

ESPLANADE

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ARTUPUNKTURA 2023.

interview | intervju

LUKA PEROŠ I Played My Role in Money Heist in Five Languages

*Odigrao sam
svoju ulogu u seriji
Money Heist na
pet jezika*

fashion | moda

BORIS PAVLIN LE CIRQUE Anyone Can Become a Star

*Svatko može
postati zvijezda*

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30 Years of Love for the Hotel

30 godina ljubavi prema hotelu



IVICA MAX KRIZMANIĆ
General Manager of the
Esplanade Hotel / generalni
direktor Hotela Esplanade

I recently realized that it has been exactly 30 years since I took a job at this iconic hotel, which is the same number of years my father worked here. You see, history is repeating itself in a way, even though that was not my plan. I find it hard to believe myself, but years go by, and when you are truly happy somewhere and you genuinely enjoy your work, then it lasts, one simply falls in love and is carried away by the charm and spirit of this unique hotel. I am proud to be at the helm of the Esplanade, a wonderful Zagreb beauty, and in my job, I get to lead a team of great people and true professionals. Many recognize this, and one wonderful recognition, or two, to be more exact, came recently from Barcelona: the European Hotel Awards for Zinfandel's, the best European hotel restaurant, and for chef Ana Grgić Tomić. The team deserved it and I applaud their work. If you haven't visited them yet, I definitely recommend one of our two restaurants, as well as the bar; the atmosphere and the food are great. And, as an addition to our great offer, this December, once again, we're hosting the best Advent event in the city - Fooling Around: Sparkling Edition - bringing a cosmopolitan holiday atmosphere, top chefs from the Croatian culinary scene as well as an excellent music program. Don't miss your chance to bring your family and friends along, have a good time, and raise a toast to a successful year.

Among the many good wishes I have for you, I hope you get to travel a lot next year, experience new beautiful destinations and enjoy small moments of happiness with your loved ones.

Nedavno sam shvatio da je prošlo točno 30 godina otkako sam se zaposlio u ovom kulturnom hotelu, a isto toliko godina i moj otac je radio ovdje. Eto, povijest se nekako ponavlja, iako mi to nije bilo u planu. I sam teško povjerujem u to, ali godine prolaze, a kad ti je negdje istinski dobro i kad iskreno uživaš u poslu, tada to potraje, čovjek se jednostavno zaljubi i ponesu te šarm i duh ovog jedinstvenog hotela. Ponosan sam što sam na čelu Esplanade, divne zagrebačke ljepotice, i vodim tim odličnih ljudi i pravih profesionalaca u svojem poslu. Mnogi to prepoznaju, a jedno divno priznanje, točnije dva, stigla su nedavno iz Barcelone: *European Hotel Awards* za najbolji europski hotelski restoran Zinfandel's i za *cheficu* Anu Grgić Tomić. Tim je to zaslužio i svaka im čast na onome što rade. Ako još niste bili, svakako preporučujem jedan od naša dva restorana, kao i bar; atmosfera i hrana su odlični. A dodatak dobrom provodu i ovog prosinca bit će najbolja adventska manifestacija u gradu - *Fooling Around: Sparkling Edition* - koja donosi kozmopolitsko blagdansko ozračje, predstavlja vrhunske *chefove* s domaće gastronomске scene i odličan glazbeni program. Nemojte propustiti priliku da povedete obitelji i prijatelje, dobro se zabavite i nazdravite uspješnoj godini.

Uz pregršt dobrih želja, želim vam da u idućoj godini puno putujete, doživite nove prekrasne destinacije i uživajte u malim trenucima sreće s najmilijima.



ZBOG ČEGA JE ROLEX ROLEX?

Nije stvar u kotačićima i zupčanicima. Nije ni u čeliku koji oblikujemo ni u zlatu koje obrađujemo. Nije u zbiru svih pojedinih dijelova koje dizajniramo, izrađujemo, poliramo i sastavljamo s nebrojenim vještinama i postojanom predanošću. Nego u vremenu koje taj rad zahtijeva. Brojni su dani i mjeseci

potrebni da možemo utisnuti jedinu riječ *“Superlative”* na svaki pojedini broječanik koji izlazi iz naših radionica. Ona je znak naše samostalnosti, odgovornosti i integriteta. Radimo samo to, ali zato radimo sve. Tako da, s vremenom, sat možete učiniti svojim.

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Luxury Fashion by Maria

Modni luksuz by Maria

Globetrotters and luxury style devotees know the thrill of discovering a true shopping gem in a new city on their journey, a store that brings the best of the world's fashion brands, with carefully and expertly selected pieces from the latest collections sought after by fashionistas around the globe. Maria concept store, located in the very centre of Zagreb's pedestrian zone, is precisely that - an oasis of the most prestigious fashion brands such as Celine, Valentine, Saint Laurent, Bottega Veneta, Gucci, Balenciaga as well as many other luxury fashion houses, whose collections of prêt-à-porter and accessories have been delighting citizens of Zagreb and its visitors for more than thirteen years. By the end of this year, another convenient address in the city center will host the first Maria Men store with the same prestigious brands - from Gucci jeans and Saint Laurent suits to Bottega Veneta bags and Balenciaga sneakers. With the new spring collections for 2024, men will finally keep up with their better halves in style and exclusivity!

Svjetski putnici i obožavatelji luksuznoga stila jako dobro poznaju onaj osjećaj uzbuđenja kad u nekom novom gradu na svom putovanju otkriju pravi shopping dragulj, trgovinu koja donosi ono najbolje od svjetskih modnih brendova, s pažljivo i znalački odabranim komadima iz najnovijih kolekcija za kojima tragaju modni fanovi diljem planeta. Upravo je to Maria concept store, smješten u samom centru zagrebačke pješakačke zone, oaza najprestižnijih modnih brendova poput Celinea, Valentina, Saint Laurenta, Bottega Venete, Guccija, Balenciage i još mnogih drugih luskuznih modnih kuća, čije kolekcije *pret-a-portera* i *accessoriesa* već više od trinaest godina uveseljavaju Zagrepčane i posjetitelje našeg grada. A s krajem ove godine, na još jednoj prestižnoj adresi u samome centru, svoja vrata otvara i prvi dućan s ponudom istih brendova ali za muškarce - Maria Men! Od Guccijevog jeansa i Saint Laurentovih odijela do Bottega Veneta torbi i Balenciaginih tenisica, s novim proljetnim kolekcijama za 2024. godinu ni muškarci neće zaostajati stilom i ekskluzivnošću za svojim boljim polovicama!



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INTERVIEW

LUKA PEROŠ

I Played My Role in *MONEY HEIST* in Five Languages

Ulogu u seriji *La Casa de Papel*
odradio sam na pet jezika

The Croatian actor with a permanent address in Barcelona talks about how he got the role in the series *Money Heist*, whether he enjoys living in Barcelona, his acting beginnings as well as all the languages which he has used for his roles in his career to date.

Hrvatski glumac sa stalnom adresom u Barceloni govori o tome kako je dobio ulogu u seriji *La Casa de Papel*, uživa li u životu u Barceloni, a prisjetio se i svojih početaka kao i svih jezika na kojima je glumio u dosadašnjoj karijeri

Our hotel was recently visited by the famous actor Luka Peroš. Although a native of Zagreb, Luka has lived in Barcelona for years, so you can bump into him in Zagreb only if he comes for work or to visit his family. This time, the reason for the visit was the 50th birthday of Luka's brother Paul, who is a successful manager.

Although Luka has been building his career diligently for years both in Croatia and abroad, in the last few years he has become known in almost every corner of the world, thanks to the role he played in Netflix's megahit *Money Heist*, in which he played a character

Gost našeg hotela nedavno je bio poznati glumac Luka Peroš. Iako rođeni Zagrepčanin, Luka već godinama živi u Barceloni, pa ga u Zagrebu možete sresti jedino ako dolazi radi posla ili u posjet obitelji. Ovaj put razlog posjetu bila je proslava 50. rođendana Lukinog brata Paula koji je uspješan menadžer.

Iako je Luka vrijedno gradio svoju karijeru godinama i u Hrvatskoj i u inozemstvu, zadnjih nekoliko godina postao je poznat u gotovo svakom kutku svijeta, za što je zaslužna uloga koju je imao u Netflixovom megahitu *La Casa de Papel*, u kojem je glumio lik po

Author:
ANA GRUDEN
Photo:
GORAN JAKUŠ
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named Marseille. We talked with Luka about how he got the role, whether his life changed after it and other interesting topics. As you read this, Luka is already engaged in new projects in various countries, so there is nothing left to do but wait impatiently for his new acting achievement.

Can you recall a moment that was crucial to your choice of acting as your life's calling? What inspired you to become an actor?

Ever since I was a boy, I watched television passionately. I was really crazy about television. I grew up in the 1980s and we moved a lot as a family. First to Vienna, Austria. I discovered television there because, unlike in the former Yugoslavia, there were a lot of channels in both German and English, and I watched everything. Then, as a child, I got involved in school theatre performances very early, I liked performing in front of people. That appealed to me.

Before the end of primary school, I returned to Zagreb and finished the first grade of the Classical Gymnasium here, before we moved again, this time to Abu Dhabi. In the Classical Gymnasium, Mr. Bručić, who led the drama group, introduced me to acting. I was in a play he directed, he was assisted by Aida Bukvić, who is a famous director nowadays, and we performed at the Gavella Theatre. It was a great experience for me. After moving to Abu Dhabi, I flirted with acting again, but after graduating from high school, I finally made up my mind and decided to study acting in the US. So, I went to Emerson College in Boston, where I graduated.

I think that in answering the question of why I chose acting as my calling, the roots of the reason go back to the time when I was a boy analysing people because I did not understand what they were saying to me. The fact that my family moved to countries where I didn't speak the language and had to learn from scratch forced me to observe people in order to understand what they were saying to me. Body language, facial expressions, emotions, intonation, I observed it all. I had to adapt to the situation, to the language, to the people. It was my way of surviving.

What was it like studying acting in the US? It sounds like any future actor's dream.

Very nice, inspiring, but also demanding. We had great teachers - for example, I had the honour of being taught by Kristin Linklater in the second semester of my first year. A great teacher, she was the head of the acting program in the first year. She has written several books on acting and voice, and she has developed her method of warming up your voice, body and consciousness, all related to what breath gives you. Because your breath gives you energy, but also emotion. Professor Linklater was a great authority among theatre actors, especially on the East Coast. We also had very interesting guests, film actors, like Bill Murray.

There are a lot of methods and acting schools, but I think every actor has to find their own mix of all these schools, what suits them best.

imenu Marseille. O tome kako je dobio ulogu, je li mu se život nakon nje promijenio i ostalim zanimljivim temama razgovarali smo s Lukom koji je, dok ovo čitate, već angažiran na novim projektima u raznim zemljama, pa nam ne preostaje ništa drugo nego čekati s veseljem njegovo novo glumačko ostvarenje.

Možete li se prisjetiti trenutka koji je bio presudan da izaberete glumu kao svoj životni poziv? Što je utjecalo na to da postanete glumac?

Još kao dječak sam pasionirano gledao televiziju. Zaista sam bio lud za televizijom. Odrastao sam tijekom osamdesetih godina prošlog stoljeća i puno smo se selili kao obitelj. Najprije u Beč u Austriju. Tamo sam otkrio televiziju jer je tamo, za razliku od bivše Jugoslavije, bilo jako puno kanala i na njemačkom i na engleskom, sve sam gledao. Zatim sam se kao dijete vrlo rano uključivao u školske kazališne priredbe, sviđalo mi se nastupati pred ljudima. To me je privlačilo.

Prije kraja osnovne škole vratio sam se u Zagreb i završio ovdje i prvi razred Klasične gimnazije, prije nego što smo se ponovno preselili, ovaj put u Abu Dhabi. U Klasičnoj gimnaziji me je prof. Bručić, koji je vodio dramsku grupu, uveo u glumu. Igrao sam u predstavi koju je on režirao, danas poznata redateljica Aida Bukvić mu je asistirala, a nastupali smo u kazalištu Gavella. To je za mene bio velik doživljaj. Nakon preseljenja u Abu Dhabi ponovno sam malo koketirao s glumom, no nakon završene srednje škole sam definitivno presjekao i odlučio studirati glumu u SAD-u. Tako sam došao na Emerson College u Bostonu, na kojem sam i diplomirao.

Mislim da u odgovoru na pitanje zašto sam odbačio glumu kao poziv korijeni razloga sežu u vrijeme kad sam kao dječak analizirao ljude jer nisam razumio što mi govore. To naše obiteljsko seljenje u zemlje čiji jezik nisam poznavao i bio sam prisiljen učiti ga od nule natjeralo me je da promatram ljude, da bih uopće razumio što mi govore. Govor tijela, izraze lica, emocije, intonaciju, sve sam to pratio. Morao sam se adaptirati na situaciju, na jezik, na ljude. To je bio moj način preživljavanja.

Kako je bilo studirati glumu u SAD-u? Zvuči kao san svakog budućeg glumca.

Jako lijepo, inspirativno, ali i zahtjevno. Imali smo sjajne profesore, na primjer, Kristin Linklater mi je predavala u drugom semestru prve godine, imao sam tu čast. Sjajna profesorica, bila je šefica glumačkog programa na prvoj godini. Napisala je nekoliko knjiga o glumi, odnosno o glasu, i razvila je svoju metodu zagrijavanja glasa, tijela i svijesti i o tome što ti pruža dah. Jer dah ti daje energiju, ali i emociju. Profesorica Linklater bila je veliki autoritet među kazališnim glumcima, pogotovo na Istočnoj obali. Imali smo i vrlo zanimljive goste, filmske glumce, poput Billa Murrayja.

Postoji puno metoda i glumačkih škola, ali mislim da svaki glumac mora pronaći neku vlastitu mješavinu svih tih škola, ono što njemu najbolje odgovara.

Ever since I was a boy, I watched television passionately. I was really crazy about television.

Još kao dječak sam pasionirano gledao televiziju. Zaista sam bio lud za televizijom.

I studied acting because I love it, because it is my passion, I can act anywhere in the world, it's absolutely the same to me

Studirao sam glumu jer je volim, jer je to moja strast, mogu glumiti bilo gdje na svijetu, potpuno mi je svejedno

Since you studied in the United States, have you considered trying to pursue a career in America?

I did, of course. I lived briefly in New York and liked the city a lot, but at the time I didn't have enough income to afford a decent living in New York. I decided that I should go to Los Angeles and see what was going on there, and renting there was much more affordable. I stayed in LA for two and a half years, but I did everything but act. I was a club manager, I worked as a DJ, but also on film sets. I worked in lighting, I was a driver, a casting assistant, a gunsmith, a prop man, there was nothing I didn't do. I was also an extra in the movie *Legally Blonde*. There's a classroom scene where you can see me. And there were some other series and soap operas, but I never had any lines. So, I didn't say a word to the camera during those two and a half years. Then I decided it didn't make sense anymore. I studied acting because I love it, because it is my passion, I can act anywhere in the world, it's absolutely the same to me. I then returned to Croatia and started from scratch. I met Oleg Kolnag and Toni Ostojić at Mario Kovač's premiere in Gavella sometime in 2002, we were fooling around there and the guys told me that I had a great cartoon voice. The two of them had a cartoon dubbing studio back then, so I started doing cartoon dubbing, which I went on to do for years - until I moved to Barcelona. This is actually still one of my favourite parts of my work.

S obzirom na to da ste studirali u SAD-u, jeste li razmišljali o tome da u Americi pokušate ostvariti karijeru?

Jesam, naravno. Živio sam kratko u New Yorku i jako mi se svidio taj grad, ali tada nisam imao dovoljno prihoda da bih si mogao priuštiti pristojan život u New Yorku. Zaključio sam da trebam otići u Los Angeles i vidjeti što se tamo događa, a i najam je tamo bio puno povoljniji. U LA-u sam ostao dvije i pol godine, ali radio sam sve osim glume. Bio sam menadžer klubova, radio sam i kao DJ, ali i na filmskim setovima. Radio sam na rasvjeti, bio sam vozač, asistent za casting, oružar, rekviziter, nema što nisam radio. Bio sam i statist u filmu „Plavuša s Harvarda“. Ima jedna scena u učionici u kojoj se vidim. I bilo je tu još nekih serija i sapunica, ali sve bez riječi. Dakle, nisam riječ progovorio u kameru tijekom te dvije i pol godine. Onda sam zaključio da to više nema smisla. Studirao sam glumu jer je volim, jer je to moja strast, mogu glumiti bilo gdje na svijetu, potpuno mi je svejedno. Vratio sam se tada u Hrvatsku i krenuo od početka. Sreo sam Olega Kolnaga i Tonija Ostojića na premijeri Marija Kovača u Gavelli negdje 2002. i tamo smo se nešto glupirali i zezali i dečki su mi rekli da imam sjajan glas za crtiče. Njih dvojica su tada imali studio za sinkronizaciju crtiča, pa sam počeo raditi sinkronizacije crtiča, što sam nastavio raditi poslije još godinama - dok nisam otišao živjeti u Barcelonu. To mi je zapravo ostao i jedan od najdražih dijelova mojeg posla.



You've lived in several countries. You've moved around a lot...

My dad was a petrochemical engineer and in 1981 he got a job at an American company, so he was moved around the world. First, we went from Zagreb to Vienna, then we returned to Zagreb, then we went to Abu Dhabi and there I graduated from an American high school. After that, I went to the USA to study. I applied to four colleges in the USA and one in England, but I got a scholarship to Emerson College, so that was one of the reasons I ended up in Boston.

You speak several languages.

None of them perfectly, not even my mother tongue ☹️. I didn't have my first Croatian class until the fifth year of elementary school because I learned to read and write in German.

What languages do you speak and have you acted in?

Let's go chronologically, to make it easier for me. So German, English, French. I learned Latin and Greek at school because of my classical education, I also studied Italian for several years. Then I came to live in Barcelona and learned Spanish, even though I had never taken a Spanish class in my life. I learned everything on the go and through work. That's why I still make mistakes today. After that, I learned Brazilian Portuguese with my wife because she is Brazilian. In fact, I understand everything, I can speak a bit, but I don't know the language well. I understand Catalan, but I can't speak it. And I've acted in 12 languages so far.

I can also sometimes forget a language if I don't use it. This happened to me with German, and now it's happening to me with French and Italian. That's why I tell my agents to find me a job in Italy or France, because working in these countries would soon help me refresh my language skills.

I guess knowing the language gives you breadth in your work. You are not limited by your mother tongue like most of your colleagues.

Of course, I did my role in the Spanish series *Money Heist* in five languages. When I got this role, I was very happy because I knew that the series would be watched worldwide; it was already very popular in the first seasons. And I get the script and I see that in the first episode I have no lines, in the second I have no lines, in the third I have no lines... But then I say something after all ☺️.

I made up for it by talking to everyone on the Netflix commercial set in their own languages, so the head of marketing in LA noticed, and I told her I'd love to do some dubbing. And I managed to get that. I dubbed into German, Italian, French, Brazilian Portuguese and English, of course, after the original Spanish.

Were you the only one to do that in the whole team?

Yes, but I'm not sure I'd do it again. It was very exhausting for me, although I didn't have too much to do be-

Živjeli ste u nekoliko zemlja. Puno ste se selili...

Moj tata je bio inženjer petrokemije i 1981. je dobio posao u jednoj američkoj firmi, pa su ga seljicali po svijetu. Najprije smo iz Zagreba otišli u Beč, pa smo se vratili u Zagreb, zatim smo otišli u Abu Dhabi i tamo sam završio srednju američku školu. Nakon toga sam otišao u SAD na studij. Slao sam molbe na četiri fakulteta u SAD-u i na jedan u Engleskoj, ali sam za Emerson College dobio stipendiju, pa je to bio jedan od razloga zbog kojeg sam završio u Bostonu.

Govorite nekoliko jezika.

Niti jedan perfektno, čak ni materinski ☹️. Prvi sat hrvatskog sam imao tek u petom razredu osnovne škole jer sam čitati i pisati naučio na njemačkom jeziku.

Koje jezike govorite i na kojima ste glumili?

Idemo kronološki, da mi bude lakše. Dakle, njemački, engleski, francuski. Latinski i grčki sam učio u školi jer sam bio klasičnog obrazovanja, učio sam i talijanski nekoliko godina. Zatim sam došao živjeti u Barcelonu i naučio sam španjolski, iako nisam u životu pohađao sat španjolskog. Sve sam naučio na cesti i kroz posao. Zato i danas radim greške. Nakon toga sam uz ženu naučio brazilsko-portugalski jer je ona Brazilka. Točnije, sve razumijem, mogu nešto i progovoriti, ali ne znam taj jezik dobro. Katalonski razumijem, ali ga ne znam govoriti. A glumio sam do sada na 12 jezika.

Događa mi se i da zabravljam jezik ako ga ne koristim. To mi se dogodilo s njemačkim, a sada mi se događa s francuskim i talijanskim. Zato kažem svojim agentima da mi nađu neki posao u Italiji ili Francuskoj jer ću radeći u tim zemljama, vrlo brzo vratiti znanje jezika.

Pretpostavljam da vam znanje jezika daje širinu u poslu. Niste ograničeni materinskim jezikom kao većina vaših kolega.

Naravno, ja sam u španjolskoj seriji *La Casa de Papel* svoju ulogu odradio na pet jezika. Naime, kad sam dobio tu ulogu, jako sam se veselio jer sam znao da će seriju gledati cijeli svijet; već je tada u prvim sezonama bilo jako popularna. I dobijem scenarij i vidim da u prvoj epizodi nemam tekst, u drugoj nemam tekst, u trećoj nemam tekst... No, zatim ipak nešto progovorim ☺️.

To sam nadoknadio tako da sam na snimanju za Netflixove reklamne materijale sa svima razgovarao na njihovim jezicima, pa je to primijetila šefica marketinga iz LA-a i njoj sam rekao da bih rado radio sinkronizacije na neke jezike. I uspio sam se izboriti za to. Sinkronizirao sam na njemački, talijanski, francuski, brazilsko-portugalski i engleski, naravno, nakon originalnog španjolskog.

Jedino ste to vi radili u cijeloj ekipi?

Da, ali nisam siguran da ću to ponovno raditi. Jako me je iscrpilo, iako nisam imao previše posla jer ne-

I've acted in 12 languages so far

Glumio sam do sada na 12 jezika

I did my role in the Spanish series Money Heist in five languages. When I got this role, I was very happy because I knew that the series would be watched worldwide.

Ja sam u španjolskoj seriji *La Casa de Papel* svoju ulogu odradio na pet jezika. Naime, kad sam dobio tu ulogu, jako sam se veselio jer sam znao da će seriju gledati cijeli svijet.





Darko Perić, who played Helsinki, is a friend of mine, he lives in Barcelona, and we hang out

Darko Perić, koji je igrao Helsinki, moj je prijatelj, živi u Barceloni i družimo se

They don't recognize me on the street because I often change my appearance, but when I wear my hair like Marseille, they recognize me everywhere in the world

Ne prepoznaju me na cesti jer često mijenjam izgled, ali kad imam frizuru kao Marseille, prepoznaju me, i to svugdje u svijetu

ing at the audition, so I tried to avoid that situation. I thought I'd better audition blindly with my own version of the character. But after I auditioned, I came to Croatia and watched all the seasons in one breath.

Has your life changed since that series? Do people stop you on the street?

They don't recognize me on the street because I often change my appearance, but when I wear my hair like Marseille, they recognize me everywhere in the world. Last season, we were number one in 91 out of 92 countries where Netflix is present. Let's say we ranked second in viewership in Japan or Australia. It really was a very popular series.

Do you get roles more easily today than before that series?

Yes and no. There are no rules or warranties. On the one hand, it's not what I hoped it would be, but on the other hand, it's certainly more work than before the series. There are a lot of factors here. Last year I worked for six months, and then I had a gap of 10 months until this summer and so on. You can be in a global hit, but that does not guarantee anything, there are so many other factors that influence how much they will call you later, it's difficult to just take that fact as a relevant factor.

What are you doing now? What are your plans?

I worked on a series for Amazon over the summer, and now I'm working in Serbia on a series for the international market. I'm moving from Spanish to German and English.

Are you planning to shoot in Croatia?

Not for the time being. Igor Mirković asked me, but to my great regret, the dates coincided with an American project that was filmed in Budapest and it was almost certain that I would do it. Igor's project was very interesting to me, but I was afraid to take a risk around the date, which proved to be a good move because in the end, I got a part in this American production. I played a detective in Albanian.

Would you like to work in Croatia?

I'd rather work in theatre than in film in Croatia. However, there are several young directors I would like to work with, such as Dubravka Turčić. I find her very interesting. In fact, I don't get to watch Croatian television because I either watch something that my children find interesting, or I watch something completely light-hearted. I can no longer focus on difficult topics.

You've lived in Barcelona for eight years. You left for private reasons. What is life there like?

It's a nice city, relaxed. The older I get, the more I am bothered by noise and crowds, but also by tourists. It was great during the pandemic. It's not too big a city, I like that. I've lived in New York, Vienna, LA, Boston, and Abu Dhabi. And I can no longer live in such large cities where I waste two hours trying to get from one

nesvjesno, pa sam pokušao izbjeći tu situaciju. Mislio sam da je bolje da idem naslijepo na audiciju s nekom vlastitom verzijom lika. No, kad sam odradio audiciju, došao sam u Hrvatsku i u jednom dahu pogledao sve sezone.

Je li vam se život promijenio nakon te serije? Zauzstavljaju li vas ljudi na ulici?

Ne prepoznaju me na cesti jer često mijenjam izgled, ali kad imam frizuru kao Marseille, prepoznaju me, i to svugdje u svijetu. U zadnjoj sezoni smo bili prvi po gledanosti u 91 od 92 zemlje u kojima je Netflix prisutan. Recimo da smo u Japanu ili u Australiji bili drugi po gledanosti. Zaista je ta serija bila jako popularna.

Dobivate li uloge danas lakše nego prije te serije?

I da i ne. Nema pravila, niti garancije. S jedne strane nije to onako kako sam se nadao da će biti, ali u drugu ruku sigurno je više posla nego prije serije. Tu ima puno faktora. Prošle godine sam šest mjeseci radio, a zatim sam imao rupe od 10 mjeseci do ovog ljeta i tako ukруг. Možeš glumiti u svjetskom hitu, ali to ništa ne garantira, ima toliko drugih faktora o kojima ovisi koliko će te poslije zvati, da je teško samo tu činjenicu uzeti kao relevantan faktor.

Što sada radite? Kakvi su vam planovi?

Radio sam seriju za Amazon preko ljeta, a sada radim u Srbiji seriju za međunarodno tržište. Sa španjolskog jezika se selim na njemački i engleski.

Planirate li snimati u Hrvatskoj?

Za sada, ne. Zvao me je Igor Mirković, ali na moju veliku žalost, poklapali su mi se datumi s jednim američkim projektom koji se snimao u Budimpešti i bilo je gotovo sigurno da ću ga raditi. Igorov projekt mi je bio jako zanimljiv, ali sam se bojao ući u rizik oko datuma, što se pokazalo dobrim potezom jer sam na kraju dobio ulogu u toj američkoj produkciji. Glumio sam detektiva i to na albanskom jeziku.

Biste li voljeli raditi u Hrvatskoj?

Više bih volio raditi ovdje u kazalištu, nego na filmu. Doduše, ima nekoliko mladih redatelja s kojima bih volio raditi, primjerice s Dubravkom Turčić. Ona mi je jako zanimljiva. Zapravo ne stižem gledati hrvatsku televiziju jer ili gledam nešto s djecom što je njima zanimljivo ili gledam nešto potpuno lagano. Nemam više koncentracije za teške teme.

Živate u Barceloni već osam godina. Otišli ste zbog privatnih razloga. Kakav je život tamo?

Lijep je grad i opušten. Što sam stariji, sve više mi smetaju buka i gužva, ali i turisti. Kad je bila pandemija, bilo je super. Nije prevelik grad, to mi se sviđa. Živio sam u New Yorku, Beču, LA-u, Bostonu i Abu Dhabiju. I ne mogu više živjeti u tako velikim gradovima u kojima s jednog kraja na drugi izgubim dva sata. Nemam više živaca za to. U tom smislu je Barcelona sjajna. Imam i plažu, na koju doduše ne

cause I don't have many lines all in all. But it's exhausting because when you dub someone, you're a different character than the original. In dubbing, you don't act the same as the original actor, that is, you go for the same voice quality, but some things you cannot do the same as the actor on set, related to emotions, for example. This then stands out from others who dub other characters. Javier Bardem once spoke about how he dubbed his character into Spanish and Catalan for the film *No Country for Old Men*, and it didn't sit well with him because he stood out from the other actors who dubbed the other roles. That may sound unusual, but it really is so.

Did you get the role of Marseille in *Money Heist* by auditioning?

In Spain, it is a good custom to audition for everything, unlike in Croatia. In our country, few directors audition, but again, this is normal in smaller countries. But when I auditioned for the series for the first time, I was preparing for the role of Bogotá, which they eventually gave to Hovik Keuchkerian. At the last meeting, when the casting was closed, another role appeared that needed to be cast. Someone remembered me from the Bogotá audition, they called me back and within five minutes I got the role of Marseille.

Did you watch the show before you got a role in it?

Believe it or not, I didn't. Darko Perić, who played Helsinki, is a friend of mine, he lives in Barcelona, and we hang out. The night before I flew to Madrid to audition, I watched the first episode and half of the second one because I was afraid that if I watched everything and got into the series, I would unconsciously start copy-

mam puno teksta sve u svemu. Ali to iscrpljuje jer kad sinkroniziraš nekoga, drukčiji si lik od originalnog. Inače, u sinkronizaciji ne glumiš isto kao originalni glumac, odnosno, ideš na istu kvalitetu glasa, ali neke stvari ne možeš glumiti kao kad si glumac na setu, vezano za emocije, recimo. To tada odskakače od ostalih koji sinkroniziraju druge likove. Javier Bardem je govorio jednom o tome kako je sebe sinkronizirao na španjolski i katalonski za film „Nema zemlje za starce“ i nije mu to sjelo jer je odskakao od ostalih glumaca koji su sinkronizirali ostale uloge. To možda zvuči neobično, ali zaista je tako.

Je li ulogu Marseillea u seriji *La Casa de Papel* dobili na audiciji?

U Španjolskoj je dobar običaj da se za sve ide na audicije, za razliku od Hrvatske. Kod nas rijetki redatelji rade audicije, ali opet, to je normalno u malim sredinama. No, kad sam došao na audiciju za tu seriju prvi put, pripremao sam se za ulogu Bogote, koju su na kraju dodijelili Hoviku Keuchkerianu. Na zadnjem sastanku prilikom zatvaranja *castinga* pojavila se još jedna uloga koju je trebalo dodijeliti. Netko se sjetio mene s audicije za Bogotu, zvali su me natrag i u roku pet minuta sam dobio ulogu Marseillea.

Je li gledali seriju prije nego što ste dobili ulogu u njoj?

Što je najbolje, nisam. Darko Perić, koji je igrao Helsinki, moj je prijatelj, živi u Barceloni i družimo se. Noć prije nego što sam letio u Madrid na audiciju, pogledao sam prvu epizodu i pola druge jer sam se bojao da ću, ako pogledam sve, početi kopirati na audiciji ako se budem unio u seriju, pa makar i

end to the other. I don't have the patience to do that anymore. In that sense, Barcelona is great. There's also a beach, which I don't go to very often, but this city has everything your heart desires. Barcelona is great for European travel, too, because it's much easier to travel from than Madrid, for example. Catalans have a slightly different temperament than Spaniards. I have a few friends who I play football with, I spend time with some of my wife's friends, and that's it. I have the most fun with my children.

How many languages do your children speak?

David Luis is 11 years old and speaks five languages: Croatian, Spanish, Catalan, Brazilian Portuguese and English. Ava is 18 years old, and she learned Spanish and Catalan from scratch when she came to Barcelona, she took her high school diploma in Spanish this summer and she was excellent.

Are you staying in Barcelona for a while longer?

Certainly, until my son grows up a little more. Afterwards, I don't know. In Europe, I love Vienna, Florence, Rome and Lisbon the most. These are the cities I could live in. But for now, we're staying in Barcelona.

Why do you like coming to the Esplanade Hotel?

First of all, I am a big fan of history and I love the story of the Orient Express and the hotel. Then, the puppet theatre where I worked for years is very close to the hotel and I would often pass by. I also hosted a programme at the Esplanade for the Tourist Board, Ana Rucner played. The Esplanade is a concept of superior service and superior accommodation in Zagreb, and no one has ever come close to that standard. One of my fondest memories of this hotel is coming to the Bistro on Christmas Eve for cod.

What other places do you like in Zagreb?

My friends and family are the reason I come here. My parents and my brother and his family. In Zagreb, you can walk everywhere, and I love walking around the city. I also love the smell of Zagreb - after the summer when I come to Zagreb, the city has a special "before school" smell. It's my hometown. It's a small city with a soul. And I love our food.

And Palmižana on the Pakleni Islands is your special place?

In addition to Zagreb, another important place for me in Croatia is Volosko, where my parents have a house. I learned to swim, run and fall there and had my first kiss. I made my first friends there, that's where my childhood was. And then there's Palmižana, my third special place in Croatia. Exactly 30 years ago, I met my great friend Romina Meneghelo, her whole family, and fell in love with that island. It is an island of a special energy, passion, art and unique nature. The peace I have there is special. If I hadn't come to Palmižana, I don't know if I would have become an actor. Something decisive happened there. I go there to recharge my batteries both when I'm doing well and when I'm doing badly.

idem baš često, ali taj grad ima sve što ti srce poželi. I za putovanja po Europi je Barcelona sjajna jer je iz nje puno lakše putovati, nego primjerice iz Madrida. Katalonci su malo drukčijeg temperamenta nego Španjolci. Imam nekoliko prijatelja s kojima igram nogomet, imam neke ženine prijatelje i to je to. Najviše se zabavljam s djecom.

Koliko jezika govore vaša djeca?

David Luis ima 11 godina i govori pet jezika: hrvatski, španjolski, katalonski, brazilsko-portugalski i engleski. Ava ima 18 godina i naučila je španjolski i katalonski od nule kad je došla u Barcelonu, ovo ljeto je polagala maturu na španjolskom i bila je izvrsna.

Ostajete li u Barceloni još neko vrijeme?

Sigurno da, dok mi sin malo još ne naraste. Poslije ne znam. U Europi volim najviše Beč, Firencu, Rim i Lisabon. To su gradovi u kojima bih mogao živjeti. Ali za sada ostajemo u Barceloni.

Zašto volite dolaziti u hotel Esplanade?

Najprije, veliki sam ljubitelj povijesti i jako mi je lijepa priča vezana uz Orient Express i hotel. Zatim, kazalište lutaka u kojem sam radio godinama vrlo je blizu hotela i često sam tuda prolazio. Vodio sam i program u Esplanadi za Turističku zajednicu, Ana Rucner je svirala. Esplanada je pojam vrhunske usluge i vrhunskog smještaja u Zagrebu i nitko nikada nije došao ni blizu tom standardu. Jedno od najljepših sjećanja na ovaj hotel mi je dolazak u Bistro za Badnjak na bakalar.

Koja još mjesta volite u Zagrebu?

Ovdje me vuku prijatelji i obitelj. Roditelji i brat s obitelji. U Zagrebu možeš sve prehodati, a ja jako volim hodati po gradu. Volim i miris Zagreba, nakon ljeta kad dolazim u Zagreb, grad ima neki poseban miris „prije školske godine“. To je moj rodni grad. Mali je grad koji ima svoju dušu. A volim jako i našu hranu.

I Palmižana na Paklenim otocima je vaše posebno mjesto?

Osim Zagreba, u Hrvatskoj mi je važno još i Volosko u kojem moji roditelji imaju kuću. Tamo sam naučio plivati, trčati, padati, i dobio prvi poljubac. Prve prijatelje sam tamo stekao, to je moje djetinjstvo. A zatim je tu i Palmižana, moje treće posebno mjesto u Hrvatskoj. Prije točno 30 godina sam upoznao moju veliku prijateljicu Rominu Meneghelo, cijelu njezinu obitelj i zaljubio se u toj otok. To je otok neke posebne energije, strasti, umjetnosti i prirode koja je jedinstvena. Mir koji tamo imam je poseban. Da nisam došao na Palmižanu, ne znam bih li postao glumac. Tamo mi se nešto prelomilo. Tamo dođem napuniti baterije i kad mi je dobro i kad mi je loše.

The Esplanade is a concept of superior service and superior accommodation in Zagreb, and no one has ever come close to that standard

Esplanada je pojam vrhunske usluge i vrhunskog smještaja u Zagrebu i nitko nikada nije došao ni blizu tom standardu

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News Novosti

Odvojite malo vremena za sebe i nagradite svoja osjetila relaksirajućim tretmanima za duh i tijelo uz tim profesionalaca koji će vam pomoći da zablistate i spremno dočekate blagdanska druženja i božićne proslave. *Aromateraphy* ili *deep hydrating* tretman, *hot stone*, *magic honey* ili *čokoladna masaža*, stručna manikura i pedikura u kombinaciji s luksuznim preparatima i jedinstvenim tehnikama vratit će vašoj koži sjaj i vitalnost. Potpuno obnovljeni prostor Health Cluba opremljen je potpuno novim spravama. Vježbati možete samostalno ili s osobnim instruktorom, a trening završite opuštanjem u vrhunskim saunama. Dopustite sebi maksimalnu relaksaciju i prepustite se malim trenucima hedonizma.

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Nedjelju rezervirajte za sebe i počastite se opuštanjem u otmenom ambijentu restorana Zinfandel's uz popularni koncept nedjeljnog *bruncha*. Iznenadite svoje nepce raskošnim izborom neodoljivih predjela, razmazite se izabranim kreativnim glavnim jelima *chefice* Ane Grgić Tomić. Doživljaj zaokružite izborom vrhunskih vina i pjenušaca posluženima u čaši te primamljivim slasticama vrsnih slastičara. *Brunch* se poslužuje svake nedjelje od 12.30 do 15 sati u restoranu Zinfandel's. Adventski koncept *bruncha* upotpunjuju bajkovito dotjerani ambijent, čarobna božićna atmosfera i izbor tradicionalnih blagdanskih poslastica uz tihu glazbu u pozadini. Više informacija na www.zinfandels.hr.



Classy Tea Party

Otmjena čajanka



Photo: LILI BAŠIĆ

The Orient Express afternoon tea at the Esplanade 1925 Lounge & Cocktail Bar is a tradition of sorts. Slow enjoyment of good company with small sweet treats in a fairy-tale ambience is a special experience. Choose your favourite type of tea and enjoy the ceremony of taking aromatic sips. Tea is served in a teapot with a selection of seductive little sandwiches, handmade desserts and the finest chocolate pralines.

Poslijepodnevni čaj *Orient Express* u *Esplanade 1925 Lounge & Cocktail baru* svojevrsna je tradicija. Polako uživanje u dobrom društvu uz mala slatka zadovoljstva u čarobnom ozračju posebno je iskustvo. Odaberite omiljenu vrstu čaja i uživajte u ceremoniji ispijanja aromatičnih gutljaja. Čaj se servira u čajniku uz kolekciju zavodljivih mini sendviča te izbor rukom rađenih slastica i najfinijih čokoladnih pralina.



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Indulge in afternoon tea with a selection of small treats and desserts, or invite your friends to Esplanade 1925 Lounge & Cocktail Bar for aromatic mulled wine, punch, hot chocolate with fragrant additions or masterfully prepared winter cocktails, and enjoy the view of the city and the indispensable Advent event *Fooling Around*. Gather the family for a traditional Advent lunch

Preпустите se uživanju u popodnevnom čaju uz izbor malih zalogaja i slastica ili pozovite društvo u Esplanade 1925 Lounge & Bar na aromatično kuhano vino, punč, vruću čokoladu s mirisnim dodacima ili majstorski pripremljene zimske koktele i uživajte u pogledu na grad i nezaobilaznu adventsku manifestaciju *Fooling Around*. Okupite obitelj na tradicionalnom adventskom ručku u Zinfandel'su i nazdravite blagdanima

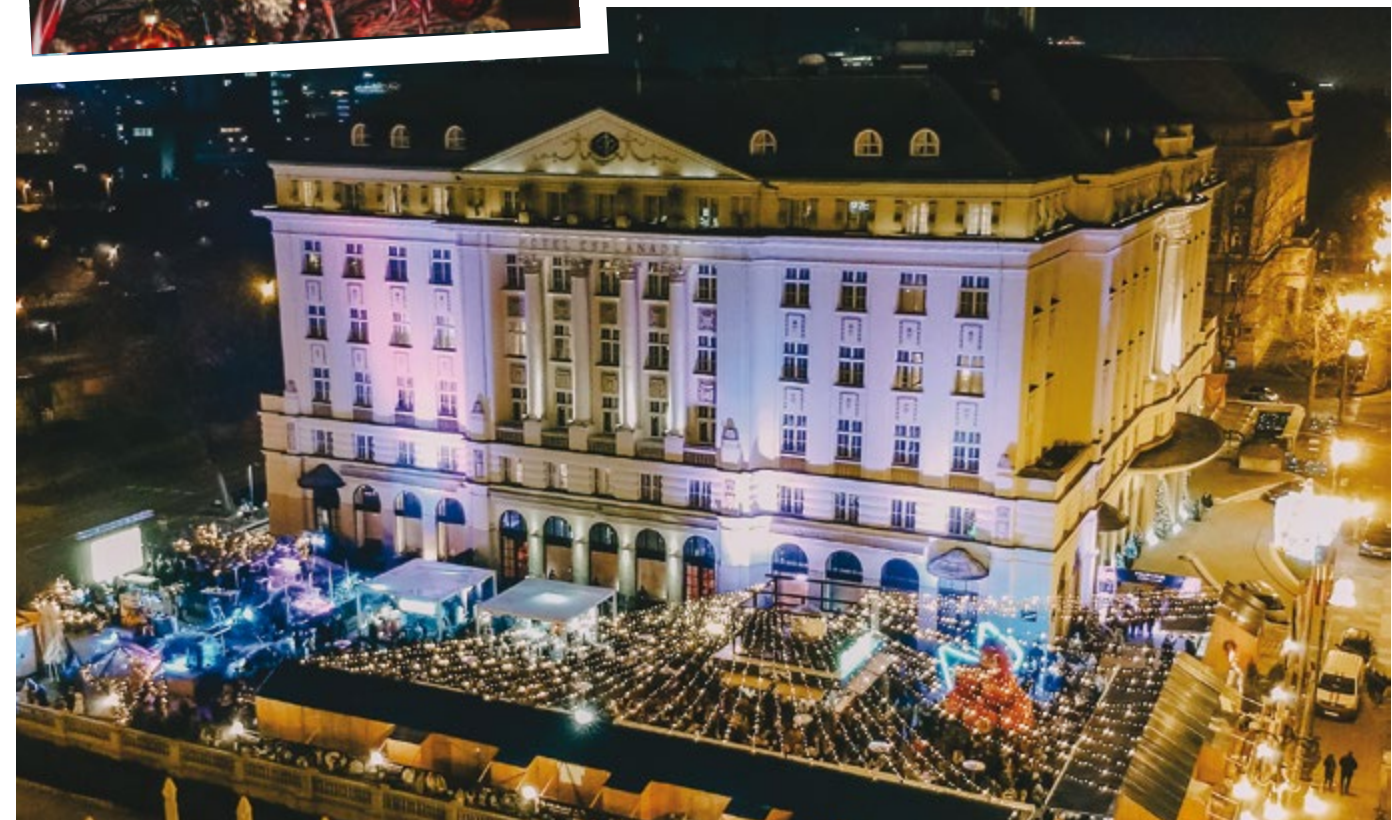


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SANDRO SKLEPIĆ,
LILI BAŠIĆ



at Zinfandel's and toast the holidays in the charming Christmas atmosphere of Le Bistro with cod dishes and Christmas treats. Continue enjoying Esplanade's specialities in the warmth of your own home with Esplanade's traditional Christmas cake with dried fruit and chocolate in carefully styled packaging. Spend the festive day of Christmas with loved ones in the fairy-tale atmosphere of the Esplanade Hotel. For a celebration at home, you can order Esplanade's turkey with *mlinci* to go. Welcome the New Year at a magnificent celebration in the Emerald Ballroom and Zinfandel's with a red carpet, premium sparkling wine, a five-course dinner, a music program, and a New Year's Eve for children - everything you need for a glamorous start to 2024.

u šarmantnom božićnom ozračju Le Bistrea uz jela od bakalara i božićne slastice. Uživanje u Esplanadinim specijalitetima nastavite u toplini vlastitoga doma uz tradicionalni Esplanadin božićni kolač sa sušenim voćem i čokoladom u pažljivo stiliziranoj ambalaži. Svečani dan Božića provedite u društvu najmilijih u bajkovitom ozračju hotela Esplanade. Za proslavu kod kuće tu je Esplanadina purica s mlincima koju možete naručiti, a za najluđu noć u godini tu je veličanstveni doček u Smaragdnoj dvorani i Zinfandel'su uz crveni tepih, vrhunski pjenušac, večeru s pet sljedova, glazbeni program, doček nove godine za djecu - sve za glamurozni ulazak u novu 2024.





START THE CHRISTMAS PARTY SEASON IN STYLE

The Esplanade Hotel also offers some of the most beautiful venues in the city for organizing festive receptions and dinners. Impress your partners and co-workers with a luxurious lunch or a glamorous party. More than 2,000 square meters of interior and exterior space offer endless possibilities. Add to that a selection of top wines and creative delicacies chosen by chef Ana Grgić Tomić, an experienced team of charming waiters, the sparkling holiday atmosphere of a historic hotel in the heart of Zagreb – and a good time is guaranteed. More at www.esplanade.hr.

Započnite sezonu božićnih partyja sa stilom

Hotel Esplanade nudi i neke od najljepših prostora u gradu za organizaciju blagdanih domjenaka i svečanih večera. Impresionirajte partnere i suradnike raskošnim ručkom ili glamuroznim partyjem. Više od 2000 m² interijera i eksterijera nudi beskrajne mogućnosti. Dodajte tome izbor vrhunskih vina i kreativnih delicija s potpisom *chefice* Ane Grgić Tomić, dobro uigranu ekipu šarmantnih konobara, svjetlucavi blagdani ugođaj povijesnog hotela u srcu Zagreba – i dobra zabava je zajamčena. Više na www.esplanade.hr.



ZINFANDEL'S RESTAURANT

Sensational Flavours of Premium Cuisine

Senzacionalni okusi vrhunske kuhinje

Photo:
MARIO KUČERA
GORAN JAKUŠ



Indulge in true gourmet delights with a sustainable concept recognized by the international gourmet guide Michelin, which awarded Esplanade's Zinfandel's restaurant a prestigious green star - the first in Croatia. Zinfandel's sustainable story is based on WWF's Food Waste programme, carefully selected foods from local suppliers and locally grown ingredients, and a blend of contemporary and traditional cuisine.

Preпустите se istinskim gurmanskim užicima uz održivi koncept koji je prepoznao i svjetski gurmanski vodič Michelin, dodijelivši restoranu Zinfandel'su prestižnu zelenu zvjezdicu - prvu u Hrvatskoj. Zinfandel'sova održiva priča temelji se na WWF-ovom Food waste programu, pažljivo biranim sastojcima od lokalnih dobavljača, vlastito uzgojenim namirnicama i na spoju suvremene i tradicijske kuhinje.



Taste exciting gourmet sensations from Zinfalden's à la carte menu, which brings irresistibly attractive, modern and meticulously designed interpretations of dishes created by chef Ana Grgić Tomić, who was named the chef of the year 2022 by the Gault & Millau guide for Croatia. Indulge in interesting blends of seasonal foods and let yourself be won over by innovative concepts, creative expression, playing with ingredients, a dose of art on the plate and an emphasis on the original taste. Enrich your experience with premium wines and champagnes, and round it off with tasty desserts prepared by Esplanade's talented pastry team.

Kušajte uzbudljive gurmanske senzacije iz Zinfalden'sova à la carte jelovnika koji donosi neodoljivo privlačne, moderne i precizno oblikovane interpretacije jela s potpisom chefiće Ane Grgić Tomić koja je 2022. proglašena *cheficom* godine prema izboru Gault & Millau vodiča za Hrvatsku. Preпустите se interesantnim spojevima sezonskih namirnica i dopustite da vas osvoje inovativni koncepti, kreativni izričaj, poigravanje sastojcima, doza umjetnosti na tanjuru te naglasak na izvornom okusu. Doživljaj oplemenite vrhunskim vinima i šampanjcima i zaokružite finim slasticama talentiranog slastičarskog tima.





ESPLANADE 1925 LOUNGE & COCKTAIL BAR

The Perfect Place for Spending Time With Friends

Savršeno mjesto za izlazak s društvom

Photo:
LILI BAŠIĆ i ŠIME EŠKINJA

Inspired by the world's best hotel bars, the cosmopolitan ambience of Esplanade 1925 Bar offers a world-class selection of drinks and creative cocktails from top cocktail masters. A young team of friendly and skilled bartenders, an excellent offer and relaxing lounge music are all you need for true enjoyment. And when you add a magical view of the city and the Oleander Terrace to the mix, you have to admit that it doesn't get any better than that. Esplanade 1925 Bar offers the ideal blend of tradition and all the contemporary conveniences you could wish for in a bar. This place is ideal for daytime meetings over excellent coffee or tea, an amazing club sandwich or burger, but also for a great night out with your partner or friends because the bar doesn't close until 2 a.m. In addition, prepare for a great selection of holiday cocktails and desserts, which will delight you with carefully selected ingredients. Come, you will experience true refreshment!

Po uzoru na najbolje svjetske hotelske barove, kozmopolitsko okruženje Esplanade 1925 bara nudi vrhunsku kartu pića i kreativne koktele vrhunskih koktel-majstora. Mlada ekipa pristupačnih i okretnih barmena, odlična ponuda te ugodna lounge glazba sve je što trebate za uživanje. A kada dodate čaroban pogled na grad i Oleander terasu, morate priznati da bolje od toga ne može. Idealan spoj tradicije i svega suvremenog što očekujete od jednog bara naći ćete u Esplanade 1925 baru. Ovo mjesto idealno je za dnevne susrete uz odličnu kavu ili čaj, vrhunski club sandwich i burger, ali i za kvalitetan večernji izlazak s partnerom ili društvom jer bar je otvoren svaki dan do dva sata ujutro. Osim toga, pripremite se za odličan izbor blagdanskih koktela i slastica, koji će vas oduševiti pažljivo odabranim sastojcima. Dodajte, doživjet ćete pravo osvježenje!



LE BISTRO ESPLANADE

French Chic in the Heart of Zagreb

Francuski šik u srcu Zagreba

Esplanade's iconic Le Bistro has always played an important role in Zagreb's social life, and its charming staff, simple elegance, picturesque terrace with a view of the town, and interior reminiscent of Parisian chic have always attracted numerous personalities from the Croatian and global showbiz scenes. Over the years, Le Bistro has become a favourite place for coffee, breakfast, a quick lunch, or an evening out. The tempting *à la carte* menu, created by the famous chef Ana Grgić Tomić, will delight you with creativity and fresh seasonal ingredients sourced from Zagreb area family farms, as well as its sustainable concept. Be sure

Esplanadin kulturni Le Bistro oduvijek je imao nezaobilaznu ulogu u zagrebačkom društvenom životu, a njegovo šarmantno osoblje, jednostavna elegancija, živopisna terasa s pogledom na grad i interijer pariškog šika oduvijek su privlačili brojne poznate osobe s domaće i svjetske šoubiz scene. Le Bistro je tijekom godina postao omiljeno mjesto za kavu, doručak, brzi ručak i večernji izlazak. Primamljiv *à la carte* jelovnik, koji potpisuje poznata *chefica* Ana Grgić Tomić, oduševit će vas kreativnošću i svježim sezonskim namirnicama iz okolnih OPG-ova, kao i održivim konceptom. Pritom svakako probajte izbor neizostav-

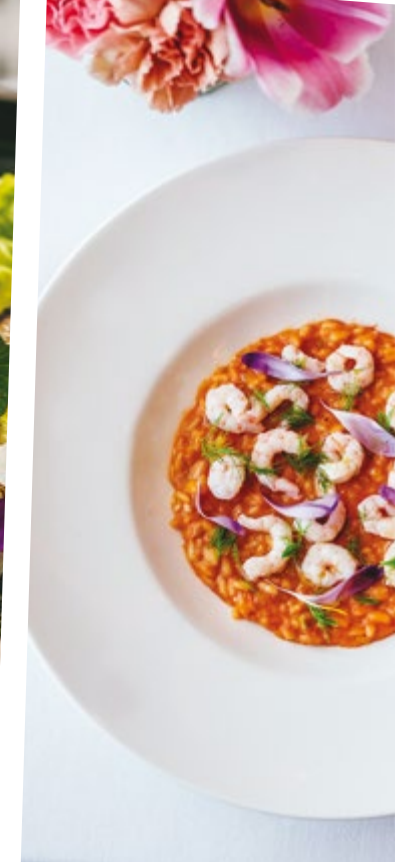


Photo: LILI BAŠIĆ, RAJAN MILOŠEVIĆ



to try our selection of indispensable classics, such as Esplanade's baked *štrukli*, steak tartare, Caesar salad and traditional French onion soup. Drop by and try the Menu du Jour chosen by the head chef which consists of three courses and includes a glass of the house wine, coffee or tea. Zagreb residents often choose Le Bistro as the setting for their business meetings over coffee, complemented by tempting sweet treats or breakfast on the terrace. Enjoy the view of the bustling city streets, let the charming staff recommend a glass of top-quality Croatian wine and refresh your everyday life.

nih klasika, poput zapečenih Esplanadinih štrukli, tatarskog bifteka, salate „Cezar“ i tradicionalne francuske juhe od luka. Dodajte na dnevni jelovnik prema izboru *chefa* kuhinje, koji se sastoji od tri slijeda jela te uključuje čašu vina kuće, kavu ili čaj. Zagrepčani u Le Bistro često dolaze na poslovni sastanak uz kavu koja je još bolja uz privlačne slastice ili doručak na terasi. Uživajte u pogledu na užurbane gradske ulice, dopustite šarmantnom osoblju da vam predloži čašu vrhunskog hrvatskog vina i osvježite svoju svakodnevnicu.





OLEANDER TERRACE *Oleander terasas*

Fooling Around 2023

Fooling around 2023

Overlooking a park with a fountain and surrounded by Art Nouveau buildings, the magical Oleander Terrace, which was once described by the famous Croatian writer Miroslav Krleža as "the place where the Balkans stop and Europe begins", will once again, third time in a row, become the venue for the established Zagreb Advent event - **FOOLING AROUND 2023**.

Magična Oleander terasa, uz park s fontanom i okružena secesijskim građevinama, koju je svojedobno slavni hrvatski pisac Miroslav Krleža opisao kao „mjesto gdje prestaje Balkan i počinje Europa“, treći put zaredom nakon golemog uspjeha ponovno postaje mjesto održavanja etablirane zagrebačke adventske manifestacije - **FOOLING AROUND 2023**.

Photo: SANDRO SKLEPIĆ



Moreover, **FOOLING AROUND**, the best Advent festival in Zagreb, will yet again be able to show off the names of famous Croatian chefs, proud owners of Michelin and Gault & Millau awards and stars, including Esplanade's chef Ana Grgić Tomić. During the festival, they will create fantastic dishes for numerous visitors from Croatia and abroad.

Osim toga, **FOOLING AROUND**, najbolji adventski festival u Zagrebu, i ove se godine može pohvaliti imenima poznatih *chefova* s domaće gastroscene s Michelinovim i Gault & Millauovim priznanjima i zvjezdicama, među kojima je i Esplanadina *chefica* Ana Grgić Tomić. Oni će tijekom trajanja festivala brojnim posjetiteljima iz Hrvatske i inozemstva kreirati fantastična jela.

Top gastronomic offer, attractive design, impressive light installations, a great atmosphere in the heart of the city, excellent DJs and a concert program make **FOOLING AROUND** the best Advent event in the city.

Vrhunska gastronomska ponuda, atraktivan dizajn, impresivne svjetlosne instalacije, odlična atmosfera u srcu grada, kvalitetni DJ-i i koncertni program pozicioniraju **FOOLING AROUND** u vrh adventskih ponuda u gradu.

Follow announcements of events on the websites and social networks of the festival.

Pratite najave događanja na web-stranicama i društvenim mrežama festivala.



Gourmet Pleasure in the Privacy of Your Room

Gurmanski užitak u privatnosti sobe

Connect to free superfast wireless internet, effortlessly and without a password. Download the meticulously designed hotel app, or open it on the TV in your room, and browse the eye-catching restaurant and room service menus, as well as the extensive wine list, to order delicious dishes to your room in just a few clicks. Browse hotel updates to learn more about the latest promotions, choose a designer gift, a relaxing massage, or order a wake-up call. It couldn't be better!

Povežite se s besplatnim superbrzim bežičnim internetom, jednostavno i bez lozinke. Preuzmite precizno dizajniranu hotelsku aplikaciju ili je otvorite na televizoru u svojoj sobi i pregledajte atraktivne jelovnike u restoranima i poslugu u sobu, kao i bogatu vinsku kartu, pa uz samo nekoliko klikova naručite slasna jela koja stižu u vašu sobu. Usput prelistajte hotelske novosti i doznajte više o najnovijim promocijama, odaberite dizajnerski dar, opuštajuću masažu ili naručite buđenje. Bolje ne može!



Photo: LILI BAŠIĆ

ESPLANADE'S ŠTRUKLI *Esplanadini štrukli*

Premium Comfort Food

Vrhunski comfort food



Photo: LILI BAŠIĆ

The traditionally hand-drawn pastry filled with fresh cheese, topped with fine cream, and baked in the oven has delighted many famous guests and members of royal families in Esplanade's history. Hot baked *štrukli* is a speciality of the hotel, and it is said that they are the best in the city. Be sure to try them, and you can also buy a package of frozen *štrukli* and prepare them at home. Indulge in the simplicity of this speciality, which is also made in a gluten-free version. In January, you can enjoy the traditional **Days of Štrukli in Le Bistro** - for an irresistible experience. See you!

Tradicionalno rukom vučeno tijesto punjeno svježim sirom, preliveno finim vrhnjem i zapečeno u pećnici oduševilo je brojne poznate goste, među kojima i članove kraljevskih obitelji. Vrući zapečeni štrukli specijalitet su hotela, a govori se i da su najbolji u gradu. Svakako ih kušajte, a možete kupiti i paket zamrznutih štrukli, pa ih pripremiti kod kuće. Prepustite se jednostavnosti ovog specijaliteta, koji se radi i u *gluten free* varijanti. U siječnju vas očekuju tradicionalni **Dani štrukli u Le Bistrou** - za neodoljiv doživljaj. Vidimo se!



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€ From 130.000 🛳️ 5



Secundus

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Custom Line Navetta 33
€ From 89.000 🛳️ 5



Iva

Ferretti 960
€ From 68.000 🛳️ 5



Apna

Saba Yacht 34
€ From 70.000 🛳️ 6

Give an Experience

Darujte doživljaj

This holiday season, thank your partners and give a unique experience - enjoying fragrant mulled wine or cocktails, indulging in small moments of hedonism with a sumptuous Christmas tea or breakfast on the terrace - simply choose, and the hotel staff will prepare a stylish gift voucher. If you wish to gift something from the Esplanade's Gourmet Collection, we recommend a box of frozen štrukli, a selection of holiday cookies, or Esplanade's cake with dried fruit and chocolate in pink packaging. Dessert lovers will enjoy the recipe book *Kolači moje omame Vilme (Cakes of my Grandmother Vilma)* with a selection of recipes for divine cakes. For more information, visit www.esplanade.hr.

Ovih blagdana zahvalite svojim partnerima i darujte jedinstveni doživljaj - uživanje u mirisnom kuhanom vinu ili koktelima, prepuštanje malim trenucima hedonizma uz raskošni božićni čaj, Esplanadine štrukle, doručak na terasi - vi odaberite, a osoblje hotela pripremit će stilizirani poklon-bon. Poželite li darovati nešto iz Esplanadine gourmet kolekcije, preporučujemo kutiju zamrznutih štrukli, izbor blagdanskih kolačića ili Esplanadin kolač sa sušenim voćem i čokoladom u ružičastoj ambalaži. Za ljubitelje slastica tu je knjiga recepata „Kolači moje omame Vilme“ s izborom kolača božanstvenih okusa. Za više informacija posjetite: www.esplanade.hr.



Luxury French Skincare

Luksuzna francuska njega kože



Just a few steps away from the Esplanade Zagreb Hotel, at the western end of the famous Botanical Gardens, at Marulić Square 11, discover the Ambassade Biologique Recherche Zagreb beauty salon, where you will find products and treatments from the prestigious French skincare brand.

In the calming atmosphere of this elegant and refined salon, you can enjoy a full range of amazing personalized face and body treatments and find a complete selection of high-performance Biologique Recherche products.



Na samo nekoliko koraka udaljenosti od hotela Esplanade Zagreb, na zapadnom kraju čuvenog Botaničkog vrta, na Marulićevom trgu 11, otkrijte salon ljepote Ambassade Biologique Recherche Zagreb u kojem ćete pronaći proizvode i tretmane prestižnog francuskog brenda za njegu kože.

U smirujućoj atmosferi ovog elegantnog i profinjenog salona možete uživati u kompletnoj ponudi čudesnih personaliziranih tretmana za lice i tijelo te pronaći cjelokupan izbor visokoučinkovitih proizvoda Biologique Recherche.



INTERVIEW

**TOMISLAV ANADOLAC
& HRVOJE BUŠIĆ**

After Exceptional Gin and Vodka Comes Premium Whiskey

Nakon sjajnog džina i votke stiže i vrhunski viski

After winning numerous awards for their Old Pilot's gin and vodka, Anadolac and Bušić, the most successful Croatian duo of spirits producers, are preparing to present their whiskey next spring, the crown of their work to date.

Uspješan dvojac, kad su u pitanju žestoka pića proizvedena u Hrvatskoj, Anadolac i Bušić nakon brojnih osvojenih nagrada sa svojim džinom *Old Pilot's*, pa zatim i s votkom, za proljeće najavljuju viski koji će biti kruna njihovog dosadašnjeg rada

Author:
ANA GRUDEN
Photo:
GORAN JAKUŠ

When they embarked on an entrepreneurial venture in 2018, Tomislav Anadolac and Hrvoje Bušić had a certain amount of money they wanted to invest and a lot of enthusiasm. They have been friends since their studies at the military academy, and as they are both lovers of premium drinks, they wanted to create something that could be their legacy. Their first desire and love was whiskey, but as they lacked experience and knowledge back then, they dedicated themselves to another love - gin. And they did it. The first prizes at major world competitions came almost immediately, and today, there are not many people in Croatia who haven't heard of the top-quality Old Pilot's gin. The gin was followed by award-winning vodka, and

Kad su 2018. krenuli u poduzetnički pothvat, Tomislav Anadolac i Hrvoje Bušić imali su određenu svotu novca koji su željeli uložiti i jako puno entuzijazma. Prijatelji još sa studija na vojnoj akademiji, obojica ljubitelji vrhunskih pića, željeli su stvoriti nešto što će ostati iza njih. Prva želja i ljubav bio je viski, no tada s premalo iskustva i znanja odlučili su se za drugu ljubav - džin. I uspjeli su. Prve nagrade na značajnim svjetskim natjecanjima stigle su gotovo odmah, a danas u Hrvatskoj nema puno ljudi koji ne znaju za vrhunski džin *Old Pilot's*. Nakon džina slijedila je votka za koju su dobili nagrade, a uskoro stiže i prva ljubav s početka priče - naime, ubrzo se navršavaju tri godine, koliko je potrebno da piće odleži u bačvi

their first love from the beginning of this story is coming soon – the three years that the drink needs to spend resting in a barrel to become the whiskey that Hrvoje and Tomislav intend to launch in March 2024 will have passed soon.

Hrvoje and Tomislav shared their interesting and inspiring story about the creation of the brand with readers of the *Esplanade View* magazine to mark the beginning of the collaboration between the Esplanade Hotel and Old Pilot's gin.

You met at the military academy, where you enrolled with the desire to become pilots. What motivated your choice of profession?

Tomislav: When we were growing up, in the 1980s, the movie *Top Gun* was an absolute hit. The beautiful Kelly McGillis, fast engines, planes, it all seemed exciting to us, still kids back then. Honestly, I couldn't decide if I wanted to be a seafarer or a pilot. However, my parents wouldn't let me go to naval school in Rijeka, so I had to stay in Zagreb. I studied at the Ruđer Bošković Technical School, and after Ruđer I wanted to be a civilian pilot, but there were few opportunities for that just then because it was a fairly tight circle. But when I went for a medical examination, Dr. Lolić suggested that I try to get into the pilot programme at the military academy because I met the health criteria. At one point, I saw myself as Tom Cruise, flying in supersonic planes, riding a motorcycle and chasing girls. That was my youthful dream. Hrvoje and I met during our studies and became friends. After my third year of study, I changed direction and went into the IT sector and eventually ended up in the corporate world. The whole story of our Old Pilot's brand is related to our meeting at the military academy where our great friendship began and grew into a business collaboration. The two of us found each other among 70 people who enrolled on the programme that year: 69 men and one woman. Hrvoje and I had similar interests and social circles.

Hrvoje: I had two reasons for becoming a pilot. First, my older sister had a pilot boyfriend who was a great guy and my role model. And the second reason was the fact that I lived next to the airport and watched planes all day long. When the war started, I was too young to join the army, so in 1994/1995, when I started college, I believed that if I became a military pilot, I would be able to serve my country. I didn't want to be a civilian pilot and I always wanted to be a military pilot, so I went to the military academy.

But now you are a civilian pilot for Croatia Airlines?

Hrvoje: Yes, now I'm a civilian pilot. I was an instructor in Zadar, I trained three generations of military pilots. And then I decided not to do it anymore and to leave the army. What happened was, there was a political change at that moment and we were degraded, so I decided to return to Zagreb and work as a waiter because, at that moment, a waiter made more than a flight instructor in the army. However, the owner of what was a very successful Croatian company at the time had a private jet, so he asked me to take care of the maintenance and, of course, to fly the plane.

kako bi postalo viski koji Hrvoje i Tomislav namjeravaju lansirati u ožujku 2024.

Svoju zanimljivu i inspirativnu priču o stvaranju brenda Hrvoje i Tomislav su podijelili sa čitateljima magazina *Esplanade View* uoči početka suradnje Hotela Esplanade i *Old Pilot's* džina.

Upoznali ste se u kadetskoj školi u koju ste krenuli sa željom da postanete piloti. Što vas je motiviralo da odaberete to zanimanje?

Tomislav: U vrijeme kad smo odrastali, dakle osamdesetih godina, film „*Top Gun*“ bio je apsolutni hit. Predivna Kelly McGillis, brzi motori, avioni, sve je to djelovalo uzbudljivo nama, tada još klincima. Iskreno, ja sam se dvoumio između zanimanja pomorca i pilota. No, roditelji me nisu pustili u pomorsku školu u Rijeku, pa sam morao ostati u Zagrebu. Upisao sam Tehničku školu Ruđera Boškovića i nakon Ruđera sam želio biti civilni pilot, ali za to baš tada nije bilo puno mogućnosti jer se radilo o prilično zatvorenom krugu. No, kad sam došao na liječnički pregled dr. Loliću, on mi je predložio da se pokušam upisati na akademiju za vojne pilote jer sam zadovoljavao zdravstvene kriterije. U jednom trenutku sam se vidio kao Tom Cruise, kako letim u nadzvučnim avionima, vozim motor i ganjam cure. To je bio moj mladenački san. Hrvoje i ja smo se upoznali za vrijeme studija i prijateljili. Ja sam se nakon treće godine studija prekvalificirao i otišao u IT sektor te na kraju završio u korporativnom svijetu. Cijela priča našeg brenda *Old Pilot's* povezana je s našim upoznavanjem na kadetskoj akademiji na kojoj je započelo naše veliko prijateljstvo koje je preraslo u poslovnu suradnju. Nas dvojica smo se prepoznali među 70 ljudi koji su upisali studij te godine: 69 muškaraca i jedna žena. Hrvoje i ja smo imali slične interese i društvo.

Hrvoje: Kod mene su prevagnula dva razloga da budem pilot. Prvo, moja starija sestra imala je dečka pilota koji je bio sjajan tip i bio mi je uzor. A drugi razlog bila je činjenica da sam živio pokraj aerodroma i cijele dane sam gledao avione u zraku. Kad je počeo rat, bio sam premlad da bih se prijavio u vojsku, pa sam 1994./1995. kad sam se upisivao na fakultet, vjerovao da ću ako postanem vojni pilot, moći služiti domovini. Nisam htio biti civilni pilot i uvijek sam htio biti vojni pilot, pa sam krenuo na vojnu akademiju.

Ali vi ste danas civilni pilot u Croatia Airlinesu?

Hrvoje: Da, jesam, danas sam civilni pilot. Bio sam instruktor u Zadru, školovao sam tri generacije vojnih pilota. I zatim sam odlučio da to više neću raditi i da odlazim iz vojske. Naime, dogodila se politička promjena u tom trenutku i degradirali su nas, pa sam odlučio vratiti se u Zagreb i konobariti jer je u tom trenutku plaća konobara bila bolja od plaće instruktora letenja u vojsci. Međutim, vlasnik jedne tada jako uspješne tvrtke u Hrvatskoj imao je privatni avion, pa me je pozvao da se brinem o održavanju tog aviona i naravno, letim. U međuvremenu, radeći taj posao, prošao sam edukaciju i položio ispite za civilno zrakoplovstvo. Godine 2004. dobio sam posao u Croatia Airlinesu. Radim kao instruktor na tipu

The whole story of our Old Pilot's brand is related to our meeting at the military academy where our great friendship began and grew into a business collaboration.

Cijela priča našeg brenda Old Pilot's povezana je s našim upoznavanjem na kadetskoj akademiji na kojoj je započelo naše veliko prijateljstvo koje je preraslo u poslovnu suradnju.



Two random guys from Croatia came on stage in London and won the first prize. You can imagine how we felt! Neka dvojica iz Hrvatske došla su na pozornicu u Londonu i osvojili prvu nagradu. Možete zamisliti kako smo se osjećali!

In the meantime, while doing this job, I completed the training and passed the civil aviation exams. In 2004, I got a job at Croatia Airlines. I work as an instructor for an aircraft type and as a state examiner, so I renew people's licenses. I am a TRI (Type Rating Instructor) and a TRE (Type Rating Examiner). On the one hand, I teach people how to fly a plane, and on the other hand, they come to me for a simulator exam, which means that I check their knowledge for four hours and renew their license for the next year. Of course, I am a commercial airline captain, and what I've listed are my additional roles as an instructor and examiner.

How did you two come up with the idea of producing gin?

Hrvoje: Tomislav and I were part of a larger group of friends among whom the idea of producing gin developed. Thanks to my job as a flight instructor, I travelled a lot around the world because, among other things, not every country has simulators; more precisely, there are only five in the world. I often worked on a simulator near London and fell in love with Portobello Road gin there. We talked with our friends about how there's everything you need for the production of quality drinks in Croatia, yet nothing good is produced. This

aviona i kao ispitivač za državu, dakle, produžujem dozvole. Ja sam TRI (*Type Rating Instructor*) i TRE (*Type Rating Examiner*). S jedne strane, učim ljude kako da voze avion, a s druge strane, k meni dođu na ispit na simulator, što znači da tijekom četiri sata provjeravam njihovo znanje i produžujem im dozvolu na idućih godinu dana. Naravno, kapetan sam putničkog aviona, a ovo što sam naveo su dodatne funkcije instruktora i ispitivača.

Kako ste vas dvojica došli na ideju da proizvodite džin?

Hrvoje: Tomislav i ja smo bili dio jednog većeg društva u kojem se razvila ideja da napravimo džin. Zahvaljujući poslu instruktora letenja, puno sam putovao po svijetu, između ostalog i zato što nema svaka zemlja simulatora, naime, ima ih samo pet u svijetu. Često sam radio na jednom simulatoru pokraj Londona i tamo sam se zaljubio u *Portobello Road* džin. U tom našem društvu smo razgovarali o tome kako u Hrvatskoj imamo sve što je potrebno za proizvodnju kvalitetnih pića, a ništa dobro ne proizvodimo. Govorimo o periodu prije desetak godina. Dakle, imamo odlične biljke, primjerice borovice koje su važan sastojak dobrog džina, a nemamo dobar džin. I tako smo iz druženja u druženje počeli planirati kako ćemo sami napraviti džin. No, kad smo doš-

was a period about ten years ago. So, we have great plants like juniper, which is an important ingredient in good gin, and yet, we don't have any good gin. And so, from one get-together to another, we started planning to make our own gin. But when we came to the point when money needed to be invested and when everyone had to say how much they were willing to invest, of the six of us, only Tomo and I wanted to invest, create a company and try to make Croatian gin. Today I am aware of the fact that I could never have done it without Tomislav. I work as a pilot, which is a demanding and serious job, and it is difficult to do another demanding job when you're doing something that requires a lot of effort and time. We started very modestly. What really attracted me to this endeavour, except for the fact that I love gin and the desire to create something, was the fact that my work is transporting people from point A to point B – I never get to have a final product in my hand. I missed this in my work, and it was one of the things that drove me: the desire to leave behind something concrete, something I created. Our first distillery was very small, we had a very small machine, but this project was my way of blowing off steam.

Hrvoje says that he could never have done it without you. Do you think you would have done it if it weren't for Hrvoje?

Tomislav: There is no way I would have done it on my own! At that time, I was leaving the corporate world and wanted to try my hand as an entrepreneur in the world of consulting and capitalize on everything I had learned during my 14 years of experience. IT and project management, as Hrvoje says, are intangible. It's a bunch of numbers that travel through some wires and then manifest through screens, which we see as apps or something.

I remember that Hrvoje and I were at a concert, and he spent the entire time talking to me about the idea of starting a company together and producing drinks. The music was very loud, and he was so enthusiastic that he talked about it throughout the concert. So, I certainly couldn't have done it on my own. The universe brought us together. Everyone has their own skill set, and we are different, but we complement each other excellently.

How did you divide up the work? Hrvoje was trained as a distiller in the Netherlands...

Hrvoje: Yes, I completed the Master Distiller Course. In the beginning, we were all over the place because we did not have any entrepreneurial experience. We wanted to decide on every aspect of the business together. But we gradually profiled ourselves for two reasons: firstly, because it's an unsustainable model, not everyone can do everything, and secondly, we naturally turned to what works better for us. Simply put, I say what I'd like us to do, and Tomo says what can be done. I did the training because I really wanted to learn something about what we were going to do. I didn't want anyone to come up to me and ask: How did you go from an aeroplane to making gin? And when I completed the training, I said to Tomo: Let's go into business because we know a lot more than people who have already set up companies and have distiller-

li do toga da trebamo uložiti novac i kad je trebao svatko reći koliko je spreman uložiti, od nas šestorice ostali smo samo Tomo i ja koji smo željeli uložiti novac, stvoriti tvrtku i pokušati napraviti hrvatski džin. Danas sam svjestan toga da bez Tomislava ne bih mogao sam. Radim posao pilota koji je zahtjevan i ozbiljan i teško je uz takav posao raditi još jedan zahtjevan posao koji traži mnogo truda i vremena. Počeli smo vrlo skromno. Mene je jako privlačila tom pothvatu, osim činjenice da volim džin i želje da nešto napravimo, i činjenica da u svojem poslu prevozim ljude od točke A do točke B, ali u ruci nemam neki finalni proizvod. To mi je nedostajalo u mojem poslu i bilo je neki moj pokretač: želja da ostavim iza sebe nešto konkretno, nešto što sam stvorio. Naša prva destilerija bila je jako mala, imali smo vrlo mali stroj, ali ja sam u ovom projektu našao neki svoj ispušni ventil.

Kaže Hrvoje da on to ne bi nikada mogao bez vas. Mislite li i vi da ne biste to napravili da nije bilo Hrvoja?

Tomislav: Nema šanse da bih ja to sam napravio! U to vrijeme sam izlazio iz korporativnog svijeta i htio sam se okušati kao poduzetnik u svijetu konzaltinga i kapitalizirati sve što sam naučio tijekom 14 godina u korporaciji. IT i projekt-menadžment su, kako kaže Hrvoje, neopipljivi. To je hrpa brojeva koji putuju nekim žicama i zatim se manifestiraju kroz ekrane, koje mi vidimo kao aplikacije ili slično.

Sjećam se da smo Hrvoje i ja bili na nekom koncertu, a on mi je cijelo vrijeme na uho pričao o ideji da zajedno napravimo tvrtku i proizvodimo pića. Bila je jako glasna muzika, a on je bilo toliko entuzijastičan, da mi je tijekom cijelog koncerta govorio o tome. Dakle, sigurno ne bih mogao sam. Svemir nas je spojio. Svatko ima svoje vještine i različiti smo, ali se sjajno dopunjujemo.

Kako ste podijelili posao? Hrvoje se u Nizozemskoj školovao za destilera...

Hrvoje: Da, završio sam *Master Distiler Course*, školovanje za glavnog destilera. Na početku smo bili raspršeni jer nismo imali poduzetničko iskustvo. Željeli smo o svakom aspektu posla zajednički odlučivati. No, postupno smo se profilirali zbog dva razloga: najprije, zato što je to neodrživ model jer ne mogu svi sve raditi, a drugo, prirodno smo se okrenuli prema onome što nam više odgovara. Slikovito rečeno, ja kažem što bih htio da napravimo, a Tomo kaže što od toga možemo napraviti. Otišao sam na školovanje jer sam htio zaista naučiti nešto o tome što ćemo raditi. Nisam htio da mi netko dođe i kaže: Kak' si sad ti iz aviona počeo raditi džin! I kad sam se vratio sa školovanja, rekao sam Tomi: Haj'mo krenuti u posao jer znamo puno više nego ljudi koji su već otvorili firme i imaju destilerije! I Tomo je rekao: Ok, haj'mo. I tako smo počeli. Dakle, Tomo se više bavi financijama i organizacijom posla, a ja više kreativnim dijelom. Ali kad izbacimo proizvod, imamo nekoliko verzija, a zatim idemo s onom verzijom koja se obojici sviđa jer moramo obojica imati osjećaj da taj proizvod možemo braniti. Obojica moramo biti zadovoljni proizvodom koji smo stavili na tržište, da bismo ga mogli prodavati.

In the beginning, we were all over the place because we did not have any entrepreneurial experience. We wanted to decide on every aspect of the business together

Na početku smo bili raspršeni jer nismo imali poduzetničko iskustvo. Željeli smo o svakom aspektu posla zajednički odlučivati.

We wanted to make a gin that would be full of flavour, as they say in our industry. This is what we call a three-dimensional product, one that will leave your mouth full of flavour

Htjeli smo napraviti džin koji će biti pun okusa ili kako se to kaže u našoj branši, full of flavor. To mi zovemo trodimenzionalnim proizvodom koji će „napuniti usta“

ies! And Tomo said: Okay, let's do it. And that's how we started. So, Tomo is more involved in finances and work organization, and I am more involved in the creative part. But when we release a product, we have several versions, and then we go with the version that we both like because we both have to feel that we can stand behind the product. We both have to be happy with the product we put on the market to be able to sell it.

Tomislav: In November 2017, we set up a distillery. And at the same time, we looked for a recipe. The one recipe. Hrvoje wants everything to be done to perfection. He put a version of the recipe in front of me, we call it the famous number 16, and he told me to try it. That's it, I said. And he goes, "Yes, but..." I drew the line there because I knew it could have gone on like that for another ten years. And we ended up with the famous sixteen and won the 2019 award for the best London Dry Gin in the world. Two random guys from Croatia came on stage in London and won the first prize. You can imagine how we felt! I remember that they were trying to read Hrvoje's name on stage and couldn't pronounce it correctly. We were even late to the awards ceremony because we were drinking whiskey in the basement.

Hrvoje: I couldn't believe that we missed our chance of getting on stage and receiving such an important award. Afterwards, we asked the judges to announce us at the end and present us with the award, so we went on stage and lifted that cup into the air.

Tomislav: So, two guys from Croatia are standing on a stage in the middle of London and receiving an award at the 50th anniversary of a respectable European association called the International Wine & Spirit Competition. Most distillers and winemakers who want to present themselves globally enter this competition. We entered the competition for the first time, and it was the first time that anyone from Croatia entered, let alone won.

When you started producing gin, how did you want your product to be different from all the others that were already on the market? And did you achieve this?

Hrvoje: Above all, we knew that we didn't want to copy others. We wanted something completely different. We first tested exotic spices, but very quickly realized that we couldn't control exotic spices. Because we can't go to India and control what kind of cayenne pepper we buy or check out vanilla in Madagascar. We realized that we needed to make a gin that consisted exclusively of Croatian products because we could control them. And we didn't want a product that would necessarily appeal to everyone. So, we knew that, first and foremost, we had to like it and that it had to be made up of Croatian plants, and that was our story. And we wanted to make a gin that would be full of flavour, as they say in our industry. This is what we call a three-dimensional product, one that will leave your mouth full of flavour, which means that after you drink it, you still taste it in your mouth for a while. That was our idea. That's how we wanted to stand out from others. When we started production, the craft revolution was in its infancy and there were already some blended gins on the Croatian market that we didn't want to copy. Precisely because we didn't copy others, we didn't copy

Tomislav: U studenome 2017. smo osnovali destileriju. A paralelno smo tražili recept. *The one* recept. Hrvoje želi sve dovesti do savršenstva. Stavio je pred mene jednu verziju recepta, mi ga zovemo famozni broj 16, i rekao mi je da probam. Ovo je *top*, kažem. A on će na to: Da, ali... Ja sam tada presjekao jer sam znao da to može trajati tako još deset godina. I izišli smo na kraju s tom famoznom šesnaesticom i dobili 2019. nagradu za najbolji *London Dry Gin* na svijetu. Neka dvojica iz Hrvatske došla su na pozornicu u Londonu i osvojili prvu nagradu. Možete zamisliti kako smo se osjećali! Sjećam se da su pokušavali pročitati Hrvojevo ime na pozornici i nikako ga nisu mogli točno izgovoriti. Čak smo zakasnili na dodjelu nagrada jer smo u podrumu pili viski.

Hrvoje: Sam sebi nisam mogao vjerovati da smo propustili da budemo na pozornici i primimo tako važnu nagradu. Molili smo postije suce da nas proglase na kraju i uruče nam nagradu na pozornici, pa smo se ipak popeli na pozornicu i podigli taj pehar u zrak.

Tomislav: Dakle, dva tipa iz Hrvatske stoje na pozornici usred Londona i primaju nagradu na 50. godišnjici respektabilne europske udruge pod nazivom *International Wine & Spirit Competition*. Većina destilera i vinara koji se žele pokazati u svijetu javlja se na taj natječaj. Prvi put smo se prijavili na to natjecanje i to je bilo prvi put da se netko iz Hrvatske javio, a kamoli pobijedio.

Kad ste krenuli u proizvodnju džina, po čemu ste željeli da se vaš proizvod razlikuje od svih drugih koji su već postojali na tržištu? I jeste li to postigli?

Hrvoje: Znali smo prije svega da ne želimo kopirati druge. Željeli smo nešto potpuno drukčije. Najprije smo testirali egzotične začine, ali smo vrlo brzo shvatili da egzotične začine ne možemo kontrolirati. Jer ne možemo otići u Indiju i kontrolirati kakav kajenski papar kupujemo ili na Madagaskar kontrolirati vaniliju. Shvatili smo da trebamo napraviti džin koji se sastoji isključivo od hrvatskih proizvoda jer njih možemo kontrolirati. I nismo željeli proizvod koji se nužno mora sviđati svima. Dakle, znali smo da se mora sviđati najprije nama i da mora biti sastavljen od hrvatskih biljaka i to je bila naša priča. I htjeli smo napraviti džin koji će biti pun okusa ili kako se to kaže u našoj branši, *full of flavor*. To mi zovemo trodimenzionalnim proizvodom koji će „napuniti usta“, što znači da kad ga popijete, još ga neko vrijeme osjećate u ustima. To je bila naša ideja. Na taj način smo se željeli razlikovati od drugih. Kad smo počinjali proizvodnju, *craft* revolucija je bila u začetku i na hrvatskom tržištu je već bilo nekih *blend* džinova koji nismo željeli kopirati. Upravo zato što nismo kopirali druge, nismo kopirali tehniku niti sastojke, napravili smo nešto što je odlično prošlo na tržištu jer smo se istaknuli, bili smo drukčiji od drugih. To nam je bila nit vodilja. Nismo htjeli proizvoditi rakiju jer danas u Hrvatskoj postoji 200 proizvođača rakija, već smo željeli napraviti proizvod koji će biti verzija popularnog svjetskog pića, ali u hrvatskoj varijanti. Zato radimo *London Dry Gin* koji je bio prvi na hrvatskom tržištu i zato radimo viski kojeg nema na hrvatskom tržištu kod tradicionalnih proizvođača, i to nam je motivacija.

the technique or ingredients, we made something that did well on the market because we stood out, we were different from others. That was our guiding principle. We didn't want to produce *rakija* because today there are 200 *rakija* producers in Croatia, we wanted to make a globally popular drink, but in the Croatian version. That is why we make London Dry Gin, which was the first on the Croatian market, and why we're making whiskey that has not been produced yet by traditional Croatian producers, and that's our motivation.

You also produce vodka and whiskey. Are you as satisfied with these products as you are with your gin?

Hrvoje: We have made three types of vodka and they have been on the market for a year, while the whiskey is still in the barrels. In order to produce whiskey, and not grain brandy, according to the law, it must be aged in a barrel for three years and one day, so our whiskey is ripe for extraction from the barrel in December this year. That's when it becomes whiskey. We plan to launch it in 2024 in March because there are still some operational things we want to address before our whisky hits the market. Our vodka has received gold awards at world competitions, and we are very pleased.

Tomislav: We've been producing gin longer, but vodka is a drink that is much more widely consumed globally than gin. Therefore, the vodka market is much more competitive than the gin market, so we are even more proud that the exceptional quality of our vodka has been recognized. This summer, we were in Poland, a country that is one of the strongest vodka consumers after Ukraine and Russia, and they said that our vodka is really great, special. Can we do better in the vodka market than we are doing now? We certainly can, but this is only our fifth year on the market.

In which countries are you present with your products?

Tomislav: In addition to Croatia, in 16 other countries around the world, which we consider a great success and achievement. Most of our production is still focused on Croatia. However, we export to the entire region, as well as to Germany, Denmark, Switzerland, Belgium, Great Britain, the USA, Canada, Australia, Singapore. When we started, we had small volumes and small capacities and decided that we would grow as market demands grew. Today, we produce significantly larger quantities because we have developed our production. But in addition to positioning ourselves in these countries, we also want to achieve volume in them. It's one thing when you are present somewhere with your product, in a luxury restaurant, hotel or bar, and it is another thing for that product to actually be consumed a lot. The rules of the game are slightly different, marketing is very important, and marketing is nothing but money. And we started on the market by word of mouth.

In Croatia, everything relies on tourism, and what's there today in tourism might not be there tomorrow, so it is important for us to expand our reach outside the country and have a product for the global market. And given the quality of our products, but also the appearance of the bottle, because even that is not unim-



Napravili ste još i votku i viski. Jeste li jednako zadovoljni tim proizvodima kao sa džinom?

Hrvoje: Votke smo napravili tri vrste i već su godinu dana na tržištu, a viski je još u bačvama. Da biste prema zakonu proizvodili viski, a ne žitnu rakiju, mora odležati u bačvi tri godine i jedan dan, pa je naš viski zreo za vađenje iz bačve u prosincu ove godine. Tada postaje viski. Planiramo ga izbaciti na tržište 2024. u ožujku jer ima još nekih operativnih stvari koje želimo riješiti prije negoli naš viski izađe na tržište. Votka je dobila zlatne nagrade na svjetskim natjecanjima i jako smo zadovoljni.

Tomislav: Džin duže proizvodimo, ali votka je piće koje se u svijetu puno više konzumira nego džin. Stoga je tržište votke puno kompetitivnije nego tržište džina, pa smo još ponosniji da je naša votka prepoznata kao izrazito kvalitetna. Ovo ljetno smo bili u Poljskoj, zemlji koja je jedna od najjačih u konzumaciji votke osim Ukrajine i Rusije, i rekli su da nam je votka zaista odlična, posebna. Možemo li bolje na tržištu s votkom nego što smo sada? Sigurno možemo, ali ovo je tek peta godina našeg postojanja na tržištu.

U kojim ste zemljama prisutni sa svojim proizvodima?

Tomislav: Osim u Hrvatskoj, u još 16 zemalja svijeta, što smatramo velikim uspjehom i dosegom. Većinu svoje proizvodnje još uvijek baziramo na Hrvatsku. No, izvozimo u čitavu regiju, zatim u Njemačku, Dansku, Švicarsku, Belgiju, Veliku Britaniju, SAD, Kanadu, Australiju, Singapur. Kad smo počinjali, imali smo male

In order to produce whiskey, and not grain brandy, according to the law, it must be aged in a barrel for three years and one day, so our whiskey is ripe for extraction from the barrel in December this year. That's when it becomes whiskey

Da biste prema zakonu proizvodili viski, a ne žitnu rakiju, mora odležati u bačvi tri godine i jedan dan, pa je naš viski zreo za vađenje iz bačve u prosincu ove godine. Tada postaje viski.

When we got that first world award in London, it was amazing. We have decided not to apply for competitions again until we come out with a new product.

Kad smo dobili tu prvu svjetsku nagradu u Londonu, bilo je nevjerojatno. Odlučili smo ne javljati se više na natjecanja, dok ne izidemo s nekim novim proizvodom.

portant, I think we are very competitive in the global market. However, we better not talk too much about our plans because competitors often copy us. ☺

Hrvoje: Tomo's right, we were the first ones to put wax on the cork and suddenly everyone is putting wax on gin bottle corks. We were the first in Croatia to use olive leaves, today already 40 gin producers are using olive leaves in gin.

Tomislav: Old Pilot's is the second gin in the world with olive leaves in the recipe, everyone else uses olive pulp.

Hrvoje: Exactly. The Tuscan Sabatini and Old Pilot's were the first two gins to have the olive leaf in their recipes. Now there are 40 of them in Croatia alone. And we were the first to put a seal on the cork, now everyone has it. We have an advertising van, now we're just waiting for everyone else to get their own advertising vans. Then, we went to a lot of trouble to get wheat alcohol in Croatia, the base for our production. We literally brought in a man from Bulgaria and persuaded him to sell us 5,000 litres. Now everyone uses wheat alcohol as their base. People have no ideas of their own, so they copy.

Tomislav: Maybe we should be impressed by the fact that everyone is copying us, but sometimes it gets on our nerves. And if you copy, at least change something, at least a little. I guess people don't have any ideas of their own.

Out of about 20 awards you have received, which are the most important to you?

Tomislav: When we got that first world award in London, it was amazing. Today, a lot of Croatian manufacturers go abroad to competitions and generally come back with some of the prizes, so it's not such an amazing achievement anymore. We have decided not to apply for competitions again until we come out with a new product.

Hrvoje: Now there is a flood of competitions, but the International Wine & Spirit Competition (IWSC) and the San Francisco World Spirit Competition (SFWPC) are certainly the two most prestigious. Then, World Vodka or World Gin Awards are top competitions, but today there are so many competitions that add, for example, the name of the city to their name, and people who don't know exactly what it is, think that such a sonorous name of the award means something. And we know exactly which award is valuable and which is completely irrelevant to our industry. No two golds are the same in different competitions. We've won three golds in San Francisco so far, and I don't think it makes sense to enter the same competitions again to get more of the same gold awards. We have proven ourselves there and we're moving on. It doesn't matter to us anymore. For new products, yes, but for London Dry Gin, which received the gold award for the best gin in the world, we have nothing more to look for.

You've also presented completely new products: vodka soda and gin and tonic cans.

Hrvoje: That's right. Vodka soda is a woman's drink,

količine i male kapacitete i odlučili smo da ćemo rasti kako budu rasli zahtjevi tržišta. Danas proizvodimo znatno veće količine jer smo razvili proizvodnju. No, osim što smo se pozicionirali u te države, želimo u njima postizati i volumen. Jer jedno je kad ste negdje prisutni sa svojim proizvodom, u nekom luksuznom restoranu, hotelu ili baru, a drugo je kad se taj proizvod i puno toči. Tu su malo drukčija pravila igre i jako je važan marketing, a marketing nije ništa drugo, nego novac. A mi smo izišli na tržište putem usmene predaje.

U Hrvatskoj se sve naslanja na turizam, a turizam danas možda je, sutra možda nije, pa nam je važno da izidemo i izvan zemlje i da imamo proizvod za svjetsko tržište. A s obzirom na kvalitetu naših proizvoda, ali i na izgled boce, jer ni to nije nevažno, mislim da smo itekako konkurentni i na svjetskom tržištu. Ipak, bolje je da previše ne pričamo o planovima jer nas često konkurenti kopiraju ☺

Hrvoje: Dobro kaže Tomo, mi smo prvi stavili vosak na čep i odjednom svi stavljaju vosak na čep boce džina. Stavili smo prvi u Hrvatskoj list masline, danas već 40 proizvođača džina stavlja list masline u džin.

Tomislav: *Old Pilot's* je drugi džin u svijetu koji ima list masline u recepturi, svi drugi stavljaju pulpu masline.

Hrvoje: Točno. *Toskanski Sabatini* i *Old Pilot's* su prva dva džina koja su imala list masline u recepturi. Sad ih samo u Hrvatskoj ima već 40. I prvi smo stavljali žig na čep, sad ga imaju svi. Imamo reklamni kombi, sad samo čekamo da svi drugi naprave svoje reklamne kombije. Zatim, jako smo se namučili da dobijemo pšenični alkohol u Hrvatskoj, bazu za proizvodnju. Dovukli smo doslovce čovjeka iz Bugarske i nagovorili ga da nam proda 5000 litara. Sad svi koriste pšenični alkohol kao bazu. Ljudi nemaju ideje, pa kopiraju.

Tomislav: Možda bi nam trebala imponirati činjenica da nas svi kopiraju, ali ponekad nam to ide na živce. I kad već netko kopira, barem da promijeni nešto, barem malo. Ljudi valjda nemaju svoje ideje.

Koje su vam nagrade najvažnije, od 20-ak, koliko ste ih dobili?

Tomislav: Kad smo dobili tu prvu svjetsku nagradu u Londonu, bilo je nevjerojatno. Danas puno hrvatskih proizvođača ide u inozemstvo na natjecanja i uglavnom se vraćaju s nekom od nagrada, pa to više nije tako nevjerojatno. Mi smo odlučili ne javljati se više na natjecanja, dok ne izidemo s nekim novim proizvodom.

Hrvoje: Sad je nastala poplava natjecanja, ali *International Wine & Spirit Competition* (IWSC) i *San Francisco World Spirit Competition* (SFWPC) su sigurno dva najprestižnija. Zatim, *World Vodka* ili *World Gin Awards* su top natjecanja, ali danas ima jako puno natjecanja koja u svoj naziv stave, primjerice, ime grada i ljudi koji ne znaju o čemu se točno radi, misle da takav zvučan naziv nagrade nešto znači. A mi znamo točno koja je nagrada vrijedna, a koja je potpuno nevažna za našu branšu. Dva zlata nisu ista na različitim natjecanjima. Mi smo u San Franciscu dobili tri zlata do sada i ne znam ima li smisla da idemo ponovno na ista natjecanja da bismo dobili još istih



Esplanade is the best Croatian hotel, and when someone is the best, everyone looks up to them, observing what they do and how they do it.

Esplanada je najbolji hrvatski hotel, a kad je netko najbolji, svi gledaju u njega, što i kako radi.

it has no tonics and only 33 calories. You can barely taste the vodka, it's as if you were drinking mineral water flavoured with grapefruit. It has no sugar and only 4.5 per cent alcohol.

Tomislav: We also have gin and tonic. These are special products, a completely different market segment. Today, new generations are coming of age that have some other algorithms. They are impatient, they want everything right now, and if they don't get it, they get nervous. They are reluctant to sit in bars and wait for someone to mix them something and serve them a drink. Maybe they'll do it later on in life, but now they want everything fast. Thus, this type of beverage is the fastest-growing beverage category in the world, growing approximately 500 per cent annually. With these products, we enter another market niche where different behaviour prevails. It encompasses festivals, boats, skiing, hiking, etc. Drinking gin is not the same as drinking beer. Gin has its accessories, garnishes, and ways of serving. You drink a beer and move on. We also have some new projects, but we're not talking about them yet.

zlatnih nagrada. Tu smo se dokazali i idemo dalje. Više nam to nije važno. Za nove proizvode da, ali za *London Dry Gin*, za koji smo dobili zlatnu nagradu za najbolji džin na svijetu, nemamo više što tražiti.

Predstavili ste i potpuno drukčije proizvode: votka-sodu i džin-tonik u limenkama.

Hrvoje: Tako je. Votka-soda je žensko piće, nema tonika i ima samo 33 kalorije. Votka se gotovo ne osjeća, kao da pijete mineralnu vodu s okusom grejpa. Nema šećera i ima samo 4,5 posto alkohola.

Tomislav: Imamo i džin-tonik. To su posebni proizvodi, jedan potpuno drugi tržišni segment. Danas stasaju nove generacije koje imaju neke druge algoritme. Oni su nestrpljivi, žele sve odmah i sada, i ako to ne dobiju, postaju nervozni. Nemaju volju sjediti u barovima i čekati da im netko nešto izmiksa i posluži neko piće. Možda će to raditi kada dođu u neke godine, ali sada žele sve nabrzinu. Tako je ova vrsta pića najbrže rastuća kategorija pića u svijetu, rast je otprilike 500 posto godišnje. S tim proizvodima ide-

When we started this business, our idea was to make whiskey because it was our mutual love, mine and Tomo's

Kad smo počinjali ovaj posao, ideja je bila da radimo viski jer nam je to bila zajednička ljubav, meni i Tomi.

You're starting a project with the hotel. Guests will be able to enjoy three types of your gin in their rooms.

Tomislav: We wanted to collaborate with the hotel on a new level. Because the Esplanade is the best Croatian hotel, and when someone is the best, everyone looks up to them, observing what they do and how they do it. They're so-called opinion makers.

So, if there's room service, it's most often found in minibars under the TV and very often in plastic bottles. So, in a conversation with the hotel people, we decided to make a special gin stand for each room. By consuming gin in the room, you have four to five servings. For the Esplanade, this is an opportunity to set their offer apart from that of other hotels on the market, and for us, it's an opportunity to show off that we're working with the best hotel in Croatia.

What's your favourite product?

Hrvoje: The whiskey, for sure. When we started this business, our idea was to make whiskey because it was our mutual love, mine and Tomo's. However, we realized that whiskey production requires a lot of investment that we could not make at the beginning of our business journey. So, we turned to our next love, which is gin. There's a lot of waiting and investment and many variables at play in whiskey production, so maybe the tension and excitement will be higher when we take it out of the barrel soon. We believe that in making whiskey, we will avoid all the beginner mistakes we've made with gin, and I believe that the whiskey will be our most complete product when it comes to knowledge and experience, but also the most complex one when it comes to execution. It will be a product that will incorporate everything we've learned so far.

Tomislav: When it comes to complexity, whiskey is my favourite, too, but since our whiskey is still not a finished product in a bottle, I would say that my favourite is Barrel Aged gin, which, unlike transparent gin, is additionally aged in wooden barrels that give it special notes that can be found in various whiskeys. So, among the finished products, I definitely prefer Barrel Aged gin. But when I have a bottle of whiskey in my hand once it's ready, I believe it will be my favourite product. It's only a matter of time and it's a given, just like being close to the finish line and having a little more to go, but even that little counts. We need to incorporate everything into one whole in order to be able to casually say - that's it. We're planning an event in March, where we will present a small batch of our whiskey. And we'll gradually make different types of whiskey, from different ingredients, yeasts, barrels, but also ageing methods. We'll educate the market, we won't make three million bottles of the same drink like Jack Daniel's, but they will be small batches and each will have its own characteristics. And they will be branded and will hit the market in that way, so that in a few years we can exactly define the two or three directions that our distillery will take.

mo u jednu drugu tržišnu nišu u kojoj vlada drukčije ponašanje. To su: festivali, brodovi, skijanja, planinarenje i sl. Ispijanje džina nije isto kao i pijenje piva. Džin ima svoje dodatke, ukrase, načine serviranja. Pivo popiješ i ideš dalje. Imamo i neke nove projekte, ali o njima još ne govorimo.

Krećete u projekt s hotelom. Gosti će u sobama moći konzumirati tri vrste vašeg džina.

Tomislav: Željeli smo surađivati s hotelom na nekoj novoj razini. Jer Esplanada je najbolji hrvatski hotel, a kad je netko najbolji, svi gledaju u njega, što i kako radi. Tzv. *Opinion Maker*.

Dakle, ako postoji posluživanje u sobama, najčešće se nalazi u minibarovima ispod televizora i vrlo često u plastičnim bočicama. Pa smo u razgovoru s ljudima iz hotela zaključili da napravimo malo posebnije postolje za džinove za svaku sobu. Konzumacijom džina u sobi imate četiri do pet serviranja. Esplanada u toj priči vidi razliku od ponude drugih hotela na tržištu, a mi vidimo priliku da pokažemo da radimo s najboljim hotelom u Hrvatskoj.

Koji vam je vaš najdraži proizvod?

Hrvoje: Apsolutno viski. Kad smo počinjali ovaj posao, ideja je bila da radimo viski jer nam je to bila zajednička ljubav, meni i Tomi. Ali smo shvatili da proizvodnja viskija zahtijeva jako mnogo ulaganja koje nismo mogli iznijeti na početku našeg poslovnog puta. Pa smo se okrenuli sljedećoj našoj ljubavi, a to je džin. U proizvodnji viskija ima puno čekanja i ulaganja i jako mnogo varijabli, pa će možda napetost i uzbuđenje biti veći kad ga budemo uskoro vadili iz bačve. U procesu izrade viskija vjerujemo da ćemo izbjeći sve početničke greške koje smo napravili s džinom i vjerujem da će viski biti naš najkompletniji proizvod od početka, kad se radi o znanju i iskustvu, ali i najkompleksniji kad se radi o izvedbi. To će biti proizvod u koji će biti ukomponirano sve što smo naučili do sada.

Tomislav: Kad se radi o kompleksnosti, i meni je viski najdraži, ali s obzirom na to da viski još uvijek nemamo kao gotov proizvod u boci, rekao bih da mi je najdraži *Barrel Aged* džin koji je za razliku od transparentnog džina dodatno odležao u drvenim bačvama koje mu daju posebne note koje se mogu pronaći u raznim viskijima. Dakle, od gotovih proizvoda definitivno mi je nadraži *Barrel Aged* džin. Ali kad primim u ruku bocu viskija kad bude gotov, vjerujem da će mi to biti najdraži proizvod. To je samo pitanje vremena i nije ništa upitno, kao da ste pred ciljem i imate još malo do kraja, ali i to malo se broji. Trebamo sve ukomponirati u jednu cjelinu da bismo mogli opušteno reći - to je to. Planiramo događanje u ožujku, na kojem ćemo predstaviti jednu malu količinu viskija. A postupno ćemo raditi različite tipove viskija, od različitih sastojaka, kvasaca, bačvi, ali i načina odležavanja. Educirat ćemo tržište, to neće biti tri milijuna boca istog pića poput *Jacka Daniela*, već će biti male serije i svaka će imati svoj specifikum. I tako će biti brendirane i osvajati tržišta, kako bismo za nekoliko godina mogli točno definirati koja su to dva-tri smjera kojima će naša destilerija ići.

New Tudor Pelagos FXD

Novi Tudor Pelagos FXD



The new Pelagos FXD model is the spiritual successor to the watches of the past and represents a modern, high-performance and robust take on the famed «Milsub» from the past. It incorporates elements from the US military specifications for diving watches, such as fixed spring bars, and details inspired by other generations of issued TUDORs, like pointed crown guards typically found on early TUDOR Submariners.

This watch comes in a 42 satin-brushed titanium case with fixed straps. It is also adorned with a unidirectional rotatable bezel in titanium with a ceramic insert and a 60-minute graduation filled with grade X1 Swiss Super-LumiNova® luminescent material. The case design perfectly follows the matte black dial, complemented by distinctive hands in the shape of «snowflakes», filled with grade X1 Super-LumiNova® X1 luminescent material for better readability.

The highly technical strap construction, as well as the leading configuration for the Pelagos FXD model, was developed by TUDOR and Julien Faure. The strap is composed of a 22 mm forest green nylon woven ribbon with a red central thread, a titanium «D» buckle and a self-gripping fastening system. It comes with an additional one-piece rubber strap with a black embossed fabric motif, which brings a fresh and subtle take to the classic look. The watch is powered by the Manufacture Caliber MT5602, certified by the Swiss Official Chronometer Testing Institute (COSC) and with a power reserve of approximately 70 hours.

The new Tudor Pelagos FXD will soon be available at the Mamić 1970 boutique in Zagreb, where you can explore the rich collection of Tudor watches.

Novi model Pelagos FXD duhovni je nasljednik satova iz prošlosti te predstavlja modernu, učinkovitu i robusnu verziju slavnog «Milsuba» iz prošlih vremena. Uključuje elemente iz američkih vojnih specifikacija za ronilačke satove poput fiksne opružne poluge, kao i detalje inspirirane drugim generacijama izdanih TUDOR-a, poput šiljastih štitnika krunice koji se obično nalaze na ranim TUDOR podmorničarima.

Ovaj sat dolazi u brušenom i satiniranom 42 mm kućištu od titana te s fiksnim trakama za remen. Također ga krase jednosmjerni rotirajući prsten u titanu s keramičkim umetkom i 60-minutna gradacija ispunjena švicarskim luminescentnim materijalom Super-LumiNova® X1 stupnja. Dizajn kućišta savršeno prati mat crni brojčanik upotpunjen prepoznatljivim kazaljka u obliku «pahulja», ispunjenim luminescentnim materijalom Super-LumiNova® X1 stupnja za bolju čitljivost.

Visoko tehničku konstrukciju remena, kao i vodeću konfiguraciju za model Pelagos FXD razvili su TUDOR i Julien Faure. Remen je sastavljen od 22 mm šumsko-zelene najlonske vrpce s crvenom središnjom niti, «D» kopče u titanu i samohvatljivog sustava za pričvršćivanje. Dolazi uz dodatni jednodijelni gumeni remen s crnim reljefnim motivom tkanine, koji pruža svjež i suptilan dojam klasičnom izgledu. Sat pokreće Manufakturni kalibar MT5602, koji je certificirao švicarski službeni institut za testiranje kronometra (COSC) i s rezervom snage od otprilike 70 sati.



The new TUDOR Pelagos FXD pays tribute to the decades of TUDOR watches that have been tested and evaluated by a number of units within the US Navy since the mid-50s. By 1958, the Navy officially accepted and purchased TUDOR watches to issue them to divers operating in various units.

Novi TUDOR Pelagos FXD odaje počast desetljećima TUDOR satova koje su još sredinom 50-ih testirale i ocjenjivale brojne jedinice unutar američke mornarice. TUDOR satove je do 1958. Mornarica službeno prihvatila i kupila za ronioce koji djeluju u raznim jedinicama.

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FESTIVAL

Open House Zagreb

Open house Zagreb

This year, Zagreb became part of the Open House Worldwide network of festivals that have been held around the world for more than 30 years, with participation of 54 cities. In addition to Zagreb, Copenhagen, Querétaro and Zaragoza also got the opportunity to showcase their iconic buildings this year.

Ove godine Zagreb je postao dio mreže festivala *Open House Worldwide* koji se diljem svijeta održava više od 30 godina i u kojem sudjeluju 54 grada. Osim Zagreba, priliku za pokazivanje svojih kulturnih građevina ove godine dobili su i Kopenhagen, Querétaro i Zaragoza.

Open House Zagreb opened the doors of selected Zagreb architectural works for the first time. Experts from the Faculty of Architecture in Zagreb and from the Association of Croatian Architects, the Croatian Designers' Society, the Institute of Art History, the Zagreb Tourist Board and the Zagreb Open House Association proposed members of a jury who selected 35 most important pieces of architecture for the first season of the Open House Zagreb festival, which were presented to the citizens of Zagreb and tourists from 20 to 22 October.

The project was initiated in Zagreb by Dubravka Vrgoč, creative director of OHZ and Tomislava Blatnik, executive director of OHZ, and was implemented with the support of the Zagreb Tourist Board. The project is also supported by partners - Zagreb International Airport, OTP Bank, HoB.

Open House Zagreb prvi je put otvorio vrata izabranih zagrebačkih arhitektonskih djela. Stručnjaci s Arhitektonskog fakulteta u Zagrebu te iz Udruženja hrvatskih arhitekata, Hrvatskog dizajnerskog društva, Instituta za povijest umjetnosti, Turističke zajednice grada Zagreba i udruge *Zagreb Open House* predložili su članove ocjenjivačkog suda koji su za prvu sezonu festivala *Open House Zagreb* odabrali 35 najznačajnijih arhitektonskih objekata koji su predstavljani građanima Zagreba i turistima od 20. do 22. listopada.

Projekt su u Zagrebu pokrenule Dubravka Vrgoč, kreativna ravnateljica OHZ-a i Tomislava Blatnik, izvršna ravnateljica OHZ-a, a realiziran je uz podršku Turističke zajednice grada Zagreba, a partneri na projektu su i Međunarodna zračna luka Zagreb, OTP banka, HoB.

Author:
SARA DAKIĆ



Croatian State Archive
Photo: Archive



Atelier Bohutinsky
Photo: Danijela Lušin



Zagreb Airport
Photo: Josip Škof



Residential building Laginjina
Photo: Marko Ercegović

Architecture represents the spirit of the times of each individual epoch and each individual cultural circle

Arhitektura predstavlja duh vremena svake pojedine epohe i svakog pojedinog kulturnog kruga

Buildings from different periods and with different purposes were selected. Some of them were the Pope's Tower, public and sacral spaces of the Upper Town, the old city hall, the Vrapče Psychiatric Clinic, the Botanical Garden of the Faculty of Science, the Croatian State Archives, the Zagreb Stock Exchange Palace, the Zagrepčaka slaughterhouse complex, the French Pavilion, various residential and residential-commercial buildings, studios, the city hall building, the Zagreb Health Centre, the passenger terminal of the Zagreb International Airport, the Lauba House for People and Art, educational institutions, Urania, the Svetice swimming pool complex, the Zonar Hotel and the MET Boutique Hotel, which was also where the Open House Zagreb Festival was presented.

Architecture represents the spirit of the times of each individual epoch and each individual cultural circle. In addition to the aesthetic experience, visitors were able to socialize with architects, builders, investors and owners of buildings, in order to better understand why certain buildings represented a shift in the design approach at the time of their creation; in other words, they had the opportunity to find out under what conditions the buildings were created and how it affected their construction.

In addition to getting to know the city's architecture, the aim of the festival is to encourage citizens to think about their role in the city, i.e. to encourage planned construction so as not to jeopardize the identity of the city, but also to build in accordance with environmental, social and economic sustainability.

Architecture is one of the key ingredients of every tourist destination and its offer. In the historical context, architecture in tourism has meant experiencing regional hospitality in many of its different forms, and in this sense, this festival was very important because the

Izabrani su objekti iz različitih perioda i s različitom namjenom. Neki od njih su: Popov toranj, javni i sakralni prostori Gornjega grada, stara gradska vijećnica, Klinika za psihijatriju Vrapče, Botanički vrt PMF-a, Hrvatski državni arhiv, palača Zagrebačke burze za robu i vrednote, kompleks klaonice Zagrepčanka, Francuski paviljon, razne stambene i stambeno-poslovne zgrade, atelijeri, zgrada gradske vijećnice, Dom zdravlja Zagreb - Centar, putnički terminal Međunarodne zračne luke Zagreb, Kuća za ljude i umjetnost Lauba, odgojno-obrazovne ustanove, Urania, bazenski kompleks Svetice, hotel Zonar i MET Boutique Hotel u kojem je i predstavljen festival *Open House Zagreb*.

Arhitektura predstavlja duh vremena svake pojedine epohe i svakog pojedinog kulturnog kruga. Osim estetskog doživljaja, posjetiteljima je omogućeno druženje s arhitektima, građevinarima, investitorima i vlasnicima objekata, da bi bolje shvatili zašto su određene građevine u vrijeme nastanka predstavljale pomak u projektantskom pristupu; drugim riječima, imali su priliku saznati pod kojim su uvjetima građevine nastale i kako je to utjecalo na njihovo građenje.

Osim upoznavanja s gradskom arhitekturom, cilj je festivala i poticanje građana na promišljanje o njihovoj ulozi u gradu, odnosno poticanje na plansko građenje da se ne ugrozi identitet grada, ali i na građenje u skladu s ekološkom, socijalnom i gospodarskom održivošću.

Arhitektura je jedan od ključnih sastojaka svake turističke destinacije i njezine ponude. Naime, arhitektura u turizmu u povijesnom je kontekstu značila doživljaj regionalne gostoljubivosti u brojnim svojim različitim oblicima i u tom je smislu ovaj festival bio vrlo bitan jer su domaćini, vlasnici tih zgrada, obje-

Almost a million people visit the world's Open House festivals every year

Festive *Open House* u svijetu godišnje posjeti gotovo milijun ljudi

hosts, the owners of these buildings and facilities, their users opened the door to tourists and let them fully experience the context, design and history of a particular building. In addition, it was a unique opportunity for the citizens of Zagreb, who walk by some of the most attractive buildings in the city every day, and who have never been able to see them from the inside, to get even better acquainted with what surrounds them.

Almost a million people visit the world's Open House festivals every year, and Zagreb contributed to this number because, due to the extremely high interest, the organizers had to open new time slots for visiting Zagreb's public and sacral spaces, palaces, buildings, studios, hotels and other venues.

kata, njihovi korisnici otvorili vrata turistima i pustili ih da u cijelosti dožive kontekst, dizajn i povijest određene građevine. Osim toga, bila je to jedinstvena prilika Zagrepčanima koji svakodnevno prolaze pokraj nekih najatraktivnijih građevina u gradu, a nikad ih nisu mogli vidjeti iznutra, da se još bolje upoznaju s onim što ih okružuje.

Festive *Open House* u svijetu godišnje posjeti gotovo milijun ljudi, a Zagreb je pridonio toj broju jer su zbog iznimno velikog interesa organizatori morali otvarati nove termine za posjet zagrebačkim javnim i sakralnim prostorima, palačama, zgradama, atelijerima, hotelima i ostalim objektima.



Residential and commercial building Veslačka
Photo: Marko Mihaljević

Exclusive Eco Villa

Ekskluzivna eko vila



old organic olive grove, the villa was designed to blend perfectly with nature. Here, care is taken to preserve the environment and ecological sustainability. In addition, guests can enjoy a variety of facilities, including swimming pool, wellness, tennis and water activities. Villa Nai 3.3 provides an opportunity to explore the rich history of Dugi otok and enjoy the beautiful surroundings. Located on 40,000 m² of private land owned by the Morović family, each guest of Villa Nai enjoys the ecological luxury of 5,000 m².

masliniku starom 500 godina, vila je osmišljena kako bi se savršeno stopila s prirodom. Ovdje se vodi računa o očuvanju okoliša i ekološkoj održivosti. Osim toga, gosti mogu uživati u različitim sadržajima, uključujući bazen, wellness, tenis i aktivnosti na vodi. Villa Nai 3.3 pruža priliku za istraživanje bogate povijesti Dugog otoka i uživanje u prekrasnom okružju. Smještena je na 40.000 m² privatnog zemljišta u vlasništvu obitelji Morović. Gosti Vile Nai uživaju u ekološkom luksuzu od 5.000 m².

This is an amazing place that allows guests to immerse themselves in the natural beauty of Dugi Otok, explore local culture and cuisine, and relax in luxurious surroundings, making a stay at Villa Nai 3.3 a unique experience. Villa Nai 3.3 reopens its doors on March 30, 2024.

Ovo je nevjerojatno mjesto koje omogućuje gostima da urone u prirodnu ljepotu Dugog otoka, istraže lokalnu kulturu i kuhinju, te se opuste u luksuznom okružju, što čini boravak u Villi Nai 3.3 jedinstvenim iskustvom. Villa Nai 3.3 ponovno otvara svoja vrata 30. ožujka 2024.

Villa NAI 3.3 is an exclusive eco villa located on the beautiful Dugi otok, in the immediate vicinity of Telašćica and Kornati National Park.

Villa NAI 3.3 je ekskluzivna eko vila smještena na predivnom Dugom otoku, u neposrednoj blizini Telašćice i NP Kornati.

This villa offers an incredible experience of luxury accommodation in the heart of nature. Villa Nai 3.3 has 8 impressive de luxe accommodation units, following the highest standards of The Leading Hotels of the World association. All 8 rooms and suites are decorated with furniture by Milan-based Giorgetti, innovative Italian marble bathrooms by Agape and the freshest Italian woven linens by Frette. But the villa offers much more than just accommodation. The awarded olive oil Nai 3.3, produced on hotel site with care and passion, offers a unique taste of the Mediterranean.

Ova vila nudi nevjerojatan doživljaj udobnog smještaja i luksuza u srcu prirode. Villa Nai 3.3 ima 8 impresivnih de luxe smještajnih jedinica, prateći najviše standarde udruženja The Leading Hotels of the World. Svih 8 soba i apartmana ukrašeni su namještajem Giorgetti sa sjedištem u Milanu, inovativnim talijanskim mramornim kupaonicama tvrtke Agape i najsvježijom talijanskom tkanom posteljinom tvrtke Frette.

Along with outstanding food, Villa Nai 3.3 also prides itself on its surroundings. Located in a 500-year-

No, vila nudi mnogo više od samo smještaja. Njeno posebno nagrađivano maslinovo ulje Nai 3.3, koje se proizvodi s pažnjom i straću, nudi jedinstven okus Mediterana. Uz izvanrednu hranu, Villa Nai 3.3 također se ponosi svojim okružjem. Smještena u ekološkom



Artupunktura 2023

Artupunktura 2023.

For the third year running, art took up residence on the streets of Zagreb, making it a true culture hub for a month, as befits the capital of Croatia. From 12 October to 13 November, Zagreb underwent cultural therapy of sorts with the Artupunktura project.

Zagreb je već treću godinu zaredom ugostio umjetnost na svojim ulicama i mjesec dana postao pravo kulturno središte, kako i priliči glavnom gradu Hrvatske. Od 12. listopada do 13. studenoga Zagreb je doživio svojevrsnu kulturnu terapiju uz projekt *Artupunktura*.

After the first two very successful editions of Artupunktura, the Zagreb Tourist Board decided on another such venture with the aim of once again making Zagreb globally relevant as a platform for various contemporary art projects.

In just two years, the project has tripled, attracting the attention of numerous exhibitors and audiences. In 2021, the city was visited by numerous artists whose works intrigued passers-by; their role was to divert attention from the earthquake that had hit Zagreb the previous year, in the midst of the pandemic. In 2022, Artupunktura matured in its new role of connecting the city, art, and everyday life. This year, the project was even bigger, with new visions and a focus on the urban ecosystem with as many as 30 art projects.

Nakon prva dva vrlo uspješna izdanja Artupunktura, Turistička zajednica grada Zagreba odlučila se na još jedan takav pothvat s ciljem vraćanja Zagreba na kartu svijeta kao platforme za razne suvremene umjetničke projekte.

U samo dvije godine projekt se utrostručio, privukao je pažnju brojnih izlagača i publike. Grad su 2021. godine posjetili brojni umjetnici čija su djela intrigirala prolaznike; njihova je uloga bila skretanje pažnje od potresa koji je prethodne godine pogodio Zagreb, i to još u vrijeme pandemije. Artupunktura 2022. godine sazrijeva u novoj ulozi koja spaja grad, umjetnost i svakodnevni život. Ove godine projekt je još veći s novim vizijama i fokusom na gradski ekosustav sa čak 30 umjetničkih projekata.

Author:
SARA DAKIĆ
Photo:
S. CERIĆ
KOVAČEVIĆ
BOŠKA I KREŠO





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Ove godine projekt je još veći s novim vizijama i fokusom na gradski ekosustav sa čak 30 umjetničkih projekata

The opening of Artupunktura in the centre of Zagreb was dedicated to Tomislav Gotovac, the famous Croatian artist who authored the unforgettable performance piece "Zagreb, I love you!" in the city centre, walking completely naked, highlighting the importance of the encounter of art and public space. His photographs appeared on buildings in Ilica and in the passage beneath the skyscraper on the main square, which was symbolically renamed the Tomislav Gotovac Passage. As part of the project, visitors also had the opportunity to visit Gotovac's apartment on Krajiška Street.

Otvorenje Artupunktura u centru Zagreba bilo je posvećeno Tomislavu Gotovcu, poznatom hrvatskom umjetniku koji je izveo nezaboravni performans „Zagreb, volim te!“ u središtu grada, prošetavši se potpuno gol, čime se ističe važnost susreta umjetnosti i javnog prostora. Njegove fotografije osvanule su na zgradama u Ilici i u prolazu Nebodera koji je simbolično preimenovan u Prolaz Tomislava Gotovca, a u sklopu projekta posjetitelji su imali priliku posjetiti i Gotovčev stan u Krajiškoj ulici.

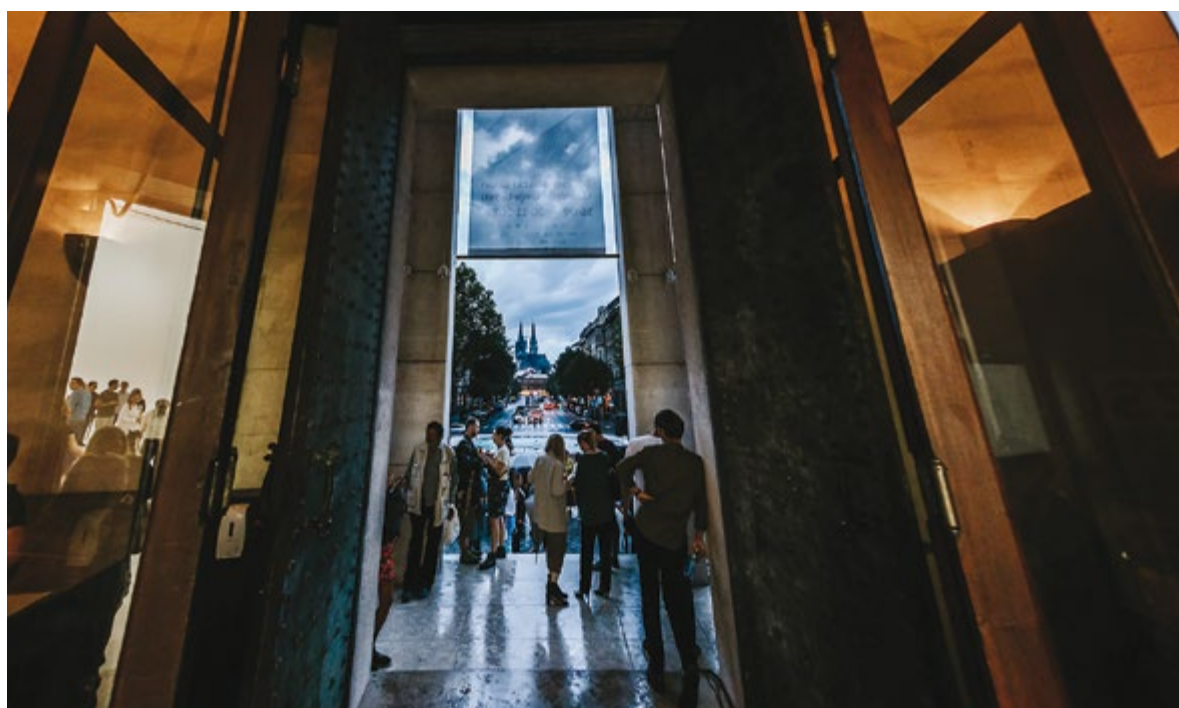


Some of the main participants in the project are Nomad, iMAGINE, Kolekcionart and the 36 Mountains Studio Gallery

Neki od glavnih sudionika u projektu su platforme Nomad, iMAGINE, Kolekcionart i galerija 36 Mountains Studio

Some of the main participants in the project are Nomad, iMAGINE, Kolekcionart and the 36 Mountains Studio Gallery. Nomad is a permanent platform with a mission to support visual artists from Central and Eastern Europe, and they are proud to present a selection of new artworks by Zlatan Vehabović. The iMAGINE program is an integral part of the Social Processes and Natural Processes project, which sees art as interaction with the planet, with all plant and animal species, and together with climate action, it opens up different views and visions that are part of the public forum. Kolekcionart is the first digital platform to promote young Croatian visual artists and their solo exhibitions. The 36 Mountains Studio gallery hosts an exhibition that is a unique collaboration of two Zagreb artists: Martina Grlić and Jelena Bando. The exhibition is conceptualised as a dialogue between the artists and their current works reinterpreted in the screen-printing technique.

Neki od glavnih sudionika u projektu su platforme Nomad, iMAGINE, Kolekcionart i galerija 36 Mountains Studio. Nomad je trajna platforma, čija je misija podržavanje vizualnih umjetnika s područja središnje i istočne Europe, a s ponosom predstavlja izbor novih umjetničkih radova u ediciji Zlatana Vehabovića. iMAGINE program je sastavni dio projekta Društveni procesi i Prirodni procesi, koji vidi umjetnost kao interakciju s planetom, sa svim biljnim i životinjskim vrstama te se zajedno s klimatskim akcijama otvaraju drukčiji pogledi i vizije koji su dio javnog foruma. Kolekcionart je prva digitalna platforma za promociju mladih hrvatskih vizualnih umjetnika i njihovih samostalnih izložbi. U galeriji 36 Mountains Studio održava se izložba koja je jedinstvena suradnja dvije zagrebačke umjetnice: Martine Grlić i Jelene Bando. Izložba je zamišljena kao dijalog umjetnica i njihovih aktualnih radova reinterpretriranih u tehnici sitotiska.



The opening of Artupunktura in the centre of Zagreb was dedicated to Tomislav Gotovac, the famous Croatian artist

Otvorenje Artupunktura u centru Zagreba bilo je posvećeno Tomislavu Gotovcu, poznatom hrvatskom umjetniku



Various locations in Zagreb served as a stage for numerous exhibitions, workshops, performances, installations, forums, dance, and play, for Croatian and foreign artists, those who are already known on the art scene, but also for those for whom this was an opportunity to introduce themselves to the general public. Zagreb is eagerly awaiting the next autumn and the new edition of Artupunktura, so that it can breathe art together with its citizens and visitors.

Razne lokacije u Zagrebu služile su kao pozornica za mnogobrojne izložbe, radionice, performanse, instalacije, forume, ples i igru, za domaće i strane umjetnike, one koji su već poznati na umjetničkoj sceni, ali i one kojima je ovo bila prilika za premijerno predstavljanje široj javnosti. Zagreb željno iščekuje iduću jesen i novo izdanje Artupunktura, da bi zajedno sa svojim građanima i posjetiteljima disao umjetnost.

Various locations in Zagreb served as a stage for numerous exhibitions, workshops, performances, installations, forums, dance, and play, for Croatian and foreign artists

Razne lokacije u Zagrebu služile su kao pozornica za mnogobrojne izložbe, radionice, performanse, instalacije, forume, ples i igru, za domaće i strane umjetnike



Unusual and unique attractions

Zagreb has one-of-a-kind museums, legends, and every building has a unique story to whisper. The city's secrets are waiting.

Great cuisine

Zagreb's food is prepared with fresh ingredients, masterful hands, and lots of love. Local delicacies, Croatian, and world cuisines are waiting for you.

Café culture

Sunshine is caressing those inviting café terraces, where everyone is sitting and enjoying themselves. There is a warm cup of the finest coffee waiting just for you.

Romantic Zagreb parks

The flowers are blooming, there are colors everywhere, and a light breeze is gently swinging green tree branches. That oasis is waiting for you.

Museums for everyone

Art, technology, emotions, and times long gone. Remnants that will touch your soul are waiting.

Numerous festivals and events

Music concerts, art exhibitions, unique festivals, and sports events. Numerous events, all in one location.

Cool atmosphere

Relax, let your worries float away, and enjoy your time. This city will adapt to your needs and make sure you enjoy your stay.

Unusual museums

From Contemporary Art to Illusions and Broken Relationships ... Zagreb has a fantastic selection of unusual museums that you should not miss.

Medvednica nature park

A cable car will take you right up to the fresh mountain air and an astonishing view of Zagreb and the surrounding area. Nature is waiting.

Be there.



infozagreb.hr #VisitZagreb #LoveZagreb



Did You Know?

Jeste li znali?

About the Esplanade Hotel

O hotelu Esplanade



In the mid-1960s, the great American playwright Arthur Miller, known to the general public as the husband of film diva Marilyn Monroe, visited the Esplanade in Zagreb, which was then the first Inter-Continental hotel in this region. In that period, the hotel also hosted Silvana Pampanini, the Italian actress and sex symbol of the 1950s, and American actor Yul Brynner. A few years later, in 1967, the first casino was opened in the hotel, attracting wealthy guests with a penchant for gambling. In the same year, the Zagreb football club Dinamo won the Fairs Cities' Cup and celebrated this triumph at the Esplanade Hotel with excellent dishes created by the then-legendary chef Stevo Karapandža.

Sredinom šezdesetih godina u zagrebačkoj Esplanadi, koja je tada bila prvi Inter-Continental hotel u ovoj regiji, boravio je veliki američki dramski pisac Arthur Miller, široj javnosti poznat kao suprug filmske dive Marilyn Monroe. U to doba gosti hotela bili su i Silvana Pampanini, talijanska glumica i seks-simbol pedesetih, te američki glumac Yul Brynner. Nekoliko godina kasnije, točnije 1967, u hotelu je otvoren i prvi kasino, što je privuklo financijski moćnu publiku kockarskog duha. Iste je godine zagrebački nogometni klub Dinamo osvojio Kup velesajamskih gradova i taj je trijumf proslavio u hotelu Esplanade uz vrhunsku gastronomiju koju je kreirao tadašnji legendarni chef Stevo Karapandža.

The World Tourism Organization (UNWTO) published a list of the best tourist villages (and small towns in rural areas) in the world in 2023, which includes the picturesque Croatian town of Slunj. What sets Slunj apart is the preservation of the landscape, cultural diversity, local values and culinary traditions, all of which is used for the development of tourism and for the benefit of the community. In 2023, 260 villages applied, and 54 villages from all regions of the world were selected.



Photo: Vedran Božičević



Photo: Vedran Božičević

O Hrvatskoj About Croatia

Svjetska turistička organizacija (UNWTO) objavila je popis najboljih turističkih sela (i malih gradova u ruralnim područjima) u 2023. godini na svijetu, a među njima je i hrvatski pitoreskni gradić Slunj. Istaknut očuvanjem krajolika, kulturne raznolikosti, lokalnih vrijednosti i kulinarskih tradicija, Slunj je sve to iskoristio za razvoj turizma i za dobrobit zajednice. U 2023. godini prijavljeno je 260 sela, a odabrana su 54 sela iz svih regija svijeta.

About Zagreb

O Zagrebu

The upper town hides many secrets, and one of them is St George's Cemetery (*Jurijevsko groblje*), also known as the cemetery for the poor or "The Chestnut Cemetery", which is located between Jurjevska and Mlinarska Streets. In 1729, a chapel dedicated to St George was built with a crypt and an expanded cemetery, but the cemetery was closed in 1876 when burials began in Mirogoj. Since the cemetery was closed, various legends have circulated about the poor who are buried there and their souls returning to seek justice, and some also to wander the city at night...

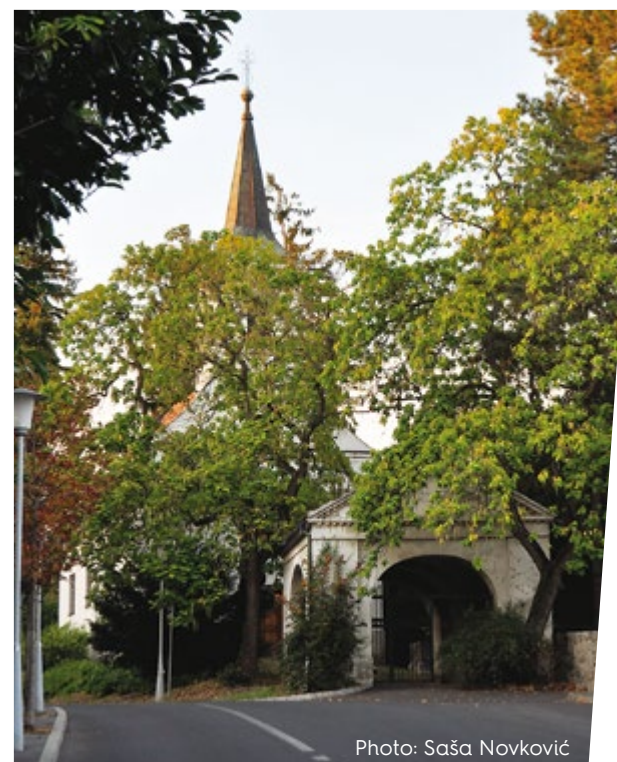


Photo: Saša Novković

Gornji grad krije brojne tajne, a jedna od njih je i Jurjevsko groblje, poznato i kao groblje za siromašne „Kod kestena“, koje se nalazi između Jurjevske ulice i Mlinarske ceste. Godine 1729. sagrađena je kapelica posvećena sv. Jurju, s kriptom i proširenim grobljem, no groblje je zatvoreno 1876. kad su počeli ukopati u Mirogoju. Otkad je groblje zatvoreno, počele su kružiti razne legende o siromasima koji su tamo pokopani i njihove se duše vraćaju tražeći pravdu, a neke noću i lutaju gradom...

IKKS Parisian Urban Chic

IKKS pariški urbani *chic*

IKKS is a French clothing brand launched in 1987 by designer Gerard Legoff. IKKS embodies the concept of clothing for young people and has developed into one of the leaders in children's fashion in Europe with distribution in more than 25 countries. The initials of the brand are a phonetic parody in homage to the brand's original name X. This season, IKKS reinterprets New York stories and urban legends through its communities. It is a story about neighborhoods, influences, styles, cultures, details, codes and mix & match.

IKKS je francuska marka odjeće koju je 1987. godine pokrenuo dizajner Gerard Legoff. IKKS utjelovljuje koncept odjeće za mlade i razvio se u jednog od lidera u dječjoj modi u Europi s distribucijom u više od 25 zemalja. Inicijali marke su fonetska parodija u počast izvornom imenu marke X. Ove sezone IKKS reinterpretira njujorške priče i urbane legende kroz njegove zajednice. To je priča o kvartovima, utjecajima, stilovima, kulturama, detaljima, kodovima te mix & matchu.



IKKS
PARIS



GUNDULIĆEVA 11 - ZAGREB



Hotel Staff **MONIKA ČUTURIĆ**

The Concierge is the GUEST'S Best Friend

*Concierge je najbolji
prijatelj gosta*

The young Zagreb native, Monika Čuturić, is the first person you will see when you enter the Esplanade Hotel. With a disarming smile, she will take care of any request as soon as possible. Her diverse experience in the hotel industry has taught her that providing a service is very easy, much easier still if you really love the work.

Mlada Zagrepčanka Monika Čuturić prva je osoba koju ćete vidjeti kad uđete u hotel Esplanade. Osmijehom će u trenutku razoružati sugovornika i na svaki zahtjev odgovorit će u najkraćem roku. Raznoliko ju je iskustvo u hotelijerstvu naučilo da je pružati uslugu vrlo lako, ipak puno lakše ako se taj posao jako voli.

In order to ensure every hotel guest has an unforgettable stay, the concierge will take care of any request, accommodating desires that may seem impossible, making it seem effortless in the process. This is exactly what Monika Čuturić does at the Esplanade Zagreb Hotel. In the few years that she has held this position, she has learned all the secrets of the job, primarily thanks to her dedication and the people she works with. Like her colleagues, she feels incredibly honoured to have had the opportunity to become part of the outstanding staff that goes to tremendous lengths to make everything work perfectly. She is the first person you will see when you enter the hotel, so she must be the embodiment of what the hotel represents, but she believes that her duties are much greater than presenting the hotel. "The Esplanade Hotel is an important symbol of the city

Da bi se svakom gostu hotela omogućio nezaboravan boravak, *conciierge* će odgovoriti na svaki zahtjev, udovoljiti prohtjevima koji se možda čine nemogući, naizgled bez napora. Upravo je to posao Monike Čuturić u Hotelu Esplanade Zagreb. U samo nekoliko godina rada na ovoj poziciji upoznala je sve tajne posla, prije svega zahvaljujući svojoj predanosti i ljudima s kojima radi. Poput svojih kolega, i ona osjeća nevjerojatnu čast što je imala priliku postati dio vrhunskog osoblja koje ulaže golemi trud da bi sve funkcioniralo savršeno. Ona je prva osoba koju ćete vidjeti kad uđete u hotel, ona mora biti utjelovljenje onoga što hotel predstavlja, ali vjeruje da su njezine dužnosti puno veće od predstavljanja hotela. „Hotel Esplanade je važan simbol grada Za-

Author:
ANA
ABRAHAMSBURG
Photo:
GORAN JAKUŠ



This hotel is special for nurturing the 'Old Viennese School'

Ovaj hotel je poseban jer njeguje tu staru „bečku školu“

of Zagreb, but also a top gastronomic institution, so I feel invited to be an ambassador of the city and also of Croatia. Such a small country with such a diverse cuisine and a rich legacy must be willing and able to proudly present all its wealth to the guest, and we must be proud of it, too," Monika points out.

Her diverse work experience in the hotel industry has taught her that providing a service is very easy, much easier still if you love the work and if you enjoy being surrounded by people. Creative solutions are always welcome, which is a dream come true for Monika, but she believes that it would be much more difficult to propose new ideas and innovations if it wasn't for the management who always encourage and support employees. "This hotel is special for nurturing the "Old Viennese School" management tradition that provides us with a wealth of knowledge which might be difficult to collect in newly established hotels, with no long-serving employees. I have a great relationship with my colleagues, we have to understand each other because there is a lot of work, and just as I am every hotel guest's best friend, I am also my colleagues' best friend, we are all equally valuable here, all equally important. Employees are encouraged to showcase their specific talents," she explains, emphasizing that emotional intelligence is a must in this business because you not only have to hear the guests, but also feel them in order to better understand their wishes. Although she works in an exclusive hotel,

greba, ali i institucija vrhunske gastronomije, pa se osjećam pozvanom da budem ambasadorica grada, ali i Hrvatske. Ovako mala zemlja s tako raznolikom kuhinjom i bogatom ostavštinom mora biti spremna i sposobna ponosno predstaviti sva svoja bogatstva gostu, a i mi na njih moramo biti ponosni", ističe Monika. Raznoliko ju je radno iskustvo u hotelijerstvu naučilo da je pružati uslugu vrlo lako, puno lakše ako se taj posao voli i ako uživate biti okruženi ljudima. Kreativna rješenja su uvijek dobrodošla, što za Moniku znači ostvarenje snova, ali vjeruje da bi bilo puno teže predlagati nove ideje i inovacije bez vodstva koje zaposlenike uvijek u tome bodri i nudi podršku. „Ovaj hotel je poseban jer njeguje tu staru „bečku školu“, menadžment koji nama pruža veliko znanje koje bi možda bilo teško prikupiti u *new established* hotelima, u kojima netko nije imao priliku raditi godinama. S kolegama imam odličan odnos, moramo se razumjeti jer je posla puno, a kako sam najbolji prijatelj svakom gostu hotela, tako sam i najbolji prijatelj kolegama, svi smo ovdje jednako vrijedni, svi jednako važni. Zaposlenika se potiče da pokaže sjaj koji je svojstven samo njemu“, pojašnjava te naglašava kako je emocionalna inteligencija nešto bez čega se u ovom poslu ne može jer gosta ne moraš samo čuti, već i osjetiti, da bi bolje shvatio njegove želje. Iako radi u ekskluzivnom hotelu, ističe da ništa u njemu nije prepotentno ni unifor-

I believe that 50 per cent of the overall impression of the hotel is made by the staff, who are allowed to make mistakes, but should also properly own up to them, which delights any guest and often leads to even better results

Vjerujem da 50 posto cjelokupnog dojma o hotelu ostavlja upravo osoblje, koje može pogriješiti, ali i na pravilan način priznati pogrešku, što svakoga gosta oduševi i nerijetko rezultat bude još bolji

she points out that nothing in it is pompous or uniform, they try to be natural and to offer the best to the guest without artifice or exaggeration in their approach. The art is to walk the thin line between intimacy and professionalism; charm is required, as is a level of discretion and distance in relation to the guest that must be kept. "I believe that 50 per cent of the overall impression of the hotel is made by the staff, who are allowed to make mistakes, but should also properly own up to them, which delights any guest and often leads to even better results. Sometimes communication with a guest can turn into a closer relationship, even a friendship. Nowadays I get invitations to visit hotel guests from all over the world, who would like to host me like I hosted them; I sincerely hope that I will be able to respond to some of these invitations," she reveals.

Celebrities and public figures have often stopped by her desk; she does not want to reveal any details about them, although it is plain to see from her smile that she has some incredibly fun stories. She simply points out that they have no special demands and are often very friendly and approachable. However, she recalls that it was the actor Rade Šerbedžija who made the best impression on her, and she remembers him as an extremely kind and simple guest. An anecdote she will always remember happened in her first week on the job, when a young gentleman approached her and asked her for a favour, and, after he thanked her, she realized that the man standing before her was the lead actor from a series she used to love. Today, these situations won't leave her breathless, every guest is a star in her eyes, and the Esplanade Hotel has always been and will always be attractive to guests of any profile.

mirano, trude se biti prirodni i bez imalo umjetnog pristupa i preuveličavanja gostu ponuditi najbolje. Umijeće je plesati između prisnosti i profesionalnosti, šarm je potreban, ali i razina diskrecije i distancije koja se u odnosu prema gostu ne smije prijeći. „Vjerujem da 50 posto cjelokupnog dojma o hotelu ostavlja upravo osoblje, koje može pogriješiti, ali i na pravilan način priznati pogrešku, što svakoga gosta oduševi i nerijetko rezultat bude još bolji. Ponekad komunikacija s gostom može prerasti u prišnji odnos, pa i u prijateljstvo. Danas me gosti hotela iz cijelog svijeta zovu da ih posjetim i žele me ugostiti kao što sam ja njih; iskreno se nadam da ću se na neke od tih poziva uspjeti odazvati“, otkriva. Do njezinog su radnog stola često navraćale slavne i poznate osobe, detalje o njima otkriti ne želi, iako je lako shvatiti da se iza njezinog osmijeha kriju nevjerojatno zabavne priče. Samo naglašava da oni posebnih prohtjeva nemaju i često su vrlo simpatici i pristupačni. Prisjeća se ipak kako je najbolji dojam na nju ostavio glumac Rade Šerbedžija i pamti ga kao iznimno ljubaznog i jednostavnog gosta. Anegdota koju će uvijek pamtit dogodila se u njezinom prvom radnom tjednu, kad joj je prišao mladi gospodin i zamolio za uslugu, a nakon što je zahvalio, ona je shvatila da je ispred nje glavni glumac iz serije koju je nekad jako voljela. Danas u tim situacijama neće ostati bez daha, svaki je gost za nju zvijezda, a hotel Esplanade je oduvijek bilo i uvijek će biti poželjan svakom profilu gosta.





PERPETUAL 1.908

Cutting-edge Classicism

Napredni klasicizam

Since the brand's creation in 1908, Rolex has pursued the fundamental conviction of its founder, Hans Wilsdorf, for whom the future of the wristwatch was inseparable from superlative performance. The 1908 combines all the essential attributes of a self-winding wristwatch according to him: chronometric precision, waterproofness, autonomy, comfort and durability.

Još od osnutka marke 1908, Rolex vjerno slijedi temeljna načela svojeg osnivača Hansa Wilsdorfa, za kojeg je budućnost ručnoga sata nedjeljiva od njegove superiorne funkcionalnosti. Model 1908 kombinira sve esencijalne osobine samonavijajućeg ručnog sata do kojih je držao Wilsdorf: preciznost, vodootpornost, autonomija, komfor te izdržljivost.



A SLEEK DESIGN LINKING THE PAST TO THE PRESENT

With its 3, 9 and 12 Arabic numerals and its small seconds counter at 6 o'clock, the 1908 watch revisits the style of an Oyster Perpetual from 1931 and resolutely endows it with modernity. The dial is a model of elegance and sophistication: faceted hour markers and numerals in 18 ct gold against an intense white or intense black dial. Protected by a domed sapphire crystal, it features a delicate 'railway' minute track around the circumference. The 1908 is equipped with hands of distinctive styles: the minute hand is shaped like a two-edged sword, while a hand with a pierced circle marks the hours.

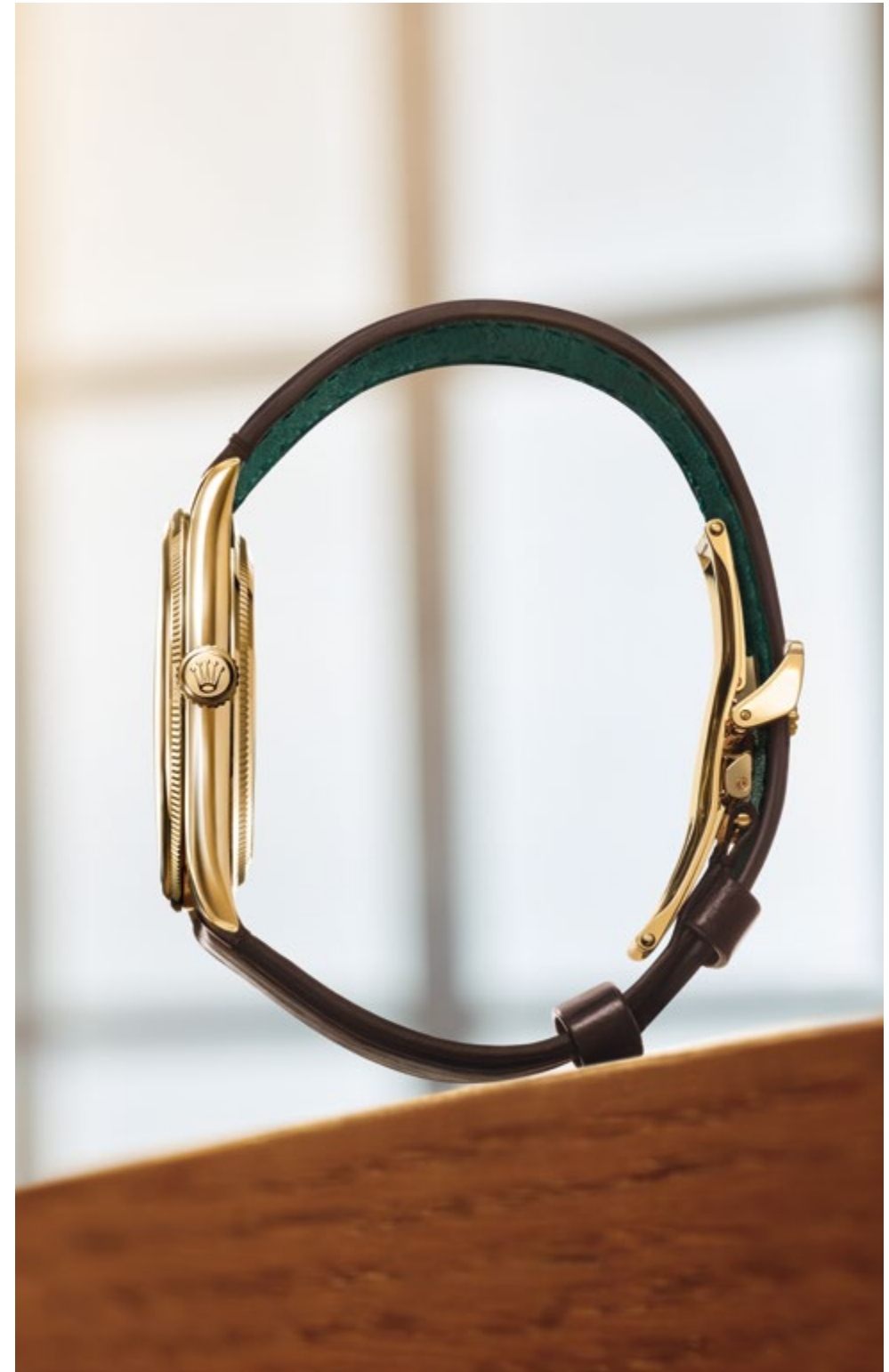
Elegantni dizajn koji povezuje prošlost i sadašnjost

Svojim arapskim brojkama 3, 9 i 12 te malim brojčanikom za sekunde na poziciji brojke 6 model 1908 donosi *hommage* stilu modela Oyster Perpetual iz 1931, u svakom ga smislu obavijajući modernošću. Brojčanik je kombinacija elegancije i sofisticiranosti: brušene oznake sati i brojke od 18 karatnog zlata na intenzivno bijeloj ili intenzivno crnoj podlozi. Zajedno s delikatnom minutnom skalom oko opsega brojčanika štiti ga kupolasti safirni kristal. Model 1908 opremljen je kazaljka prepoznatljivih stilskih obilježja: minutna je oblikovana poput mača s dvije oštrice, dok satna ima karakterističnu kružnu dekoraciju.

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MALALAN

A Combination of Elegance and Children's Imagination

Spoj elegancije i dječje mašte



Jacadi Paris always easily manages to weave the charms of childhood into each new design. The new imaginative winter collections are of symphonic style, sophistication, and timeless elegance. Designed for everyday occasions and special moments, Jacadi Paris collections are intended for boys and girls from birth to 12 years.

Jacadi Paris uvijek vrlo lako uspije utkati čari djetinjstva u svaki novi dizajn. Nove maštovite zimske kolekcije su simfonija stila, sofisticiranosti i bezvremenske elegancije. Dizajnirane za svakodnevne prigode i posebne trenutke Jacadi Paris kolekcije namijenjene su dječacima i djevojčicama od rođenja do 12 godina.



ENCHANTING COLLECTIONS FOR EVERY MOMENT OF CHILDHOOD

Whether it's a playful day in the park or a special occasion, Jacadi Paris has carefully prepared a collection that takes care of every moment in a little one's life. The versatile pieces of clothing create charming combinations that effortlessly transition from casual to formal, allowing little ones to express their unique style. Unique colors and motifs of flowers from famous French gardens are found in the Liberty blouse and dress patterns, the favorite among Jacadi girls. Parisian motifs on wool sweaters especially delight boys, while little ones enjoy the softness of their pajamas the most.

Očaravajuće kolekcije za svaki trenutak djetinjstva

Bilo da se radi o razigranom danu u parku ili posebnoj prigodi, Jacadi Paris pažljivo je pripremio kolekciju koja se brine za svaki trenutak u životu mališana. Svestrani odjevni komadi stvaraju šarmantne kombinacije, koje bez napora prelaze iz ležernih u formalne, omogućujući mališanima da izraze svoj jedinstveni stil. Jedinstvene boje i motive cvijeća iz poznatih francuskih vrtova, pronalazimo u Liberty uzorcima bluzi i haljina, najdražim među Jacadi djevojčicama. Pariški motivi na vunim puloverima posebno razveseljavaju dječake, dok mališani najviše uživaju u mekoći svojih pidžama.



JACADI TRADITION AND COMMITMENT

Jacadi Paris collections are designed and perfected in Parisian textile workshops where magic is created. Jacadi effortlessly blends tradition and contemporary design from classic silhouettes to contemporary cuts. In every stitch, dedication to creating beautiful imaginative clothing and many years of experience are recognized. Fabrics that are gentle on children's skin are carefully selected, ensuring comfort, and the cuts perfectly match the children's age and exude playfulness. Commitment to sustainability and social responsibility are fundamental principles, because what is more valuable to leave to the youngest, than a beautiful future.

Jacadi tradicija i predanost

Jacadi Paris kolekcije dizajnirane su i usavršavane u pariškim tekstilnim radionicama gdje se stvara čarolija. Od klasičnih silueta do suvremenih krojeva, Jacadi bez napora spaja tradiciju i suvremeni dizajn. U svakom šavu prepoznaje se predanost u stvaranju prekrasne maštovite odjeće, kao i dugogodišnje iskustvo. Pažljivo se biraju tkanine koje su nježne prema dječjoj koži, pružajući udobnost, a krojevi se savršeno slažu s dječjim uzrastom i odišu razigranošću. Predanost održivosti i društvena odgovornost su temeljna načela jer što je vrednije ostaviti najmlađima, nego prekrasnu budućnost.



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Cosmetology

Oscars Awarded

by Estetica

Events

Događanja

JOSIĆ
QUALITY BY NATURE

Estetica dodijelila kozmetološke Oscare

The fifth award ceremony for the best dermo-cosmetic products on the market, organized by the *estetica.hr* portal, once again brought together the best brands, dermatologists, surgeons and dentists, as well as their business partners. The glamorous Oleander Terrace served as the perfect setting for the lavish award ceremony. The most prestigious event on the beauty scene gathered many famous faces, while the guests enjoyed a performance by Nina Badrić.

Peta po redu svečana dodjela nagrada za najbolje dermokozmetičke proizvode na tržištu, u organizaciji portala *estetica.hr*, ponovno je okupila najbolje brendove, dermatologe, kirurge i stomatologe te partnere. Čarobna terasa Oleander u glamurnom izdanju poslužila je kao savršeni ambijent za luksuznu dodjelu nagrada. Najprestižniji događaj na *beauty* sceni okupio je i brojna poznata lica, a uzvanici su uživali u nastupu Nine Badrić.



Photo: GORAN JAKUŠ i JOHN PAVLISH



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The Best and the Most Successful

Najbolji i najuspješniji

The awards to the best cities and European projects in 2023 were presented in the Emerald Ballroom, organized by Hanza Media. The awards for the best European Union projects were presented in five categories, chosen by the readers of the *jutarnji.hr* portal, while Zagreb won the award for the best city at EU fund withdrawal. This classy event was attended by 200 guests, including Prime Minister Andrej Plenković.

U organizaciji Hanza Medije, u Smaragdnoj dvorani dodijeljena su priznanja najboljim gradovima i europskim projektima u 2023. godini. Nagrade za najbolje projekte Europske unije dodijeljene su u pet kategorija prema izboru čitatelja portala *jutarnji.hr*, dok je Zagreb osvojio nagradu za najbolji grad u povlačenju novca iz europskih fondova. Ovom svečanom događaju prisustvovalo je 200 uzvanika, među kojima i predsjednik Vlade Andrej Plenković.

Photo: VANESA PANDŽIĆ



Michelin Awards Ceremony

Dodjela Michelinovih priznanja



Metro, Michelin's partner for Croatia, presented the prestigious Michelin Awards to Croatian restaurants listed in the 2023 guide in Zagreb's Lauba gallery. Representatives of Esplanade's restaurants, led by chef Ana Grgić Tomić, were presented with awards for Le Bistro - which received Michelin's recommendation once again this year, and for Zinfandel's - which confirmed its green Michelin star awarded to restaurants that operate according to sustainable principles.

Metro, Michelinov partner za Hrvatsku, u zagrebačkoj je Laubi uručio prestižna MICHELINOVA priznanja hrvatskim restoranima koji su uvršteni u vodič za 2023. godinu. Predstavnici Esplanadinih restorana, na čelu sa *cheficom* Anom Grgić Tomić, preuzeli su priznanja za Le Bistro - koji je i ove godine dobio Michelinovu preporuku, te za Zinfandel's - koji je potvrdio svoju zelenu Michelinovu zvjezdicu koja se dodjeljuje restoranima koji posluju prema održivim načelima.

Photo: ŠKARIĆA WEDDINGS, IGOR KOTARAN

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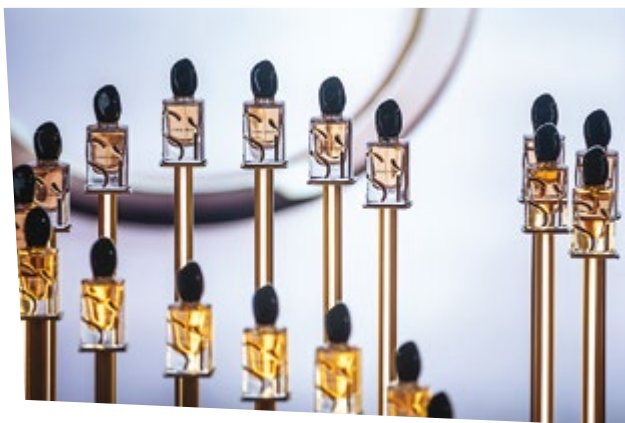
**NO AGENCY FEES
EUROPEAN REAL ESTATE AGENCY**

Armani Si

In the carefully designed and classy atmosphere of Zinfandel's Restaurant, a glamorous *Armani Si* event was held, bringing together many famous ladies from all over the region who embody the meaning of the word *Si*: love, art, uniqueness - all that constitutes life and true *Giorgio Armani Si* philosophy. The launch of the new Armani fragrance was attended by friends of the brand.

U pažljivo dizajniranom i otmjenom ozračju restorana Zinfandel'sa održan je glamurozni *Armani Si* događaj koji je okupio brojne poznate dame iz cijele regije, koje utjelovljuju značenje riječi *Si*: ljubav, umjetnost, vlastito ja - sve to čini život i istinsku *Giorgio Armani Si* filozofiju. Lansiranje novog Armanijevog mirisa upriličeno je u društvu prijatelja ovog brenda.

Photo:
GORAN JAKUŠ
KARLA JURIC



Judgment Days

„Sudnji dani“

The promotion of the book *Judgment Days* by Peter Čeferin and Vasja Jager was held in the Istanbul Suite. The book was inspired by a real case that Peter Čeferin, a famous Slovenian lawyer, has been leading in the fight for justice for his client. The book promotion was rounded off by a performance of the famous singer Nina Badrić.

U dvorani „Istanbul“ održana je promocija knjige „Sudnji dani“ autora Petera Čeferina i Vasje Jagera. Knjiga je inspirirana istinitim slučajem koji je Peter Čeferin, poznati slovenski odvjetnik, vodio u borbi za pravdu za svojeg klijenta. Svečana promocija knjige zaključena je nastupom poznate pjevačice Nine Badrić.



Photo: KARLO ŠUTALO



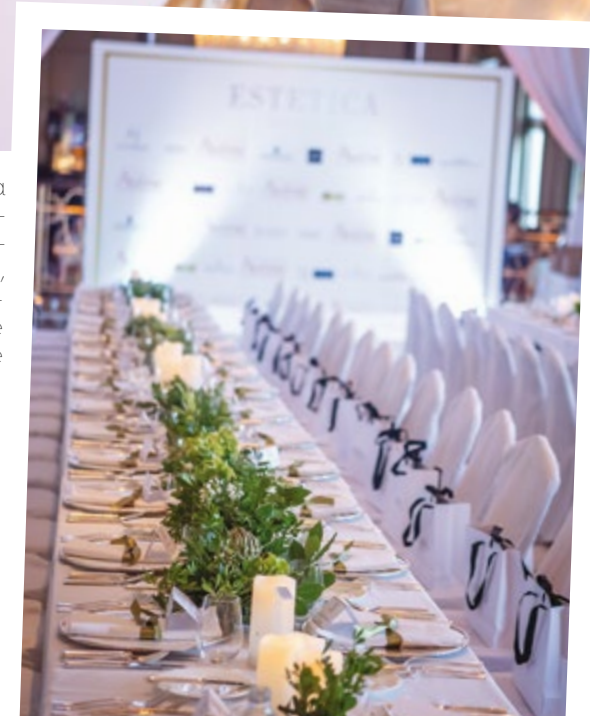
Dinner With the Best Aestheticians

Večera u društvu
najboljih estetičara

Photo: GORAN JAKUŠ I JOHN PAVLISH

Estetica First Class Dinner, a gala dinner organized by the *estetica.hr* portal, was held at Zinfandel's Restaurant, bringing together doctors, representatives of cosmetics brands and experts in the field of aesthetic medicine, surgery, dermatology and cosmetology with the aim of exchanging experiences, socializing and presenting the best aesthetician award. After the presentation of the award, the guests enjoyed a first-class gastronomic experience created by chef Ana Grgić Tomić.

Estetica First Class Dinner, svečana večera u organizaciji portala *estetica.hr*, događaj je koji je u restoranu Zinfandel'su okupio liječnike, predstavnike kozmetičkih brendova i stručnjake iz područja estetske medicine, kirurgije, dermatologije i kozmetologije s ciljem razmjene iskustva, druženja i dodjele nagrade za najboljeg estetičara. Uzvanici su nakon proglašenja najboljeg estetičara uživali u vrhunskom gastronomskom doživljaju s potpisom chefice Ane Grgić Tomić.



Golden Balance

Zlatna bilanca

Photo:
RONALD GORŠIĆ

In 2023, the Golden Balance Awards brought together leading Croatian companies at the award ceremony for successful business operations in the Emerald Ballroom. This has become an indispensable event for celebration, recognition and inspiration within the business community, as well as proof that Croatian companies are establishing themselves as players capable of competing globally.

Zlatna bilanca 2023. godine u Smaragdnoj je dvorani okupila vodeće hrvatske kompanije na svečanoj dodjeli nagrada za uspješno poslovanje. Ovaj događaj postao je nezaobilazan za slavlje, priznanje i inspiraciju unutar poslovne zajednice, ali i potvrda da se hrvatske kompanije etabliraju kao igrači sposobni konkurirati na globalnoj razini.



Journal Summer Party



Photo:
BOJAN ZIBAR, JAKOV SIMOVIĆ, MARTINA MOVRIĆ,
MATEJ REBERNIŠAK, GORAN JAKUŠ, DRAGAN MUJAN

Known as the best party in the city, the **Journal Summer Party 2023 powered by Keune** was held on the dazzling Oleander Terrace this year, once again gathering many famous faces from the world of showbiz, art, culture and fashion. Floral ornaments, selfie corners, stunning decorations by the Alert Agency and an excellent music

Poznat kao najbolji party u gradu - *Journal Summer Party 2023 powered by Keune* ove je godine održan na atraktivnoj Oleander terasi i ponovno je okupio brojna poznata lica iz svijeta showbiza, umjetnosti, kulture i mode. Cvjetne dekoracije, fotopointovi, atraktivno uređenje s potpisom agencije Alert i odličan



programme were the perfect introduction to the summer. The music diva **Vanna** was in charge of the atmosphere, in addition to performances by the unconventional **Hiljson Mandela**, the great **Zsa Zsa** and **DJ Nadežda D**, while the world-famous cellist **Stjepan Hauser** was the special surprise guest of the evening.

glazbeni program bili su sjajan uvod u početak ljeta. Atmosferu je zagrijala glazbena diva **Vanna**, a nastupili su i originalni **Hiljson Mandela**, sjajna **Zsa Zsa** i **DJ Nadežda D**, dok je svjetski poznati violončelist **Stjepan Hauser** bio posebno iznenađenje večeri.





30 Years of Krauthaker

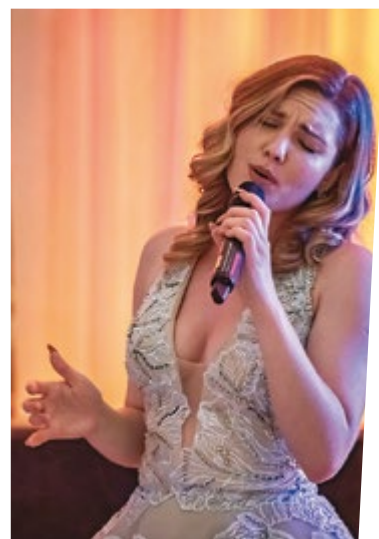
30 godina Krauthakera

In the beautiful ambience of Zinfandel's Restaurant, Vlado Krauthaker, his daughter Martina Krauthaker Grgić and a team from his winery gathered associates and business partners to mark the 30th anniversary of the Krauthaker winery. Chef Ana Grgić Tomić and the team of the Krauthaker winery carefully and creatively combined flavours, aromas and fragrances to make this dinner an unforgettable experience for guests. The Esplanade Hotel and Krauthaker have been longtime partners, so the hotel was the ideal choice of venue for their anniversary.

U prekrasnom ambijentu restorana Zinfandel'sa Vlado Krauthaker sa kćeri Martinom Krauthaker Grgić i timom iz svoje vinarije okupio je suradnike i poslovne partnere kako bi obilježili 30 godina postojanja vinarije „Krauthaker“. Čefica Ana Grgić Tomić i tim vinarije „Krauthaker“ pažljivo i kreativno su sljubiti okuse, arome i mirise da bi doživljaj ove večere uzvanicima ostao nezaboravno iskustvo. Hotel Esplanade i Krauthaker dugogodišnji su partneri, stoga je odabir prostora za ovu obljetnicu bio idealan.



Photo: GORAN JAKUŠ za Light Komunikacije



Marra Altrui

Zajedno brišemo ožiljke

Photo: MATEJ DOKIĆ

The Marra Altrui Association, led by the famous makeup artist Marija Butković, gathered a large number of guests in the magical Emerald Ballroom at the event called "Together we erase scars". In the month of the fight against breast cancer, the aim was to draw attention to the achievements of reconstructive procedures in the processes of breast cancer treatment. The joyful atmosphere was embellished by singer Danijela Martinović.

Udruga Marra Altrui koju vodi poznata vizažistica Marija Butković u čarobnoj Smaragdnoj dvorani okupila je velik broj uzvanika na događaju pod nazivom „Zajedno brišemo ožiljke“. U mjesecu borbe protiv raka dojke namjera je skrenuti pozornost na dostignuća rekonstruktivnih zahvata u procesima liječenja karcinoma dojke. Svečanu atmosferu uljepšala je pjevačica Danijela Martinović.



Esplanade in Pink

Esplanada u ružičastom



For the third year running, the Esplanade Hotel supported the global PINK Ribbon Month initiative, in cooperation with PINK Life, gathering numerous guests from the Zagreb scene at the Esplanade 1925 Lounge & Cocktail Bar. The aim was to jointly encourage and raise women's awareness about the importance of regular breast examinations. In addition to socialising over pink snacks and cocktails, women were sent a strong message, and the front of the hotel was illuminated in pink for the occasion. Numerous partners supported the

Hotel Esplanade je u suradnji s udrugom PINK life treću godinu zaredom, u povodu globalne inicijative Mjesec ružičaste vrpce, u Esplanade 1925 Lounge & Cocktail baru okupio brojne uzvanike iz javnog života grada, da bi zajednički potaknuli i osvijestili žene o važnosti redovitih pregleda dojki. Osim što su se družili uza ružičaste zalogaje i koktele, ženama je poslana snažna poruka, a pročelje hotela prigodno je obojano ružičastim svjetlom. Podršku događaju dali su brojni partneri, poput Miva galerije vina, koja je

Photo:
GORAN JAKUŠ, DANIEL PAVELIĆ



event, such as the Miva wine gallery, which offered the Prosecco Villa Sandi Rosé, the Krauthaker winery, Ora Adria, Hedona, Pesla, Rumeria, and the Croatian cosmetics companies Nikel and Borboleto, which prepared gifts for guests, while Lite Prom was once again in charge of the sound system and illuminating the space and the hotel's façade in pink. As part of the initiative, hotel guests were able to enjoy Pink Afternoon Tea in October, with part of the proceeds donated to the PINK Life association.

ponudila Prosecco Villa Sandi Rosé, vinarije „Krauthaker“, zatim tvrtki Ora Adria, Hedona, Pesla, Rumeria te domaće kozmetičke kuće Nikel i Borboleto koje su pripremle darove za uzvanike, dok se Lite Prom i ove godine pobrinuo za razglas i osvijetlio prostor i pročelje hotela u ružičasto. U sklopu inicijative, gošće hotela su tijekom listopada mogle uživati u ispijanju Pink popodnevnog čaja, od kojeg je dio prihoda doniran udruzi PINK life.







Woman of the Year 2023 Awards

Održan izbor za Ženu godine 2023.

Photo: DRAŽEN KOKORIĆ, MIRNA BARTOLIĆ

The title of Woman of the Year powered by the Esthederm Institute is awarded to successful women who have left their mark on the year with their work and dedication. The ceremony was traditionally held at the Esplanade Hotel, and it brought together many public figures from the business community and showbiz. This year, the ceremony was once again held under the auspices of the President of the Republic

Titula *Žena godine* powered by *Institut Esthederm* dodjeljuje se uspješnim ženama koje su svojim radom i zalaganjem obilježile godinu. Izbor je tradicionalno održan u hotelu Esplanade, a okupio je velik broj poznatih osoba iz poslovne zajednice i društvenog života. I ove je godine izbor održan pod pokroviteljstvom Predsjednika Republike Hrvatske. Nominirane su četiri sjajne žene: Dora Kršul,



of Croatia. Four great women were nominated: Dora Kršul, Nina Šesto, Gorana Barišić Bačelić and Ivančica Bogdanović Radović, and the title of this year's Women of the Year powered by the Esthederm Institute went to Gorana Barišić Bačelić, director of the public institution Fortress of Culture in Šibenik.

Nina Šesto, Gorana Barišić Bačelić i Ivančica Bogdanović Radović, a titulu ovogodišnje *Žene godine* powered by *Institut Esthederm* ponijela je Gorana Barišić Bačelić, ravnateljica javne ustanove u kulturi Tvrđava kulture u Šibeniku.



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DAMIANI

HANDMADE IN ITALY SINCE 1924



Mamić 1970 & Damiani



Photo:
MARKO MIHALJEVIĆ
GORAN JAKUŠ

The company Mamić 1970 and the Italian jewellery house Damiani, which is celebrating its 100th anniversary soon, hosted an exclusive exhibition and dinner for selected guests in the beautifully decorated space at the Esplanade Hotel. The High Jewellery exhibition at the Esplanade 1925 Lounge & Cocktail Bar brought together some of the most valuable masterpieces, and after socializing and trying on impressive jewellery, the guests enjoyed a dinner at Zinfandel's Restaurant prepared by chef Ana Grgić Tomić.

Tvrtka Mamić 1970 i talijanska draguljarska kuća Damiani, koja uskoro slavi stotu obljetnicu, bili su domaćini ekskluzivne izložbe i večere za odabrane uzvanike u lijepo uređenom prostoru u hotelu Esplanade. High Jewelry izložba u Esplanade 1925 Lounge & Cocktail baru objedinila je neke od najvrednijih remek-djela, a nakon druženja i isprobavanja impresivnog nakita slijedila je večera u restoranu Zinfandel's s potpisom chefice Ane Grgić Tomić.



Beauty fest

BY zadovoljna.hr

Beautyfest by zadovoljna.hr

A Beauty Festival With a Humanitarian Twist

Festival ljepote s humanitarnom notom

The first edition of Beautyfest, organized by the lifestyle portal *zadovoljna.hr*, gathered many famous faces, beauty influencers and fans of skincare and decorative cosmetics in the wonderful atmosphere of the Emerald Ballroom. As part of the program, visitors could try out novelties in skincare cosmetics, learn everything about taking care of your skin from the inside as well as the outside, and learn little tricks for the perfect make-up.

Premijerno izdanje *Beautyfesta*, održanog u organizaciji lifestyle portala *zadovoljna.hr*, u odličnoj je atmosferi Smaragdne dvorane okupio brojna poznata lica, *beauty* influensere i zaljubljenike u preparativnu i dekorativnu kozmetiku. U sklopu programa posjetitelji su mogli isprobati novitete u preparativnoj kozmetici, saznati sve o njezi kože iznutra i izvana te doznati male trikove za savršeni *make-up*.



Photo:
GORAN JAKUŠ,
SLAVEN JANDEL

Pampero Aniversario

The Esplanade Hotel was chosen by the distribution company PPD Global as the venue for the presentation of *Pampero Aniversario* - a dark rum of extremely rich tradition. For this occasion, Luis Figueroa - one of the most renowned rum experts in the world - arrived in Zagreb to present the Pampero rum to guests at a gala dinner. Courses of Venezuelan delicacies were prepared by chef Ana Grgić Tomić, who perfectly harmonized the symphony of flavours with the extraordinary Pampero rum.

Distribucijska kuća PPD Global u hotelu Esplanade premijerno je predstavila *Pampero Aniversario* - tamni rum izrazito bogate tradicije. Za ovu je prigodu u Zagreb stigao Luis Figueroa - jedan od najpriznatijih stručnjaka za rum na svijetu, da bi uzvanicima na svečanoj večeri predstavio rum *Pampero*. Sljedove venezuelanskih delicija potpisuje *chefica* Ana Grgić Tomić koja je simfoniju okusa savršeno uskladila s izvanrednim rumom *Pampero*.



Photo:
PPD GLOBAL



Schweppes Party

Photo: GORAN JAKUŠ

The new global **Born Social campaign** for Schweppes was exclusively presented on the Oleander Terrace, which served as a great venue for an urban summer-time get-together. The new flavours of this popular carbonated drink were enjoyed by many celebrities, and the specially designed lounge zones, delicious gastronomic delicacies, creative activities and a concert by **Marko Tolja** all contributed to the electric atmosphere.



Nova Schweppesova globalna kampanja *Born Social* ekskluzivno je predstavljena na Oleander terasi koja je poslužila kao izvrsno mjesto za urbano ljetno druženje. U novim okusima omiljenog gaziranog pića uživala su brojna poznata lica, a uzavreloj atmosferi pridonijele su posebno osmišljene lounge zone, ukusne gastronomske delicije, kreativni sadržaji i koncert **Marka Tolje**.





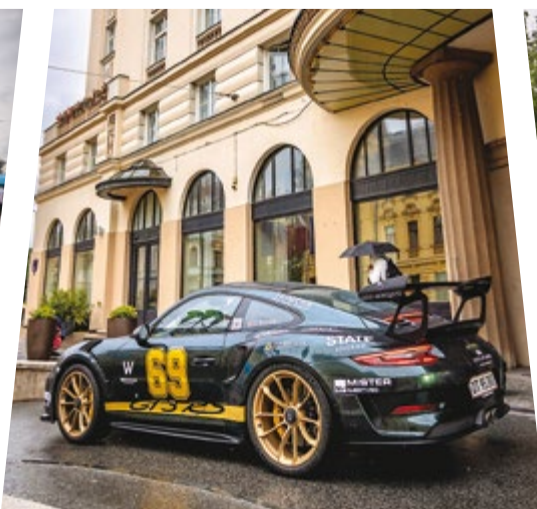
Squadballers at the Esplanade

Squadballeri u Esplanadi

Photo:
GORAN JAKUŠ

In addition to bringing together fans of luxury cars, the Squadball Rally is a symphony of quality and unforgettable experiences. Their unwavering focus is on the sheer thrill of driving on dynamic roads while enjoying incredible landscapes and attractive locations like the historic Esplanade Hotel. The dozens of cars that arrived in front of the hotel attracted the attention of many a passer-by.

Squadball Rally, osim što okuplja ljubitelje luksuznih jurilica, predstavlja simfoniju kvalitete i nezaboravnih iskustava. Njihov nepokolebljiv fokus je na čistom uzbuđenju u vožnji dinamičnim cestama, dok uživaju u nevjerojatnim krajinama i atraktivnim lokacijama poput povijesnog hotela Esplanade. Nekoliko desetaka automobila koji su stigli pred hotel privlačilo je poglede brojnih prolaznika.



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Zinfandel's is the European Hotel Restaurant of the Year

Zinfandel's proglašen europskim hotelskim restoranom godine



Photo: EUROPEAN HOTEL AWARDS | GORAN JAKUŠ

Every year, the European Hotel Awards honour the best European boutique hotels, grand hotel institutions, their concepts, diversity and dedication. Awards were given in 21 categories, and among the many luxury hotels, the Esplanade Hotel in Zagreb stood out with two awards: the **Hotel Restaurant of the Year for Zinfandel's** and the **special award of the World Gastronomy Organization** (Organisation Mondiale de la Gastronomie) **"Etoile Blanche", which went to chef Ana Grgić Tomić.**

The award ceremony in Barcelona was attended by the **General Manager of the Esplanade Hotel Ivica Max Krizmanić**, who pointed out while receiving the awards: *"It is a special honour to be here. These awards are a great recognition of our pursuit of excellence in providing outstanding service and creating a special gastronomic experience for guests. They are truly an exceptional achievement, and I am sincerely proud of my colleagues in the restaurant and kitchen, who put their hearts and souls into providing guests with special value and lasting memories with friendly unobtrusive service, special charm and an individual approach, thus exceeding their expectations. I am pleased that the profession has recognized this value and the gastronomic quality of Zinfandel's, as well as chef Ana Grgić Tomić, who deserved this special recognition from the World Gastronomic Association for her success and dedicated work over 25 years at the Esplanade."*

Svake godine European Hotel Awards nagrađuje najbolje europske *boutique* hotele, vebne hotelske institucije, njihove koncepte, raznolikost i predanost. Nagrade su dodijeljene u 21 kategoriji, a među brojnim luksuznim hotelima posebno se istaknuo zagrebački hotel Esplanade kojemu su uručene čak dvije nagrade: **hotelski restoran godine za restoran Zinfandel's** i posebna nagrada Svjetske gastronomске organizacije (Organisation Mondiale de la Gastronomie) „Etoile Blanche“ koja je pripala *chefici* Ani Grgić Tomić.

Svečanosti dodjele nagrada u Barceloni prisustvovao je generalni direktor Hotela Esplanade Ivica Max Krizmanić koji je prilikom preuzimanja nagrada istaknuo: *„Osobita mi je čast biti ovdje. Ove nagrade veliko su priznanje našoj težnji ka izvrsnosti u pružanju vrhunske usluge i kreiranju posebnog gastronomskog doživljaja za goste. Zaista su iznimno postignuće te sam iskreno ponosan na kolege u restoranu i kuhinji, koji svakodnevno daju sve od sebe, i srce i dušu, da bi gostima pružili posebnu vrijednost i trajnu uspomenu uz prijateljsku nenaametljivu uslugu, poseban šarm i individualan pristup te tako nadmašili njihova očekivanja. Raduje me što je struka prepoznala tu vrijednost i gastronomsku kvalitetu Zinfandel'sa, kao i chefice Ane Grgić Tomić koja je za svoj uspjeh i predani rad tijekom 25 godina u Esplanadi zaslužila ovo posebno priznanje Svjetskog gastronomskog udruženja.“*



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Since it opened in 1925, the Esplanade Hotel has attracted numerous local and foreign celebrities and dignitaries. From writers and artists to Hollywood stars and high-ranking government officials, many have enjoyed Esplanade's unique service and world-class gastronomy, an experience they loved coming back for. The hotel recently hosted the **Minister of Foreign Affairs of the Republic of Azerbaijan**, Jeyhun Bayramov, Canadian inspirational speaker **Jordan Peterson**, while the stars of the band **Depeche Mode** have already visited the Esplanade several times while performing in Zagreb. The famous British presenter **Nick Knowles**, well-known for his hosting roles at the BBC, visited the Esplanade to include it in one of the episodes of the famous British documentary "Amazing Railway Adventures with Nick Knowles".

Hotel Esplanade otkako je otvoren davne 1925. privlačio je brojne domaće i strane poznate osobe iz javnog života. Od književnika i umjetnika do holivudskih zvijezda i visokih državnih dužnosnika - brojni su uživali u jedinstvenoj Esplanadinj usluzi i vrhunskoj gastronomiji, iskustvu radi kojeg su se rado vraćali. Hotel je nedavno ugostio **ministra vanjskih poslova Republike Azerbajdžan Jeyhuna Bayramova**, zatim inspirativnog kanadskog govornika **Jordana Petersona**, dok su zvijezde glazbenog sastava **Depeche Mode** već nekoliko puta boravile u Esplanadi prilikom svojih glazbenih nastupa. Poznati britanski voditelj **Nick Knowles**, popularan zahvaljujući svojim voditeljskim ulogama na BBC-u, stigao je u Esplanadu da bi hotel uvrstio u jednu od poznatih epizoda britanskog dokumentarca „Nevjerojatne željezničke avanture s Nickom Knowlesom“.



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The new BMW 5 Series, whose world premiere was held in Zagreb when celebrating 30 years successful business of Tomić & Co. in Croatia, again offers improved dynamic performance with the usual high level of comfort. Expressive details such as the illuminated BMW kidney grille Iconic Glow, the large panoramic glass roof or the crystal Interaction Bar give it an elegant personality. It is available with a classic gasoline or diesel engine, but also as a fully electric BMW i5, a plug-in hybrid or a particularly powerful M car.

Novi BMW serije 5, čija svjetska premijera je upriličena u Zagrebu u povodu proslave 30 godina uspješnog poslovanja Tomić & Co. u Hrvatskoj, ponovno nudi poboljšane dinamičke performanse uz uobičajeno visoku razinu udobnosti. Izražajni detalji kao što su osvijetljena BMW bubrezasta rešetka Iconic Glow, veliki panoramski stakleni krov ili kristalni Interaction Bar daju mu elegantnu osobnost. Dostupan je s klasičnim benzinskim ili dizelskim motorom, ali i kao potpuno električni BMW i5, plug-in hibrid ili posebno snažan M automobil.



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BOUTIQUE HOTEL VILA PLANINKA, JEZERSKO, SLOVENIA

A Perfect Getaway

Savršen bijeg

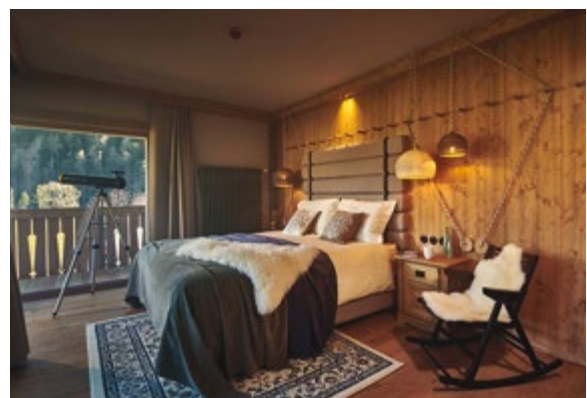


Set amid an idyllic alpine landscape, Vila Planinka wows guests with superb accommodation, Michelin-starred cuisine and a selection of excellent wines. The hotel is also popular with the world's most influential leaders, businessmen and celebrities.

Vila Planinka usred idiličnog alpskog krajolika osvaja vrhunskim smještajem, Michelinovom kuhinjom i prvoklasnom ponudom vina. Relais hotel u Sloveniju privlači i najutjecajnije svjetske lidere, poslovne ljude i zvijezde iz svijeta zabave.

The 5-star Vila Planinka is the perfect choice for those who would like to get away from it all and get pampered in the middle of nature. The hotel, which is surrounded by mountains, a river and a lake, boasts an excellent restaurant, as well as a well-stocked wine room, where you can sample some of the finest biodynamic wines in the company of a sommelier. Vila Planinka is a perfect place to recharge your batteries with a variety of personalised indoor and outdoor activities.

Vila Planinka 5* savršen je izbor za bijeg od gradske vreve i opuštanje usred prirode. Hotel, okružen planinskim vrhovima, rijekom i jezerom, osim vrhunskog restorana oduševljava i bogato opskrbljenom vinskom sobom, gdje ćete u društvu sommeliera pronaći najprestižnije etikete iz biodinamičke proizvodnje. U Vili Planinki napuniti ćete baterije personaliziranim aktivnostima u zatvorenom i na otvorenom.



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I FEEL SLOVENIA



A Gourmet Oasis in the Heart of the City

Gurmanska oaza u srcu grada

Moments Wine & Fine Shop, located at 9 Masarykova St., is an absolute must-visit for connoisseurs of exquisite wines and gourmet delights. With an abundance of renowned wine labels from around the world alongside the Croatia wine scene, it's a place where you can embark on a sensory journey.

Moments Wine & Fine Shop, smješten u Masarykovoj 9, nezaborna je destinacija za poznavatelje vrhunskih vina i gastronomskih uživanja. S obiljem renomiranih vinskih etiketa iz cijelog svijeta uz hrvatsku vinsku scenu, mjesto je gdje se možete upustiti u istinsko osjetilno putovanje.



Picture yourself holding a glass of champagne in your hand and traveling to the sun-kissed French vineyards in one moment, and in the next sip, you feel the spirit of Plešivica, a prestige local wine region. „Moments“ is exactly as it sounds like – a place for creating your unforgettable moments.

Zamislite kako s čašom šampanjca u ruci u jednom trenutku putujete u osunčane francuske vinograde, a u sljedećem gutljaju osjećate duh Plešivice, prestižne vinske regije. „Moments“ je upravo onakav kako i zvuči – mjesto za stvaranje vaših nezaboravnih trenutaka.



Discover personalized wine workshops led by expert sommeliers from Moments Wine & Fine Shop. All your expectations will be exceeded with endless possibilities; tastings accompanied by a violin, private wine gatherings, themed workshops, tasting delicacies from the world scene and much more!

Moments Wine & Fine Shop is more than a wine store; it is an immersive eno-gastro experience that fulfills your every wish, turning moments into unforgettable memories.

Otkrijte personalizirane vinske radionice s vodstvom stručnih sommeliera iz Moments Wine & Fine Shop-a. Sva vaša očekivanja bit će nadmašena uz beskrajne mogućnosti; degustacije uz pratnju violine, privatna vinska druženja, tematske radionice, kušanja delicija sa svjetske scene i mnogo više!

Moments Wine & Fine Shop više je od vinoteke; to je impresivno eno-gastro iskustvo koje ispunjava svaku vašu želju pretvarajući trenutke u nezaboravne uspomene.

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DESSANGE
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The Ronnefeldt Tea Trading Company

Ronnefeldt, tvrtka za trgovinu čajem

The Ronnefeldt Tea Trading Company is Celebrating its Bicentenary and Sees itself Well Positioned for the Future

Ronnefeldt, tvrtka za trgovinu čajem, slavi dvjestotu obljetnicu i vidi sebe u dobroj poziciji za budućnost

In year 1845, "Friederike Ronnefeldt becomes the first CEO of the company and leads it to success with inventiveness and foresight." And, adds the current owner of the company, Jan-Berend Holzapfel, "She also raised five children". To this day, main customer company, which sells around 700 tons of tea a year, is upscale gastronomy such as grand and wellness hotels all over the world.

Godine 1845., "Friederike Ronnefeldt postaje prva izvršna direktorica tvrtke i vodi je do uspjeha svojom inovativnošću i predviđanjima." Također, dodaje sadašnji vlasnik tvrtke, Jan-Berend Holzapfel, "odgojila je petero djece". I dan-danas, glavni kupac tvrtke, koja godišnje prodaje oko 700 tona čaja, je vrhunska gastronomija poput velikih i wellness hotela diljem svijeta.

"In Ronnefeldt we train the specialist tea masters," explains Holzapfel: "Because tea is a product that requires explanation." More and more restaurants are offering tea card alongside food menu, similar to wine cards.

„U Ronnefeldtu obučavamo specijalizirane majstore za čaj“, objašnjava Holzapfel: „Jer čaj je proizvod koji zahtijeva objašnjenje.“ Sve više restorana uz jelovnik nudi kartu čaja, sličnu vinskih kartama.

Holzapfel also sees good opportunities in other concepts. For example, a new tea house recently opened in Königstein. This encourages him that their business has good future prospects: "We are thinking about the next 200 years."

Holzapfel također vidi dobre mogućnosti i u drugim konceptima. Na primjer, nedavno je otvoren novi tea house u Königsteinu. To ga ohrabruje da njihov posao ima dobre izgleda u budućnosti: "Razmišljamo o sljedećih 200 godina."



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Le Cirque

Anyone Can Become a Star

Svatko može postati zvijezda



The *Le Cirque* collection was designed as an interplay of silhouettes and textures of evening dresses that perfectly fit into the dazzling world of performance, revolving around the idea of a travelling circus. Each creation is a special story, interconnected in a fantastic show through which Boris Pavlin, together with Matej Jurčević, the person behind the campaign photos, invites us to escape reality.

The new collection of the famous Croatian designer Boris Pavlin takes us back to the 1930s, to a glamorous world inspired by travelling circuses. With this year's collection, Boris demonstrated his design skills once again – thousands of glass beads, crystals, silk petals or feathers in delicate pastel colours of pink, beige, and silver on evening dresses that swathe the female body under the spotlight, reminiscent of the golden age of Hollywood and divas such as Carole Lombard, Katharine Hepburn, Greta Garbo.

In today's world of fast fashion, traditional clothesmaking techniques, the so-called *couture* techniques, which emphasize details, luxury fabrics and handiwork, are neglected. The hands of expert craftsmen like Boris Pavlin make every piece of embroidery, lace, and ornament look almost unreal, turning creations into unique pieces. In addition to the aesthetic role they play, his creations also emphasize the character of the women who wear them. Boris imagines a woman as enigmatic, charismatic and self-confident, without having to try or show too much.

Kolekcija *Le Cirque* osmišljena je kao igra silueta i tekstura večernjih haljina koje su se savršeno uklopile u blještavi svijet pozornice s temom putujućeg cirkusa. Svaka kreacija posebna je priča, a povezane su u jednu fantastičnu predstavu kojom nas Boris Pavlin, zajedno s Matejem Jurčevićem koji je zaslužan za fotografije kampanje, poziva na bijeg od stvarnosti.

Nova kolekcija poznatog hrvatskog dizajnera Borisa Pavlina vraća nas u tridesete godine prošlog stoljeća, u glamurozni svijet inspiriran putujućim cirkusima. Ovogodišnjom kolekcijom Boris je opet pokazao svoje dizajnersko umijeće – tisuće staklenih perlica, kristalića, svilenih latica ili perja u nježnim pastelnim bojama ružičaste, bež, srebrne na večernjim haljinama koje ovijaju žensko tijelo pod svjetlima reflektora podsjećaju na zlatno doba Hollywooda i na dive poput Carole Lombard, Katharine Hepburn, Grete Garbo.

U današnjem svijetu brze mode zaboravljene su tradicionalne tehnike izrade odjeće, tzv. *couture* tehnike koje naglasak stavljaju na detalje, luksuzne tkanine i ručni rad. Pod rukom majstora poput Borisa Pavlina svaki vez, čipka i ukras djeluju gotovo nestvarno, a kreacije pretvaraju u unikat. Osim estetske uloge koju imaju, njegove kreacije ističu i karakter žena koje ih nose. Boris zamišlja ženu enigmatičnu, karizmatičnu i samopouzdanu, bez potrebe da se trudi ili pokaže previše.



Not surprisingly, Boris also garnered praise from the public with this collection. His first collection, which he presented in 2005, after completing his postgraduate studies at the prestigious Italian Maragoni Institute, impressed fashion critics, deservedly making him one of the most important Croatian designers, and he has not stopped delighting everyone with his unique style since. He boasts numerous collections: *Celste*, *Carte Blanche*, *Umbra*, *Querencia*, *Oubliée*, *Abbys*, *Voyager*, *Flora*, *Perdue* and many others, all created using haute couture techniques. The countless hours of manual labour and the dedication he gives to each creation for it to become part of the woman who wears it are to thank for his long and successful career.

In addition to photographer Matej Jurčević, the people responsible for the visual effect of the campaign are Sanja Agić (makeup) and Maja Misirić for "Monet" (hairstyle), while the model is Hana Matija.

Ne iznenađuje da je Boris i ovom kolekcijom izazvao pohvale javnosti. Još je svojom prvom kolekcijom, koju je predstavio 2005. nakon završenog posljediplomskog studija na prestižnom talijanskom Institutu Maragoni, oduševio modnu kritiku i zaslužen postao jedan od najznačajnijih hrvatskih dizajnera i od tada ne prestaje oduševljavati svojim jedinstvenim stilom. Iza njega su brojne kolekcije: *Celste*, *Carte Blanche*, *Umbra*, *Querencia*, *Oubliée*, *Abbys*, *Voyager*, *Flora*, *Perdue* i mnoge druge, nastale tehnikama visoke mode. Nebrojeno mnogo sati ručnog rada i posvećenost koju pridaje svakoj kreaciji da postane dio žene koja je nosi zaslužni su za njegovu dugu i uspješnu karijeru.

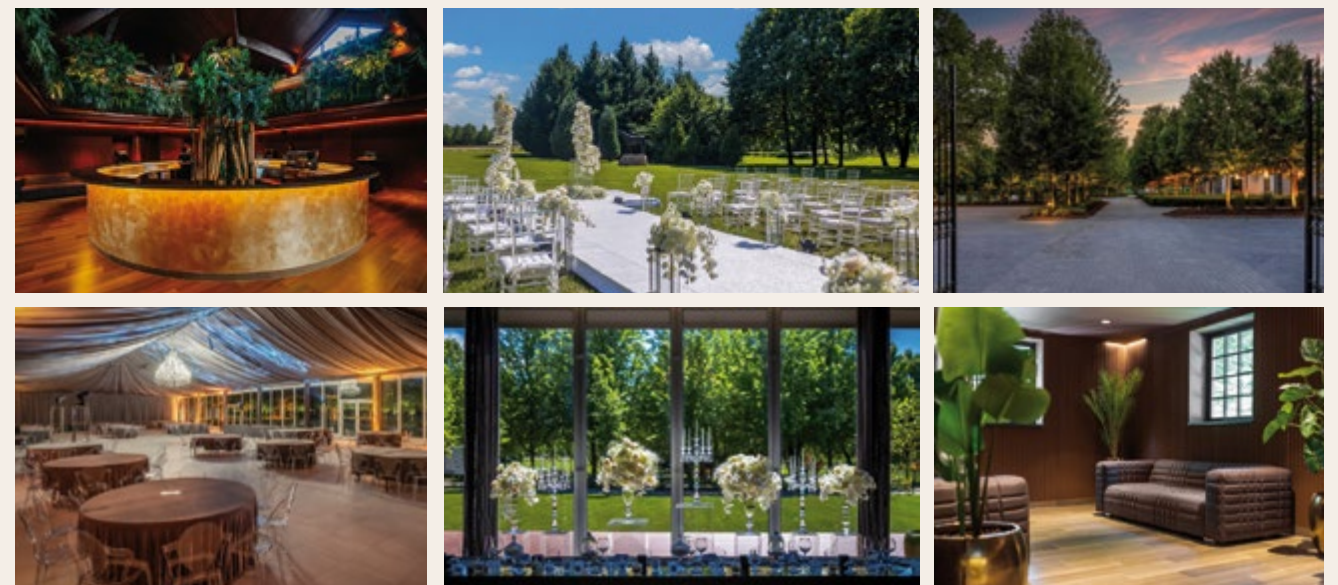
Osim fotografa Mateja Jurčevića, za vizualni su dojam kampanje zaslužne Sanja Agić (šminka) i Maja Misirić za „Monet“ (frizura), a model je Hana Matija.

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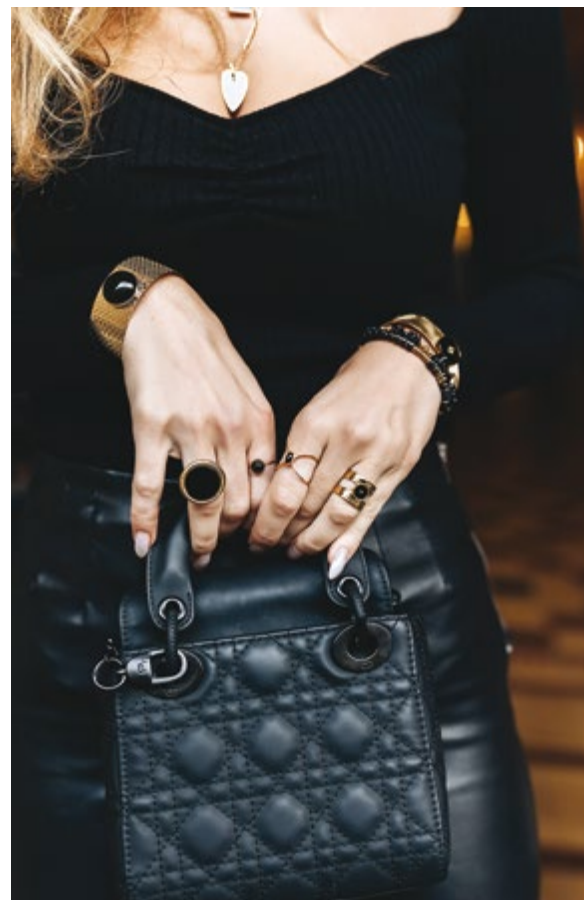
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De'llure Jewellery

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The main premise of De'llure jewellery is its simplicity, enabling all items to be worn separately or together; thus creating a wholesome story that resembles a little work of art. The emphasis is on gold hardware combined with emerald green, turquoise blue and soft pink hues which intertwine perfectly together, creating an aura of mystique and glamour. The jewellery collections consist of gold, silver and stainless steel enriched with 18 karat gilding and semiprecious stones such as onyx, malachite, aquamarine, apatite, lapis and amazonite.

Osnovna premisa De'llure nakita je jednostavnost, pri čemu se svi artikli mogu nositi odvojeno ili zajedno, stvarajući cjelinu koja ostavlja dojam malog umjetničkog djela. Naglasak je stavljen na vječnu zlatnu boju u kombinaciji sa smaragdno zelenim, tirkizno plavim i nježno ružičastim tonovima koji se međusobno isprepliću, stvarajući auru mističnosti i glamura. Kolekcije nakita izrađene su od zlata, srebra i nehrđajućeg čelika kojemu je dodana 18-karatna pozlata te su obogaćene poludragim kamenjem poput oniksa, malachita, akvamarina, apatita, lapisa i amazonita.

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TAMARA AND VIKTOR RADOŠEVIĆ

A Wedding

in the Magnificent Atmosphere of the Emerald Ballroom

Vjenčanje u veličanstvenom ozračju
Smaragdne dvorane

Their love story began six years ago and was crowned with a fairy-tale wedding at the Esplanade Hotel this spring, attended by many guests. Tamara, a marketing manager, and Viktor Radošević, an IT manager, will always remember the flawless ceremony and an evening bursting with positive energy.

Njihova ljubavna priča započela je prije šest godina, a okrunjena je bajkovitim vjenčanjem u hotelu Esplanade ovog proljeća uz povelik broj gostiju. Marketinška menadžerica Tamara i IT menadžer Viktor Radošević uvijek će pamtili besprijekornu ceremoniju i večer punu pozitivne energije.

When they met while studying for an MBA in Zagreb, they had no idea that their friendship would grow into a great love, and when Victor proposed to her, there was not a moment of doubt about the venue for the celebration. The Esplanade Hotel and the Emerald Ballroom are locations that have always had a place in Tamara's heart, and that have been the backdrop for her countless wonderful memories. The reason for this is that her father, Josip Friščić, has been working at the Esplanade for 42 years, which meant that as a child, she often visited the hotel, which seemed like a castle at the time.

Kad su se upoznali na MBA-u u Zagrebu, nisu slutili da će njihovo prijateljstvo iz klupe prerasti u veliku ljubav, a kad ju je Viktor zaprosio, nije bilo ni trenutka dvojbe u vezi s mjestom održavanja svadbenog slavlja. Hotel Esplanade i Smaragdna dvorana mjesta su koje Tamara oduvijek čuva u srcu i za njih je veže bezbroj predivnih uspomena. Naime, njezin otac Josip Friščić u Esplanadi radi već 42 godine, pa je često kao djevojčica navraćala u hotel, koji joj se tada činio kao dvorac.

Author:
ANA ABRAHAMSBURG
Photo:
SPINAHER





The whole evening was full of small, but significant and special moments for them.

Cijela večer bila je prepuna malih, ali za njih značajnih i posebnih trenutaka

"I have had a connection with the Esplanade for years. During my student days, I did my first internship at the Esplanade in the Marketing and Sales Department. In addition, as a student, I had the opportunity to work with my dad in the Banquet Department and see first-hand what weddings in the Emerald Ballroom are like. Dad has worked 1320 weddings in his career, so I had no doubt that we were in the best hands possible with his team and that we could relax stress-free and enjoy our most important day. Sometimes I would also help out at Zinfandel's Restaurant or at the bar, where Matija Cvek played the piano in his beginner days," Tamara reveals.

Who would have thought that many years later Matija, now one of the most popular singers in the region, would sing at their wedding! Although Tamara and Viktor live between Zagreb and Geneva, everything she imagined came true and the celebration went flawlessly! She believes that this event would have been much more difficult to organize if Prestige Line wedding planners and hotel staff were not at her disposal at all times.

"After the wedding in the church of Blessed Alojzije Stepinac in Rakitje, we headed to the hotel, and the entrance to the hall was wonderful, Smash lighting did a spectacular job, while the hall was magical. Believe me, it's difficult to single out my favourite moment: from the reception and unbeatable cocktails to the canapés and the entire menu, which guests still praise to this day, to the joyful entrance into the hall, which was the first sign that the great atmosphere would last long into the night.

The whole evening was full of small, but significant and special moments for them. In addition to the

- S Esplanadom sam povezana godinama. Tijekom studentskih dana sam u Esplanadi u Odjelu marketinga i prodaje odradila svoj prvi pripravnički staž. Osim toga sam kao studentica imala priliku raditi s tatom u Odjelu banketa te iz prve ruke vidjeti kako magično izgledaju svadbe u Smaragdnoj dvorani. Tata je u svojem radnom vijeku radio na 1320 svadbi, pa nisam ni sumnjala da smo s njegovim timom u najboljim rukama te da se bez stresa možemo prepustiti i uživati u nama najvažnijem danu. Ponekad sam i kao ispomoć radila u restoranu Zinfandel's ili u baru, gdje je u svojim početničkim danima svirao Matija Cvek za klavirom - otkriva Tamara.

Tko bi se nadao da će puno godina kasnije upravo Matija, sada jedan od najpopularnijih pjevača u regiji, pjevati i na njihovom vjenčanju! Iako Tamara i Viktor žive na relaciji Zagreb - Ženeva, sve što je zamislila, ostvarilo se i slavije je teklo besprijekorno! Vjeruje da bi bilo puno teže organizirati ovaj događaj, da joj u svako doba dana i noći nisu na raspolaganju bili organizatori vjenčanja Prestige Line i osoblje hotela.

- Nakon vjenčanja u crkvi blaženog Alojzija Stepinca u Rakitju, krenuli smo prema hotelu, a već je ulazak u dvoranu bio poseban, Smash rasvjeta je odradila spektakularan posao, a dvorana je bila magična. Teško je, vjerujte, izdvojiti najdraži trenutak: od prijema i nenadmašnih koktela do kanapea i cjelokupnog menija, koje gosti ni dan-danas ne prestaju hvaliti, pa veselog ulaska u dvoranu, koji je bio prvi pokazatelj da će odlična atmosfera trajati dugo u noć.

Cijela večer bila je prepuna malih, ali za njih značajnih i posebnih trenutaka. Osim gosta iznenađenja Matije Cveka, točno su u ponoć, na Majčin dan, svojim majkama Ljiljani i Ljubici mladenci darovali





They made sure that every moment before and during the celebration was stress-free; even when they were surprised by the rain
 Osoblje se pobrinulo da svaki trenutak prije slavlja i tijekom njega prođe bez stresa, čak i kad ih je iznenadila kiša

surprise guest Matija Cvek, exactly at midnight, on Mother's Day, the newlyweds presented their mothers Ljiljana (Lilly) and Ljubica (Violet) with a bouquet each, made up of the flowers whose names they carry. And for Dad, this was undoubtedly the most special day at the hotel because, after thousands of festivities, he had the opportunity to see his daughter get married in the hall he has been working in for more than four decades.

Tamara cannot offer enough praise for the hotel staff – they made sure that every moment before and during the celebration was stress-free; even when they were surprised by the rain, the staff made sure everything went smoothly in record time.

“The morning was especially magical. We woke up overjoyed, full of impressions. After a delicious breakfast in bed, we spent the rest of the day at the hotel's wellness centre, which is exactly what we needed after dancing tirelessly all night, since the celebration lasted until the early morning hours,” she concluded.

After their dream evening, the young couple travelled to Bali, Indonesia, but the island, which they call the last paradise on Earth, did not surpass all the beauty they experienced that evening in the romantic Emerald Hall.

buket cvijeća po kojem su dobile imena. A za tatu je ovo bez sumnje bio najposebniji dan u hotelu jer je nakon tisuća svečanosti imao priliku vidjeti kako se njegova kći udaje u dvorani u kojoj on radi više od četiri desetljeća.

Osoblje hotela Tamara ne može dovoljno nahvaliti – osoblje se pobrinulo da svaki trenutak prije slavlja i tijekom njega prođe bez stresa, čak i kad ih je iznenadila kiša, a osoblje u rekordnom vremenu omogućilo da sve prođe neometano.

- Jutro je bilo posebno magično. Probudili smo se presretni, prepuni dojmova. Nakon prekusnog doručka u krevetu, ostatak dana proveli smo u hotelskom wellnessu, a upravo nam je to trebalo nakon neumornog plesa, budući da je slavlje potrajalo do ranih jutarnjih sati – zaključila je.

Nakon svoje večeri iz snova, mladi bračni par otputovao je na Bali u Indoneziju, ali taj otok, koji nazivaju posljednjim rajem na zemlji, nije nadmašio sve ljepote koje su doživjeli te večeri u romantičnoj Smaragdnoj dvorani.



City Guide

Gradski vodič

PARIS! THE SHOW

4th February 2024 - Vatroslav Lisinski Concert Hall
Koncertna dvorana Vatroslav Lisinski

Brought by producer Gil Marsalla, Paris! The Show, dedicated to the greatest French songs of the post-war era and showcasing the charm of Paris, is coming to Zagreb. After the great success of Piaf! The Show, the new performance returns to the Vatroslav Lisinski Concert Hall with its exceptional cast, a spectacular band and an original story to take the audience from Montmartre to the stages of the great Paris cabarets of that time. Paris! The Show features some of the greatest songs by Edith Piaf, Charles Aznavour, Jacques Brel, Josephine Baker, Maurice Chevalier, Lucienne Boyer, Charles Trenet, Yves Montand, and more.

Producent Gil Marsall u Zagreb donosi predstavu pod nazivom Paris! The Show, posvećenu najvećim francuskim pjesmama poslijeratnog doba, koje prikazuju šarm Pariza. Nakon uspješne predstave Piaf! The Show s novom se izvedbom iznimna glumačka postava zajedno sa spektakularnim bendom i originalnom pričom vraća u Koncertnu dvoranu Vatroslava Lisinskog, kako bi publiku odvela s Montmartrea na pozornice velikih pariških kabareta iz tog vremena. Paris! The Show sadrži niz najvećih pjesama Edith Piaf, Charlesa Aznavoura, Jacquesa Brela, Josephine Baker, Mauricea Chevaliera, Lucienne Boyer, Charlesa Treneta, Yvesa Montanda i drugih.



THE BEAUTY AND THE BEAST Ljepotica i zvijer

18, 19, 20 December 2023 - Vatroslav Lisinski Concert Hall
Koncertna dvorana Vatroslava Lisinskog

The musical Beauty and the Beast, which premiered on Broadway in 1994, ran continuously for years with more than 5,500 performances, making it one of the most successful works of the genre. In collaboration with Disney Productions and agreement with Music Theatre International (Europe), Zagreb's City Theatre Komedija announces the premiere of the famous musical Beauty and the Beast on 18 December at the Vatroslav Lisinski Concert Hall. Although it is a seemingly classic fairy tale, the work is rich in symbolic elements and, especially at the time when the original story was created, very brave aspects of the story that could be called almost feminist. Above all, there are obvious indicators that the most important thing for the authors was to warn that beauty lies on the inside, not on the outside, and that a book should not be judged by its cover, but by its content.

Mjuzikl Ljepotica i zvijer, koji je premijeru imao na Broadwayu 1994., godinama se neprekidno igrao i dosegao više od 5500 repriza, zbog čega je postao jedno od najuspješnijih djela toga žanra. Zagrebačko gradsko kazalište Komedija, u suradnji s Produkcijom Disney i u dogovoru s društvom Music Theatre International (Europe), najavljuje premijeru slavnog mjuzikla Ljepotica i zvijer 18. prosinca u Koncertnoj dvorani Vatroslava Lisinskog. Iako se radi o naizgled klasičnoj bajci, djelo obiluje simboličnim elementima te, posebice u vrijeme kad je originalna priča nastala, vrlo hrabrim aspektima priče koji bi se mogli nazvati gotovo feminističkim. Prije svega, tu su očigledni pokazatelji da je autorima najvažnije upozoriti da je ljepota iznutra, a ne izvana te da se knjiga ne sudi po koricama, već po sadržaju.



Photo: INES NOVKOVIĆ



CITY OF BIRMINGHAM SYMPHONY ORCHESTRA Simfonijski orkestar
Grada Birminghama 16th March 2024 - Vatroslav Lisinski Concert Hall
Koncertna dvorana Vatroslava Lisinskog

Listening to one of the best orchestras in the world is not an opportunity one gets every day, especially orchestras accompanied by artists like **Alice Sara Ott**, who has been nicknamed Alice in Wonderland for her talent. On 16 March 2024, Alice Sara Ott, one of the world's most skilled interpreters of music by Ludwig van Beethoven, will perform the Piano and Orchestra Concerto No. 3 in C Minor in Zagreb as part of her tour with the City of Birmingham Symphony Orchestra. Their current principal conductor, Japanese musician **Kazuki Yamada**, the most prominent student of the legendary Japanese conductor Seiji Ozawa, can already be counted among the most influential young musicians in the world. The programme will also feature jewels of 19th and 20th-century English music – the attractive and captivating Prelude and Fugue in C Minor by William Walton and the famous Enigma Variations on an Original Theme by Edward Elgar.

Priliku da čujemo jedan od najboljih orkestara na cijelome svijetu nemamo svaki dan, posebice uz umjetnike kao što je **Alice Sara Ott**, koju zbog njezine nadarenosti zovu Alisa u zemlji čudesa. Naime, 16. ožujka 2024. će **Alice Sara Ott**, jedna od najkompetentnijih svjetskih interpretkinja glazbe Ludwiga van Beethovena, izvesti Treći koncert za glasovir i orkestar u c-molu na zagrebačkom gostovanju sa Simfonijskim orkestrom grada Birminghama. Njihov sadašnji šef-dirigent, japanski glazbenik **Kazuki Yamada**, najprominentniji učenik legendarnoga japanskog dirigenta Seijija Ozawe, već danas se može ubrojiti u najutjecajnije mlade glazbenike na svijetu. Na programu će biti i biseri engleske glazbe iz 19. i 20. stoljeća – atraktivna i zanosna glazba Preludija i fuge u c-molu **William** Waltona te slavne Enigma varijacije na izvornu temu **Edwarda** Elgara. godišnjeg gitarista Gerryja Leonarda.



ROMEO AND JULIET, BALET Balet Romeo i Julija
17 February 2024 - Vatroslav Lisinski Concert Hall
Koncertna dvorana Vatroslava Lisinskog

Romeo and Juliet, one of the greatest ballet classics by the composer, conductor and pianist Sergei Prokofiev, choreographed by the famous award-winning ballet artist and choreographer Valentina Turcu, is a very dramatic neoclassical ballet performed by the ballet of the Slovene National Theatre Maribor. For Valentina Turcu, Prokofiev's music is an ideal companion in realizing her vision of a bold, sensual and brutal age in which life and death are decided in a moment. Valentina Turcu brought a personal touch to the refined choreography. She deeply shaped the character traits of young lovers – rebels against the code of their class, their strong emotions, daring and courage, passion and boundless determination to resist the fate imposed on them by their parents.

Romeo i Julija, jedan od najsajnijih baletnih klasika skladatelja, dirigenta i pijanista Sergeja Prokofjeva, u koreografskom konceptu poznate i nagrađivane baletne umjetnice i koreografkinje Valentine Turcu izuzetno je dramatičan neoklasični balet u izvedbi Baleta Slovenskog narodnoga kazališta Maribor. Za Valentinu Turcu Prokofjevljeva je glazba idealan suputnik u ostvarenju njezine vizije odvažnog, senzualnog i brutalnog doba u kojem se o životu i smrti odlučuje u trenutku. Valentina Turcu je profinjenoj koreografiji udahnula osobnu notu. Duboko je oblikovala karakterne crte mladih ljubavnika – buntovnika protiv kodeksa svojega staleža, njihove snažne emocije, odvažnost i hrabrost, strast, bezgraničnu odlučnost da se odupru sudbini koju su im nametnuli roditelji.





Photo: KRUNOSLAV PETRIĆ/PIXSELL

BRYAN ADAMS Bryan Adams
13 December 2023 - Arena Zagreb

The world-renowned and award-winning Canadian musician Bryan Adams returns to the Zagreb Arena after six years. His energetic performances, stage presence and incredible vocals have delighted fans for four decades. He has no intention to stop touring, so as part of his 15th studio album *So Happy It Hurts*, released by BMG on 11 March 2022, he will perform music that has become a staple of almost all rock radio stations. The song of the same name from that album was nominated for a Grammy Award for Best Rock Performance.

Svjetski poznati i nagrađivani kanadski glazbenik Bryan Adams nakon šest se godina vraća u Arenu Zagreb. Njegovi energični nastupi, scenska prisutnost i nevjerojatan vokal oduševljavaju obožavatelje već četiri desetljeća. Ne namjerava prestati s turnejama, pa će u sklopu svojeg 15. studijskog albuma „So Happy It Hurts“, koji je 11. ožujka 2022. objavio BMG, izvoditi glazbu koja je postala neizostavan dio programa gotovo svih radijskih rock-stanica. Istoina pjesma s tog albuma nominirana je za nagradu Grammy za najbolju rock-izvedbu.

CIRQUE DU SOLEIL – OVO
25-28 January 2024 - Arena Zagreb

Cirque du Soleil Entertainment Group is a world leader in creating live entertainment events, aiming to make a positive impact on people, communities and the planet with its most important tools: creativity and art. Their return to Zagreb this time brings a renewed energetic and acrobatic spectacle **OVO**. It is a unique and exciting journey into the colourful and buzzing world of insects, which exudes incredible energy and movement. With stunning acrobatics that highlight the unique personalities and abilities of selected insect species, **OVO** explores the beauty of biodiversity in all its contrasts and vibrancy.

Cirque du Soleil Entertainment Group svjetski je lider u stvaranju zabavnih događaja uživo, čiji je cilj pozitivno utjecati na ljude, zajednice i planet svojim najvažnijim alatima: kreativnošću i umjetnošću. Njihov povratak u Zagreb ovog puta donosi obnovljeni energični i akrobatski spektakl **OVO**. Riječ je o jedinstvenom i uzbudljivom putovanju u šareni i zujajući svijet kukaca, koji odiše nevjerojatnom energijom i pokretima. Zapanjujućim akrobacijama koje ističu jedinstvene osobnosti i sposobnosti odabranih vrsta kukaca, **OVO** istražuje ljepotu bioraznolikosti u svim njezinim kontrastima i živosti.



Photo: ABACA/PIXSELL

SAVRŠENO DRŽI CESTU...
I POGLEDE NA SEBI.

RANGE ROVER
EVOQUE



Emisija CO₂: 143-188 g/km. Kombinirana potrošnja goriva: 5,4-8,2 l/100 km.



Osjećaj oblutka u ruci i shvaćanje da priroda odražava sve ono što radimo, potakli su Tjašu Malalan da dizajnira osnovni element kolekcije Gaea. Na prvi se pogled taj element doima vrlo jednostavno pa, ipak, skriva toliko različitih priča, kao što ih skriva i oblutak koji je rijeka oblikovala prenoseći ga po svom koritu tijekom mnogo dugih godina.



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