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view

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interview | intervju

JULIA QUINN

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On the Threshold of a Grand Anniversary

Na pragu velike obljetnice



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

When I started working at the Esplanade in 1992, I never dreamed that I would one day witness the 100th anniversary of this remarkable hotel as its General Manager. Back in 1925, Zagreb welcomed this impressive beauty, which, back then just like today, attracted many guests and locals with its magnificent architecture and unique energy. From the very beginning, it established itself as a significant hub for all major social events in the city. Conferences, meetings, presentations, receptions, gala dinners, business and family celebrations—these lavish spaces have hosted countless events. We have welcomed prominent world leaders, famous guests, and royal families. We have received prestigious awards and have been pioneers of numerous innovations. I am proud of my team and delighted to be part of the story and history of this hotel. I like to say that we are a city within a city, much like the Vatican in Rome. I often use a quote from the renowned writer Miroslav Krleža, who once remarked at the bar of the hotel that the Esplanade's Oleander Terrace represents the border between Europe and the Balkans. Indeed, the Esplanade is more than just a hotel—it is an institution of hospitality and gastronomy, not only for Zagreb but the entire region. It is renowned for its exceptional service and a unique charm that is hard to resist.

Kada sam se zaposlio 1992. godine u Esplanadi, nisam ni sanjao da ću ovdje na funkciji generalnog direktora dočekati 100. obljetnicu ovoga nevjerojatnog hotela. Davne 1925. Zagreb je dobio ovu impresivnu ljepoticu koja je tada, baš kao i danas, privlačila mnoge goste i Zagrepčane svojom veličanstvenom arhitekturom, posebnom energijom i od samog početka nametnula se kao značajno središte svih važnijih društvenih zbivanja u gradu. Konferencije, sastanci, prezentacije, domjenci, gala večere, poslovne i obiteljske proslave – u ovim raskošnim prostorima bili smo domaćin brojnih događanja. Ugostili smo važne svjetske državnike, poznate goste i kraljevske obitelji. Primili smo prestižna priznanja i bili inicijator mnogih noviteta. Ponosan sam na svoj tim i drago mi je biti dijelom te priče i povijesti ovog hotela. Volim reći da smo grad u malome, poput Vatikana u Rimu, a često se poslužim izrekom slavnog književnika Miroslava Krleže, koji je za svojim stolom u hotelskom baru izjavio kako upravo terasa Oleander predstavlja granicu Europe i Balkana. I uistinu, Esplanade je više od običnog hotela, to je institucija hotelijerstva i ugoštiteljstva ne samo Zagreba već i cijele regije, prepoznata po posebnoj usluzi i nekom neodoljivom šarmu kojem ćete teško moći odoljeti.



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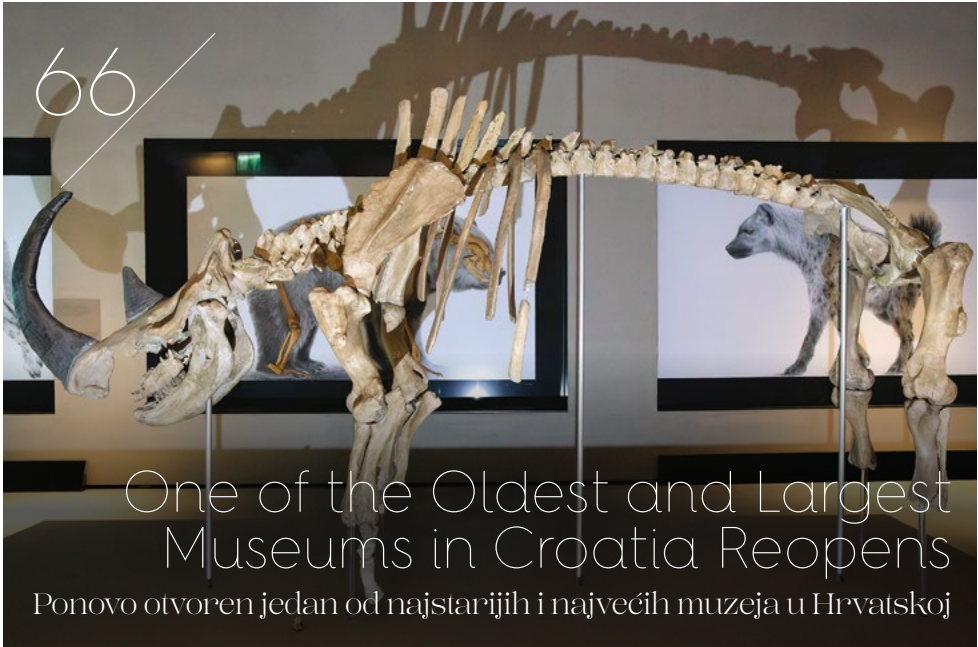
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INTERVIEW

JULIA QUINN

THE QUEEN of Romance Novels

Kraljica ljubavnih romana

The world-famous American romance novelist Julie Pottinger, better known by her pen name Julia Quinn, has arrived in Croatia for the first time, and she is staying at our hotel.

Prvi put u Hrvatsku stigla je svjetski poznata američka autorica ljubavnih romana Julie Pottinger, poznatija pod svojim književnim pseudonimom Julia Quinn, koja je odsjela u našem hotelu

Julia Quinn has loved to read from a young age, and she wanted to try writing herself one day. She wrote her first novel while she was still in college and completed two more by the time she finished her studies. Her first two novels were sold at auction, an unusual occurrence for a novice writer. That's when she realized she wanted to dedicate herself fully to writing.

She gained fame with the Bridgerton series, stories about eight siblings from the noble Bridgerton family in London's high society, each searching for love, adventure, and happiness. Each novel focuses on one of the eight children of the late Viscount Bridgerton: Anthony, Benedict, Colin, Daphne, Eloise, Francesca,

Julia Quinn od malih je nogu voljela čitati, a i sama se jednog dana htjela okušati u pisanju. Svoj prvi roman napisala je još na fakultetu, a do kraja obrazovanja napisala je još dva. Njezina prva dva romana prodana su na aukciji, što je bila neuobičajena pojava za početnika u pisanju. Tada je shvatila da se želi potpuno posvetiti tom poslu.

Slavu je stekla serijom romana „Bridgerton“, pričama o osmero braće i sestara plemićke obitelji Bridgerton iz londonskoga visokog društva u potrazi za ljubavi, avanturom i srećom. Svaki roman prikazuje jedno od osmero djece pokojnog vikonta Bridgertona: Anthonyja, Benedicta, Colina, Daphne, Eloise,

Author:
SARA DAKIĆ
Photo:
MISLAV UDOVIČIĆ

Gregory, and Hyacinth. Readers connected so deeply with the main characters that Julia decided to continue writing, which led to two more books expanding the family’s story.

To date, she has written nearly forty romance novels. Her books have been translated into forty-two languages, she has topped the New York Times bestseller list nineteen times, and she’s been inducted into the Romance Writers of America Hall of Fame. Her books were also adapted into the hit series *Bridgerton*, produced by the brilliant Shonda Rhimes. Released on Netflix on Christmas Day 2020, it quickly became a major success, and the show currently ranks among the platform’s top ten most-watched series. The story captivated global audiences, even attracting new readers who hadn’t previously read romance novels.

The first part of the third season was released this year and immediately began breaking records. While we eagerly await the second part, we spoke with Julia Quinn, who has arrived in Zagreb. In this interview, she reveals where she finds inspiration for her books, what attracts people to her novels, how her collaboration with Shonda Rhimes came about, and what brought her to Zagreb.

You’ve always loved reading and writing, but you initially pursued a medical degree?

Yes, but only briefly. It had never really occurred to me that I could make a living from writing. A lot of people have day jobs and write on the side, which seemed like a good idea to me. In my senior year of undergraduate studies, I took a science course that I really enjoyed, and I thought I might do well in medicine (in the U.S., medicine is a graduate program). I joked that I didn’t know how to get a job, but I knew how to get into school. So, I decided to go to medical school, but I first had to complete the remaining science courses needed to apply. At the same time, I was writing my first book and received an offer for its publication the same month I got accepted into medical school. I chose writing over medicine because I knew medicine was a demanding career, and if I pursued it, I’d never write again. After making that choice, I panicked, thinking I wasn’t qualified enough to be a writer, so I went back to medical school. But in the end, I left it for good. By that time, I had already published three books.

Where do you find inspiration for your books?

Honestly, I don’t know. Imagination, I guess. It can come from anything: a song, a movie, the first line of a book... For example, I once started a book with a really great first line and built the whole story around that. Sometimes, a character who was minor in one book becomes the main character in the next. Inspiration comes from everywhere.

You write romance novels. Are you a romantic yourself?

I’d say I am, but not an excessive one. I’ve been married for twenty-five years. For me, romance is

Francescu, Gregoryja i Hyacinth, a čitatelji su se toliko povezali s glavnim likovima da je Julia odlučila nastaviti s pisanjem. Tako su nastale još dvije knjige koje nadopunjuju priču o toj obitelji.

Do danas je napisala gotovo četrdeset ljubavnih romana, njezine su knjige prevedene na čak četrdeset i dva jezika, devetnaest je puta zasjela na listu najprodavanijih autora prema ljestvici *New York Timesa*, uvrštena je u Kuću slavnih američkih pisaca ljubavnih romana, a prema njezinim romanima napravljena je i serija „Bridgerton” koju je producirala sjajna Shonda Rhimes te je 2020. godine na sam Božić serija izašla na poznatu platformu *Netflix* i postala veliki hit, a trenutno se nalazi na listi top deset najgledanijih serija na spomenutoj platformi. Radnja je osvojila publiku diljem svijeta pa su tako i oni koji ranije nisu čitali ljubavne romane počeli čitati Julijine knjige.

Prvi dio treće sezone serije izašao je ove godine i odmah počeo obarati rekorde. I dok s nestrpljenjem čekamo drugi dio, razgovarali smo s Juliom Quinn koja je stigla u Zagreb. U intervjuu nam je otkrila gdje nalazi inspiraciju za svoje knjige, što najviše privlači ljude njezinim romanima, kako je nastala suradnja između nje i Shonde Rhimes i što joj se najviše sviđa u seriji, ali i kojim je povodom stigla u Zagreb.

Oduvijek ste voljeli čitati i pisati, no upisali ste studij medicine?

Tako je, ali samo na kratko. Nikad mi zapravo nije palo na pamet da bih mogla zarađivati od pisanja. Mnogo ljudi ima primarni posao i piše sa strane i to mi se činilo kao dobra ideja. Na posljednjoj godini dodiplomskog studija slušala sam kolegij iz prirodnih znanosti i jako mi se svidio te sam pomislila da bih se možda dobro snašla u medicini (u SAD-u medicina je poslijediplomski studij). Šalila sam se kako ne znam naći posao, ali znam kako se upisati u školu. Tada sam odlučila da ću pohađati medicinski fakultet, ali morala sam najprije odslušati sve ostale prirodne predmete koji su mi bili potrebni za upis na medicinu. U isto sam vrijeme pisala svoju prvu knjigu te dobila ponudu za njezino objavljivanje isti mjesec kad sam primljena na studij medicine. Odlučila sam se ipak za pisanje, a ne za medicinu jer sam znala da je to teško zanimanje i ako krenem u to, neću nikada više pisati. Kada sam to učinila, uhvatila me panika jer sam pomislila da nisam dovoljno kvalificirana za pisanje pa sam se vratila na studij medicine. No, na kraju sam ga ipak napustila. Otkako sam upisala i napustila medicinu, objavljene su tri moje knjige.

Gdje pronalazite inspiraciju za svoje knjige?

Iskreno, ne znam. Mašta, valjda. Može zapravo biti bilo što: neka pjesma, film, prvi red knjige. Započela sam, recimo, knjigu u kojoj je prvi red bio zaista dobar i na temelju toga smislila sam ostatak. Nekada mi se dogodi da je glavni lik u sadašnjoj knjizi u prethodnoj knjizi bio sporedan. Inspiraciju zaista nalazim svugdje.

Pišete ljubavne romane, jeste li i sami tako romantični?

Pa, rekla bih da jesam, ali ne pretjerano. U braku sam dvadeset i pet godina. Za mene je romantika

It had never occurred to me that I could make a living from writing

Nikad mi nije palo na pamet da bih mogla zarađivati od pisanja



People often ask why I write about strong female characters, and I wonder, why wouldn’t I

Ljudi se uvijek pitaju zašto radim priče o jakim ženskim likovima, a ja se pitam zašto ne bih

friendship, togetherness, comfort, and our shared routines. I have to admit I’m more of a homebody; I’m not someone who wants to go out dancing, for instance, but I love going out to dinner with my husband. Sometimes I get flowers, and I value the small things.

The world is captivated by your Bridgerton novels. What do you think attracts people so much, is it love?

Two things: one is that they are romance novels, and there’s that romantic element that many people love, but that’s common to all romance novels. The other is the family aspect of *Bridgerton*. That’s what resonates with people. Unfortunately, not everyone has a family, but many people want one. Most of us have at least one family member—a sibling, a parent—and if you have that experience, you understand how the Bridgerton family functions. It’s about universality. Even though the story is set two hundred years ago in a privileged family from high society, with wealth and beauty, their emotions are universal, and it’s fun to relate to characters living such a life.

prijateljstvo, zajedništvo, utjeha, naša zajednička rutina. Moram priznati da sam više kućni tip, nisam netko tko želi otići plesati, na primjer, ali volim otići na večeru s mužem. Ponekad dobijem cvijeće, male stvari važne su mi.

Cijeli svijet govori o vašim romanima „Bridgerton”. Što mislite da je tako privlačno ljudima, je li to ljubav?

Dvije stvari: jedna je da su to ljubavni romani i postoji taj romantični element koji puno ljudi voli, ali to je zajedničko svim ljubavnim romanima; a drugo, ono što ljudi vole kod romana „Bridgerton” jest obitelj, to je ono što je svima nama poznato, zajedničko. Nažalost, ne svima. Neki od nas nemaju obitelj, ali ju žele imati. Većina ljudi ima barem jednog člana obitelji – brata, sestru, oca ili majku i ako imate to iskustvo, znate kako obitelj Bridgerton funkcionira. Jednostavno je riječ o univerzalnosti, iako se radnja odvija prije dvadeset godina u obitelji koja je povlaštena i dolazi iz visokog društva, imaju mnogo novca, prelijepi su i sl. Osjećaji su im svejedno vrlo univerzalni, možete se poistovjetiti s njima, a zabavno je poistovjetiti se s ljudima koji žive takav život.

Your books feature many strong female characters. Do you consider yourself a feminist?

Of course. People often ask why I write about strong female characters, and I wonder, why wouldn't I? That doesn't mean my female characters are perfect; they show their flaws and weaknesses. Also, my audience is primarily women. Why wouldn't I portray them as capable, strong, and beautiful?

Tell us more about how your collaboration with the famous producer Shonda Rhimes came about.

When a film production company approaches an author about adapting their book, the first question is, "Are you ready to hand over creative control to someone else?" I agreed because I knew this was the opportunity of a lifetime. I never dreamed something like this could happen—no one had ever adapted a book like mine before. I didn't want to mess it up, I didn't want to let it go; I wanted to be the kind of author who's easy to work with. And it was the right decision because the series is amazing.

Rhimes also produced hit shows like Scandal, Grey's Anatomy, and How to Get Away with Murder.

Yes, Shonda knows what she's doing. Her production company, Shondaland, works on the *Bridgerton* series. I didn't want to tell her how to do her job, and she doesn't tell me how to write books. I respect her work and vision. I didn't play a major role in how the series turned out. I saw the scripts, and if I had any questions or concerns, I would ask her. Whenever there was a change in the scripts, they informed me, and I always had time to ask why. I never told them what they could or couldn't do. They explained everything, and they always had good reasons for any changes.

Were there any significant changes compared to the books?

The biggest change was the order. They moved Colin's story to the third season instead of Benedict's story which is told in the third book, *An Offer from a Gentleman*. Naturally, I wondered why they were skipping the books since I thought many fans would be disappointed that Benedict's story wasn't included. But it made sense after they explained. Colin and Penelope are characters we've seen over the last two seasons, they already have a relationship and a dynamic, so the producers felt it was time for them to have their season.

What do you like most about the series?

Everything! They thought of everything. Music and costumes are crucial in TV production. They added layers that don't exist in the books, and they did it phenomenally. The cast is great, the acting is great—everything is excellent—but what I loved the most was the addition of Queen Charlotte, who isn't in the books. That added a brilliant detail.

U svojim knjigama imate i mnogo jakih ženskih likova. Smatrate li se feministicom?

Naravno. Ljudi se uvijek pitaju zašto radim priče o jakim ženskim likovima, a ja se pitam zašto ne bih. To ne znači da su moji ženski likovi savršeni, one pokazuju i svoje mane i svoje slabosti. Također, moja publika uglavnom su žene, gotovo sve su žene. Zašto onda ne bih žene prikazala kao sposobne, jake, lijepe?

Recite nam više o tome kako se dogodila suradnja između vas i poznate producentice Shonde Rhimes?

Kada vam filmska produkcija priđe kao autoru i pita može li adaptirati vašu knjigu, prvo što pitaju jest: „Jeste li spremni predati kreativnu palicu nekomu drugom?“ Ja sam pristala jer sam znala da je to prilika mog života. Nikad nisam sanjala da bi se takvo što moglo dogoditi, zapravo nitko nikada nije adaptirao takvu vrstu knjiga. Nisam htjela zabrljati, nisam to htjela pustiti, htjela sam biti divan autor s kojim je lako raditi. I to je bila dobra odluka jer je serija izvanredna.

Rhimes je producirala i poznate serije „Skandal“, „Uvod u anatomiju“, „Kako se izvuci s ubojstvom“ itd.

Da, Shonda zna što radi. Njezina produkcijska kuća *Shondaland* radi na seriji „Bridgerton“. Nisam joj htjela govoriti kako da radi ono što zna raditi niti ona meni govori kako da pišem knjige. Poštujem njezin rad i njezinu viziju. Nisam imala veliku ulogu u tome kako će serija na kraju izgledati. Pogledala sam skripte i ako sam imala kakvih pitanja ili dvojbi, odmah sam ju pitala. Kada je u skriptama bila neka kva promjena, obavijestili su me o tome i dali su mi vremena, a ja bih samo pitala zašto to rade. Nikada im nisam rekla što smiju, a što ne smiju raditi. Oni bi mi objasnili i uvijek su imali dobar razlog za svaku promjenu.

Je li bilo kakvih velikih promjena u odnosu na knjige?

Najveća je promjena redoslijed. Stavili su Colinovu priču u treću sezonu serije umjesto Benedictove priče, koja je moja treća knjiga „An Offer From a Gentleman“. Naravno da sam se pitala zašto preskaču knjige jer sam mislila da će mnogi fanovi knjiga biti razočarani što nema te priče, ali sve mi je bilo jasno nakon objašnjenja. Naime, Colin i Penelope likovi su koje smo mogli vidjeti u posljednje dvije sezone serije. Oni već imaju odnos, imaju svoju dinamiku te su producenti smatrali kako je došlo vrijeme za njih, tako da su oni imali prednost da dobiju svoju sezonu.

Što vam se najviše sviđa u seriji?

Sve! Mislili su na sve. Glazba i kostimi iznimno su važni za televizijsku produkciju. Dodali su slojeve koji ne postoje u knjigama i to su napravili na fenomenalan način. Postava je također odlična, gluma također, sve je odlično, ali najviše mi se svidjelo što su dodali lik kraljice Charlotte, jer ona nije u knjigama. S time su dodali sjajan detalj.

The biggest change was the order. They moved Colin's story to the third season instead of Benedict's story which is told in the third book

Najveća je promjena redoslijed. Stavili su Colinovu priču u treću sezonu serije umjesto Benedictove priče, koja je moja treća knjiga

I've been married for twenty-five years. For me, romance is friendship, togetherness, comfort, and our shared routines.

U braku sam dvadeset i pet godina. Za mene je romantika prijateljstvo, zajedništvo, utjeha, naša zajednička rutina.



The first part of the third season was a huge success. The second part is coming out soon. Are you excited?

I've seen the series, but not the final version. There's a scene in the last episode of the first part where Colin and Penelope have a fight in a carriage, followed by a passionate scene that everyone is talking about. Although I've already seen the second part, I'm still just as excited because I know only the best parts will make it to the final cut. I think everyone will love it.

Many are curious: Are you still writing Bridgerton novels, or will you stop at the eight—or ten—books?

I'm not currently writing because I'm involved in advocacy. In the U.S., we're facing significant issues with people trying to ban certain books and remove them from bookstores and libraries. I'm working with an organization called EveryLibrary. By launching petitions and events and being active on social media, we're encouraging Americans to support libraries. Every day, we identify, cultivate, and empower new people who care and are willing to take steps to fight against such things. So, I'm focused on that right now, but I will definitely return to writing.

You've achieved great success throughout your career, from topping the New York Times bestseller list to having your books adapted into a Netflix series. Are you proud?

I'm proud of myself, of course. I'm especially happy that my children are proud of me. I have two wonderful sons. They're growing up, and I think they can now be proud of me in a way they couldn't when they were younger. It's all very exciting.

Is this your first visit to Croatia?

Yes, and I really like Zagreb. So far, I haven't managed to see everything I wanted because I've been working, but I'm here until Friday, then my husband and I are traveling to Dubrovnik. I came to promote a series of novels about the Rokesby family, the Brigertons' neighbors. For that purpose, I've been to several locations in Zagreb. I was amazed by the number of people who came to meet me; it was a small bookstore in a shopping center, yet so many people showed up. Today, we're going to Maksimir Park, and I'm looking forward to chatting with everyone who comes. I've met a lot of people: people who work at my publishing house, people in bookstores, and also many fans of my books. That makes me really happy.

Apart from signing books and meeting fans, what else have you done in Zagreb?

I did manage to find some time to try the local food. We ate *sarma* and *kremšnita*, and it was delicious. Croatian cuisine is very tasty, which is confirmed by the food in the hotel as well. The people at the hotel are also very kind.

Prvi dio treće sezone doživio je veliki uspjeh. Drugi dio izlazi uskoro, jeste li uzbuđeni?

Vidjela sam seriju, ali ono što sam vidjela nije konačna verzija. Postoji jedna scena u posljednjoj epizodi prvog dijela, Colin i Penelope svađaju se u kočiji nakon čega slijedi strastvena scena o kojoj svi govore, popratna glazba orkestralna je verzija Pitbullove pjesme *Give me Everything (Tonight)* i savršena je. Tko bi rekao da će Pitbullova pjesma biti savršena za ovu seriju, za ovu scenu. Nevjerojatno!

Iako sam drugi dio već vidjela, gotovo sam jednako uzbuđena jer znam da će izaći samo ono najbolje. Mislim da će se svima svidjeti.

Mnoge zanima pišete li još romane „Bridgerton“ ili ćete stati na tih osam, odnosno deset?

Trenutno ne pišem jer se bavim zagovaranjem. Naime, u SAD-u imamo poprilično velikih problema s ljudima koji pokušavaju zabraniti određene knjige koje žele maknuti iz knjižara i knjižnica. Radim s organizacijom *EveryLibrary*. Pokretanjem peticija i događaja i aktivnostima na društvenim mrežama potičemo Amerikance da podrže knjižnice. Svaki dan identificiramo, kultiviramo i osnažujemo nove ljude kojima je stalo i koji su voljni poduzeti korake kako bi se borili protiv takvih stvari. Tako da se trenutno bavim tim stvarima, ali definitivno ću se vratiti pisanju.

Postigli ste jako veliki uspjeh, kroz karijeru ste dobili razna priznanja, od liste najprodavanijih autora New York Timesa do serije na Netflixu koja je rađena prema vašim knjigama. Jeste li ponosni?

Ponosna sam na sebe, naravno. Posebno mi je drago što su moja djeca ponosna na mene. Imam dva prekrasna sina. Oni odrastaju i mislim da mogu biti ponosni na mene na način na koji nisu mogli biti kada su bili mladi. Sve je to jako uzbudljivo.

Je li ovo vaš prvi posjet Hrvatskoj?

Jest i Zagreb mi se jako sviđa. Do sada nisam uspjela vidjeti sve što sam htjela jer sam radila, ali ovdje sam do petka, onda sa suprugom putujem za Dubrovnik. Došla sam kako bih promovirala seriju romana o obitelji Rokesby, susjedima Bridgertonovih. Povodom toga na nekoliko sam lokacija u Zagrebu. Oduševio me broj ljudi koji su došli da se upoznamo, bila je to mala knjižara u šoping-centru, a ipak je došlo jako puno ljudi. Danas idemo u park Maksimir, veselim se razgovoru sa svima koji će doći. Uspjela sam upoznati puno ljudi: ljude koji rade u mojoj izdavačkoj kući, ljude u knjižarama i također jako puno ljubitelja mojih knjiga. To me jako veseli.

Osim potpisivanja knjiga i druženja s fanovima, što ste još radili u Zagrebu?

Ipak sam našla malo vremena da probam lokalnu hranu. Jeli smo sarmu i kremšnite, bilo je izvrsno. Hrvatska je kuhinja vrlo ukusna, a to potvrđuje i hotelska hrana. Ljudi u hotelu također su vrlo ljubazni.

I have two wonderful sons. I'm especially happy that my children are proud of me.

Imam dva prekrasna sina. Posebno mi je drago što su moja djeca ponosna na mene.



SLAVIMO ŽIVOT.
SLAVIMO PRIRODU.

Sundays Made for True Gourmets

Nedjelje stvorene za istinske gurmane

Reserve Sundays for yourself and indulge in relaxation in the elegant ambiance of Zinfandel's restaurant with the popular Sunday brunch concept. Surprise your taste buds with a lavish selection of delicious appetizers and creative dishes by Chef Ana Grgić Tomić. Complete the experience with fine wine and champagne, and a tempting collection of handmade pralines and fruit served on a tiered stand. Brunch is served every Sunday from 12:30 to 3:00 PM at Zinfandel's. The Advent brunch concept is enhanced by a magical Christmas atmosphere, traditional holiday treats, and live piano music in the background. More details at www.zinfandels.hr

Photo:
LILI BAŠIĆ



News Novosti

Nedjelju rezervirajte za sebe i počastite se opuštanjem u otmjenom ambijentu restorana Zinfandel's uz popularni koncept nedjeljnog bruncha. Iznenadite svoja nepca raskošnim izborom slasnih predjela i selekcijom kreativnih jela po izboru chefice Ane Grgić Tomić. Doživljaj zaokružite vrhunskim vinom i pjenušcem te primamljivom kolekcijom slastica, ručno rađenih pralina i voća posluženih na etažeru. Brunch se poslužuje svake nedjelje od 12.30 do 15 sati u restoranu Zinfandel's. Adventski koncept bruncha upotpunjuje bajkovito dotjerani ambijent, čarobna božićna atmosfera i izbor tradicionalnih blagdanskih poslastica i klavirska glazba u pozadini. Više informacija na www.zinfandels.hr

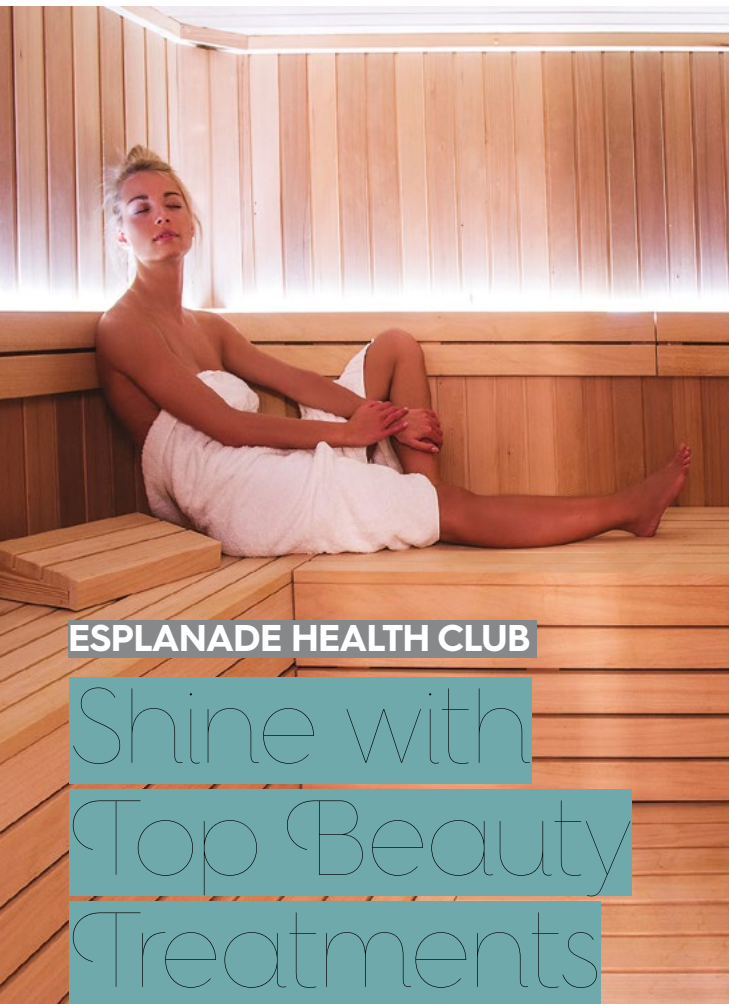
PRADA PARADOXE

MIRISI S MOGUĆNOŠĆU NADOPUNE



NOVI CVJETNI MIRIS

EMMA WATSON



ESPLANADE HEALTH CLUB

Shine with Top Beauty Treatments

Zablistajte uz vrhunske tretmane ljepote

Take some time for yourself and reward your senses with relaxing treatments for the body and soul, courtesy of a team of professionals who will help you shine and get ready for holiday gatherings and Christmas celebrations. Aromatherapy or deep hydration treatments, hot stone massages, honey or chocolate massages, expert manicures and pedicures with luxurious products and unique techniques will restore your skin's glow and vitality. The newly renovated Health Club is fully equipped with new equipment. You can work out independently or with a personal trainer and round off your workout by relaxing in the excellent saunas. Allow yourself maximum relaxation and indulge in little moments of hedonism.

Odvojite malo vremena za sebe i nagradite svoja osjetila opuštajućim tretmanima za duh i tijelo uz tim profesionalaca koji će vam pomoći da zablistate i spremno dočekate blagdanska druženja i božićne proslave. Aromaterapija ili tretman duboke hidratacije, vruće kamenje, masaža medom ili čokoladom, 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 u potpunosti novim spravama. Vježbati možete samostalno ili s osobnim instruktorom, a trening zaokružite opuštanjem u vrhunskim saunama. Dopustite si maksimalnu relaksaciju i prepustite se malim trenucima hedonizma.

ESPLANADE 1925 LOUNGE & COCKTAIL BAR

Afternoon Tea

Photo:
LILI BAŠIĆ

Otmjena čajanka

The Orient Express afternoon tea at Esplanade Bar is a tradition. Slowly savoring good company with small sweet treats while enjoying the magical atmosphere is a special experience. Choose your favorite tea and enjoy the ceremony of sipping aromatic brews. The tea is served in a teapot with a selection of tempting mini sandwiches and handmade sweets.

Orient Express poslijepodnevni čaj u Esplanade baru svojevrsna je tradicija. Polagano 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 zadovoljivih mini sendviča te izbor ručno rađenih slastica.



Ilica 2, Zagreb; +385 1 4831 300



DESSANGE

PARIS



A Touch of Holiday Glamour

Dašak blagdanskoga glamura

Photo:
GORAN JAKUŠ,
SANDRO SKLEPIĆ,
LILI BAŠIĆ



START THE CHRISTMAS PARTY SEASON IN STYLE

The Esplanade Hotel also offers some of the most beautiful spaces in the city for holiday receptions and gala dinners. Impress your partners and colleagues with a lavish lunch or glamorous party. Over 2,000 m² of interior and exterior space offer endless possibilities. Add a selection of fine wines and creative delicacies created by Chef Ana Grgić Tomić, a well-trained team of charming waiters, and the sparkling holiday ambiance of the historic hotel in the heart of Zagreb – and fun is guaranteed. More information at www.esplanade.hr

Započnite sezonu božićnih partyja sa stilom

Hotel Esplanade nudi i neke od najljepših prostora u gradu za organizaciju blagdanskih domjenaka i gala večera. Impresionirajte partnere i suradnike raskošnim ručkom ili glamuroznim partyjem. Više od 2000 m² interijera i eksterijera nudi beskrajne mogućnosti. Dodajte tomu selekciju vrhunskih vina i kreativnih delicija s potpisom chefiće Ane Grgić Tomić, dobro uigranu ekipu šarmantnih konobara, svjetlacavi blagdanski ugođaj povijesnog hotela u srcu Zagreba – i dobra je zabava zagarantirana. Više na www.esplanade.hr



Magical Christmas celebrations, enchanting holiday ambiance, divine seasonal menus, and a glamorous New Year's Eve celebration are experiences not to be missed. Indulge in afternoon tea with a selection of small bites and sweets, or invite friends to the Esplanade 1925 Lounge & Bar for aromatic mulled wine, punch, hot chocolate with fragrant additions, or expertly crafted winter cocktails. Enjoy the view of the city and the unmissable Advent event *Fooling Around*. Gather your family for a traditional Advent lunch at Zinfandel's or toast the holidays in the charming Christmas atmosphere of Le Bistro with cod dishes and holiday sweets. Continue the enjoyment at home with the traditional, beautifully packaged, Esplanade Christmas cake with dried fruit and chocolate. Spend Christmas in the company of your loved ones in the fairytale-like atmosphere of the Esplanade. For the wildest night of the year, enjoy the magnificent New Year's Eve celebration in the Emerald Ballroom and Zinfandel's with a red carpet, fine champagne, a six-course dinner, and live music by the famous Showtime band. A children's New Year's Eve celebration is also organized for our youngest guests – all for a glamorous start to 2025.

Čarobna božićna slavlja, magično blagdansko ozračje, božanstveni sezonski jelovnici i glamurozan doček nove godine nešto je što se ne propušta. Preputite se uživanju u popodnevnom čaju uz selekciju malih zalogaja i slastica ili pozovite društvo u Esplanade 1925 Lounge & Bar na aromatično kuhano vino, punč, vruću čokoladu s mirisnim dodacima ili majstorski spravljene zimske koktele i uživajte u pogledu na grad i nezaobilaznu adventsku manifestaciju *Fooling Around*. Okupite obitelj na tradicionalnome adventskom ručku u Zinfandel'su ili nazdravite blagdanima u šarmantnome 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. Blagdan Božića provedite u društvu najmilijih u bajkovitom ozračju Esplanade. Za najluđu noć u godini tu je veličanstveni doček u Smaragdnoj dvorani i Zinfandel'su uz crveni tepih, vrhunski pjenušac, večeru od šest sljedova i glazbeni program poznate skupine Showtime. Za najmlađe organiziramo i dječji doček nove godine – sve za glamurozni ulazak u Novu 2025.

ESPLANADE 1925 LOUNGE & COCKTAIL BAR

Top-notch Cocktails with a Modern Twist

Vrhunski kokteli s modernim twistom

Inspired by world's best hotel bars – the cosmopolitan atmosphere of the Esplanade Bar offers an excellent beverage list and fantastic creative cocktails crafted by talented cocktail master Vjenceslav Madić, Master Kishoni, who has redefined the Esplanade Bar offer. Bar offers Signature, Highlights, and Famous cocktails, as well as non-alcoholic ones – with a touch of theatricality. Each line offers an excellent collection of cocktails that we are sure will impress you. In addition to cocktails and distillates, Esplanade Bar offers top champagne and sparkling wines by the glass, selected spirits, craft beers, fresh juices, cold-pressed juices, fine teas, and premium Illy coffee. For a full gourmet experience, we suggest trying savory and sweet bites from Chef Ana Grgić Tomić's kitchen, such as sandwiches, pies, and burgers. The Sharing Menu is ideal for larger groups, offering a collection of small classic bites. A young team of approachable and agile bartenders, a great offer, and pleasant lounge music are all you need for a great time. When you add a magical view of the city and the Oleander terrace to the mix, it doesn't get better than this. The bar is open every day until 2 AM. Stop by, you'll experience true refreshment! More details at www.esplanade1925.hr



Po uzoru na najbolje svjetske hotelske barove – kozmopolitsko ozračje Esplanade bara nudi vrhunsku kartu pića i fantastične kreativne koktele s potpisom talentiranog koktel-majstora Vjenceslava Madića, Master Kishonija, koji su redefinirali Esplanadinu barsku ponudu. Tu su i Signature kokteli, Highlights i Famous, kao i one bezalkoholne – uz dašak teatralnosti. Svaka od tih linija daje na izbor odličnu kolekciju koktela za koje smo sigurni da će vas oduševiti. Uz koktele i destilate, Esplanade Bar u stalnoj ponudi ima vrhunske šampanjce i pjenušava vina na čaše, birana žestoka pića, craft piva, svježe cijeđene i hladno prešane sokove, kao i fine čajeve te premium kavu Illy. Za potpun gurmanski doživljaj predlažemo da kušate slane i slatke zalogaje iz kuhinje Esplanadine chefice Ane Grgić Tomić poput sendviča, pita i burgera. A za veće društvo idealan je Sharing Menu, koji nudi kolekciju malih zalogaja poznatih klasika. Mlada ekipa pristupačnih i okretnih barmena, odlična ponuda te ugodna lounge glazba u pozadini sve je što vam treba kako biste doista uživali. A kada tomu dodate čaroban pogled na grad i terasu Oleander, morate priznati: bolje od toga ne može. Dobro je znati da je bar otvoren svaki dan do 2 sata ujutro. Navratite, doživjet ćete pravo osvježanje! Više informacija na www.esplanade1925.hr



Photo:
LILI BAŠIĆ

ZINFANDEL'S RESTAURANT

Sensational Flavors
of Fine Cuisine

Senzacionalni okusi vrhunske kuhinje

Indulge in true gourmet pleasures with a sustainable concept recognized by the international gourmet guide Michelin, which awarded Zinfandel's the prestigious Green Star – the first in Croatia. Zinfandel's sustainable story is based on the WWF Food Waste program, carefully selected ingredients from local suppliers, home-grown produce, and the blend of contemporary and traditional gourmet offerings.

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

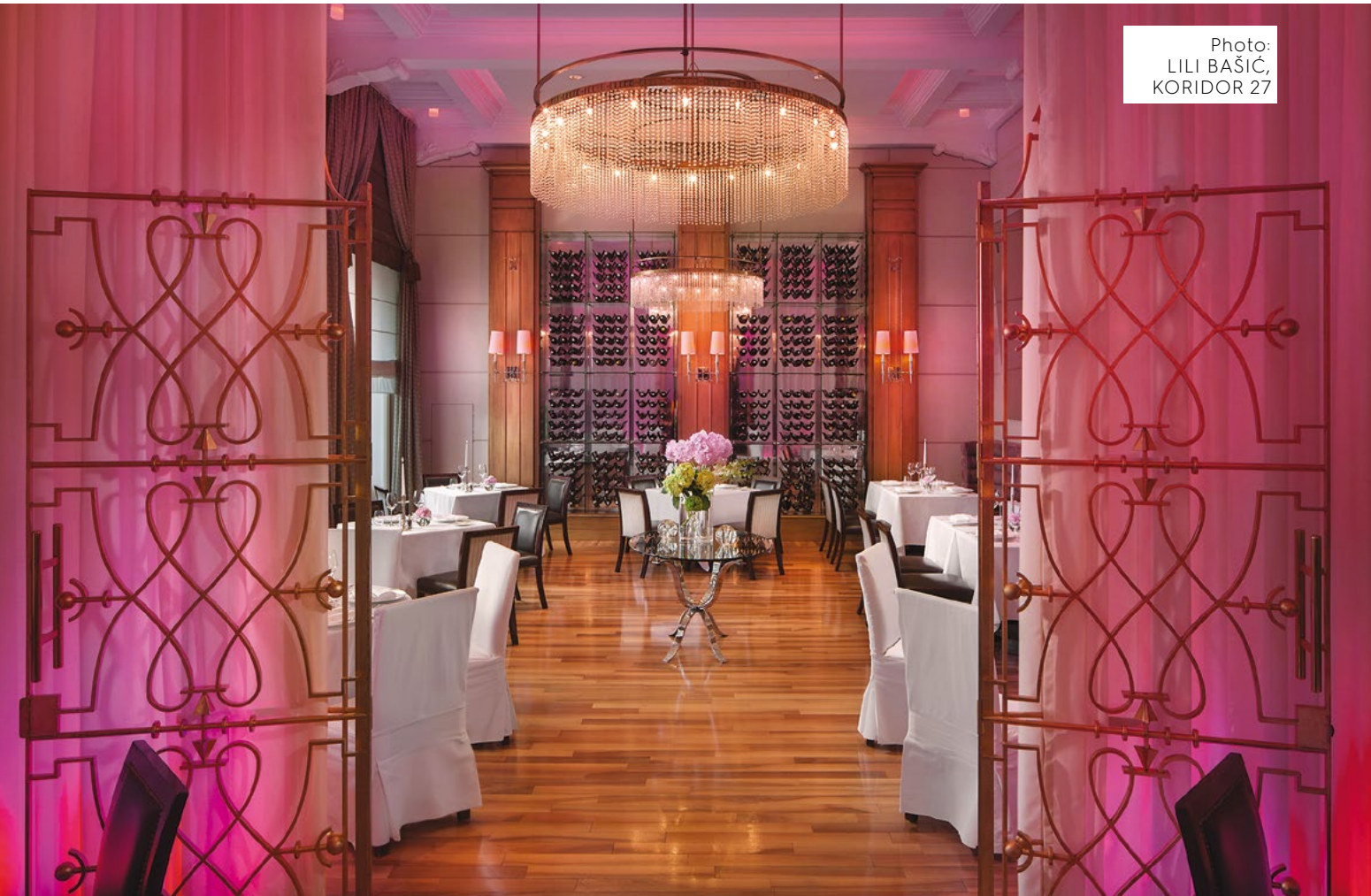


Photo:
LILI BAŠIĆ,
KORIDOR 27



Taste exciting gourmet sensations from Zinfandel's à la carte menu, which brings irresistibly attractive, modern, and precisely designed interpretations of dishes by Chef Ana Grgić Tomić, Chef of the Year according to the Gault & Millau guide. Indulge in interesting combinations of seasonal ingredients and let yourself be won over by innovative concepts, creative expressions, playing with ingredients, a dose of art on the plate, and a focus on original flavors, accompanied by top wines and champagnes, and rounded off with exquisite desserts from the talented pastry team.

Kušajte uzbudljive gurmanske senzacije à la carte u Zinfandel'su koji donosi neodoljivo privlačne, moderne i precizno oblikovane interpretacije jela s potpisom Ane Grgić Tomić, chefice godine prema izboru vodiča Gault & Millau. Prepustite se zanimljivim spojevima sezonskih namirnica i dopustite da vas osvoje inovativni koncepti, kreativni izričaj, poigravanje sastojcima, doza umjetnosti na tanjuru te naglasak na izvorni okus, a doživljaj oplemenite vrhunskim vinima i šampanjcima i zaokružite finim slasticama talentiranoga slastičarskog tima.



Fooling Around - Felicità



Photo:
LILI BAŠIĆ, SANDRO SKLEPIĆ



The magical Oleander Terrace will shine brightly once again this year as the host of the spectacular *Fooling Around* event, becoming the epicenter of Advent gatherings for the fourth year in a row. This year, the event brings a touch of Venice, another magnificent stop on the legendary Orient Express.

This grand Advent festival boasts the names of the most renowned chefs from the local gastronomic scene with Michelin stars and Gault & Millau recognitions, including Esplanade's own Chef Ana Grgić Tomić, pastry chef Mirjana Špoljar, and Master Kishoni Vjenceslav Madić – who will create fantastic dishes, irresistible sweets, and Esplanade's *štrukli*, as well as excellent hot cocktails throughout the festival.

Plan your December gatherings and bring friends to the Oleander Terrace, indulge in creative comfort food sensations, and enjoy warming cocktails and street food offerings. The magical holiday atmosphere, impressive light installations, great music, and concert program place *Fooling Around* at the top of Advent offerings in the city, making it an unmissable experience.

Follow event announcements on the festival's website and social media.

Magična terasa Oleander i ove će godine zablistati u punom sjaju kao domaćin spektakularnog događanja *FOOLING AROUND* te će po četvrti put zaredom postati epicentar adventskih druženja. Ove godine manifestacija donosi dašak Venecije, još jedne veličanstvene postaje legendarnog Orient Expressa.

Ovaj se veličanstveni adventski festival može pohvaliti imenima najpoznatijih chefova s domaće gastro scene s Michelinovim zvjezdicama i priznanjima Gault & Millau, među kojima je i Esplanadina chefica Ana Grgić Tomić kao i slastičarka Mirjana Špoljar te Master Kishoni Vjenceslav Madić – koji će kroz trajanje festivala svakodnevno za posjetitelje kreirati fantastična jela, neodoljive slastice i Esplanadine štrukle te odlične tople koktele.

Stoga isplanirajte svoja druženja u prosincu i povedite društvo na terasu Oleander, prepustite se kreativnim comfort food senzacijama, oduševite *warming* koktelima i *street food* ponudom. Magično blagdansko ozračje, impresivne svjetlosne instalacije, odlična atmosfera u samom srcu grada, fantastični DJ-i i koncertni program, pozicioniraju *FOOLING AROUND* u sami vrh adventskih ponuda u gradu, koje svakako valja posjetiti.

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





ESPLANADE ŠTRUKLI

Top Comfort Food

Vrhunski comfort food

Traditional handmade dough filled with fresh cheese, covered in fine cream, and oven-baked has delighted many famous guests, including members of royal families. Hot baked *štrukli* are the hotel's specialty, and they are said to be the best in the city. Be sure to try them, and you can even buy a frozen pack of *štrukli* and prepare them at home. Indulge in the simplicity of this specialty, which also comes in a gluten-free version. In January, the traditional *Štrukli* Days at Le Bistro await you for an irresistibly delicious experience. See you there!

Tradicionalno ručno vučeno tijesto punjeno svježim sirom, preliveno finim vrhnjem i zapečeno u pećnici kroz povijest je oduševilo mnoge poznate goste, kao i pojedine članove kraljevskih obitelji. Vruće zapečene štrukle specijalitet su hotela, a govori se i da su najbolje u gradu. Svakako ih kušajte, a možete kupiti i paket zamrznutih štrukli te ih pripremiti kod kuće. Prepustite se jednostavnosti ovog specijaliteta, koje dolazi i u bezglutenskoj varijanti. U siječnju vas tradicionalno u očekuju Dani štrukli u Le Bistrou za neodoljiv delikatesni doživljaj. Vidimo se!

Photo:
LILI BAŠIĆ,
KORIDOR 27



Poklonite doživljaj

This holiday season, thank your partners and gift them a unique experience – enjoyment of aromatic mulled wine or cocktails, indulging in little moments of hedonism with a lavish Christmas tea, Esplanade's *štrukli*, or a lavish breakfast. You choose, and the hotel staff will prepare a stylized gift voucher for you. If you wish to give something from Esplanade's gourmet collection, we recommend a box of frozen *štrukli*, a collection of holiday cookies, or the famous Esplanade cake with dried fruit and chocolate in pink packaging. For dessert lovers, there is the cookbook *Kolači moje omame Vilme* (*Cakes of my Grandmother Vilma*), featuring a selection of divine flavors. For more information, visit: www.esplanade.hr

Ovih blagdana zahvalite svojim partnerima i poklonite jedinstveni doživljaj – uživanje u mirisnome kuhanom vinu ili koktelima, prepuštanje malim trenucima hedonizma uz raskošan božićni čaj, Esplanadine štrukle i raskošan doručak. Vi samo odaberite, a hotelsko osoblje pripremit će za vas stilizirani poklon-bon. Poželite li pokloniti nešto iz Esplanadine gourmet kolekcije, preporučamo kutiju zamrznutih štrukli, kolekciju blagdanskih kolačića ili poznati Esplanadin kolač sa sušenim voćem i čokoladom u ružičastoj ambalaži. Za ljubitelje slastica tu je knjiga recepata *Kolači moje omame Vilme* sa selekcijom božanstvenih okusa. Za više informacija posjetite: www.esplanade.hr

Photo:
GORAN JAKUŠ

Gourmet Enjoyment at Your Fingertips

Gurmanski užitak na dlanu

Connect to free super-fast Wi-Fi effortlessly, no password needed. Download the carefully designed hotel app or open it on the TV in your room and browse the attractive restaurant and room service menus, as well as an extensive wine list, and order delicious dishes to your room with just a few clicks. Browse hotel news and learn more about the latest promotions, select a designer gift, a relaxing massage, or order a wake-up call. It doesn't get easier than this!

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Photo:
LILI BAŠIĆ



LE BISTRO ESPLANADE

French Chic in the Heart of Zagreb

Francuski šik u srcu Zagreba



Photo:
LILI BAŠIĆ

Esplanade's iconic Le Bistro has always held a unique place on Zagreb's social scene. Its charming staff, understated elegance, vibrant terrace with city views, and Parisian-style interior have attracted numerous celebrities from the local and international showbiz scenes since its beginnings. Over the years, Le Bistro has become a favorite spot for coffee, breakfast, a quick lunch, or an evening out. The enticing à la carte menu, crafted by renowned chef Ana Grgić Tomić, will delight you with its creativity and fresh seasonal ingredients sourced from nearby family farms, as well as its sustainable concept. Be sure to try a selection of timeless classics such as the baked Esplanade štrukli, steak tartare, Caesar salad, and traditional French onion soup. You can also enjoy a daily chef-selected menu, a three-course meal that includes a glass of house wine, coffee, or tea. Zagreb locals frequently visit Le Bistro for business meetings over coffee, which is even better paired with tempting pastries or breakfast on the terrace. Take in the views of the bustling city streets, let the charming staff suggest a glass of premium Croatian wine, and add a refreshing touch to your day.

Esplanadin kultni Le Bistro oduvijek je imao nezaobilaznu ulogu u zagrebačkome društvenom životu, a njegovo šarmantno osoblje, jednostavna elegancija, živopisna terasa s pogledom na grad i interijer pariškog šika od samih su početaka privlačili brojne poznate osobe s domaće i svjetske šoubiz-scene. Le Bistro je tijekom godina postao omiljeno mjesto za kavu, doručak, brzinski ručak i večernji izlazak. Primamljivi à la carte 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 kolekciju neizostavnih klasika poput zapečenih Esplanadinih štrukli, tatarskog bifteka, cezar salate i tradicionalne francuske juhe od luka. Navratite na dnevni meni 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 predloži čašu vrhunskoga hrvatskog vina i osvježite svoju svakodnevicu.



**INTERNATIONAL SUCCESS OF ZAGREB'S
ESPLANADE HOTEL IN COPENHAGEN**
*Međunarodni uspjeh zagrebačkog hotela
Esplanade u Kopenhagenu*

PR of the Year
Award Presented
to Sanda Sokol

*Nagrada za PR godine
uručena Sandi Sokol*



Photo:
GORAN JAKUŠ

At the prestigious European Hotel Awards 2024 ceremony held in the heart of Copenhagen, the Esplanade Hotel triumphed in the Luxury Hotel PR of the Year category, with the award personally presented to Sanda Sokol, the long-time Director of Public Relations and Marketing. This year, Sanda is also celebrating her 20th anniversary of working at the Esplanade Hotel, which, interestingly, recognized the importance of media communication as far back as the 1970s and became the first hotel in Croatia to open a public relations office.

The award celebrates the importance of the public relations position in the hospitality industry. Jérôme Chapman, the permanent president and founder of the European Hotel Awards and the editor-in-chief of the French magazine *Références Hôtelières Restaurateurs*, emphasized: "This recognition affirms Sanda's exceptional contribution and her status as a key figure in positioning the Esplanade Hotel on the international luxury services market. Thanks to her dedicated work, the Esplanade Zagreb Hotel has solidified its position as an unmissable destination for distinguished guests, important events, and international travelers. I believe her contribution to the success of the Esplanade Zagreb Hotel is both significant and inspiring, as is her role in positioning the hotel as a leader. Her expertise in public relations has greatly contributed to ensuring that this legendary hotel, one of the most prestigious in Europe, maintains its iconic status while attracting new generations of guests."

Launched in 2018, the European Hotel Awards have become a prestigious honor given to hotels across the continent. By recognizing and celebrating exceptional hotel services, the goal of these awards is to promote and strengthen the image of the European hotel industry.

Na prestižnoj ceremoniji dodjele European Hotel Awards 2024. održanoj u središtu Kopenhagena, hotel Esplanade trijumfirao je u kategoriji PR godine luksuznog hotela, a nagrada je osobno uručena dugogodišnjoj direktorici odjela za odnose s javnošću i marketing Sandi Sokol. Sanda ove godine ujedno obilježava i okruglih 20 godina rada u hotelu Esplanade, koji je, zanimljivo, još davnih sedamdesetih godina prošlog stoljeća prepoznao važnost komunikacije s medijima i postao prvi hotel u Hrvatskoj koji je otvorio ured za odnose s javnošću.

Nagrada slavi važnost koju pozicija odnosa s javnošću predstavlja u hotelijerstvu, stoga je Jérôme Chapman, stalni predsjednik i osnivač dodjele European Hotel Awards te glavni urednik francuskog magazina *Références Hôtelières Restaurateurs* istaknuo: „Ovo priznanje potvrđuje Sandin izniman doprinos i status ključne osobe u pozicioniranju hotela Esplanade na međunarodnom tržištu luksuznih usluga. Zahvaljujući njezinu predanom radu, hotel Esplanade Zagreb učvrstio je svoju poziciju nezaobilazne destinacije za ugledne goste, važne događaje i međunarodne putnike. Smatram da je njezin doprinos uspjehu zagrebačkog hotela Esplanade značaj i inspirativan, kao i njezina uloga u pozicioniranju tog hotela kao lidera. Njezina stručnost u odnosima s javnošću uvelike je pridonijela da taj legendarni hotel, jedan od najprestižnijih u Europi, zadrži svoj kultni status, dok istodobno privlači nove generacije gostiju."

Pokrenute 2018., European Hotel Awards postale su visokoprestićna nagrada koja se dodjeljuje hotelima diljem kontinenta. Davanjem priznanja i počasti jedinstvenim hotelskim uslugama, cilj je tih nagrada promicanje i jačanje imidža europske hotelske industrije.

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Additionally, suppose you book your stay through the hotel's website. In that case, we recommend opting for a sweet treat waiting for you in your room – desserts, a bottle of wine, fresh fruit, or perhaps a surprise chocolate cake accompanied by chilled sparkling wine – guaranteed to delight both you and your loved one. Indulge in the true pleasure of your stay because you deserve the very best!

Prepustite se intimnom ugođaju i udobnosti sobe uz pažljivo birana pića i zalogaje. Pripremite vlastiti koktel s vrhunskim tonikom, začинима i prvoklasnim zagrebačkim Old Pilot's Ginom, koji je oduševio hedoniste i osvojio brojna međunarodna priznanja. Opustite se uz odabrana žestoka pića i likere iz poznate istarske destilerije s dugogodišnjom tradicijom. Odaberite najbolje francuske marke konjaka i šampanjca, ili se osvježite uz rashlađenu vodu i sokove koji u spoju s domaćim začinenim orašćićima i izborom slastica pružaju vrhunsko gurmansko iskustvo.

Uz to, rezervirate li smještaj putem hotelske stranice, preporučamo da pritom odaberete slatki tretman koji će vas dočekati u sobi – slastice, butelja vina, svježe voće, ili pak čokoladna torta iznenađenja uz rashlađeni pjenušac – oduševit će vas i dragu osobu.

Pružite si istinski užitek boravka jer zaslužujete najbolje!



photo by Nika Mokos

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INTERVIEW

MASSIMILIANO VOLPINI

“Choreography allows me to express myself in many different ways, which brings me complete fulfillment.”

Koreografijom se mogu izraziti na mnogo različitih načina, što me u potpunosti ispunjava

We spoke with the dancer, choreographer, and ballet manager who has been the director of the Zagreb Ballet for two years, discussing his dancing career and why he enjoys the choreographic aspect of his career more than dancing itself.

S plesačem, koreografom i baletnim menadžerom koji je već dvije godine u službi ravnatelja zagrebačkog baleta, razgovarali smo o njegovoj plesачkoj karijeri, ali i o tome zbog čega uživa više u koreografskom dijelu svoje karijere nego u onome plesачkom

The director of the Zagreb Ballet, the Italian Massimiliano Volpini, was born in Rome and currently resides in Milan. He came to Croatia two years ago, invited by the General Manager of the Croatian National Theatre, Iva Hraste Sočo. During his dance career, Volpini performed with ensembles throughout Italy, reaching the height of his career at La Scala in Milan, where he collaborated with renowned choreographers in both classical and contemporary ballet. Upon retiring from dancing, Volpini began choreographing, which, he says, has been the most fulfilling part of his career.

Ravnatelj zagrebačkog baleta, Talijan Massimiliano Volpini, rođen je u Rimu, a nastanjen u Milanu. Volpini je u Hrvatsku došao na poziv intendantice Ive Hraste Sočo prije dvije godine.

U vrijeme svoje plesачke karijere plesao je u ansamblima po čitavoj Italiji, a vrhunac karijere proveo je u milanskoj La Scali, gdje je surađivao s najpoznatijim koreografima klasičnoga i suvremenog baleta. Po prestanku plesачke karijere Volpini je počeo koreografirati, što ga, kaže, do sada najviše ispunjava.

Author:
ANA GRUDEN
Photo:
INES NOVKOVIĆ

He began his choreographic career with a project dedicated to Buster Keaton, created with a group of dancers from La Scala. Since then, he has designed and staged more than a hundred choreographies for theater, television, opera, and musicals. His most famous full-length ballets include *Dracula*, *Peter Pan*, *Dragon Skin*, *My Name is Nobody*, *Family Stumbling*, *The Nutcracker*, *Pirandello Suite*, *Garden of Lovers*, and *Dincanto*. As a choreographer, he has worked with the Zagreb Music Biennale and institutions like Teatro alla Scala, Tulsa Ballet, Balletto di Roma, Teatro Regio di Torino, and the Choreographic Institute in New York, as well as the Rome Opera, Kiel Opera, and Bordeaux Opera.

Between 1988 and 2010, Volpini was one of the founders and editors of the web portal *Balletto.net*, which became an important platform for Italian dance enthusiasts. In 2000, he began a long and productive collaboration with the celebrated dancer Roberto Bolle, creating numerous choreographies performed and broadcast worldwide.

Volpini told us about why he owes his love of ballet to his sisters, the collaborators he worked with, how he likes Zagreb, and his plans for the Zagreb ensemble.

How did you fall in love with classical ballet? Boys usually play soccer, and girls dance.

That’s true. My story, however, is rather typical because my sisters took ballet classes, so I often accompanied my mom to pick them up from ballet school and watched them dance. What was pivotal for me was seeing they had a male ballet teacher, which I liked. Plus, the ballet school was filled with boys—at least twenty of them. I wasn’t alone. One day, after coming every day, the teacher asked if I would like to try dancing with them, and I agreed. I remember immediately loving the feeling of dancing, although I didn’t yet love watching ballet. But I loved dancing.

Did you ever want to try another type of dance, or were you always set on classical ballet?

I wanted classical ballet from the beginning. I loved the technique, the virtuosity, the jumps, the spins, and the turns. I especially loved the jumps because I’m physically well-suited for them. That athletic aspect of ballet was very appealing and easy for me.

After finishing ballet school, you danced all over Italy?

I started in Venice. Perhaps it’s an unusual place to work, but it’s an incredible city, and those were fantastic times. It was the first ballet company where I got a contract. I also spent time in Florence, then in Sicily, and when I turned 20, I started dancing at La Scala in Milan. La Scala is one of the world’s best ballet companies, and I felt privileged to work there.

As a dancer, you performed in both classical and contemporary ballets.

Yes, at first only in classical ballets, and contemporary ballet came later. I was trained as a classical

Koreografsku karijeru započeo je projektom posvećenim Busteru Keatonu, ostvarenim s grupom plesača iz La Scale. Otada je osmislio i postavio na scenu više od sto koreografija za dramsko kazalište, televiziju, operu i mjuzikl. Njegovi su najpoznatiji cjelovečernji baleti „Drakula“, „Petar Pan“, „Zmajeva koža“, „Moje ime je Nitko“, „Obiteljsko zapinjanje“, „Orašar“, „Pirandellova suita“, „Vrt ljubavnika“ i „Dincanto“. Kao koreograf surađivao je s Muzičkim biennaleom Zagreb i ustanovama Teatro alla Scala, Tulsa Ballet, Balletto di Roma, Teatro Regio di Torino te s Koreografskim institutom u New Yorku, Operom u Rimu, Operom u Kielu i Operom u Bordeauxu.

Između 1988. i 2010. godine bio je jedan od utemeljitelja i urednika web-portala Balletto.net koji je postao važna platforma svih talijanskih plesnih entuzijasta. Godine 2000. započinje dugu i plodnu suradnju s velikim plesačem Robertom Bolleom za kojega je osmislio brojne koreografije kasnije izvođene diljem svijeta i prikazivane na mnogim televizijskim programima.

Volpini nam je rekao zbog čega su njegove sestre zaslužne za njegovu ljubav prema baletu, s kime je sve surađivao kroz karijeru te kako mu se sviđa u Zagrebu i koji su mu planovi sa zagrebačkim ansamblom.

Kako ste zavoljeli klasični balet? Dječaci obično igraju nogomet, a djevojčice plešu.

Točno. No, moja je priča prilično uobičajena, jer su moje sestre plesale balet, pa sam često s mamom išao po njih u baletnu školu i promatrao ih kako plešu. Mislim da je za mene u tom trenutku bilo presudno to što su one imale muškog učitelja baleta. To mi se svidjelo, a i baletna je škola bila puna dječaka. Bilo ih je sigurno dvadesetak. Tako da nisam bio jedini. S obzirom na to da sam dolazio svaki dan, učitelj me jednog dana pitao bih li probao plesati s njima i ja sam pristao. Pamtim da mi se na prvu jako svidio osjećaj koji sam imao prilikom plesanja. Tada još balet nisam volio gledati, ali sam volio plesati.

Jeste li poželjeli plesati nešto drugo, neku drugu vrstu plesa? Ili ste baš otpočетка željeli klasični balet?

Baš sam želio plesati klasični balet. Svidjela mi se tehnika klasičnog baleta. Ta njegova virtuoznost, skokovi, vrtnje i okreti i sl. Volio sam naročito skokove. Naime, imam odlične fizičke predispozicije za skokove. Taj „atletski“ dio klasičnog baleta za mene je bio vrlo privlačan i lagan.

Nakon završene škole za klasični balet plesali ste po čitavoj Italiji?

Počeo sam u Veneciji. Možda neobično mjesto za rad, ali to je nevjerojatan grad i bilo je to fantastično vrijeme. To je bila prva baletna kompanija u kojoj sam dobio ugovor. Bio sam i u Firenci neko vrijeme, pa na Siciliji, a kad sam napunio 20 godina, počeo sam plesati u La Scali u Milanu. La Scala je jedna od najboljih baletnih kompanija na svijetu i osjećao sam se privilegirano da mogu ondje raditi.

Kao plesač nastupali ste i u klasičnim i u suvremenim baletima.

When I turned 20, I started dancing at La Scala in Milan

Kad sam napunio 20 godina, počeo sam plesati u La Scali u Milanu

Classical ballet can be done in fresh, new ways with updated approaches

Klasika se danas može raditi na neki svježiji način, s nekim novim pravilima

dancer, but working in a big company, you’re expected to dance contemporary ballet as well since it’s part of the repertoire. For me, it was a natural transition. I did well in contemporary ballet, and choreographers enjoyed working with me. Over time, I found myself preferring contemporary ballet, as it allowed for greater exploration.

During my time as a dancer, there were three prominent contemporary choreographers: Jiří Kylián, William Forsythe, and Mats Ek. I had the opportunity to work with all three, and they were a major source of inspiration. So, when I started choreographing myself, I focused on contemporary ballet. Classical works like *Swan Lake* and *Giselle* didn’t interest me as much anymore, although in recent years, I have begun to return to classical pieces. In fact, I don’t like what is now called contemporary ballet, so that’s why I returned to the classics, but I also think that classics can be done in a fresher way today, with some new rules. Classics will never go out of style. When you stage "Swan Lake" or when you play it, the theater is always full and there is a demand for more tickets, which is not always the case with contemporary ballet. But, I repeat, the classics can be staged in a new, fresher way.

What were your favorite roles as a dancer?

Because I’m not very tall, I didn’t perform principal roles, like princes. Instead, I specialized in character roles. My favorite role was Mercutio in *Romeo and Juliet*, as it suited my body and personality well. It’s a fantastic role with plenty of drama, and I enjoyed performing it immensely. I also loved contemporary dance; working with contemporary choreographers brought me immense fulfillment. Over time, I grew to enjoy contemporary dance more than classical ballet.

Which choreographer do you remember collaborating with the best as a dancer?

It’s hard to choose, as I’ve worked with so many. For example, I worked extensively with Roland Petit in La Scala, and we’re preparing one of his ballets this season at the Croatian National Theatre. Working with him wasn’t easy because he had a difficult personality. I didn’t particularly enjoy the process at the time, but later, I came to appreciate the brilliance of his choreography and realized how much I learned from him. I also worked with Canadian choreographer Jean Grand-Maitre, who showed me that a performance could be created in an absolutely wonderful atmosphere. Older-generation choreographers often acted like they were teachers and we dancers were their pupils—or worse, as if they were gods. But the newer generation of choreographers, especially those from the U.S., had a completely different approach to working with dancers.

For example, I had an amazing experience working with choreographer Daniel Ezralow. He’s well-known in Italy, although he’s American, and he has been part of companies like Pilobolus and MOMIX. With choreographers like him, I discovered that it’s possible to work with dancers in a friendly yet professional way, with dedication and effort, and with respect for dancers as equals rather than subordi-

Da, najprije samo u klasičnim baletima, a suvremeni je došao kasnije. Ja sam plesač prvenstveno klasične naobrazbe. No, kada radite u velikoj baletnoj kompaniji, očekuje se da plešete i suvremeni balet jer je takav repertoar. To jest, možda je preciznije reći da je to tada bio klasično-moderni balet. Za mene je to bio prirodan prijelaz. Odlično sam se snalazio i u suvremenom baletu. I koreografi su voljeli sa mnom raditi. Dakle, suvremeni balet ušao je u moj život nešto kasnije.

U klasičnom baletu volio sam istraživati maksimume koje tehnika dopušta, suvremeni sam balet otkrio kroz koreografe. U to doba, kada sam plesачki stasao, postojala su tri velika koreografska imena suvremenog baleta: Jiří Kylián, William Forsythe i Mats Ek. Radio sam sa svom trojicom i jako su me inspirirali. Tako da sam se, kad sam počeo i sam koreografirati, fokusirao isključivo na suvremeni balet. Nije me više zanimalo „Labuđe jezero“ ili „Giselle“. Tek se posljednjih nekoliko godina vraćam klasicima. Zapravo, ne sviđa mi se ono što se danas naziva suvremenim baletom, pa sam se zato vratio klasici, ali isto tako mislim da se klasika danas može raditi na neki svježiji način, s nekim novim pravilima. Klasika neće nikada izaći iz mode. Kad postavljate na scenu „Labuđe jezero“ ili kada ga igrate, kazalište je uvijek puno i traži se ulaznica više, što nije uvijek slučaj sa suvremenim baletom. Ali, ponavljam, klasika se može postaviti na novi, svježiji način.

Kao plesaču koje su vam bile najdraže uloge?

S obzirom na to da nisam visok, nisam plesao one najveće uloge, poput prinčeva i sl. Specijalizirao sam se za karakterne uloge. Moja najdraža uloga sigurno je Mercuzio u „Romeu i Juliji“ jer ta uloga izvrsno odgovara mojem tijelu, ali i mojoj osobnosti. Sjajna je to uloga u kojoj ima i dosta drame. Jako sam volio plesati ulogu Mercuzija i mislim da sam ju odlično izvodio. Jako sam volio plesati i suvremeni balet. Rad s koreografima suvremenih baleta ispunjavao me i u nekom trenutku više sam volio plesati suvremeni balet nego klasični.

S kojim koreografom, kao plesač, pamтите najbolju suradnju?

Nije lako odabrati jer sam radio s mnogo njih. Primjerice, s Rolandom Petitom, čiji balet pripremamo ove sezone u HNK-u, puno sam radio u La Scali. Nije bilo lako s njim raditi jer je bio teška karaktera. Zato nisam baš uživao u procesu rada s njim, ali sam kasnije otkrio svu genijalnost njegovih koreografija i shvatio koliko sam puno naučio od njega. Radio sam i s kanadskim koreografom Jeanom Grand-Maitreom, koji me naučio da se predstava može raditi u apsolutno odličnoj atmosferi. Jer, koreografi starije generacije često su se ponašali kao da su oni učitelji, a mi plesači djeca ili, još gore, kao da su oni bogovi. No, novija generacija koreografa, pogotovo oni koji su dolazili iz SAD-a, imali su potpuno drukčiji pristup prema plesačima.

Recimo, sjajno sam iskustvo imao i s koreografom Danielom Ezralowom. On je jako poznat u Italiji. Inače je Amerikanac i bio je u kompanijama poput Pilobolusa i MOMIX-a. S takvim koreografima poput njih dvojice, primjerice, otkrio sam da se s plesačima

nates. Working with these choreographers was a joy, and I came to rehearsals with a smile on my face, as did the other dancers. The older Russian school, followed by older choreographers, was very strict and didn't offer much opportunity to enjoy the process.

In working with Ezralow, I also discovered the possibility of exploring through dance. His approach wasn't to simply assign steps and ask us to copy them. Instead, he encouraged us, the dancers, to explore possibilities together with him. Today, it's entirely normal for dancers and choreographers to work collaboratively in the creative process, but back when I was dancing, this wasn't the usual practice. This method of working was eye-opening for me and an incredible experience.

Is there a role you wanted to dance but didn't?

In the end, no, because when I started choreographing, I felt even more fulfilled. Choreography allowed me to meet my true needs and desires more than dancing did. I formally retired from dancing at 44, although I had already slowed down due to hip issues. I was happy that I stopped, because it was the right time to stop. In addition, today I am much more satisfied and fulfilled in what I do and I still have so much to do, so I do not regret my dancing career or any missed role.

So, you enjoy being a choreographer more than a dancer?

Yes. Dancing on stage is a special feeling that's hard to describe, and it's beautiful. But choreographing has given me a deeper sense of fulfillment. The satisfaction is very different from performing because when you are on stage, you are in that moment and you don't need anything except to be on stage and dance. When you're in the role of a choreographer, it's even frustrating to some extent, because once you put a piece on stage, it's no longer yours and you can't control it. Like when you construct a ship, you can build it, prepare it for sailing, but once it sails, you can no longer control it. It is the same with choreography. But by creating choreography, I can express myself in so many different ways that it completely fulfills me. And I love it very much.

You're a dancer, choreographer, and now a manager. Do you enjoy all these roles equally?

My true nature is artistic. I can manage well, but that's partly because I can still engage in artistic work. For instance, organizing the ballet gala we held in October involves logistical planning, but it's also a creative vision. As director, my contribution has to be artistic, not just managerial. Of course, I prefer spending time in the rehearsal room rather than my office, but even when I'm in the office planning an artistic event, it's deeply fulfilling for me.

How did you come to Zagreb to take on the role of ballet director? How did General Manager Hraste Sočo come to invite you to join her team?

My connection to Croatia has always been through Maestro Berislav Šipuš, the former Minister and Dep-

može raditi na prijateljski način, ali opet profesionalno i s puno rada i truda. S puno poštovanja prema plesačima koje se tretira na istoj razni, a ne na nižoj. Rad s tim koreografima bio je uživanje i dolazio sam na probe (kao i ostali plesači) s osmijehom na licu. A stara ruska škola koju su njegovali stariji koreografi bila je vrlo stroga, s ne puno mogućnosti za uživanjem u procesu rada.

Osim toga, u radu s Ezralowom otkrio sam mogućnost istraživanja kroz ples, jer njegov način rada nije bio takav da bi on zadao korake i tražio od plesača da ih kopira. On je tražio od nas plesača da zajedno s njim istražujemo mogućnosti. Danas je posve normalno da plesači i koreografi zajedno istražuju u procesu rada, ali tada, dok sam ja plesao, to nije bilo uobičajeno. Takav način rada za mene je bio prosvjetljenje i sjajno iskustvo.

Postoji li neka plesna uloga koju ste željeli plesati, a niste?

Na kraju – ne, jer kada sam počeo koreografirati, osjetio sam još veće zadovoljstvo. Dok koreografiram, osjećam svoje prave potrebe i želje, više nego kao plesač. Formalno sam prestao plesati kada sam imao 44 godine, ali posljednjih četiri-pet godina nisam više plesao onim tempom kao kad sam bio mlađi. Imao sam problema s kukovima, ali sam bio sretan što sam prestao, jer je bio pravi trenutak da prestanem. Osim toga, danas sam puno zadovoljniji i ispunjeniji u ovome što radim i imam toliko toga još napraviti, tako da ne žalim za plesачkom karijerom ni za bilo kakvom propuštenom ulogom.

Dakle, više uživate u ulozi koreografa nego plesača.

Da. Međutim, plesati na pozornici jedan je poseban osjećaj koji je teško opisati riječima i predivan je. No, kada sam počeo koreografirati, počeo sam se osjećati ispunjenije, kao da sam cjelovit u onome što radim. Zadovoljstvo je potpuno drukčije od onoga kad plešete, jer kada ste na pozornici, u tom ste trenutku i ništa vam ne treba osim toga da ste na pozornici i da plešete. Kada ste u ulozi koreografa, to je čak i frustrirajuće do neke mjere, jer kada jednom postavite komad na pozornicu, više nije vaš i ne možete ga kontrolirati. Kao kada konstruirate brod, možete ga izgraditi, pripremiti za plovidbu, ali kad zaplovi, više ga ne možete kontrolirati. Tako je i s koreografijom. Ali stvarajući koreografiju, mogu se izraziti na toliko mnogo različitih načina da me to potpuno ispunjava. I jako to volim.

Plesač ste, koreograf, sada i menadžer. Volite li pojednako i tu svoju ulogu?

Moja je prava priroda umjetnička. Mogu raditi menadžerski posao i vjerujem da ga dobro radim, ali mislim da je to dijelom i zbog toga što se i dalje mogu baviti umjetnošću. Kao menadžer, recimo za Gala baletnu večer (koju smo imali u listopadu), moram sve organizirati. Dakle, zovem i dogovaram gostujuće plesače, odrađujem cijelu logistiku, ali u isto vrijeme stvaram umjetnost jer je ta Gala večer moja vizija. Kao direktor nužno je da moj doprinos bude umjetnički, a ne samo menadžerski. Naravno,

My favorite role was Mercutio in Romeo and Juliet

Moja najdraža uloga sigurno je Mercuzio u „Romeu i Juliji“

Choreography allowed me to meet my true needs and desires more than dancing did

Dok koreografiram, osjećam svoje prave potrebe i želje, više nego kao plesač



uty Minister of Culture. He worked at La Scala for years, and we've known each other well for a long time. Besides being friends, Bero is also very familiar with everything I've done throughout my career. He introduced me to General Manager Iva Hraste Sočo, not with the intention of becoming the ballet director, but rather to help her prepare her application for the position of General Manager of the Croatian National Theatre in Zagreb. I assisted her in preparing the ballet section of the proposal. We worked on it together, and I had no thoughts of the collaboration extending beyond that. However, after she was selected as General Manager, Iva asked if I would come to Zagreb and lead the ballet.

So, you didn't expect that invitation?

No, not at all. At the time, I was in a great position in Italy as a freelance artist, working on projects I loved, both within and outside of Italy, with a workload that suited me perfectly. I'd found a wonderful balance between time for work, enjoyment, and rest. I highly value life balance. Plus, I'd just bought a new apartment in Milan and was enjoying it thoroughly, so I wasn't planning to move or take on a new job abroad. But such an offer was hard to refuse. Iva's invitation surprised me, but it also delighted me. I accepted it gladly.

Are you permanently based in Zagreb now, or do you travel between Zagreb and Milan?

I'm based in Zagreb, though I often go to Italy, as I still have some projects there and, of course, I like to go home. But, naturally, I spend most of my time in Zagreb.

How would you evaluate the Zagreb ballet, given that it currently has excellent dancers, although most are foreign.

First, I have to say I was incredibly lucky to have arrived at a great moment for the Zagreb ballet—a time of significant change. Many dancers retired simultaneously, and we had to hire 20 new dancers. I must say I've never experienced such a large shift in dancer turnover in any company. It was great because we could bring in many new dancers, and I had the opportunity to be part of their selection, which is a huge advantage for someone leading an ensemble. This doesn't happen often. Right now, the Zagreb ballet is outstanding; I can't praise them enough. The ensemble has an amazing energy, although I don't want to take the credit for that—I think I was just fortunate to arrive at the right moment. Also, I came after COVID and the earthquake, and for us, this was the "spring" of the Zagreb ballet.

What is the situation in Italy? Is there also an issue with domestic dancers, as there is here?

No, in Italy, we actually have many dancers leaving the country because they can't find work within Italy. In Croatia, the problem starts with the ballet school. At the audition for those 20 new dancers we hired, there were a total of 1,200 applicants, only ten of whom were Croatian. Out of those ten, only two were skilled enough to take part in the audition, and of those two, we hired only one. So that, unfor-

više volim provoditi vrijeme u baletnoj dvorani nego u svom uredu, ali opet, kada sjedim u uredu i osmišljavam nešto što ima veze s umjetnošću, to također za mene predstavlja veliko zadovoljstvo.

Kako to da ste došli u Zagreb na mjesto direktora baleta? Kako je došlo do toga da vas intendantica Hraste Sočo pozove da se pridružite njezinu timu?

Moja je poveznica s Hrvatskom od uvijek bio maestro Berislav Šipuš, bivši ministar i doministar kulture. On je godinama radio u La Scali i poznajemo se jako dobro i jako dugo. Osim što smo prijatelji, Bero je upoznat sa svime što sam radio u životu kroz čitavu karijeru. On je spojio mene i intendanticu Ivu Hraste Sočo, ne kako bih bio direktor baleta, već kako bih joj pomogao oko prijave na mjesto intendantice HNK Zagreb. Pomogao sam joj da pripremi dio koji se odnosio na balet. Zajedno smo to radili i nisam uopće razmišljao o tome da bi ta suradnja mogla ići dalje. No, nakon što je izabrana za intendanticu, Iva me pitala bih li došao u Zagreb i vodio balet.

Niste, znači, očekivali taj poziv.

Ne, apsolutno nisam. Bio sam tada u odličnom položaju u Italiji, bio sam tzv. slobodni umjetnik, radio sam poslove koje sam volio i želio po Italiji i izvan nje te sam radio baš onoliko koliko mi je odgovaralo. Pronašao sam odličnu ravnotežu između vremena za rad i vremena za uživanje i odmor. I nisam tražio ništa više od toga. Jako volim i cijenim životnu ravnotežu. Također, kupio sam novi stan u Milanu i baš sam uživao u njemu, tako da nisam planirao niti očekivao da ću se seliti niti da ću prihvatiti neki novi posao izvan Italije. Ali takvoj ponudi bilo je teško odoljeti. Iznenadila me, ali i razveselila Ivina ponuda. I rado sam ju prihvatio.

Sada ste stalno u Zagrebu ili živite na relaciji Zagreb - Milano?

U Zagrebu sam stacioniran. No često idem u Italiju jer ondje još imam neke projekte na kojima radim, a i volim otići kući. Ali većinu sam vremena, naravno, u Zagrebu.

Zagrebački balet trenutno ima sjajne plesače, koji su, doduše, većinom stranci. Kako ga vi ocjenjujete?

Najprije moram reći da sam imao puno sreće, jer sam došao ovamo u sjajnom trenutku za zagrebački balet. U trenutku kada je došlo do velike promjene. Dakle, jako je mnogo plesača otišlo u mirovinu odjednom i trebalo je zaposliti 20 novih plesača. Moram reći da nikada nisam to doživio, ni u jednoj kompaniji. Takvu veliku promjenu tako velikog broja plesača odjednom. I to je bilo odlično jer smo mogli dovesti mnogo novih plesača i imao sam priliku sudjelovati u njihovu odabiru, što je velika stvar za nekoga tko vodi ansambl. I ne događa se često. Trenutno je zagrebački balet sjajan, nemam riječi kojima bih ih mogao više pohvaliti. Zaista vlada odlična energija u ansamblu, ali da me ne biste krivo shvatili, ne mislim da je to moja zasluga. Mislim da sam imao puno sreće i došao u pravom trenutku. Osim toga

My true nature is artistic. I can manage well, but that's partly because I can still engage in artistic work.

Moja je prava priroda umjetnička. Mogu raditi menadžerski posao, ali mislim da je to dijelom i zbog toga što se i dalje mogu baviti umjetnošću.

My connection to Croatia has always been through Maestro Berislav Šipuš, the former Minister and Deputy Minister of Culture

Moja je poveznica s Hrvatskom od uvijek bio maestro Berislav Šipuš, bivši ministar i doministar kulture

tunately, reflects the state of ballet in Croatia.

On the other hand, having an international ensemble isn't necessarily a bad thing; they tend to bond closely as a group. We currently have very young dancers from Australia, Japan, and Mexico, who are in their early twenties. For them, the theater feels like home, and their colleagues are like family because they're so far from home. This has created a very cohesive ensemble. But to return to your question about the state of ballet in Italy, we actually have the opposite problem: we have more dancers than there are contracts or job positions. Europe is full of Italian dancers—you can find them in almost every company across the continent. There are many of them, they're talented, but they simply can't find work in Italy. For example, at La Scala, 90% of the dancers are Italian. In my time, that percentage was even higher.

How many Italians are in the Zagreb ballet?

There are eight. But the largest group is from Japan, and they're truly exceptional dancers.

What's the issue in Croatia, in your opinion?

I'm not sure why Croatians don't want to study ballet. We even launched a project called Studio to give students more stage time and help them gain experience, but currently, we only have two enrolled students. We've tried various approaches but haven't achieved much. The ballet school is still under renovation and located off-site, which certainly doesn't help. I find this surprising, as in Italy, ballet schools are overcrowded.

Have you ever performed in Croatia as a dancer?

Yes, I performed in Zagreb with La Scala years ago. But as a choreographer, I also worked at the 2011 Music Biennale with a group of Croatian dancers. We worked on a piece set to music by Frano Đurović. We prepared at the Dance Center and performed in Varaždin.

What are your plans for the Zagreb Ballet for the rest of the season?

We had a big gala in October with international guests as well as our lead dancers. For Christmas, we're preparing *The Nutcracker*. We're also working on a beautiful project for the Biennale in April. And at the end of the season, we'll be staging *Carmen* and *L'Arlésienne*, choreographed by Roland Petit to Georges Bizet's music. *Carmen*, in my view, is one of the best ballets of the 20th century, and it remains modern to this day.

Our repertoire still includes "Giselle", "Hamlet", as well as the ballet diptych of Wayne McGregor and me, which premiered last season. We have a lot of work to do and we are all satisfied.

Do you already have plans for the upcoming 2025/2026 season?

I can't reveal much because not all contracts have been signed yet, and I'd prefer not to announce an-

došao sam nakon kovida i potresa, i to je za nas sve bilo „proljeće“ zagrebačkog baleta.

Kakvo je stanje u Italiji? Je li i ondje problem s domaćim plesačima, kao ovdje?

Ne, u Italiji ima jako mnogo plesača koji odlaze izvan zemlje, jer ne mogu pronaći posao u Italiji. U Hrvatskoj problem počinje s baletnom školom. Na audiciji koju smo održali za tih 20 plesača koje smo zaposlili, prijavilo se ukupno 1200 plesača, a od toga samo deset Hrvata. Od tih deset Hrvata, samo ih je dvoje bilo dovoljno dobro da pristupe audiciji, a od tih dvoje, primili smo samo jednu osobu. Dakle to vam je, nažalost, stanje s hrvatskim plesačima.

S druge strane, nije loše imati internacionalni ansambl jer se oni više drže zajedno. Homogeniji su kao grupa. Imamo trenutno u ansamblu jako mlade plesače iz Australije, Japana i Meksika, koji imaju 20-ak godina. Za njih je kazalište poput doma, a kolege plesači kao obitelj, jer su jako daleko od kuće. Ansambl je zbog toga jako kompaktan. No, da se vratim na vaše pitanje o stanju u Italiji. Mi u Italiji imamo obrnuti problem, imamo više plesača nego ugovora, tj. radnih mjesta. Europa je puna talijanskih plesača, u svakoj kompaniji u Europi možete naći talijanske plesače. Ima ih puno i talentirani su, ali ne mogu pronaći posao u Italiji. Primjerice, u La Scali je 90 % plesača Talijana. U moje doba taj je postotak bio i veći.

Koliko je Talijana u zagrebačkom baletu?

Ima ih osam. No, najveću grupu čine Japanci i zaista su izvrsni plesači.

U čemu je problem u Hrvatskoj?

Ne znam zašto Hrvati ne žele učiti balet. Započeli smo čak i projekt Studija, kroz koji želimo dati priliku učenicima da budu više na pozornici kako bi stekli iskustvo, ali trenutno imamo samo dvoje polaznika. Svašta smo pokušavali, ali nismo baš puno postigli. Baletna se škola još uvijek uređuje i dislocirana je, što sigurno ne pomaže. Meni je to nevjerojatno jer su u Italiji škole pretrpane plesačima.

Jeste li ikada kao plesač nastupali u Hrvatskoj?

Kao plesač bio sam ovdje u Zagrebu gost s La Scalom. Bilo je to prije puno godina. Ali kao koreograf radio sam na Muzičkom biennaleu 2011. godine, s grupom hrvatskih plesača. Radili smo koreografiju na glazbu Frane Đurovića. Pripremali smo se u Plešnom centru, a nastupili u Varaždinu.

Koji su vam planovi sa zagrebačkim baletom do kraja ove sezone?

Imali smo u listopadu veliki Gala koncert s međunarodnim gostima, ali i našim vodećim plesačima. Za Božić ide, naravno, „Orašar“. Za Biennale pripremamo također jako lijep projekt i to će biti u travnju. A za kraj sezone pripremamo baletе „Carmen“ i „Arležanka“ prema koreografiji Rolanda Petita na glazbu George-sa Bizeta. „Carmen“ je po momemu mišljenju jedan od najboljih baleta 20. stojeća, koji je i danas moderan.



anything that, for any reason, might not come to fruition. But I can tell you that the 2025/2026 season will lean more toward classical ballet. We're planning some major classic ballets. Over the last two seasons, we haven't staged large-scale classical ballets because we didn't have enough time to work on such extensive productions. These productions are quite demanding, and choreographers need to be secured several seasons in advance. So, we're preparing such productions for the next season. I also plan to take the HNK Ballet on tour through Italy. It's something I'm very eager to accomplish.

Are you considering bringing La Scala to Zagreb?

Bringing La Scala to Zagreb is very expensive, but another issue with hosting guest performances at the Croatian National Theatre in Zagreb is that we share the stage with drama and opera, making it extremely busy and difficult to schedule guest appearances. We don't really have enough space to allow for this kind of collaboration. I hope that next season we'll have a new stage available, which would change everything. It would be exciting, as we'd have more room for performances and theater exchanges.

During your career, you also worked with the famous dancer Rudolf Nureyev.

Yes, as a dancer. I danced with him. When I was part of the company in Venice, I performed with Nureyev in the same production. Later, in Florence, I danced with him again, and I think it might have been his final performance. It was in Gogol's *The Overcoat*. He played the main role, of course. He was a brilliant dancer but also an extraordinary person. I was very young at the time, and I had tremendous re-

Na našem su repertoaru i dalje „Giselle“, „Hamlet“, kao i baletni diptih Waynea McGregora i mene čija je premijera bila prošle sezone. Imamo puno posla i svi smo zadovoljni.

Imate li gotove planove već za iduću sezonu, 2025./2026.?

Ne mogu vam puno reći jer nemamo sve ugovore potpisane, pa ne bih volio najaviti nešto što se iz nekoga razloga neće realizirati. Ali vam mogu reći da će sezona 2025./2026. biti više u znaku klasičnog baleta. Dakle, pripremamo velike klasične balette. Posljednje dvije sezone nismo postavljali velike klasične balette, jer nismo imali vremena raditi tako velike produkcije. Naime, one su prilično zahtjevne i koreografe treba dogovarati više sezona unaprijed. Tako da takve produkcije pripremamo za iduću sezonu. I planiram odvesti HNK-ov balet na turneju po Italiji. To mi je velika želja.

Planirate li dovesti i La Scalu u Zagreb?

La Scala je jako skupa za dovođenje u Zagreb, ali problem je gostujućih predstava u HNK-u Zagreb u tome što dijelimo pozornicu s dramom i operom pa smo jako zauzeti i teško je planirati gostovanja, tako da nemamo zapravo mjesta za takvu suradnju. Nadam se da ćemo iduće sezone imati novu scenu pa će sve biti drukčije. Bit će zanimljivo jer ćemo imati više mjesta za predstave, ali i za razmjene između kazališta.

Radili ste tijekom karijere i s poznatim plesačem Rudolfom Nurejevom.

Kao plesač, da. Plesao sam s njim. Kad sam bio u ansamblu u Veneciji, plesao sam s Nurejevom u istoj

I came after COVID and the earthquake, and for us, this was the “spring” of the Zagreb ballet

Došao sam nakon kovida i potresa, i to je za nas sve bilo „proljeće“ zagrebačkog baleta

Beyond the city itself, I also love the areas surrounding Zagreb. I took the cable car up to Sljeme and really liked it.

Osim samoga grada sviđa mi se i okolica Zagreba. Išao sam žičarom na Sljeme i jako mi se svidjelo.

spect for him—even a bit of nervousness about approaching him without reason. He also kept some distance from others. I think he may have already been ill by then. But in the short time I had the opportunity to interact with him, he was wonderful. I am so grateful to have had the chance to dance with him on the same stage.

You've performed nearly everywhere in the world. Which stage do you remember most fondly?

Yes, I traveled almost everywhere with La Scala. The stage of the Bolshoi Theatre is surely among the most impressive I've seen and performed on. But I would say the Arena di Verona is the most beautiful stage. It's an open-air venue, and you can feel the audience, even when it's a crowd of 12,000-13,000 people. For a dancer, that stage is an incredible experience—the most beautiful one for me. Typically, when the stage is enormous, you don't feel that atmosphere. But in the Arena, even with its size, there's an amazing “bubble” of energy you can sense.

How do you like Zagreb and life here?

I love your sky—you have an incredible sky that's always changing. You don't see that in Milan. I like it here. The sunsets are beautiful. I also enjoy the way of life here. Beyond the city itself, I also love the areas surrounding Zagreb. I took the cable car up to Sljeme and really liked it. However, I do spend a lot of my free time in Italy, as I miss home.

produkciji. Također, u Firenci sam plesao s njim, mislim da je to čak bila njegova posljednja predstava u kojoj je plesao. Bila je to Gogoljeva „Kabanica“.

Imao je glavnu ulogu, naravno. Bio je sjajan plesač, ali i čovjek. Ja sam bio tada jako mlad i imao sam puno poštovanja prema njemu, čak me bilo i malo strah prilaziti mu bez nekog razloga, a i on je držao distancu prema drugima. Mislim da je već tada bio bolestan. Ali to malo vremena koliko sam imao prilike s njime komunicirati, bio je sjajan. Jako mi je drago da sam imao prilike plesati s njim na istoj pozornici.

Plesali ste gotovo svugdje po svijetu. Koja vam je pozornica ostala u najboljem sjećanju?

Da, s La Scalom sam bio gotovo svugdje. Pozornica Boljšoj teatra sigurno je nešto najimpresivnije što sam vidio, gdje sam plesao. Ali Arena di Verona ipak je, rekao bih, najljepša pozornica. Na otvorenom je, a možete osjetiti publiku iako vas gleda 12-13 tisuća ljudi. Za plesača je ta pozornica predivno iskustvo, za mene najljepše. Kada je pozornica jako velika, obično nemate osjećaj atmosfere, a Arena jest velika, ali osjetite taj nevjerojatan „mehur“ energije.

Kako vam se sviđa Zagreb i život ovdje?

Volim vaše nebo, imate nevjerojatno nebo. Stalno se mijenja. Toga u Milanu nema. Sviđa mi se ovdje. Zaslasci su sunca predivni. Sviđa mi se i vaš način života. Osim samoga grada sviđa mi se i okolica Zagreba. Išao sam žičarom na Sljeme i jako mi se svidjelo. Doduše, dosta slobodnog vremena provodim u Italiji, jer mi nedostaje dom.

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One of the Oldest and Largest Museums in Croatia

Reopens

*Ponovo otvoren jedan od najstarijih
i najvećih muzeja u Hrvatskoj*

After more than three years, one of Zagreb's favorite museums, one that the city of Zagreb is immensely proud of, the Croatian Natural History Museum, has reopened. The museum has been open to the public since October 12th, and more than 5,000 visitors enjoyed the new features brought by the renovation over the first weekend.

Nakon više od tri godine ponovo je otvoren jedan od omiljenih zagrebačkih muzeja – Hrvatski prirodoslovni muzej – na koji je grad Zagreb jako ponosan. Muzej je za javnost otvoren od 12. listopada, a već ga je prvi vikend posjetilo više od 5.000 posjetitelja koji su mogli uživati u novostima koje je obnova sa sobom donijela.

The Croatian Natural History Museum, one of the largest and oldest museums in Croatia, is located in the heart of the city, the Upper Town of Zagreb, in the Amadeo Palace, which is itself a cultural monument of great historical importance. From 1797 to 1834, the palace also housed Zagreb's first public theater, the famous Amadeo Theater, named after its founder and director, the Hungarian Count Anton Amade de Varkony, the great prefect of Zagreb.

Hrvatski prirodoslovni muzej, jedan od najvećih i najstarijih muzeja u Hrvatskoj, nalazi se srce grada, na zagrebačkomu Gornjem gradu u palači Amadeo, koja i sama kao kulturni spomenik ima veliku povijesnu važnost. Od 1797. do 1834. godine tu je djelovalo i prvo zagrebačko javno kazalište, glasoviti Amadeov teatar, nazvan po svojem osnivaču i voditelju, mađarskom grofu Antonu Amadeu de Varkonyu, velikome županu zagrebačkom.

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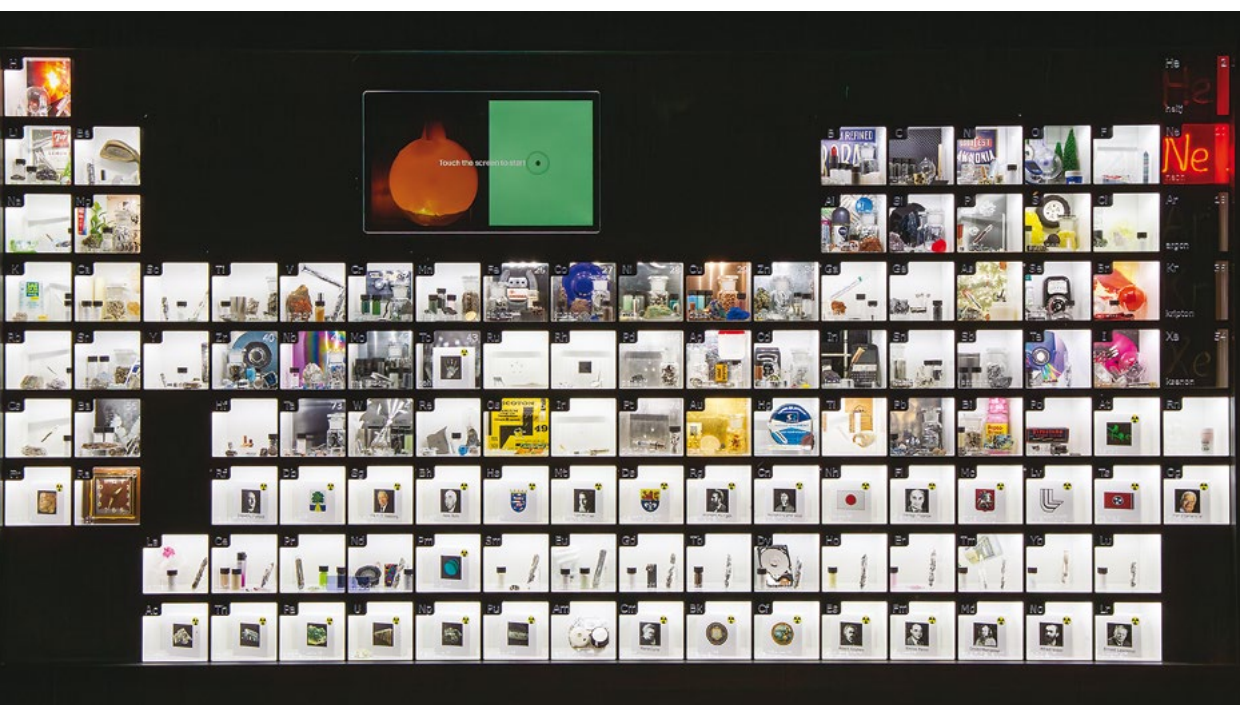
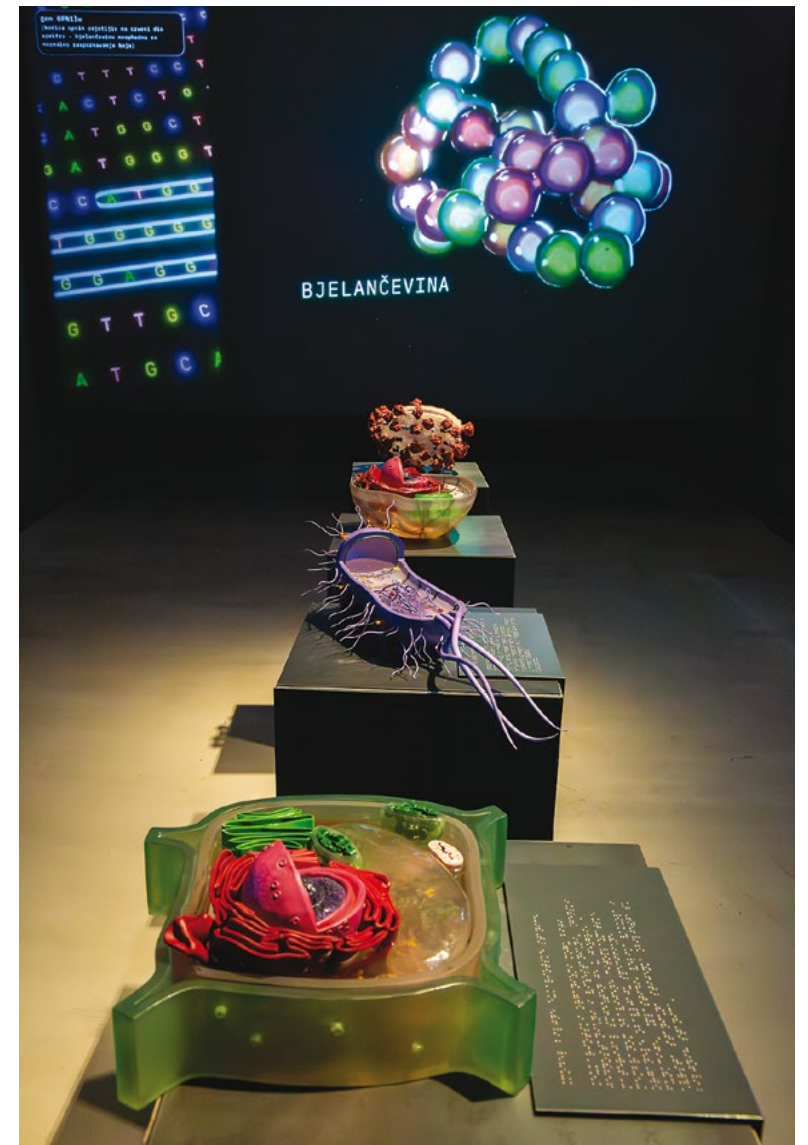


The museum collects, preserves, studies, and exhibits various natural specimens as evidence or documents related to Croatian natural history. The museum's collections include over 2 million specimens of minerals, rocks, fossils, and preserved plants and animals from the whole territory of Croatia, as well as from neighboring countries and other continents, showcasing the evolution of life on Earth and the geological history of Croatia and the world. Today, the museum's expert activities are carried out within its specialized departments: the Botanical, Geological-Paleontological, Zoological, and Mineralogical-Petrographic depart-

U muzeju se prikupljaju, čuvaju, izučavaju i izlažu razne prirodne kao svjedočanstva ili dokumenti vezani uz hrvatsko prirodoslovje. U muzejskim se zbirkama nalazi više od 2 milijuna primjeraka minerala, stijena, fosila, prepariranih biljaka i životinja iz svih krajeva hrvatskog ozemlja, ali i iz susjednih zemalja te s drugih kontinenata, koji prikazuju evoluciju života na Zemlji, kao i geološku prošlost Hrvatske i svijeta. Danas se stručna djelatnost Muzeja ostvaruje unutar njegovih specijalističkih odjela: Botaničkoga, Geološko-paleontološkoga, Zoološkoga i Mineraloško-petrografskoga koji su, izuzev Botaničkoga, do

The earthquake caused damage to the museum

Potres u ožujku 2020. godine nanio je štetu muzeju



The museum's collections include over 2 million specimens

U muzejskim se zbirkama nalazi više od 2 milijuna primjeraka

The museum is not just a cultural but also a scientific and educational institution of great national importance

Hrvatski prirodoslovni muzej nije samo kulturna ustanova, nego i znanstveno-obrazovna institucija, koja ima veliku nacionalnu važnost

ments. Except for the Botanical Department, these departments operated as separate museum institutions until they were unified into the present-day Croatian Natural History Museum in 1986. Therefore, the museum is not just a cultural but also a scientific and educational institution of great national importance.

The city had already raised funds for the museum's renovation before the earthquake in March 2020 through the project "Guardian of Heritage as a Catalyst for Development, Research, and Learning - the New Croatian Natural History Museum," co-financed by the European Regional Development Fund, as well as the project's partners—the City of Zagreb and the Zagreb Tourist Board. However, the earthquake caused additional damage to the museum, prompting the government, through the Ministry of Culture and Media, to secure additional funds for the restoration from the EU Solidarity Fund. Additional funds were also provided by the City of Zagreb and the Ministry of Regional Development and EU Funds.

Experts estimate that buildings damaged by the earthquake will not return to their original condition without a complete renovation. Although the restora-

objedinjenja u današnji Hrvatski prirodoslovni muzej 1986. godine, djelovali kao zasebne muzejske institucije. Hrvatski prirodoslovni muzej dakle nije samo kulturna ustanova, nego i znanstveno-obrazovna institucija, koja ima veliku nacionalnu važnost.

Grad je prikupio sredstva za obnovu muzeja još prije potresa, kroz projekt „Čuvar baštine kao katalizator razvoja, istraživanja i učenja – novi Hrvatski prirodoslovni muzej“ sufinanciran iz Europskog fonda za regionalni razvoj kao i od partnera na projektu – Grada Zagreba i Turističke zajednice Grada Zagreba. Međutim, potres u ožujku 2020. godine nanio je dodatnu štetu muzeju, pa je Vlada preko Ministarstva kulture i medija osigurala dodatna sredstva za obnovu iz Fonda solidarnosti EU-a. Dodatna sredstva za obnovu osigurali su i Grad Zagreb i Ministarstvo regionalnog razvoja i fondova EU-a.

Procjena je stručnjaka da se nakon potresa zgrade neće vratiti u prvobitno stanje ako se ne provede cjelovita obnova. Iako će trajati duže, najbitnije je da zgrade budu sigurne. Cilj je bio ne samo renovirati prostor, već i modernizirati način na koji muzej izlaže svoje zbirke, a dugotrajno čekanje u potpunosti



tion will take longer, ensuring the safety of the buildings is the top priority. The goal was not only to renovate the space but also to modernize how the museum presents its collections, and the long wait was entirely worth it. The renovated museum now covers 5,560 square meters, of which about 3,600 square meters are dedicated to exhibitions. A brand-new basement area has been added, and the atrium, where cultural events will continue to be held, has been enclosed as part of the renovation.

New exhibition spaces with state-of-the-art technology have been created, along with laboratories that will enhance the scientific work of the museum's staff and other researchers with whom the museum collaborates. A gift shop and museum café have been added as well. The museum now boasts modern spaces for lectures, workshops, and other educational programs. The new permanent exhibition, enriched with multimedia solutions and interactive content, will provide visitors with a comprehensive understanding of the museum's treasures from the mineralogical, geological, paleontological, paleoanthropological, zoological, and botanical collections. It will also help visitors explore the diversity of the living and non-living world, answering questions about what life is and how it originated. Modern and interactive, the Croatian Natural History Museum now stands alongside European and world natural history museums.

The reopening of the renovated Croatian Natural History Museum symbolizes the importance of preserving natural heritage and highlights the role of science in education and understanding the world we live in. The museum offers a unique opportunity for the public to connect with nature in an educational yet entertaining way. Educational activities and collaborations with the scientific community help visitors understand urgent issues such as intensive urbanization and the increasing demands of today's world, which relentlessly consume natural resources, encouraging the public to take personal action and support sustainable practices.

This museum is just one of the major cultural monuments undergoing restoration following the earthquake that shook Croatia's capital. Zagreb has invested significant resources into scientific, educational, and healthcare infrastructure. In addition to the Natural History Museum, the restoration of the Archaeological Museum and the Prigorje Museum have been completed, and a new storage facility for the Ethnographic Museum recently opened. Currently, the Museum of Arts and Crafts and the Art Pavilion are undergoing renovations, which are expected to be completed by 2026.



se isplatilo. Kvadratura obnovljenog muzeja iznosi 5.560 m², od čega je oko 3.600 m² namijenjeno za izlaganje. Potpuno novi prostor dogradak je podruma, a u sklopu obnove zatvoren je i atrij u kojem će se nastaviti održavati kulturna događanja.

Stvoreni su novi izložbeni prostori s najsuvremenijom tehnologijom, laboratoriji koji će unaprijediti znanstveni rad samih zaposlenika Muzeja i drugih istraživača s kojima Muzej surađuje, suvenirnica i muzejski kafić. Muzej je dobio i moderne prostore za predavanja, radionice i druge edukativne programe. Novi stalni postav, obogaćen multimedijским rješenjima i interaktivnim sadržajima, posjetiteljima će na cjelovit način tumačiti muzejsko blago iz mineraloških, geoloških, paleontoloških, paleoantropoloških, zooloških i botaničkih zbirke te im približiti raznolikost života i neživog svijeta, odgovarajući im na pitanje što je život i kako je nastao. Hrvatski prirodoslovni muzej, moderan i interaktivan, sada stoji uz bok europskim i svjetskim prirodoslovnim muzejima.

Otvorenje obnovljenoga Hrvatskoga prirodoslovnog muzeja simbolizira važnost očuvanja prirodne baštine te ističe ulogu znanosti u obrazovanju i razumijevanju svijeta u kojem živimo. Muzej nudi jedinstvenu priliku za povezivanje javnosti s prirodom na edukativan, ali i zabavan način. Edukativne aktivnosti i suradnja sa znanstvenom zajednicom pomažu posjetiteljima razumjeti hitnost problema kao što je intenzivna urbanizacija i sve veći zahtjevi današnjice koji nemilosrdno gutaju prirodne izvore te ih potiču na osobno djelovanje i podržavanje održivih praksi.

Ovaj muzej samo je jedan od velikih spomenika kulture koji su bili u obnovi nakon potresa koji je potresao glavni grad Hrvatske, a Zagreb je uložio ogromna sredstva u znanstvenu, obrazovnu i zdravstvenu infrastrukturu. Uz Prirodoslovni muzej, dosad su u Zagrebu završene obnove Arheološkog muzeja i Muzeja Prigorja, a nedavno je otvorena i nova čuvaonica Etnografskog muzeja. U tijeku su obnove Muzeja za umjetnost i obrt te Umjetničkog paviljona, koje će biti završene 2026. godine.

The goal of reconstruction was not only to renovate the space but also to modernize how the museum presents its collections

Cilj obnove je bio ne samo renovirati prostor, već i modernizirati način na koji muzej izlaže svoje zbirke



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For the Most Important Question in Life

Za najvažnije pitanje u životu

With a heritage spanning over half a century, Zlatarna Dodić continues to grow, driven by a deep passion for creating high-quality jewelry. Expertise, precision, and dedication are evident in every piece crafted in their family workshop, where knowledge is valued as their greatest asset. It is precisely because of its tradition and quality that Zlatarna Dodić has become a synonym for diamond jewelry and engagement rings in Croatia.

S nasljeđem dužim od pola stoljeća, Zlatarna Dodić nastavlja rasti i danas, vođena dubokom strašću prema izradi vrhunskog nakita. Stručnost, preciznost i kvaliteta očituju se u svakom komadu nakita izrađenom u njihovoj obiteljskoj radionici gdje se znanje cijeni kao najveće bogatstvo. Upravo je zbog svoje tradicije i kvalitete Zlatarna Dodić prepoznata i postala sinonim za dijamantni nakit i zaručničko prstenje u Hrvatskoj.

Engagement rings from Zlatarna Dodić

Each engagement ring made by Zlatarna Dodić, in addition to its undeniable beauty, reflects technical excellence and a profound understanding of the goldsmith's craft. Every detail, from the selection of diamonds to the design and creation, is carefully handled by Filip Dodić, a certified GIA jeweler. The dedication to every detail is what distinguishes Zlatarna Dodić and is the reason why it enjoys the long-standing trust of its customers. The collection of engagement rings not only speaks to the aesthetic taste and style of Zlatarna Dodić, but also to a strong respect for tradition and a pursuit of excellence, ensuring the creation of the perfect ring for the most important question in life.

Zaručničko prstenje Zlatarne Dodić

Svaki zaručnički prsten proizveden u Zlatarni Dodić, uz neupitnu ljepotu, odražava tehničku izvrsnost i duboko razumijevanje zlatarskog zanata. Svaki detalj, od odabira dijamanta do dizajna i izrade, prolazi kroz stručne ruke Filipa Dodića, certificiranog GIA draguljara. Posvećenost svakom detalju je ono što Zlatarnu Dodić izdvaja te razlog zašto uživa dugogodišnje povjerenje svojih kupaca. Kolekcija zaručničkog prstenja ne govori samo o estetskom ukusu i stilu Zlatarne Dodić, već i o snažnom poštovanju tradicije i težnje prema izvrsnosti kako bi izradili savršeno prstenje za to najvažnije pitanje u životu.



Dodić

www.zlatarna-dodic.hr

ZAGREB Ilica 46 / Dubrava 2 /
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SPLIT Mall of Split / City Center one
RAKOVICA Plitvice Mall

Let's Spark Up the Joy Advent Zagreb

Doživite čaroliju Adventa Zagreb

Step into the spirit of the season with Advent Zagreb. More captivating than ever, this edition will take place from 30 November 2024 to 7 January 2025.

Uronite u duh zimskih blagdana na Adventu Zagreb. Ovogodišnje izdanje, privlačnije nego ikad, održava se od 30. studenog 2024. do 7. siječnja 2025. godine.

The enchanting 40-day celebration transforms the city into a glowing wonderland, earning its place among Europe's top festive destinations. Numerous global media outlets have already featured this renowned event, including Conde Nast Traveler, CNN, Forbes, National Geographic, The Independent, The Times, and more. Dazzling lights, live music, irresistible food, inventive art installations and family fun fill every corner, wrapping everyone in holiday cheer.

This year marks anniversary for the iconic Ice Rink at King Tomislav Square, celebrating 10 years as a beloved Advent Zagreb feature. Skaters glide on a spacious circular rink, framed by the beautifully lit Art Pavilion, creating a storybook scene in the city's heart.

Visitors get a unique opportunity to stroll Zagreb's vibrant streets and squares aglow with thousands of lights, bustling Christmas markets, and festive exhibitions, while music fills the air carrying the season's spirit with every note. At Ban Jelačić Square, a towering Christmas tree takes center stage, while the romantic Ribnjak park will sparkle under the "moon dust." The grand foyer of the National Theatre is perfect place for jolly snaps and the Grič Tunnel offers a magical walk through icy North Pole landscapes. Delightful experiences await all ages at Zagreb's museums and cultural hubs, featuring creative workshops, puppet shows and storytelling, along with special surprises at the Zagreb ZOO.

Music and art are a key part of Zagreb's identity, and this year's Advent Zagreb will have an exceptionally rich program of concerts and exhibitions, both indoor and outdoor. The sound of music will be one of the constants as you walk around the city which will be decorated in the holiday spirit to make it the ultimate romantic destination.

Most of the Christmas magic is, of course, reserved for the children, and Zagreb has always had a very strong offer of fun and entertainment for families, so this year will be no exception.

Advent Zagreb is a feast for the senses, with food stalls serving traditional treats, inventive dishes by top Croatian chefs, and heart-warming drinks that fill the air with seasonal aromas.

Laughter and romance are on every corner, as locals and visitors take to the streets to enjoy this welcome breath of holiday magic during winter months.

From shimmering lights to gourmet bites, Advent Zagreb once again promises extraordinary holiday season, filled with festive spirit, vibrant city culture and timeless charm.

Tijekom ovih čarobnih 40 dana, grad će se pretvoriti u blistavu zimsku bajku, svrstavajući Zagreb među najpoželjnije blagdanske destinacije u Europi o kojoj već pišu svjetski mediji poput Conde Nast Travelera, CNN-a, Forbesa, National Geographica, Independenta, The Timesa i drugih. Sjajna rasvjeta, glazba uživo, neodoljiva hrana, umjetničke instalacije i zabava za cijelu obitelj ispunit će svaki kutak, donoseći svima blagdansko veselje.

Ove godine obilježit će se i deseta obljetnica klizališta na Trgu kralja Tomislava ispred čarobno osvijetljenog Umjetničkog paviljona koje je postalo omiljeni simbol Adventa Zagreb i najljepša razglednica koju posjetitelji šalju u svijet.

Živopisne zagrebačke ulice i trgovi obasjat će tisuće lampica, a posjetitelji će uživati u šarmantnim božićnim sajmovima i blagdanskim izložbama, okruženi glazbom koja u svakoj noti nosi blagdanski ugođaj. Na glavnom gradskom trgu središnje mjesto zauzima božićno drvce, dok će romantični park Ribnjak svjetlucati pod "mesečevom prašinom." Prekrasni foaje Hrvatskog narodnog kazališta savršeno je mjesto za blagdanske fotografije, a tunel Grič pruža čarobnu šetnju kroz ledene pejzaže Sjevernog pola. Zagrebački muzeji i kulturne institucije nudit će nezaboravne doživljaje za sve generacije – od kreativnih radionica, lutkarskih predstava i pričanja priča do posebnih iznenađenja u Zoološkom vrtu – Adventskoj avanturi u Divljem srcu grada.

Glazba i umjetnost ključni su dio identiteta Zagreba, a ovogodišnji Advent Zagreb nudi bogat program koncerata i izložbi, kako u zatvorenim prostorima, tako i na otvorenom. Zvukovi glazbe pratit će posjetitelje u šetnji prekrasno ukrašenim gradom, čineći ga savršenom romantičnom destinacijom.

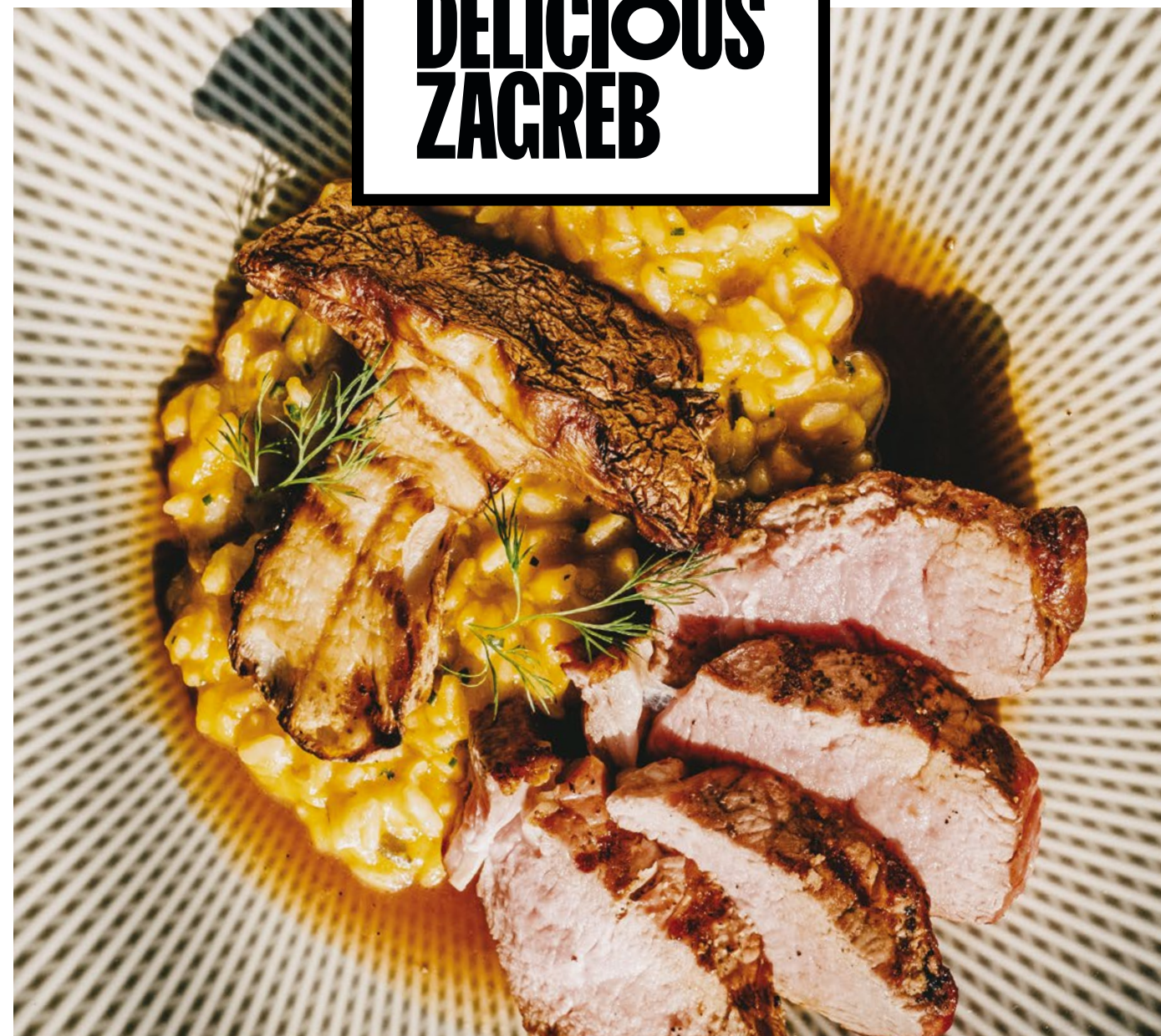
Najveći dio božićne čarolije, naravno, namijenjen je djeci, a Zagreb i ove godine nudi bogat izbor zabave za obitelji. Smijeh i romantika ispunit će gradske ulice, dok će Zagrepčani i njihovi gosti uživati u blagdanskom duhu tijekom cijelog prosinca.

Advent Zagreb prava je gozba za sva osjetila. Kućice s tradicionalnim delicijama, kreativnim jelima vrhunskih hrvatskih kuhara i toplim napicima ispunjavaju zrak prepoznatljivim blagdanskim mirisima.

Od svjetlucavih ulica do kulinarskih užitaka, Advent Zagreb i ove godine obećava nezaboravne blagdanske trenutke, ispunjene vedrim duhom grada, bogatim kulturnim sadržajem i bezvremenskim šarmom.



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Did You Know?

Jeste li znali?



The Esplanade Hotel will soon celebrate its 100th anniversary. It opened on April 22, 1925 to provide luxury accommodations for the passengers of the famous Orient Express, which, back then, traveled from Paris, via Venice and Zagreb, to Istanbul. This extraordinarily elegant hotel is a true architectural gem. Located in the heart of the historic city, it is an Art Deco icon, respected throughout the region and praised for its impeccable service standards. The Esplanade Hotel has always been at the center of Zagreb's social scene, hosting distinguished guests including presidents, politicians, and film and music stars.

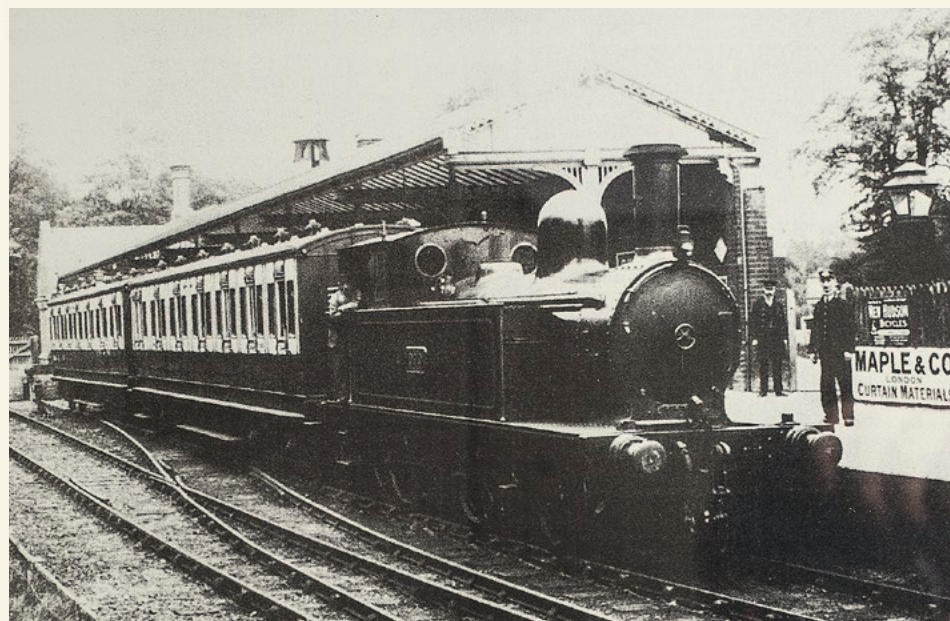
Hotel Esplanade uskoro obilježava svojih prvih 100 godina. Otvoren je 22. travnja davne 1925. kako bi pružao luksuzni smještaj putnicima poznatog Orient Expressa koji je tada prometovao od Pariza, preko Venecije, kroz Zagreb, pa prema Istanbulu. Ovaj iznimno elegantan hotel pravi je arhitektonski dragulj. Smješten u srcu povijesnog grada, ikona je art decoa, poštivan diljem regije i hvaljen zbog svojega bespriekornog standarda usluge. Hotel Esplanade uvijek je bio u srcu zagrebačke društvene scene, a među njegove se istaknute goste ubrajaju predsjednici, političari, filmske i glazbene zvijezde.

About the Esplanade Hotel

O hotelu Esplanade



Cliff Richard



About Croatia O Hrvatskoj

With its ancient walled cities, rugged mountains, crystal-clear blue coves, and natural wonders, Croatia has been named the top European destination to explore in 2024 by Lonely Planet. Described as a sun-kissed country with a stunning coastline, countless islands, challenging mountains, and historic towns, Croatia has impressed travelers worldwide. The description also highlights Croatia's recent entry into the Schengen Area, the opening of the Pelješac Bridge, and other infrastructure projects, all of which have helped place Croatia among the world's top destinations.

Sa svojim drevnim gradovima okruženim zidinama, surovim planinama, kristalno plavim uvalama i prirodnim čudima, Hrvatsku je *Lonely Planet* proglasio najboljom europskom destinacijom za istraživanje 2024. godine. *Lonely Planet* opisao je Hrvatsku kao zemlju prekrasne obale obasjane suncem, s mnoštvom otoka i otočica te izazovnim planinama i povijesnim gradovima. U opisu je istaknut i ulazak Hrvatske u schengenski prostor, otvaranje Pelješkog mosta te drugi infrastrukturni projekti, a sve navedeno samo su neki od sinonima za Lijepu našu, zahvaljujući kojima se Hrvatska našla u društvu najboljih zemalja.

According to local legend, the area of present-day Zagreb was once a vast desert plagued by severe drought. A great military commander, passing through with his weary, thirst-stricken army, stopped in one spot and struck his sword into the parched, cracked ground, from which water immediately began to flow. As stated on the Croatian National Tourist Board's official website, the legend tells of a beautiful girl named Magdalena at this spot, to whom the thirsty commander said, "Manda, dear, scoop up some water." Combining the words "Manda" and "soul" (*duša*), the life-saving spring came to be known as Manduševac, while the city that would soon develop there was named Zagreb, derived from the word *zagrabi* ("to scoop").

Prema narodnoj predaji, na prostoru današnjeg Zagreba bila je velika pustinja u kojoj je bila velika suša. Veliki vojskovođa koji je tuda prolazio sa svojom umornom i od žeđi iscrpljenom vojskom zaustavio se na jednom mjestu i zabio mač u suhu, ispucalu i onemoćalu zemlju, iz koje je isti čas potekla voda. Kako navodi HTZ na svojim službenim web-stranicama, legenda kaže kako je tu bila i lijepa djevojka po imenu Magdalena kojoj je žedni vojskovođa rekao: „Mando, dušo, zagrabi vode.” Slaganjem riječi *Manda* i *duša* spasonosni je izvor dobio ime Manduševac, a ime grada koji će se uskoro ondje razviti, nastalo je od riječi *zagrabi*.

About Zagreb

O Zagrebu

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Atlantida Boutique Hotel ***** , je jedini luksuzni hotel takve vrste u okolici, kojemu je cilj u potpunosti zadovoljiti gosta s njegovim smještajem i uslugom u hotelu, a i u okolici. Hotel je namijenjen ljudima koji se žele maknuti od svakodnevnog stresa u tišinu, i onima koje fascinira hotelska arhitektura s najvišom razinom luksuza i potpune privatnosti.



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- * 76 luksuznih dvokrevetnih soba i apartmana;
- * Hotel je otvoren cijelu godinu i sve dane u tjednu;
- * bar u hotelskom predvorju;
- * restoran (mediteranska kuhinja, tradicionalni specijaliteti, lokalna sezonska hrana, dijetalna hrana...);
- * restoran Club & À la carte;
- * grijani unutarnji bazen i wellness (finska i turska sauna, slana soba i prostori za masažu);
- * dvorana za fitness;
- * garaža za goste hotela.



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Atlantida Boutique Hotel, Cvetični hrib 1, Rogaska Slatina

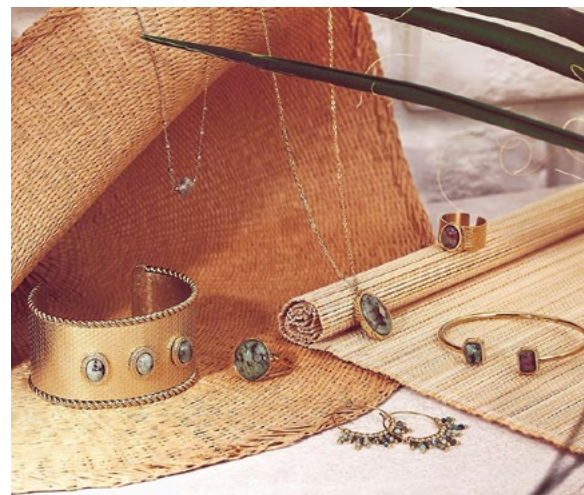


De'llure Jewellery

De'llure nakit

The main premise of De'llure jewellery is its simplicity, enabling all items to be worn separately or together; thus creating a whole-some 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.

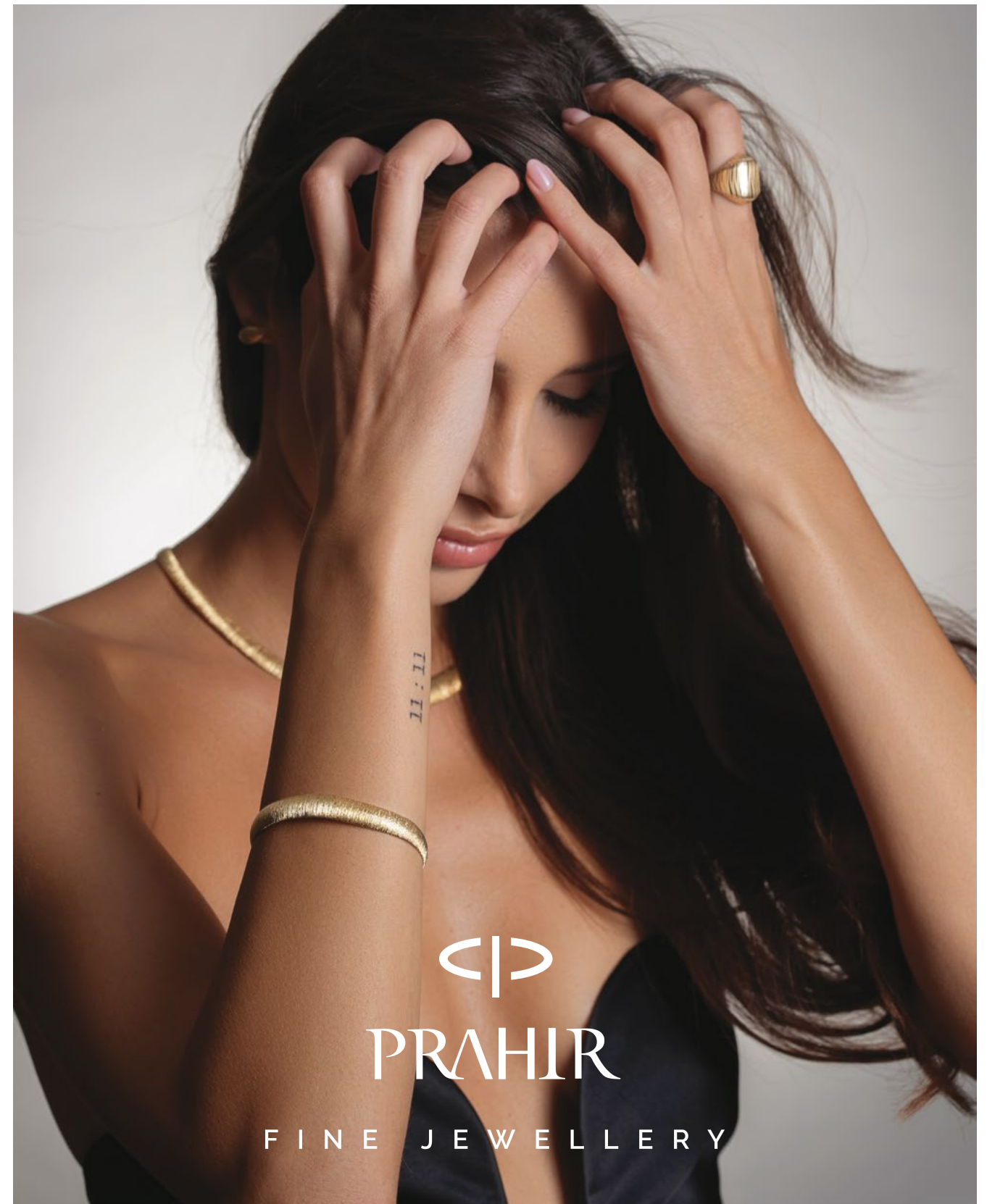
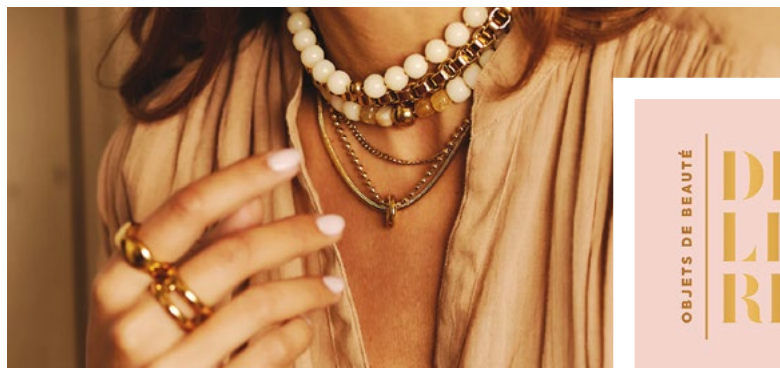
Osnovna premisa De'llure nakita je jednostavnost, pri čemu se svi artikli mogu nositi odvojeno ili zajedno, stvarajući cjelinu koja ostavlja dojam malog umjetničkog djela. Naglasak je stavljen na vječnu zlatnu boju u kombinaciji sa smaragdno zelenim, tirkizno plavim i nježno ružičastim tonovima koji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



You can see and try on our jewellery at the following addresses / Nakit možete pogledati na adresama:

Zagreb: Arena Centar, Ilica 12, Z centar, CCO East, CCO West, Kaptol Centar
Rijeka: ZTC Rijeka, Tower Centar
Split: Mall of Split, CCO Split
Velika Gorica: Zagrebačka 57
Zadar: Supernova

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SWAROVSKI COLLECTIONS THAT DAZZLE: Matrix and Millenia in the Sign of Luxury and Elegance

Swarovski kolekcije koje oduševljavaju:
Matrix i Millenia u znaku luksuza i elegancije

Swarovski, synonymous with luxury and exceptional craftsmanship, continually pushes the boundaries of innovation in the world of jewelry. With its signature crystals and unique designs, the brand offers the perfect blend of elegance and quality. The Matrix and Millenia collections are prime examples of Swarovski's commitment to detail and creativity, captivating and complementing any style, whether for day or evening occasions. These collections offer jewelry meant to be worn multiple times, each time delivering a fresh sense of luxury and timeless elegance.

Swarovski, sinonim za luksuz i izvanrednu izradu, kontinuirano pomiče granice inovacije u svijetu nakita. Svojim prepoznatljivim kristalima i jedinstvenim dizajnom, brend nudi savršen spoj elegancije i kvalitete. Kolekcije Matrix i Millenia pravi su primjer Swarovski predanosti detaljima i kreativnosti koji oduševljavaju i nadopunjuju svaki stil, bilo za dnevne ili večernje prilike. Matrix i Millenia kolekcije nude nakit koji je stvoren za višekratno nošenje, svaki put pružajući novi osjećaj luksuza i bezvremenske elegancije.

MATRIX COLLECTION: BOLD ELEGANCE IN EVERY DETAIL

The Matrix collection exudes elegance and luxury, standing far beyond the ordinary. Transforming intricate shapes into ultra-modern jewelry, this collection delivers sparkling pieces that captivate with their unexpected beauty. The collection features earrings, bracelets, rings, necklaces, watches and sunglasses making each individual piece an impeccable choice for lovers of top-tier design.

Matrix kolekcija: odvažna elegancija u svakom detalju

Matrix kolekcija odiše elegancijom i luksuzom i daleko je od svega običnog. Pretvarajući složene oblike u ultramoderan nakit, ova kolekcija donosi svjetlucave komade koji plijene pažnju svojom neočekivanom ljepotom. Kolekcija nudi naušnice, narukvice, prstenje, ogrlice satove te sunčane naočale, čineći svaki pojedinačni nakit nepogrešivim izborom za ljubitelje vrhunskog dizajna.



MATRIX HOOP EARRINGS

The new Matrix hoop earrings line allows for creativity to be expressed on a whole new level. Four sophisticated colors add a playful touch to the classic and feminine silhouette, making them the perfect choice for transitioning a look from day to night. These earrings are not only elegant and luxurious but also reflect the boldness and innovation of the brand, inviting the wearer to express their individual style.

Matrix hoop naušnice

Nova linija Matrix hoop naušnica omogućava izražavanje kreativnosti na novoj razini. Četiri sofisticirane boje unose zabavnu notu u klasičnu i žensvenu siluetu, čineći ih savršenim izborom za transformaciju stila iz dnevnog u večernji izgled. Ove naušnice nisu samo elegantne i luksuzne, već odražavaju odvažnost i inovaciju brenda, pozivajući na izražavanje individualnog stila.



MILLENNIA COLLECTION: A FLAWLESS BLEND OF TRADITION AND MODERN DESIGN

The Millenia collection fully reflects Swarovski's DNA, showcasing unmatched skill in managing colors inspired by vibrant hues. This jewelry line, designed by creative director Giovanna Engelbert as a love letter to crystal, represents the ultimate expression of elegance and savoir-faire. The distinctive octagonal cut, combined with fine jewelry techniques, ensures a timeless design, while the iconic silhouette of the Millenia rivière necklace is unmistakably Swarovski. Millenia is perfect for creating sophisticated looks, offering a unique combination of tradition and modern design. The collection includes earrings, necklaces, rings, bracelets, watches and sunglasses, with each piece carefully crafted to reflect perfection and elegance.

Millenia kolekcija: besprijekoran spoj tradicije i modernog dizajna

Millenia kolekcija u potpunosti odražava 'genetski kod' brenda Swarovski, prikazujući nenadmašnu vještinu upravljanja bojom inspiriranu koloritom boja. Ova linija nakita, koju je dizajnirala kreativna direktorica Giovanna Engelbert kao ljubavno pismo kristalu, predstavlja vrhunski izraz elegancije i savoir-faire. Prepoznatljivi osmerokutni rez, u kombinaciji s tehnikama finog nakita, osigurava bezvremenski dizajn, dok je ikonična silueta Millenia rivière ogrlice neosporno prepoznatljiva kao Swarovski. Millenia je savršena za stvaranje sofisticiranih stilova, donoseći jedinstvenu kombinaciju tradicije i modernog dizajna. Kolekcija obuhvaća naušnice, ogrlice, prstenje, narukvice, satove te sunčane naočale, a svaki komad pažljivo je oblikovan kako bi odražavao savršenstvo i eleganciju.

RIVIÈRE NECKLACE

The Rivière necklace, named after the French word for "river," perfectly showcases Swarovski crystals flowing gently around the neck, resembling a calm river. The design minimizes visible metal parts, focusing attention on the sparkling crystals. The result is a bold and glamorous piece of jewelry that instantly elevates any look, adding elements of charisma.

Rivière ogrlica

Rivière ogrlica, koja nosi ime prema francuskoj riječi za "rijeku", savršeno prikazuje Swarovski kristale koji nježno teku oko vrata nalik upravo mirnom toku rijeke. Dizajn minimalizira vidljive metalne dijelove, stavljajući fokus na blistave kristale. Rezultat je smjeli i glamorizan nakit, koji trenutno podiže svaki izgled, dodajući elemente karizmatičnosti.



Visit us at our stores:

Zagreb - Swarovski partner boutique, Masarykova 10 (tel. 01/4811-007), City Center One West (tel. 01/5492-759), Supernova Cvjetni (tel. 01/6886-195), **Rijeka** - Swarovski partner boutique, Korzo 1 (tel. 051/333-192), **Split** - Swarovski partner boutique, City Center One (tel. 021/564-002). Or take advantage of our personal delivery service to your room at the Esplanade Hotel.

Posjetite nas u poslovnicama:

Zagreb - Swarovski partner boutique, Masarykova 10 (tel. 01/4811-007), City Center one West (tel. 01/5492-759), Supernova Cvjetni (tel. 01/6886-195), **Rijeka** - Swarovski partner boutique, Korzo 1 (tel. 051/333-192), **Split** - Swarovski partner boutique, City Center one (tel. 021/564-002). Ili iskoristite uslugu osobne dostave u Vašu sobu Esplanade hotela.

Jacadi: The Beloved Children's Brand Winning Hearts!

Jacadi: omiljeni dječji brend koji osvaja srca!

Jacadi, a favorite children's brand, brings a unique blend of French elegance and comfort to every child's wardrobe. Jacadi's collection, always designed with care and love, capture the hearts of little ones with timeless, playful style. From striped dresses and ruffled shirts to elegant trousers, every piece embodies Parisian chic. This season, however, the collection introduces a touch of British style as seasonal inspiration, adding a fresh twist to the brand's classic elegance. For the Autumn 2024 collection, Jacadi Paris has created unique prints and irresistible cuts, inspired by themes that we explore in the text.

Jacadi, omiljeni dječji brend, donosi jedinstvenu kombinaciju francuske elegancije i udobnosti u svaki dječji ormar. Kolekcije uvijek dizajnirane s pažnjom i ljubavlju, osvajaju srca mališana bezvremenskim, razigranim stilom. Od prugastih haljina i košuljica s volanima do elegantnih hlača, svaki model utjelovljuje pariški šik, ali ove sezone, kolekcija donosi dašak britanskog stila kao sezonsku inspiraciju, unoseći svježinu u brendovu klasičnu eleganciju. Za jesensku kolekciju 2024. godine Jacadi Paris kreirao je jedinstvene printeve, neodoljive krojeve kroz teme koje navodimo u nastavku.



FLORAL STREET: BRITISH CHARM

The Floral Street collection for girls enriches wardrobes with a touch of Victorian romance and the charm of English gardens. Romantic colors like pink and olive green add softness to each piece, while the boys' collection is enhanced with elegant navy and bronze tones. British motifs, such as Big Ben and the Union Jack, perfectly complement this collection, bringing contemporary British charm into Jacadi's world.



Floral Street: Britanski šarm

Floral Street kolekcija za djevojčice obogaćuje garderobu daškom viktorijanske romantike i šarma engleskih vrtova. Romantične boje poput ružičaste i maslinasto-zelene unose nježnost u svaki komad, dok je ponuda za dječake obogaćena elegantnim mornarskim i brončanim tonovima. Britanski motivi, poput Big Bena i Union Jacka, savršeno nadopunjuju ovu kolekciju, donoseći suvremeni britanski šarm u Jacadijev svijet.



LIBERTY: TIMELESS ELEGANCE

London's Liberty fabrics, known for their softness and vibrant patterns, bring floral timelessness to Jacadi's collection. The brand uses these fabrics as a canvas for original designs, creating unique looks on skirts, dresses, and shirts, which are refreshed each season. While British influences are present, Jacadi retains its signature French elegance, blending the best of both fashion worlds.



Liberty: Bezvremenska elegancija

Londonske Liberty tkanine, poznate po svojoj mekoći i živopisnim uzorcima, donose cvjetnu bezvremenost u Jacadijevu kolekciju. Brend koristi ove tkanine kao platno za originalne motive, kreirajući unikatne dizajne na suknjama, haljinama i košuljama, koje se svake sezone osvježavaju. Iako su britanski utjecaji prisutni, Jacadi zadržava svoju prepoznatljivu francusku eleganciju, kombinirajući najbolje od oba modna svijeta.

HOLIDAY COLLECTION: PARISIAN CHIC WITH A BRITISH TOUCH

The holiday wardrobe this year is inspired by the serene atmosphere of grand English houses. Stained glass patterns, luxurious velvet, and the special qualities of taffeta complete festive outfits with modern couture chic, while the brand stays true to Parisian style with a subtle British touch.

Blagdanska kolekcija: Pariški šik s britanskim dodirrom

Blagdanska garderoba ovaj put je inspirirana mirnom atmosferom velikih engleskih kuća. Uzorci vitraja, raskošnog baršuna i posebnosti tafta upotpunjuju blagdanske outfite s modernim couture šikom, dok brend ostaje vjeran pariškom stilu uz suptilni britanski dodir.



ABOUT JACADI PARIS

For 40 years, we have been dressing generations of children in inspiring clothing that sparks imagination. We accompany their first steps, their first experiences, and create joyful and bold clothes for both big and small occasions. Jacadi brings to life the idea of the French way of living: from simplicity comes elegance, from creativity comes boldness, from attention to detail comes flawless finishing, and from dedication comes value and heritage. This is what we aim to convey with our clothing—we want them to radiate freshness, joy, and care for children.

Visit us at our stores:

Zagreb - Jacadi Paris, Masarykova 14 (tel. 01/2079-635)
Split - Jacadi Paris, City Center One (tel. 021/666-685)

Or take advantage of our personal delivery service to your room at the Esplanade Hotel.



O Jacadi Paris

Već 40 godina odijevamo mnogobrojne generacije djece u inspirativnu odjeću koja budi maštu. Pratimo njihove prve korake, prva iskustva i stvaramo radosnu i odvažnu odjeću za velike i male događaje. Jacadi oživljava ideju francuskog načina života: iz jednostavnosti dolazi elegancija, iz kreativnosti dolazi smjelost, iz pažnje posvećene detaljima dolazi besprijekorna završna obrada, a iz predanosti proizlazi vrijednost i nasljeđe. To je ono što želimo prenijeti našom odjećom. Želimo da odjeća odiše svježinom, radošću i brigom za djecu.

Posjetite nas u poslovnicama:

Zagreb - Jacadi Paris, Masarykova 14, (tel. 01/2079-635) i
Split - Jacadi Paris, City Center One (tel. 021/666-685).

Ili iskoristite uslugu osobne dostave u Vašu sobu Esplanade hotela.



Hotel Staff

BOBAN BOBAN

Always Present and at YOUR SERVICE

Uvijek prisutan i na usluzi

With a career marked by dedication and impressive results in the hospitality industry, Mr. Boban Boban is the person who ensures that every banquet, congress, or ceremonial event reflects the high standards and elegance for which the Esplanade Hotel is known.

S karijerom obilježenom predanošću i impresivnim rezultatima u ugostiteljskoj industriji, gospodin Boban Boban osoba je koja će se pobrinuti da svaki banket, kongres ili svečano događanje odražava visoke standarde i eleganciju po kojoj je hotel Esplanade i poznat.

Although he has been banquet manager for only two years, succeeding the legendary Josip Friščić, who held the position for 40 years, Mr. Boban has quickly become a recognizable name, relied upon by numerous guests from around the world due to his knowledge and enthusiasm.

It is easy to notice through conversation that Mr. Boban is an exceptional person; his confidence and dedication to his work are surely the results of extensive experience. Even as a high school student, he worked as an eco-driver at an exclusive resort. After completing his studies in tourism and hospitality management, he moved from Rijeka to Zadar, where he worked as a receptionist in top hotels. After a year of internship at a well-known chain of Istrian hotels, he became the

Iako je tek dvije godine na poziciji voditelja banketa, na kojoj je zamijenio legendarno ime hotela Esplanade, Josipa Friščića koji je taj posao vodio čak 40 godina, svojim znanjem i entuzijazmom vrlo je brzo postao prepoznatljivo ime na koje se oslanjanju brojni gosti iz cijelog svijeta.

Već je kroz razgovor lako primijetiti da je gospodin Boban iznimna osoba, a njegova samouvjerenost i posvećenost radu sigurno su rezultat velikog iskustva. Još kao srednjoškolac radio je u ekskluzivnom resortu kao eko vozač, a nakon završenog studija menadžmenta u turizmu i hotelijerstvu, iz Rijeke se preselio u Zadar gdje je radio kao recepcionar u vrhunskim hotelima. U jednome poznatom lancu istarskih hotela nakon godinu dana pripravnštva

Author:
ANA
ABRAHAMSBURG
Photo:
GORAN JAKUŠ



assistant hotel director. Due to the pandemic, he relocated to Ireland, where he quickly advanced and became the person responsible for monitoring all hotel operations. He joined Esplanade as a supervisor and was promoted to assistant manager within a few months, and just a year later to banquet manager.

He allowed us a glimpse into the world of organizing large and important events, revealing that his job is the art of creating unforgettable experiences in one of the region's most prestigious hotels.

— “The job of a banquet manager involves executing all events and conferences at the hotel. Everything the banquet sales team arranges, I must see through to completion. My working hours are not conventional. Whenever the team needs me, I am there. If an event is organized for that day, I must be the first one at the hotel in the morning. I communicate with everyone in-

postaje asistent direktora hotela. Zbog pandemije se seli u Irsku gdje strelovito napreduje i postaje glavna osoba za kontrolu i praćenje svih operacija u hotelu. U Esplanadi se zaposlio kao supervizor te je nakon samo nekoliko mjeseci promaknut u pomoćnika voditelja, a već godinu dana kasnije u voditelja banketa.

Dopustio nam je da i mi zavirimo u svijet organizacije velikih i važnih događanja te spoznamo da je njegov posao umijeće stvaranja nezaboravnog iskustva u jednom od najprestižnijih hotela u regiji.

– Posao voditelja banketa obuhvaća egzekuciju svih *evenata* i konferencija u hotelu. Sve što banketna prodaja dogovori, ja moram ispratiti do kraja. Radno vrijeme nije uobičajeno. Kad sam god potreban timu, ja sam tu. Ako je taj dan organizirano događanje, ujutro moram prvi biti u hotelu. U komunikaciji sam sa svima koji sudjeluju (od odjela koji dogovara događanje, kuhinje, cvjećara, tehničara do rasvjete), a cilj je mogeg tima da do dolaska gostiju prostor bude spreman. Razlog je jednostavan: puno je nepredvidivih situacija koje se moraju rješavati u hodu, ali ako sve pripremimo na vrijeme, lakše se i nositi sa svim mogućim nepredvidivim situacijama. Moj angažman na vjenčanjima završava u ponoć, nakon rezanja torte. – navodi Boban i dodaje kako ništa ne bi bilo moguće bez odličnog tima ljudi koji uvijek na vrijeme izvršavaju sve zadatke. Banketni tim sastoji se od šest osoba u stalnoj postavi, ali tu su i vanjski suradnici koji po potrebi „uskaču“, a zna ih biti i do 15. Ako su u pitanju specijalizirani *eventi*, kolege iz drugih odjela također su od velike pomoći kako bi sve bilo odrađeno što kvalitetnije.

Što drugo očekivati od hotela koji je sinonim za kvalitetu i tradiciju, a dio tog ozračja sigurno čini i vrhunsko osoblje. Činjenica da većina djelatnika u Esplanadi provede čitav svoj radni vijek, znači i njihov stalni razvoj, vrhunsku kvalitetu te stvaranje sigurnosti i povjerenja kod gosta.

– Najvažnije je sve na vrijeme dogovoriti, jer priprema je najvažniji dio posla, kako bi se moglo prilagoditi kada za to dođe potreba. – ističe sugovornik te pojašnjava kako nijedan gost ne smije niti će ikada primijetiti nervozu. Povišenih tonova nema, svi su naučeni raditi pod pritiskom, što je sastavni dio ovako dinamična posla.

– Od proljeća do prosinca često se dogodi da imamo po nekoliko velikih i važnih događanja u jednom danu pa tako recimo imamo konferenciju s 200 ljudi koja uključuje i ručak, a nakon toga dolazi nam vjenčanje s isto toliko uzvanika. Između toga se često odvijaju i sastanci koji također zahtijevaju moj angažman. Sve nekako lako teče kada klijenti znaju što žele.

Zahtjevne specijalne večere najdraži su mu dio posla jer se može potpuno posvetiti organizaciji i zadovoljiti svoj perfekcionizam.

Gostima rado ugađa pa problem za njega ne predstavlja ispunjavanje bilo kakvih zahtjeva, što svaki gost i očekuje tijekom svojega boravka u hotelu, čije

Often when I ask a guest how they are, I hear the response: ‘I’m good, I’m at the Esplanade!’

Često kada gosta pitam kako je, čujem odgovor: „Dobro sam, u Esplanadi sam!“

It’s important to always be present and at their service, and when things get tough, there is no room for panic because – the staff at Esplanade will take care of it!”

Važno je biti uvijek prisutan i na usluzi, a kada zagusti, nema prostora za paniku jer – djelatnici Esplanade to će riješiti!

involved (from the department coordinating the event, kitchen, florist, technicians to lighting), and my team’s goal is to have the space ready by the time guests arrive. The reason is simple: there are many unpredictable situations that must be resolved on the fly, but if we prepare everything on time, it’s easier to handle any unexpected situations. My involvement in weddings ends at midnight, after the cake cutting,” Boban explains, adding that nothing would be possible without an excellent team of people who always complete their tasks on time. The banquet team consists of six permanent members, but there are also up to 15 external collaborators who step in as needed. For specialized events, colleagues from other departments are also a great help in ensuring everything is executed to the highest quality.

What else can one expect from a hotel that is synonymous with quality and tradition, which its top-notch staff is undoubtedly a part of? The fact that most employees at Esplanade spend their entire careers there signifies their continuous development, exceptional quality, and the creation of security and trust among guests.

— “The most important thing is to coordinate everything on time, as preparation is a crucial part of the job in order to be able to adapt when the need arises,” emphasizes Boban, further explaining that no guest should ever notice any nervousness. There are no raised voices; everyone is trained to work under pressure, which is an integral part of such a dynamic job.

– “From spring to December, we often have several large and important events in one day. For instance, we may have a conference for 200 people, including lunch, and afterwards a wedding with the same number of guests. In between, there are often meetings that also require my involvement. Everything flows easily when clients know what they want.”

Challenging special dinners are his favorite part of the job because he can fully dedicate himself to the organization and satisfy his perfectionism.

He enjoys accommodating guests, and meeting any request is not a problem for him, as every guest expects such service during their stay at a hotel whose very name evokes luxury and high expectations, leaving no option but for all services to be at the highest level.

— “Often when I ask a guest how they are, I hear the response: ‘I’m good, I’m at the Esplanade!’ A large number of guests have been coming to us for years; they are accustomed to the ambiance and familiar hosts. Their high expectations motivate me. I hope I have proven myself and justified the trust of each guest... When they see me, they already know they are safe and that they will have a wonderful time in our hotel! A lesson from the longtime employee of the hotel, Mr. Josip Friščić, which I always keep in mind, is: it’s important to always be present and at their service, and when things get tough, there is no room for panic because – the staff at Esplanade will take care of it!” he concluded.

samo ime asocira na luksuz i visoka očekivanja, tako da ne postoji druga opcija nego da svaka usluga bude na najvišoj razini.

– Često kada gosta pitam kako je, čujem odgovor: „Dobro sam, u Esplanadi sam!“ Velik broj gostiju dolazi k nama već godinama, navikli su na ambijent i poznate domaćine. Njihova visoka očekivanja za mene su poticaj. Nadam se da sam se dokazao, opravdao povjerenje svakog gosta... Kada me ugledaju, već znaju da su sigurni i da će im u našem hotelu biti lijepo! Lekcija dugogodišnjeg djelatnika hotela, gospodina Josipa Friščića, koju uvijek imam na pameti, glasi: važno je biti uvijek prisutan i na usluzi, a kada zagusti, nema prostora za paniku jer – djelatnici Esplanade to će riješiti! – zaključio je.



A Wine Oasis in the Heart of the City

Vinska oaza u centru 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 Croatian wine scene, it's a place to embark on a sensory journey.

Let your wine journey expand with exciting adventures at Moments Wine & Fine Shop. Whether you are an avid wine enthusiast yearning to discover new and unique labels, or a wine novice looking to expand your knowledge, the expert Moments team is here to turn your wishes into reality.

For lovers of salty delicacies, we have created a fine selection of the finest cheeses, prosciutto, foie gras and other gourmet delicacies, and those with a sweet tooth will be more than surprised with the selection of pralines, panettones, chocolates and more.



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

Neka se vaše vinsko putovanje proširi uzbudljivim avanturama u Moments Wine & Fine Shop-u. Bilo da ste strastveni vinski entuzijast koji žudi za otkrivanjem novih i jedinstvenih etiketa, ili tek početnik u svijetu vina koji želi proširiti svoje znanje, stručni Moments tim je ovdje da sve želje pretvori u stvarnost.

Za ljubitelje slanih delicija, kreirali smo odličnu selekciju najboljih sireva, pršuta, foie gras-a, a oni koji ipak više preferiraju slatko bit će ugodno iznenađeni selekcijom pralina, panettone-a, čokolada te mnogim drugim slasticama.

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TUDOR Royal, Ref. M28600-0005



Rolex Lady-Datejust,
Ref.279138RBR

Svjetski luksuzni brendovi u butiku Mamić 1970

Svjetski luksuzni brendovi u butiku Mamić 1970

Founded in 1970, Mamić is a premier destination for diamond jewelry and precious timepieces. With a commitment to excellence and a passion for the finest craftsmanship, Mamić family has established a legacy of trust and prestige.

Mamić 1970 celebrates the extraordinary luxury of quiet elegance, inspired to create magnificent moments that mark important events in our lives. The collections of prestigious timepieces from Rolex and TUDOR, along with jewelry from renowned maisons Chaumet, Damiani, and Messika, are timeless symbols of the unique stories that inspire us every day.

Visit the Mamić 1970 boutique at 7 Frane Petrića Street, and find the perfect gift that will bring joy and cherished memories to you and your loved ones.

Osnovan 1970. godine, butik Mamić vodeća je destinacija za dragocjene satove i dijamantni nakit. S predanošću izvrsnosti i strašću prema najfinijem zanatskom umijeću, obitelj Mamić utemeljila je tradiciju povjerenja i prestiža.

Mamić 1970 slavi nesvakidašnji luksuz tihe elegancije, nadahnut stvaranjem veličanstvenih trenutaka koji obilježavaju važne događaje u našim životima. Kolekcije prestižnih satova Rolex i TUDOR te nakita draguljarskih kuća Chaumet, Damiani i Messika, bezvremenski su simbol jedinstvenih priča koje nas inspiriraju svaki dan.

Posjetite butik Mamić 1970, u ulici Frane Petrića 7 i pronađite savršen poklon koji će vama i vašim najdražima donijeti radost i uspomenu koju ćete čuvati zauvijek.



Messika So Move



Chaumet Bee My Love



Damiani Mimosa

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ROLEX AND WOMEN

Throughout the 20th Century

Rolex i žene kroz 20. stoljeće

Since its inception, Rolex has always shown great ambition. In the early part of the 20th century, it believed wristwatches should benefit from the most advanced technology and be as reliable and accurate as the pocket watch, then the standard personal timepiece.

Being able to produce the small, precise movements needed for wristwatches was a challenge that would serve Rolex founder Hans Wilsdorf's vision. Wristwatches then were perceived as fragile items of jewelry for women, but he was determined to offer women, as much as men, a choice of modern, dependable wristwatches.

The Rolex Lady-Datejust in 18ct Everose gold, featuring a chocolate, diamond-set dial and the President bracelet.



In 1914, a Rolex model received the first "Class A" certificate accorded to a wristwatch, from the Kew Observatory in England - the world's highest authority at the time for measuring watch precision. This distinction was, until then, reserved for marine chronometers.

In the wake of this breakthrough, in 1957 the brand unveiled a chronometer specially designed for women, a watch with certified accuracy featuring a date display. The Lady-Datejust was born, another landmark in watchmaking, a tribute to Hans Wilsdorf's enduring mission:

"Ladies want the best of both worlds: a tiny watch and an accurate movement. Yet, the smaller the watch, the more difficult it is to make it accurate." - Hans Wilsdorf

Rolex je od svog osnutka pokazivao veliku ambiciju. Početkom 20. stoljeća, vjerovao je da bi ručni satovi trebali koristiti najnapredniju tehnologiju i biti jednako pouzdani i točni kao džepni, tada standardni, satovi.

Mogućnost proizvodnje malih, preciznih mehanizama potrebnih za ručne satove bio je izazov koji će poslužiti viziji osnivača brenda Rolex, Hansa Wilsdorfa. Tada su se ručni satovi doživljavali kao krhki predmeti nakita za žene, ali on je bio odlučan ponuditi ženama, jednako kao i muškarcima, izbor modernih, pouzdanih ručnih satova.

1914. godine, model Rolex dobio je prvi certifikat "Class A" dodijeljen ručnom satu od Kew opservatorija u Engleskoj - najvećeg svjetskog autoriteta u to vrijeme za mjerenje preciznosti satova. Ovo priznanje do tada je bilo rezervirano za morske kronometre.

Nakon ovog otkrića, 1957. godine brend je predstavio kronometar posebno dizajniran za žene, sat s certificiranom preciznošću i prikazom datuma. Tako je rođen Lady-Datejust, još jedna prekretnica u svijetu urarstva, posveta trajnoj misiji Hansa Wilsdorfa:

"Dame žele najbolje od oba svijeta: maleni sat i precizan mehanizam. Ipak, što je sat manji, to ga je teže učiniti preciznim." - Hans Wilsdorf



The Rolex Lady-Datejust pays homage to pioneering women who have served as the inspiration for the creation and development of this unique timepiece.

"A perfect blend of proportion, robustness and elegance. One of the most varied lines in the collection."

"Savršen spoj proporcije, robusnosti i elegancije. Jedna od najraznovrsnijih linija u kolekciji."



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Miss Universe 2024.



The Emerald Ballroom once again hosted the final of the Miss Universe Croatia pageant. Among the 15 beauties, the title was won by 22-year-old Zrinka Čorić from Dubrovnik, who will advocate for raising awareness and care about mental health, as well as empowering women and girls, promoting leadership, education, and working on self-confidence.

Smaragdna dvorana još je jednom bila domaćin finalnom izboru Miss Universe Hrvatske. U konkurenciji od 15 ljepotica, pobijedila je 22-godišnja Zrinka Čorić iz Dubrovnika koja će se zalagati za podizanje svijesti i brige o mentalnom zdravlju te za osnaživanje žena i djevojaka i poticanje u ostvarenju potencijala, liderstva, obrazovanja te rada na samopouzdanju.

Photo: ŠIME AVIANI, DARAC PHOTOGRAPHY,
MANCHY PHOTOGRAPHY

Events Događanja



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Esplanade Visits Čigrići

Esplanade u posjetu Čigrićima

Photo:
MARKO ŠOLIĆ

After the children from the Zvezdice group of the Čigra Kindergarten visited the Esplanade Hotel in March this year and enjoyed a healthy breakfast in the sumptuous atmosphere of Zinfandel's Restaurant, chef Ana Grgić Tomić was welcomed as their guest this time, to taste a healthy snack prepared from her own recipe. This is part of the "Biti Green je IN" project, launched earlier this year by the Esplanade Hotel in Zagreb, Čigra Kindergarten, the gastronomic association Chaîne des Rôtisseurs, and the publishing house Profil Klett, in an effort to encourage children, their parents, and educational institutions to reflect on healthy eating habits, environmental care, and food waste reduction.

Nakon što su mališani iz skupine Zvezdice Dječjeg vrtića Čigra posjetili hotel Esplanade u ožujku ove godine te u raskošnom ugođaju restorana Zinfandel's uživali u zdravom doručku, chefica Ana Grgić Tomić ovog se puta našla u ulozi gosta na njihovoj adresi, kako bi kušala zdravu užinu pripremljenu prema vlastitom receptu. Riječ je o projektu **Biti Green je IN** koji su početkom godine pokrenuli zagrebački hotel Esplanade, Dječji vrtić Čigra, gastronomsko udruženje Chaîne des Rôtisseurs i izdavačka kuća Profil Klett u nastojanju da pozitivnim primjerima iz prakse potaknu djecu, njihove roditelje i odgojne ustanove na razmišljanje o zdravim prehrabnim navikama, brizi o okolišu i smanjenju otpada od hrane.



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Conference of the Matica hrvatska

The first conference organized by Matica hrvatska, Libertas, titled "Croatian Perspective: Economic Tiger or Dwarf," was held in the Emerald Ballroom. The educational conference, with numerous experts, gathered more than two hundred interested guests. This was the largest economics-themed event organized by Matica hrvatska so far.

U Smaragdnoj dvorani održana je prva konferencija **Libertas Matice hrvatske** s temom „Hrvatska perspektiva: Ekonomski tigar ili patuljak“. Edukativna konferencija uz brojne stručnjake okupila je više od dvije stotine zainteresiranih gostiju. Bio je to do sada najveći događaj ekonomske tematike u organizaciji Matice hrvatske.



Photo: MARIN SKARICA



Awards for the Best

Nagrade najboljima

Photo: GORAN JAKUŠ, RANKO SUVAR

In the magnificent Emerald Ballroom, organizers **Jutarnji list** and **Fina** once again gathered the best Croatian companies and awarded the Zlatna Bilanca awards in a festive atmosphere, broadcast live on Croatian National Television. This year, 17 outstanding Croatian companies were rewarded for their success in last year's business performance at the 16th edition of the event.

Već tradicionalno u veličanstvenom prostoru Smaragdne dvorane organizatori **Jutarnji list** i **Fina** okupili su najbolje hrvatske tvrtke i u svečanom ozračju dodijelili **nagrade Zlatna bilanca** uz izravan prijenos na HRT-u. Na ovogodišnjem, 16. izboru nagrađeno je 17 sjajnih hrvatskih tvrtki na temelju uspjeha u prošlogodišnjem poslovanju.



Sommelier Celebration

Slavlje sommeliera

The Croatian Sommelier Club celebrated 30 years of membership in the international association ASI with a gala dinner in the Emerald Ballroom. The event gathered over 100 guests, longtime collaborators of the Croatian Sommelier Club from the world of sommelier work, winemaking, and tourism. The gathering began with a tasting of around 80 renowned Croatian wines from wineries that have supported the work of the Croatian Sommelier Club in recent years.

Gala večerom u Smaragdnoj dvorani **Hrvatski sommelier klub** proslavio je **30 godina** članstva u međunarodnoj udruzi ASI. Ta svečanost okupila je više od 100 uzvanika, dugogodišnjih suradnika Hrvatskoga sommelier kluba iz svijeta somelijerstva, vinarstva i turizma. Uzvanici su okupljanje započeli uz kušanje 80-ak renomiranih hrvatskih vina iz vinarija koje su proteklih godina podržavale rad Hrvatskoga sommelier kluba.

Photo: MATEJ MARIANOVIĆ





Esplanade in Pink

Esplanade u ružičastom

For the global Pink Ribbon Month initiative, the Esplanade Hotel once again showcased its noble side, gathering numerous public figures on the Oleander Terrace in cooperation with the PINK life association, to raise awareness among women about the importance of regular breast screenings. The façade of the hotel was symbolically painted pink, and several events were announced, including the Pink Afternoon Tea at the Esplanade Bar, with a portion of the proceeds donated to the PINK life association. The event was also supported by partners such as Miva Wine Gallery, which provided a sparkling welcome with Villa Sandi Rosé prosecco and the premium rosé wine Whispering Angel. Additionally, the domestic cosmetics brand Nikel gifted pink-themed presents to the attendees. Lite Prom once again illuminated the Oleander Terrace.

Povodom globalne inicijative Mjeseca ružičaste vrpce hotel Esplanade još je jednom pokazao svoju plemenitu stranu te je u suradnji s udrugom PINK life na terasi Oleander okupio brojne uzvanike iz javnog života grada kako bi zajednički potaknuli i osvijestili žene o važnosti redovitih pregleda dojki. Organizatori su pritom simbolično obojili pročelje hotela u ružičasto, a najavljene su i brojne akcije poput Pink popodnevnog čaja u Esplanade baru, čiji se dio prihoda donira udruzi PINK life. Podršku događanju pružili su i partneri Miva galerija vina koja je osigurala pjenušavu dobrodošlicu uz prosecco Villa Sandi Rosé, kao i vrhunsko rosé vino Whispering Angel, dok je domaća kozmetička kuća Nikel uzvanicima darovala ružičaste poklone. Lite Prom i ovaj je put osvijetlio terasu Oleander.

Photo:
BRUNO FANTULIN,
ZLATKO PRKAČIN



Recognition for Chef Ana Grgić Tomić

Priznanje chefici Ani Grgić Tomić

The Zagreb Hoteliers Association awarded prestigious recognitions to women who have contributed in various ways to the development of the hospitality profession at this year's Forum of Zagreb Hoteliers, held in the Emerald Ballroom. The award for "Chef of Fine Gastronomy" was presented to Ana Grgić Tomić, who continuously raises the standards of gastronomy with her innovative approach and passionate work, dedicated to quality and serving as an inspiration for future generations of young chefs.

Udruženje ugostitelja Zagreb na ovogodišnjem Forumu zagrebačkih ugostitelja održanom u Smaragdnoj dvorani dodijelio je prestižna priznanja ženama koje su na različite načine pridonijele razvoju ugostiteljske struke. Tako je priznanje za „Cheficu vrhunske gastronomije“ dodijeljeno Ani Grgić Tomić koja svojim inovativnim pristupom i strastvenim radom kontinuirano podiže standarde gastronomije te je posvećena kvaliteti i radu koji je inspiracija budućim generacijama mladih chefova.



Photo: LE CAFÉ STUDIO, GORAN JAKUŠ



Vloggers at the Esplanade

Vlogeri u Esplanadi

Photo: BRUNO FANTULIN

This year's Vlogfest Croatia 2024 gathered world-renowned influencers to showcase Croatia to their followers through an intensive digital campaign. The unforgettable evening at the Esplanade 1925 Bar, featuring irresistible desserts and drinks, delighted all attendees. Over a month, digital creators created and shared content from Croatia on their social media channels, with the final video of the destination marking the highlight of their stay, especially celebrated by Kristijan Iličić, a well-known Croatian travel blogger.

Ovogodišnji Vlogfest Hrvatska 2024. okupio je svjetski poznate influencere kako bi kroz intenzivnu kampanju digitalnim sadržajima svojim pratiteljima predstavili Hrvatsku na društvenim mrežama. Nezaboravna večer u Esplanade 1925 Baru uz neodoljive slastice i gutljaje oduševila je sve prisutne. Digitalni kreatori kroz mjesec dana stvarali su i dijelili snimljene sadržaje iz Hrvatske na svojim društvenim kanalima, a kruna njihova boravka bio je završni video destinacije kojim se posebno proslavio Kristijan Iličić, poznati hrvatski putopisni bloger.





Zajedno brišemo ožiljke



The Marra Altrui association, together with Marija Butković, once again gathered numerous guests in the pink atmosphere of the magnificent Emerald Ballroom for the event "Together We Erase Scars." The main goal of the evening was a noble one – to highlight the achievements of reconstructive surgeries in the treatment of breast cancer. The event took place in October, a month dedicated to raising awareness and sending a strong message about the importance of women's emotional health.

Udruga Marra Altrui s Marijom Butković još je jednom u ružičastom ozračju veličanstvene Smaragdne dvorane okupila brojne uzvanike na svom događaju pod nazivom "Zajedno brišemo ožiljke". Glavni cilj večere bio je plemenita karaktera – skrenuti pozornost na dostignuća rekonstruktivnih zahvata u procesima liječenja karcinoma dojke. Događaj je održan u listopadu, mjesecu u kojem se različitim aktivnostima podiže svijest i šalje snažna poruka o važnosti emocionalnog zdravlja žena.





Beauty Fest by zadovoljna.hr

The Beauty Festival with a humanitarian note in organization of web site zadovoljna.hr, held in the excellent atmosphere of the Emerald Ballroom, gathered well-known figures. Numerous well-known doctors, pharmacists, nutritionists, and top experts discussed beauty topics in panels, and the Experience Room was available for testing revolutionary beauty treatments. Visitors discovered makeup tricks at a dedicated workshop.

Festival ljepote s humanitarnom notom u organizaciji portala zadovoljna.hr u odličnoj atmosferi Smaragdne dvorane okupio je i ove godine poznata lica. Brojni etablirani liječnici, farmaceuti, nutricionisti i vrhunski stručnjaci na panelima su raspravljali o beauty temama, a na raspolaganju je bio i tzv. *Experience room* namijenjen iskušavanju revolucionarnih tretmana ljepote. Male trikove za savršenu šminku posjetitelji su mogli otkriti na *make-up* radionici.



Photo:
SLAVEN JANDEL,
ZADOVOLJNA.HR



Behind the Scenes

Photo:
TARGET DIGITAL AGENCY

The Esplanade Hotel teamed up with the creative agency Target Digital to shoot the advertisement "Be Free To Be You" with models Luka Skočilić and Ana Carević in the lead roles. The campaign, aimed at Gen Z, presents the Esplanade Hotel in a different light and has sparked a series of positive reactions on social media.

Hotel Esplanade udružio je snage s kreativnom agencijom Target Digital i snimio reklamu *Be Free To Be You* s modelima Lukom Skočilićem i Anom Carević u glavnim ulogama. Kampanja namijenjena Gen Z koja prikazuje Hotel Esplanade u drukčijem svijetlu izazvala je niz pozitivnih reakcija na društvenim mrežama.



Harmony of the Far East

Harmonija Dalekog Istoka

A touch of Japanese tradition, The House of Suntory, arrived at the Emerald Ballroom. During a unique event that was much more than just a tasting, guests had the opportunity to try authentic Japanese drinks, with a spectacular Ice Carving Show accompanying the event. The Japanese Trilogy managed to convey the essence of Japan through its drinks, combining nature, history, and innovation in every sip.

THE HOUSE OF SUNTORY

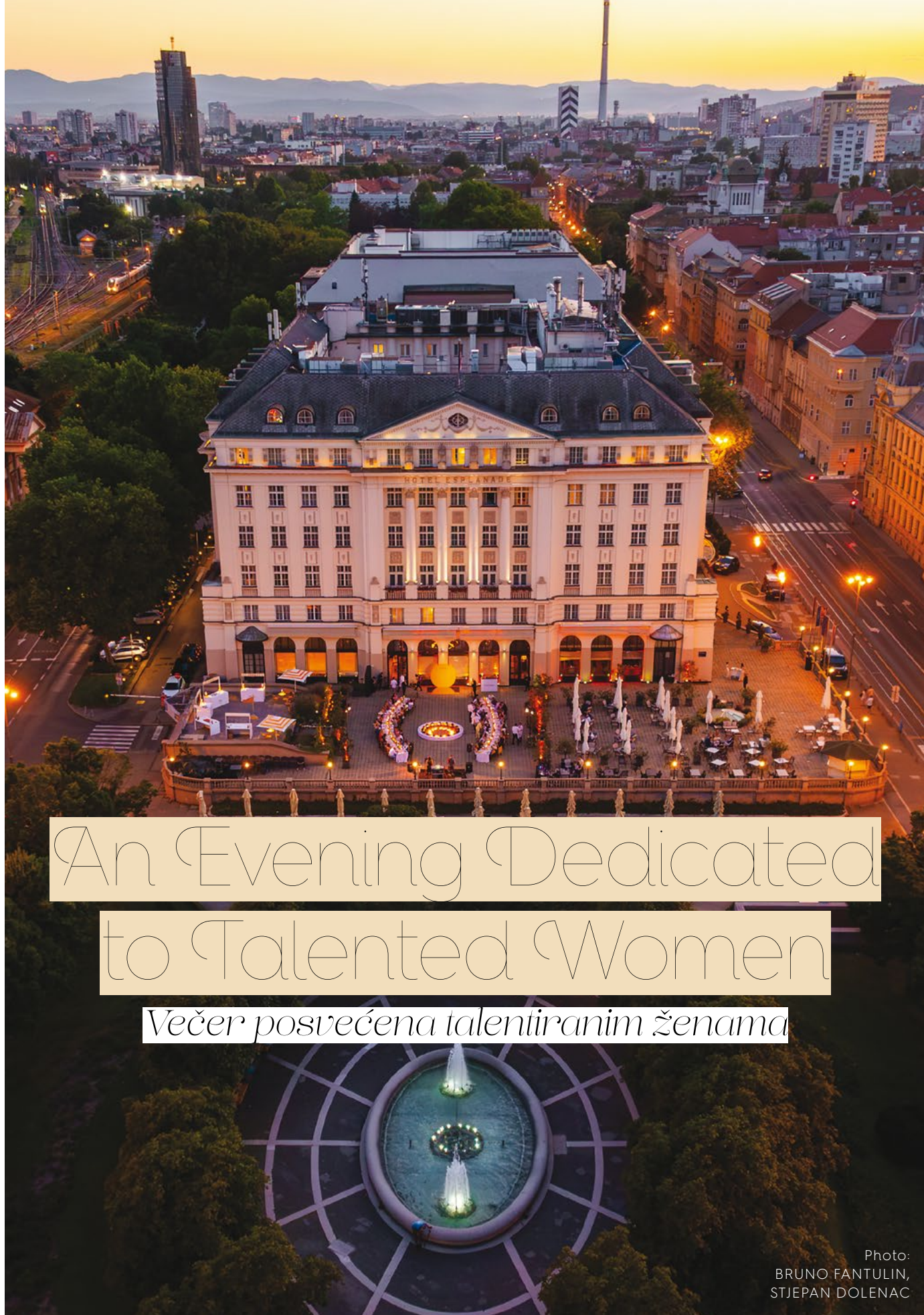
The Nature and Spirit of Japan



Photo: MATEJ GRGIĆ

Dašak japanske tradicije *The House of Suntory* stigao je u Smaragdnu dvoranu. Na jedinstvenom događaju koji je bio mnogo više od same degustacije, okupljeni su imali priliku okusiti autentična japanska pića, a događaj je pratio i spektakularni *Ice Carving Show*. Japanska trilogija uspjela je preneti suštinu Japana kroz pića, spajajući prirodu, povijest i inovaciju u svakom gutljaju.





An Evening Dedicated to Talented Women

Večer posvećena talentiranim ženama

Photo:
BRUNO FANTULIN,
STJEPAN DOLENAC



The magical Oleander Terrace, which glowed in yellow tones of the recognizable French champagne label, was the venue of the first regional dinner of Veuve Clicquot Solaire Tables. The event brought together the most talented female chefs from the region, including Esplanade's Ana Grgić Tomić, as well as numerous esteemed guests. The Solaire Tables program was created as a tribute to Madame Clicquot, who changed history and broke through male dominance in the world of champagne production. Veuve Clicquot Maison supports talented women in gastronomy with this program. Gastronomy enthusiasts had a unique opportunity to enjoy meticulously crafted courses paired with the most exclusive Veuve Clicquot champagne labels, brought to the Croatian market by Miva Wine Gallery.

Na magičnoj terasi Oleander koja je zasjala u žutim tonovima prepoznatljive francuske šampanjske etikete, održana je prva regionalna večera ***Veuve Clicquot Solaire Tables***, koja je okupila najtalentiranije *chefice* iz regije, među kojima i Esplanadinu Anu Grgić Tomić, ali i brojne uvažene goste. Program Solaire Tables nastao je kao posveta ostavštini Madame Clicquot, koja je sa svojim brendom Veuve Clicquot promijenila povijest i prekinula dominaciju muškaraca u svijetu proizvodnje šampanjca. Maison Veuve Clicquot tim programom pruža podršku talentiranim žena u gastronomiji. Ljubitelji gastronomskih užitaka imali su jedinstvenu priliku uživati u pomno kreiranim sljedovima jela, ali i najekskluzivnijim etiketama šampanjaca Veuve Clicquot, koje na hrvatsko tržište donosi Miva galerija vina.





Nostalgia for Past Times

Nostalgija za prošlim vremenima



The Emerald Ballroom served as a perfect backdrop for shooting scenes for the second season of the popular Croatian series *Dnevnik velikog Perice*, which won the hearts of viewers with its nostalgic portrayal of life in Zagreb in the 1960s. Legendary Croatian actors such as Rade Šerbedžija, Dušan Bučan, and Živko Anović spent time in the Emerald Ballroom during filming, all under the direction of one of Croatia's most esteemed directors, Vinko Brešan, produced by Real Group. Carefully reconstructed sets, authentic costumes, hairstyles, makeup, and music from that era have already impressed audiences and critics alike. The series' new season, along with the lavish and exciting scenes filmed at the Esplanade, will be aired this fall on Croatian Radiotelevision.

Smaragdna dvorana poslužila je kao savršena kulisa za snimanje kadrova druge sezone popularne hrvatske serije „Dnevnik velikog Perice“ koja je osvojila srca brojnih gledatelja svojim nostalgičnim prikazom života 1960-ih godina u Zagrebu. Smaragdnom dvoranom za vrijeme snimanja prošetali su neki legendarni hrvatski glumci poput Rade Šerbedžije, Dušana Bučana i Živka Anovića, a sve pod redateljskom palicom jednog od naših najcenjenijih redatelja, Vinka Brešana, u produkciji Real grupe. Pažljivo rekonstruirani setovi, autentični kostimi, frizure, šminka i glazba tog vremena već su oduševili publiku i kritičare. Novu sezonu serije, kao i raskošne i uzbudljive scene snimljene u Esplanadi, gledatelji će moći vidjeti ove jeseni na programu Hrvatske radiotelevizije.



Photo:
GORAN JAKUŠ, BILJANA ŠIMIĆ



Award for Best in Aesthetics

Nagrada za najbolje u Estetici



Photo:
JOHN PAVLISH, BOJAN ZIBAR

The festive award ceremony for the best dermocosmetic products on the market, organized by the Estetica.hr portal, once again brought together the top brands, dermatologists, surgeons, and dentists, as well as partners of the portal. The biggest skincare industry party in Croatia gained a new dimension, thanks to numerous event partners. Besides the award ceremony in over 40 categories, attendees enjoyed performances by Nina Badrić and Petar Grašo, which left everyone completely delighted.

Svečana dodjela nagrada za najbolje dermokožmetičke proizvode na tržištu u organizaciji portala *Estetica.hr* ponovno je okupila najbolje brendove, dermatologe, kirurge i stomatologe, kao i partnere portala. Najveći party industrije njege kože u Hrvatskoj zahvaljujući brojnim partnerima eventa poprimio je sasvim novu dimenziju, jer osim u dodjeli nagrada u više od 40 kategorija, uzvanici su imali prilike uživati i u nastupima Nine Badrić i Petra Graše koji su izazvali potpuno oduševljenje.





In the elegant atmosphere of the Zinfandel's restaurant, the Estetica First Class Dinner was held, organized by the Estetica.hr portal. The event brought together leading experts in aesthetic medicine, dermatology, dentistry, and nutrition, as well as representatives of the best dermocosmetic brands. This was a perfect opportunity for exchanging experiences, connecting, and enjoying exquisite gastronomic delights prepared by Esplanade's chef Ana Grgić Tomić and her team.

U otmenom ozračju restorana Zinfandel's u organizaciji portala Estetica.hr održana je Estetica First Class Dinner, koja je ponovno okupila vodeće stručnjake iz estetske medicine, dermatologije, stomatologije, nutricionizma, kao i predstavnike najboljih dermokozmetičkih brendova na tržištu. To je bila savršena prilika za razmjenu iskustava i povezivanje, kao i uživanje u vrhunskim gastronomskim delicijama koje je pripremala Esplanadina *chefica* Ana Grgić Tomić sa svojim timom.





OLEANDER TERRACE

The Most Exciting Gourmet Destination of Zagreb Advent!

*Najuzbudljivija gurmanska lokacija
zagrebačkog adventa!*

Photo:
BRUNO FANTULIN,
MARIO KUČERA



which also stopped in Zagreb and inspired the construction of Hotel Esplanade.

je stanicu imao i u Zagrebu te je bio glavni povod izgradnji hotela Esplanade.

All attendees agreed that this year's Fooling Around will delight even the most demanding palates, once again earning the title of the most exciting gourmet Advent location in Zagreb.

Svi okupljeni složili su se kako će ovogodišnji Fooling Around oduševiti i najzahtjevnija nepca i još jednom s pravom ponijeti epitet gurmanski najuzbudljivije adventske lokacije u Zagrebu.

More information:
@foolingaroundzagreb

Više informacija:
@foolingaroundzagreb

In the festive pre-holiday atmosphere of Zinfandel's restaurant, the organizers of the Fooling Around Advent event - creative agency Kokoš ili jaje, agency MPG, and Esplanade Hotel - held a pre-premiere showcase of this year's gastronomic offerings for Fooling Around. At an exclusive pre-tasting event, guests had the opportunity to savor signature creations by renowned Croatian chefs and restaurants, transforming the Oleander Terrace of Esplanade Hotel into a unique gourmet oasis this December.

U predblagdanskim ozračju restorana Zinfandel's organizatori adventske manifestacije **Fooling Around** - kreativna agencija Kokoš ili jaje, agencija MPG i hotel Esplanade, pretpremijerno su predstavili gastronomsku ponudu ovogodišnjeg Fooling Arounda. Na ekskluzivnom pre-tastingu uzvanici su imali priliku kušati autorske kreacije eminentnih hrvatskih chefova i restorana koje će tijekom prosinca pretvoriti terasu Oleander hotela Esplanade u jedinstvenu gurmansku oazu.

The meticulously curated dishes, which combine tradition and innovation, precision and passion, were presented by, among others, chef Ana Grgić Tomić and her team, Esplanade's pastry team led by Mirjana Špoljar, and Vjenceslav Madić, also known as Master Kishoni. This winter, Fooling Around takes us to Venice, another stop on the legendary Orient Express,

Pomno birana jela koja spajaju tradiciju i inovativnost, preciznost i strast, okupljenima su među ostalim prezentirali i chefica Ana Grgić Tomić sa svojim timom, Esplanadin slastičarski tim s Mirjanom Špoljar te Vjenceslav Madić poznat kao Master Kishoni. Ove zime Fooling Around vodi nas u Veneciju, na još jednu postaju legendarnog Orient Expressa koji







Photo:
MARIO POJE

With a mini-concert on the Oleander Terrace, the music group Crvena Jabuka celebrated its 40th anniversary and, on this occasion, presented its new album and announced a tour of 40 European cities. The tour, titled 'Bravo! Crvena Jabuka,' began in Sarajevo, where they held their first performance back in 1985.

Mini koncertom na terasi Oleander, glazbena skupina Crvena jabuka proslavila je svoj 40. rođendan i tim povodom predstavila svoj novi album i najavila turneju u 40 europskih gradova. Turneja pod nazivom 'bravo! Crvena Jabuka' krenula je iz Sarajeva, u kojemu su održali svoj prvi nastup sada već davne 1985. godine.



Food Waste Conference

Food-waste konferencija

Photo:
GORAN MEHKEK,
CROPIX

The Emerald Ballroom was the venue for the conference "Food Without Waste - A Path to Croatia's Sustainable Future," hosted by Jutarnji List and METRO Croatia, which is aimed at improving how we address the issue of food waste. The event concluded with a special reception featuring a Food Waste Menu crafted specifically for the occasion by Esplanade's chef Ana Grgić Tomić. The idea was to showcase how all food and its byproducts can be creatively utilized in imaginative recipes.



U Smaragdnoj dvorani u organizaciji Jutarnjeg lista i METRO Hrvatska održana je konferencija „Hrana bez otpada – put prema održivoj budućnosti Hrvatske” s ciljem da se unaprijedi način pristupanja problemu otpada od hrane. Druženje je zaokružilo poseban domjenak na kojem je poslužen *food-waste menu*, koji je za ovu priliku osmislila Esplanadeova *chefica* Ana Grgić Tomić. Ideja je bila pokazati kako iskoristiti svu hranu i njezine ostatke u maštovitim receptima.



EKSTRA DJEVIČANSKO MASLINOVO ULJE
VISOKE KAKVOĆE DOBIVENO IZ
PLODA MASLINE ISKLJUČIVO
MEHANIČKIM POSTUPCIMA KORISTEĆI
TEHNIKU HLADNOG PREŠANJA



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Discover the perfection of BRITA hydration

Otkrijte savršenstvo BRITA hidracije

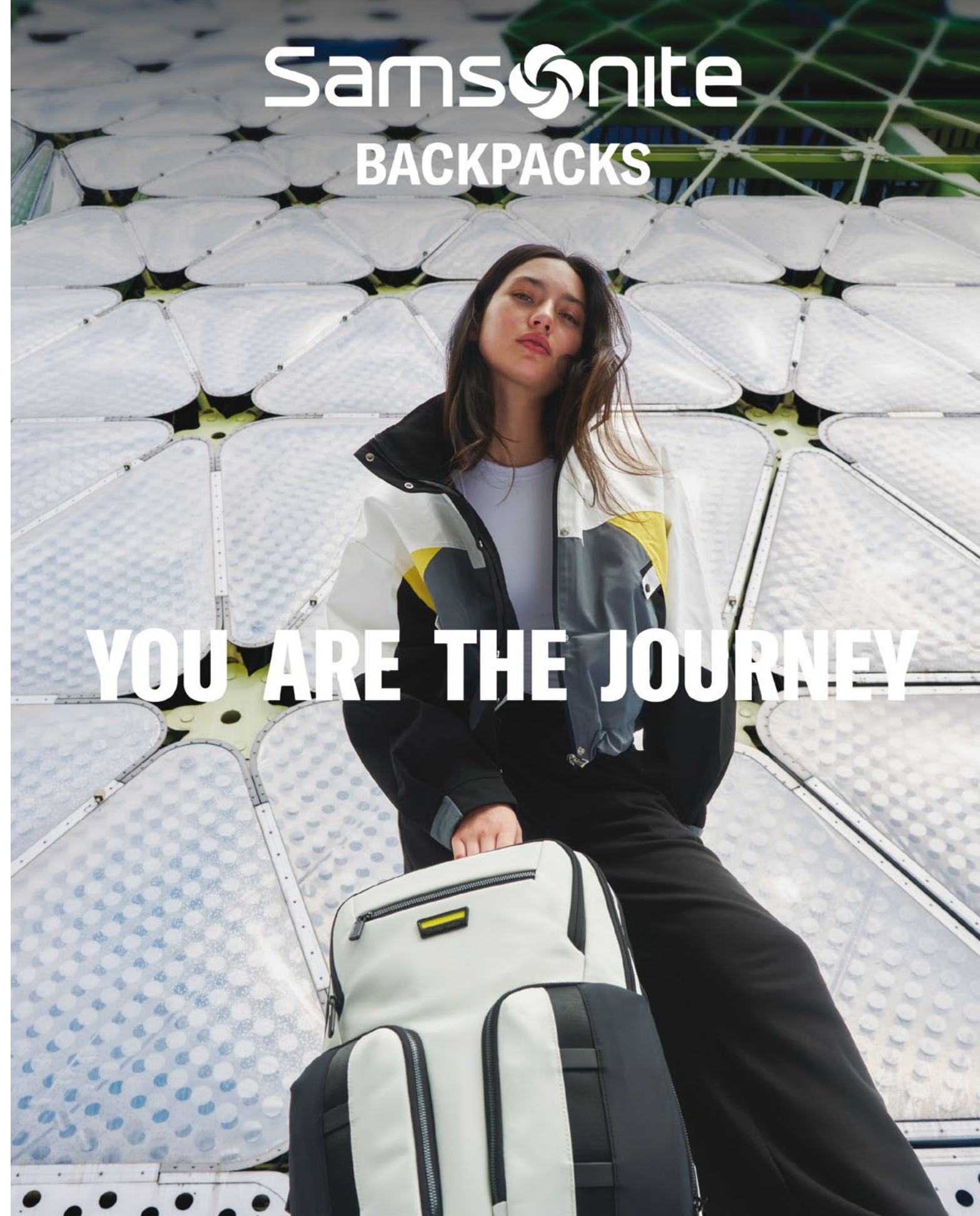
Proper hydration is the key to health and vitality, so it is very important to pay attention to the quality of the water you drink. With a BRITA jug or bottle, you can easily turn tap water into crystal clear, better-tasting water with less scale, chlorine, heavy metals, herbicides, pesticides, pharmaceuticals and other impurities. Enjoying BRITA filtered water also changes water drinking habits, improves body hydration, reduces the purchase of water in plastic bottles, which protects the environment and brings money savings. Find more about BRITA products on www.brita.hr.



Pravilna hidracija je ključ zdravlja i vitalnosti stoga je vrlo važno obratiti pozornost na kvalitetu vode koju pijete. Uz BRITA vrč ili bocicu lako ćete pretvoriti vodu iz slavine u kristalno čistu vodu boljeg okusa s manje kamenca, klora, teških metala, herbicida, pesticida, ostataka lijekova i drugih nečistoća. Uživajući u BRITA filtriranoj vodi mijenjaju se i navike pijenja vode, poboljšava se hidracija tijela, smanjuje se kupovina vode u plastičnim bocama što štiti okoliš i donosi uštedu. Saznajte više o BRITA proizvodima na www.brita.hr.

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TIMELESS ELEGANCE
Vječna elegancija

Jewellery That Design, Style & Combines Innovation

Nakit koji povezuje dizajn,
stil i inovacije



FOPE, a leading Italian jewellery company in the world-renowned high-end jewellery industry, is rooted in innovation and design. Founded in Vicenza in 1929 as an artisan workshop, the company transformed rapidly under the entrepreneurial and creative vision of the Cazzola family, which owns the company, into the precious, versatile, and timeless designs of FOPE jewellery.

FOPE je dugogodišnji partner draguljarske kuće Malalan. U draguljarnici u srcu Zagreba nalazi se prekrasan prostor posvećen isključivo FOPE proizvodima. Tamo ih možete razgledati, isprobati i vjerujte, neće vas ostaviti ravnodušnima. Ovi komadi su spoj stila, dizajna, inovacija i neusporedivih vještina zlatarskih majstora.



FLEX'IT TECHNOLOGY

Rings, bracelets and necklaces are designed to complement each other by combining and overlapping to create unique pieces that defy traditional notions of fashion, gender or time. They feature a series of distinctive styles inspired by the "grain" from which the iconic FOPE mesh was born and the exclusive, patented Flex'it technology used in all product categories. The latter innovation is the result of a pioneering approach. FOPE is the only manufacturer to produce elastic mesh entirely in gold, without the use of other materials. This is made possible by the patented Flex'it system, which allows for the integration of microscopic 18-karat gold springs into the weave of the mesh. These springs are invisible but of extreme importance, as they are what give FOPE jewellery its elegant and iconic flexibility.



Tehnologija Flex'it

Prsteni, narukvice i ogrlice dizajnirani su tako da se međusobno nadopunjuju kombiniranjem i preklapanjem, stvarajući jedinstvene komade koji prkose tradicionalnim pojmovima mode, spola ili vremena. Odlikuje ih jedinstven i prepoznatljiv stil, inspiriran „zrnom“ iz kojeg je nastao ikonični FOPE plet, te ekskluzivna patentirana tehnologija Flex'it, koja se koristi u svim kolekcijama. FOPE je jedini proizvođač koji izrađuje elastični plet isključivo od zlata, bez korištenja drugih materijala. To omogućuje patentirani sustav Flex'it, koji uključuje umetanje mikroskopskih 18-karatnih zlatnih opruga u tkanje mreže. Ove opruge su nevidljive, ali nezamjenjive, jer nakitu FOPE daju njegovu elegantnu i ikoničnu elastičnost.

Visit Malalan jewellery store in Zagreb, Augusta Cesarca 6-8 and discover the amazing FOPE jewellery.
www.malalan.hr
We forge your dreams into eternity.



Posjetite nas u draguljarnici Malalan na Europskom trgu u Zagrebu, Augusta Cesarca 6-8, i osobno upoznajte izvanredan nakit FOPE. www.malalan.hr
Vaše snove kujemo u vječnost.

PERMANSIO DELUXE GETAWAYS

A Personalized Approach to Guests

Individualni pristup gostima

Permansio Deluxe Getaways, a travel agency, has been the exclusive partner of the Esplanade Hotel in Zagreb for five years.

Permansio Deluxe Getaways, turistička agencija, već je pet godina ekskluzivni partner Hotela Esplanade u Zagrebu

With over a decade of experience in the tourism industry, they specialize in organizing day trips (both group and private), guided tours, and multi-day travel packages. Permansio Deluxe Getaways offers private flights by plane and helicopter, facilitates yacht and sailboat charters, and provides luxury villas for vacations. Additionally, the agency boasts the largest fleet of privately owned Mercedes vehicles in Croatia, operates in passenger transport and offers luxury car rentals with chauffeurs. They handle complex transportation needs requiring many vehicles and coordination, such as transport for high-level government and other delegations. They invest heavily in an individualized concierge approach to ensure their clients enjoy a perfect vacation.

ŽELJKO PAVLETIĆ, DIRECTOR

Initially, the company focused on transportation services, emphasizing luxury. Over the years, we adapted to market demands, step-by-step enhancing service quality and integrating various activities from tourism service providers to offer guests a comprehensive experience. Today, we proudly deliver top-level transport services, organize unforgettable holidays, and welcome our guests fully prepared to meet all their expectations and demands! Our team is the key to our success in crafting well-executed package arrangements! Their passion and expertise are something they can and want to share with our guests. Furthermore, support in the field and good preparation play a crucial role. This means that each of our team members who interact with guests has a coordinating team behind them to manage all requests and inquiries.

Svojim, više od desetljeća dugim, iskustvom u turističkoj industriji, specijalizirani su za organizaciju dnevnih izleta (*grupnih i privatnih*), vođenih tura, kao i za višednevne turističke paket aranžmane. Permansio Deluxe Getaways svojim klijentima, nudi privatne letove zrakoplovom i helikopterom, posreduje u najmu jahti i jedrilica, te iznajmljuje luksuzne vile za odmor. Uz to, agencija posjeduje najveću flotu vlastitih Mercedes vozila u Hrvatskoj, posluje u putničkom prijevozu, najmu luksuznih automobila s vozačem kao i organizaciji zahtjevnih prijevoza koji iziskuju velik broj vozila i koordinaciju, kao što su prijevozi važnih državnih i ostalih delegacija. Veliki trud ulažu u individualni *concierge* pristup, kako bi svojim klijentima osigurali savršen odmor.

Željko Pavlečić, direktor

Tvrtka se u početku fokusirala na pružanje usluge prijevoza, s naglaskom na luksuzni. Kroz godine smo se prilagođavali zahtjevima tržišta. Korak po korak podizali kvalitetu usluge i povezivali različite aktivnosti ponuđača turističkih usluga kako bi gosti, u konačnici, imali potpuni doživljaj. Danas s ponosom možemo reći da pružamo vrhunsku razinu usluge prijevoza, organiziramo nezaboravne odmore i svoje goste dočekujemo spremni kako bismo ispunili sva njihova očekivanja i zahtjeve! Ključ uspjeha, odnosno odlično odrađenih paket aranžmana su djelatnici! Oni svoju ljubav i znanje mogu i žele prenijeti na naše goste. Nadalje, važnu ulogu ima i podrška na terenu i dobra priprema. A to znači da svaki naš djelatnik, koji je u komunikaciji s gostima, ima iza sebe podršku koordinacijskog tima koji će se pobrinuti za sve zahtjeve i upite.



Our core business philosophy is that investing in knowledge always pays off. This is why lifelong learning and employee education are vital for us to keep pace with market innovations and challenges. In 2025, we will open our long-planned project—the **Permansio Chauffeur Academy**.

The main idea behind the **Permansio Chauffeur Academy** is to educate those who wish to work on self-improvement and professional growth, and ultimately aim for Croatia to be recognized as a Premium destination. The Academy is open to all who wish to provide quality passenger transport services, chauffeur-driven rentals, multi-day tours, and tourism agency staff.

To position ourselves on the market as providers and organizers of unforgettable journeys, we must pay attention to every detail. These small but numerous details make a difference. If we have a perfectly prepared arrangement, we must execute it just as perfectly. This includes the engagement of travel organizers and on-site executors. These on-site executors are professionals, courteous, and resourceful team members with a broad base of general knowledge, as they are the ones who directly interact with the guests.

In Croatia, the “Stories” platform, under the auspices of the Croatian Chamber of Commerce, has made a significant step in connecting premium service providers. This can serve as an example to others for collaborating and presenting a unified market approach.

Together with the Croatian Chamber of Commerce and the Stories platform, we aspire, through experience, knowledge, and collaboration, to establish premium services in Croatia and to be recognized for quality, hospitality, and excellence.

Temelj naše poslovne filozofije je da se ulaganje u znanje uvijek isplati. Zbog toga nam je cjelovito obrazovanje i educiranje zaposlenika bitno kako bismo išli u korak s novostima i izazovima tržišta. Stoga, ćemo u 2025. godini otvoriti vrata našeg dugo planiranog projekta - *Permansio Chauffeur Akademije*.

Osnovna ideja **Permansio Chauffeur Akademije** je educirati one koji žele raditi na sebi, napredovati, u profesionalnom pogledu, kvalitetom, kao i svima kojima je cilj da Hrvatska u budućnosti bude evaluirana kao - *Premium* destinacija. Vrata Akademije otvorena su svima koji žele pružiti kvalitetnu uslugu prijevoza putnika, najam vozila s vozačem i višednevne ture, te djelatnicima turističkih agencija.

Da bismo se pozicionirali na tržištu kao izvršitelji i organizatori nezaboravnih putovanja, moramo misliti na svaki detalj. Ti mali, ali brojni detalji čine razliku. Ako imamo savršeno pripremljen aranžman, onda ga, takvog moramo i odraditi. To uključuje angažman organizatora putovanja i izvršitelja na terenu. Ti izvršitelji na terenu su profesionalci, ljubazni i snalažljivi djelatnici sa širokim spektrom općeg znanja, jer oni su ti koji su u direktnom doticaju s gostima.

U Hrvatskoj je platforma Stories pod pokroviteljstvom Hrvatske gospodarske komore napravila zanimljiv pomak u povezivanju pružatelja *Premium* usluga. To može biti primjer svima u povezivanju i zajedničkom nastupu na tržištu.

U suradnji s HGK i platformom Stories želimo, kroz iskustvo, znanje i suradnju utemeljiti *Premium* uslugu u Hrvatskoj i postati prepoznatljiviji po kvaliteti, gostoljubivosti i izvrsnosti.



PROMO

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Regardless of whether you are only in Zagreb for a couple of days or you can set aside more time for your health, we can offer you a program that will help you have more energy, restore lost strength and feel better. Daily obligations and stress lead us to constant fatigue and loss of energy. We are here to help you. Assoc. Prof. Maša Hrelec Patrlj, MD, PhD, and her team have run the Polyclinic Holistera—Center for Integrative Medicine for the past five years. They offer patients a holistic approach that is adapted to their needs. It is about treating the patient, not just the disease.

If you recognize yourself in any of the following:

- under stress, work hard, and don't have time to devote yourself to your health?
- you already suffer from some disease, but you are not satisfied with the results of the treatment?
- you want a boost of energy, vitamins, and antioxidants to "recharge your batteries"?
- you are concerned about your aging and want to know more about anti-aging treatments?

Come to the Polyclinic Holistera because we are the only Center for Integrative Medicine in Croatia. We provide a holistic, individual approach, after which we propose the best solution for your needs. Call us and make an appointment. We look forward to your arrival.



Bez obzira jeste li samo nekoliko dana u Zagrebu ili možete odvojiti i više za svoje zdravlje, možemo vam ponuditi program koji će vam pomoći da imate više energije, da vratite izgubljenu snagu i da se osjećate bolje. Svakodnevnost i obveze koje opterećuju naš život često nas dovode do osjećaja iscrpljenosti i pada energije. Mi smo tu da vam pomognemo. Doc.dr.sc. Maša Hrelec Patrlj, vlasnica Poliklinike Holistera—Centra za integrativnu medicinu liječnica je koja već pet godina vodi i zajedno sa svojim timom nudi pacijentima holistički pristup koji je prilagođen njihovim potrebama. Radi se o liječenju pacijenta, ne samo bolesti.

Ako ste se prepoznali u jednom od navedenog:

- pod stresom ste, naporno radite i ne stignete se posvetiti svom zdravlju?
- bolujete od neke bolesti, ali niste zadovoljni s rezultatima liječenja?
- želite boost energije, vitamina i antioksidansa da „napunite baterije“
- zabrinuti ste promjenama koje donosi starenje i zanima vas anti-age medicina?

Dodite u Polikliniku Holistera jer smo jedini Centar za integrativnu medicinu u Hrvatskoj i pružamo holistički, individualni pristup nakon kojega predlažemo najbolje rješenje za vaše potrebe. Nazovite nas i dogovorite termin. Veselimo se vašem dolasku.



POLIKLINIKA
Holistera
Centar za integrativnu medicinu



MEDICINA KAKVU ZASLUŽUJETE.

TERAPIJE ZA JAČANJE ZDRAVLJA KOJE SU PRILAGOĐENE SAMO VAMA.

- jačanje imunološkog sustava (autohemotransfuzije ozona, barokomora)
- antistresni i detoksikacijski programi
- hidrokolon, kava klizme
- terapije ozonom (revitalizacija, cijeljenje rana, antialergijski, protiv bolova)
- akupunktura, biorezonanca, moderni tretmani protiv bolova uz vrhunskog anesteziologa
- netoksične onkološke terapije (visoke doze C vitamina, biološke terapije, hipertermija, savjetovanja o prehrani i suplementima)
- imunoterapija (terapija dendritičkim i NK stanicama)
- tretmani za poboljšanje performansi sportaša, brži oporavak od ozljeda ili napora (barokomora)
- tretmani za revitalizaciju organizma i produljenje života



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sisley
PARIS

SUPREMÿA

AT NIGHT

Supreme Eye Cream



FASHION EDITORIAL

ENVY ROOM

Breaking Social Stereotypes

Razbijanje društvenih stereotipa

The design duo from eNVy room has once again proven they are unafraid of challenges, creating a collection for women that perfectly reflects all their possibilities.

Dizajnerski dvojac iz eNVy rooma još jednom je pokazao da se ne boji izazova, stvorili su kolekciju za žene koja je savršen odraz svih njihovih mogućnosti.

eNVy room, the fashion brand founded by designers Nikica Ivančević and Vjeko Franetović, is known for its bold, contemporary designs that empower women to embrace their individuality and strength. The brand's collections blend high elegance with modern sensibilities, combining classic cuts with avant-garde elements. eNVy room is recognized for its ability to fuse powerful, tailored suits with sensual, glamorous evening dresses.

They have created a new collection for the fall/winter 2024 season that continues this trend. Key pieces include oversized garments, sharply tailored suits, bold ties that evoke strength, and dresses with unique sleeves that reflect sensuality. The collection celebrates the modern woman, allowing her to express herself through various roles and identities. Rich colors like indigo blue, navy, and wine are combined with classic black and white, enhancing the sophistication and versatility of the line.

Essentially, this collection emphasizes duality—where structured, business suits meet alluring and elegant dresses, thus creating a space for women who wish to re-define style on their own terms. It is designed for those who strive to break social stereotypes.

eNVy room, modni brend koji su osnovali dizajneri Nikica Ivančević i Vjeko Franetović, poznat je po hrabrim, suvremenim dizajnama koji osnažuju žene da prihvate svoju individualnost i snagu. Kolekcije brenda spajaju visoku eleganciju s modernim senzibilitetima, kombinirajući klasične krojeve s avangardnim elementima. Brend je prepoznatljiv po sposobnosti da spoji odijela koja odašilju snagu sa senzualnim i glamurnim večernjim haljinama.

Za sezonu jesen/zima 2024 osmislili su novu kolekciju koja nastavlja taj trend. Ključni komadi uključuju oversize odjeću, oštre krojeve odijela i odvažne kravate koje evociraju snagu, te haljine s jedinstvenim rukavima koje odražavaju senzualnost. Kolekcija slavi modernu ženu, nudeći joj slobodu da izrazi sebe kroz razne uloge i identitete. Bogate boje poput indigo plave, mornarsko plave i vina kombiniraju se s klasičnom crnom i bijelom, čime se povećava osjećaj sofisticiranosti i svestranosti linije.

U suštini, ova kolekcija naglašava dualnost—gdje se strukturirana, poslovna odijela susreće s privlačnim i elegantnim haljinama, stvarajući time prostor za žene koje žele redefinirati stil prema vlastitim pravilima. Dizajnirana je za one koji teže razbijanju društvenih stereotipa.



Photographs | Fotografije:
Franjo Matković

Models | Modeli:
Ingrid Nikolić/Faith Models

Make-up | Šminka:
Iva Rukavina

Hair | Frizura:
Katica Topčić/Kevin Murphy

Location | Lokacija:
Hotel Esplanade Zagreb

EXPERIENCE THE ART OF SPARKLING WINE:

Terra Falconis, Taste of Elegance

*Doživi umjetnost pjenušca:
Terra Falconis, okus elegancije*

There is something magical in the terroir of Plešivica vineyards. Optimal exposure to the sun, rich soil and fresh air that constantly flows through the forest reward us with grapes of the highest quality, which makes the local wines exceptionally harmonious and refined. This area was once called the land of hawks and falcons, in honor of birds that accompanied the noble Erdödy family on their hunts. Even today, hawks and falcons keep a watchful eye on our vineyards.

Nešto je čarobno u terroiru plešivičkog vinogorja. Optimalna izloženost suncu, bogato tlo i svjež zrak koji stalno struji kroz šumu nagrađuje nas groždem najviše kvalitete, što ovdašnja vina čini iznimno harmoničnima i profinjenima. Ovaj su kraj nekoć zvali zemljom jastrebova i sokola, u čast pticama koje su pratile plemenitu obitelj Erdödy u lovu. I danas jastrebovi i sokoli pod budnim okom čuvaju i nadgledaju naše vinograde.



PODRUM
MLADINA
SINCE 1736.

Terra Falconis is a line of sparkling wines from Podrum Mladina winery, which was established in 1736 by the noble Erdödy family. Known for their honor and great deeds, the family enjoyed fine wines, art and falconry, all of which reflected their noble status.

Terra Falconis linija je pjenušaca vinarije Podrum Mladina, koju je 1736. godine osnovala plemenita obitelj Erdödy. Obitelj se isticala svojom čašću i velikim djelima, a uživali su u finim vinima, umjetnosti i lovu sa pticama, što je odražavalo njihov plemeniti status.

Terra Falconis is a fresh yet mature sparkling wine with an added dosage of only 2 g/L. Before disgorging, it ages for 15 months on the lees, and another 6 months in the bottle, all in accordance with the traditional champagne-making method.

Terra Falconis Extra Brut is a sparkling wine with a balanced and pleasant structure with a vibrant aroma. It is exceptional as an aperitif but also pairs wonderfully with a wide range of meals. Tradition, terroir and unique vineyard location were among the main driving forces behind the creation of the Terra Falconis brand, following the launch of the still wine line, Erdoro.

This sparkling wine is synonymous with enjoying bubbles, it maintains elegance and refinement and is perfect for marking important moments.

Terra Falconis svjež je, a istovremeno zreo pjenušac s dodatkom dosage-a od svega 2 g/L. Prije degoržiranja, odležava 15 mjeseci na talozima, te još 6 mjeseci u boci, a radi se po tradicionalnoj metodi.

Terra Falconis Extra Brut pjenušac je uravnotežene i ugodne strukture s izuzetno bogatom aromom. Izuzetan je kao aperitiv, ali i uz širok raspon jela. Tradicija, terroir i jedinstveni vinogradarski položaj bili su jedni od glavnih pokretača kreiranja brenda Terra Falconis, nakon pokretanja linije mirnih vina Erdoro.

Ovaj pjenušac sinonim je za uživanje u mjehurićima, odraz elegancije i profinjenosti te savršen za obilježavanje važnih trenutaka.



TOUCH OF TERROIR

The base of the sparkling wine Terra Falconis Extra Brut consists mainly of the Chardonnay variety, supported by three different Pinots - Blanc, Gris and Noir. The grapes come from Mladina, Borička and Polak vineyard areas and give the wine a unique touch of terroir.

Terra Falconis Extra Brut not only provides a balanced structure, but also enjoyment in a unique combination of tradition and modernity.

Nota Terroira

Baza pjenušca Terra Falconis Extra Brut čini većinski sorta Chardonnay, podržana s tri različita Pinota - Blanc, Gris i Noir. Grožđe dolazi s položaja Mladina, Borička i Polak te vinu daje jedinstvenu notu terroira.

Terra Falconis Extra Brut ne pruža samo uravnoteženu strukturu, već i uživanje u jedinstvenom spoju tradicije i suvremenosti




TERRA
FALCONIS

IG / FB @podrummladina

Elegant Spring Wedding

Elegantno proljetno vjenčanje

The wedding of young doctor Dunja Leskovar Lemešić and economist Leo Lemešić in the beautiful atmosphere of the iconic Zagreb hotel was a perfect blend of elegance and luxury with a touch of tradition, the crown of their love that was born in this city.

Vjenčanje mlade liječnice Dunje Leskovar Lemešić i ekonomista Lea Lemešića u predivnoj atmosferi kulturnog zagrebačkog hotela bilo je savršen spoj elegancije i luksuza uz pokoji tradicionalni element te kruna njihove ljubavi koja se rodila u ovom gradu.

This wedding was special in many ways, but what delighted us the most was the fact that the groom took charge of all communication in organizing the event, respecting the wishes of his fiancée, who insisted that the overall impression be a reflection of themselves in its simplicity and elegance.

– I wasn't present at the first meeting due to obligations, but Leo and Mrs. Marijana Vuksan arranged everything without any issues. He always knew where our wedding would take place, so one day after work, he decided to "drop by" the Esplanade to see what could be arranged. After a short conversation, we were sent a brochure, and we agreed on everything verbally. We didn't ask for anything special; Leo just wanted to make sure that Slavonian rakija and wine would be served. All the details of our spring wedding were agreed upon and confirmed in just two days, and only after that did we go together for a formal

Po mnogočemu je ovo vjenčanje bilo posebno, ali nas je oduševila informacija da je ovaj put mladoženja preuzeo svu komunikaciju u organizaciji toga svečanog događaja, poštujući želje svoje zaručnice koja je inzistirala na tome da cjelokupni dojam bude refleksija njih samih, a to su jednostavnost i elegancija.

– Nisam bila prisutna na prvom dogovoru zbog obaveza, ali Leo i gđa Marijana Vuksan sve su dogovorili što je trebalo, bez problema. On je oduvijek znao gdje će se održati naše vjenčanje pa je tako jednog dana nakon posla odlučio "navratiti" u Esplanadu kako bi provjerio što se može organizirati. Nakon kratkog razgovora, poslana nam je brošura i sve smo dogovorili usmeno. Nismo zahtijevali ništa posebno, samo je Leu bilo važno da se poslužuje slavonska rakija i vino. Sve detalje oko našega proljetnog vjenčanja dogovorili smo i potvrdili za samo dva dana, a tek smo onda išli zajedno na formalni

Author:
ANA ABRAHAMSBURG
Photo:
MLADEN ŠINKO/
REFLEXION





meeting – Dunja explains, adding that she didn’t expect any stress because the name Esplanade itself evokes a sense of security. – Besides, I’m not a fan of kitsch and big celebrations, and I knew the hotel staff would understand that well – she adds.

They met about 10 years ago when they both came to study in Zagreb, she from Varaždin and he from Slavonski Brod.

– When I told a friend that we were planning to take the next step, he commented that this hotel was the right place for it, saying that I was the epitome of the “Viennese school” – Leo adds with a laugh, noting that no weddings he’s attended could compare to the one at the Esplanade Hotel when it comes to atmosphere.

– I have to express our amazement! We didn’t feel like we were organizing anything; all we did was find musicians and a florist. We sent their numbers to the staff, who coordinated everything. They did absolutely everything and ensured we didn’t have to worry about a thing, allowing us to fully enjoy our day. It felt like nothing was happening, and we didn’t experience a single moment of fear or panic. It was brilliant!

Since they wanted simplicity, they had no special demands regarding the decor of the Emerald Ballroom, which is already rich in detail. The tables were adorned only with vases holding spheres of white flowers, a few candles, and elegant dinnerware sets. The simple white cake stood out only for its perfect taste. Although they had their first dance to the song *More snova* by Tedi Spalato, that was where the traditional elements ended, as there was no bouquet toss.

dogovor – navodi Dunja i pojašnjava da stres nije ni očekivala jer samo ime Esplanade budi osjećaj sigurnosti. – Osim toga, nisam ljubitelj kiča i velikog slavlja, znala sam da će osoblje hotela to dobro razumjeti – dodaje.

Upoznali su se prije 10-ak godina kada su došli na studij u Zagreb, ona iz Varaždina, a on iz Slavanskog Broda.

– Kada sam prijatelju rekao da planiramo idući korak, komentirao je kako je pravo mjesto za to upravo ovaj hotel, jer je rekao da sam ja prava “bečka škola” – kroz smijeh dodaje Leo te navodi kako nijednu atmosferu s vjenčanja na kojima je prisustvovao ne može usporediti s onom u hotelu Esplanade.

– Moram prenijeti naše oduševljenje! Mi nismo imali osjećaj da išta organiziramo, sve što smo napravili jest da smo pronašli glazbenike i cvjećara. Postali smo brojeve osoblju koje je dalje sve koordiniralo. Oni su napravili apsolutno sve i pobrinuli se da mi ne mislimo ni o čemu i nesmetano uživamo u svojem danu. Dojam je bio kao da se ništa ne događa, nismo osjetili sekunde straha ili panike. Sjajno!

Budući da su željeli jednostavnost, nisu imali posebnih zahtjeva u pogledu uređenja Smaragdne dvorane koja je ionako bogata detaljima, pa su stolove krasile samo vaze s kuglama bijelog cvijeća, pokoja svijeća i elegantni setovi posuđa. Bijela, jednostavna torta nije se ni po čemu isticala, osim savršenim okusom. Iako su svoj prvi ples otplesali na pjesmu *More snova* Tedi Spalata, tu je tradicionalnim detaljima bio kraj jer se buket nije bacao.

During the reception on the Oleander Terrace, guests enjoyed music by young musicians Matija Mudrovčić and Lara Demarin

Tijekom prijema na terasi Oleandar gosti su uživali u glazbi mladih glazbenika Matije Mudrovčića i Lare Demarin



Everything was delicious, including the štrukli, for which Esplanade is known

Sve je bilo ukusno, kao i štrukle po kojima je Esplanada poznata

– I was also fascinated by how organized the kitchen was and how they made sure nothing was delayed even for a second. Everything was impeccable; all the guests received their soup within minutes of each other. Everything was delicious, including the *štrukli*, for which Esplanade is known... I have never experienced such service anywhere else. At one point, I asked if a small sandwich could be prepared for my pregnant maid of honor before the wedding ceremony in the church, and the staff sent a beautiful basket full of delicacies and champagne! The dinner was perfect, and even the children had their own special menu and champagne, though they were most impressed by the emeralds in the ballroom. In the end, all 99 guests truly enjoyed themselves – Dunja emphasizes.

During the reception on the Oleander Terrace, guests enjoyed music by young musicians Matija Mudrovčić and Lara Demarin, while Glorija Kržnjak from the Croatian National Theatre sang in the Church of St. Jerome, where the wedding ceremony took place in the afternoon. As the bride entered the church, the song *May It Be* by Irish artist Enya played, bringing tears to many of the guests.

– Although at that moment I was thinking about the pearl-adorned veil that got caught on the church door, I still noticed that many were crying, including my future husband. Everything was especially emotional because the priest at our wedding was a good friend of Leo’s – the bride adds.

In addition to the pearls that adorned the veil, Dunja chose two elegant wedding dresses: one for the church and another, her favorite, for the celebration that followed. The wedding dress, reminiscent of old Holly-

– Fascinirana sam i time kako su organizirani u kuhinji i koliko vode računa o tome da ništa ne kasni ni sekunde. Sve je bilo besprijekorno, juhu su svi gosti dobili u razmaku od nekoliko minuta. Sve je bilo ukusno, kao i štrukle po kojima je Esplanada poznata... Takvu uslugu nisam nigdje drugdje doživjela. U jednom sam trenutku zamolila da se za moju trudnu kumu prije čina vjenčanja u crkvi pripremi mali sendvič, a osoblje je poslalo predivnu košaru punu delicija i šampanjac! Večera je bila perfektna, čak su i djeca imala svoj poseban meni i šampanjac, iako su se najviše divili smaragdima u dvorani. U konačnici, svih 99 gostiju uistinu je uživalo – ističe Dunja.

Tijekom prijema na terasi Oleandar gosti su uživali u glazbi mladih glazbenika Matije Mudrovčića i Lare Demarin, dok je u crkvi sv. Jeronima, gdje se istog dana u popodnevnim satima održalo vjenčanje, pjevala Glorija Kržnjak iz HNK-a. Prilikom ulaska u crkvu mladenku je pratila pjesma *May It Be* irske glazbenice Enye, što je raznježilo sve prisutne.

– Iako sam u tom trenutku mislila na veo posut biserima koji je zapeo za vrata crkve, ipak sam i primijetila da su mnogi u tom trenutku plakali, pa i moj budući suprug. Sve je bilo posebno emotivno jer je svećenik na našem vjenčanju bio dobar Leov prijatelj – dodaje mladenka.

Osim bisera koji su krasili veo, Dunja se odlučila na dvije elegantne vjenčaničice: jednu za crkvu i drugu, njoj najdražu, za slavlje koje se naknadno odvijalo. Vjenčanicu koja podsjeća na stari Hollywood, ali i haljinu za kumu napravila je Diana Viljevac u samo dva tjedna, a Dunja kroz smijeh ističe kako joj je čak i savršeni materijal vjenčaničice uljepšao večer.



We especially want to thank the hotel staff for providing us with an unforgettable evening. They should serve as an example to others.

Posebno želimo zahvaliti osoblju hotela što su nam priuštili večer za pamćenje. Trebaju služiti kao primjer drugima.

wood, as well as the maid of honor's dress were made by Diana Viljevac in just two weeks, and Dunja laughs as she recalls how the perfect material of the dress was another thing that made the evening even better for her.

- She made everything according to my wishes. It was so elegant that I couldn't wait to wear it! Josip Križnjak is responsible for the simple hairstyle that perfectly matched the style of the wedding dresses. Leo carefully chose his suit with the help of his best man.

- We went to Fidelio, where they asked me everything about the planned wedding to match the style. They took my measurements and sent them to Italy, where their suits are made. We opted for a classic black tuxedo, and I think I went for more suit fittings than Dunja did for her wedding dresses.

The celebration lasted until 2 a.m., and when the guests had left, Dunja and Leo stayed seated in the middle of the Emerald Ballroom to savor the beauty surrounding them for a little while longer.

- Everything was very emotional from start to finish, and even that old luxury in the rooms at the end of the evening, which is so reminiscent of Vienna, leaves a special impression. Altogether, it was an experience on a different level, and we especially want to thank the hotel staff for providing us with an unforgettable evening. They should serve as an example to others - concluded the young married couple.

- Sve je napravila prema mojoj želji, toliko je bila elegantna da nisam mogla dočekati da ju odjenem! Josip Križnjak zaslužan je za jednostavnu frizuru koja je svršeno odgovarala stilu vjenčаница.

Leo je pažljivo birao svoje odijelo uz pomoć kuma.

-Ušli smo u *Fidelio* gdje su me ispitali sve o planiranom vjenčanju kako bi popratili stil. Uzeli su mjere i poslali u Italiju gdje se šivaju njihova odijela. Odlučili smo se za klasični crni smoking i čini mi se da sam išao na više proba odijela nego Dunja proba vjenčанице.

Slavlje je trajalo do dva sata iza ponoći, a kada su se gosti razišli, Dunja i Leo ostali su sami sjediti nasred Smaragdne dvorane kako bi još koji trenutak uživali u ljepotama koje ih okružuju.

- Sve je bilo jako emotivno od početka do kraja, pa i taj stari luksuz na kraju večeri u sobama koji baš podsjeća na Beč, ostavlja poseban dojam. Sve skupa to je iskustvo na jednoj drugoj razini, a posebno želimo zahvaliti osoblju hotela što su nam priuštili večer za pamćenje. Trebaju služiti kao primjer drugima - zaključio je mladi bračni par.



Kozlovic Winery

since 1904



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City Guide

Gradski vodič

THE BOOTLEG BEATLES

January 9, 2025 - Vatroslav Lisinski Concert Hall
Koncertna dvorana Vatroslav Lisinski

For those feeling nostalgic, the Vatroslav Lisinski Concert Hall offers a chance to relive the greatest hits. Coming to Zagreb from New York via London, The Bootleg Beatles—a highly acclaimed and award-winning band described by *The Daily Telegraph* as the reincarnation of the legendary *The Beatles*—will take the stage!

Za one nostalgične, u Koncertnoj dvorani Vatroslav Lisinski imate priliku za prisjećanje na najveće hitove. U Zagreb, iz New Yorka preko Londona, dolaze The Bootleg Beatles - višestruko nagrađivan i hvaljeni bend za koji je Daily Telegraph napisao da su reinkarnacija legendarnih THE BEATLES!



ZAGREB PHILHARMONIC OFF CYCLE: HOME ALONE, FILM SCREENING WITH LIVE MUSIC ZAGREBAČKA FILHARMONIJA OFF
CIKLUS: SAM U KUĆI, projekcija filma uz glazbu uživo
December 20, 2024 - Vatroslav Lisinski Concert Hall
Koncertna dvorana Vatroslav Lisinski

This is the perfect chance to immerse yourself fully in the holiday spirit with a screening of *Home Alone*, the legendary Christmas classic. While you've likely seen it dozens of times, this time will be special, as the Zagreb Philharmonic Orchestra will accompany the film live at Vatroslav Lisinski Concert Hall. This event is perfect for the whole family, from the youngest to the oldest.

Najbolja prilika da u potpunosti uronite u blagdanski ugođaj jest projekcija filma „Sam u kući“, legendarnoga božićnog klasika. Iako ste ga najvjerojatnije gledali već dvoznamenkasti broj puta, ovaj put ipak će biti poseban. U Koncertnoj dvorani Vatroslav Lisinski projekciju filma pratit će Zagrebačka filharmonija, a događaj je namijenjen cijeloj obitelji, od najmlađih do najstarijih.

THE MUSIC OF HANS ZIMMER & OTHERS – A CELEBRATION OF FILM MUSIC

January 10, 2025 - Vatroslav Lisinski Concert Hall
Koncertna dvorana Vatroslav Lisinski

Film lovers can expect another first-class event at the Vatroslav Lisinski Concert Hall: a concert featuring the most famous film music, including unforgettable compositions from movies such as *Top Gun*, *Dune*, *James Bond*, *Pirates of the Caribbean*, *The Lion King*, *Gladiator*, *The Dark Knight*, *Inception*, *Interstellar*, and many other blockbuster hits by German film composer Hans Zimmer.

Ljubitelji filmova očekuje još jedan vrhunski događaj u Koncertnoj dvorani Vatroslav Lisinski – koncert koji donosi najpoznatiju filmsku glazbu, uključujući nezaboravne skladbe iz filmova kao što su „Top Gun“, „Dina“, „James Bond“, „Pirati s Kariba“, „Kralj lavova“, „Gladijator“, „Vitez tame“, „Početak“ i „Interstellar“ te mnoge druge vrhunske hitove njemačkoga filmskog skladatelja Hansa Zimmera.



HAMLET

January 28, 29, and 30, 2025 - Croatian National Theatre Zagreb
Hrvatsko narodno kazalište Zagreb

Shakespeare's *Hamlet*, the most famous tragedy of all time, has captivated audiences and artists for over four centuries. The story of the young prince who, inspired by the spirit of his murdered father, seeks truth while uncovering decay and betrayal in his own kingdom has become a symbol of human inner struggles – love, doubt, joy, and despair. Leo Mujić's staging, performed by the Ballet of the Croatian National Theatre in Zagreb, brings this classic masterpiece to the stage in a ballet adaptation, presenting a timeless story from a fresh perspective.

Shakespeareov „Hamlet“, najpoznatija tragedija svih vremena, već više od četiri stoljeća oduševljava publiku i umjetnike. Priča o mladom kraljeviću koji, potaknut duhom ubijenog oca, kreće u potragu za istinom, istražujući trulež i izdaju u vlastitoj domovini, postala je simbol čovjekovih unutarnjih borbi – ljubavi, sumnje, radosti i očaja. Uprizorenje Lea Mujića, u izvedbi Baleta HNK u Zagrebu, donosi ovo klasično remek-djelo na scenu u baletnoj adaptaciji, prikazujući bezvremensku priču iz svježeg kuta.



C. ORFF: CARMINA BURANA – LISINSKI DANCES IN MASKS

C. ORFF: CARMINA BURANA – LISINSKI PLEŠE POD MASKAMA
February 23, 2025 - Vatroslav Lisinski Concert Hall
Koncertna dvorana Vatroslav Lisinski

Get ready for a spectacular carnival performance of *Carmina Burana*, the renowned cantata by Carl Orff – a hymn to life. Following the concert, a traditional masquerade ball will take place in the hall's foyer, where the carnival spirit will come alive through dance, culinary delights, and a festive atmosphere at Zagreb's largest carnival celebration.

Pripremite se za spektakularnu karnevalsku izvedbu „Carmina Burane“, slavne kantate Carla Orffa – himne života. Nakon koncerta slijedi tradicionalna zakrbuljena zabava u predvorjima dvorane, gdje će se fašnik rasplesati kroz Lisinski uz gastronomske užitke i veselu atmosferu na najvećoj zagrebačkoj karnevalskoj svečanosti.

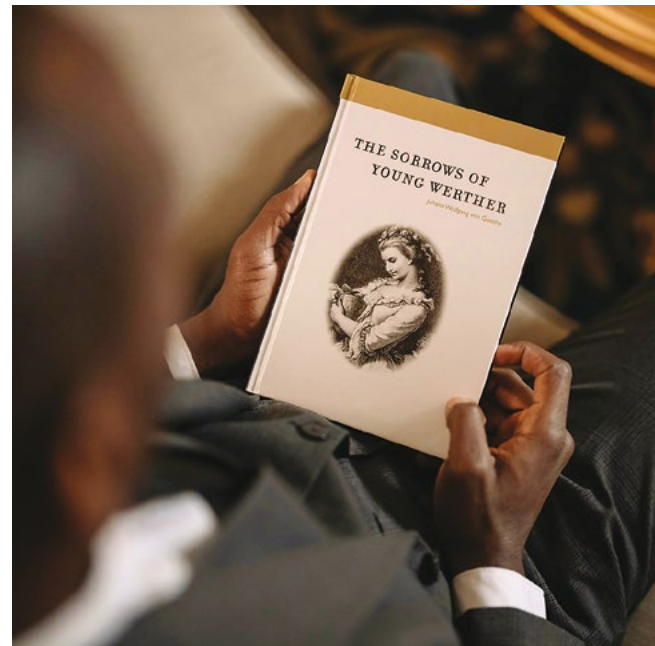


WERTHER

February 28, 2025 - Croatian National Theatre Zagreb
Hrvatsko narodno kazalište Zagreb

The second opera premiere, a co-production with Teatro Carlo Felice from Genoa, brings the opera *Werther*, based on Goethe's novel *The Sorrows of Young Werther*, a masterpiece of world literature. The novel caused a sensation upon release, inspiring young people to identify with Werther and the feeling of “world pain” that became a hallmark of Romanticism and the Sturm und Drang movement. The production is directed by Dante Ferretti, a three-time Academy Award winner known for collaborations with directors like Fellini, Scorsese, and Burton. The orchestra will be conducted by Pier Giorgio Morandi, the Opera's chief conductor.

Druga operna premijera, koprodukcija s Kazalištem Carlo Felice iz Genove, donosi operu „Werther“, skladanu prema Goetheovu romanu „Patnje mladog Werthera“, remek-djelu svjetske književnosti. Roman je odmah po objavljivanju izazvao senzaciju, inspirirajući mlade da se poistovjete s Wertherom i osjećajem „svjetske boli“ koji je postao zaštitni znak romantizma i razdoblja *Sturm und Drang*. Režiju potpisuje Dante Ferretti, trostruki oskarovac poznat po suradnji s redateljima poput Fellinija, Scorsesea i Burtona, dok će dirigentsku palicu preuzeti Pier Giorgio Morandi, šef dirigent Opere.

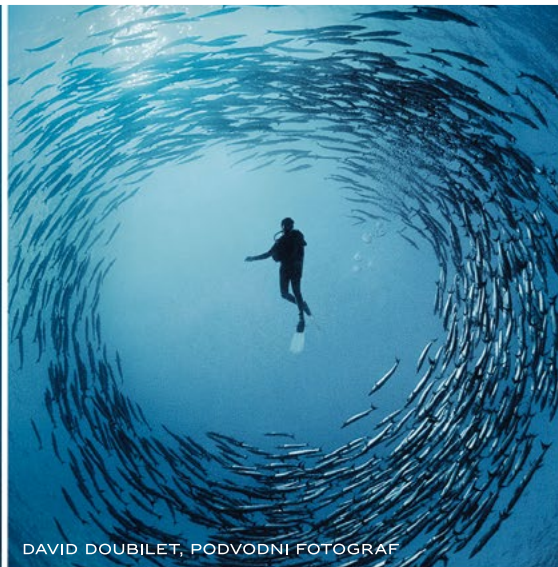


RANGE ROVER SPORT



Globalne specifikacije za Range Rover Sport Autobiography MY25 s opcionalnim značajkama. Dostupnost i specifikacije ovise o tržištu, provjerite kod proizvođača u skladu sa zakonodavstvom EU-a. Samo u svrhu usporedbe. Stvarne brojke mogu se razlikovati. Podaci o potrošnji goriva i emisijama prikazane su za europska EU6 tržišta. Za više informacija obratite se ovlaštenom prodavaču: Auto Benussi Zagreb, Ul. Velimira Škorpika 32.

ovlaštenog prodavača. Potrošnja goriva u l/100 km: kombinirano 0,7 - 11,7. Emisije CO₂ 15 - 265 g/km. Navedene brojke rezultat su službenih ispitivanja CO₂ mogu se razlikovati ovisno o čimbenicima kao što su stil vožnje, okolišni uvjeti, opterećenje, kotači i ugrađena dodatna oprema. Navedene brojke



DAVID DOUBILET, PODVODNI FOTOGRAF



SUSTAV ZA PRODUŽENJE
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VODOOTPORNO
KUČIŠTE OYSTER

ZAVIRITE DUBLJE

Istraživanje nepoznatog, ispod ili iznad površine, po svojoj je naravi, nepredvidljivo. Dvije su stvari neophodne a da bi se otkrile tajne: nepokolebljiva volja koja pomiče granice i snažan, dosljedan saveznik koji potiče samopouzdanje. Tijekom posljednjih 70 godina neprekidno smo usavršavali Submariner da bi postao reprezentativan sat kojim se istraživači mora služe kao alatom. Pa ipak, ne morate zaroniti na 300 metara ili podnijeti tlak od 30 bara da biste ga ispitali. Zaranjanje u nepoznato uzbudljivo je iskustvo, uvijek. Potrebno je samo zaviriti pod površinu. **Submariner.**

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