an internationally recognized standard for sustainable tourism management. Another key recent addition to this sustainability strategy is the fully renovated Astarea Hotel in Mlini, which reopened in August 2024.

The project, titled *Green and Digital Transformation of the Astarea Hotel for Year-Round Family Vacations*, was co-financed by the Recovery and Resilience Facility. Its goals included reducing the ecological footprint, enhancing energy efficiency, and developing smart digital solutions for guests and staff alike. With a total investment of EUR 20.5 million, including nearly EUR 6.6 million in EU funding, the project encompassed the renovation of all public spaces, refurbishment of accommodation units, implementation of renewable energy sources and digital technologies, expansion of the wellness zone, creation of new children's facilities, and a comprehensive energy overhaul of the building. The hotel now offers 307 modern accommodation units

HR — Maistra Hospitality Group snažno korača prema održivoj i digitalnoj budućnosti. U vremenu kada odgovornost prema okolišu i energetska učinkovitost sve više oblikuju očekivanja putnika, Maistra se ističe kao primjer spajanja vrhunske usluge u turizmu s brigom za planet. Ulaganjima u obnovljive izvore energije, pametna rješenja i infrastrukturu koja štedi resurse tvrtka jasno pokazuje da zelena tranzicija nije samo nužnost – to je i prilika za stvaranje bolje, suvremenije i privlačnije ponude za goste.

Objekti Maistra Collectiona kao što su Grand Park Hotel Rovinj, hoteli Monte Mulini i Lone te objekti brenda Maistra Select poput Family Hotela Amarin, Island Hotela Istra i Resorta Belvedere već imaju certifikat Travelife Gold, međunarodno priznanje za održivo upravljanje turizmom. Uz to, jedan od novih ključnih projekata provedbe ove strategije potpuno je obnovljeni hotel Astarea u Mlinima, koji je ponovno otvoren u kolovozu 2024. godine.

Projekt "Zelena i digitalna transformacija hotela Astarea za obiteljski odmor tijekom cijele godine" sufinanciran je iz Mehanizma za oporavak i otpornost, a njegovi ciljevi obuhvaćali su smanjenje ekološkog otiska, povećanje energetske učinkovitosti te razvoj pametnih digitalnih rješenja za goste i osoblje. Investicija ukupne vrijednosti 20,5 milijuna eura, od čega je gotovo 6,6 milijuna eura osigurano iz fondova Europske unije, uključivala je rekonstrukciju svih javnih prostora, obnovu smještajnih jedinica, implementaciju obnovljivih izvora energije i digitalnih tehnologija, proširenje wellness zone, uređenje novih dječjih sadržaja te energetska obnovu cijele zgrade. Hotel sada raspolaže s 307 modernih smještajnih jedinica i zadovoljava visoke okolišne standarde Europske unije s ciljem dobivanja prestižne oznake EU Ecolabel. Obnovom







Sustainability at Maistra extends beyond energy initiatives: the company also invests in innovations such as the REVERA electric vessel

Održivost se u Maistri ne svodi samo na energetiku – tvrtka ulaže i u inovacije poput električnog broda Revera



and meets strict EU environmental standards, aiming to obtain the prestigious EU Ecolabel. Key upgrades include a solar power plant supplying 22 percent of the hotel's annual energy needs, high-efficiency heat pumps, heat recovery systems, a food waste composter, and digitized room and service management systems.

Solar capacity expansion is underway at other Maistra properties as well. In 2023, twelve solar power plants started operating across hotels and campsites in Dubrovnik, Rovinj, Vrsar, and Zagreb. Key locations include the Belvedere Resort, Hilton Imperial, Eden Hotel, Lone Hotel, and Veštar and Polari campsites. By late 2024, a photovoltaic power plant was successfully installed on the roof of the Amarin Family Hotel. With an installed capacity of 254 kWp, the system is currently in trial operation and is projected to supply approximately 15 percent of the hotel's annual electricity consumption, significantly boosting the overall energy efficiency and sustainable operations. Additionally, Maistra has deployed over 40 (AC + DC) EV charging stations, including four new units, two each in Dubrovnik and Rovinj, thus further supporting the development of sustainable mobility infrastructure.

As part of its broader energy strategy, Maistra has modernized cooling systems and conducted energy

HR — je hotel dobio solarnu elektranu koja osigurava 22 posto potrebne godišnje energije, visokoučinkovite dizalice topline, sustave za rekuperaciju, komposter za hranu, kao i digitalizirane sustave upravljanja sobama i uslugama.

Širenje solarnih kapaciteta provodi se i u drugim objektima. Tijekom 2023. godine u pogon je pušteno čak 12 solarnih elektrana na hotelima i kampovima u Dubrovniku, Rovinju, Vrsaru i Zagrebu. Neke od značajnijih među tim lokacijama uključuju Resort Belvedere, Hilton Imperial, hotele Eden i Lone te kampove Veštar i Polari. Potkraj 2024. godine uspješno je dovršen i projekt implementacije fotonaponske elektrane na krovu Family Hotela Amarin. Elektrana instalirane snage 254 kWp trenutno je u probnom radu, a u budućnosti će osiguravati približno 15 posto ukupne godišnje potrošnje električne energije hotela, čime značajno doprinosi energetskej učinkovitosti i održivu poslovanju. Spomenimo i više od 40 (AC + DC) punionica za električna vozila, među kojima su i četiri nove – po dvije u Dubrovniku i Rovinju – čime Maistra nastavlja podupirati razvoj infrastrukture za održivu mobilnost.

U sklopu šireg energetskeg plana, Maistra je modernizirala i rashladne sustave te provela energetske obnovu kotlovnica na nekoliko ključnih lokacija. Kampovi poput Veštara i Koversada Park Camping Resorta nadograđeni su



renovations of boiler rooms across several key locations. Campsites such as Veštar and Koversada Park Camping Resort have been upgraded with energy-efficient lighting systems, while mobile homes are now equipped with advanced energy management systems for optimized consumption.

A significant boost to green investments has come via the International Finance Corporation's blue loan of EUR 200 million. These funds have been allocated to projects meeting high sustainability and energy efficiency standards, including the reconstruction of the Marjan Hotel in Split and Koversada Park Camping Resort.

Sustainability at Maistra extends beyond energy initiatives: the company also invests in innovations such as the REVERA electric vessel, developed in collaboration with iCat. With a capacity of up to 54 passengers, it is the first fully eco-friendly vessel in the Adriatic. REVERA is a unique vessel combining eco-friendly materials and advanced technologies for sustainable travel. Constructed partly from natural, sustainable materials such as flax, cork, recycled PET, and bio-epoxy resin, it is powered entirely by electricity from its onboard photovoltaic system, making it fully eco-compliant. The catamaran measures an impressive nearly 19 meters in length and 7.6 meters in width, accommodating up to 100 passengers and several crew members. Its interior includes two restroom facilities, a spacious passenger area, and a modern wheelhouse. With this particular milestone, Maistra has set new standards in sustainable maritime transport, showcasing its commitment to environmental preservation and sustainable development while maintaining premium guest services. Digitalization efforts include implementing an ERP system, automating back-end processes, and consolidating sales, HR, and operational management data. The goal is to optimize workflows and enable better and faster data-driven decision-making.

Plans for 2025 include further renovations of the heating and ventilation systems across campsites and hotels, as well as a new investment cycle through the partnership with ENCRO. In October 2023, Adris Group and ENCRO signed an agreement for joint investment in renewable energy sources. This collaboration involves developing six renewable energy projects: one wind farm and five solar power plants, with a total grid connection capacity of 122.3 MW and an installed capacity of 141.8 MW. The projects align with Adris Group's energy consumption profile, enhancing the Group's resilience to energy shocks. Particularly notable is the construction of the wind farm, which will feature the most efficient and powerful wind turbines ever installed in Croatia. The Group has signed virtual power purchase agreements (vPPAs), with implementation starting on April 1, 2025.

Maistra's sustainable transition goes beyond infrastructure investment: it represents a strategic shift toward a tourism model that respects the local communities' natural and cultural resources, promotes responsible behavior, and enables guests to stay in harmony with nature. Supported by public and private investments, this transformation exemplifies how Croatian tourism can become a leader in sustainability in the Mediterranean and beyond. □

energetski učinkovitijim sustavima rasvjete, a mobilne su kućice opremljene naprednim upravljačkim sustavima za racionalnu potrošnju energije.

Značajan zamah zelenim ulaganjima dao je i "plavi" zajam Međunarodne financijske korporacije (IFC) vrijedan 200 milijuna eura. Sredstva su namijenjena projektima s visokim standardima održivosti i energetske učinkovitosti. U sklopu toga pokrenuti su projekti rekonstrukcije hotela Marjan u Splitu i kampa Koversada Park Camping Resort.

Održivost se u Maistri ne svodi samo na energetiku – tvrtka ulaže i u inovacije poput električnog broda Revera, razvijenog u suradnji s tvrtkom iCat. Brod, kapaciteta do 54 osobe, prvi je u potpunosti ekološki brod na Jadranu. Revera je jedinstveni brod koji kombinira ekološki prihvatljive materijale i napredne tehnologije za održivo putovanje. Izrađen je djelomično od prirodnih, ekološki prihvatljivih materijala poput lana i pluta, recikliranog PET-a i bioepoksidne smole. Pokreće ga električna energija dobivena iz vlastite fotonaponske elektrane, što ga čini potpuno ekološki prihvatljivim. Plovilo je impresivnih dimenzija, dugačko gotovo 19 metara i široko 7,6 metara, a može primiti do 100 putnika, uz nekoliko članova posade. Unutrašnjost broda čine prostorni putnički prostor, moderna kormilarnica i dva sanitarna čvora. Ovim važnim korakom Maistra postavlja nove standarde u održivom pomorskom prometu te pokazuje svoju posvećenost očuvanju okoliša i održivom razvoju, istovremeno nudeći vrhunsku uslugu svojim gostima. Digitalizacija poslovanja obuhvaća i uvođenje ERP sustava, automatizaciju pozadinskih procesa te objedinjavanje podataka o prodaji, ljudskim resursima i operativnom upravljanju. Cilj je optimizacija poslovnih procesa i donošenje boljih, bržih odluka utemeljenih na podatkovnoj analitici.

Planovi za 2025. godinu uključuju daljnju rekonstrukciju sustava grijanja i ventilacije u kampovima i hotelima, kao i novi investicijski ciklus u partnerstvu s grupacijom ENCRO. Naime, Adris grupa i ENCRO potpisali su u listopadu 2023. godine ugovor o zajedničkom ulaganju u obnovljive izvore energije. Navedenom suradnjom razvija se šest projekata proizvodnje električne energije iz obnovljivih izvora, jedna vjetroelektrana i pet sunčanih elektrana, ukupne priključne snage od 122,3 MW, odnosno 141,8 MW instalirane snage. Navedeni projekti, čiji proizvodni profil odgovara profilu potrošnje električne energije Adris grupe, čini Grupi otpornijom na energetske šokove. Posebno vrijedi istaknuti izgradnju vjetroelektrane, u kojoj se postavljaju najefikasniji i najsnažniji vjetrostrojevi ikada instalirani u Hrvatskoj. Grupa je potpisnik virtualnih ugovora o opskrbi energijom iz obnovljivih izvora (engl. virtual power purchase agreement - VPPA), čija je primjena počela 1. travnja ove godine.

Održiva tranzicija Maistre nije samo ulaganje u infrastrukturu – to je strateški zaokret prema modelu turizma koji poštuje prirodne i kulturne resurse lokalne zajednice, potiče odgovorno ponašanje i omogućava gostima boravak u harmoniji s prirodom. Takva transformacija, podržana javnim i privatnim investicijama, predstavlja ogledni primjer za to kako hrvatski turizam može postati lider održivosti na Mediteranu i šire. □



Chelsea Marie Radovic,
Founder of Olive & Spice Croatia
Luxury Travel Concierge Services

Chelsea Marie Radovic, Founder
of Olive & Spice Croatia Luxury
Travel Concierge Services



**Laura Franković
Karlič, content creator**

Laura Franković Karlič,
content creator



**Olaf Schaefer, content
creator known as
@the_hanoverian_gentleman**

Olaf Schaefer, content
creator, poznatiji kao
@the_hanoverian_gentleman



Natali Slavynska,
family travel & expat
lifestyle blogger

Blogerica obiteljskih
putovanja i expat života



**Dino Brko, travel and
fashion influencer**

Dino Brko, travel
i fashion influencer

**Maistra's top
destinations and
facilities are the
favorite choice of
celebrities, bloggers
and influencers**

Maistrine top
destinacije i objekti
omiljeni su izbor
celebritetja, blogera i
influencera



Tina Modlic - Barvish,
Make-up Artist &
Product Photographer

Tina Modlic -
Barvish, Make-up
Artist & Product
Photographer

A STAR-STUDDED EXPERIENCE WITH MAISTRA'S SIGNATURE TOUCH

ZVJEZDANI UŽITAK S MAISTRINIM POTPISOM

FOR YEARS, MAISTRA'S hotels, resorts, and campsites have been the go-to destinations for both local and international celebrities, influencers, and bloggers in search of luxurious pleasures under the sun. Their social media feeds are filled with stunning shots from Maistra's premier locations – hotels, beaches, and restaurants – showcasing creativity, ambiance, and exceptional flavors. After all, isn't the combination of enjoyment, elegance, and the perfect backdrop a winning formula for social media? Follow us on @maistra_collection, @maistra_select, @maistra_city_vibes, and @maistracamping to discover where your star-studded vacation begins. □

HR — Maistrini hoteli, resorti i kampovi već su godinama nezaobilazna adresa domaćih i svjetskih zvijezda, influencera i blogera u potrazi za hedonizmom pod sunčanim nebom. Njihovi profili preplavljeni su kadrovima s Maistrinih top lokacija, od hotela i plaža do restorana koji oduševljavaju kreativnošću, ambijentom i vrhunskim okusima. Uostalom, nisu li uživanje, elegancija i savršena kulisa za društvene mreže dobitna kombinacija? Provjerite sve to na našim kanalima @maistra_collection, @maistra_select, @maistra_city_vibes i @maistracamping i otkrijte gdje odmor počinje uz zvjezdani sjaj. □

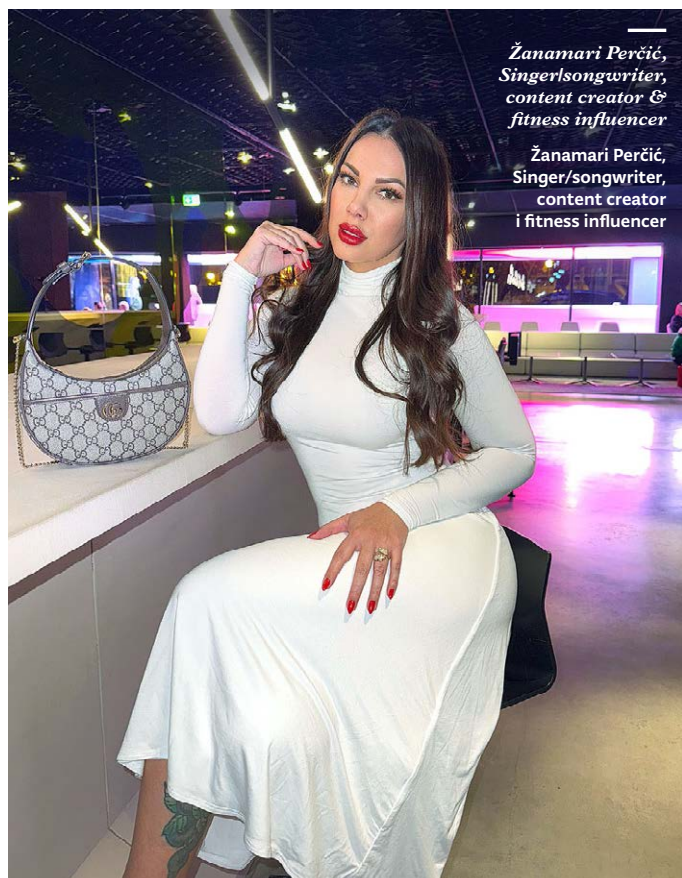
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Žanamari Perčić,
Singer/songwriter,
content creator &
fitness influencer

Žanamari Perčić,
Singer/songwriter,
content creator
i fitness influencer



Christian Ekhardt &
Ramón M. Weinand,
content creators

Christian Ekhardt &
Ramón M. Weinand,
content kreatori



Anja Šijanec,
digital creator

Anja Šijanec,
digital kreator

WHERE DO WE SEE EACH OTHER NEXT?

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Kamp Porto Sole
Naturist park Koversada

ZAGREB
Zonar Zagreb
Hotel International
Stellar Boutique Modules
Sheraton Zagreb Hotel
The Westin Zagreb Hotel

ROVINJ
Grand Park Hotel Rovinj
Hotel Monte Mulini
Hotel Lone
Hotel Adriatic
Hotel Eden
Family Hotel Amarin
Island Hotel Istra
All Suite Island Hotel Istra
Island Hotel Katarina
Resort Amarin
Resort Villas Rubin
Kamp Veštar
Kamp Polari
Kamp Amarin

DUBROVNIK
Hotel Mlini
Hotel Astarea
Vile i apartmani Mlini
Villas Srebreno
Premium Apartmani Srebreno
Sheraton Dubrovnik Riviera Hotel

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ROVINJ
Pula: 40 km
Rijeka: 120 km
Zagreb: 250 km
Ljubljana: 193 km
Trieste: 171 km
Venezia: 260 km

VRSAR
Pula: 50 km
Rijeka: 134 km

DUBROVNIK
Dubrovnik Airport: 11 km

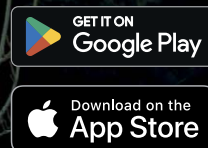
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