

ESPLANADE

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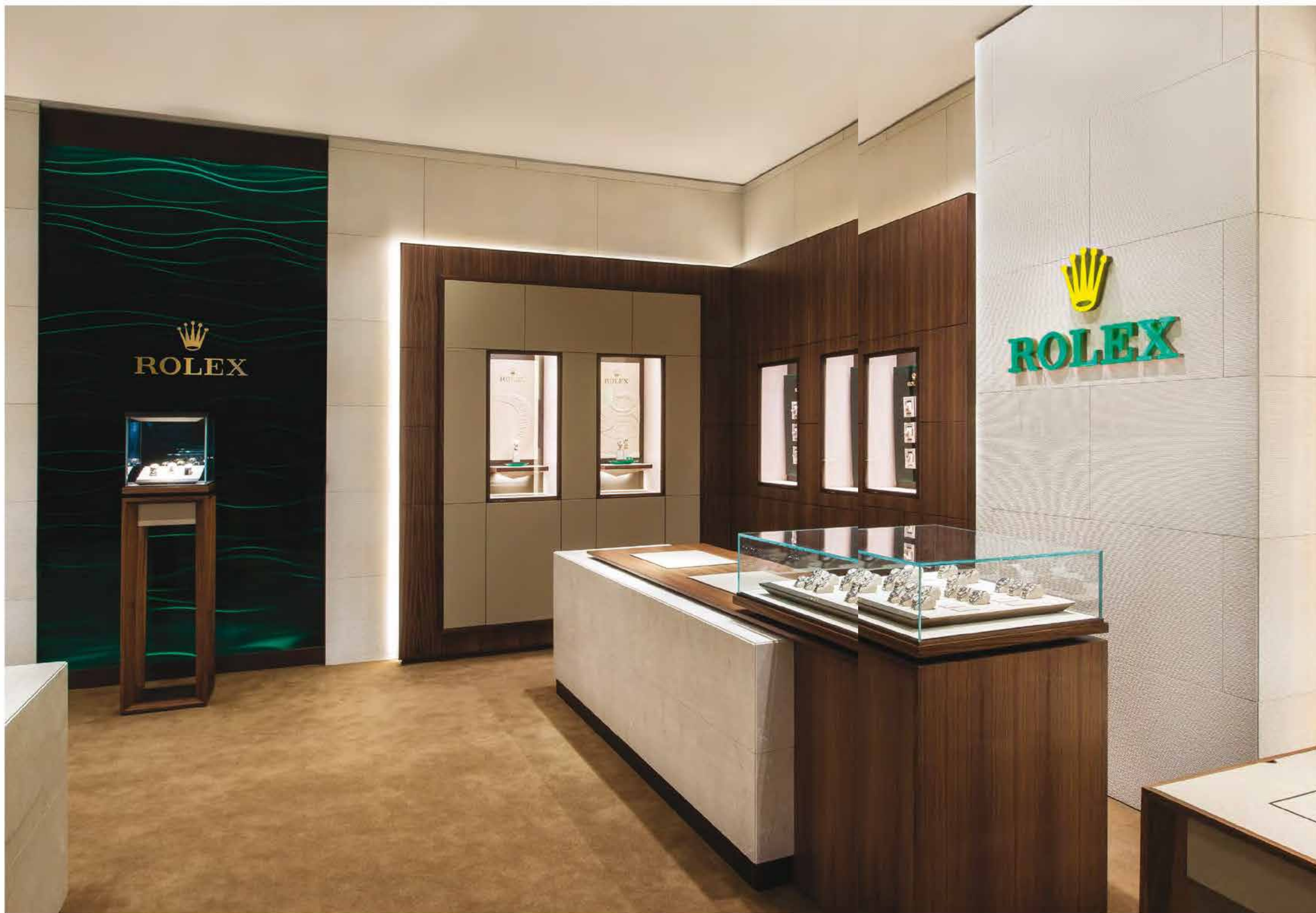
**THE CELEBRATION  
OF THE CENTURY**

100 Years  
of Esplanade  
Zagreb Hotel

**SLAVLJE STOLJEĆA**

**100 godina zagrebačkog  
hotela Esplanade**





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Već više od sedamdeset godina kujemo Vaše snove u vječnost kroz obilje nezamjenjivih uspomena i postignuća te već nekoliko generacija sudjelujemo u stvaranju naslijeđa. Remek-djela najvećih svjetski poznatih imena možete istraživati na gotovo 300 četvornih metara, kroz koje će Vas s entuzijazmom provesti naši stručnjaci za satove i nakit.

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# SWAROVSKI

ARIANA GRANDE IN SWAROVSKI MILLENIA



# UN NOËL DE HAUTE GOUR- MANDISE

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najbolja svjetska slastičarka 2024

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# MISTER MOT

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by MISTER MOT

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**LUIGI BIANCHI**  
SARTORIA



TAGLIATORE

CORNELIANI

*Santoni*

PAL ZILERI

**PT**

TORINO

PESERICO

**BARBA**  
NAPOLI

LE SILLA

LE TANNEUR  
1898



# 100 Years of Stories, Emotions, and Unforgettable Moments

Sto godina priča, emocija i nezaboravnih trenutaka



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

Dear friends, guests, and partners, this summer, under the starry Zagreb sky, on the iconic Oleander Terrace, we celebrated a century of the Esplanade in a festive atmosphere – one hundred years of stories, emotions, and unforgettable moments that have shaped not only the hotel's history but also the spirit of Zagreb. It was a beautiful summer evening filled with outstanding performances, impressive scenography, audio-visual effects, dear friends and guests, elegance, and pride – an evening where the past and the future met, and when the Esplanade once again shone as a symbol of the city, the country, and world hospitality.

As I watched the gathered guests – our partners, artists, government officials, and many dear friends – I was overwhelmed with gratitude and admiration for all those who, throughout these hundred years, have woven a part of themselves into the story of the Esplanade. Since its construction in 1925, the Esplanade has always been more than a hotel – it is a place where history, culture, and emotion meet.

The grand celebration on the Oleander Terrace was a true homage to everyone who has helped turn this hotel into an institution – a place that connects generations, art, fine dining, tradition, and innovation. As we step into a new century and write new chapters of our story with the same passion, dedication, and belief in the values that brought us here, I am deeply proud of our employees – they are the true heirs of the tradition of hospitality that defines us.

Thank you for being part of this story, for supporting us, inspiring us, and sharing with us the love for this unique place that has connected the world with the soul of Zagreb for a hundred years.

Dragi prijatelji, gosti i partneri, ljetos smo pod zvjezdanim zagrebačkim nebom, na kulturnoj terasi Oleander, u svečanom ozračju proslavili stoljeće Esplanade – sto godina priča, emocija i nezaboravnih trenutaka koji su oblikovali ne samo povijest hotela već i duh Zagreba. Bila je to prekrasna ljetna večer ispunjena vrhunskim performansima, impresivnom scenografijom, audio i vizualnim efektima, dragim ljudima i prijateljima, elegancijom i ponosom; večer u kojoj su se susreli prošlost i budućnost, i u kojoj je Esplanade još jednom zasjala kao simbol grada, zemlje i svjetskog hotelijerstva.

Dok sam promatrao okupljene uzvanike – naše partnere, umjetnike, državne dužnosnike i mnoge drage goste – preplavio me osjećaj zahvalnosti i divljenja prema svima koji su tijekom ovih sto godina u Esplanadinu priču utkali dio sebe. Od njezine izgradnje 1925. godine do danas Esplanade je uvijek bila više od hotela – mjesto susreta povijesti, kulture i emocija.

Svečana proslava na terasi Oleander bila je istinski *homage* svima koji su ovaj hotel pretvorili u instituciju – prostor koji spaja generacije, umjetnost, vrhunsku gastronomiju, tradiciju i inovaciju. Dok ulazimo u novo stoljeće i ispisujemo nova poglavlja naše priče s jednakom strašću, predanošću i vjerom u vrijednosti koje su nas dovele do ovdje, ponosan sam na naše djelatnike. Oni su pravi nasljednici tradicije gostoljubivosti koja nas definira.

Hvala i vama što ste dio te priče, što nas podržavate, nadahnjujete i dijelite s nama ljubav prema ovome jedinstvenom mjestu koje već sto godina povezuje svijet s dušom Zagreba.



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Redizajnirana L'Occitane kolekcija mirisa slavi umjetnost personaliziranog mirisnog izraza kroz trend layeringa - slojevitog kombiniranja mirisa koje otkriva jedinstveni potpis svakog nositelja. U novom, profinjenom ruhu Maison L'Occitane en Provence spaja prirodnost, eleganciju i suvremenost, s bočicama nadahnutima provansalskim arhitektonskim linijama. Klasični mirisi poput Lavande Poivre Noir, Fleurs de Cerisier i Néroli Orchidée pozivaju na igru i kreiranje osobnog mirisnog doživljaja.



# THE LIGHT CATCHER

A FESTIVE TALE IN HAUTE-PROVENCE

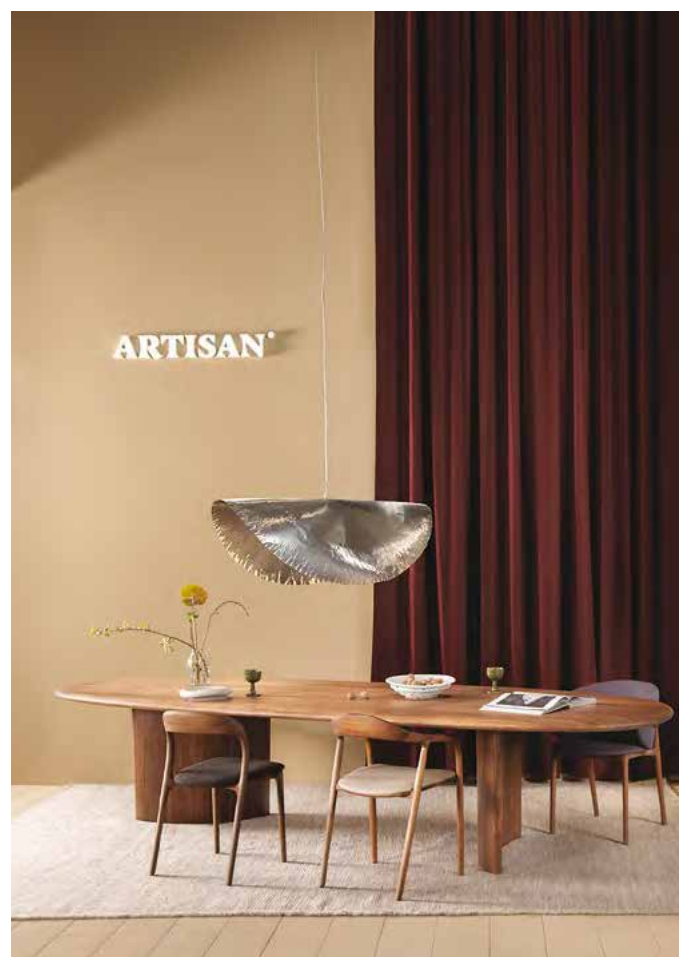
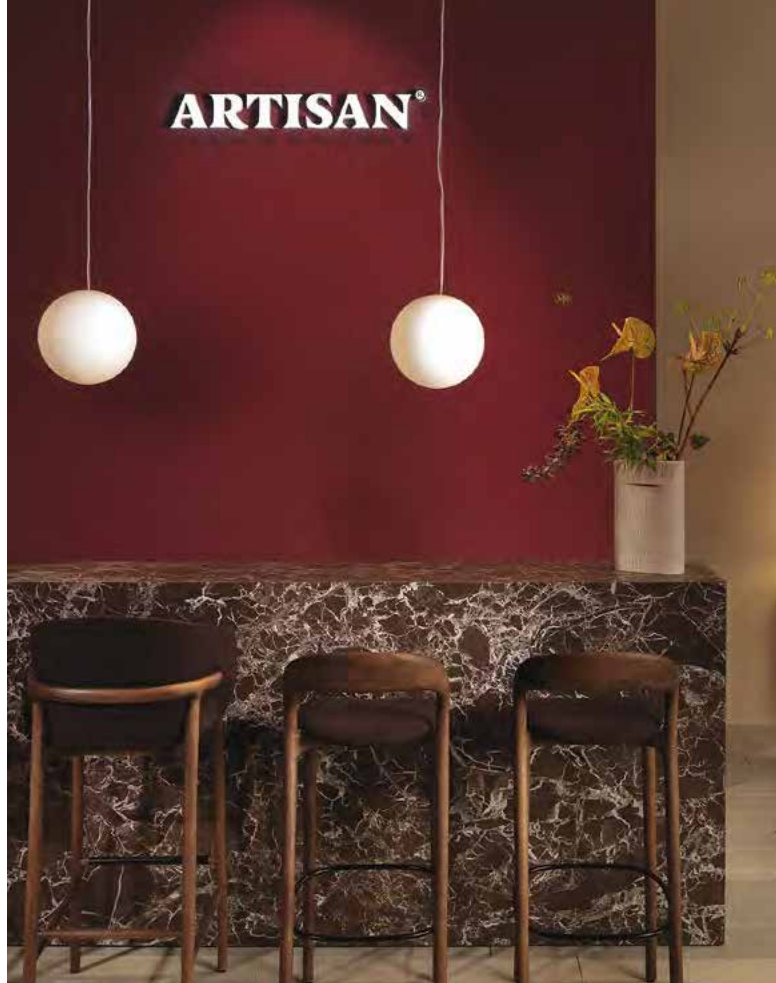
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# ARTISAN – Od male radionice do globalnog brenda

ARTISAN se temelji na tradiciji majstorskog obrtništva, gdje su vještici obrtnici više od 70 godina oblikovali masivno drvo u bezvremenski namještaj s autentičnošću i preciznošću. Svaki komad utjelovljuje duboko poštovanje prema prirodi, ljepoti organskih materijala i trajnoj vrijednosti ručne izrade.

"U ARTISAN-u vjerujemo da namještaj treba biti više od funkcionalnog – on treba pričati priču. U suradnji s vizionarskim dizajnerima istražujemo nove forme, istodobno čuvajući integritet tradicionalnih stolarskih tehnika. Ova sinergija inovacije i nasljeđa rezultira namještajem koji nije samo estetski profinjen, već i izrađen da traje generacijama."

– *Fadil Čostović, Founder of the company*

Od svojih početaka 2007. godine, ARTISAN je izrastao iz male radionice u globalni brend zastupljen na više od 250 lokacija i nagrađen s više od 20 međunarodnih priznanja za dizajn. Ponosni smo što smo pouzdani partner i dobavljač nekih od najprestižnijih svjetskih luksuznih brendova i hotelskih kuća, uključujući Hermès, Louis Vuitton, Aman Resorts, Hyatt, Four Seasons i mnogi drugi.

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ZAGREB HOTEL



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PARIS

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TUMI





# More Than a Holiday Event

*Advent u Zagrebu  
- više od blagdanske manifestacije*

For three consecutive years, Advent in Zagreb was voted the Best Christmas Market in Europe by visitors on the European Best Destinations website. After yet another successful Advent season, the Christmas spirit returns to Zagreb with an even richer festive offering. But it's not just the variety of events and attractions that captivate visitors from all over the world - it's the culture and authentic atmosphere that make Zagreb truly special.

Advent u Zagrebu tri je godine za redom prema glasovima posjetitelja bio proglašen najboljim božićnim sajmom u Europi na stranici European Best Destinations. Nakon još jednoga uspješnog Adventa, božićni duh vraća se u Zagreb s još većom blagdanskom ponudom. No, ono što oduševljava turiste iz različitih dijelova svijeta nije samo raznovrsna ponuda već i kultura i njegova autentična atmosfera.

Photo:  
J. DUVAL  
MARIN TOMAŠ





Advent extends throughout Zagreb's city center and beyond, with each location offering its own special attractions and atmosphere

Advent se proteže kroz uži i širi centar Zagreba, a svaka lokacija nudi posebne atrakcije i atmosferu

With its charm, warmth, and openness, Zagreb offers a magical experience made not only of lights, music, and stalls – but also of its people

Zagreb svojim šarmom, toplinom i otvorenošću stvara poseban doživljaj koji ne čine samo lampice, glazba i štandovi već i ljudi – njegovi građani



Advent in Zagreb has long been more than just a holiday event – it's a reflection of the city's very spirit. Streets and parks turn into meeting and socializing spots, squares become open-air stages filled with music, and every corner of the city evokes emotions and tells its own unique Christmas story.

The heart of many festivities is Ban Jelačić Square, adorned with Christmas symbols – the traditional Advent wreath, representing anticipation and preparation for Christmas, and a towering Christmas tree illuminated by hundreds of sparkling lights. On the main square and nearby streets like Gajeva and Augusta Cesarca, visitors can explore a variety of stalls offering food, drinks, and other festive treats.

As always, the Advent program will also take place at Zrinjevac Park and Tomislavac. Zrinjevac, one of Zagreb's most beautiful parks, transforms into a true Christmas fairytale. The old music pavilion under the plane trees hosts numerous performers, while the sounds of Christmas music accompany you at every step. Another must-visit location is Tomislavac Park, home to a large ice rink each year – a space filled with laughter and joy, perfect for families, especially those with children.

From November 26 to December 31, a special Advent program – Fooling Around by Fuliranje – will turn the terrace of the Esplanade Hotel into a festive Orient Express, taking visitors on a culinary journey through world metropolises. Each "train car" will feature restaurants and bars with dishes from renowned chefs as well as creative cocktails. Every day brings a new rhythm: acoustic Tuesdays, Latin dance Wednesdays, R'n'B groove Fridays, and the iconic FRKA – local urban music – on Saturdays. Along with many surprises, including Esplanade's 100th birthday celebration, Christmas Eve, and New Year's Eve parties, Fooling Around unites everything we love – great food, drinks, and unforgettable entertainment.

Advent u Zagrebu već je godinama više od blagdanske manifestacije – on je odraz duha samoga grada. Ulice i parkovi pretvaraju se u mjesta susreta i druženja, trгови u pozornice ispunjene glazbom, a svaki kutak grada budi posebne emocije i priča svoju jedinstvenu božićnu priču.

Središnje je mjesto mnogih manifestacija Trg bana Jelačića, a krase ga simboli Božića – tradicionalni adventski vijenac, simbol vremena iščekivanja i pripreme za Božić, i velika jelka koju obasjavaju stotine lampica. Na glavnome zagrebačkom trgu, kao i u njegovoj neposrednoj blizini – u Gajevoj ulici i ulici Augusta Cesarca – naići ćete na raznovrsne štandove s hranom i ostalom blagdanskom ponudom.

Adventski će se program kao i do sada odvijati i na Zrinjevcu te Tomislavcu. Zrinjevac, jedan od najljepših zagrebačkih parkova, pretvara se u pravu božićnu čaroliju. Stari glazbeni paviljon u aleji platana ugostit će mnogobrojne izvođače, a božićna glazba pratit će vas u stopu. Još je jedna nezaobilazna lokacija park Tomislavac, gdje se svake godine postavlja veliko klizalište. Taj prostor ispunjen je veseljem i smijehom, savršeno za obitelji, pogotovo one s djecom.

Od 26. studenog do 31. prosinca poseban adventski program – Fooling Around by Fuliranje – pretvorit će terasu hotela Esplanade u blagdanski Orient Express koji će vas odvesti na gastronomsko putovanje kroz svjetske metropole, s restoranima i barovima u svakom vagonu s jelima renomiranih chefova i kreativnim koktelima. Svaki dan donosi novi ritam: utorkom akustika, srijedom latino ples, petkom R'n'B groove, a subotom kultna FRKA – domaća urbana glazba. Uz mnoga iznenađenja, party za 100. rođendan Esplanade, Badnjak i doček nove, Fooling Around spaja sve što volimo – sjajnu hranu i piće te dobru zabavu.





Advent extends throughout Zagreb's city center and beyond, with each location offering its own special attractions and atmosphere. While some Advent sites are temporarily closed for renovation, new locations have been added to the program. For instance, a new Advent site is set to open in Trešnjevka, and after the renovation of Gornjogradska Gymnasium, the eastern part of Strossmayer Promenade will once again be part of the festivities.

Special attention is devoted to decorating public spaces, preserving the recognizable atmosphere, and involving local artists, craftsmen, and musicians in creating an authentic festive experience. With its charm, warmth, and openness, Zagreb offers a magical experience made not only of lights, music, and stalls – but also of its people.

Locals are always happy to show visitors around, share their favorite festive spots, and reveal where to find the best fritule (mini doughnuts) and mulled wine. Vendors will gladly introduce you to their handmade products – from homemade sausages and honey to traditional Christmas souvenirs like licitar hearts (decorated gingerbread), perfect as keepsakes from Zagreb.

You can also discover what people traditionally eat in Zagreb at Christmas time: sarma with mashed potatoes, turkey with mlinci (baked pasta), vanilla crescents, poppy seed rolls, pepper cookies... To taste all the local specialties, you'll need quite an appetite!

The first holiday lights are lit on November 29 and will illuminate the city until January 7. As in previous years, all locations will have the option to open a few days before the official start. A "warm-up" period from November 26 to 28 will allow exhibitors to prepare and set up before the grand opening of the main program.

Every year, the City of Zagreb introduces new ideas – from fresh locations to innovative culinary and music offerings – while carefully preserving the traditions and unique aesthetics of Zagreb's Advent. December may bring colder temperatures, but we guarantee that after experiencing Zagreb's Advent, your heart will be warmed.

Every year, the City of Zagreb introduces new ideas – from fresh locations to innovative culinary and music offerings – while carefully preserving the traditions and unique aesthetics

Grad Zagreb svake godine uvodi inovacije, od novih lokacija do gastronomske i glazbene ponude, ali pažljivo čuva tradiciju i prepoznatljivu estetiku

Advent se proteže kroz užu i širi centar Zagreba, a svaka lokacija nudi posebne atrakcije i atmosferu. Nekoliko adventskih lokacija zatvoreno je zbog preuređenja, no u adventski će program biti uključene i neke nove lokacije, na primjer ona na Trešnjevci. Nakon završetka obnove Gornjogradske gimnazije, ponovno će biti aktivna lokacija na istočnom dijelu Strossmayerova šetališta.

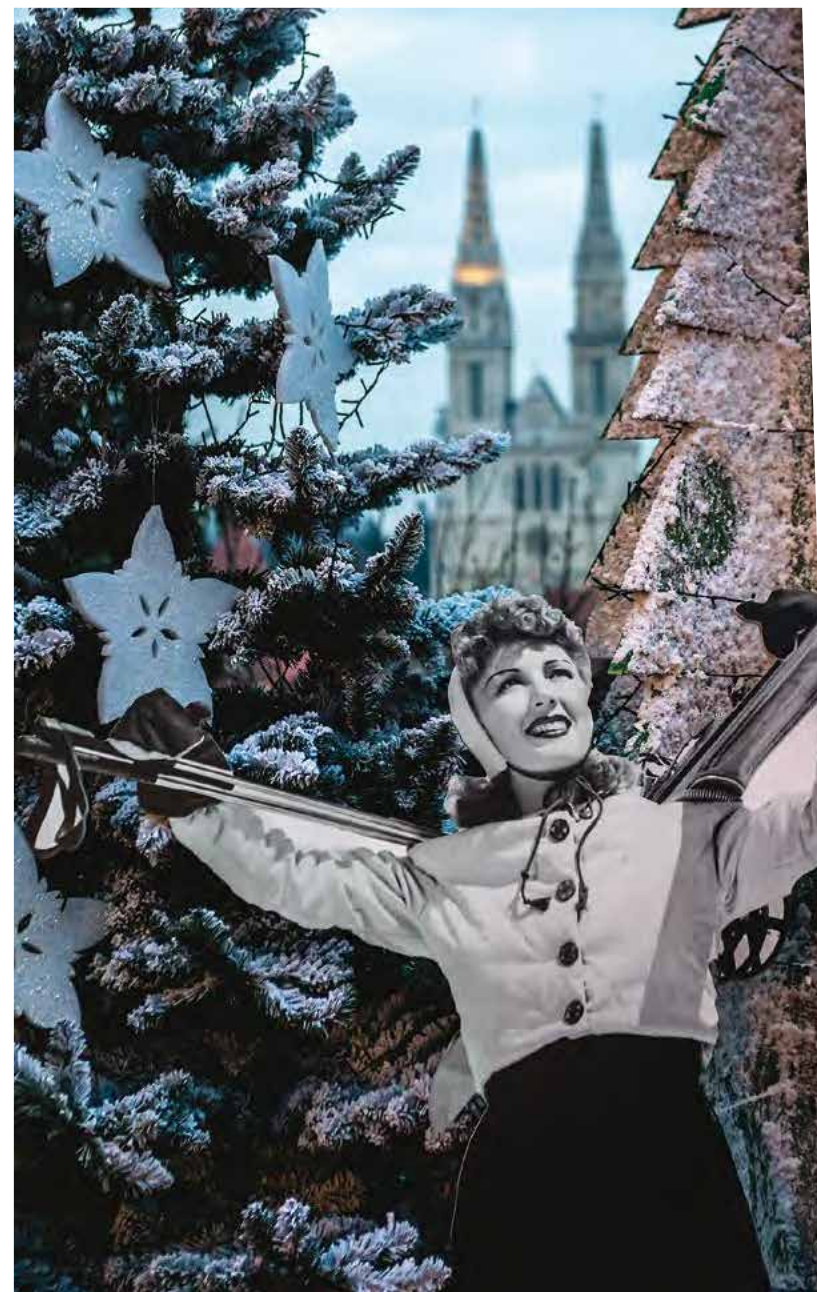
Posebna pažnja posvećuje se uređenju javnih prostora, očuvanju prepoznatljive atmosfere i uključivanju lokalnih umjetnika, obrtnika i glazbenika, čime se stvara autentičan ugođaj. Zagreb svojim šarmom, toplinom i otvorenošću stvara poseban doživljaj koji ne čine samo lampice, glazba i štandovi već i ljudi – njegovi građani.

Zagrepci će vam sa zadovoljstvom pokazati grad, uputiti vas na svoje omiljene blagdanske lokacije i otkriti na kojem štandu možete pojesti najbolje fritule i popiti najukusnije kuhano vino, dok će vam oni na štandovima rado predstaviti svoje domaće proizvode i rukotvorine, od domaćih kobasica i meda do autentičnih božićnih suvenira poput licitarskih srca, koji mogu poslužiti kao savršena uspomena na Zagreb.

Možete saznati i što se tradicionalno za Božić jede u Zagrebu: sarme s pire krumpirom, purica s mlincima, vanilin kiflice, makovnjača, paprenjaci... A za kušanje svih lokalnih specijaliteta morate imati veliki apetit.

Prva blagdanska svjetla pale se 29. studenog i obasjavaju grad sve do 7. siječnja, a kao i prošle godine, sve lokacije imat će mogućnost rada nekoliko dana prije službenog otvorenja. „Zagrijavanje“ je predviđeno od 26. do 28. studenoga, kako bi izlagači imali dovoljno vremena za pripremu i uspostavljanje rada prije svečanog početka glavnog programa.

Grad Zagreb svake godine uvodi inovacije, od novih lokacija do gastronomske i glazbene ponude, ali pažljivo čuva tradiciju i prepoznatljivu estetiku zagrebačkog Adventa. Iako je prosinac i temperature su nešto niže, garantiramo vam da će vam nakon obilaska zagrebačkog Adventa biti toplo oko srca.







INTERVIEW

TIHANA LAZOVIĆ TRIFUNOVIĆ

# I'm Learning to be Gentler with Myself, *BECAUSE I'M MY OWN BIGGEST CRITIC*

Učim biti nježnija prema sebi,  
jer sam prema sebi najveći kritičar

One of our most sought-after actresses reveals how she chose acting, how she experiences and brings her roles to life, and what is still on her wish list when it comes to the Esplanade Hotel.

Jedna od najzaposlenijih naših glumica otkrila nam je kako je odabrala glumu, kako doživljava i proživljava uloge te koja joj je neispunjena želja kada je hotel Esplanade u pitanju

Author:  
ANA ABRAHAMSBURG  
Photo:  
INES NOVKOVIĆ

Born in Zadar in 1990, raised with a love for sports and music, Tihana Lazović Trifunović traded the piano for the stage—and then for the camera. After enrolling at the Academy of Dramatic Arts in Zagreb in 2009, where she graduated in acting, she quickly drew attention with roles that favor storytelling over spectacle. She earned the Breza Award for Best Debut Actress for the film *Quiet*, and two Golden Arena Awards for Best Actress in *The High Sun* and *Only When I Laugh*, affirming what industry insiders already anticipated. The European Shooting Stars 2016 program introduced her to the wider European audience.

Rođena u Zadru 1990, odrasla između sporta i glazbe, Tihana Lazović Trifunović klavir je zamijenila pozornicom, a onda i kamerom. Nakon što je 2009. upisala Akademiju dramske umjetnosti u Zagrebu i ondje diplomirala glumu, vrlo je brzo skrenula pažnju ulogama koje daju prednost priči u odnosu na pompu. Vlasnica je Breze za najbolju debitanticu u filmu *Šuti* te dviju Zlatnih arena za najbolju glumicu u filmovima *Zvizdan* i *Samo kad se smijem*, koje su samo potvrdile ono što je struka naslućivala. *European Shooting Stars* predstavio ju je 2016. i europskoj publici.





**Making a film is hard—making a good film is even harder**

**Jako je teško napraviti film, a kamoli dobar film**

Today, Tihana lives and works between Zagreb, Belgrade, and Zadar, staying loyal to auteur-driven, socially relevant projects, as well as her own perfectionist work process that “knows no superficiality.” Through television series (*The Paper*, *The Last Socialist Artefact*, *Silence*) and films (*The High Sun*, *On the Other Side*, *Only When I Laugh*), she has created heroines whose strength and vulnerability leave an equally lasting mark.

Tihana doesn’t chase “big sets” at any cost; she chases truth in a story. Between yoga, acting, and the silence that “brings her back to life”, we talk about what it means to be an actress who doesn’t want to “just say lines,” but to be a co-creator within an ensemble—and why, sometimes, instead of trying to change the world, it’s worth changing an individual.

**Given your success and the number of roles you’ve played, I imagine that as a child, you dreamed of the stage lights.**

I never dreamed of being an actress or a singer. I imagined having an eight-to-four office job, where I’d write documents and stamp papers. Since my father was a well-known and successful goalkeeper who

Danas Tihana živi i radi na relaciji Zagreb – Beograd – Zadar, ostajući vjerna autorskim, društveno relevantnim projektima, ali i vlastitom perfekcionističkom procesu rada koji „ne zna za površno”. U televizijskim serijama (*Novine*, *Područje bez signala*, *Šutnja*) i na filmu (*Zvizdan*, *S one strane*, *Samo kad se smijem*) izgradila je junakinje čija ranjivost i snaga jednako ostavljaju trag.

Tihana ne lovi „velike setove” pod svaku cijenu – lovi istinu u priči. Između joge, glume i tišine koja joj „vraća život”, razgovaramo o tome kako je biti glumica koja ne želi „samo izgovarati tekst” nego i biti autorka u ansamblu te zašto ponekad umjesto da mijenjamo svijet, vrijedi mijenjati pojedinca.

**S obzirom na veliki uspjeh i veliki broj ostvarenih uloga, zamišljam da ste i kao djevojčica sanjali o svjetlima pozornice.**

Nisam maštala o tome da ću biti glumica ili pjevačica. Maštala sam o nekom poslu od osam do četiri u uredu, gdje nešto pišem i stavljam pečate. Kako mi je otac bio poznat i uspješan golman, koji je obožavao košarku, ali i gimnastiku, prvi logičan korak bio je sport. No, ispostavilo se da imam i jako dobar sluh,

**Just saying lines doesn’t interest me; I’m drawn to projects that are socially relevant**

**Puko izgovaranje teksta ne zanima me; uvijek me privuku projekti koji su društveno relevantni**

loved basketball and gymnastics, the logical first step for me was sports. But it turned out I also had a great ear for music, so I ended up in music school learning piano. Although no one in my family had any ties to acting, a turning point came in high school when I randomly went to an audition at the Zadar Theatre. I didn’t tell anyone, but I got in. I felt something there that I couldn’t put into words. And then I abruptly dropped everything else and devoted myself to acting.

**Did your love for theatre happen instantly?**

Yes, I fell in love with theatre right away. Film wasn’t even on my mind then—but the Academy was. The rest is history!

**Does the Academy prepare you for the path ahead?**

The Academy is really just a springboard. No one can truly prepare you for this journey, because each of us experiences it differently. There’s no recipe for acting. My studies went by rather lightly because I didn’t burn with the ambition to act—I just believed everything would work out. And then, things started happening almost on their own: jobs, projects... My decision to attend the Academy was also a kind of rebellion against my parents—I wanted something different, to be brave and find what I loved. I actually miss that version of myself—the one who really listened to herself.

**What happened that made you stop listening to yourself?**

I don’t know, maybe we’re all poisoned by everyone’s opinions. As beautiful as this job is, it also depends on others—you measure your worth by how others perceive you. But I’m trying to return to that path, constantly asking myself: why am I doing this, how do I choose projects—is it so people will watch me, or because I want to convey something meaningful?

**How do you choose your roles? What draws you in?**

It all comes down to the script. If the script is good, I’ll do it. Just saying lines doesn’t interest me; I’m drawn to projects that are socially relevant. I always ask directors: “Why are we making this?” I’m a perfectionist—and although people throw that word around as if it’s a virtue, as useful as it can be, it’s often a diagnosis that needs treatment. During the process, I’m extremely focused and immersed; I often neglect everyday life, which can be exhausting—sometimes unnecessarily so—but I don’t know any other way to approach work.

**What happens when your initial vision doesn’t match the final result?**

Making a film is hard—making a good film is even harder. It’s an enormous process, challenging on every level. You can have a great director, a great script, and strong emotions, and still, the film might not turn out well. It happens.

**Your roles are often heavy and emotional. How do you return to yourself after giving so much?**

I manage to let go of the character after filming ends.

pa sam završila u glazbenoj školi i naučila svirati klavir. Iako moja obitelj nema veze s glumom, nešto se dogodilo u srednjoj školi. Sasvim slučajno otišla sam na audiciju u zadarsko kazalište. Nikomu nisam to rekla, ali sam prošla. Ondje sam nešto osjetila, nešto što ne mogu verbalizirati. I tada sam sve naprasno prekinula i posvetila se glumi.

**Ljubav prema kazalištu rodila se odmah?**

Zaljubila sam se odmah u kazalište. Film mi tada nije bio ni na kraj pameti, ali Akademija jest. Ostalo je povijest!

**Priprema li Akademija glumca za put koji ga čeka?**

Zapravo, Akademija je neka odskočna daska. Nitko te ne može pripremiti za taj put, jer ga svatko od nas različito doživljava. Za glumu ne postoji nikakav recept. Kod mene je studij prošao *light* jer nisam gorišla od želje da se time bavim. Vjerovala sam da će sve biti kako treba. Ali eto, odmah su se pojavili prvi poslovi, sve se događalo nekako mimo mene. Moj odlazak na Akademiju bio je i neki oblik bunta prema roditeljima. Željela sam nešto drugo, biti hrabra i pronaći što volim. Zapravo, pomalo mi nedostaje ta Tihana – ona koja sebe jako sluša.

**Što se dogodilo da ste prestali slušati sebe?**

Ne znam, moguće da smo svi zatrovani svime i svačijim mišljenjima. Koliko je god ovaj posao lijep, zapravo ovisi o drugima – mjeriš svoju vrijednost u odnosu na to kako te ocjenjuju. Ali trudim se vratiti na taj put i stalno si postavljam pitanja zašto ja ovo radim, kako biram projekte, je li to zato da bi me ljudi gledali ili zato da prenesem neku poruku.

**Kako birate uloge, što vas konkretno privuče?**

Uglavnom se sve svodi na scenarij. Ako je scenarij dobar, ja ću ga raditi. Puko izgovaranje teksta ne zanima me; uvijek me privuku projekti koji su društveno relevantni. Svakom redatelju postavljam pitanje: „Zašto ovo radimo?” Perfekcionista sam i iako se ljudi razbacuju tim epitetom misleći da je vrlina, koliko god dobro došao, često je i dijagnoza koju treba liječiti. U procesima sam izuzetno fokusirana i udubljena, često zanemarim svakodnevni život, što može biti izuzetno iscrpljujuće, nekad i nepotrebno, ali drukčije ne znam pristupiti poslu.

**Što kad vaša početna vizija nije u skladu s onime što vidite na kraju procesa?**

Jako je teško napraviti film, a kamoli dobar film. To je ogroman i težak proces u svakom aspektu, za svaki sektor. Može se dogoditi da imaš super redatelja, super scenarij, da otvoriš jake emocije, da misliš da je to nešto izvanredno i onda se ispostavi da film jednostavno nije dobar. To se može dogoditi.

**Vaše su uloge teške, emotivne. Kako se vraćate sebi nakon što se potpuno predate ulozi?**

Uspijevam otpustiti lik poslije snimanja. Sam proces izuzetno mi je težak i iscrpljujući, ali samo snimanje



The process itself is difficult and draining, but the shooting is a joy—because by then, I’ve done all the preparation, explored the character, and know what I want from them. After filming, there’s usually a period of emptiness—first depression, then I often get sick. It takes time for the adrenaline to fade and for me to come back to myself. After that, I no longer have control over what happens to the film.

***If a film doesn’t turn out well, the actors often get blamed instead of the directors.***

That’s true. But the director is the conductor—everything starts and ends with them. If they guide you well, if they hold your hand through the process, even the hardest scenes become light and cathartic. Still, I believe actors are co-authors, not just executors. We create together. A film is one living organism—if one part fails, everything collapses.

***What happens inside you during deeply emotional scenes?***

I recently shot a film with an extremely intense ten-minute scene. Even after fifteen years, the process still fascinates me—what gets triggered inside you. It’s a process that remains partly a mystery, even to actors. Such scenes are usually done in one or two takes, because it’s hard to sustain that emotion for long.

***People often think acting is all fun and glamour, but it’s actually a tough job...***

It really is. It’s exhausting and full of responsibility—you’re accountable to the director, to yourself, to the audience. There’s nothing glamorous about it—it’s serious, devoted work. Film is one thing, but theatre is pure labor. Acting, at its core, is discipline and effort.

***You’ve received many awards. With recognition comes pressure. How do you handle it?***

I used to be much more relaxed. With every compliment and award, the pressure grows. Expectations are high at every step. I’m learning to be gentler with myself because I’m my own biggest critic. I believe that the moment an artist thinks they’re a genius—they stop being one. In acting, what matters is longevity. Maybe you’ll have one great role in twenty years, but that’s the point—to keep striving.

***What fulfills you outside of acting?***

Yoga is the only constant in my life besides acting. At first, I thought it didn’t suit my personality, but it’s been a passion for ten years now.

***Acting gives a lot, but it can drain you mentally. Do you get help with that side of things?***

Actors carry so much emotion inside; deep layers open up constantly, and it’s easy to lose yourself. That’s why I advocate psychotherapy—I think everyone should go. I see it as personal hygiene. If I were enrolling at the Academy today, I’d do it at 25, not 19. At 19, you don’t even know who you are, yet you’re already diving into

za mene je užitak jer sam do tada već odradila sve. Istražila sam lik i znam što od njega želim. Nakon snimanja obično dođe faza praznine – prvo depresija, pa se onda često i razbolim. Treba vremena da se spusti adrenalin i da se vratim sebi. Nakon toga više nemam kontrolu nad time što će s filmom biti.

***Ako film nije dobar, često se za to krive glumci, a ne redatelj?***

Tako je. Ali redatelj je taj koji je kao dirigent – od njega sve započinje i s njim završava. Ako redatelj dobro vodi, ako ima jasne upute i drži te „za ruku“ tijekom procesa, tada su i najteže scene lagane i katarzične. Ipak, ja sam ona koja vjeruje da su glumci autori, ne samo puki izvođači radova. Stvaramo zajedno. Film je jedan organizam i ako jedan dio ne radi kako treba, sve se ruši.

***Što se događa u vama kada su u pitanju jako emotivne i teške scene?***

Nedavno sam snimala film s jednom izuzetno teškom scenom koja traje deset minuta. I iako već petnaest godina radim, i dalje me fascinira taj proces – što se u tebi pokrene. Mislim da ni mi sami ne znamo što se točno događa. Takve se scene obično snime iz prvog ili drugog pokušaja, jer je jako teško čuvati tu emociju dugo.

***I dalje mnogi misle da se glumci jako dobro zabavljaju, a u pitanju je težak posao...***

To je zaista težak, iscrpljujući posao, pun odgovornosti. Odgovoran si redatelju, sebi, publici. Nema tu ničega glamurnog – to je ozbiljan, predan rad. Kad govorimo o filmu, to je jedno, ali i kazalište je rudnik. Gluma u osnovi jest rad i disciplina.

***Do danas ste primili mnogo nagrada za svoj rad. Uz popularnost raste i odgovornost. Kako se nosite s tim?***

Prije sam bila puno opuštenija. Sa svakom pohvalom i nagradom raste pritisak. Očekivanja su velika na svakom koraku. Učim biti nježnija prema sebi, jer sam prema sebi najveći kritičar. Vjerujem da umjetnik u trenutku kad pomisli da je genijalan, zapravo prestaje biti umjetnik. U glumi je važno trajanje. Možda ćeš u dvadeset godina imati jednu dobru ulogu, ali to je i poanta – težiti tomu.

***Što vas još osim glume ispunjava, u čemu uživate?***

Joga je jedino što se osim glume zadržalo u mom životu. Prvo sam mislila da se to nikako ne slaže s mojim karakterom, ali evo ta ljubav traje već deset godina.

***Gluma pruža puno, ali se čini da iscrpljuje do krajnjih granica. Nudi li vam netko pomoć kada je psiha u pitanju?***

Prisutna je velika emocija u nama glumcima, stalno se otvaraju duboki slojevi i lako se izgubiš. Zato i zagovaram psihoterapiju. Mislim da bi svatko trebao ići. Ja ju gledam kao osobnu higijenu. Danas bih

Actors carry so much emotion inside; deep layers open up constantly, and it’s easy to lose yourself

Prisutna je velika emocija u nama glumcima, stalno se otvaraju duboki slojevi i lako se izgubiš

I believe that the moment an artist thinks they’re a genius—they stop being one

Vjerujem da umjetnik u trenutku kad pomisli da je genijalan, zapravo prestaje biti umjetnik





different characters. That can leave a mark. Self-discovery lasts a lifetime.

**Maybe every set should have someone to talk to—a therapist?**

Yes, great idea! I’m all for it—every set should have a masseur and a psychiatrist! (laughs) Actually, we actors are constantly working on ourselves; we have to maintain that inner connection—it’s our instrument.

**You once said: “If we can’t change the world, at least we can change individuals.” Do you want your work to influence others?**

Yes. I can’t really call myself an activist, but I work on stories I want people to hear. Because of that, I can’t stay silent. It’s a double-edged sword—if you’re a successful woman, you’re always attacked. But I have to speak up; that’s who I am. I feel it’s my duty to use my voice. I don’t think every artist must be socially engaged, but for me, art and life can’t exist separately.

**Does it help that your husband understands the acting world?**

Absolutely. I can’t imagine being with someone who doesn’t understand the process. As much as he understands, I can still be difficult—but my husband is truly the best man in the world! (laughs) He knows me so well—when to give me space, when to support me. This job is full of ups and downs, and only someone in the same world can really get that.

**How many films have you made so far, and which role was the hardest?**

I have no idea—but my mom keeps track! I think it’s around twenty. Yes, I’ve done quite a lot. Every role is the hardest one, because I give myself completely. I don’t “just get it done.” I live through it. I get migraines—it’s my body telling me: “Rest!” When I’m knocked down, I know it’s time to stop.

**Have you ever turned down a role?**

Yes. If I feel it’s not for me, I simply say—it’s not for me.

**Our films are often dark and heavy. Does that reflect who we are as a society?**

Yes. I think we carry many collective traumas, and we shouldn’t run from them. We make films about what matters to us—and we come from a place full of dark stories. Still, I’d love to do a good comedy someday, even a horror, but it all depends on the script.

**Do you miss any great actors who are no longer with us?**

Nebojša Glogovac. He was a giant. Milena Dravić, Diane Keaton, Philip Seymour Hoffman. When the whole industry grieves someone—that says it all.

**Do you have ambitions toward Hollywood or foreign projects?**

Not at any cost. When I was a European Shooting Star,

Akademiju upisala s 25, a ne s 19 godina. Tad još ne znaš tko si, a već ulaziš u različite likove. To može ostaviti trag. Proces samospoznaje traje cijeli život.

**Možda biste na Akademiji ili na setu trebali imati osobu za razgovor?**

Da, to je dobra ideja. Ja sam za to: na setovima imati jednog masera i jednog psihijatra! (smijeh) Zapravo, mi se glumci konstantno bavimo sami sobom jer moramo održavati taj kontakt – to je naš alat.

**Izjavili ste jednom: „Ako već ne mijenjamo svijet, barem da mijenjamo pojedince.” Želite li utjecati, mijenjati?**

Želim. Ne mogu se nazvati aktivisticom, ali radim priče za koje želim da dopru do ljudi. I samim tim imam neki javni prostor u kojem ne mogu šutjeti. To je dvosjekli mač: ako si žena i uspješna, uvijek si napadnuta. Ali ja naprosto moram progovarati, takva sam. Osjećam dužnost da iskoristim svoj glas. Ne mislim da svi umjetnici moraju biti angažirani, ali za mene umjetnost i život ne idu jedno bez drugog.

**Koliko vam pomaže to što vaš muž razumije tu glumačku stvarnost?**

Apsolutno. Ne mogu zamisliti da sam s nekim tko ne razumije taj proces. Koliko god on razumije, toliko ja znam biti teška – ali moj je muž stvarno najbolji muškarac na svijetu! (smijeh). On me jako dobro poznaje i zna kad me pustiti, kad me podržati. To je posao koji stalno ide gore-dolje, i to može razumjeti samo netko tko je u tom svijetu.

**Koliko ste filmova do sada snimili i koja vam je uloga bila najzahtjevnija?**

Pojma nemam, ali moja mama vodi evidenciju! Mislim da ih je blizu dvadeset. Jesam, stvarno sam se nasnimala. Svaka mi je uloga najzahtjevnija zato što se svakom liku potpuno posvetim. Ništa nije „odradit ću”. Sve proživim. Imam migrene, to mi tijelo kaže: „Odmori”. Kad me obori, znam da je vrijeme da stanem.

**Jeste li ikada odbili ulogu?**

Jesam. Ako osjećam da to nije za mene, bez problema kažem – nije za mene.

**Naši filmovi često su teški i mračni. Mislite li da to govori nešto o nama kao društvu?**

Da. Mislim da smo puni trauma i da ne treba bježati od toga. Radiš filmove koji te se tiču, a mi smo prostor s puno mračnih tema. Voljela bih i neku dobru komediju, čak i horor, ali sve ovisi o scenariju.

**Nedostaje li vam danas netko od velikih glumaca koji su obilježili scenu, a više ih nema među nama?**

Nebojša Glogovac. On je bio gromada od glumca. Milena Dravić, Diane Keaton, Philip Seymour Hoffman. Kad cijela industrija pati zbog nekoga, to sve govori.

**I can’t really call myself an activist, but I work on stories I want people to hear**

**Ne mogu se nazvati aktivisticom, ali radim priče za koje želim da dopru do ljudi**

**Now I’m preparing a new film, Štriguni by Aldo Tardozi, and soon Excursion will be released—a film about peer violence**

**Sad spremam novi film Štriguni Alda Tardozzija, a uskoro izlazi i Ekskurzija, film o vršnjačkom nasilju**

some doors opened, but I’m not driven by the size of the set, only by the story. I’d rather make a good film here than play a tree in a Netflix series. (laughs) Not because of ego or the need for big roles, but because the story is what guides me—not the idea of being on a “big set.” I’m happy doing strong local projects instead of chasing something abroad. I’ve never been one to go knocking on doors in London or LA—it just doesn’t interest me.

**That’s real happiness—the greatest reward: doing what you love, choosing scripts that inspire you, and feeling fulfilled when it’s done.**

Exactly. That feeling is the greatest reward.

**Have you thought about how artificial intelligence might affect acting? Do you use it?**

I don’t think we yet realize what’s coming. For a while, I obsessively followed what experts were saying about it. I remember one warning—that in a few years, we might be “at war” with AI. Of course, it’s dangerous if it starts taking our jobs, and synthetic actors already exist—but I don’t think we grasp the scale yet. Honestly, I can’t even deal with that right now. Ask me again in two years! (laughs)

**What are you working on now? What’s next?**

I just finished *National Drama*, directed by Mirjana Karanović, based on a text by Olga Dimitrijević—it was a wonderful experience, maybe the most emotional so far. Now I’m preparing a new film, *Štriguni* by Aldo Tardozi, and soon *Excursion* will be released—a film about peer violence.

**Thank you, Tihana, for this sincere conversation. One last thing—what do we have in common?**

Absolutely—we both love this hotel! I can sit here and drink coffee for seven hours. (laughs) I’ve never actually stayed the night here—but I plan to. That’s our shared wish: to spend a night at the Esplanade Hotel in our own city, doing nothing, wearing a bathrobe, and just enjoying it.

**Imate li ambicija prema Hollywoodu ili inozemstvu?**

Ne pod svaku cijenu. Imala sam taj trenutak kad sam bila *European Shooting Star* i otvorila su se neka vrata, ali mene ne goni veličina seta, nego priča. Radije ću raditi dobar film ovdje nego igrati drvo u Netflixovoj seriji. (smijeh). Ne zato što imam ego niti zato što želim velike uloge, nego me jednostavno vodi priča – a ne ideja da sam na „velikom setu”. Drago mi je raditi dobre projekte ovdje, umjesto da pod svaku cijenu pokušavam nešto vani. Nikad nisam bila ta koja bi išla u London ili LA „kucati na vrata” – naprosto me to ne zanima.

To je zapravo velika sreća i najveća nagrada: radiš ono što voliš, biraš scenarije koji te zanimaju i na kraju osjetiš ispunjenje kad sve završi. Da, to je velika nagrada, taj osjećaj.

**Jeste li razmišljali o tome koliko će umjetna inteligencija utjecati na glumu? Upotrebljavate li ju već?**

Mislim da još nismo svjesni što nas čeka. Jedno sam vrijeme čak i opsesivno pratila što o tome govore stručnjaci. Zapamtila sam upozorenje da ćemo za koju godinu biti u ratu s umjetnom inteligencijom. Naravno, opasno je ako nam to preuzme posao i već sada postoje umjetni modeli, ali mislim da još ne razumijemo razmjere toga. Iskreno, trenutačno se ne mogu ni time baviti. Čujemo se za dvije godine. (smijeh)

**Na čemu radite danas, što nam novo pripremate?**

Završila sam film *Narodna drama* redateljice Mirjane Karanović prema tekstu Olge Dimitrijević i to mi je bilo predivno iskustvo – možda najemotivnije dosad. Sad spremam novi film *Štriguni Alda Tardozzija*, a uskoro izlazi i *Ekskurzija*, film o vršnjačkom nasilju.

**Hvala, Tihana, na ovome iskrenom razgovoru. Hoćete li za kraj otkriti čitateljima što nam je zajedničko?**

Apsolutno. Obožavamo ovaj hotel! Mogu doći ovamo i sedam sati piti kavu. (smijeh) Nikad tu nisam prespavala, ali to ću promijeniti. To je ta zajednička želja: prespavati u hotelu Esplanade u vlastitom gradu, ništa ne raditi, biti u ogrtaču i uživati.



# The Art of Passion and Light

Umjetnost strasti  
i svjetlosti

In a world where beauty is measured in moments rather than things, the name Pasquale Bruni has shone for more than half a century – a symbol of Italian elegance, artistry, and pure sensuality.

U svijetu u kojem se ljepota mjeri trenucima, a ne stvarima, već više od pola stoljeća blista ime Pasquale Bruni – simbol talijanske elegancije, umjetnosti i čiste senzualnosti.

Their collections – **Bon Ton**, **Giardini Segreti**, **Ghirlanda**, and **Petit Jolie** – are more than jewelry. They are poems about femininity. Nature breathes through them; flowers turn into gemstones, light becomes memory, and jewelry becomes a touch to the soul. Each piece is handcrafted in Italy – with care, expertise, and love.

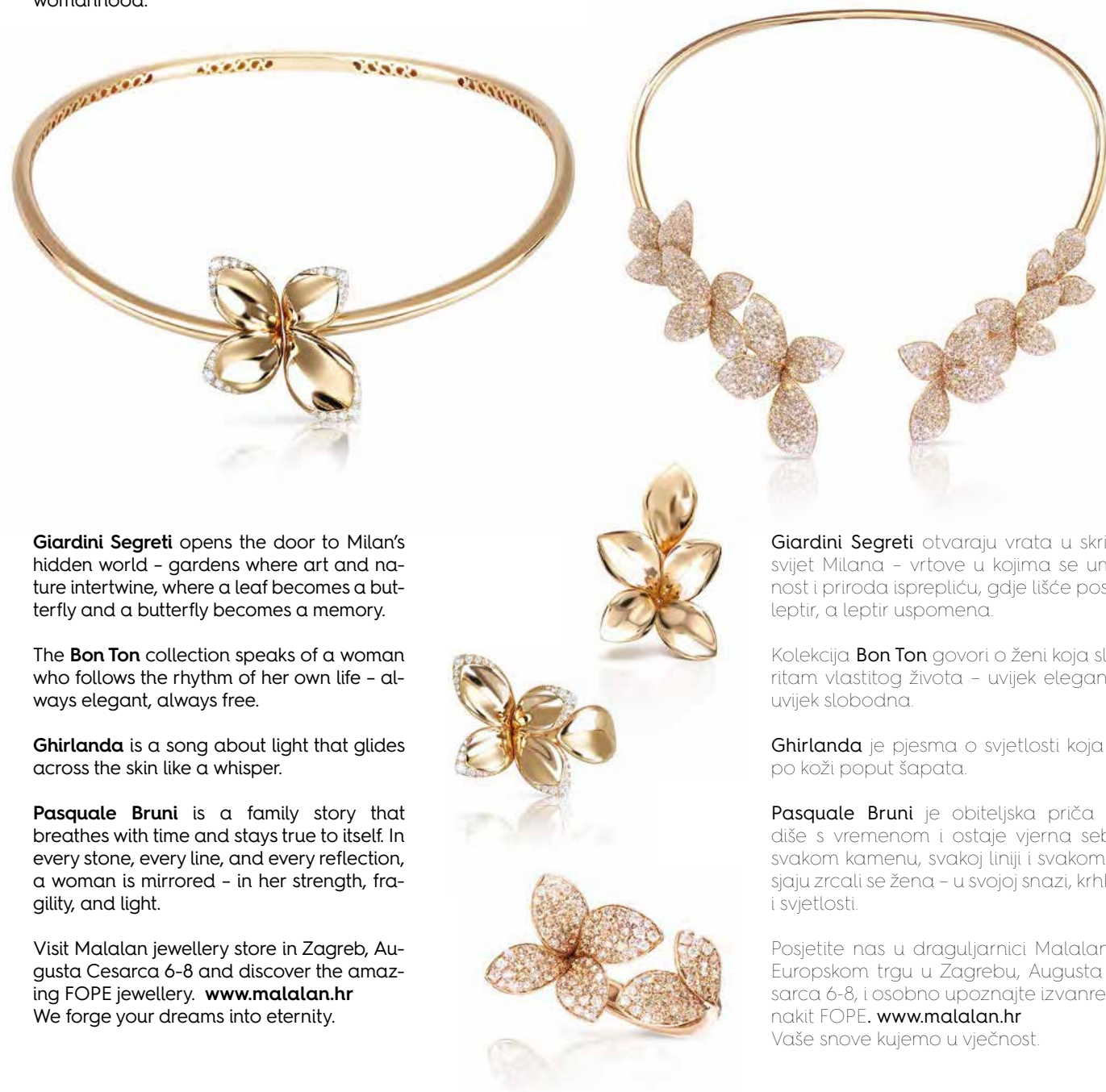
Gold in shades of yellow, white, and rose intertwines with gemstones selected according to the strictest criteria. Flowers, moons, hearts, and stars adorn the jewelry even where no one sees them – on the inside. Because beauty, Bruni believes, lives in the details.

Among their creations, the five-petal flower has become an eternal icon – a symbol of natural grace and the essence of womanhood.

Njihove kolekcije – **Bon Ton**, **Giardini Segreti**, **Ghirlanda** i **Petit Jolie** – nisu samo dragulji. One su pjesme o ženstvenosti. U njima diše priroda, cvjetovi se pretvaraju u kamenje, svjetlost u sjećanje, a nakit u dodir duše. Svaki komad nakita ručno je izrađen u Italiji – s pažnjom, znanjem i ljubavlju.

Zlato u nijansama žute, bijele i ružičaste isprepliće se s dragim kamenjem odabranim prema najstrožim kriterijima. Cvjetovi, mjeseci, srca i zvijezde ukrašavaju nakit čak i tamo gdje ih nitko ne vidi – na unutarnjoj strani. Jer ljepota, vjeruje Bruni, živi u detaljima.

Među njihovim kreacijama, cvijet s pet latica postao je vječna ikona – simbol prirodne gracioznosti i ženskog bića.



**Giardini Segreti** opens the door to Milan's hidden world – gardens where art and nature intertwine, where a leaf becomes a butterfly and a butterfly becomes a memory.

The **Bon Ton** collection speaks of a woman who follows the rhythm of her own life – always elegant, always free.

**Ghirlanda** is a song about light that glides across the skin like a whisper.

**Pasquale Bruni** is a family story that breathes with time and stays true to itself. In every stone, every line, and every reflection, a woman is mirrored – in her strength, fragility, and light.

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**Giardini Segreti** otvaraju vrata u skriveni svijet Milana – vrtove u kojima se umjetnost i priroda isprepliću, gdje lišće postaje leptir, a leptir uspomena.

Kolekcija **Bon Ton** govori o ženi koja slijedi ritam vlastitog života – uvijek elegantna, uvijek slobodna.

**Ghirlanda** je pjesma o svjetlosti koja klizi po koži poput šapata.

**Pasquale Bruni** je obiteljska priča koja diše s vremenom i ostaje vjerna sebi. U svakom kamenu, svakoj liniji i svakom odsjaju zrcali se žena – u svojoj snazi, krhkosti i svjetlosti.

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# 130 Years of the Croatian National Theatre in Zagreb

130 godina Hrvatskoga narodnog kazališta u Zagrebu

One of the most recognizable symbols of Croatian culture and art, the Croatian National Theatre in Zagreb celebrated its 130th anniversary this October. To mark the occasion, a richly illustrated monograph was published, in which experts from various fields present valuable insights into the history, cultural and social significance of the theatre, and its role in affirming Croatia on the international stage.

Jedan od najpoznatijih simbola hrvatske kulture i umjetnosti, Zagrebački HNK, ovog je listopada proslavio svoj 130. rođendan, a tim je povodom izdana i bogata monografija u kojoj stručnjaci iz različitih područja donose vrijedne uvide u povijesnu, kulturnu i društvenu važnost kazališta te njegovu ulogu u afirmaciji Hrvatske na međunarodnoj sceni.

The idea of establishing a national theatre in Zagreb emerged as early as the first half of the 19th century, during the period of the national revival and the strengthening of Croatian cultural identity. The first theatre performance in the Croatian language was staged in 1840, which is often regarded as the symbolic beginning of modern Croatian theatre. Initially, the theatre operated in an older venue on today's Strossmayer Square, but soon efforts began towards the construction of a representative building that would match its cultural role in society.

The current impressive building of the Croatian National Theatre in Zagreb, designed by the renowned Viennese architects Ferdinand Fellner and Hermann Helmer, was officially opened on October 14, 1895. The ceremony featured Emperor Franz Joseph I striking the stone of the central column of the theatre's northern terrace railing with a silver hammer. Since then, the theatre has been a center of artistic creation, home to some of the most important productions, and an indispensable cultural landmark of the city.

Entering the Croatian National Theatre in Zagreb is an experience in itself. In front of the building stands the famous Well of Life, a sculpture by Croatian artist Ivan Meštrović from 1905, installed in 1912. The entire interior radiates elegance – wooden floors, decorated ceilings, and gilded details create an atmosphere of luxury and grandeur.

Many of the most significant Croatian artists – actors, singers, conductors, directors, and choreographers – have created and performed on its stage. Ivan Zajc was the theatre's first conductor, while Jakov Gotovac conducted the opera from 1923 to 1958. The renowned Croatian director Branko Gavella began his remarkable career here, as did the first Croatian prima ballerina, Mia Čorak Slavenska. Over more than

Ideja o nacionalnom kazalištu u Zagrebu javlja se već u prvoj polovici 19. stoljeća, u vrijeme narodnog preporoda i jačanja hrvatskoga kulturnog identiteta. Prva kazališna predstava na hrvatskom jeziku održana je 1840. godine, što se često uzima kao simboličan početak modernoga hrvatskog kazališta. Kazalište je u početku djelovalo u starim prostorima (današnji Strossmayerov trg), ali uskoro se počelo zalagati za izgradnju reprezentativne zgrade koja bi bila dostojna njegove uloge u društvu.

Današnje impresivno zdanje zagrebačkog HNK-a, djelo poznatih bečkih arhitekata Ferdinanda Fellnera i Hermanna Helmera, svečano je otvoreno 14. listopada 1895. udarcem srebrnog čekića cara Franje Josipa I. o kamen središnjega stupića ograde na terasi sjevernoga pročelja kazališta. Od tada do danas kazalište je središnje mjesto umjetničkog stvaralaštva, dom najznamenitijih predstava i nezaobilazno kulturno središte grada.

Ulazak u Hrvatsko narodno kazalište u Zagrebu pravi je doživljaj. Na ulazu u zgradu nalazi se glasoviti Zdenac života, rad hrvatskog kipara Ivana Meštrovića iz 1905. godine, a postavljen je 1912. Cijeli interijer zrači elegancijom – drveni podovi, ukrašeni stropovi i zlatni detalji stvaraju osjećaj luksuza i svečanosti.

U kazalištu su stvarali i nastupali mnogobrojni najznamenitiji hrvatski umjetnici, glumci, pjevači, redatelji i koreografi. Ivan Zajc bio je prvi dirigent kazališta. Jakov Gotovac bio je dirigent opere kazališta od 1923. od 1958. Poznati hrvatski redatelj Branko Gavella tu je počeo svoju briljantnu karijeru, kao i prva hrvatska primabalerina Mia Čorak Slavenska. Za više od jednog stoljeća postojanja HNK Zagreb bio je pozornica više od 4 000 premijernih izvedbi drame, opere i baleta, među kojima su i predstavljena hrvatskih književnih djela poput drama Marina

**Ideja o nacionalnom kazalištu u Zagrebu javlja se već u prvoj polovici 19. stoljeća, u vrijeme narodnog preporoda i jačanja hrvatskoga kulturnog identiteta**

The idea of establishing a national theatre in Zagreb emerged as early as the first half of the 19th century, during the period of the national revival and the strengthening of Croatian cultural identity



M. Gašparović



Boška i Krešo



Saša Novković



M. Gašparović



Mara Bratos



Boška i Krešo





Boška i Krešo

**Za više od  
jednog stoljeća  
postojanja HNK  
Zagreb bio je po-  
zornica više od 4  
000 premijernih  
izvedbi drame,  
opere i baleta**

Over more  
than a century,  
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productions

a century, the Croatian National Theatre in Zagreb has premiered over 4,000 drama, opera, and ballet productions, including adaptations of works by distinguished Croatian writers such as Marin Držić, Ivan Gundulić, Miroslav Krleža, August Šenoa, and many others.

The theatre ensembles have performed throughout Europe and around the world, affirming the international recognition of Croatian culture. The Croatian National Theatre in Zagreb has also hosted numerous international artists, including Franz Liszt, Sarah Bernhardt, Franz Lehár, Richard Strauss, Gérard Philipe, Vivien Leigh, Laurence Olivier, Jean-Louis Barrault, Peter Brook, Mario del Monaco, José Carreras, and many others.

The building has been home to generations of performers and audiences. With a capacity of more than 700 seats across the stalls, balcony, and gallery, it offers an excellent view of the stage from nearly every position. To mark this major anniversary, the Croatian National Theatre has prepared a year-long 2025 program that brings together tradition and contemporary artistic expression, with the central celebration taking place on October 14 – exactly 130 years after the grand opening.

The highlight of the celebration was the presentation of a monograph on the theatre's history, authored by nearly twenty distinguished scholars – academicians, theatre scholars, musicologists, and cultural historians. This volume, co-published by the Croatian National Theatre in Zagreb and Školska knjiga, is the most extensive and visually rich monograph ever published on the theatre. The monograph thoroughly traces the activities of the Croatian National Theatre in Zagreb from its founding in the mid-19th century to the present day.

Additionally, the Tito Strozzi Award for the most significant artistic achievements of the past season was presented. For the 2024/2025 season, the award went

Držića, Ivana Gundulića, Miroslava Krleže, Augusta Šenoa i mnogih drugih.

Ansambli HNK-a gostovali su diljem Europe i svijeta, potvrđujući međunarodnu prepoznatljivost hrvatske kulture, a HNK Zagreb ugostio je i brojne međunarodne umjetnike kao što su Franz Liszt, Sarah Bernhardt, Franz Lehár, Richard Strauss, Gérard Philipe, Vivien Leigh, Laurence Olivier, Jean-Louis Barrault, Peter Brook, Mario del Monaco, José Carreras i drugi.

Zgrada je dom generacijama izvođača, ali i publike. S kapacitetom od više od sedamsto mjesta raspoređenih u parteru, balkonu i galeriji, pruža dobar pregled scene iz gotovo svakoga kuta. Povodom velikog jubileja HNK je za 2025. godinu za publiku pripremio cjelogodišnji program koji je spojio tradiciju i suvremeno stvaralaštvo, a središnje obilježavanje održalo se 14. listopada, točno 130 godina nakon njegova svečanog otvorenja.

Središnji događaj bilo je predstavlje monografije o povijesti zgrade u sunakladništvu Hrvatskoga narodnog kazališta u Zagrebu i Školske knjige, koju potpisuje gotovo dvadeset uglednih autora – akademika, teatrologa, muzikologa i kulturnih povjesničara. To je najopsežnije i likovno najbogatije monografsko izdanje dosad objavljeno o središnjemu hrvatskom nacionalnom teatru. Ova opsežna monografija detaljno prati djelovanje Hrvatskoga narodnog kazališta u Zagrebu od njegova osnutka sredinom 19. stoljeća pa sve do današnjih dana.

Također, dodijeljena je Nagrada „Tito Strozzi“ za najvažnija umjetnička postignuća protekle sezone. Nagrada „Tito Strozzi“ za kazališnu sezonu 2024./2025. dodijeljena je baletnoj predstavi „Žar ptica/Petruška“ na glazbu Igora Stravinskog, pod dirigentskim ravnanjem Valentina Egela i u koreografiji Maše Kolar i Edwarda Cluga, premijerno izvedenoj 15. studenog 2024.

U godini u kojoj se obilježava 130. godišnjica svečanog otvorenja zgrade Hrvatskoga narodnog kazali-



**Opsežna  
monografija  
detaljno prati  
djelovanje  
Hrvatskoga  
narodnog  
kazališta u  
Zagrebu od  
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The monograph  
thoroughly traces  
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to the present  
day

to the ballet production The Firebird / Petrushka to the music of Igor Stravinsky, conducted by Valentin Egel and choreographed by Maša Kolar and Edward Clug, which premiered on November 15, 2024.

In the year marking the 130th anniversary of the opening of the theatre building, the Croatian National Theatre also opened its new contemporary stage, HNK2, located at Božidar Adžija Street 7a in Zagreb. The audience entered HNK2 for the first time on November 3. The project, worth a total of 45 million euros, included the renovation of the workshops, storage areas, and other facilities, as well as the construction of the new performance space. The hall is equipped with state-of-the-art lighting, sound, and stage technology. The General Manager of the Croatian National Theatre in Zagreb, Dr. Iva Hraste Sočo, stated that this represents “a historic step forward and opens the way for new artistic collaborations and creative achievements.”

To commemorate the 130th anniversary, Croatian Post issued a special postage stamp, released into circulation on October 14, 2025. The nominal value of the stamp is €0.72. The design was created by Dean Roksandić, and the interior photograph of the theatre was taken by Mare Bratoš. The stamp was printed in a run of 25,000 copies, in sheets of 12, accompanied by a commemorative envelope. The issuance of the stamp symbolizes the lasting presence of the theatre in the national memory and its contribution to Croatia's rich cultural heritage.

The celebration of this great jubilee – through the publication of the monograph, the opening of the new stage HNK2, and the issuance of the commemorative postage stamp – further emphasizes the central role of the Croatian National Theatre in the cultural life of the country. It is not only a reminder of its rich past but also an incentive for new artistic achievements.



šta u Zagrebu, HNK otvara vrata svoje nove, suvremene kazališne pozornice HNK2 u Ulici Božidara Adžije 7a u Zagrebu. Publika je 3. studenoga prvi put ušla u HNK2. Projekt je to ukupne vrijednosti od 45 milijuna eura, a uključivao je i obnovu radionica, skladišta i drugih prostora, kao i izgradnju nove umjetničke scene. Dvorana je opremljena najsuvremenijom rasvjetom, zvučnom i scenskom tehnologijom. Intendantica HNK-a u Zagrebu, dr. sc. Iva Hraste Sočo, izjavila je kako to označava „povijesni iskorak i otvara prostor novim umjetničkim suradnjama i dosezima.“

Povodom 130. obljetnice, Hrvatska pošta izdala je prigodnu poštansku marku, koja je ušla u optjecaj 14. listopada 2025. Nominalna vrijednost marke iznosi 0,72 eura, autor je dizajna Dean Roksandić, dok je fotografiju unutrašnjosti HNK-a snimila Mare Bratoš. Marka je izdana u nakladi od 25 000 primjeraka, u arku od 12 maraka, uz prigodnu omotnicu. Izdavanje poštanske marke simbolizira trajnu vrijednost HNK-a u nacionalnoj memoriji i doprinos bogatoj kulturnoj baštini.

Proslava ovoga velikog jubileja uz izdavanje monografije, otvaranje nove pozornice HNK2 te puštanje u optjecaj prigodne poštanske marke dodatno naglašava veliku ulogu Hrvatskoga narodnog kazališta u kulturnom životu Hrvatske. To nije samo podsjetnik na bogatu prošlost već i poticaj za nova umjetnička postignuća.



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INTERVIEW

**KATHY KELLY**

# I Remember the 1997 Concert in Zagreb as One of the Most Beautiful

Koncert u Zagrebu 1997. pamtim  
kao jedan od najljepših

American musician with a German address, Kathy Kelly, stayed at our hotel ahead of the grand musical spectacle at the Vatroslav Lisinski Concert Hall, where, along with two hundred other musicians, she participated in the world premiere of the unique musical concept called The Song of Achilles

Američka glazbenica s njemačkom adresom, Kathy Kelly, odsjela je u našem hotelu uoči velikoga glazbenog spektakla u koncertnoj dvorani Vatroslav Lisinski, gdje je uz čak dvjesto drugih glazbenika sudjelovala na svjetskoj premijeri jedinstvenoga glazbenog koncepta pod nazivom „Ahilejeva pjesma“

Kathy Kelly is a member of the legendary family and music group the Kelly Family, known for its distinctive blend of pop, rock, and folk music and for being made up entirely of family members. The group has sold over 20 million albums worldwide, and Kathy has also had a successful solo career with albums Morning of My Life, Straight from My Heart, and Godspel. Today, she remains one of the most recognizable faces and symbols of the Kelly family, and her voice continues to captivate audiences across Europe.

Kathy Kelly članica je legendarne obitelji i glazbene grupe The Kelly Family, poznate po svojem osebujnom spoju pop, rock i folk glazbe. Grupa je prodala više od 20 milijuna albuma diljem svijeta, a Kathy je ostvarila i uspješnu solo karijeru s albumima Morning of My Life, Straight from My Heart i Godspel. Danas je jedno od najprepoznatljivijih lica i simbola obitelji Kelly, a njezin glas i dalje oduševljava publiku diljem Europe.

Interview by:  
SARA DAKIĆ  
Photo:  
ARCHIVE OF  
OZREN K. GLASER



The concert The Song of Achilles, inspired by the novel of the same name by Madeline Miller, brought together the Zagreb Philharmonic Orchestra, the Ivan Goran Kovačić Academic Choir, and a number of top soloists, including Kathy Kelly as a special guest. This monumental project by Croatian composer Ozren K. Glaser functions both as a standalone musical piece and as an imagined soundtrack to the novel. According to the composer, its goal is to connect the worlds of literature, film, and music to create an experience that brings the emotions and drama of ancient heroes closer to the audience.

“I wanted to create a project that would connect music and story, emotion and imagery, and give a voice to those who often remain in the shadows – composers and film music authors,” says Glaser, who is also the founder of the International Sound & Film Music Festival (ISFMF).

At this year’s ISFMF in Varaždin, Kathy Kelly received the ISFMF Honorary Award for artistic excellence and her inspiring contribution to the global music scene. The highlight of the evening was her performance of her original song An Angel and arias by Puccini, which captivated the audience.

Between the festival in Varaždin and the concert in Zagreb, Kathy shared with us details about her collaboration with Ozren K. Glaser, her impressions of staying in Croatia, and how the region inspired her for new musical projects.

**How did your collaboration with Ozren K. Glaser come about?**

Ozren contacted me two years ago. He said he was inspired by our music and that, in part because of it, he became a composer. This year, I attended the International Sound & Film Music Festival in Varaždin for the first time, which Ozren organizes and to which he invited me. The Glaser family made a huge impression on me; Ozren and his parents are deeply dedicated to what they do and have been for over ten years.

In the lavish hall of the Varaždin, the Crystal Pine Awards Gala was held. Among the laureates were Bruno Coulais, composer of the music for Les Choristes, Coraline, and Microcosmos, who received a lifetime achievement award, and double Oscar-winner Chris Munro, master of film sound. I received the ISFMF Honorary Award, and I am very grateful for it. It was amazing to be among the stars of the global film scene, to meet such talented people, including Oscar winners, to see what lies behind great films, and to discuss with students and professors. I learned a lot in those three days. I am very glad I had the opportunity to meet Ozren in this way, and I am excited to work with him.

I’ve always known that my voice fits film, and Ozren and his festival gave me the chance to connect with world-renowned film composers. They are completely different musicians, like creators of 21st-century classical music. I’ve been working on my voice for years, preparing it for situations like this. I want to be

Koncert „Ahilejeva pjesma“, inspiriran istoimenim romanom autorice Madeline Miller, okupio je Zagrebačku filharmoniju, Akademski zbor Ivan Goran Kovačić i niz vrhunskih solista, među kojima je bila i Kathy Kelly kao posebna gošća. Taj monumentalni projekt hrvatskog skladatelja Ozrena K. Glasera funkcionira i kao samostalna glazbena cjelina i kao zamišljeni soundtrack romana. Cilj mu je, kako kaže autor, spojiti svijet književnosti, filma i glazbe te stvoriti iskustvo koje će publici približiti emociju i dramatiku antičkih junaka.

„Htio sam stvoriti projekt koji će povezati glazbu i priču, emociju i sliku, i dati glas onima koji najčešće ostanu u sjeni – skladateljima i autorima filmske glazbe“, ističe Glaser, koji je i osnivač Međunarodnog festivala filmske glazbe i zvuka (ISFMF).

Na ovogodišnjem ISFMF-u u Varaždinu, Kathy Kelly primila je počasnu nagradu za umjetničku izvrsnost i inspirativan doprinos svjetskoj glazbenoj sceni, a vrhunac večeri bila je njezina izvedba autorske pjesme An Angel i Puccinijeve arije kojima je očarala publiku.

Između festivala u Varaždinu i koncerta u Zagrebu, Kathy nam je ispričala detalje o suradnji s Ozrenom K. Glaserom i dojmove o boravku u Hrvatskoj te otkrila kako ju je naš kraj nadahnuo za nove glazbene projekte.

**Kako je nastala vaša suradnja s Ozrenom K. Glaserom?**

Ozren je stupio sa mnom u kontakt prije dvije godine i rekao je kako je bio inspiriran našom glazbom te kako je dijelom zbog toga i postao skladatelj. Ove sam godine prvi put bila na Međunarodnom festivalu filmske glazbe i zvuka u Varaždinu koji Ozren organizira i na koji me pozvao. Obitelj Glaser jako me se dojmila, Ozren i njegovi roditelji jako su posvećeni onomu što rade već preko deset godina.

U raskošnoj dvorani HNK Varaždin održana je dodjela nagrada Crystal Pine Awards Gala. Među laureatima bili su Bruno Coulais, autor glazbe za filmove Les choristes, Coraline i Microcosmos, koji je primio nagradu za životno djelo, te dvostruki oskarovac Chris Munro, majstor filmskog zvuka, a ja sam osvojila počasnu nagradu ISFMF-a. Jako sam zahvalna na tome. Bilo je sjajno biti među zvijezdama svjetske filmske scene, upoznati tako talentirane ljude, dobitnike Oscara, vidjeti što sve leži iza velikih filmova te diskutirati sa studentima i profesorima. Jako sam puno naučila u ta tri dana. Jako mi je drago da sam imala prilike upoznati Ozrena na taj način. Uzbuđena sam što mogu raditi s njim.

Oduvijek sam znala da moj glas paše uz film, a Ozren i njegov festival omogućili su mi da se povežem sa svjetski poznatim filmskim kompozitorima. Oni su potpuno drukčiji glazbenici, kao da rade klasičnu glazbu 21. stoljeća. Godinama radim na svojem glasu, pripremam ga za situacije poput ove jer želim biti spremna raditi s tako velikim talentima. Znala sam da će doći vrijeme za novo poglavlje u mojoj karijeri i jako se veselim novim prilikama.

**Ozren contacted me two years ago. He said he was inspired by our music and that, in part because of it, he became a composer**

Ozren je stupio sa mnom u kontakt prije dvije godine i rekao je kako je bio inspiriran našom glazbom te kako je dijelom zbog toga i postao skladatelj



**I stayed in Croatia because Ozren told me about this big concert – I was amazed because I had never been part of such a large project with so many highly educated musicians**

Ostala sam u Hrvatskoj jer mi je Ozren rekao za ovaj veliki koncert – zapanjilo me to jer nikada nisam bila dio tako velikog projekta s toliko visoko obrazovanih glazbenika

ready to work with such great talent. I knew the time would come for a new chapter in my career, and I am really looking forward to new opportunities.

**You are in Zagreb for a unique concert where you will perform as a special guest. Are you excited about it?**

I stayed in Croatia because Ozren told me about this big concert – I was amazed because I had never been part of such a large project with so many highly educated musicians. It requires enormous work and dedication, and opportunities like this are truly rare. You may hear, for example, that Nabucco is performed in large stadiums, but a concept like this, with so many performers, is exceptionally special. Out of twenty-two songs, I perform sixteen, together with a hundred other musicians, choir members, and the orchestra – it is an incredible experience. For me, as a musician, it is a great honor and privilege.

**How do you like Croatia?**

The past few days we have worked a lot, preparing for the concert, but I am very happy because this is the first time I managed to connect a few days in Cro-

U Zagrebu ste zbog jedinstvenog koncerta na kojem ćete nastupiti kao posebna gošća. Jeste li uzbuđeni zbog toga?

Ostala sam u Hrvatskoj jer mi je Ozren rekao za ovaj veliki koncert – zapanjilo me to jer nikada nisam bila dio tako velikog projekta s toliko visoko obrazovanih glazbenika. To zahtijeva ogroman rad i posvećenost i takve su prilike doista rijetke. Možda čujete da se, primjerice, „Nabucco“ izvodi na velikim stadionima, ali ovakav koncept, s tolikim brojem izvođača, iznimno je poseban. Od dvadeset i dvije pjesme izvodim čak šesnaest, zajedno sa stotinu drugih glazbenika, članova zbora i orkestra – to je nevjerojatno iskustvo. Za mene kao glazbenicu to je velika čast i privilegija.

**Kako vam se sviđa Hrvatska?**

Posljednjih nekoliko dana mnogo smo radili, pripremali se za koncert, ali jako sam sretna jer je ovo prvi put da sam u Hrvatskoj uspjela povezati nekoliko dana i provesti kvalitetno vrijeme. Često sam bila na obali, u Dubrovniku i Splitu, ali nažalost nisam imala vremena uživati u svim prirodnim ljepotama vaše zemlje, iako znam da je Hrvatska prekrasna. Ovoga sam puta uspjela vidjeti nešto više i jako me se doj-



atia and spend quality time here. I have often visited the coast, in Dubrovnik and Split, but unfortunately, I never had time to enjoy all the natural beauty of your country, even though I know Croatia is beautiful. This time I managed to see more, and I was very impressed. We walked a lot around Zagreb these days, sightseeing, because the weather was so nice. In Varaždin, I had the chance to hear beautiful organ music; one musician played movie themes on the organ, it was wonderful. I was especially impressed by the music there. I really enjoy Croatia. I will remember many beautiful things from Varaždin and Zagreb when I leave.

***So, you’ve performed in Croatia and around the world. Where do you have the best audience?***

My base is in Germany, so I would say I have the largest audience there, but I am also loved by the Poles, the Dutch, and the Czechs. When people ask me where my best concert was, I remember the concert we had here in Zagreb in 1997. I performed then with my brothers and sisters in the Kelly Family. I will never forget how loudly the audience sang with us – it was incredible, from start to finish. That was and remains the loudest concert we ever did. It was so loud that the sound technicians had problems. It connected us with the local audience, and we have never forgotten it.

***You currently perform as a solo singer, but your musical career started in the family band The Kelly Family. Do you still collaborate with your family members?***

I mostly perform solo now, but I started my musical path with my family, where I sang and played the piano, guitar, violin, and sometimes the mandolin – I gradually learned them all. For the past twenty years, I have focused on refining my voice as an opera singer, but I still perform with my family. Our career began in 1974, and we regularly performed until 1981, then had a six-year break, and a big comeback occurred in the 1990s. We reunited in 2017 and performed until 2022, when the pandemic interrupted tours. This year, I had six joint concerts with my sister Patricia and brother Paul, and two more are planned when I return home. I perform solo and with my family in parallel, writing and producing music.

***Some songs from that period became major hits. Which is your favorite?***

It’s hard to pick just one, as many songs from that period are truly of high quality. I especially like Give Us Rain, which might not be very well known, then Almost Heaven, and of course An Angel – a true work of art. I also love Who’ll Come With Me. We put a lot of effort and creativity into making these songs special.

***Where do you find inspiration for your songs?***

From emotions. My songs have a lot of biographical elements. For example, when I leave Zagreb, I will take with me many impressions that I can put on paper, and that’s how a song is created. For some reason, Croatia reminds me a lot of Spain, probably

miho. Ovih smo dana jako puno hodali Zagrebom razgledavajući znamenitosti jer je bilo jako lijepo vrijeme. U Varaždinu sam imala priliku slušati prekrasnu orguljašku glazbu. Jedan je glazbenik svirao na orguljama pjesme iz poznatih filmova, bilo je prekrasno. Jako me se dojmilo ondje, glazba pogotovo. Baš uživam u Hrvatskoj. Sjećat ću se jako puno lijepih stvari iz Varaždina i Zagreba kada odem oдавde.

***Dakle, nastupali ste u Hrvatskoj i po cijelom svijetu. Gdje imate najbolju publiku?***

Sjedište mi je u Njemačkoj, stoga bih rekla da najveću publiku imam ondje, ali vole me i Poljaci, Nizozemci, Česi. Kada me ljudi pitaju gdje mi je bio najbolji koncert, sjetim se koncerta koji smo imali ondje u Zagrebu 1997. Tada sam nastupala s braćom i sestrama u The Kelly Family. Nikad neću zaboraviti koliko je glasno publika pjevala s nama, nevjerovatno je bilo, od početka do kraja koncerta. To je bio i ostao najglasniji koncert koji smo održali. Bilo je toliko glasno da su ljudi koji su postavljali ton imali problema. To nas je povezalo s ovdašnjom publikom, nismo to nikada zaboravili.

***Trenutačno nastupate kao solo pjevačica, ali glazbenu karijeru započeli ste u obiteljskom bendu The Kelly Family. Surađujete li i dalje s članovima svoje obitelji?***

Sada uglavnom nastupam solo, ali svoj glazbeni put započela sam s obitelji, gdje sam pjevala i svirala klavir, gitaru, violinu, a ponekad i mandolinu – sve sam ih postupno naučila. Posljednjih dvadeset godina posvetila sam se usavršavanju svojega glasa kao operna pjevačica, ali i dalje nastupam s obitelji. Naša karijera počela je 1974. godine, redovito smo nastupali do 1981, imali pauzu od šest godina, a veliki povratak dogodio se devedesetih. Ponovno smo se okupili 2017. i nastupali do 2022, kada je pandemija prekinula turneje. Ove sam godine sa sestrom Patricijom i bratom Paulom imala šest zajedničkih koncerata, a dogovorena su još dva kada se vratim kući. Paralelno nastupam solo i s obitelji, pišem i produciram.

***Nekoliko pjesama iz tog vremena postale su velike uspješnice. Koja je vama najdraža?***

Teško je izdvojiti samo jednu, jer je puno pjesama iz tog razdoblja zaista kvalitetno. Posebno mi se sviđa Give Us Rain, koja možda nije toliko poznata, zatim Almost Heaven, a naravno i An Angel – pravo umjetničko djelo. Volim i Who Come With Me. Uložili smo mnogo truda i kreativnosti kako bi te pjesme bile posebne.

***Gdje pronalazite inspiraciju za pjesme?***

Iz emocija. U mojim pjesmama ima jako puno biografskih elemenata. Na primjer, kada odem iz Zagreba, ponijet ću sa sobom puno dojmova koje ću moći staviti na papir. Tako nastaje pjesma. Iz nekog razloga Hrvatska me jako podsjeća na Španjolsku, vjerojatno jer su me obje zemlje ostavile jako inspiranom, uvijek se rado vraćam tamo. Također, radim s drugim autorima i glazbenicima, družimo se, raz-

***I mostly perform solo now, but I started my musical path with my family, where I sang and played the piano, guitar, violin, and sometimes the mandolin***

Sada uglavnom nastupam solo, ali svoj glazbeni put započela sam s obitelji, gdje sam pjevala i svirala klavir, gitaru, violinu, a ponekad i mandolinu

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because both countries left me very inspired; I always gladly return there. I also work with other authors and musicians, we hang out, talk, and they inspire me. Maybe I will write a song with Ozren, as we connected spiritually and artistically.

***You grew up in a musical family, which shaped your professional career. You have a son; is he involved in music too?***

He loves music but didn't want to become a professional musician, which is perfectly fine – this is a beautiful but demanding job. However, he works in showbiz. He grew up watching me perform at big events, and apparently, he liked it – and he has a natural talent. He has always been business-oriented, enjoys making deals, selling, and organizing. He studied business and marketing and is excellent at event organization; he collaborates with well-known event managers in Germany. He's twenty-three, life is ahead of him, and that motivates me to focus on what I want to achieve.

***In 2020, you participated in the German Big Brother. How did that experience affect you?***

Due to COVID, my concerts in April and May of that year were canceled and postponed to the following year, so I had time for this experience. I had long enjoyed watching the show and had been thinking of applying. Although I had camera experience, I must admit this was challenging. It's one thing to have a one-hour shoot, and another when ten cameras film you from morning to night. I was in Big Brother for three weeks, with live shows at the end of each week – it's hard to be focused, polite, pleasant, and entertaining 24 hours a day in front of the cameras. I learned a lot from that experience. Thanks to participating in such a show, all my subsequent interviews were much easier; it was great training for spontaneity and helped me learn to handle cameras. I must admit that when I was at the International Sound & Film Music Festival in Varaždin, cameras were constantly on us, and I immediately thought: "Thank God I did Big Brother, or this would have been exhausting."

***Do you have any plans for the future?***

Nothing concrete. For now, I have several concerts planned in Germany, the Czech Republic, Slovenia, and Bratislava. I have fans all over the world, and I don't want to neglect them. I plan to finish the year with forty concerts, most around Christmas. I must admit I am slowing down; in the past, I used to do sixty to eighty performances a year. I hope to return to Croatia soon; I had a wonderful time here. I especially want to thank Ozren for inviting me and introducing me to all the wonderful people. I also thank everyone at the beautiful Esplanade Hotel – they were extremely kind and hospitable; I feel welcome and have only praise.

It's nice sometimes to be like a child, without plans, to play, to discover spontaneously what tomorrow will bring. I love experimenting and look forward to each day.

govaramo. Oni me inspiriraju. Možda napišem pjesmu s Ozrenom, kako smo se duševno i umjetnički povezali.

***Odrasli ste u glazbenoj obitelji i to je na neki način odredilo vašu profesionalnu karijeru. Imate sina, bavi li se i on glazbom?***

Voli glazbu, ali nije želio postati profesionalni glazbenik, što mi je potpuno u redu – ovo je prekrasan, ali zahtjevan posao. Ipak, radi u showbizu. Cijeli me život gledao kako nastupam na velikim događanjima i očito mu se to sviđalo – a ima i prirodni talent. Oduvijek bio orijentiran prema biznisu, voli sklapati dogovore, prodavati i organizirati. Studirao je poslovanje i marketing, a odlično mu ide organizacija evenata. Surađuje s poznatim event menadžerima u Njemačkoj. Ima dvadeset i tri godine, život je pred njim, a to i meni daje poticaj da se posvetim onomu što želim ostvariti.

***Godine 2020. sudjelovali ste u njemačkom Big Brotheru. Kako je to iskustvo utjecalo na vas?***

Zbog korone su mi koncerti u travnju i svibnju te godine bili otkazani i odgođeni za sljedeću godinu, pa sam imala vremena za to iskustvo. Inače sam jako voljela gledati tu emisiju i već sam duže vremena razmišljala da se prijavim. Iako sam imala iskustva pred kamerama, moram priznati kako je to ipak bilo izazovno. Jedno je kada imate snimanje od sat vremena, a drugo je kada vas desetak kamera snima istovremeno od jutra do mraka. Bila sam u Big Brotheru tri tjedna, uz emisije uživo na kraju svakog tjedna. Teško je 24 sata dnevno biti fokusiran, pristojan, ugodan i zabavan pred kamerama. Iz tog sam iskustva jako puno naučila. Zahvaljujući sudjelovanju u takvoj emisiji, svi su mi naredni intervjui bili puno lakši, bio je to odličan trening za spontanost i zapravo mi je pomoglo da se naučim nositi s kamerama. Moram priznati da, kada sam bila na Međunarodnom festivalu filmske glazbe u Varaždinu, kamere su stalno bile usmjerene na nas i odmah sam pomislila: Hvala Bogu da sam prošla Big Brother, jer bi mi ovo inače bilo iscrpljujuće.

***Imate li nekih planova za budućnost?***

Ništa konkretno, za sada imam u planu nekoliko koncerata u Njemačkoj, Češkoj, Sloveniji, Bratislavi. Imam fanove diljem svijeta, ne želim ih zapostaviti. Kraj godine planiram zaokružiti s četrdeset koncerata, najviše ih imam oko Božića. Moram priznati da polako usporavam, u prošlosti sam znala odraditi od šezdeset do čak osamdeset nastupa godišnje.

Nadam se da ću se ubrzo vratiti i u Hrvatsku, ovdje mi je bilo jako lijepo. Želim prvenstveno zahvaliti Ozrenu koji me je pozvao i upoznao sa svim divnim ljudima. Također, zahvaljujem svima u prekrasnom hotelu Esplanade. Svi su bili iznimno dragi i gostoljubivi, jako me lijepo tretiraju ovdje, osjećam se dobrodošlo i imam samo riječi hvale.

Lijepo je ponekad biti kao dijete, bez planova, igrati se, spontano otkrivati što nosi sutra. Volim eksperimentirati i veselim se svakom danu.

***I hope to return to Croatia soon; I had a wonderful time here***

Nadam se da ću se ubrzo vratiti i u Hrvatsku, ovdje mi je bilo jako lijepo

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JACADI PARIS

# The Art That Grows with Children!

Umjetnost koja odrasta  
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## FRENCH CHARM AND CREATIVITY IN EVERY LITTLE OUTFIT!

Since 1976, Jacadi Paris has been combining French elegance, contemporary design, and exceptional quality in children's clothing. Known for its carefully crafted details and comfort, Jacadi accompanies children through every stage of growing up, always highlighting the beauty and joy of childhood.

## Francuski šarm i kreativnost u svakoj maloj kombinaciji

Od 1976. godine, Jacadi Paris spaja francusku eleganciju, suvremeni dizajn i vrhunsku kvalitetu u odjeći za djecu. Poznat po pažljivo izrađenim detaljima i udobnosti, Jacadi prati djecu kroz sve faze odrastanja, uvijek s naglaskom na ljepotu i radost djetinjstva.



Za najmlađe, kolekcija nudi mekane bodije, pamučne setove i pletene deke, uključujući liniju "Moj prvi Jacadi" - set koji postaje prekrasna uspomena za cijeli život. Uz odjeću, nježna kozmetika pruža sigurnu njegu čak i najosjetljivije kože.

Kolekcije za razigrane i veće mališane kombiniraju udobne krojeve, lagane tkanine i elegantne haljine, košulje, hlače i lagane jakne, često u matching kombinacijama za braću i sestre. Blagdansko izdanje naglašava toplinu i čaroliju obiteljskih trenutaka, od svečanih Jacadi Cérémonie haljina i elegantne obuće do pažljivo odabranih detalja koji svaki trenutak čine posebnim.

For the youngest, the collection offers soft bodysuits, cotton sets, and knitted blankets, including the "My First Jacadi" line - a set that becomes a cherished keepsake for life. Alongside clothing, the gentle skincare line provides safe care even for the most sensitive skin.

Collections for playful and older little ones combine comfortable cuts, lightweight fabrics, and elegant dresses, shirts, trousers, and light jackets - often in matching combinations for brothers and sisters. The festive edition emphasizes the warmth and magic of family moments, from elegant Jacadi Cérémonie dresses and stylish footwear to carefully selected accessories that make every moment special.



Jacadi is more than clothing - it's a story of childhood, family memories, and moments that last a lifetime.

Visit us at our store **Jacadi Paris**, Masarykova 14, Zagreb, Tel: 01/2079-635

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

For more inspiration, follow us on social media: @jacadi.hrvatska, and scan the QR code for a detailed view of all collections.

Jacadi je više od odjeće - to je priča o djetinjstvu, obiteljskim uspomenama i trenucima koji ostaju u sjećanju.

Posjetite nas u poslovnici **Jacadi Paris**, Masarykova 14, Zagreb, tel.: 01/2079-635

Ili iskoristite uslugu osobne dostave u Vašu sobu Esplanade hotela.

Za dodatnu inspiraciju pratite nas na društvenim mrežama: @jacadi.hrvatska, a QR kod vodi na detaljan prikaz svih kolekcija.





THE TRAVEL EXPERIENCE MUSEUM  
MUZEJ PUTOVANJA

# A Newly Opened Museum in the City Center

*Novootvoreni muzej u centru grada*

It is already well known that Zagreb's museum scene can easily rival that of some larger European metropolises. Each year, new museums open their doors, attracting both locals and visitors alike. This year, among several new additions, late summer saw the opening of the Travel Experience Museum – a museum dedicated to the phenomenon of travel, from prehistoric times to the modern era.

Već je nadaleko poznato kako se muzejska ponuda Grada Zagreba može uspoređivati i s nekim većim europskim metropolama. Naime, iz godine u godinu otvaraju se novi muzeji koji privlače pažnju Zagrepčana i gostiju, a ove je godine, uz neke druge, krajem ljeta osvanuo i Travel Experience Museum – muzej posvećen fenomenu putovanja od prapovijesti do suvremenog doba.

If your journey has brought you to Zagreb, it would be a real shame not to stop by the Travel Experience Museum, where you can explore other parts of Croatia in one place – from Slavonia to the Adriatic. Thanks to cutting-edge technologies like VR, AR, a fascinating LED room, and various

Ako vas je put doveo u Zagreb, bila bi prava šteta ne svratiti u Muzej putovanja kako bi na jednom mjestu mogli upoznati i druge krajeve Hrvatske – od Slavonije do Jadrana. Uz najnovije tehnologije poput VR-a, AR-a, fascinantne LED sobe i različitih projekcija, u muzeju možete doživjeti sve ljepo-

Author:  
SARA DAKIĆ

Photo:  
OBOJANA PRODUKCIJA







In addition to Croatia, the museum also showcases distant and exotic locations such as deserts, rainforests, and some of the world's great architectural landmarks

Osim Hrvatske u muzeju možete vidjeti i daleka, egzotična mjesta poput pustinja, prašuma, ali i nekih velikih svjetskih graditeljskih dostignuća

projections, the museum offers a chance to experience all the natural and cultural beauty Croatia has to offer. Our country takes pride in its plains, mountains, sea, and islands, its stunning national parks and pleasant climate, its diverse flora and fauna, and its excellent gastronomy — all of which you can discover in the museum's current exhibition.

In addition to Croatia, the museum also showcases distant and exotic locations such as deserts, rainforests, and some of the world's great archi-

te koje Hrvatska nudi. Zemlja smo koja se ponosi svojim ravnicama, planinama, morem i otocima, prekrasnim nacionalnim parkovima, ugodnom klimom, raznolikim biljnim i životinjskim svijetom te sjajnom gastronomskom ponudom, a sve to možete istražiti u aktualnom postavu muzeja.

Osim Hrvatske u muzeju možete vidjeti i daleka, egzotična mjesta poput pustinja, prašuma, ali i nekih velikih svjetskih graditeljskih dostignuća. Osim zanimljivog postava, muzej privlači pažnju i drugim aktivnostima, predavanjima, radionica-



When talking about modes of transport, it's impossible not to mention the legendary Titanic, which carried some of the world's wealthiest passengers as well as immigrants

Kada je riječ o prijevoznim sredstvima, neizostavno je spomenuti legandarni Titanik, kojim su putovali neki od najbogatijih ljudi na svijetu, ali i imigranti

tectural landmarks. Beyond its engaging exhibits, the museum stands out for its diverse program of activities — lectures, workshops, guest appearances by world travelers and environmental activists — all dedicated to educating children and young people about sustainable development and climate change.

Before you are swept away by the mesmerizing images from around the globe, at the very entrance, you can read about the history of travel: when the first migrations began, why people traveled, and how. Modes of transport evolved over time, travel times shortened, and the world grew "smaller." Many dream of traveling into space — and that, too, can be experienced in this new museum with the help of VR technology.

When talking about modes of transport, it's impossible not to mention the legendary Titanic, which carried some of the world's wealthiest passengers as well as immigrants seeking a better life, or the famous Orient Express, which traveled between



ma, gostovanjima svjetskih putnika i aktivista za očuvanje planeta Zemlje, koji će educirati djecu i mlade o važnosti održivog razvoja i klimatskih promjena.

Prije nego vas obuzmu neodoljive snimke iz različitih dijelova svijeta, na samom ćete ulazu moći pročitati više o povijesti putovanja: kada su krenule prve migracije, zbog čega su ljudi putovali i na koji način. Prijevozna sredstva s vremenom su se razvijala, vrijeme se putovanja skraćivalo, a svijet je postao „manji“. Mnogi sanjaju o putovanju u svemir, što također možete iskusiti u novom muzeju uz pomoć VR tehnologije.

Kada je riječ o prijevoznim sredstvima, neizostavno je spomenuti legandarni Titanik, kojim su putovali neki od najbogatijih ljudi na svijetu, ali i imigranti u potrazi za boljim životom, te slavni Orient Express koji je putovao između Pariza i Istanbula, a prolazio je i kroz Zagreb, zbog čega je i izgrađen naš hotel, odmah pored Glavnoga kolodvora.



Before you are swept away by the mesmerizing images from around the globe, at the very entrance, you can read about the history of travel

Prije nego vas obuzmu neodoljive snimke iz različitih dijelova svijeta, na samom ćete ulazu moći pročitati više o povijesti putovanja







# The Art of Indulgence: fine wines, wine workshops and gourmet delights in the heart of Zagreb

*Umjetnost uživanja: fina vina, vinske radionice  
i gourmet užiteci u centru Zagreba*

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 where you can embark on a sensory journey.

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

Moments vinoteka i kušaonica, smještena u Masarykovo 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.

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



## ENDLESS POSSIBILITIES

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

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

Otkrijte personalizirane vinske radionice vođene timom stručnih sommeliera iz Moments vinoteke. Vaša očekivanja bit će nadmašena beskrajnim mogućnostima; kušanja u pratnji violine, privatna vinska okupljanja, tematske radionice, kušanje delikatesa sa svjetske scene i mnogo više!

Moments vinoteka i kušaonica više je od vinoteke; to je impresivno eno-gastro iskustvo koje ispunjava svaku vašu želju, pretvarajući trenutke u nezaboravne uspomene.



## SURPRISE YOUR PALATE

Surprise your palate with our custom-made menus with the finest delicacies and fresh ingredients. Enjoy your morning with our Hot cheese, a combination of warmed Le pico chevre cheese, bread, spices and more surprises, or indulge in a real french combination of goose liver Rougie, bread, butter, Chutney and spices, called Pâte moment.

Iznenadite svoje nepce s našim posebnim jelovnicima s najfinijim delikatesama i svježim namirnicama. Uživajte u svojem jutru uz Hot cheese, kombinaciju zagrijanog Le pico chevre sira, kruha, začina i drugih iznenađenja ili se upustite u pravu francusku kombinaciju gušće jetre Rougie, kruha, Chutneya i začina, nazvanih Pâte moment.



## TERRA FALCONIS

The house sparkling wine of Moments wine & fine shop, Terra Falconis, honors the noble Erdödy family's tradition and the craft of fine bubbles. The Extra Brut blend, mainly Chardonnay with three Pinots, hails from Plešivica vineyards, from Borička and Polak areas which give the wine a unique touch of terroirs.

Aged 15 months on the lees and 5 months in the bottle, it offers freshness, maturity and just 2 g/L dosage. With a vibrant aroma and a balanced structure, it's perfect as an aperitif or paired with diverse dishes.

Kućni pjenušac vinoteke i kušaonice Moments, Terra Falconis, oдаje počast tradiciji plemenite obitelji Erdödy i zanatu finih mjehurića. Blend Extra Brut, većinski je od sorte Chardonnay i podržan s tri Pinot-a, potječe s plešivičkog vinogorja, s područja Borička i Polak koji vinu daju jedinstvenu notu terroira.

Odležao je 15 mjeseci na talozima, te još 5 mjeseci u boci, a nudi svježinu, zrelost i samo 2 g/L dosage-a. Terra Falconis Extra Brut pjenušac je uravnotežene i ugodne strukture s izuzetno bogatom aromom i odličan je kao aperitiv, ali i uz širok raspon jela.



[www.moments.hr](http://www.moments.hr)  
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WINE AND FINE SHOP





ZINFANDEL'S RESTAURANT

Sundays Made  
for Indulgence

Nedjelje stvorene za uživanje

Take a break from your busy week and surrender to the Sunday ritual of indulgence at Zinfandel's Restaurant. In a setting of relaxed elegance, refined atmosphere, and unobtrusive music, a brunch awaits you that perfectly blends gourmet abundance with the laid-back rhythm of the day. Chef Ana Grgić Tomić creates imaginative dishes that captivate at first glance and first bite – from fresh starters and creative main courses to a sweet finale featuring handmade pralines, desserts, and fresh fruit served on a lavish tiered stand. A glass of premium wine, sparkling wine, or a cocktail of your choice pairs perfectly with every bite. Brunch is served every Sunday from 12:30 p.m. to 3:00 p.m., and during the holiday season, you can look forward to a special Advent edition featuring traditional delicacies, warm aromas, and the sounds of piano music that create a perfect festive atmosphere. Zinfandel's brunch is more than just a meal – it's an experience you'll want to relive. More information at [www.zinfandels.hr](http://www.zinfandels.hr)

Odmorite se od užurbanog tjedna i prepustite se nedjeljnom ritualu uživanja u restoranu Zinfandel's. U ležerno elegantnom ambijentu uz profinjenu atmosferu i nena metljivu glazbu čeka vas brunch koji spaja gurmansku raskoš i opušteni ritam dana. Chefica Ana Grgić Tomić priprema kreativna jela koja osvajaju na prvi pogled i zalogaj – od svježih predjela i maštovitih glavnih jela do slatkog finala s ručno rađenim pralinama, desertima i svježim voćem posluženim na raskošnom etažeru. Uz to savršeno pristaje čaša vrhunskog vina, pjenušac ili koktel po izboru. Brunch se poslužuje svake nedjelje od 12:30 do 15:00 sati, a u blagdanskom vremenu očekuje vas i posebna adventska edicija s tradicionalnim delicijama, toplim aromama i zvucima klavira koji stvaraju savršenu blagdansku kulisu. Zinfandel's brunch nije samo obrok – to je doživljaj koji ćete poželjeti ponoviti. Više informacija na [www.zinfandels.hr](http://www.zinfandels.hr).



Photo: LILI BAŠIĆ



News  
Novosti

Naš tim stručnih dizajnera nudi cjelovitu uslugu: savjetovanje, preciznu izmjeru, prezentaciju i montažu zavjesa, kao i tapeciranje namještaja. S više od 42 godine iskustva, kombiniramo kvalitetne materijale s vrhunskom izradom kako bismo stvorili idealna rješenja za vaš dom ili poslovni prostor.

Želite li osvježiti prostor sa zavjesama ili tapecirati stari namještaj?  
Obratite nam se s povjerenjem!



[www.naftalina.hr](http://www.naftalina.hr)



## HEALTH CLUB ESPLANADE

# Shine with Premium Beauty Treatments

## Zablistajte uz vrhunske tretmane ljepote

Take a moment just for yourself and surrender to complete relaxation. At the Esplanade Health Club, expert hands of professionals and carefully designed treatments await you – bringing back balance, energy, and radiance, both inside and out. Choose from aromatherapy, deep hydrating treatments, Hot Stone, Magic Honey, or chocolate massages. For the perfect finishing touch, enjoy a manicure or pedicure using carefully selected products and refined techniques. Each treatment is designed to make your skin glow again and to help you feel renewed, refreshed, and ready for the festive moments ahead. The Health Club also features a modern, fully equipped gym with top-quality machines – work out on your own or with a personal trainer, then unwind in the sauna and enjoy the peace that ensures total relaxation. Indulge in moments of pure hedonism – because taking care of yourself is always the best gift you can give.

Uzmite trenutak samo za sebe i prepustite se potpunom opuštanju. U Esplanade Health Clubu očekuju vas stručne ruke profesionalaca i tretmani koji vraćaju ravnotežu, energiju i sjaj – izvana i iznutra. Birajte između aromaterapije, *deep hydrating* tretmana, *Hot Stone*, *Magic Honey* ili čokoladne masaže, a za savršenu završnicu tu su manikura i pedikura uz pomno birane preparate i pažljivo usavršene tehnike. Svaki tretman osmišljen je kako bi vaša koža ponovno zablistala, a vi se osjećali obnovljeno i spremno za blagdanske trenutke. Health Club nudi moderno opremljenu teretanu s vrhunskim spravama. Vježbajte samostalno ili uz osobnog trenera, a zatim se opustite u sauni i uživajte u miru koji donosi potpunu relaksaciju. Prepustite se trenutcima čistog hedonizma – jer briga o sebi uvijek je najbolji dar koji si možete pokloniti.

# Gourmet Enjoyment at Your Fingertips

## Gurmanski užitek na dlanu

Connect with the hotel's free super-fast Wi-Fi, easily and without a password. Download the thoughtfully designed hotel app or open it on your in-room TV to explore the attractive restaurant and room service menus, as well as the extensive wine list – and in just a few clicks, order delicious dishes directly to your room. Browse the hotel's latest news and discover the newest promotions, choose a designer gift, schedule a relaxing massage, or request a wake-up call.

Povežite se s besplatnim super-brzim bežičnim internetom, jednostavno i bez lozinke. Preuzmite pomno dizajniranu hotelsku aplikaciju ili ju otvorite na svojem sobnom TV-u i pregledajte atraktivne jelovnike za restorane i sobnu poslugu, kao i opsežnu vinsku kartu te u samo nekoliko klikova naručite slasna jela u svoju sobu. Pritom prelistajte hotelske novosti i doznajte više o najnovijim promocijama, odaberite dizajnerski poklon, opuštajuću masažu ili naručite buđenje. Bolje ne može!

Photo:  
LILI BAŠIĆ



# KAS

EVENT & CLUB CENTAR

## FIRE & FORMAGE

*Uz fondue, sirni raclette, kuhano vino  
i iskrice vatre koja pucketa uživajte u savršenom  
ozračju za okupljanje prijatelja i poslovnih suradnika.*

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ESPLANADE 1925 LOUNGE & COCKTAIL BAR

Experience  
the Magic of  
the Orient Express

Doživite čaroliju Orient Expressa

In honor of the Esplanade Hotel's 100th anniversary, experience a special limited edition afternoon tea inspired by the legendary *Orient Express* journey. In the cosmopolitan ambiance of the Esplanade 1925 Lounge Bar, this sophisticated ritual takes you on a gourmet voyage from Paris to Istanbul – through flavors that awaken the imagination and evoke the spirit of famous destinations. Delicate mini brioches with foie gras, burrata with pine nuts, mini Esplanade štrukli, and lavish desserts such as *kadaif*, *tiramisu*, and *rahat lokum* come together to create a unique symphony of tastes. Each bite radiates luxury and timeless pleasure – just like the journey on the *Orient Express* itself. Bring a loved one and indulge in a selection of premium teas and exquisite bites that awaken all the senses.



Photo: LILI BAŠIĆ

U čast 100. obljetnice hotela Esplanade doživite posebno ograničeno izdanje popodnevnog čaja nadahnuta legendarnim putovanjem *Orient Expressom*. U kozmopolitskom ambijentu Esplanade 1925 Lounge Bara ovaj sofisticirani ritual vodi vas na gurmansko putovanje od Pariza do Istanbula – okusima koji bude maštu i prizivaju duh slavnih destinacija. Delikatni mini brioshi s gušćom jetrom, burrata s pinjolima, mini Esplanadine štrukle te raskošne slastice poput kadaifa, tiramisua i rahatlokuma stvaraju jedinstvenu simfoniju okusa. Svaki zalogaj odiše raskoš i bezvremenim užitkom – baš poput samog putovanja *Orient Expressom*. Povedite dragu osobu i prepustite se uživanju u izboru vrhunskih čajeva i zalogajima koji bude sva osjetila.



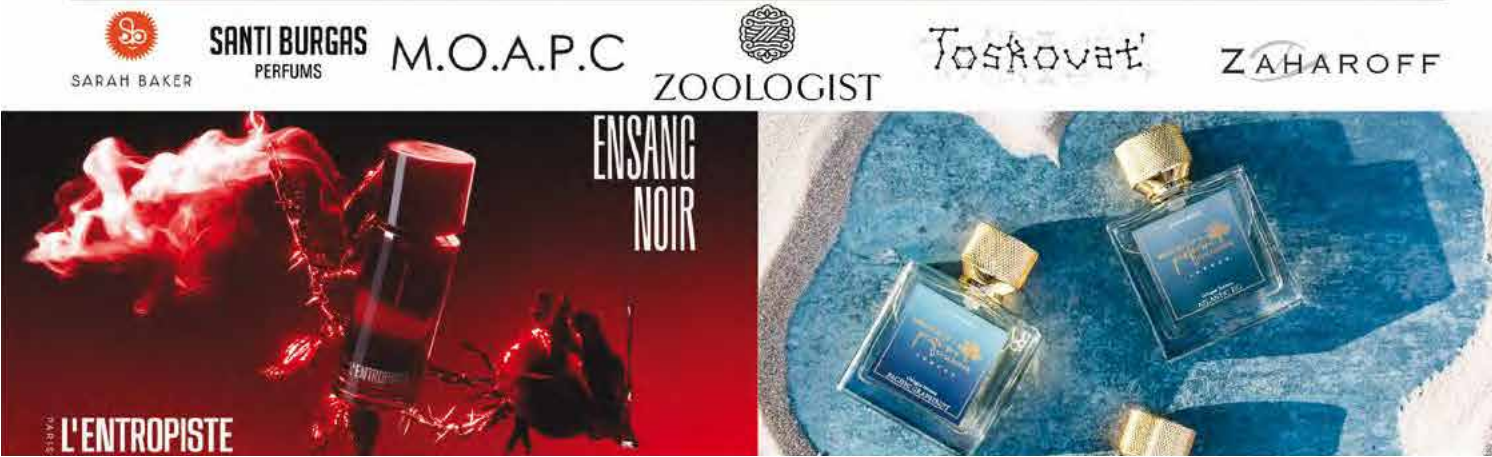
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LE BISTRO

## The Best Štrukli in Town

### Najbolje štrukle u gradu

Photo:  
LILI BAŠIĆ, KORIDOR 27

**Traditional. Handcrafted. Irresistible.** Traditional hand-stretched dough filled with fresh cottage cheese, topped with rich cream, and baked to a perfect golden-brown crust – that's how the famous Esplanade *štrukli* are made. This signature dish has delighted generations, including many famous guests and members of royal families. Each bite melts in your mouth, perfectly blending the creamy cheese filling with the crispy, aromatic crust. It's often said they're the best in town – and the only way to be sure is to try them yourself! For those who wish to enjoy this treat at home, frozen *štrukli* are also available, including a gluten-free version – simple, quick, and utterly irresistible. And in January, Le Bistro traditionally hosts the Days of *Štrukli* – a festival of flavor and culinary delight you won't want to miss. Surrender to this timeless gourmet experience and enjoy every single bite.

**Tradicionalno. Ručno. Neodoljivo.** Tradicionalno ručno vučeno tijesto, punjeno svježim sirom i preliveno finim vrhnjem, zapečeno do savršene zlatno-smeđe boje – tako nastaju vruće Esplanadine štrukle, specijalitet koji oduševljava generacije, uključujući i poznate goste te članove kraljevskih obitelji. Svaki zalogaj topi se u ustima, savršeno spajajući kremastu sirnu sredinu i hrskavu, aromatičnu koricu. Govori se da su najbolje u gradu – a najbolji način da to provjerite jest da ih kušate sami! Za one koji žele uživanje prenijeti doma, dostupni su i paketi zamrznutih štrukli, uključujući i bezglutensku verziju – jednostavno, brzo i neodoljivo. A u siječnju vas u **Le Bistrou** tradicionalno očekuju **Dani štrukli** – festival okusa i delicija koji ne smijete propustiti. Prepustite se ovom klasičnom gurmanskom doživljaju i uživajte u svakom zalogaju.



photo by Nika Mokos

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# An Unmissable Hotspot for True Gourmets

*Nezaobilazan hotspot istinskih gurmana*

Photo:  
LILI BAŠIĆ,  
KORIDOR 27

If you're looking for an elegant cosmopolitan setting with a touch of festive glamour – one that combines impeccable service and an exciting menu to deliver a truly magical gourmet experience – then Zinfandel's is the place to be. The renowned Executive Chef Ana Grgić Tomić has recently unveiled a new à la carte menu that looks nothing short of sensational. Every plate reflects creativity and refinement, showcasing modern culinary techniques while honoring tradition and local ingredients – all enriched with a Mediterranean flair and Ana's unmistakable feminine touch. Let yourself be swept away by the fantastic combinations of flavors and textures, and don't miss specialties such as sea bass baked in salt and beef tartare prepared right before your eyes – precisely to your liking. A particularly memorable experience comes with the flambéed *Crêpes Suzette* – an impressive tableside performance skillfully executed by the staff. Choose a glass of carefully selected wine, sparkling wine, or champagne and savor every bite

Ako ste u potrazi za otmjenim kozmopolitskim ugođajem s daškom blagdanskog glamura, koji u spoju s besprijekornom uslugom i uzbudljivom ponudom donosi čaroban gurmanski doživljaj, onda svakako predlažemo da posjetite Zinfandel's. Poznata chefica kuhinje Ana Grgić Tomić nedavno je predstavila novi jelovnik *à la carte* koji izgleda senzacionalno. Svaki tanjur odiše kreativnošću i profinjenošću te donosi niz suvremenih kulinarskih tehnika uz poštivanje tradicije i lokalnih namirnica, s mediteranskim daškom i prepoznatljivim ženskim pečatom. Prepustite se fantastičnim kombinacijama okusa i tekstura te svakako kušajte specijalitete poput brancina pečena u soli i tatarskog bifteka pripremljena pred vama točno po vašem ukusu. Posebno iskustvo donose flambirane palačinke *Crêpes Suzette* – atraktivan performans koji osoblje stručno izvodi pred vašim stolom. Odaберите čašu pomno biranog vina, pjenušca ili šampanjca i uživajte u svakom zalogaju u ambijentu koji spaja profinjenost i opuštenost



in an atmosphere that beautifully blends sophistication with relaxed elegance. Come and treat yourself to an extraordinary gourmet experience – and discover why Zinfandel's has long remained a favorite destination for true food lovers and fans of refined ambiance.

Reserve your table via the **OpenTable** app. More information available at [www.zinfandels.hr](http://www.zinfandels.hr).

eleganciju. Dodite i prepustite se izvanrednom gurmanskom iskustvu i otkrijte zašto Zinfandel's već godinama ostaje omiljena destinacija istinskih zaljubljenika u hranu i vrhunski ugođaj.

Rezervirajte stol na aplikaciji Open Table. Više informacija potražite na [www.zinfandels.hr](http://www.zinfandels.hr).





## ESPLANADE 1925 LOUNGE & COCKTAIL BAR

# Experience the Moment

### Doživite trenutak

If you're looking for a place with special charm, top-quality drinks, and an inviting atmosphere, the Esplanade 1925 Lounge & Cocktail Bar is exactly what you need. Here, classic elegance meets modern style, and every detail invites you to relax and enjoy. Signature cocktails by Vjenceslav Madić, known as Master Kishoni, are true works of art in a glass. From the *Esplanade Royal* to the vibrant *Paradise Garden*, each cocktail tells its own story, looks fantastic, and wins you over at the very first sip. You'll also find irresistible *Hyggis* gelato flavors – handcrafted, fresh, and full of character. They're the perfect match for espresso, sparkling wine, or as a dessert after a night out. The experience is elevated by a tempting food selection – from juicy burgers and shareable bites (the so-called *Sharing Menu*) to the legendary Esplanade *štrukli* that you simply have to try. The atmosphere is relaxed and lively – just like the bar team, who always know how to recommend something tailored to your taste. And once you settle in with lounge music and good vibes, you'll find it hard to leave. The Esplanade 1925 Bar is open every day until 2 a.m. – the perfect place to end your day or start your evening. Stop by and experience true refreshment! More information at [www.esplanade1925.hr](http://www.esplanade1925.hr)



Ako tražite mjesto s posebnim šarmom, vrhunskim pićima i ugodnim ozračjem – Esplanade 1925 Lounge & Cocktail Bar točno je ono što trebate. Tu se klasika susreće s modernim stilom, a svaki detalj poziva na opuštanje i uživanje. Kokteli s potpisom Vjenceslava Madića – Mastera Kishonija – prava su umjetnost u čaši. Od *Esplanade Royala* do vibrantnog *Paradise Gardena*, svaki koktel priča svoju priču, izgleda fantastično i osvaja već na prvi gutljaj. Tu su i neodoljivi okusi *Hyggis gelato* – ručno rađeni, svježiji i puni karaktera. Savršeni su uz espresso, pjenušac ili kao desert nakon večernjeg izlaska. Uživanje upotpunjuje i sjajna ponuda jela – od sočnih burgera i zalogaja za dijeljenje (tzv. *Sharing menu*) do legendarnih Esplanadinih štrukli koje jednostavno morate kušati. Atmosfera je ležerna i živahna – baš kao i ekipa za šankom, koja uvijek zna preporučiti nešto po vašem ukusu. A kad se opustite uz lounge glazbu i dobru vibru, teško ćete poželjeti otići. Esplanade 1925 Bar otvoren je svaki dan do 2 sata ujutro – savršeno mjesto za kraj dana ili početak večeri. Navratite, doživjet ćete pravo osvježanje! Više informacija na [www.esplanade1925.hr](http://www.esplanade1925.hr).





# The Season of Glamour and Festive Sparkle

## Sezona glamura i blagdanskog sjaja

Magical Christmas celebrations, an enchanting holiday atmosphere, divine seasonal menus, and a glamorous New Year's Eve party — these are moments you simply don't want to miss.

Indulge in the *Orient Express Afternoon Tea* accompanied by a selection of small savory bites and desserts, or invite friends to the Esplanade 1925 Lounge & Bar for aromatic mulled wine, punch, hot chocolate with fragrant spices, artisanal ice cream, or masterfully crafted winter cocktails — and enjoy the view of the city and the unmissable Christmas Market *Fooling Around*.

Gather your family for a traditional Advent lunch at Zinfandel's, or toast to the holidays in the charming Christmas setting of Le Bistro with codfish dishes and festive sweets. Continue enjoying Esplanade's delicacies in the warmth of your own home with the traditional Esplanade Christmas cake — made with dried fruit and chocolate and elegantly packaged. Spend the festive day of Christmas surrounded by your loved ones in the fairy-tale ambiance of the Esplanade. And for the most exciting night of the year, don't miss the magnificent New Year's Eve gala in the Emerald Ballroom and Zinfandel's — featuring a red carpet arrival, premium sparkling wines, a six-course dinner, a live performance by the popular band *Showtime*, and a special children's New Year's Eve celebration — everything you need for a truly glamorous welcome to 2026.

Čarobna božićna slavlja, magično blagdansko ozračje, božanstveni sezonski jelovnici i glamurozan doček nove godine nešto je što se ne propušta

Preпустите се uživanju u popodnevnom čaju Orient Express uz selekciju malih zalogaja i slastica ili pozovite društvo u Esplanade 1925 Lounge & Bar na aromatično kuhano vino, punč, vruću čokoladu s mirisnim dodatcima, zanatski sladoled ili majstorski spravljene zimske koktele. Uživanje u Esplanadinim specijalitetima nastavite u toplini vlastitoga doma uz tradicionalni Esplanadin božićni kolač sa sušenim voćem i čokoladom u pažljivo stiliziranoj ambalaži. Svečani 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, glazbeni program poznate skupine Showtime i dječji doček nove godine – sve za glamurozni ulazak u novu 2026.

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. Svečani 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, glazbeni program poznate skupine Showtime i dječji doček nove godine – sve za glamurozni ulazak u novu 2026.

Photo:  
GORAN JAKUŠ,  
SANDRO SKLEPIĆ,  
LILI BAŠIĆ



### START THE HOLIDAY PARTY SEASON IN STYLE

The Esplanade Hotel also offers some of the most beautiful venues in the city for hosting festive receptions and gala dinners. Impress your partners and colleagues with a lavish lunch or a glamorous party. With over 2,000 square meters of indoor and outdoor space, the possibilities are endless. Add to that a selection of fine wines and creative delicacies created by Chef Ana Grgić Tomić, a well-coordinated team of charming waitstaff, and the glittering festive atmosphere of this historic hotel in the heart of Zagreb — and a great time is guaranteed. More at [www.esplanade.hr](http://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 2 000 m2 interijera i eksterijera nudi beskrajne mogućnosti. Dodajte tomu selekciju vrhunskih vina i kreativnih delicija s potpisom chefice Ane Grgić Tomić, dobro uigranu ekipu šarmantnih konobara, svjetlucavi blagdanski ugođaj povijesnog hotela u srcu Zagreba – i dobra je zabava zagarantirana. Više na [www.esplanade.hr](http://www.esplanade.hr)





## OLEANDER TERRACE



# When Work Ends, Fooling Around Begins!

Photo:  
SANDRO SKLEPIĆ

*Kada posao završi, Fooling Around počinje!*

Afterwork has never been this much fun: 9 carriages, 18 stories, 100 flavors, 1,000 rhythms — and one unmissable Oleander Terrace.

This winter, *Fooling Around* once again redefines the festive mood — as the city's most diverse and most relaxed afterwork event. From November 26 to December 31, the Esplanade's Oleander Terrace transforms once more into a festive *Orient Express* full of unforgettable experiences, where every day is a celebration of new culinary journeys, rhythms, and tastes. Nine "carriages" take visitors on a relaxed and joyful gastronomic adventure — from European capitals to faraway global destinations — where the scents of the Mediterranean, Latin America, and Asia meet. Each carriage represents a restaurant or bar, and this year's *bistro concept* brings a casual yet thoughtful cuisine that emphasizes quality ingredients and creative flavor combinations. The menu features signature dishes from renowned chefs and young talents, accompanied by carefully selected wines, cocktails, and warm drinks from some of the best winemakers and mixologists — including Esplanade's very own Chef Ana Grgić Tomić, pastry chef Mirjana Špoljar, and cocktail master Vjenceslav Madić. Throughout the festival, they'll be preparing fantastic dishes, irresistible desserts, and Esplanade *štrukli*, as well as excellent warm cocktails for visitors.

Afterwork nikad nije bio ovako zabavan: 9 vagona, 18 priča, 100 okusa, 1 000 ritmova i jedna nezaobilazna terasa Oleander

Ove zime *Fooling Around* iznova redefinira blagdanski ugođaj — kao najraznolikiji i najopušteniji afterwork event u gradu. Od 26. studenoga do 31. prosinca terasa Oleander hotela Esplanade ponovno se pretvara u blagdanski *Orient Express* prepun nezaboravnih doživljaja, gdje se svaki dan slavi uz nova gastronomska putovanja, ritmove i okuse. Devet vagona vodi posjetitelje na opušteno i zabavno gastroputovanje, od europskih metopola do dalekih svjetskih odredišta, gdje se susreću mirisi Mediterana, Latinske Amerike i Azije. Svaki vagon predstavlja po jedan restoran i bar, a ovogodišnji bistro koncept donosi ležernu, ali promišljenu kuhinju s naglaskom na kvalitetne namirnice i kreativne kombinacije okusa. U ponudi su jela s potpisom renomiranih chefova i mladih talenata, uz pažljivo odabrana vina, koktele i tople napitke najboljih vinara i miksologa, među kojima su Esplanadina chefica Ana Grgić Tomić, slastičarka Mirjana Špoljar te koktel-majstor Vjenceslav Madić. Oni će tijekom trajanja festivala svakodnevno za posjetitelje kreirati fantastična jela, neodoljive slastice i Esplanadine štrukle te odlične tople koktele.

The rhythm of *Fooling Around* brings a new vibe every day — acoustic performances on Tuesdays, hot Latin dance nights on Wednesdays with professional dance instructors, R'n'B grooves on Fridays, and the cult FRKA program on Saturdays featuring local urban music. With numerous guest appearances, surprises, a special party celebrating Esplanade's 100th anniversary, an unforgettable Christmas Eve, and the wildest daytime New Year's Eve celebration, this year's *Fooling Around* unites everything we love most: great music, top-notch bites for every taste, warm smiles, and a vibrant rhythm that takes you on a joyful festive journey.

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

Ritam *Fooling Arounda* svaki dan donosi novo raspoloženje: utorkom akustične nastupe, srijedom vruće latino plesnjake uz vrhunske plesne učitelje, petkom R'n'B groove, a subotom kulturni program FRKA s domaćom urbanom glazbom. Uz mnogobrojna gostovanja, iznenađenja, specijalni party povodom 100. obljetnice Esplanade, nezaboravan Badnjak i najluđi dnevni doček nove, *Fooling Around* ove godine spaja sve što volimo: izvrsnu glazbu, vrhunske zalogaje za svačiji ukus, tople osmijehe i vrući ritam koji vas vodi na blagdansku rutu sreće.

Pratite najave događanja na internet-skim stranicama i društvenim mrežama festivala.





# French Chic in the Heart of Zagreb

## Francuski šik u srcu Zagreba

Photo:  
LILI BAŠIĆ

The Esplanade's iconic Le Bistro has held a special place in Zagreb's social life for decades. Its Parisian charm, warm and smiling staff, lively city-facing terrace, and timelessly elegant interior make it a favorite destination for food lovers, as well as for renowned local and international celebrities. Whether you come for a morning coffee and croissant, breakfast, a relaxed lunch, or an evening gathering with a glass of wine, Le Bistro offers a unique experience — one in which every moment feels a little cinematic. On the à la carte menu, crafted by Chef Ana Grgić Tomić, you'll find the perfect combination of creativity, seasonal ingredients, and sustainable practices. Taste the ultimate winter comfort food — the iconic Esplanade

Esplanadin kulni Le Bistro već desetljećima zauzima posebno mjesto u zagrebačkome društvenom životu. Njegov pariški šarm, toplo i nasmijano osoblje, živa gradska terasa i bezvremenska elegancija interijera čine ga omiljenim odredištem brojnih zaljubljenika u dobru hranu, ali i poznatih lica domaće i svjetske šoubiz scene. Bilo da dolazite na jutarnju kavu i croissant, doručak, ležeran ručak ili večernje druženje uz čašu vina, Le Bistro nudi poseban ugođaj — onaj u kojemu se svaki trenutak čini pomalo filmskim. Na jelovniku koji potpisuje chefica Ana Grgić Tomić očekuje vas savršen spoj kreativnosti, sezonskih namirnica i održivog pristupa. Kušajte nenadmašni zimski comfort food — kultne Esplana-



**štrukli** — sure to delight your senses. Don't miss the hand-chopped and perfectly seasoned beef tartare, Caesar salad, or French onion soup made from the original recipe — classic dishes that never go out of style. During your workday break, stop by for the Daily Menu — a freshly prepared three-course meal that includes a glass of house wine and coffee or tea — ideal for a stylish and satisfying pause. Settle into the warm winter garden, enjoy the view of the city's rhythm, and let the staff pamper you with a recommendation of a top Croatian wine or a dessert that will brighten your day. At Le Bistro, every moment carries a touch of Paris — right here, in the heart of Zagreb.

dine štrukle — koje će vas sigurno oduševiti, a nemojte propustiti ni ručno kosani i savršeno začinjani tatarski biftek, cezar salatu ili francusku juhu od luka po originalnom receptu — klasike koji nikada ne izlaze iz mode. U pauzi od posla svratite na Dnevni meni — svakodnevno svježi izbor od tri slijeda jela koji uključuje čašu vina kuće i kavu ili čaj — idealno za kratki predah s puno stila. Smjestite se u topli zimski vrt, uživajte u pogledu na gradski ritam i dopustite osoblju da vas razmazi preporukom vrhunskoga hrvatskog vina ili slastice koja će vam uljepšati dan. U Le Bistrou svaki trenutak ima dašak Pariza — upravo ovdje, u srcu Zagreba.



# Give an Experience. Share the Moment.

Poklonite doživljaj. Podijelite trenutke.

## EXCLUSIVE GIFT VOUCHER COLLECTION

Pamper your loved ones, thank your partners, or surprise business associates by gifting them a unique Esplanade experience. Signature cocktails crafted by master mixologists, relaxation over afternoon tea, a lavish terrace breakfast, a Sunday brunch at Zinfandel's, or a romantic overnight stay at the Esplanade – all make perfect gifts that create lasting memories. Now you can purchase them quickly and easily through the Esplanade webshop at [www.esplanade.hr](http://www.esplanade.hr) – choose your desired gift voucher, personalize it, pay online, and send it in just a few clicks. Because the best gifts are the moments that stay with us forever.

*Ekskluzivna kolekcija poklon-bonova*  
Razmazite svoje najmilije, zahvalite partnerima ili iznenadite poslovne suradnike darujući im jedinstveno iskustvo s Esplanadinim potpisom. Kokteli vrhunskih koktel-majstora, opuštanje uz popodnevni čaj, raskošan doručak na terasi, nedjeljni brunch u Zinfandel'su ili romantično noćenje u Esplanadi – savršeni su pokloni koji stvaraju uspomene. Sada ih možete kupiti brzo i jednostavno uz pomoć Esplanadina web-shopa na [www.esplanade.hr](http://www.esplanade.hr). Odaберите željeni poklon-bon, personalizirajte ga, platite online i pošaljite u svega nekoliko klikova. Jer najbolji su pokloni trenutci koji ostaju zauvijek.



Photo:  
GORAN JAKUŠ,  
LILI BAŠIĆ

## ESPLANADE GOURMET COLLECTION

If you wish to gift something from the Esplanade Gourmet Collection, we recommend a box of frozen *štrukli*, a selection of fine festive cookies, or the famous Esplanade Cake with dried fruit and chocolate, elegantly presented in pink packaging. For dessert lovers, there's also the cookbook "Cakes of My Grandmother Vilma", featuring a selection of divine recipes and flavors. For more information, visit [www.esplanade.hr](http://www.esplanade.hr).

### Kolekcija Esplanade Gourmet

Poželite li pokloniti nešto iz kolekcije Esplanade Gourmet, preporučamo kutiju zamrznutih štrukli, selekciju finih blagdanskih kolačića ili poznati Esplanadin kolač sa sušenim voćem i čokoladom u ružičastoj ambalaži. Za ljubitelje slastica tu je knjiga recepata Kolači moje ome Vilme sa selekcijom božanstvenih okusa. Za više informacija posjetite [www.esplanade.hr](http://www.esplanade.hr).

Otkrijte radost kolorita bogate palete, jedne od najvećih kolekcija jednosortnih ekstra djevičanskih maslinovih ulja u svijetu, koja će vas očarati i oduševiti. Strast, tradicija i vrhunska kvaliteta prepoznati su na svjetskoj razini!

THE BEST U KATEGORIJI FLOS OLEI – MADE WITH LOVE FARM – PONOSNO NOSI I PRESTIŽNU OCJENU 99/100 U VODIČU FLOS OLEI 2025, NAJUGLEDNIJEM SVJETSKOM VODIČU ZA EKSTRA DJEVIČANSKA MASLINOVA ULJA.

Discover the joy of the rich palette of colors, one of the largest collections of single-varietal extra virgin olive oils in the world, which will enchant and delight you. Passion, tradition and top quality are recognized worldwide!

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# Prestigious MICHELIN Key Recognition

## *Prestižno priznanje MICHELIN Key*

The iconic Esplanade Zagreb Hotel has been honoured with the prestigious MICHELIN Key 2025 recognition, celebrating its exceptional hospitality and timeless elegance. This accolade places the Esplanade among the world's most distinguished hotels acknowledged for offering an outstanding guest experience. As one of Zagreb's most cherished landmarks, the Esplanade continues to set the standard for luxury, service, and sophistication in the region. The MICHELIN Key marks yet another milestone in the hotel's long tradition of excellence and dedication to creating unforgettable moments for every guest.

Legendarni Hotel Esplanade Zagreb nagrađen je prestižnim priznanjem MICHELIN Key 2025, koje slavi njegovu iznimnu gostoljubivost i bezvremensku eleganciju. To priznanje svrstava Esplanade među najuglednije svjetske hotele, prepoznate po pružanju vrhunskog iskustva gostima. Kao jedan od najomiljenijih zagrebačkih simbola, Esplanade nastavlja postavljati standarde luksuza, usluge i sofisticiranosti u regiji. MICHELIN Key označava još jednu prekretnicu u dugoj tradiciji izvrsnosti i predanosti stvaranju nezaboravnih trenutaka za svakoga gosta.



Photo: GORAN JAKUŠ

## LIMOUSINE SERVICE

# Your Journey, Elevated

## *Vaše putovanje uzdignuto na višu razinu*



Enhance your stay with the comfort and elegance of our exclusive limousine service, offered in partnership with Permansio Deluxe Getaways. Whether you're arriving from the airport, exploring the city, or heading out for a special evening, your private chauffeur will ensure every journey is smooth and effortless. Sit back, relax, and enjoy the ride in complete luxury and privacy. Let every moment of your Esplanade experience become even more refined and unforgettable.

Uljepšajte svoj boravak uz udobnost i eleganciju naše ekskluzivne limuzinske usluge u suradnji s partnerom Permansio Deluxe Getaways. Bilo da dolazite iz zračne luke, istražujete grad ili krećete na posebnu večer, vaš privatni vozač pobrinut će se da svako putovanje prođe glatko i bezbrižno. Opustite se i uživajte u vožnji u potpunom luksuzu i privatnosti. Neka svaki trenutak vašeg Esplanade iskustva postane još profinjeniji i nezaboravniji.

GRAND HOTEL  
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## Welcome to the EXCEPTIONAL

Discover a new style of luxury all year long at the first Radisson Collection hotel on Croatia's Adriatic coast.

A RADISSON COLLECTION HOTEL

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# Did You Know?

Jeste li znali?



In the 1990s, the Esplanade Hotel was renowned not only for its glamour but also for its big heart. The entire staff regularly participated in humanitarian activities, and funds were raised for those in need through the sale of the hotel's famous štrukli. In one of the most touching stories, the hotel hosted homeless people from a nearby shelter, as recounted by Joško Martinović on the show Zlatna ribica. During the Christmas holidays, the Esplanade also welcomed children with special needs, showing that elegance goes hand in hand with kindness.

Devedesetih godina Hotel Esplanade nije bio poznat samo po glamuru već i po velikom srcu. U humanitarnim akcijama redovito je sudjelovalo cijelo osoblje, a vanjskom prodajom slavnih štrukla prikupljana su sredstva za pomoć potrebitima. U jednoj od najdirljivijih priča, hotel je ugostio beskućnike iz obližnjeg prihvatilišta, o čemu je u emisiji „Zlatna ribica“ govorio Joško Martinović. Božićne blagdane hotel je obilježio i kao domaćin djeci s posebnim potrebama, pokazujući da elegancija ide ruku pod ruku s dobrotom.

## About the Esplanade Hotel

O hotelu Esplanade



## O Hrvatskoj About Croatia

### HIDDEN CAVES – THE BLUE CAVE ON BIŠEVO ISLAND: A NATURAL WONDER OF LIGHT

On the southern coast of Biševo Island, not far from the popular island of Vis, lies a natural phenomenon that captivates visitors with its unique play of light – the Blue Cave (Modra špilja). This sea cave is famous for its unusual, almost surreal blue glow that illuminates its

interior. The effect occurs when sunlight enters through an underwater opening in the cave and reflects off the white sand at the bottom.

The Blue Cave is like a natural gallery, with shades of blue changing throughout the day, creating a unique visual experience. This light phenomenon has inspired numerous artists and is often described as one of the most spectacular natural attractions in the Adriatic.

Besides the cave, Biševo Island is known for a unique grape variety grown there – the so-called Biševo Plavac, which produces grapes specially adapted to the island's conditions and rich in flavor. This variety contributes to the authenticity of the island's wine tradition and symbolizes its agricultural heritage.

Despite its beauty, the cave is a sensitive natural habitat that requires protection and responsible visitor behavior. Due to narrow conditions and limited access, the number of tourists allowed to visit daily is restricted to help preserve this jewel of Croatian nature. The Blue Cave is not just a light phenomenon but also a reminder of the richness and fragility of the natural beauty that Croatia protects.

### Skrivena Modra špilja na otoku Biševu – čudo prirode i svjetla

Na južnoj obali otoka Biševa, nedaleko od popularnog Visa, skriva se prirodni fenomen koji oduševljava posjetitelje svojom posebnom igrom svjetlosti – Modra špilja (Modra spilja). Ta morska špilja poznata je po neo-bičnoj, gotovo natprirodnoj plavoj svjetlosti koja obasjava njezine unutrašnjosti, a nastaje kada sunčeva svjetlost ulazi kroz podvodni otvor i odbija se od bijelog pijeska na dnu.

Modra špilja prava je prirodna galerija s plavim tonovima koji se mijenjaju tijekom dana, stvarajući jedinstven vizualni doživljaj. Ta svjetlosna pojava bila je inspiracija brojnim umjetnicima, a često se opisuje kao jedna od najspektakularnijih prirodnih atrakcija na Jadranu.

Osim po špilji, otok Biševo poznat je i po jedinstvenoj sorti grožđa koja se ondje uzgaja – tzv. biševski plavac, koji daje grožđe posebno prilagođeno otočkim uvjetima i bogata okusa. Ta sorta doprinosi autentičnosti vinske tradicije otoka te je simbol njegove poljoprivredne baštine.

Unatoč svojoj ljepoti, špilja je osjetljivo prirodno stanište koje zahtijeva zaštitu i odgovorno ponašanje posjetitelja. Zbog uskih uvjeta i ograničenog pristupa, broj turista koji ju mogu posjetiti dnevno je ograničen, čime se pokušava očuvati taj dragulj hrvatske prirode.

Modra špilja nije samo fenomen svjetlosti već i podsjetnik na bogatstvo i krhkost prirodnih ljepota koje Hrvatska čuva.



## About Zagreb

O Zagrebu

In Zagreb's Zrinjevac stands one of the most interesting and oldest public meteorological pillars in Croatia. Installed back in 1884 and made of Istrian marble, it boasts a distinctive appearance and remarkable longevity. This pillar is a true technological gem of a bygone era, as it still functions today, nearly 140 years later, without electricity or modern digital devices.

Instead of modern sensors, the pillar uses precise mechanical instruments to continuously measure and display three key meteorological parameters: air temperature, atmospheric pressure, and humidity. This allows passersby to access essential weather information at any moment, just as the citizens of 19th-century Zagreb once did.

The meteorological pillar in Zrinjevac is not only a functional device but also a valuable historical monument that preserves the spirit of the past and reminds visitors of the beginnings of meteorology in Croatia. Thanks to it, countless residents and visitors can appreciate how people once monitored the weather before modern digital devices and apps existed.

This meteorological pillar symbolizes the fusion of tradition and science and represents an important part of Zagreb's cultural heritage. By maintaining its original function and appearance, it stands today as a symbol of innovation and durability in the heart of the city.

Na zagrebačkom Zrinjevcu nalazi se jedan od najzanimljivijih i najstarijih javnih meteoroloških stupova u Hrvatskoj. Postavljen je davne 1884. godine i izrađen je od istarskog mramora, što mu daje poseban izgled i dugovječnost. Taj stup predstavlja pravi tehnološki dragulj prošlih vremena, jer i danas, gotovo 140 godina kasnije, funkcionira bez uporabe električne energije ili modernih digitalnih uređaja.

Umjesto modernih senzora, stup se koristi preciznim mehaničkim instrumentima koji kontinuirano mjere i prikazuju tri ključna meteorološka parametra: temperaturu zraka, atmosferski tlak i vlagu. Ta svojstva omogućavaju prolaznicima da u svakom trenutku dobiju osnovne informacije o vremenskim uvjetima, baš kao što su to radili i stanovnici Zagreba u 19. stoljeću.

Meteorološki stup na Zrinjevcu nije samo funkcionalan uređaj već i vrijedan povijesni spomenik koji čuva duh prošlih vremena i podsjeća na početke meteorologije u Hrvatskoj. Uz njegovu pomoć brojni građani i posjetitelji mogu se prisjetiti kako se nekada pratilo vrijeme, prije nego što su stigli moderni digitalni uređaji i aplikacije.



# Diamonds A Fusion of Luxury and Elegance

Dijamanti - spoj luksuza i elegancije

Prahir's diamond jewelry collections reflect a fusion of luxury, elegance, and masterful craftsmanship of local production. As Croatia's leading manufacturer of engagement and wedding rings, Prahir stands out for its impeccable quality, precise workmanship, and distinctive design.

Prahir kolekcije nakita s dijamantima odražavaju spoj luksuza, elegancije i majstorskog umijeća domaće izrade. Kao vodeći hrvatski proizvođač zaručничkog i vjenčanog prstenja, Prahir se ističe besprijekornom kvalitetom, preciznom obradom i prepoznatljivim dizajnom.

Each piece of jewelry is crafted with special attention to detail and set with high-clarity diamonds that emphasize the beauty of gold and the perfection of the craftsmanship. Their collections include elegant rings, necklaces, bracelets, and earrings that exude refinement and timeless style.

Prahir jewelry is a symbol of love, tradition, and exceptional Croatian quality that lasts for generations. Explore the latest collections in Velika Gorica, Zagreb, Rijeka, Zadar, and Split, or visit: [www.prahir.hr](http://www.prahir.hr)

Svaki komad nakita izrađen je s posebnom pažnjom prema detaljima i uz korištenje dijamantata vrhunske čistoće koji naglašavaju ljepotu zlata i savršenstvo izrade. U njihovim kolekcijama nalaze se elegantni prsteni, ogrlice, narukvice i naušnice koje odišu profinjenošću i bezvremenskim stilom.

Prahir nakit simbol je ljubavi, tradicije i vrhunske hrvatske kvalitete koja traje generacijama. Pogledaj najnovije kolekcije u Velikoj Gorici, Zagrebu, Rijeci, Zadru i Splitu ili na [www.prahir.hr](http://www.prahir.hr)





# Famous & Distinguished Guests

Poznati i slavni gosti

In the lavish surroundings of the Esplanade Hotel, where timeless tradition meets modern elegance and every corner whispers a story centuries in the making, an array of distinguished guests and world leaders have recently graced its halls. Among them were Italian President **Sergio Mattarella**, Estonian Prime Minister **Kristen Michal**, Polish President **Karol Nawrocki**, and global music icon **Sean Paul** – a clear reminder that some hotels are chosen not by chance, but for their rich heritage and the unforgettable sense of home they inspire.

U raskošnom ambijentu hotela Esplanade, gdje se tradicija susreće s modernim sjajem i svaki kutak priča svoju stoljetnu priču, proteklih su mjeseci boravili mnogi ugledni gosti i državnici. Među njima su bili talijanski predsjednik **Sergio Mattarella**, estonski premijer **Kristen Michal**, poljski predsjednik **Karol Nawrocki** te svjetska glazbena zvijezda **Sean Paul** – što samo potvrđuje da se neki hoteli ne biraju slučajno, već zbog tradicije koja traje i osjećaja doma koji se ne zaboravlja.



Estonian Prime Minister  
Estonski premijer  
**Kristen Michal**  
&  
General Manager of the  
Esplanade Hotel  
Generalni direktor  
hotela Esplanade,  
**Ivica Max Krizmanić**



Global Music Star  
Svjetska glazbena zvijezda  
**Sean Paul**



President of Italy  
Talijanski predsjednik  
**Sergio Mattarella**



President of Poland  
Poljski predsjednik  
**Karol Nawrocki**





# TWINSET LILIANE

## A new star is born

TWINSET LILIANE: nova zvijezda je rođena

A new star is entering the world of fashion – Liliane. The new handbag from the Twinset brand, Liliane, is the highlight of the Fall/Winter 2025 collection. With elegant lines and distinctive Italian design, Liliane blends simplicity with expressiveness and comes in various sizes, colors, and materials – from suede and glossy leather to crocodile texture.

Singer Nika Turković, dancer Martina Vuletić, and fashion influencers Anja Dujaković and Nikolina Minovska have each chosen their favorite Liliane bag and boldly incorporated it into their signature fashion styles.

No matter the outfit, Liliane perfectly complements satin dresses and fur coats just as effortlessly as it does coats, trousers, and more casual looks. Visit Twinset or Karla stores, or go to [www.karla.hr](http://www.karla.hr), and find your own Liliane bag that will lift you to the stars of the fall-winter fashion sky.

U središte modnog svijeta ulazi nova zvijezda – Liliane. Nova torbica branda Twinset, Liliane, zvijezda je jesensko-zimske kolekcije 2025. Elegantnih linija i prepoznatljivog talijanskog dizajna, Liliane spaja jednostavnost i izražajnost te dolazi u različitim veličinama, bojama i materijalima – od brušene i sjajne kože do kroko uzorka.

Pjevačica Nika Turković, plesačica Martina Vuletić te modne influencerice Anja Dujaković i Nikolina Minovska odabrale su omiljenu Liliane torbicu i odvažno je uklopile u svoj prepoznatljiv modni stil.

Bez obzira na modnu kombinaciju, Liliane se savršeno uklopila uz satenske haljine i bunde, baš kao i uz kapute, hlače i opuštenije modne kombinacije. Posjetite Twinset ili Karla trgovine te [www.karla.hr](http://www.karla.hr) i pronađite svoju Liliane torbicu koja će vas vinuti u zvijezde jesen-zima modnog neba.



Anja Dujaković



Martina Vuletić



Elia Škiljaica



Nika Turković



Nikolina Minovska



TWINSET ZAGREB – GUNDULIĆEVA 8  
TWINSET SPLIT – TC JOKER

TWINSET  
MILANO



# A Hundred Years of the Hotel in a Fashion Story

Sto godina hotela u modnoj priči

A fashion story inspired by Art Deco and the glamorous days of the Orient Express, photographed in the legendary Esplanade Hotel

Modna priča nadahnuta Art Decoom i glamuroznim danima Orient Expressa, snimljena u legendarnom hotelu Esplanade



Photographs | Fotografije:  
**Goran Čižmešija**

Models | Modeli:  
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They were the dazzling 1920s — the decade when Zagreb gained one of its most magnificent symbols: the Esplanade Hotel. Built to welcome passengers of the legendary Orient Express, who brought with them a touch of global glamour on their journey between Paris and Istanbul. From its very first day, the Esplanade was more than a hotel — it was a manifesto of style, luxury, and cultural brilliance.

Its halls carried a distinct spirit of Art Deco — geometric lines, harmonious architectural rhythms, gleaming surfaces, marble, and gold. Everything reflected the philosophy of an era when elegance was an everyday affair. And it is precisely this spirit of the “Golden Twenties” that remained woven into the Esplanade’s identity throughout its entire century. The Esplanade has stayed a synonym for refined, timeless luxury.

Bile su to blistave 1920-e — Zagreb je tada dobio jedan od svojih najveličanstvenijih simbola: Hotel Esplanade. Izgrađen kako bi dočekao putnike legendarnog Orient Expressa, koji su na svom putu između Pariza i Istanbula donosili dašak svjetskog glamura. Esplanade je od prvog dana bio više od hotela, bio je manifest stila, luksuza i kulturnog sjaja.

U njegovim se prostorima jasno osjećao duh Art Deco — geometrijske linije, skladni ritmovi arhitekture, sjajne površine, mramor i zlato. Sve je odražavalo filozofiju vremena u kojem je elegancija bila svakodnevica. I upravo taj duh “Zlatnih dvadesetih”, ostao je utkano obilježje Esplanade tijekom cijelog stoljeća. Esplanade je ostao sinonim za profinjenu, bezvremenski luksuz.

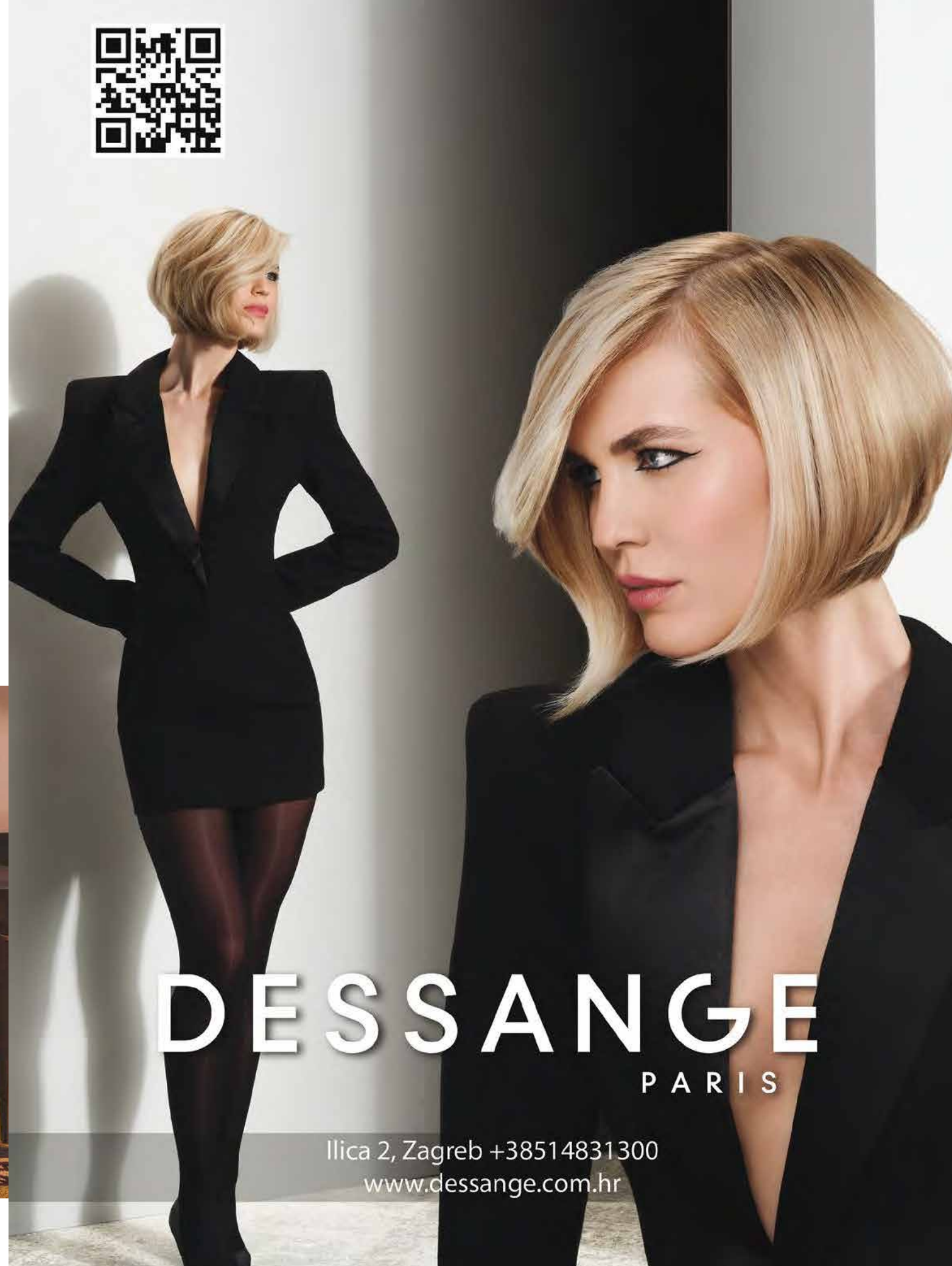


The 1920s flapper style was a revolution of its own — it brought women a freedom they had never known before. Short fringed dresses followed every movement in the rhythm of jazz, creating an impression of lightness and playful elegance. Feathers, decorative headbands, gloves, and shimmering details became their trademarks, while short hairstyles such as the bob and sophisticated finger waves highlighted the boldness and modernity of a new generation. Long pearl necklaces draped down the silhouette, adding a final touch of glamorous shine — that distinctive, intoxicating glow of the Golden Twenties.

To complete the idea, the editorial was photographed precisely in the ambience of the Esplanade Hotel — in the spaces where history was made, under the light that reflected a century of sophistication, among walls that preserve the whispers of long-gone travelers and the pulse of modern times. This authentic setting gave the collection an added sense of magic and credibility, connecting the present and the past in a unique fashion story. Elegance is not only the Esplanade's past. It is its present — and its future.

Flaper stil 1920-ih bio je prava mala revolucija – ženama je donio slobodu koju dotad nisu poznavale. Kratke haljine s resicama pratile su svaki pokret u ritmu jazz, stvarajući dojam lepršavosti i razigrane elegancije. Perje, ukrasne trake za glavu, rukavice i sjajni detalji postali su njihovi zaštitni znakovi, dok su kratke frizure poput boba i profinjenih "finger waves" naglašavale hrabrost i modernost nove generacije. Dugačke biserne ogrlice padale su niz siluetu i dodavale završni dodir glamurnog sjaja – onaj prepoznatljivi, opojni sjaj zlatnih dvadesetih.

Kako bi ideja bila potpuna, editorijal je snimljen upravo u ambijentu hotela Esplanade — u prostorima gdje je povijest nastajala, pod svjetlom koje je reflektiralo stoljetnu sofisticiranost, među zidovima koji čuvaju šapat davnih putnika i ritam modernog vremena. Upravo ta autentična kulisa dala je kolekciji dodatnu dozu čarolije i vjerodostojnosti, povezujući sadašnjost i prošlost u jedinstvenu modnu priču. Elegancija nije samo prošlost Esplanade. Ona je njezina sadašnjost — i njezina budućnost.



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Hotel Staff **FRANJO MIKINAC**

# Drawn to Cooking and Pastry Arts SINCE CHILDHOOD

## Kuharstvo i slastičarstvo privlačilo me od malih nogu

The young pastry chef from Gradište has earned the title of National Pastry Champion, confirming his expertise, attention to detail, and boldness in combining flavors and textures at the most prestigious culinary competition in Croatia.

Mladi slastičar iz Gradišta osvojio je naslov državnog prvaka u slastičarstvu, čime je na najznačajnijoj domaćoj kulinarškoj smotri potvrđena njegova stručnost, smisao za detalje te hrabrost u kombiniranju okusa i tekstura.

Author:  
SARA DAKIĆ  
Photo:  
BRUNO  
FANTULIN

After pastry chef Mirjana Špoljar, who held the title of national champion for three consecutive years, the Esplanade Hotel has yet another reason to celebrate. Following two previous bronze medals, Franjo Mikinac has now claimed the title of National Pastry Champion at the international competition held this year in Zagreb as part of *Croatian Culinary Days*, organized under the patronage of *Worldchefs*.

The main events of the festival are the National Chef Championship, the National Pastry Championship, and the "Camellia Cup" student competition. The Zagreb Fair brought together the best Croatian chefs and pastry chefs, along with participants from 17 countries. The event continues to grow each year, in-

Nakon glavne slastičarke Mirjane Špoljar, koja je tri godine zaredom bila državni prvak, hotel Esplanade ponovno ima razloga za slavlje. Nakon dvije bronze, Franjo Mikinac osvojio je titulu državnog prvaka u slastičarstvu na međunarodnom natjecanju koje se ove godine održalo u Zagrebu u sklopu Dana hrvatskog kulinarstva pod pokroviteljstvom *Worldchefs*a.

Glavni su sadržaji manifestacije Državno prvenstvo kuhara i Državno prvenstvo slastičara te učeničko natjecanje „Kamelija kup“. Na Zagrebačkom vele-sajmu okupili su se najbolji hrvatski kuhari i slastičari, uz sudjelovanje predstavnika iz 17 zemalja. Iz godine u godinu manifestacija raste te uključuje nove natje-





Cooking is not just my job, it's my life

Kuhanje nije samo moj posao, nego moj život

I always follow other people's work, new trends; it's important to stay current while remaining true to oneself and tradition

Uvijek pratim tuđi rad, nove trendove. Treba ostati aktualan, a opet vjeran sebi i tradiciji.

ciation, each year in a different city. I first participated in Osijek, where the theme was “Slavonia.” Since I come from Gradište, Slavonia is close to my heart, and I always try to incorporate that into my desserts. Everything— from flavors to presentation— followed that theme, and I proudly won third place.

Last year, the competition was held in Poreč with Istria as its theme, and I also won third place there. This year, it took place in Zagreb at the Zagreb Fair. This time, I set aside my roots a bit because I wanted to test my abilities and do something different— and it proved to be the right choice, as I was honored to win the national title.

This was also the first year that the European Pastry Championship was held in Croatia. I currently hold three silver medals in three different categories at that competition.

**What inspired you when creating your desserts for this year's competition?**

For the past three years, the theme has always reflected the location where the competition took place. Since it was held in Zagreb this year, I immediately thought of the Dolac market, one of the oldest markets in Europe. It's known for the traditional red-and-white Šestine umbrellas and the iconic “Dolac market women.” Wanting to do something different, I intentionally avoided standard dessert ingredients such as chocolate, fruit, and nuts, and instead chose to work with ingredients found at Dolac.

**How did you carry out your ideas across the different competition categories?**

We competed in three categories. The first was petit fours. The second was a warm restaurant dessert – “three plus one”: after three hours, I presented the warm dessert, and one hour later, the cold one. The final category required us to create either a warm or cold dessert in one hour using set ingredients: almond, cream cheese, and plum.

For the first petit four, I created a deconstructed Waldorf salad: roasted celery, which develops nutty notes, paired with hazelnut and the freshness of apple, shaped into small baskets with celery cream and hazelnut praline. The second petit four was a light pumpkin cream with pumpkin seed praline. The third was a praline filled with dark chocolate and sour cherry ganache, with cherry gel and balsamic pearls for balance. The fourth was a chocolate, raspberry, and muscovado mini cake.

For the warm dessert, following a suggestion from Chef Ana Grgić, I used foie gras combined with dark chocolate, black sesame, and flambéed cherries, served as a light siphon cream. The cold dessert was a reinterpretation of mille-feuille: a ring of puff pastry filled with buckwheat, caramel-vanilla cream, hazelnut cream, and vanilla siphon cream, topped with buckwheat popcorn.

For the dessert of choice, I selected a warm dish: ravioli filled with cream cheese and a hint of lemon, almond crumble, plum sauce, and almond siphon cream.

Slavonija. Kako sam ja rodom iz Gradišta, Slavonija mi je u srcu i uvijek joj se na neki način vraćam. U svojim slasticama uvijek gledam kako uklopiti taj dio sebe. Na tom je natjecanju apsolutno sve bilo u tom tonu, od okusa do prezentacije, a ja sam s ponosom završio na trećem mjestu.

Prošle godine natjecanje se održavalo u Poreču, a tema je bila Istra te sam također osvojio treće mjesto. Ove se godine održalo u Zagrebu, na našem Zagrebačkom velesajmu. Ove sam godine malo zapostavio svoje korijene jer sam želio testirati svoje mogućnosti, napraviti nešto drukčije. Ispostavilo se da je to bila dobra odluka jer sam bio počašćen osvojiti titulu državnog prvaka.

Po prvi se put ove godine u Hrvatskoj održalo i Europsko prvenstvo slastičara. Na tom natjecanju do sada imam tri srebra u tri kategorije.

**Što vam je bila inspiracija za kreiranja slastica na ovogodišnjem natjecanju?**

Unazad tri godine kako se ja natječem, tema ovisi o mjestu u kojem se natjecanje održava. Kako se natjecanje ove godine održavalo u Zagrebu, pala mi je na pamet tržnica Dolac, jedna od najstarijih tržnica u Europi. Poznata je po našim šestinskim kišobranima i tzv. Kumici s Dolca, koja simbolizira naše prodavačice na tržnici. U svojoj namjeri da provedem nešto drukčije nisam se htio koristiti standardnim namirnicama za deserte kao što su čokolada, voće ili orašasti plodovi, već sam se odlučio za nešto inovativno, od sastojaka koji se mogu pronaći na Dolcu.

**Kako ste u zadanim kategorijama izveli svoje ideje?**

Imali smo tri kategorije. Prva je bila *petit four*, zatim topli restoranski desert – tri plus jedan. Nakon tri sata izbacivao sam topli, nakon sat vremena hladni, a u posljednjoj smo kategoriji u sat vremena morali izbaciti topli ili hladni desert po vlastitom izboru od zadanih namirnica: badem, krem sir i šljiva.

Za prvi *petit four* napravio sam dekonstrukciju waldorfske salate: pečeni celer koji razvija orašaste note kombinirao sam s lješnjakom i svježinom jabuke, oblikujući male košarice s kremom od celera i pralinom od lješnjaka. Drugi *petit four* bila je lagana krema od bundeve s pralinom od bučinih sjemenki. Treći je bio pralina punjena *ganacheom* od tamne čokolade i višnje, s gelom od višnje i perlama *aceta balsamica* za ravnotežu slatko-kiselih okusa. Četvrti je bio kolačić od tamne čokolade, maline i šećera *muscovado*.

Za topli desert po prijedlogu *chefice* Ane Grgić Tomić upotrijebio sam guščju jetru u kombinaciji s tamnom čokoladom, crnim sezamom i flambiranim višnjama, prezentiranu kao laganu sifon-kremu. Hladni desert bio je reinterpretacija *mille-feuillea*: prsten od lisnatog tijesta punjen heljdom, kremom od karamela i vanilije, kremom od lješnjaka i sifonom od vanilije, uz kokice od heljde.

Za desert po izboru odabrao sam topli: raviolu punjenu krem sirom s notom limuna, *crumble* od bade- ma, umak od šljiva i sifon-kremu od badema.

roducing new competitive categories and expanding its accompanying program.

Franjo emphasizes the dedication of competition organizers – Erich Glavica, secretary David Glavica, and Matea McConnell of the Croatian Chefs Association – who work to elevate the competition and attract more participants, aiming to promote the culinary and pastry arts as well as Croatian gastronomic heritage. “I would encourage all pastry chefs and cooks to take part. It's a valuable experience— even those who are not professionals can attend workshops and demonstrations to see what it's all about.”

He has proven that he can stand alongside the best pastry chefs on the international scene, which serves as a great encouragement for further learning and the creation of new desserts. Working in the pastry arts requires constant self-investment, continuous improvement, and the ongoing acquisition of new skills and knowledge.

In this interview, he reveals where he draws inspiration for his desserts, where he gained his experience, and who guided and inspired him along the way to pursue this profession so successfully.

**This recognition comes as a crowning achievement of your work and competition experience. What motivates you the most?**

The National Pastry Championship has been held for many years, organized by the Croatian Chefs Asso-

cateljske kategorije i obogaćuje popratni program.

Franjo ističe kako se organizatori natjecanja iz Hrvatskoga kuharskog saveza, Erich Glavica i tajnik David Glavica te gospođa Matea McConnell, trude dovesti natjecanje na što višu razinu te postići odaziv što više ljudi, s ciljem popularizacije kuharske i slastičarske struke te hrvatske kulinarske baštine. „Pozvao bih sve slastičare i kuhare da se pridruže. Smatram kako je ovo jedno jako veliko iskustvo za njih, ali i za one koji se time ne bave nužno profesionalno. Neka dođu na radionice i prezentacije pogledati o čemu je riječ.”

Dokazao je da može stati rame uz rame ponajboljim slastičarima svjetske scene, što je veliki poticaj za daljnje učenje i kreiranje novih slastica jer bavljenje slastičarstvom zahtijeva konstantno ulaganje u sebe, dodatno usavršavanje i stalno stjecanje novih znanja i vještina.

U razgovoru otkriva odakle crpi inspiraciju za svoje slastice, gdje je stjecao iskustvo i tko mu je na tom putu pomogao, usmjeravao ga i inspirirao da se bavi baš tim poslom, i to jako uspješno.

**Ovo priznanje dolazi kao kruna vašega dosadašnjeg rada i natjecateljskog iskustva. Što vas pri tome najviše motivira?**

Državno natjecanje u slastičarstvu održava se već duži niz godina u organizaciji Hrvatskoga kuharskog saveza, svake godine u nekom drugom mjestu, a moje prvo sudjelovanje bilo je u Osijeku. Tema je bila





***These flavor combinations sound wonderful, but which flavors do you personally enjoy most?***

I'm not picky—I love both sweet and savory— but I have to say I really love poppy seed. It's incredibly versatile and pairs well with so many things: cheese, chocolate, orange, raspberry... I haven't yet showcased it in a competition, but I believe that moment will come. If there's a cake with poppy seed on the table, I will always choose that one.

***How did you decide to pursue a career in the pastry arts?***

I've been fascinated by cooking and pastry since childhood. I was always mixing, experimenting, making my own recipes. I come from a small place near Županja and studied culinary arts in Vinkovci. I'm not a pastry chef by formal training, but I gravitated toward pastry because it interested me the most. My high school teacher, Marija Bošnjak, a highly awarded chef and winner of both the large and small *Kristalna kuhača* (Crystal Spoon) award — in my opinion, one of the highest recognitions in the culinary arts — grew up in a small community and encouraged others from similar backgrounds to step out and prove themselves. She is an incredible person and one of the reasons why I am where I am today.

***You've been at Esplanade for almost two years now. Where did you gain experience before this?***

Before working at the Esplanade Hotel, I worked on Mali Lošinj at the Bellevue Hotel, where I first came for my internship after completing high school. They recognized my work, so I stayed on after my internship ended. The old Bellevue was originally a three-star hotel, and after renovation in 2014, it received two more stars. I worked there for a little over two years, mostly on my own in the pastry kitchen, and towards the end, colleagues joined me and took over the work I had started there.

***Sve te kombinacije zvuče zaista ukusno, ali koje kombinacije okusa vi najviše volite?***

Ja zaista nisam izbirljiv što se hrane tiče. Volim slatko i slano, ali moram priznati da jako volim namenicu mak. Mak je jako interesantan, na različite se načine može raditi s njim i ide uz stvarno različite kombinacije: od sira, čokolade do naranče, maline... Nisam još imao prilike oplemeniti tu namenicu u svojoj izvedbi na nekom natjecanju, ali vjerujem da me čeka negdje u nekom trenutku. Ali ako u ponudi postoji kolač s makom, uvijek ću izabrati taj.

***Kako ste se odlučili za karijeru u slastičarstvu?***

Mene je kuharstvo i slastičarstvo jako privlačilo od malih nogu, stalno sam nešto mutio, izmišljao, kombinirao, radio neke svoje recepte. Ja dolazim iz malog mjesta, iz Gradiške pored Županje. U Vinkovce sam išao u srednju kuharsku školu, nisam slastičar po zanimanju, ali sam se ipak okrenuo slastičarstvu jer me to najviše zanimalo. Moja nastavnica iz srednje škole, Marija Bošnjak, višenagrađivana kuharica, osvajačica čak dvije kristalne kuhače – velike i male, po meni jedno od najviših priznanja u kuharstvu, odrasla je u maloj sredini i isto tako gurala osobe iz male sredine da se pokažu negdje dalje. Ona je sjajna osoba i jedan od razloga zašto sam danas tu gdje jesam.

***Sada ste u Esplanadi skoro dvije godine. Gdje ste ranije stjecali iskustvo?***

Prije hotela Esplanade radio sam na Malom Lošnju u hotelu Bellevue, ondje sam bio na praksi nakon srednje škole. Prepoznali su moj rad i ondje sam ostao raditi i nakon obavljene prakse. Stari hotel Bellevue bio je hotel s tri zvjezdice, a 2014. nakon renovacije hotel je dobio još dvije. Radio sam u hotelu nešto više od dvije godine. Većinom sam radio sam u slastičarnici, a pred kraj su mi se pridružili kolege koji su preuzeli posao koji sam započeo.

***Next year in November, I plan to compete at the World Championship in Luxembourg***

***Iduće godine u studenom želim se okušati na Svjetskom prvenstvu u Luksemburgu***

***I really enjoy working at the Esplanade, I learn a lot, and I keep progressing, which I believe is the most important thing at this stage of life and career***

***U Esplanadi mi je zaista lijepo, puno učim i napredujem, a smatram kako je to u ovoj fazi života i karijere najbitnije***

***How important is the team in this line of work?***

Teamwork is very important; we have to be united and connected, supporting each other. At the Esplanade, there's a large number of events, so our pastry kitchen covers a wide range of services, from communions, confirmations, weddings, and prom nights to various brand promotions and conferences. Currently, there are seven of us actively working in the team: Ivana Čolić, Ivana Per, Marija Šafarić, Blaženka Pustaj, Mirjana Špoljar, Lorena Horvatin, and myself. Despite the workload, the atmosphere in the kitchen is always very good — we are positive, we enjoy joking and laughing. I must also mention our Ana Grgić, who always stands behind us and truly supports us in everything. Additionally, our Head Pastry Chef Mirjana Špoljar, a three-time national pastry champion. It is truly an honor to work with such great professionals in the team.

***Although you are still very young, you have already achieved significant successes. Where do you see yourself in a few years? Is there something specific you hope to accomplish?***

For now, I am satisfied where I am. I really enjoy working at the Esplanade, I learn a lot, and I keep progressing, which I believe is the most important thing at this stage of life and career. In the future, I might like to have something of my own, but at the moment, that is not my focus. Next year in November, I plan to compete at the World Championship in Luxembourg, and until then, I will continue participating regularly in international competitions. Some competitions require intense focus, while others are more relaxed. From every experience, I take something valuable for the future: new connections, exchange of culinary knowledge, and learning how to stay calm in challenging situations.

***Who is your inspiration?***

Besides the amazing chefs and pastry chefs I've had the opportunity to work with, I have many professional role models, and I think it would be unfair to single out only a few. I always follow other people's work, new trends; it's important to stay current while remaining true to oneself and tradition. I also believe family is very important, and mine has certainly influenced me and my professional path—everything starts at home. All of us in the family are big food lovers. Although I am the only professional chef, my sister also works in the culinary arts, and my brother also completed culinary high school, even though he turned more towards agriculture and the family farm. I get tremendous support from all of them.

***Apart from cooking, do you have any other interests?***

Cooking is not just my job, it's my life. It's a profession that demands a lot of personal time and attention, but the effort is ultimately rewarding. Still, I am a great lover of tradition and folklore. I was a member of the cultural-artistic association Kristal-Sladorana Županja for eleven years, dancing traditional folk dances and participating in events such as the Vinkovci Autumn Festival and the Šokac Gathering.

***Koliko je bitan tim u ovom poslu?***

Tim je jako bitan, moramo biti složni i povezani, biti potpora jedni drugima. U Esplanadi ima jako puno evenata, stoga naša slastičarna pokriva jako puno dijelova: od pričesti, krizmi, vjenčanja, maturalnih večeri do različitih promocija brendova i konferencija. Trenutačno nas je u timu sedmero koji aktivno radimo: Ivana Čolić, Ivana Per, Marija Šafarić, Blaženka Pustaj, Mirjana Špoljar, Lorena Horvatin i ja. Unatoč poslu, atmosfera u kuhinji uvijek je jako dobra. Pozitivni smo i volimo se šaliti i smijati. Moram obavezno spomenuti našu Anu Grgić Tomić koja uvijek stane iza nas i stvarno nam pomogne u svemu. Također i našu šeficu slastičarne Mirjanu Špoljar koja je trostruki državni prvak u slastičarstvu. Zbilja mi je čast raditi s tako velikim profesionalcima u timu.

***Iako ste vrlo mladi, već sada nižete velike uspjehe. Gdje se vidite za nekoliko godina, ima li nešto što želite ostvariti?***

Za sada sam zadovoljan tu gdje jesam. U Esplanadi mi je zaista lijepo, puno učim i napredujem, a smatram kako je to u ovoj fazi života i karijere najbitnije. U budućnosti bih možda volio imati nešto svoje, ali sada mi to nije u fokusu. Već se iduće godine u studenom želim okušati na Svjetskom prvenstvu u Luksemburgu, a do tada ću i dalje biti redovit sudionik međunarodnih natjecanja. Neka natjecanja zahtijevaju veliki fokus, dok su druga opuštenija. Iz svakog iskustva sa sobom ponesem nešto što će mi dobro doći u budućnosti: nova poznanstva, razmjenu kulinarskih iskustava, kako ostati miran u izazovnim situacijama...

***Tko vam je uzor?***

Osim sjajnih *chefova* i *chefica* te slastičara i slastičarki s kojima sam imao prilike raditi, imam jako puno profesionalnih uzora i smatram da bi bilo malo nepravedno izabrati samo nekoliko. Uvijek pratim tuđi rad, nove trendove. Treba ostati aktualan, a opet vjeran sebi i tradiciji. Također smatram kako je obitelj jako bitna i sigurno da je utjecala na mene i moj profesionalni put, od doma sve kreće. Svi smo u obitelji jako veliki gurmani, iako sam ja jedini profesionalni kuhar. Sestra mi također radi u kuharstvu, a brat je također završio srednju školu za kuhara, no on se više okrenuo poljoprivredi i obiteljskom gospodarstvu. Imam jako veliku potporu od svih njih.

***Osim kuhanja, imate li još nekih interesa?***

Kuhanje nije samo moj posao, nego moj život. To je posao koji traži puno osobnog vremena i pažnje, ali se trud na kraju isplati. Ipak, veliki sam ljubitelj tradicije i folklor. Jedanaest sam godina plesao u KUU Kristal-Sladorana Županja, sudjelovao na Vinkovačkim jesenima i Šokačkom sijelu.





# Doživite Hrvatsko zagorje – mjesto gdje odmor počinje

Welcome to Hrvatsko zagorje – where your perfect holiday begins

Welcome to Hrvatsko zagorje – a green fairy tale of rolling hills, forests, and vineyards, where nature and tradition exist in perfect harmony. This enchanting region in northern Croatia is a haven for those seeking peace, authenticity, and unforgettable experiences. Every path reveals a stunning view, every village tells its own story, and the warm smiles of the locals speak of true hospitality.

Dobro došli u Hrvatsko zagorje – zelenu bajku među brežuljcima, šumama i vinogradima, gdje se priroda i tradicija stapaju u savršenu harmoniju. Ova čarobna regija sjeverne Hrvatske pravo je utočište za sve koji traže mir, autentičnost i doživljaje koji se pamte. Svaka staza vodi do pogleda koji oduzima dah, svako selo čuva svoju priču, a osmijeh domaćina govori o toplini i gostoljubivosti.

Photo:  
NINO VERD-  
NIK, JURINEC  
PHOTOGRAPHY,  
MARKO MIHIN,  
ARHIVA TERMI  
JEZERČICA, RO-  
BERT GLAVAK I  
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Zagorje is a paradise for explorers and lovers of the outdoors – from scenic walks, hiking, and cycling routes to horseback riding trails, and thrilling hot-air balloon flights above the hills. History and culture come alive in Veliki Tabor and Oršić castles, and in the most famous Croatian ethnological museum, "The Old Village Museum" located in Kumrovec, while the Krapina Neanderthal Museum unveils the secrets of our distant past. For complete relaxation, the renowned Zagorje thermal spas and wellness centres invite you to unwind; their healing thermal waters and world-class treatments rejuvenate both body and soul.

Zagorje je raj za istraživače i ljubitelje aktivnog odmora – od šetnji i planinarenja, biciklističkih i konjičkih staza, do uzbudljivih letova balonom iznad brežuljaka. Povijest i kultura oživljavaju u dvorcima Veliki Tabor i Oršić te u etno selu Kumrovec, dok Muzej krapinskih neandertalaca otkriva tajne daleke prošlosti. Za potpuno opuštanje tu su poznate zagorske terme i wellness centri, gdje termalne vode i vrhunski tretmani nude istinsku regeneraciju tijela i duha.





The flavours of Zagorje tell their own story: turkey with mlinci, Zagorje štrukli, homemade cheese and cream, and fine local wines create a culinary experience that blends tradition and pure pleasure. From luxury hotels and family-run guesthouses to camp accommodation and charming holiday homes – Zagorje offers accommodation for every traveller. Whether you come for tranquility, adventure, wellness, or gastronomy, Hrvatsko zagorje offers an experience that will stay with you forever.

**Zagorje – where your perfect holiday begins.**



Okusi Zagorja pričaju svoju priču – purica s mlincima, zagorski štrukli, sir i vrhnje te vrhunska vina čine gastronomiju koja spaja tradiciju i užitek. Smještajni kapaciteti nude sve – od luksuznih hotela i obiteljskih pansiona do kampova i slikovitih kuća za odmor. Bilo da dolazite zbog mira, avanture, opuštanja ili dobre hrane, Hrvatsko zagorje nudi iskustvo koje ostaje u srcu. Zagorje – tamo gdje počinje vaš savršeni odmor.

**Zagorje – tamo gdje počinje vaš savršeni odmor.**

**Zagorje is a paradise for explorers and lovers of the outdoors.**

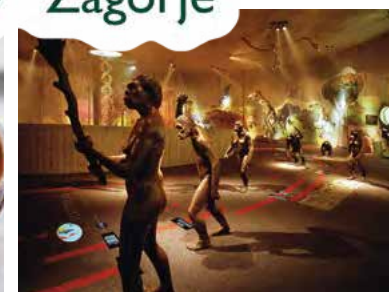
Zagorje je raj za istraživače i ljubitelje aktivnog odmora



Fotografije: Mladen Ban, Julien Duval, Damir Fabijanić, Jurinec Photography, Nino Verdnik i Mario Žilec



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# Events

## Događanja

# The Challenge Cars: Style, Power, and Spectacle

## *The Challenge Cars: stil, snaga i spektakl*

Since 2002, *The Challenge Cars* – an exclusive lifestyle rally – has brought together passionate luxury car enthusiasts from around the world. This thrilling drive, with no pre-announced route, takes participants through spectacular landscapes and destinations, gathering charismatic car lovers. Themed cars displayed on the Oleander Terrace, along with coordinated team outfits, drew great admiration and excitement among visitors and car enthusiasts alike.

*The Challenge Cars* – ekskluzivni lifestyle rally od 2002. okuplja strastvene ljubitelje luksuznih automobila iz cijelog svijeta. Uzbudljive vožnje bez unaprijed poznatih ruta, kroz spektakularne krajolike i atraktivne lokacije, okupljaju osebnjive vozače jurilica. Tematski uređeni automobili izloženi na terasi Oleander i timovi u usklađenim outfitima izazvali su pravo oduševljenje i privukli mnoge znatiželjnike i ljubitelje brzine.



Photo:  
BRUNO FANTULIN

## TUDOR 1926 LUNA

TUDOR introduces its first watch featuring a moonphase display within the elegant 1926 line, named after the year Hans Wilsdorf registered the brand.

TUDOR predstavlja svoj prvi sat s prikazom mjesečevih mijena u elegantnoj liniji 1926, nazvanoj po godini kada je Hans Wilsdorf registrirao brend.



TUDOR 1926 Luna,  
M91560-0001

## TUDOR 1926 Luna

M91560-0003 1926 Luna, M91560-0003 NA

In collaboration with Jay Chou, the result is a model that blends subtle sophistication with poetic charm – the moonphase appears at 6 o'clock within a polished ring on dials available in blue, black, and champagne-colour.

U suradnji s Jayem Chouom, nastao je model koji spaja suptilnu sofisticiranost i poetsku čaroliju, mjesečeve mijene prikazane su na poziciji 6 sati unutar poliranog prstena na bročanicima u plavoj, crnoj i boji šampanjca.

## TUDOR 1926 Luna M91560-0002



## TUDOR 1926 Luna M91560-0003 1926 Luna, M91560-0003 NA



For all inquiries about TUDOR collections, visit the Mamić 1970 boutique at Ulica Frane Petrića 7, in the heart of Zagreb.

Za sve upite o kolekcijama TUDOR, posjetite butik Mamić 1970 na adresi Ulica Frane Petrića 7, u centru Zagreba.





Photo:  
KARLO KLASIĆ

# The Sweetest Festival of Autumn: Fancy Some Cake?

*Najsladi festival jeseni: Festival „Jesi za tortu“*

Esplanade's Oleander Terrace turned into the city's sweetest stage during the cake festival organized by Nova TV and Zadovoljna.hr, which gathered numerous pastry chefs from all over Croatia. More than a hundred sumptuous cakes delighted visitors of all generations, offering a wide array of desserts, workshops, and flavors that attracted countless sweet-toothed guests.

Terasa hotela Esplanade pretvorila se u najsladšu pozornicu u gradu tijekom Festivala torti u organizaciji Nove TV i portala Zadovoljna.hr koji je okupio mnoge slastičare iz cijele Hrvatske. Više od stotinu raskošnih torti oduševilo je posjetitelje svih generacija, a festival je predstavio raznolike slastice, radionice i okuse koji su privukli brojne ljubitelje slatkoga.



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# A Fantastic Two-Michelin-Star Evening

*Fantastična večer uz dvije Michelinove zvjezdice*

Photo: BRUNO FANTULIN

To mark the 100th anniversary of the Esplanade Hotel, an exclusive gala dinner was held at Zinfandel's Restaurant in collaboration with the gastronomic association *Chaîne des Rôtisseurs Croatia*, bringing together lovers of fine food and exquisite wines. Renowned London chef James Knappett from the famous two-Michelin-star restaurant Kitchen Table,

Povodom obilježavanja 100 godina hotela Esplanade, u restoranu Zinfandel's održana je ekskluzivna gala večera u suradnji s gastronomskom udrugom *Chaîne des Rôtisseurs Hrvatska* koja je okupila ljubitelje finih zalogaja i vrhunskih vina. Cijenjeni londonski chef James Knappett iz poznatog restorana Kitchen Table, koji nosi dvije Michelinove zvjezdice, zajedno sa



together with Executive Chef Ana Grgić Tomić and her team, prepared a sensational dinner accompanied by a carefully curated wine selection from Croatian winemakers. The wine pairing was chosen by Mario Bednjanec, Head Sommelier at London's two-Michelin-star restaurant Gymkhana.

cheficom Anom Grgić Tomić i njezinim timom pripremio je senzacionalnu večeru uz pažljivo usklađenu vinsku pratnju domaćih vinara. Za selekciju vina bio je zadužen Mario Bednjanec, head sommelier londonskog restorana Gymkhana, također nositelja dviju Michelinovih zvjezdica.





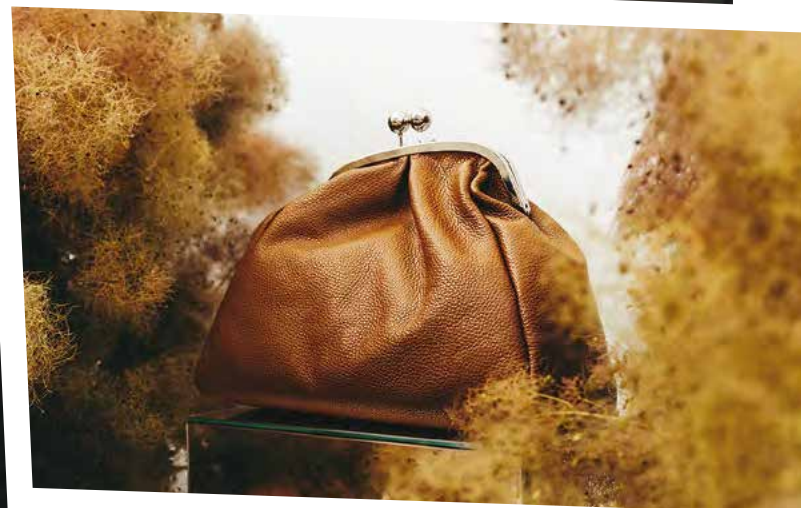


## BURO. Soirée: A'Marie Beauty Bag

Photo: BURO247

At the beginning of summer, the elegant Oleander Terrace hosted an exclusive BURO. Soirée marking the launch of the new BURO. Beauty Bag edition. In collaboration with the brand A'Marie, a limited-edition leather bag combining functionality and top-tier design was introduced. The campaign and evening event were shot in the hotel's iconic spaces and on the legendary terrace, highlighting the project's refined aesthetic. The scene was completed with a lush floral installation by Tulip Studio.

Početak ljeta, u elegantnom ambijentu terase Oleander, održan je ekskluzivni BURO. Soirée povodom predstavljanja novog izdanja projekta BURO. Beauty Bag. U suradnji s brendom A'Marie lansirana je limitirana kožna torba koja spaja funkcionalnost i vrhunski dizajn. Kampanja i večernji event snimljeni su u prepoznatljivim prostorima hotela i na kulturnoj terasi Oleander, naglašavajući estetiku projekta. Scenografiju događaja zaokružila je raskošna cvjetna instalacija studija Tulip.







The Emerald Ballroom hosted the conference *Food Without Waste - The Path Toward a Sustainable Future for Croatia*, organized by Jutarnji list and METRO Croatia. Representatives from institutions, industry, and academia discussed the challenges and solutions related to food waste, consumer habits, and new technologies. The event featured a specially designed sustainable menu by Chef Ana Grgić Tomić, highlighting her commitment to responsible sourcing and sustainability.

Photo:  
GORAN  
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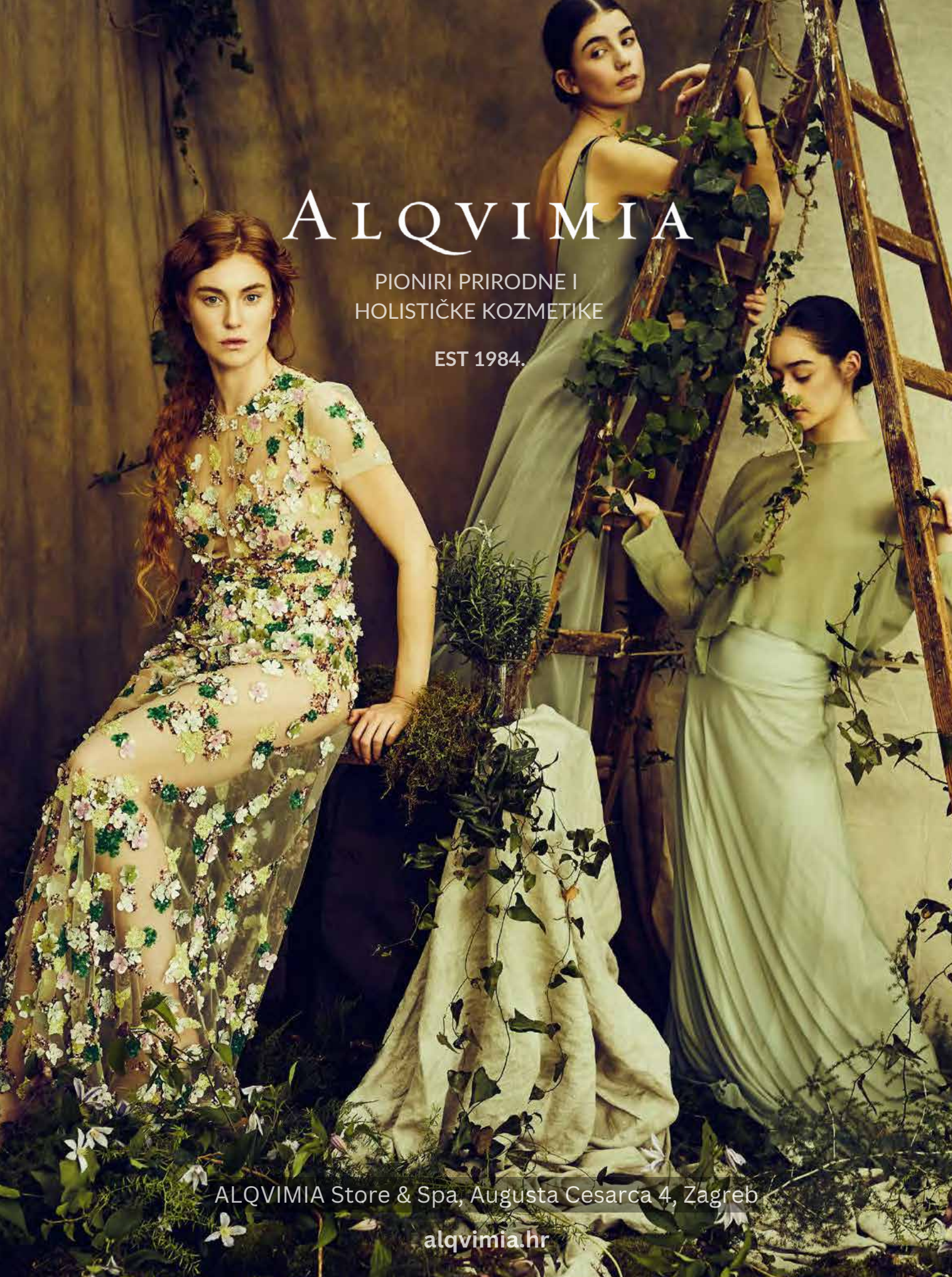
# Estetica Shines Again

## Estetica ponovno u punom sjaju

The Oleander Terrace of the Esplanade Hotel glittered in full splendor during the *Estetica Premium Product Awards 2025*. More than 400 guests from the fields of dermatology and aesthetic medicine gathered to celebrate excellence in the cosmetics industry. The glamorous evening concluded with a live concert by Neno Belan, adding a special note of elegance and joy.

Terasa Oleander hotela Esplanade zasjala je u punom sjaju tijekom svečane dodjele nagrada Estetica Premium Product 2025. Više od 400 uzvanika iz svijeta dermatologije i estetske medicine okupilo se kako bi obilježili izvrsnost u kozmetičkoj industriji, a večer je zaključena koncertom Nene Belana koji je dodatno obogatio glamuroznu atmosferu.

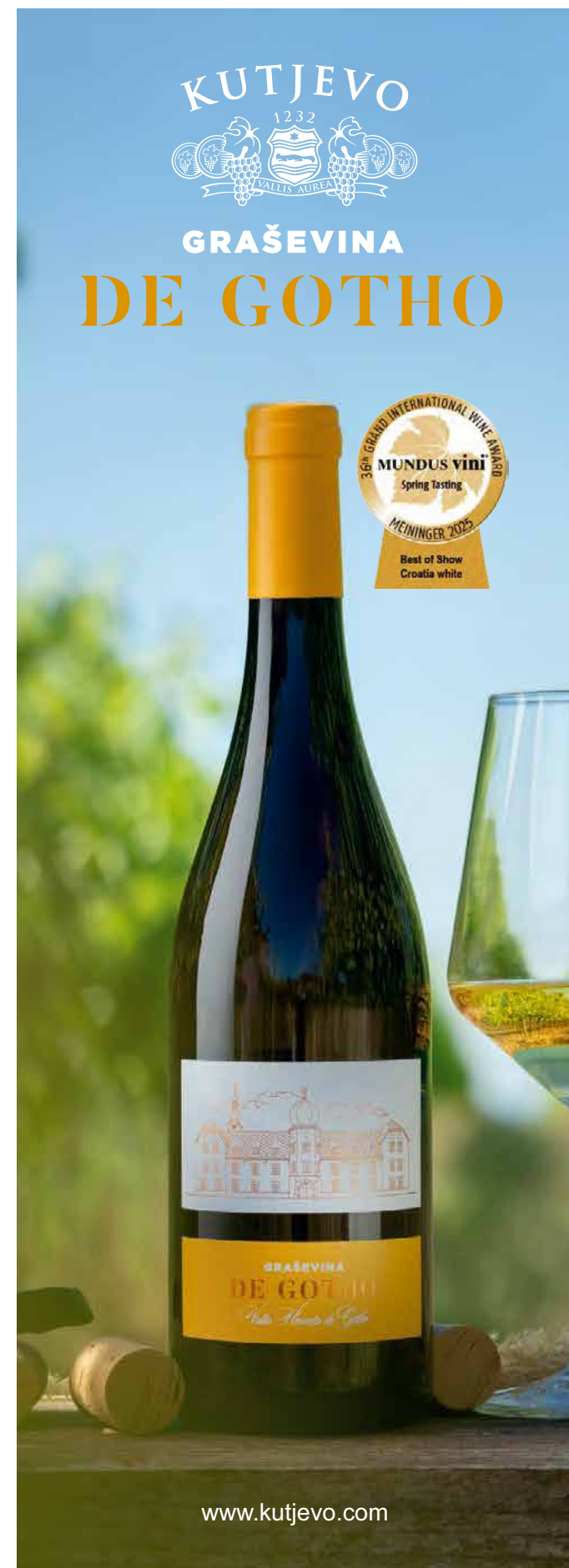
Photo:  
JOHN PAVLISH, BOJAN ZIBAR



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The Marra Altrui Association, led by Marija Butković, once again filled the Esplanade's Emerald Ballroom with warmth, emotion, and togetherness during its third charity dinner titled *The Visible Heart - Beyond Survival*. The event gathered numerous partners, donors, and friends of the association to support its mission of providing psychoaesthetic care to women during and after breast cancer treatment.

Udruga Marra Altrui, predvođena Marijom Butković, ponovno je ispunila Smaragdnu dvoranu hotela Esplanade toplinom, emocijama i zajedništvom tijekom treće donatorske večere pod nazivom *The Visible Heart - Beyond Survival*. U prepunoj Smaragdnoj dvorani okupili su se brojni partneri, donatori i prijatelji udruge kako bi podržali njezinu misiju pružanja psihoestetske podrške ženama tijekom i nakon liječenja karcinoma dojke.







# The Golden Age of Travel Revived in Opatija

*Zlatno doba putovanja oživjelo u Opatiji*

Photo:  
BRUNO FANTULIN



## A GRAND EXHIBITION CELEBRATING 100 YEARS OF THE ESPLANADE AND THE ORIENT EXPRESS

In early September, the Croatian Museum of Tourism in Opatija opened a remarkable exhibition titled *In the Splendour of Luxury and Elegance*, dedicated to the 100th anniversary of the Esplanade Hotel and Croatia's connection with the Orient Express. The grand opening took place at the elegant Villa Angiolina, featuring a 1920s-inspired dance performance by Rijeka's Flame Dance Studio, which brought a touch of energy, glamour, and elegance.

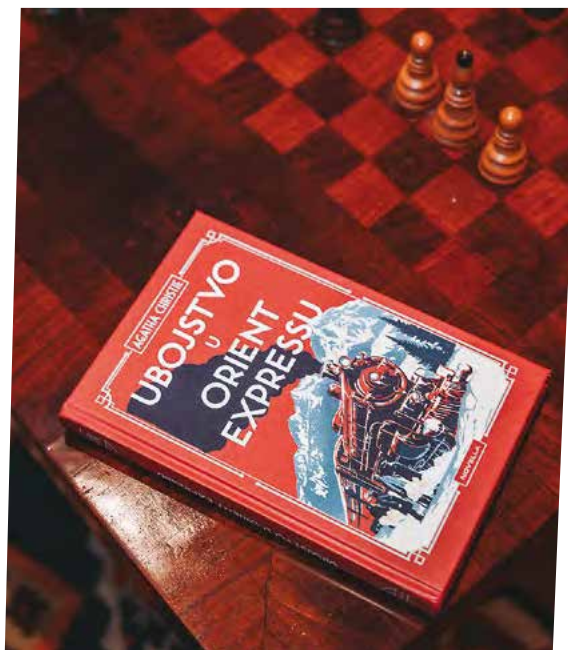
The exhibition was officially opened by Ivica Max Krizmanić, General Manager of the Esplanade Hotel, and Nataša Ivančević, Museum Director. Carefully selected exhibits and the overall presentation offered visitors a fascinating overview of the hotel's century-long history, as well as the story of the legendary Orient Express and its link to Opatija and tourism on the Kvarner Riviera. Guests were treated to traditional Esplanade štrukli and desserts, accompanied by Villa Sandi Prosecco, Benvenuti wines, and Fever-Tree gin & tonics provided by Miva galerija vina, while Esplanade's own cocktail master Vjenceslav Madić – Master Kishoni, with support from Brza Distribucija, created inventive cocktails. Refreshments included Acqua Panna and S.Pellegrino mineral waters, courtesy of Pago d.o.o.

## Raskošna izložba o 100 godina Esplanade i Orient Expressa

U Hrvatskom muzeju turizma u Opatiji početkom rujna otvorena je impresivna izložba „U sjaju luksuza i elegancije“, posvećena 100. obljetnici hotela Esplanade i hrvatskim putovima Orient Expressa. Svečano otvorenje privuklo je mnogobrojne uzvanike u raskošnu vilu Angiolinu. Program je započeo plesnim nastupom u stilu dvadesetih godina prošlog stoljeća u izvedbi plesnog studija Flame iz Rijeke, koji je unio dašak energije, glamura i elegancije.

Izložbu su prigodnim govorima otvorili generalni direktor hotela Esplanade Ivica Max Krizmanić i ravnateljica muzeja Nataša Ivančević. Pomno odabrani eksponati i cjelokupni postav posjetiteljima su predstavili fascinantan pregled stoljetne povijesti hotela Esplanade, kao i priču o legendarnom vlaku Orient Express te njegovoj povezanosti s Opatijom i razvojem turizma na Kvarneru. Hotel Esplanade počastio je uzvanike tradicionalnim štruklima i kolekcijom slastica, dok su gosti nazdravili uz prosecco Villa Sandi, vina Benvenuti te gin-tonic Fever-Tree, koji je osigurao partner MIVA Galerija vina. Za kreativne koktele pobrinuo se Esplanadin koktel-majstor Vjenceslav Madić – Master Kishoni, uz podršku partnera Brza distribucija. Osvježanje u vidu prirodnih voda Acqua Panna i S.Pellegrino osigurala je tvrtka Pago d.o.o.







# Woman of the Year

## Žena godine

The *Woman of the Year powered by INA* celebrated its 30th anniversary this year. The traditional ceremony took place at the Esplanade Zagreb Hotel, on the stunning Oleander Terrace, bringing together many ambitious, successful, and accomplished women who support and inspire one another. *Zaposlena* magazine continues its long tradition of promoting women based on key criteria – professional success and achievements. Among the five nominees, Lana Bedeković Rosandić was named *Woman of the Year 2025*, recognized for her vision, expertise, and social engagement – embodying all the values this award celebrates: strength, competence, responsibility, and inspiration.

The event was made possible with the support of sponsors and partners including: the Office of the President of the Republic of Croatia, the Government Office for Gender Equality, City of Zagreb, Embassy of Canada, INA, Croatian Post, PPD, JANAf, KONČAR, CUPRA Croatia, Batiste, Hotel Esplanade, Croatia Records, Cannella, Vesna Lobarika, Old Pilot's, Pisinium, Katapult Promocija, FABU Spot, Kraš, Ledo, Bolt Ride, PIP/Farmakol, Fraktura, and Touch Wine.

Izbor za „Ženu godine“ powered by INA ove godine obilježio je veliku obljetnicu – 30 godina od prvog izbora. Održao se tradicionalno u hotelu Esplanade Zagreb na predivnoj terasi Olenader i okupio mnoštvo ambicioznih, uspješnih i ostvarenih žena koje podupiru jedna drugu. Časopis *Zaposlena* nastavlja dugu tradiciju promocije žena prema važnom kriteriju – profesionalnom uspjehu i ostvarenim rezultatima. Od pet nominiranih žena, Lana Bedeković Rosandić proglašena je Ženom godine 2025, kao žena koja svojom vizijom, stručnošću i društvenim angažmanom utjelovljuje sve ono što nagrada slavi: snažnu, sposobnu, odgovornu i inspirativnu ženu koja pokreće promjene, oblikuje budućnost te unosi stvarne promjene u naše društvo.



Događaj je održan zahvaljujući pokroviteljima i sponzorima: Ured predsjednika RH, Ured za ravnopravnost spolova Vlade RH, Grad Zagreb, Veleposlanstvo Kanade, INA, Hrvatska pošta, PPD, JANAf, Končar, CUPRA Hrvatska, Batiste, Hotel Esplanade, Croatia Records, Cannella, Vesna Lobarika, Old Pilots, Pisinium, Katapult Promocija, Fabu Spot, Kraš, Ledo, Bolt Ride, PIP/Farmakol, Fraktura, Touch Wine.

Photo:  
DRAŽEN KOKORIĆ,  
JURICA GALOVIĆ,  
MATEJ REBERNIŠAK



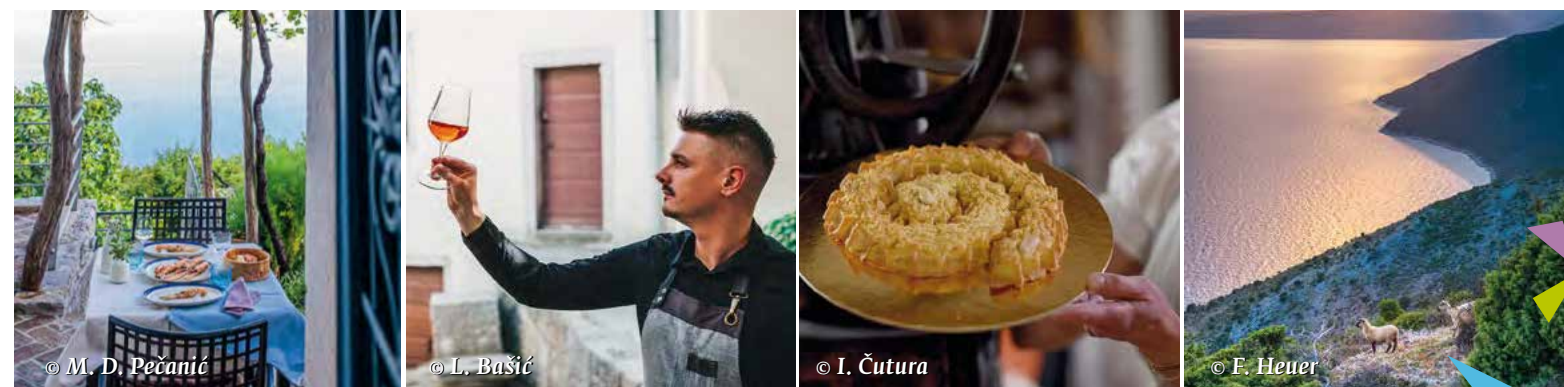
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# Esplanade's Birthday – Team Celebration

*Rodendan Esplanade – zaposlenici*



## THE ESPLANADE TEAM JOYFULLY CELEBRATES THE HOTEL'S 100<sup>TH</sup> BIRTHDAY

In the grand Emerald Ballroom, the Esplanade team, led by long-time General Manager Ivica Max Krizmanić, gathered to celebrate the 100th anniversary of Zagreb's legendary gem. With bubbly toasts, a magnificent cake crafted by Esplanade's pastry chefs, smiles, and heartfelt emotions, employees paid tribute to a century of timeless elegance, hospitality, and tradition that has made the Esplanade a symbol of Zagreb and one of the region's most iconic hotels.

Throughout the celebration, the team proudly highlighted their unity, dedication, and passion – the very essence that continues to bring life to this historic hotel. Over the past century, the Esplanade has hosted kings and actors, artists and travelers – and today, it continues in the same spirit to create new stories and unforgettable memories. The people – its heart and soul – are the ones who preserve its magic, tradition, and the impeccable standards that make it truly unique.

## *Esplanadin tim veselo proslavio 100. rođendan legendarnog hotela*

U raskošnoj Smaragdnoj dvorani tim hotela Esplanade na čelu s dugogodišnjim direktorom Ivicom Krizmanićem okupio se kako bi zajedno proslavio stoti rođendan toga zagrebačkog dragulja. Uz čašu pjenušca, veličanstvenu tortu koju su pripremili Esplanadini slastičari, osmijehe i iskrene emocije, zaposlenici su odali počast stoljeću bezvremenske elegancije, gostoljubivosti i tradicije koja je Esplanadu učinila simbolom Zagreba i jednim od najprepoznatljivijih hotela u regiji.

Tijekom svečanosti, tim je s ponosom istaknuo zajedništvo, predanost i ljubav prema poslu koji svatko od njih svakodnevno unosi u tu legendarnu kuću. Esplanade je tijekom svoje bogate povijesti bila domaćin kraljevima i glumcima, umjetnicima i putnicima, a danas s istim žarom nastavlja stvarati nove priče i nezaboravne uspomene. Upravo su ljudi – njezino srce i duša – ti koji čuvaju njezinu čaroliju, tradiciju i vrhunski standard koji ju čini jedinstvenom.

Photo:  
BRUNO FANTULIN







PERA PALACE

# A Culinary Journey

## Along the Legendary Orient Express Route

### Kulinarsko putovanje rutom slavnog Orient Expressa

To celebrate the Esplanade's 100th anniversary, a grand gala dinner was held in the lavish Emerald Ballroom, uniting two icons of luxury — Zagreb's Esplanade and Istanbul's Pera Palace Hotel. Among the many distinguished guests were former Croatian President Kolinda Grabar-Kitarović and H.E. Hayriye Nurdan Erpulat Altuntaş, Turkish Ambassador to Croatia. Under the soft glow of Art Deco lights, Chef Uğur Alparslan and his team from the iconic Pera Palace brought the scents and flavors of Istanbul to Zagreb, offering a true Ottoman feast fit for a sultan. The evening began with Turkish *rakı* and traditional music, followed by a series of dishes telling the story of Turkey's rich culinary heritage — from *meze* starters to succulent lamb chops and a sweet finale of Noah's pudding and Turkish tea. Like the Espla-

U povodu obilježavanja 100. obljetnice hotela Esplanade u raskošnoj Smaragdnoj dvorani održana je gala večera koja je spojila dvije legende luksuza, zagrebačku Esplanadu i istanbulski Pera Palace Hotel. Mnogobrojni uzvanici, među kojima je bila i bivša predsjednica RH Kolinda Grabar Kitarović i veleposlanica Turske u Hrvatskoj Nj. E. Hayriye Nurdan Erpulat Altuntaş, uživali su u ekskluzivnome kulinarskom putovanju rutom slavnog Orient Expressa. Pod svjetlima *art décoa* chef Uğur Alparslan i njegov tim iz kultnog hotela Pera Palace donijeli su u Zagreb mirise i okuse Istanbula i omogućili uzvanicima da dožive pravu osmansku gozbu dostojnu sultana. Večer je započela uz turski *rakı* i tradicionalnu tursku glazbu, a svaki slijed otkrivao je novo poglavlje u priči o bogatoj turskoj kulinarskoj baštini – od predjela, meze, do raskošnih janječih kotleta i slatkog završetka

Photo:  
BRUNO  
FANTULIN



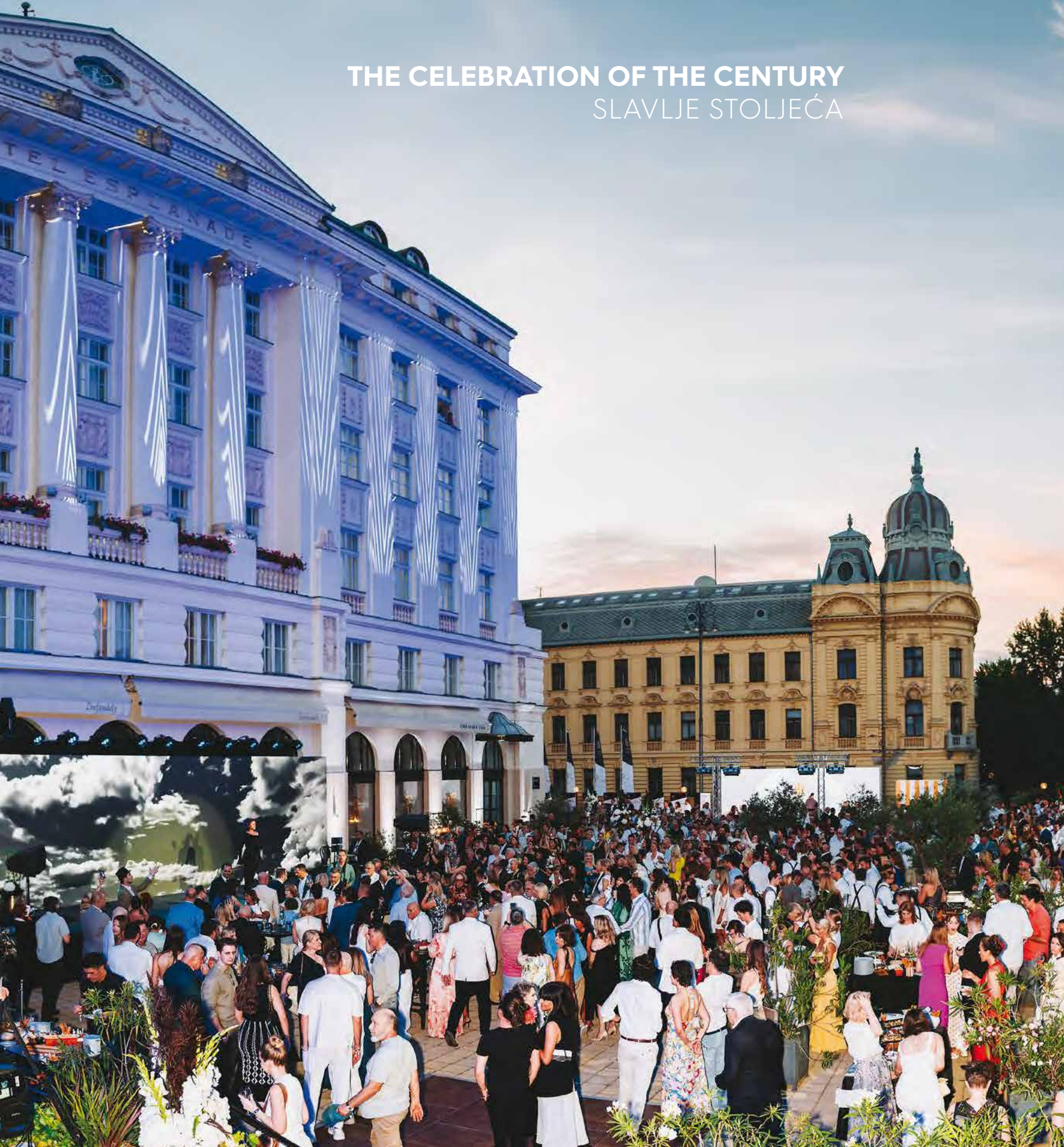
nade, the Pera Palace is a symbol of luxury and history — a place once graced by icons such as Ernest Hemingway, Greta Garbo, Alfred Hitchcock, and Atatürk. It is believed that Agatha Christie wrote *Murder on the Orient Express* within its walls. "This collaboration united two institutions of world hospitality and offered an experience that transcends gastronomy — a journey through time and culture," said Ivica Max Krizmanić, General Manager of the Esplanade Hotel. The exclusive gala dinner was a magnificent celebration of a century of excellence, fine dining, and timeless Esplanade charm — where the spirit of the Orient Express still lives on.

uz tradicionalni *Noah's pudding* i turski čaj. Pera Palace, baš poput Esplanade, sinonim je za luksuz i povijest; mjesto na kojem su boravile mnogobrojne svjetske ikone – od Ernesta Hemingwaya i Grete Garbo do Alfreda Hitchcocka i Atatürka, a vjeruje se da je Agatha Christie upravo ondje napisala svoje „Ubojstvo u Orient Expressu“. Susret ovih dvaju hotela s dušom rezultirao je večeri koja je nadmašila sva očekivanja. „Ova suradnja spojila je dvije institucije svjetskog gostoprimstva i ponudila iskustvo koje nadilazi gastronomiju – to je bilo putovanje kroz vrijeme i kulturu“, istaknuo je generalni direktor Esplanade, Ivica Max Krizmanić. Ekskluzivna gala večera bila je veličanstveno slavlje stoljeća izvrsnosti, vrhunske kuhinje i bezvremenskog šarma Esplanade – mjesta gdje i danas živi duh Orient Expressa.









THE CELEBRATION OF THE CENTURY  
SLAVLJE STOLJEĆA

# 100 Years

## of Esplanade Celebration on the Oleander Terrace

*Proslava 100 godina Esplanade  
na terasi Oleander*

Esplanade marks its 100th birthday in a glow of glamour,  
elegance, and emotion

Esplanade proslavila stoti rođendan u sjaju glamura, ele-  
gancije i emocija

Photo:  
MARIO POJE,  
GORAN JAKUŠ,  
BRUNO FANTULIN



Under the starry Zagreb sky, on the iconic Oleander Terrace, the Esplanade Hotel celebrated its grand 100th anniversary in a manner worthy of its illustrious history – with a spectacular gala evening that brought together history, culture, art, and luxury in one magnificent moment. In an atmosphere filled with emotion, General Manager Ivica Max Krizmanić welcomed numerous distinguished guests, expressing heartfelt gratitude to employees, partners, and guests whose loyalty and dedication have kept Esplanade synonymous with excellence for a century.

Speakers included Martina Bienenfeld, Director of the Zagreb Tourist Board, Tonči Glavina, Minister of Tourism and Sports, Tomislav Tomašević, Mayor of Zagreb, and Andrej Plenković, Prime Minister of the Republic of Croatia – all emphasizing Esplanade’s enduring place as a cultural and historical landmark of Croatia.

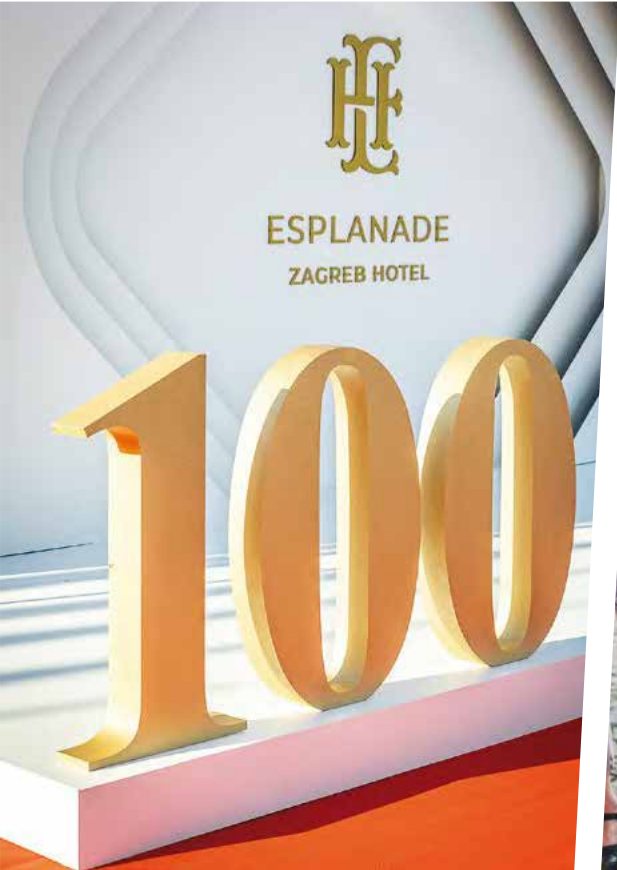
The ever-charming Iva Šulentić hosted the ceremony, while the evening’s entertainment brought a true dose of Zagreb charm and nostalgia. The audience was enthralled by actors from the Komedija City Theatre with their spectacular cabaret performance Cabaret Orient Express, directed by Miro Ungar, featuring lavish choreography and costume design by Magdalena Matijević – a genuine homage to the golden age of luxury travel and the legendary Esplanade. The musical atmosphere was enriched by DJ Jurki, Urbani event-i, and Dino Antonić with the band Dnevnik Velikog Perice, culminating in a breathtaking performance by opera diva Tamara Rađenović. The event’s creative direction was led by Krešimir-Tadija Kapulica, with impressive production, dramaturgy, and lighting effects by top-tier partners such as Eldra (audio-visual production and scenography) and Majca (photo wall), alongside numerous creative and technical collaborators who turned the night into a true audio-visual spectacle.



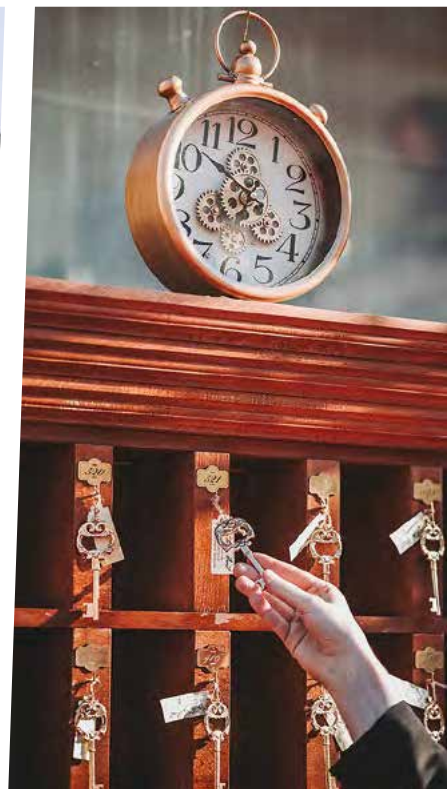
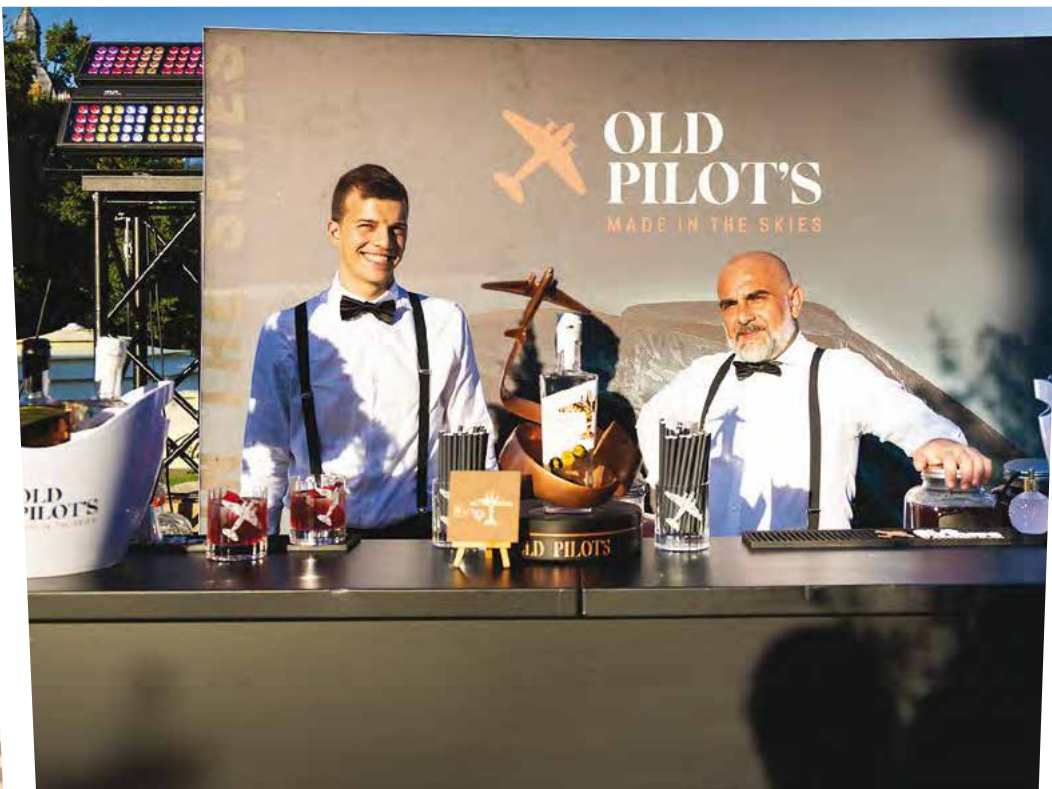
Pod zvjezdanim zagrebačkim nebom, na kulturnoj terasi Oleander, hotel Esplanade proslavio je svoj veliki 100. rođendan – u stilu dostojnu svoje bogate povijesti, uz raskošnu gala večer koja je spojila povijest, kulturu, umjetnost i luksuz u jednome veličanstvenom trenutku. U svečanoj atmosferi ispunjenoj emocijama brojne je ugledne uzvanike pozdravio generalni direktor hotela Ivica Max Krizmanić, koji je u svojemu dirljivom govoru zahvalio zaposlenicima, partnerima i gostima čija su predanost i povjerenje omogućili da Esplanade tijekom stoljeća ostane sinonim za izvrsnost.

O važnosti hotela za grad i hrvatski turizam govorili su direktorica Turističke zajednice grada Zagreba Martina Bienenfeld, ministar turizma i sporta Tonči Glavina, zagrebački gradonačelnik Tomislav Tomašević te predsjednik Vlade RH Andrej Plenković, istaknuvši Esplanadu kao neizbrisiv dio kulturne i povijesne baštine Hrvatske.

Svečani program vodila je uvijek šarmanтна Iva Šulentić, dok je glazbeno-scenski dio donio pravu dozu zagrebačkog šarma i nostalgije. Publiku su oduševili glumci Zagrebačkoga gradskog kazališta Komedija sa spektakularnim kabaretskim performansom Cabaret Orient Express u režiji Mire Ungara, uz raskošnu koreografiju i kostimografiju Magdalene Matijević – istinski hommage zlatnom dobu luksuznih putovanja i legendarnoj Esplanadi. Glazbenom štimungu doprinijeli su DJ Jurki, Urbani event-i te Dino Antonić i bend Dnevnik Velikog Perice, dok je vrhunac večeri bio impresivan nastup operne dive Tamare Rađenović. Sve to pod kreativnim vodstvom Krešimira-Tadije Kapulice, uz dojmljivu produkciju, dramaturgiju i svjetlosne efekte koje su omogućili vrhunski partneri poput Eldre (audio-vizualna produkcija i scenografija) i Majca (impresivni photo wall), uz doprinos mnogobrojnih tehničkih i kreativnih suradnika koji su večer pretvorili u pravi audio-vizualni spektakl.







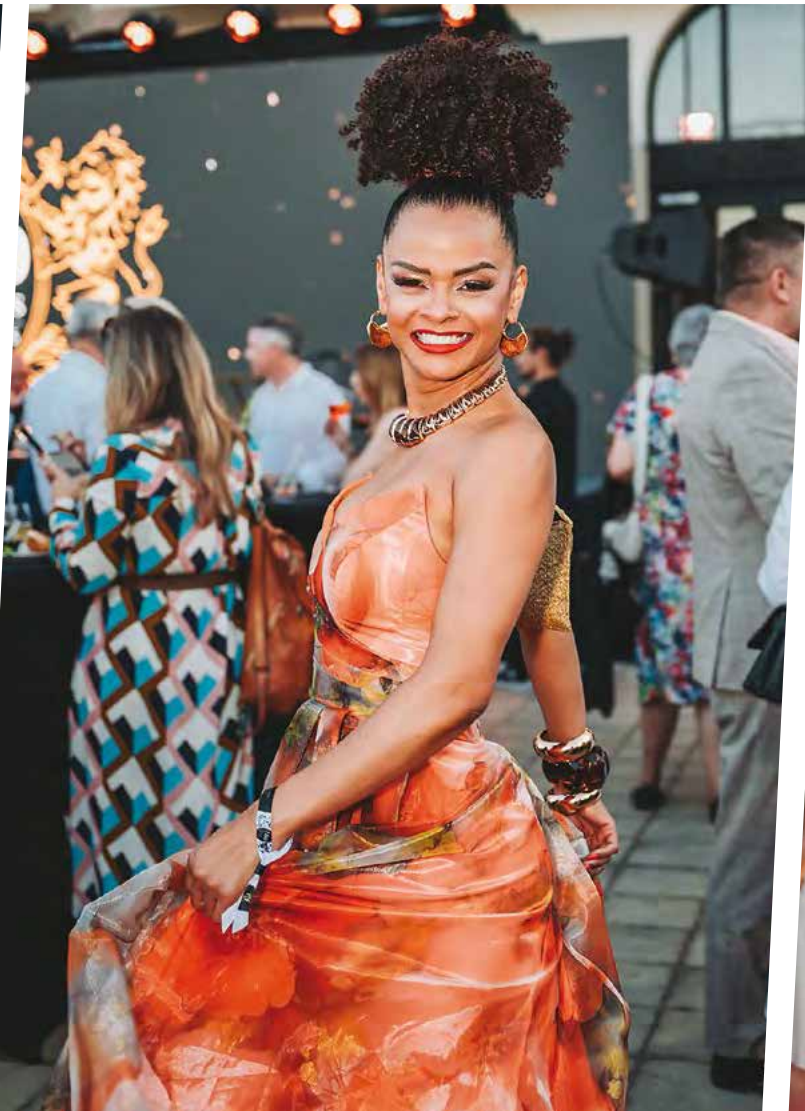
For the gourmet experience, Chef Ana Grgić Tomić and her team of sous-chefs, cooks, and pastry chefs crafted a sumptuous menu in collaboration with long-time partners, including Dukat (President), Metro, Nikas, Pietro & Pietro Natura Tartufi, Ora Adriatica, Mant, OPG Anita Majdak, Gala d.o.o., Loreto Food, Prominent, Lovrenski Zdenec, Hercigonja, and Ruske Delicije – pripremila je raskošan meni koji je oduševio sva osjetila. Dugogodišnji partneri i distributeri Fine Stvari, Brza Distribucija, Alca, Miva galerija vina, and Moments, featuring Veuve Clicquot Champagne, Hennessy Cognac, and Croatian classics Old Pilot's and Antique Pelinkovac. Guests enjoyed Tanqueray and Aperol Spritz cocktails, craft beers from Zeppelin Craft Brewery, and wines from Terra Falconis, Benvenuti, Kozlović, and Krauthaker. Refreshments were provided by Pago, Green On, Acqua Panna, S. Pellegrino, and Fever Tree, while Hyggis Majstorski Gelato added a sweet, chilled touch to the evening. Additional contributions came from numerous partners, including L'Occitane, Badel, Duh u boci, Mark Prom. The event was further enriched by the hotel's many partners, whose contributions made the evening truly unforgettable – Bombica, Permansio Deluxe Getaway, Padma Flowers, Aficionado, Catering Zvona, Hoteza, Salesianer, Qushin (which provided a lounge area for relaxed socializing), Agramservis, Voir Events 360 (which handed out souvenir photos to guests), Sekom, Croata (which provided uniforms for the staff), Aveda Perman Salon, HŽ Infrastruktura, Vrti Centar, Zenn's Photo, Čurković Dry Cleaning, Cerovski, Lisak, and Catering Kvatrić. That night, the century-old Esplanade once again affirmed its status as a true Zagreb icon – a place where history meets the future, and every moment exudes style, emotion, and timeless charm.

Za gurmanski doživljaj pobrinula se chefica Ana Grgić Tomić sa svojim timom sous chefova, kuhara i slastičara. U suradnji s dugogodišnjim partnerima – Dukat (President), Metro, Nikas, Pietro & Pietro Natura Tartufi, Ora Adriatica, Mant, OPG Anita Majdak, Gala d.o.o., Loreto Food, Prominent, Lovrenski Zdenec, Hercigonja i Ruske Delicije – pripremila je raskošan meni koji je oduševio sva osjetila. Dugogodišnji partneri i distributeri Fine Stvari, Brza Distribucija, Alca, Miva Galerija Vina i Moments za goste su osigurali impresivnu kolekciju etiketa, među kojima su se istaknuli šampanjac Veuve Clicquot i konjak Hennessy te hrvatski klasici Old Pilot's i Antique Pelinkovac. U čašama su se izmjenjivali kokteli Tanqueray i Aperol Spritz, craft piva iz Zeppelin Craft Brewery te vina Terra Falconis, Benvenuti, Kozlović i Krauthaker. Za osvježanje su se pobrinuli Pago, Green On, Acqua Panna, S. Pellegrino i Fever Tree, dok je slatki ledeni doživljaj omogućio Hyggis Majstorski Gelato. Za savršeno rashlađena pića pobrinula se tvrtka Ice Product, a raskošan goody bag osigurali su L'Occitane, Badel, Duh u boci i Mark Prom. Događaj su dodatno oplemenili mnogobrojni partneri hotela čiji su doprinosi ovu večer učinili nezaboravnom – Bombica, Permansio Deluxe Getaway, Padma Flowers, Aficionado, Catering Zvona, Hoteza, Salesianer, Qushin (koji je osigurao lounge zonu za ugodno druženje), Agramservis, Voir Events 360 (koji je gostima dijelio fotografije za uspomenu), Sekom, Croata (koja je osigurala uniforme za djelatnike), Aveda Perman salon, HŽ Infrastruktura, Vrti centar, Zenn's Photo, kemijska čistionica Čurković, Cerovski, Lisak i Catering Kvatrić. Stogodišnja Esplanade te je noći još jednom potvrdila svoj status prave zagrebačke ikone – mjesta gdje se povijest susreće s budućnošću, a svaki trenutak odiše stilom, emocijom i bezvremenskim šarmom.















# A Wedding Marked by Red Roses

Vjenčanje u znaku  
crvenih ruža



The love story of Laura and Luka Radonjić began nine years ago, and this year they promised to love each other “until death do them part” before their dearest family and friends – a promise they all celebrated together at the Esplanade Hotel, a favorite venue for many newlyweds.

Ljubavna priča Laure i Luke Radonjić započela je prije devet godina, a da će ona trajati „dok ih smrt ne rastavi” izrekli su jedno drugomu ove godine pred svojim najmilijima. To su obećanje svi zajedno proslavili u hotelu Esplanade, omiljenoj destinaciji mnogih mladenaca.

Choosing the Esplanade Zagreb Hotel to celebrate their special day was the result of a spontaneous yet fateful decision, Laura explains. “Before the Esplanade, we had visited several venues that we liked, but none had that special something. During one conversation, a bit exhausted from all the planning, I told my then-fiancé, ‘I’d really love to have our wedding at the Esplanade,’ and he calmly replied, ‘Why didn’t you say that earlier?’”

She admits that, as a little girl, she often dreamed about her wedding – and thanks to the hotel’s historical elegance and refined charm, those dreams came true. “The moment we stepped into the Emerald Ballroom, we knew we had found our place. One look and a smile from ear to ear were all it took.”

From that moment, everything went smoothly. They both emphasize how much they enjoyed the entire

Odabir hotela Esplanade za proslavu njihova posebnog dana bio je rezultat spontane, ali sudbomosne odluke, objašnjava Laura: „Prije Esplanade razgledali smo nekoliko dvorana koje su nam se svidjele, ali nijedna nije imala ono nešto posebno. Tijekom jednog razgovora, pomalo iscrpljena planiranjem, rekla sam svom tadašnjem zaručniku: Najradije bih napravila vjenčanje u Esplanadi, na što mi je on smireno odgovorio: Zašto to prije nisi rekla?”

Kao djevojčica, priznaje, često je sanjerala o svojem vjenčanju, a zahvaljujući povijesnoj eleganciji i otmenosti hotela Esplanade, ti su snovi postali stvarnost. “Već pri prvom koraku u Smaragdanu dvoranu znali smo da smo pronašli svoje mjesto. Dovoljan je bio samo pogled i osmijeh od uha do uha.”

Od tog trenutka organizacija je tekla glatko. Obo-

Author:  
SARA DAKIĆ  
Photo:  
PHOTO AGA







process and express special gratitude to Mrs. Marijana Vuksan, Meetings and Events Sales Manager at the Esplanade Hotel, who was their right hand throughout every step of the preparations.

Laura admits that finding her wedding dress was much more challenging. In a sea of beautiful white gowns, finding “the one” was no easy task. “After visiting numerous boutiques, I started to doubt whether I’d ever find a dress I could truly imagine myself wearing on my big day – but I did. It was a gown with a simple silhouette that exuded strong elegance. What mattered to me as well was comfort and modesty – and this dress fulfilled both conditions.” The groom, on the other hand, kept things simple and chose a classic tuxedo – timeless and elegant.

From the choice of venue and attire to the band and food, their day unfolded exactly as they had imagined. “The Esplanade staff once again lived up to their stellar reputation – their professionalism, warmth, and unobtrusive presence left a lasting impression on every guest. Their speed, friendliness, and organization ensured that everything ran perfectly. Even the last-minute move indoors due to rain didn’t spoil the joyful atmosphere. The fantastic band kept the energy high and spirits bright. The dinner in the Emerald Ballroom, styled in Belle Époque fashion by Indigo Design and decorated with lavish red roses and over 350 candles, was pure

je ističu kako su istinski uživali u cijelom procesu, a posebnu zahvalnost uputili su gospođi Marijani Vuksan, Meetings and Events Sales Manager u hotelu Esplanade, koja im je bila desna ruka u svakom koraku priprema.

Laura priznaje kako je proces izbora vjenčаницe ipak bio mnogo zahtjevniji. U moru prekrasnih bijelih haljina pronaći onu pravu nije nimalo jednostavno: „Nakon obilaska brojnih salona, već sam počela sumnjati hoću li pronaći ono u čemu se mogu uistinu zamisliti na svoj veliki dan, no ipak sam uspjela pronaći ono što sam tražila. Bila je to vjenčаница jednostavna kroja, ali snažne elegancije. Ono što mi je također bilo važno jesu udobnost i pristojnost, a taj je kriterij također ispunila.” Mladoženja nije bio kompliciran po tom pitanju. Odabrao je smoking, vječnu klasiku.

Od izbora sale i odjeće do benda i hrane, njihov je dan protekaoo točno onako kako su ga zamislili. “Osoblje hotela Esplanade još je jednom potvrdilo svoju reputaciju – profesionalnost, gostoljubivost i nenametljivu prisutnost. Ostavili su dojam na svakog gosta. Njihova brzina, srdačnost i organiziranost osigurali su da sve prođe besprijekorno. Čak ni spontano premještanje okupljanja u unutarnju dvoranu zbog kiše nije narušilo veselu atmosferu. Za to je svakako zaslužan i odličan bend, koji je unio energiju i veselje. Večera u Smaragdnoj dvorani, u stilu Belle Époque, koju je dekorirao Indigo

**Osoblje hotela Esplanade još je jednom potvrdilo svoju reputaciju – profesionalnost, gostoljubivost i nenametljivu prisutnost**

The Esplanade staff once again lived up to their stellar reputation – their professionalism, warmth, and unobtrusive presence

**Već pri prvom koraku u Smaragdu dvoranu znali smo da smo pronašli svoje mjesto. Dovoljan je bio samo pogled i osmijeh od uha do uha.**

The moment we stepped into the Emerald Ballroom, we knew we had found our place. One look and a smile from ear to ear were all it took.

magic. The exquisite cuisine and stunning photos by Foto Age completed the experience, capturing memories we’ll cherish forever.”

Among the many beautiful moments of the day, Laura highlights one that was especially dear to her. During the morning preparations, filled with laughter and excitement as she was getting ready with her bridesmaids – beautified by Marko and Ivan – a bouquet of red roses arrived for her, along with a note that read: “Today you become my wife, and I am the happiest man in the world. Love, your future husband, Luka.”

Laura and Luka met in a somewhat old-fashioned way, as they like to say. He attended the same high school in Switzerland as Laura’s sister, Lucia. Through her daily stories, he learned that she had a younger sister – Laura. It was inevitable that one day he would notice her photos on Lucia’s phone. One evening, by chance, they both ended up in the same bar in Bern, and he recognized her immediately. He approached her with a smile and, already knowing the answer, asked: “Are you Lucia’s sister?” – and that’s how it all began.

Nine years later, they became husband and wife. Laura says that the bouquet of red roses with Luka’s heartfelt message was a touching reminder of the love they share – “a proof of the kind of man I chose that evening to be my husband.”

Design raskošnim crvenim ružama i s čak 350 svijeća, bila je prava čarolija. Sve je zaokružila vrhunska gastronomija i predivne fotografije Foto Age, koje će nam zauvijek čuvati uspomenu na ovaj poseban dan.”

Među mnogobrojnim divnim trenutcima toga dana Laura ističe jedan, za nju iznimno poseban. Tijekom jutarnjih priprema ispunjenih uzbuđenjem i osmijesima, dok su djevojke uljepšavali Marko i Ivan, za Lauru je stigao buket crvenih ruža s porukom: “Danas postaješ moja žena, a ja naj sretniji čovjek na svijetu. Voli te tvoj budući muž, Luka.”

Naime, Laura i Luka upoznali su se, kako oni kažu, na pomalo staromodan način. On je pohađao istu gimnaziju u Švicarskoj kao i Laurina sestra Lucia. Preko njezinih svakodnevnih priča doznao je da ima mlađu sestru – Lauru. Neizbježno je bilo da u nekom trenutku primijeti i njezine fotografije na Lucijinu mobitelu. Jedne su se večeri slučajno našli u istom baru u Bernu, a on ju je odmah prepoznao. Prišao joj je sa smiješkom i već znajući odgovor, upitao: „Jesi li ti Lucina sestra?” – i tako je sve počelo.

Devet godina kasnije postali su žena i muž, a Laura priznaje kako je buket crvenih ruža s porukom bio dirljiv podsjetnik na ljubav koju dijele i „dokaz kakav je čovjek onaj kojega je te večeri izabrala za supruga.”



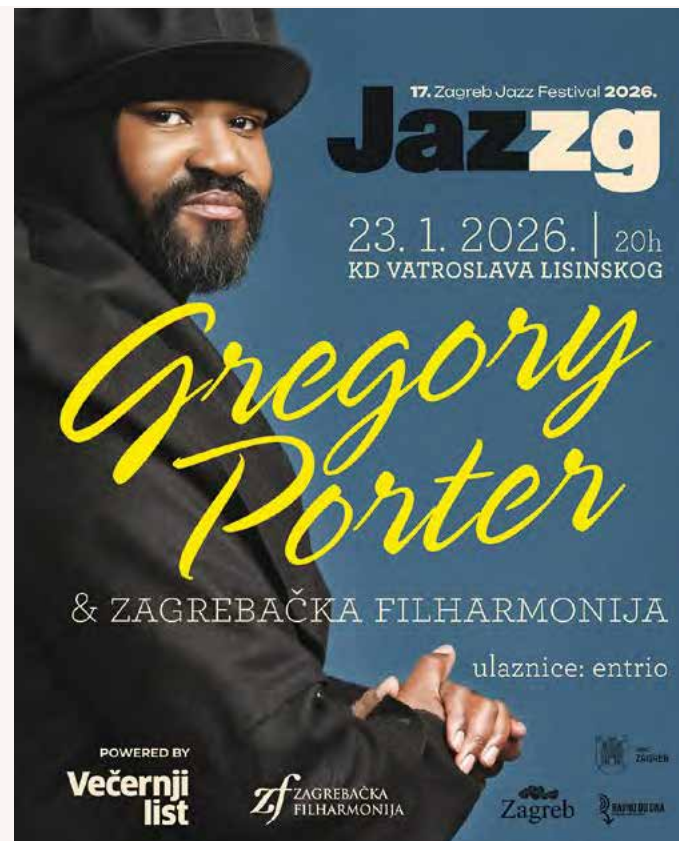
# City Guide

## Gradski vodič

**17th ZAGREB JAZZ FESTIVAL** 17. ZAGREB JAZZ FESTIVAL  
**GREGORY PORTER & ZAGREB PHILHARMONIC ORCHESTRA**  
GREGORY PORTER & ZAGREBAČKA FILHARMONIJA  
January 23, 2026 – Vatroslav Lisinski Concert Hall  
Koncertna dvorana Vatroslav Lisinski

The year 2026 opens with the 17th Zagreb Jazz Festival and a concert by Gregory Porter with his band and the Zagreb Philharmonic. One of today's leading jazz and soul voices, Porter became famous with the albums *Water*, *Be Good* and the Grammy-winning *Liquid Spirit*. After enchanting the audience at the 15th Festival, he returns with his warm baritone and new, rich arrangements.

Godina 2026. započinje 17. Zagreb Jazz Festivalom i koncertom Gregoryja Portera s njegovim bendom i Zagrebačkom filharmonijom. Jedan od vodećih glasova današnje jazz i soul scene, Porter je postao poznat albumima *Water*, *Be Good* te Grammyjem nagrađenim *Liquid Spirit*. Nakon što je već oduševio publiku na 15. Festivalu, vraća se s toplim baritonom i novim, bogatijim aranžmanima.



**ARCHAEOLOGY AND POPULAR CULTURE** ARHEOLOGIJA I  
POPULARNA KULTURA  
October 3, 2025 – February 1, 2026 – Archaeological Museum in Zagreb  
Arheološki muzej u Zagrebu

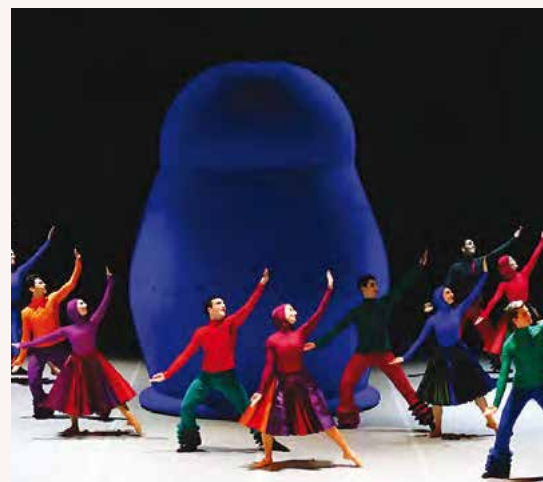
A multimedia exhibition that connects science, heritage, and entertainment. It explores how archaeology has inspired art and pop culture – from visual art and literature to film, comics, music, and games. For over a century, media have shaped the image of archaeology, often highlighting adventure over real scientific work.

Multimedijalna izložba koja povezuje znanost, baštinu i zabavu. Istražuje kako je arheologija nadahnula umjetnost i popularnu kulturu – od likovne umjetnosti i književnosti do filma, stripa, glazbe i igara. Više od stoljeća mediji oblikuju sliku arheologije, često ističući avanturu umjesto stvarnog znanstvenog rada.

**THE FIREBIRD / PETRUSHKA** ŽAR-PTICA/PETRUŠKA  
January 22–26, 2026 – Croatian National Theatre Hrvatsko narodno kazalište

The ballet diptych *The Firebird / Petrushka* is a tribute to Igor Stravinsky and the *Ballets Russes* troupe that shaped modern ballet. The performance unites the choreographic poetics of Maša Kolar and Edward Clug, reinterpreting classical ballets and Russian folklore while paying homage to Fokine. In *The Firebird*, Kolar abstracts the story, emphasizing the Firebird's power over Prince Ivan, while Clug's *Petrushka* revives the tale of a puppet's self-sacrifice for love through a contemporary aesthetic, giving it universal meaning for today's world.

Baletni diptih *Žar-ptica/Petruška* posveta je Igoru Stravinskom i trupi Ballets Russes koja je oblikovala moderni balet. Predstava spaja koreografske poetike Maše Kolar i Edwarda Cluga, reinterpretirajući klasične balette i ruski folklor uz poštovanje prema Fokinu. Kolar u *Žar-ptici* apstrahira priču, naglašavajući moć Žar-ptice nad princom Ivanom, dok Clug u *Petruški* suvremenom estetikom oživljava priču o lutku koji žrtvuje sebe zbog ljubavi, dajući joj univerzalno značenje za današnji svijet.



**JOSIĆ**  
RESTORAN & VINARIJA



TOGETHER WE MAKE ART





REACH FOR THE CROWN\*



DAY-DATE

MAMIĆ<sup>1970</sup>

Frane Petrića 7, HR-10000 Zagreb  
+385 1 4870 700 | [info@mamic.hr](mailto:info@mamic.hr) | [www.mamic.hr](http://www.mamic.hr)



ROLEX

\* DODIRNITE KRUNU