

# View

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## A Temple of Croatian Sporting Heritage

Hram hrvatske  
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interview | intervju

# Nina Čalopek

Lisinski Is a Unique Concert Hall That Takes Your Breath Away

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**D**ear Guests, It is my pleasure to present the new issue of Esplanade View magazine, featuring a refreshed, more modern, and airy design, along with a collection of inspiring stories celebrating Zagreb, its people, and the experiences that make the city so special. We spoke with Franka Batelić, explored the newly opened Sports Museum, and the Director of the Vatroslav Lisinski Concert Hall shared insights into the upcoming music season. We also bring you a story from Le Bistro through a conversation with our long-serving chef, who, together with Chef Ana, has spent years creating flavors that guests happily return to enjoy time and again. As the Esplanade enters its 101st year, the hotel is embarking on an exciting new chapter. Renovation work has begun and will include guest rooms, public spaces, restaurants, and terraces. Our goal is to preserve everything guests love about the Esplanade — its warmth, Art Deco style, elegance, and exceptional service — while introducing an even higher level of comfort and a contemporary approach to luxury hospitality. We are also delighted to introduce the new GHA DISCOVERY loyalty programme, offering our guests additional benefits and even more personalized travel experiences. We hope you enjoy this new issue of the magazine and that it inspires you to experience Zagreb and the Esplanade in a completely new way.

**D**ragi gosti, veseli me predstaviti vam novi broj časopisa Esplanade View koji donosi osvježeni, moderniji i prozračniji dizajn, kao i niz zanimljivih priča koje slave Zagreb, ljude i doživljaje koji ga čine posebnim. Razgovarali smo s Frankom Batelić, zavirili u novootvoreni Muzej sporta, a ravnateljica Koncertne dvorane Vatroslava Lisinskog otkrila nam je što nas očekuje u nadolazećoj glazbenoj sezoni. Donosimo i priču iz Le Bistrea u razgovoru s našim dugogodišnjim kuharom koji već godinama, uz *cheficu* Anu, stvara okuse kojima se gosti rado vraćaju. U godini kada Esplanade navršava 101 godinu postojanja, za hotel je započelo jedno novo i uzbudljivo razdoblje. Krenuli su radovi na renovaciji koja će obuhvatiti sobe, javne prostore, restorane i terase. Cilj nam je zadržati ono zbog čega gosti vole Esplanade - toplinu, stil *art deco*, eleganciju i vrhunsku uslugu - uz još višu razinu udobnosti i suvremeni pristup luksuznom hotelijerstvu. Posebno nas veseli i uvođenje novog programa vjernosti GHA DISCOVERY, koji našim gostima donosi dodatne pogodnosti i još više personaliziranih iskustava tijekom putovanja. Nadamo se da ćete uživati u novom broju časopisa i da će vas inspirirati da doživite Zagreb i Esplanade na jedan novi način.

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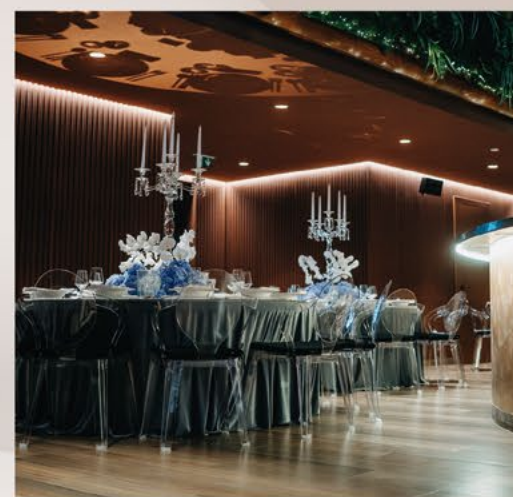
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Ana Gruden

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**Esplanade Zagreb Hotel**  
Mihanovićeve 1  
10 000 Zagreb, Croatia  
tel: 01/4566 666  
fax: 01/4566 050  
info@esplanade.hr  
www.esplanade.hr

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# Lisinski

## Is a Unique Concert Hall That Takes Your Breath Away

Lisinski je jedinstvena dvorana koja oduzima dah

Author: ANA GRUDEN  
Photo: INES NOVKOVIĆ  
We spoke with the Director of the Vatroslav Lisinski Concert Hall about her career, Zagreb's cultural scene, and how this unique concert venue—one of the symbols of Croatia's capital—operates behind the scenes.

S ravnateljicom Koncertne dvorane Vatroslav Lisinski razgovarali smo o njezinoj karijeri, kulturnoj ponudi Zagreba te o tome kako funkcionira ta jedinstvena koncertna dvorana, ponos našega glavnoga grada

Although she does not come from a musical family, music has been an integral part of Nina's life since early childhood. It all began somewhat by chance, but it soon became clear that music was her calling. She grew up surrounded by music and could not imagine herself in a world disconnected from it.

After completing elementary music school (piano), she graduated from secondary music school in two disciplines—piano and music theory—alongside attending grammar school, which provided her with a broad musical and general education foundation. Enrolling at the Music Academy was a natural next step. There was never any doubt that she would continue in music, only the question of which direction to take. Piano did not appeal to her enough as a professional path, while music theory alone did not feel sufficient. That was when she first heard about musicology—the study of music as a science—and immediately recognized it as a field that combined all of her interests. The choice proved to be the perfect fit.

Iako ne dolazi iz glazbene obitelji, glazba je od malih nogu bila sastavni dio Ninina života. Sve je zapravo počelo pomalo slučajno, no vrlo brzo postalo je jasno da je to njezin poziv. Rasla je uz glazbu i nije se mogla zamisliti u svijetu koji s glazbom nema veze. Nakon završene osnovne glazbene škole (klavir), završila je čak dva smjera u srednjoj školi: klavir i teoriju glazbe. Naravno, uz paralelno gimnazijsko obrazovanje, čime je stekla široku glazbenu i opću podlogu. Upis na Muzičku akademiju bio je logičan korak, bez dileme hoće li nastaviti u tom smjeru, ali s pitanjem – kojim putem dalje. Klavir ju nije dovoljno privlačio kao profesionalni izbor, a teorija sama po sebi nije bila dovoljna. Tada je prvi put čula za studij muzikologije – znanosti o glazbi – i prepoznala ju kao područje koje objedinjuje sve njezine interese. Taj se izbor pokazao kao pun pogodak.

Tijekom studija razvijala je interes za šire društvene, estetske i filozofske aspekte glazbe, što se odrazilo i na njezin diplomski rad o koncertnom životu Zagreba na prijelazu iz

During her studies, she developed an interest in the broader social, aesthetic, and philosophical aspects of music, which was reflected in her thesis on Zagreb's concert life at the turn of the 20th century. She spent part of her studies in Graz at Karl-Franzens University, where she further deepened these interests. After graduating, she enrolled in an interdisciplinary doctoral program, encouraged by Professor Eva Sedak, who also became her mentor. However, her professional path soon led her elsewhere.

Shortly after returning from Graz, she joined the Music Biennale Zagreb (MBZ), and later the Cantus Ensemble, where she spent 17 years working in the production and organization of contemporary music. During that time, she collaborated closely with former Croatian President Ivo Josipović, then-director of the Music Biennale Zagreb, as well as with Berislav Šipuš, program director of the Cantus Ensemble. Through this work, she remained deeply connected to contemporary artistic creation—the aspect of music she had always found most inspiring: working with artists, developing projects, and bringing people and ideas together into unique musical stories.

This summer marks three years since Nina Čalopek took over the management of the Vatroslav Lisinski Concert Hall. We spoke with her about the past period, the programs she is preparing through Lisinski, and how she sees the concert hall within Zagreb's tourism offering.

### **What motivated you to apply for the position of Director of Lisinski Concert Hall?**

In the last few years of working at Music Biennale Zagreb and with the Cantus Ensemble, I began to feel exhausted and realized I needed a new environment where I could use all my capacities with fresh energy. We are a small country, and there are not many opportunities or positions for what I do, so I immediately recognized the opening at Lisinski as the right opportunity.

Honestly, even before that, I had often thought about leading a concert hall of this type—or an institution with a similar structure—as the ideal role for me and something closest to my strengths. Through producing and managing festivals such as the Music Biennale Zagreb, I acquired a wide range of skills and knowledge, but above all, I believe I have a talent for bringing together different people, ideas, and projects under one roof and shaping them into a coherent whole.

Managing Lisinski is therefore not so different from running a major festival, except that at Lisinski the program never stops. The key difference is that Lisinski is also a building—a protected cultural monument and one of Zagreb's most beautiful architectural landmarks.

Although I worked with very large teams at the Music Biennale Zagreb—sometimes fifty or sixty people or more—Lisinski has an extremely com-

plex employee structure. That was a completely new and also a very sensitive aspect of the job for me. Today we have 89 employees with very diverse professional profiles and positions: firefighters, electricians, sound engineers, musicologists, accountants, lawyers—around forty different job categories in total.

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### **Što vas je motiviralo da se prijavite na natječaj za ravnateljicu Dvorane Lisinski?**

Posljednjih godina, radeći na MBZ-u i s Cantus Ansambлом, osjetila sam zamor i potrebu pronaći novo mjesto gdje ću moći bolje i s novom svježinom iskoristiti sve svoje kapacitete. Mi smo mala sredina i nema puno prilika ni pozicija za ono čime se bavim, tako da sam odmah prepoznala pravu priliku kada se otvorila pozicija u Lisinskom. Iskreno, i ranije sam promišljala o poziciji ravnatelja dvorane takva tipa ili neke ustanove slične strukture kao najboljoj opciji za mene i kao najrodnijem onomu u čemu sam dobra. Radeći i rukovodeći produkcijom festivala poput Muzičkog biennalea, svladala sam različita znanja i vještine, ali prije svega mislim da imam talenta za spajanje različitih ljudi, sadržaja i projekata pod jednom kapom, u jednu cjelinu. Stoga upravljanje Dvoranom Lisinski nije toliko različito od upravljanja velikim festivalom, osim što u dvorani program nikad ne staje, a najvažnija je razlika u tome što je Dvorana Lisinski i zgrada i zaštićeni spomenik kulture te jedna od najljepših zgrada u Zagrebu. Također, iako sam u MBZ-u radila s velikih timovima po pedeset-šezdeset i više ljudi, Dvorana Lisinski ima vrlo složenu strukturu zaposlenih. To je za mene također jedan novi, ujedno i vrlo osjetljivi segment posla. Sada nas u Lisinskom ima 89, vrlo različitih profila ljudi i radnih mjesta: od vatrogasaca, električara, ton-majstora, muzikologa, računovođa, pravnika; ukupno oko četrdeset različitih vrsta radnih mjesta.

**Osjećate li se sada već u Lisinskom „kao doma“?** Sada sam već dvije godine ravnateljica Lisinskog i razmišljam o sljedećem mandatu. Ne osjećam se

## **During her studies, she developed an interest in the broader social, aesthetic, and philosophical aspects of music**

Tijekom studija razvijala je interes za šire društvene, estetske i filozofske aspekte glazbe

## **I create programs quite intuitively - I listen to my inner voice**

Programme slažem dosta intuitivno, slušam svoje unutarnje „ja“

plex employee structure. That was a completely new and also a very sensitive aspect of the job for me. Today we have 89 employees with very diverse professional profiles and positions: firefighters, electricians, sound engineers, musicologists, accountants, lawyers—around forty different job categories in total.

### **Do you now feel “at home” at Lisinski?**

I have now been Director of Lisinski for two years, and I am already thinking about a second term. I still do not feel entirely “settled in,” not because I doubt my abilities, but because I have enormous respect for this responsible position. I want to preserve a fresh perspective and a certain “outside view” for as long as possible—I would not want to become too comfortable. As a director, perhaps it is not a bad thing to always feel slightly in transit. I have to remain very careful because it is easy to become complacent when things are going well—and right now, things truly are going very well.

### **Aside from the managerial aspect of running the hall, what guides you when creating programs?**

Every program is different, but I have to admit that, in general, I create programs quite intuitively—I listen to my inner voice. If I had to single out one guiding principle, it would be breadth, in every sense of the word.

First of all, I mean a broad spectrum of genres, but I also think about the diversity of musical interests and worldviews among the audience. I consider what a program means for the wider cultural scene, as well as how classical music can be brought closer to broader audiences, young people, and children. At the same time, I think about how to retain loyal audiences while presenting long-established content in new formats. Those are some of my core goals.

### **Are any programs particularly challenging for you?**

We have just completed “my” second season, although some programs have already been held for the third time. One example is the Zagreb Music Spring festival, which I am very satisfied with in terms of both content and the way it has developed into a recognizable cultural brand.

Our new concert cycle, Lisinski Wednesdays, focused on jazz and related genres, has delivered outstanding concerts, but attracting audiences at the beginning was a challenge. Building an audience does not happen overnight. The people who enjoy these types of concerts are not used to finding such programs at Lisinski, so first, they need to put Lisinski on their radar, while we need to continue creating quality programs and remain patient. By the final five or six concerts this season, every performance in the Lisinski Wednesdays cycle was sold out.

još uvijek kao „svoj na svome“, ne zato što se ne osjećam sposobnom, već zato što imam veliko poštovanje prema ovoj odgovornoj poziciji na kojoj želim što dulje zadržati svjež pogled i tu neku „vanjsku perspektivu“. Ne bih se željela previše udomačiti. Kao ravnatelj nije loše da si vječno u prolazu. Moram biti jako pažljiva jer lako se ušuškamo ako je dobro, a sada je zaista dobro.

### **Osim menadžerskog dijela kojim se bavite u upravljanju dvoranom, zanima me čime se vodite kod sastavljanja programa?**

Kod svakog je programa različito, ali moram priznati da generalno programe slažem dosta intuitivno, slušam svoje unutarnje „ja“. Ali ako bih trebala nešto posebno izdvojiti, to je širina, u svakom smislu. Prije svega mislim na lepezu žanrova, ali razmišljam i o širini glazbenih interesa i svjetonazora onih koji sjede u publici, zatim što određeni program znači za širu kulturnu scenu, pa i to kako da klasičnu glazbu približimo široj publici, mladima, djeci, ali i kako zadržati lojalnu publiku i stare sadržaje staviti u nove formate. To su mi neki osnovni ciljevi.

### **Je li vam neki od programa posebno izazovan?**

Sada smo već završili „moju“ drugu sezonu, no neki su se programi dogodili po treći put, recimo festival *Zagrebačko glazbeno proljeće* čijim sam sadržajem jako zadovoljna, kao i time kako se realizirao u kulturni brend, proizvod. Naš novi koncertni ciklus *Lisinski srijedom*, koji je okrenut jazzu i srodnim žanrovima, ponudio je vrhunske koncerte, ali malobrojnost publike na početku nam je bila veći izazov. A nastojanje da se dođe do publike ne događa se preko noći. Publika koja sluša takve koncerte nije naviknuta da se takvi sadržaji mogu pronaći u Lisinskom i moraju najprije Lisinski staviti na svoj radar, a mi moramo nastaviti raditi kvalitetne programe i biti strpljivi. I naposljetku, za posljednjih pet-šest koncerata ove sezone u ciklusu *Lisinski srijedom* tražila se karta više.

### **Jeste li generalno zadovoljni količinom publike?**

Da, jako. Čak i kad kažem da je dvorana poluprazna, ne očajavam jer i to je dobro s obzirom na to da je istodobno i polupuna. A za neke programe koji nisu popularne prirode, već je i polupuna dvorana odlična početna pozicija. Naravno, na tome ne treba stati i uvijek treba težiti boljem, međutim općenito govoreći, koncerti su odlično posjećeni, a u ciklusu *Lisinski subotom* imamo stalan broj pretplatnika. Naravno, ja nisam jedina koja radi na programu, ali nema nas ni puno. Posebno želim zahvaliti kolegici Egle Vošten koja je šefica naše produkcije, ali i cijelomu timu te kolegama i kolegicama iz marketinga koji jako dobro rade na promociji svih naših programa kao što je *Lisinski subotom*, ali i novoga ciklusa *Lisinski da camera*.



**Are you generally satisfied with audience attendance?**

Yes, very much so. Even when I say the hall is half-empty, I do not despair because that also means it is half-full. For programs that are not commercially oriented, even a half-full hall is an excellent starting point. Of course, that should never be enough, and we must always strive for more, but, generally speaking, concerts are very well attended.

The Lisinski Saturdays cycle has a stable number of subscribers. Naturally, I am not the only person working on the program, although there are not many of us. I would especially like to thank my colleague Egle Vošten, head of production, as well as

Nekada je izazov i da se ne napravi previše. Kada sve dobro ide, u jednom se trenutku pojavi onaj crvić koji pita: „Što ćemo još?“ Kao što vjerujem da mnogi znaju, dvorana je krcata programima. Katkad radimo i tri događaja dnevno, a mnogo rjeđe samo jedan ili nijedan. A da ne spominjem termine za probe ili pripreme, dakle radimo od 0 do 24. Naši zaposlenici moraju posložiti svaki program, bez obzira na to organiziramo li ga mi ili je netko drugi unajmio dvoranu. Dosad nismo ni od čega odustali, ali treba se znati zaustaviti i umjesto bildanja broja programa treba početi podizati kvalitetu ponude.

Ali to je sve jedan začarani krug. Kvalitetni programi osiguravaju dobru posjećenost, a u 2024.

**Music is a universal language, and at Lisinski, we host truly world-class stars**

Glazba je jezik koji svatko razumije, a mi u Dvorani Lisinski dovodimo zaista vrhunske zvijezde

the entire team and our colleagues in marketing, who do an excellent job promoting all our programs, including Lisinski Saturdays and the new Lisinski da Camera cycle.

Sometimes the challenge is not to create too much. When things are going well, there is always that little voice asking, “What else can we do?” As many people know, the hall is packed with programming—sometimes we host three events a day, while having only one event or none at all is much rarer. And that does not even include rehearsals and technical preparations. We operate around the clock.

Our staff must prepare for every program, whether we produce it ourselves or the hall is rented by an outside organizer. So far, we have never turned a project down, but it is important to know when to stop. Instead of simply increasing the number of programs, we now need to focus on raising the quality of the offer.

It is all connected in a kind of circle. High-quality programs ensure strong attendance, and in 2024 and 2025, we recorded significant growth in ticket sales. Previously, programs were financed mostly through venue rentals, whereas today we are no longer as dependent on that source of income. Roughly one-third of program funding comes from the City of Zagreb, while everything else is generated through our own revenue. Most importantly, programs are now financially sustainable through ticket sales alone, and that makes me especially happy.

**From your perspective, how important is Lisinski for Zagreb’s tourism development?**

It is extremely important as part of the city’s tourism offering. Music is a universal language, and at Lisinski, we host truly world-class stars and top-tier symphony orchestras, especially in classical music, all at very affordable ticket prices compared to Western Europe.

Unfortunately, when it comes to popular music, Lisinski may have lost some of the momentum it once had, back when artists such as Sting or Tina Turner performed here. However, I hope that will change, and we can already see signs of it this season with the arrival of Laurie Anderson and Branford Marsalis & Dianne Reeves.

Of course, many other international performances organized by external promoters also contribute to the hall’s program, so it is in our interest to encourage as many exciting collaborations and programs as possible in order to make Lisinski one of the most vibrant and high-quality concert venues in this part of Europe.

At the same time, Lisinski is a protected cultural monument and deserves special attention. Whenever scheduling allows, we organize tours of the building itself. Recently, representatives of international organizations, agencies, and journalists visited us, and we organized guided tours for them as well.

i 2025. godini možemo se pohvaliti da bilježimo znatan porast rezultata od prodanih ulaznica. Dosad se program financirao većinom od prihoda od najma dvorane, o čemu za sada više toliko ne ovisimo. Sveukupno otprilike trećinu prihoda za programe dobivamo od Grada Zagreba, a sve ostalo naši su vlastiti prihodi, ali – kao što sam rekla – programi sami sebe isplaćuju prodajom ulaznica i to mi je posebno drago.

**Koliko je iz vaše perspektive Dvorana Lisinski važna za turistički razvoj grada Zagreba?**

Izrazito je važna kao turistička ponuda. Glazba je jezik koji svatko razumije, a mi u Dvorani Lisinski dovodimo – pogotovo što se tiče klasične glazbe, zaista vrhunske zvijezde, simfonijske orkestre top ranga, i to sve za vrlo povoljne cijene ulaznica ako ih uspoređujemo s ulaznicama u Zapadnoj Europi. Nažalost, što se tiče popularne glazbe, dvorana je možda malo zapela u usporedbi s onime kako je to bilo nekada, kada su tu svirali Sting ili Tina Turner. Ali nadam se da će se to promijeniti, što je već vidljivo u ovoj sezoni kada nam dolazi Laurie Anderson i Branford Marsalis & Dianne Reeves. Naravno, u dvoranu dolaze i mnogi međunarodni izvođači drugih organizatora koji također čine programsku ponudu dvorane, stoga je i nama u interesu poticati što zanimljivije programe, ponude i suradnje, a sve kako bi dvorana imala što razigraniju i kvalitetniju koncertnu ponudu u ovom dijelu Europe.

Ujedno, dvorana je zaštićeni spomenik kulture i u tom smislu zaslužuje veliku pozornost. Koliko nam ostali programi dozvoljavaju, organiziramo i ture po samoj zgradi, a nedavno su nas posjetili predstavnici međunarodnih organizacija i agencija te novinari, pa smo i za njih organizirali turu po dvorani. Svaki put kada imamo takve ture za ljude koji dolaze iz struke, recimo za studente arhitekture, zanimljivo je vidjeti pozitivne i iznenađujuće reakcije na sam prostor. Dvorana je jedna od najvećih u našoj regiji, s preko 1800 mjesta, što nije baš standard i nitko pri ulasku u sam prostor ne misli da je dvorana baš tako velika. Dvorane u Hrvatskoj drukčije su oblikovane, najčešće s galerijom i balkonskim prostorima, a Lisinski je samo jedna tribina koja svakomu oduzima dah. Voljela bih da se Lisinski razvije kao turistički proizvod, iako mislim da naš grad za to još nije spreman jer je trenutčno oko dvorane jako puno gradilišta i plan je da se taj cijeli prostor prenamijeni u centar kulture našega grada kada budem sigurna da ćemo iskoristiti priliku te pozicionirati naš prekrasni Lisinski i u turističku atrakciju.

**Suradujete li s turističkom zajednicom?**

Postoji ideja da se Lisinski uključi u adventski program, međutim nama je to najispunjenije razdoblje u godini. Kada se cijeli prostor oko Lisinskog uredi, možda ćemo imati više prostora za takve projekte. Već sada imamo odličnu suradnju

Every time we host people from the profession—architecture students, for example—it is fascinating to witness their positive and often surprised reactions to the space itself. Lisinski is one of the largest concert halls in the region, with more than 1,800 seats, which is not typical, and yet nobody expects the hall to feel so spacious once they enter.

Concert halls in Croatia are usually designed differently, often with galleries and balconies, while Lisinski consists of one grand auditorium that truly takes everyone's breath away.

I would love for Lisinski to develop into a genuine tourist attraction, although I think the city is not fully ready for that yet because the area surrounding the hall is currently undergoing extensive construction. The plan is for the entire district to become a new cultural center for Zagreb, and when that happens, I am certain we will seize the opportunity to position our beautiful Lisinski as an important cultural and tourist landmark.

**Do you collaborate with the Zagreb Tourist Board?**

There is an idea to include Lisinski in the city's Advent program, but for us, that is already the busiest period of the year. Perhaps once the area around the hall is fully renovated, we will have more space for such projects.

We already have excellent cooperation with the Zagreb City Library, New Spaces of Culture, and the National and University Library. We work very well with our neighbors.

**Which projects at Lisinski are you most proud of so far?**

Over the past two years, there have truly been many because our program is broad and diverse. I am constantly thinking ahead and planning what comes next.

I am very proud of the new programs such as Lisinski da camera and Lisinski Wednesdays. I am also extremely happy with Zagreb Music Spring, which focuses on Croatian musical heritage. My peers from the industry praised the festival concept, and professional recognition is sometimes the hardest to earn. With the festival's third edition, dedicated to music and poetry, I believe we managed to connect with audiences even more closely.

Among the concerts, I would highlight those still to come—Laurie Anderson, who last performed here 35 years ago, and Branford Marsalis & Dianne Reeves.

We want more pop, rock, and jazz concerts—that is our next goal. We still haven't found the ideal format for children's and family programs, and I am not entirely satisfied with that yet. Those are the most delicate and demanding programs, but I am not giving up—we continue working on them.

s Gradskom knjižnicom i Novim prostorima kulture, kao i Nacionalnom i sveučilišnom knjižnicom. Dobro surađujemo sa susjedima.

**Na koje ste dosadašnje projekte u Lisinskom najponosniji?**

Bilo je u posljednje dvije godine zaista mnogo toga jer nam je program širok i bogat. Stalno unaprijed razmišljam i smišljam što će biti dalje. Jako sam ponosna na nove programe poput *Lisinski da camera* i *Lisinski srijedom*. Također sam jako sretna sa *Zagrebačkim glazbenim proljećem* koje je okrenuto hrvatskoj glazbenoj baštini. Moji kolege i kolegice iz struke pohvalili su koncept tog festivala, a pohvale struke katkad je najteže dobiti, no čini mi se da smo se s trećim izdanjem festivala, koji je bio posvećen glazbi i poeziji, uspjeli još više približiti publici. Od koncerata bih istaknula one koji tek dolaze, a koje sam već spomenula - Laurie Anderson, koja je bila tu prije 35 godina, i Branford Marsalis & Dianne Reeves. Želimo više koncerata *popa, rocka, jazza*, to nam je sljedeći cilj. Nismo još dohvatili ispravni format za dječje i obiteljske programe, nisam time potpuno zadovoljna. To su najosjetljiviji sadržaji, ali ne predajem se, radimo i dalje na tome.

I am very proud of the new programs such as Lisinski da camera and Lisinski Wednesdays. I am also extremely happy with Zagreb Music Spring.

Jako sam ponosna na nove programe poput Lisinski da camera i Lisinski srijedom. Također sam jako sretna sa *Zagrebačkim glazbenim proljećem*.

Samsnite



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# A Relaxing Sunday

Nedjelja za opuštanje

Indulge in the ritual of Sunday enjoyment at Zinfandel's Restaurant, where casual elegance meets top-tier gastronomy. Within this refined setting, accompanied by piano music, a traditional brunch awaits every Sunday, perfectly blending creative dishes and a relaxed atmosphere. Served from 12:30 to 15:00, our brunch features vibrant seasonal flavors designed to delight you and your entire family. Discover more at [www.zinfandels.hr](http://www.zinfandels.hr)



Photo: LILI BAŠIĆ

Preпустите се ритуалу недjeljnog uživanja u restoranu Zinfandel's, gdje se ležerna elegancija spaja s vrhunskom gastronomijom. U otmjenom ambijentu, uz *piano* glazbu svake nedjelje očekuje vas već tradicionalni *brunch* koji spaja kreativna jela i opuštenu atmosferu. *Brunch* se poslužuje od 12:30 do 15:00 sati, a na stol donosi privlačne sezonske okuse koji će oduševiti vas i cijelu obitelj. Više informacija na [www.zinfandels.hr](http://www.zinfandels.hr)



Photo: ESPLANADE ARCHIVE

# Limousine Service

Usluga vožnje limuzinom

Let your experience begin before you even arrive. The hotel's partner, PERMANSIO Deluxe Getaways, offers luxury limousine transfer services. Whether you need airport transfers, a city tour, an excursion, or protocol services with professional drivers, accompanied by music of your choice, refreshing wipes, complimentary Wi-Fi, and a bottle of still water - PERMANSIO Deluxe Getaways is at your service. Enjoy your ride in style!

Započnite iskustvo boravka već na putu. Partner hotela - PERMANSIO Deluxe Getaways nudi uslugu prijevoza luksuznom limuzinom. Bilo da vam treba prijevoz od/do zračne luke, razgled grada, izlet, organizacija protokola s profesionalnim vozačima uz glazbu po želji, vlažne maramice za osvježanje, besplatan bežični internet ili bočica negazirane vode - PERMANSIO Deluxe Getaways stoji vam na raspolaganju. Uživajte u vožnji sa stilom!

GIVE THE GIFT OF AN EXPERIENCE

# Gift Voucher Collection

Kolekcija poklon-bonova

Share moments and create memories to cherish. Treat your loved ones, thank your partners, or surprise business associates by gifting them a unique Esplanade experience. Cocktails, afternoon tea, a lavish breakfast on the terrace, Sunday brunch at Zinfandel's, or an overnight stay at the Esplanade are just some of the options available. Browse the extensive collection of gift vouchers and, in just a few clicks, personalize, pay for, and send a unique gift that will delight anyone. More information at [www.esplanade.hr](http://www.esplanade.hr)

Podijelite trenutke i stvorite uspomene koje ćete pamti. Razmazite svoje najmilije, zahvalite partnerima ili iznenadite poslovne suradnike darujući im jedinstveno iskustvo s Esplanadinim potpisom. Kokteli, uživanje u popodnevnom čaju, raskošnom doručku na terasi ili nedjeljnom *brunchu* u Zinfandel'su i doživljaj noćenja u Esplanadi čine tek dio ponude. Stoga pregledajte raskošnu kolekciju poklon-bonova te u svega nekoliko klikova personalizirajte, platite i pošaljite jedinstven poklon koji će svakoga razveseliti. Više informacija na [www.esplanade.hr](http://www.esplanade.hr)



Photo: LILI BAŠIĆ

# A Zagreb hotspot for socializing

Zagrebački hotspot za izlazak s društvom



Photo: LILI BAŠIĆ

The cosmopolitan urban ambiance of the Esplanade Bar is the perfect setting for stylish gatherings. In addition to an extensive list of wines and champagnes, the bar features a selection of spirits and creative cocktails crafted by renowned mixologist Vjenceslav Madić - Master Kishoni. A young team of approachable and agile bartenders, an excellent selection of drinks, and pleasant lounge music in the background are all you need to truly unwind. Add the open space of the Oleander Terrace, overlooking the park and Secessionist architecture, to the mix, and you must admit—it doesn't get better than that. This place is ideal for daytime meetings over excellent coffee and a selection of premium teas, or a classic afternoon tea. The menu offers a selection of delicious bites, from club sandwiches and burgers to Esplanade's signature *štrukli* and desserts. Open every day until 2 a.m., the Esplanade 1925 Bar is an excellent choice for a quality evening out with a partner or friends. Stop by and experience true refreshment in the heart of Zagreb!

Kozmopolitsko urbano ozračje Esplanade bara savršeno je mjesto za *stylish* druženja. Osim raskošne vinske karte i šampanjaca tu su žestoka pića i popis kreativnih koktela s potpisom poznatog miksologa Vjenceslava Madića - Mastera Kishonija. Mlada ekipa pristupačnih i okretnih barmana, odlična ponuda te ugodna *lounge* glazba u pozadini sve je što vam treba kako biste doista uživali. A kada tomu dodate otvoreni prostor terase Oleander s pogledom na park i secesijske građevine, morate priznati - bolje od toga ne može. Ovo mjesto idealno je za dnevne susrete uz odličnu kavu ili popodnevni čaj iz vrhunske kolekcije, dok ponuda hrane nudi izbor slasnih zalogaja poput *club sandwicha*, burgera, Esplanadinih *štrukli* i slastica. Esplanade 1925 izvrsna je preporuka za kvalitetan večernji izlazak s partnerom ili društvom, jer bar je otvoren svaki dan do 2 sata ujutro. Navratite, doživjet ćete pravo osvježanje u srcu Zagreba!



# Glow and Recharge

Zablistajte i obnovite energiju

Photo: ESPLANADE HOTEL ARCHIVE

Health Club Esplanade is your sanctuary for the complete renewal of body and spirit. Treat yourself to a moment of serenity, with the expert hands of professionals and treatments that restore your balance, energy, and natural radiance—inside and out. Choose between aromatherapy, deep hydrating treatments, Hot Stone massage, Magic Honey, or chocolate massage. Manicure and pedicure services are also available, using carefully selected products and flawless techniques. Each treatment is designed to leave your skin glowing and your spirit refreshed, perfectly preparing you for the warmer days ahead. The Health Club also offers personal training sessions and relaxation in saunas—for true enjoyment and moments of pure hedonism.

Health Club Esplanade vaše je mjesto za potpunu obnovu tijela i duha. Prepustite se trenutku samo za sebe uz stručne ruke profesionalaca i tretmane koji vraćaju ravnotežu, energiju i prirodni sjaj – izvana i iznutra. Birajte između aromaterapije, *deep hydrating* tretmana, *hot stone* masaže, *magic honey* ili čokoladne masaže. U ponudi su i manikura te pedikura uz pažljivo odabrane preparate i besprijekorne tehnike. Svaki je tretman osmišljen kako bi vaša koža zablistala, a vi se osjećali obnovljeno i spremno za uživanje u toplijim danima. Health Club nudi i treninge uz osobnog trenera te opuštanje u saunama – za istinski užitak i trenutke čistog hedonizma.



# Enjoyment in Every Sip

Uživanje u svakom gutljaju

Photo: LILI BAŠIĆ

The iconic terrace, with its impressive view of the park and fountain, is even more beautiful in good company. We invite you to experience the tradition of Afternoon Tea—a concept designed to delight your senses. Slow enjoyment paired with small sweet indulgences creates a truly special experience. Choose your tea blend and enjoy the ceremony of sipping aromatic infusions. Tea is served in a teapot alongside a collection of tempting finger sandwiches and a selection of handmade desserts. Keep an eye out for our occasional limited-edition themes, which are an experience not to be missed. *Joie de vivre* at its finest.

Kulturna terasa s dojmljivim pogledom na park s fontanom još je ljepša u dobrom društvu uz tradiciju ispijanja popodnevnog čaja – koncept koji će vas oduševiti. Polagano uživanje uz mala slatka zadovoljstva predstavlja posebno iskustvo. Odaberite omiljenu vrstu čaja i uživajte u ceremoniji ispijanja aromatičnih gutljaja. Čaj se servira u čajniku uz kolekciju zavodljivih minisendviča te izbor ručno rađenih slastica. Povremene posebne limitirane edicije popodnevnog čaja nešto su što se ne propušta. *Joie de vivre* u najboljem formatu.





ZINFANDEL'S RESTAURANT

# Sensational Flavors of Fine Cuisine

Senzacionalni okusi  
vrhunske kuhinje

Photo: LILI BAŠIĆ



Known for its refined ambiance and charming service, Zinfandel's Restaurant, with its iconic Oleander Terrace, remains an unmissable destination for true gourmets this summer. Located in the very heart of the city, surrounded by olive and oleander trees, it offers enjoyment in every moment. The à la carte menu, designed by award-winning Executive Chef Ana Grgić Tomić, whose culinary philosophy combines creativity, precision, and top quality, embraces a sustainable concept based on carefully selected local ingredients. In addition, signature classics such as steak tartare prepared at the table, baked Esplanade štrukli, fuži with truffles, and sea bass baked in salt, turn every visit into an authentic experience. Complete your experience with a carefully selected bottle of premium wine or champagne and indulge in enticing desserts from the Esplanade patisserie. Whether for a private celebration or a business gathering, let Zinfandel's be your favorite retreat this summer. Reserve your table via the OpenTable app. More information at [www.esplanade.hr](http://www.esplanade.hr)

Poznat po otmjenom ugodaju i šarmantnoj usluzi, restoran Zinfandel's sa svojom kulturnom terasom Oleander i ovog ljeta ostaje nezaobilazna destinacija za istinske gurmane. Smješten u samom srcu grada, u ozračju maslina i oleandra, donosi uživanje u svakom trenutku. Jelovnik à la carte s potpisom višestruko nagrađivane chefice Ane Grgić Tomić, čija kulinarska filozofija spaja kreativnost, preciznost i vrhunsku kvalitetu, njeguje održiv koncept temeljen na pažljivo biranim lokalnim namirnicama. Osim toga, prepoznatljivi klasici kuće – tatarski biftek koji se priprema pred gostima, zapečene Esplanadine štrukle, fuži s tartufima te brancin pečen u soli pretvaraju dolazak u autentično iskustvo. Zaokružite doživljaj pažljivo odabranom buteljom vrhunskih vina i šampanjaca i zasladite se privlačnim desertima iz Esplanadine slastičarnice. Dopustite da Zinfandel's i ovog ljeta bude vaše omiljeno mjesto za privatne i poslovne susrete. Rezervirajte svoj stol u aplikaciji OpenTable. Više informacija na [www.esplanade.hr](http://www.esplanade.hr)

# French Chic in the Heart of Zagreb

Francuski šik u srcu Zagreba



Photo: LILI BAŠIĆ

Le Bistro Esplanade is an iconic venue of Zagreb's social life, where Parisian chic elegance meets a lively terrace with a view of the city. Charming staff and a pleasant atmosphere have been attracting local guests and travelers seeking an authentic experience for decades. The à la carte menu, designed by Executive Chef Ana Grgić Tomić, delights with its creativity, fresh seasonal ingredients from local family farms, and a sustainable concept. Be sure to try the must-have classics such as baked Esplanade štrukli, steak tartare, Caesar salad, or traditional French onion soup. The daily menu features a creative three-course selection of fresh, seasonal ingredients curated by the head chef, accompanied by a glass of house wine and coffee or tea. Le Bistro is the ideal place for breakfast, coffee, cake, a quick lunch, or an evening out. Enjoy the view of the bustling city streets with a glass of premium Croatian wine and let every visit become a small escape from everyday life. The terrace, fresh seasonal flavors, and refined French chic make Le Bistro the perfect place for summer relaxation.

Le Bistro Esplanade kulturno je mjesto zagrebačkoga društvenog života, gdje se elegancija pariškog šika spaja sa živopisnom terasom i pogledom na grad. Šarmantno osoblje i ugodna atmosfera već desetljećima privlače mnogobrojne domaće goste, ali i putnike željne autentičnog doživljaja. Jelovnik à la carte s potpisom chefice Ane Grgić Tomić oduševljava kreativnošću, svježim sezonskim namirnicama lokalnih OPG-ova i održivim konceptom. Svakako kušajte i neizostavne klasike poput zapečenih Esplanadinih štrukli, tatarskog bifteka, cezar-salate ili tradicionalne francuske juhe od luka. Dnevni meni svakodnevno donosi svježe namirnice u kreativnom izboru tri slijeda jela prema chefu kuhinje uz čašu vina kuće te kavu ili čaj. Le Bistro je idealno mjesto za doručak, kavu, kolač, brzinski ručak ili večernji izlazak. Uživajte u pogledu na užurbane gradske ulice uz čašu vrhunskoga hrvatskog vina i dopustite da svaki posjet postane mali bijeg iz svakodnevnice. Terasa, svježi sezonski okusi i profinjeni francuski šik čine Le Bistro savršenim mjestom za ljetne trenutke opuštanja.



## ROOM SERVICE

# Gourmet Indulgence in Your Room

Gurmanski užitak u vlastitoj sobi

Photo: LILI BAŠIĆ



Connect to the free, ultra-fast wireless internet, download the hotel app on your phone or check the TV, and explore the restaurant menus, room service, and wine list. In just a few clicks, order your favorite dishes, wine, or dessert while enjoying the privacy and comfort of your room. The app also provides an overview of the latest promotions, as well as the option to book a massage, purchase gifts, or set a wake-up call.

Povežite se s besplatnim, superbrzim bežičnim internetom, preuzmite hotelsku aplikaciju na svoj mobitel ili provjerite TV i istražite ponudu restorana, sobnu poslugu i vinsku kartu. U samo nekoliko klikova naručite omiljena jela, vino ili desert, dok uživate u privatnosti i udobnosti sobe. Aplikacija nudi i pregled najnovijih promocija, mogućnost rezervacije masaže, kupnje poklona ili buđenja.

## MINIBAR

# A New Level of Experience

Nova razina doživljaja

Relax in the comfort of your room with a carefully selected range of drinks and bites. Refresh yourself with a premium Zagreb Old Pilot's Gin & Tonic, unwind with selected spirits, or celebrate with a glass of Veuve Clicquot champagne. For a lighter option, enjoy chilled water and juices, paired with homemade spiced nuts and a selection of sweets, offering a true sense of indulgent comfort during your stay.

Preпустite se udobnosti sobe uz pažljivo odabrana pića i zalogaje. Osvježite se prvoklasnim zagrebačkim Old Pilot's Gin & Tonicom, opustite uz odabrana žestoka pića ili nazdravite šampanjcem Veuve Clicquot. Za laganiji izbor tu su rashlađena voda i sokovi, uz domaće začinjene oraščiće i selekciju slastica koje pružaju istinski užitak boravka.



Photo: LILI BAŠIĆ

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Photo:  
BRUNO FANTULIN

ESPLANADE MINI ACADEMY

# Class 2B Visits the Hotel

Drugi b u obilasku hotela

Class 2B from Ante Kovačić Elementary School in Zagreb, accompanied by school principal Jadranka Salopek and teacher Petra Kuntin Begović, visited the Esplanade Hotel to experience this historic building firsthand and learn about its rich and impressive history. The students were welcomed by the hotel's General Manager, Ivica Max Krizmanić, who introduced them to the world of hotel operations. The children learned how hotel check-in works, how guest beds are prepared, and how the hotel functions on a daily basis. They also heard interesting stories and "secrets" about the famous guests who have stayed at the hotel. A special highlight was a short etiquette lesson at the dining table, as well as the opportunity to taste small bites prepared by Executive Chef Ana Grgić Tomić. At the end of the visit, the students worked with the head pastry chef Mirjana Špoljar to make homemade chocolate-covered strawberries. As a keepsake of this unforgettable experience, the students received diplomas for successfully completing the Esplanade Mini Academy.



Drugi b razred zagrebačke Osnovne škole Ante Kovačića u pratnji ravnateljice škole Jadranke Salopek i učiteljice Petre Kuntin Begović posjetio je hotel Esplanade kako bi iz prve ruke doživjeli ovu povijesnu građevinu te upoznali njezinu bogatu i impresivnu povijest. Učenike je dočekaao direktor hotela Ivica Max Krizmanić, koji ih je proveo kroz svijet hotelskog poslovanja. Djeca su saznala kako izgleda prijava u sobu, kako se pripremaju hotelski kreveti te kako funkcionira svakodnevni rad hotela, a čuli su i zanimljive priče i „tajne“ o poznatim gostima koji su ovdje boravili. Poseban dojam ostavio je i mali tečaj bontona za stolom, kao i prilika da kušaju zalogaje *chefice* Ane Grgić Tomić, a na kraju su zajedno s glavnom slastičarkom Mirjana Špoljar sudjelovali u pripremi domaćih jagoda u čokoladi. Kao uspomenu na to nezaboravno iskustvo učenici su primili diplome za uspješno završenu Esplanadinu Mini akademiju.



HAIR rituel  
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PARIS

# Le Parfum



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Photo: BRUNO FANTULIN

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Zagreb Classic

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# A Temple of Croatian Sporting Heritage

Hrvatski športski muzej

– hram hrvatske sportske baštine

Croatia is a small country that takes immense pride in its great sporting achievements, and this year, the first permanent exhibition of the Croatian Sports Museum in Zagreb has been opened to the public, showcasing the development of sport and physical culture in Croatia from the second half of the 19th century to the present day.

Hrvatska je mala zemlja koja se iznimno ponosi svojim velikim sportskim uspjesima, a ove je godine za javnost otvoren prvi stalni postav Hrvatskoga športskog muzeja u Zagrebu koji prikazuje razvoj sporta i tjelesne kulture u Hrvatskoj – od druge polovice 19. stoljeća do današnjih dana.

The concept for the Croatian Sports Museum dates back to the time of the Institute for Physical Culture, which operated in Zagreb from 1952 to 1959. It was during this period that the museum's first materials were gathered, primarily centered on the legacy of Dr. Franjo Bučar.

Thus, the Croatian Sports Museum has been active for more than 70 years in various organizational forms. Since 2003, as a national museum institution under the auspices of the Ministry of Culture, it has systematically collected the most valuable national heritage that bears witness to the history and development of sport in Croatia.

After years of work and careful collection of exhibits, sports enthusiasts and lovers of sports history can finally enjoy an exhibition covering two floors and more than 500 square meters. It tells the story of the foundation and development of sport and physical exercise, while presenting the greatest achievements Croatian athletes have accomplished at the most important international competitions—world championships and the Olympic Games—from Croatia's independence to the present day.

From the history of Croatian sport, preserved in photographs and books, to medals, trophies, sports equipment, and legendary jerseys—all of this can be found in the new space of the Croatian Sports Museum in Zagreb. The institution holds nearly 500,000 items in its collection, with around a thousand displayed in the permanent exhibition. Contemporary museum standards allow for regular updates and adaptations to capture new moments in Croatian sport. The museum is modular, allowing the content to be easily changed. It is also interactive and multimedia-based, offering visitors opportunities for learning, play, and entertainment while creating experiences and emotions similar to those felt by athletes in competition.

Thanks to the spectacular achievements of our athletes, Croatia has become a brand recognized worldwide. Everyone has heard of Luka Modrić, Janica Kostelić, the Sinković brothers, Sandra Elkasević, Dražen Petrović... We have trophy-winning athletes in both team and individual sports, from courts and fields to snow and water, at both small and major competitions.

Začetci ideje Hrvatskoga športskog muzeja pojavljuju se za vrijeme Zavoda za fizičku kulturu, koji je postojao u Zagrebu od 1952. do 1959. godine, kada je prikupljena prva muzejska građa iz područja sporta i tjelovježbe – ostavština dr. Franje Bučara.

Dakle, Hrvatski športski muzej djeluje više od 70 godina u različitim ustrojstvenim oblicima, a od 2003. godine kao nacionalna muzejska ustanova pod okriljem Ministarstva kulture sustavno prikuplja najvrjedniju nacionalnu baštinu koja svjedoči o povijesti i razvoju sporta u Hrvatskoj.

Nakon višegodišnjih radova i brižnog sakupljanja eksponata, ljubitelji sporta i sportske povijesti napokon mogu uživati u postavu koji na dvije etaže i na više od 500 četvornih metara govori o utemeljenju i razvoju sporta i tjelovježbe te donosi priče o najvećim uspjesima hrvatskih sportaša i sportašica na najvažnijim međunarodnim natjecanjima – svjetskim prvenstvima i olimpijskim igrama – od neovisnosti Hrvatske sve do danas.

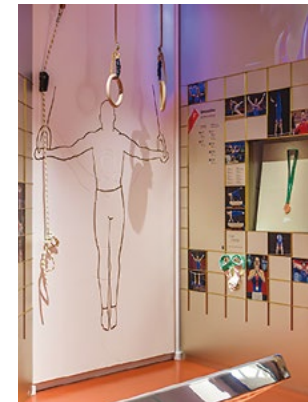
Povijest hrvatskog sporta, fotografije i knjige, kao i osvojene medalje, pehari, legendarni dresovi, sportska oprema... Sve se to nalazi u novom prostoru Hrvatskoga športskog muzeja u Zagrebu. Ustanova inače u svojem fundusu čuva gotovo 500 tisuća predmeta, a u stalnom postavu izloženo ih je oko tisuću. Suvremeni muzejski standardi omogućuju redovito osvježavanje i prilagođavanje postava novim momentima u hrvatskom sportu. Muzej je modularan, s mogućnošću lake izmjenjivosti sadržaja, interaktivan je i multimedijski, pružajući posjetiteljima priliku za učenje, ali i igru i zabavu, uz stvaranje doživljaja i emocija kakve prate sportaše na borilištima.

Zahvaljujući spektakularnim uspjesima naših sportaša, Hrvatska je postala brend u cijelom svijetu. Svi su čuli za Luku Modrića, Janicu Kostelić, braću Sinković, Sandru Elkasević, Dražena Petrovića... Imamo trofejne sportaše u timskim i pojedinačnim sportovima, na parketu i travi, na snijegu i vodi, na malim i velikim natjecanjima.

Ovaj muzej svojevrsna je zahvala hrvatskim sportašima i sportašicama koji su od naše samostalnosti predstavljali Hrvatsku, naporno radili i ostvarili velike uspjehe, ali i svima onima: trenerima, fizioterapeutima, psiholozima koji

This museum is a tribute to Croatian athletes who have represented Croatia since its independence, working hard to achieve great success

Ovaj muzej svojevrsna je zahvala hrvatskim sportašima i sportašicama koji su od naše samostalnosti predstavljali Hrvatsku, naporno radili i ostvarili velike uspjehe



The Croatian Sports Museum is not only a place where memories of great victories are preserved, but also a space that inspires new generations

Hrvatski športski muzej nije samo mjesto na kojem se čuvaju uspomene na velike pobjede, već i prostor koji nadahnjuje nove generacije



This museum is a tribute to Croatian athletes who have represented Croatia since its independence, working hard to achieve great success, but it also honors everyone—coaches, physiotherapists, psychologists—who supported them along the way.

Moreover, the museum serves as an invitation to young people to get involved in sports, not only for physical health but for the life lessons it provides. It teaches discipline, tolerance, patience, and teamwork, as well as resilience in the face of challenges, and the acceptance of failure as an integral part of the journey to the top.

Although Zagreb's museum scene is very rich, something like this was missing. Sport holds exceptional importance for the Croatian people, and the center of the capital is the ideal location for this social phenomenon for which Croatia is most recognized globally.

The Croatian Sports Museum is not only a place where memories of great victories are preserved, but also a space that inspires new generations. It connects the past, present, and future of Croatian sport and reminds us how sport can shape a nation's identity and build the individual. Through stories of success, sacrifice, and unity, the museum becomes a symbol of pride, but also an encouragement to all those just beginning their sporting journey.

su ih podržavali na tom putu. Također, ovo je poziv mladima da se uključe u sport, ne samo zbog fizičkog zdravlja, već i načina na koji sport uči disciplini, toleranciji, strpljenju, timskom radu, otpornosti na izazove i prihvaćanje neuspjeha kao sastavnog dijela puta prema vrhu.

Iako je muzejska ponuda u Zagrebu vrlo bogata, nedostajalo je upravo nešto ovakvo. Sport ima iznimnu važnost za hrvatski narod, a centar glavnoga grada Hrvatske idealno je mjesto i izvrsna lokacija za taj društveni fenomen po kojem je Hrvatska globalno najviše prepoznata. Hrvatski športski muzej nije samo mjesto na kojem se čuvaju uspomene na velike pobjede, već i prostor koji nadahnjuje nove generacije. On povezuje prošlost, sadašnjost i budućnost hrvatskog sporta te podsjeća koliko sport može oblikovati identitet jedne zemlje i izgraditi pojedinca. Uz priče o uspjehu, odricanju i zajedništvu, muzej postaje simbol ponosa, ali i poticaj svima koji tek kreću svojim sportskim putem.



# Music

## Taught Me Discipline, Listening, and Respect for the Audience

Glazba me naučila disciplini,  
slušanju i poštovanju publike

Author: ANA ABRAHAMSBERG

Photo: INES NOVKOVIĆ

**The successful Croatian singer, actress, and entrepreneur reveals how her three careers differ from one another, but also complement each other, what motivates her most in each of them, and how she finds the strength and motivation for the projects she works on.**

Uspješna hrvatska pjevačica, glumica i poduzetnica otkriva kako se njezine tri karijere međusobno razlikuju, ali i nadopunjuju, što je u svakoj od njih najviše pokreće te kako pronalazi snagu i motivaciju za projekte na kojima radi.

Franka Batelić Čorluka is one of those artists whose professional path has developed naturally, yet never by chance. From a girl standing in front of an audience to a mature performer who commands both the concert and the theatre stage with equal confidence, her career has been marked by thoughtful choices, hard work, and a continuous pushing of her own boundaries. Music shaped her, discipline built her, and experience brought her a sense of confidence that is not imposed but deeply felt.

Franka Batelić Čorluka jedna je od onih umjetnica čiji se profesionalni put razvijao prirodno, ali nikada slučajno. Od djevojčice koja je stajala pred publikom do zrele izvođačice koja jednako suvereno vlada koncertnom pozornicom i kazališnom scenom, njezina karijera obilježena je promišljenim izborima, radom i kontinuiranim pomicanjem vlastitih granica. Glazba ju je formirala, disciplina izgradila, a iskustvo joj donijelo sigurnost koja se ne meće, ali se jasno osjeća.

## To realize three completely different theatre roles, in three different theatres, all within a single year, is something I wouldn't have imagined even in my wildest dreams

Ostvariti se u trima totalno različitim kazališnim ulogama, u trima različitim kazalištima, i to sve u godinu dana, nešto je što ni u najluđim snovima ne bih ni pomislila da je u kartama za mene

Today, in the role of the legendary Sally Bowles in *Cabaret* on the stage of the Croatian National Theatre in Zagreb, she delivers a performance that is at once powerful and fragile, glamorous and painfully honest. Following her notable theatrical engagements, this project represents a new chapter for her—an artistic challenge that demands vulnerability, courage, and complete dedication.

In the conversation that follows, she speaks about that transformation, about the responsibility she felt toward such an iconic role, but also the personal insights that come from confronting the character of a woman who sings while the world around her changes, admitting: "I recognized myself in her need for freedom, in her almost child-like, naive view of the world—in that struggle to remain herself, even when it's the hardest thing to do."

**When the invitation for *Cabaret* arrived, did you see it as a logical continuation of your path or as a step that required a new kind of courage?**

To realize three completely different theatre roles, in three different theatres, all within a single year, is something I wouldn't have imagined even in my wildest dreams. The role of Catherine of Aragon in the musical *Six* opened the doors to an entirely new world for me. *West Side Story* and the role of Anita took me a step further and introduced me to new dimensions of freedom and courage on stage. But when I received the invitation to embody Sally Bowles... that's when I felt a fear like never before. After all, it's the Croatian National Theatre in Zagreb, it's *Cabaret*, it's Sally—one of those roles that carry a certain weight, both artistic and emotional. I knew it would require a new level of vulnerability and honesty. I was afraid that I didn't have enough experience, but in the end, it turned out that my experience in the world of music and show business had been preparing me for this role all along. I simply threw myself into it without overthinking; with a lot of work, dedication, guidance from people I trust, and a bit of madness, I found my Sally.

**How did you approach creating "your" Sally? Did it all begin with changes in appearance, movement, and energy, or did you first immerse your-**

Danas, u ulozi legendarne Sally Bowles u „Cabaretu“ na pozornici Hrvatskoga narodnog kazališta u Zagrebu, donosi interpretaciju koja je istodobno snažna i krhka, glamurozna i bolno iskrena. Nakon već zapaženih kazališnih angažmana, ovaj projekt za nju predstavlja novo poglavlje - umjetnički izazov koji traži ogoljenost, hrabrost i potpunu predanost.

U razgovoru koji slijedi govori o toj transformaciji, o odgovornosti prema kulturnoj ulozi, ali i o osobnim uvidima koje donosi suočavanje s likom žene koja pjeva dok se svijet oko nje mijenja, priznajući: „Prepoznala sam se u njezinoj potrebi za slobodom, u njezinu gotovo dječjem, naivnom pogledu na svijet - u toj borbi da oстане svoja, čak i kada je to najteže.“

**Kada je stigao poziv za „Cabaret“, jeste li ga doživjeli kao logičan nastavak ili kao iskorak koji traži novu vrstu hrabrosti?**

Ostvariti se u trima totalno različitim kazališnim ulogama, u trima različitim kazalištima, i to sve u godinu dana, nešto je što ni u najluđim snovima ne bih ni pomislila da je u kartama za mene. Uloga Cathrine of Aragon u mjuziklu „Six“ otvorila mi je vrata jednoga potpuno novog svijeta. „West Side Story“ i uloga Anite odveli su me još korak dalje i upoznala sam nove dimenzije slobode i hrabrosti na pozornici. No, kada sam dobila poziv da utjelovim Sally Bowles... E, tu sam se prestrašila kao nikada. Ipak je to HNK u Zagrebu, to je „Cabaret“, to je Sally, jedna od onih rola koje nose određenu težinu - kako umjetničku, tako i emotivnu. Znala sam da će to tražiti novu razinu ogoljenosti i iskrenosti. Prestrašila sam se da nemam dovoljno iskustva, ali na kraju svega ispalo je da me upravo moje iskustvo u pjevačkom, *showbiz* svijetu unaprijed godina ma pripremalo baš za tu ulogu. Jednostavno sam se bacila bez kalkuliranja i uz puno rada, predanosti i savjetovanja s ljudima kojima apsolutno vjerujem, ali i uz malo ludosti, pronašla sam svoju Sally.

**Kako ste pristupili stvaranju „svoje“ Sally? Je li sve krenulo promjenom izgleda, pokreta i energije ili ste najprije uronili u razumijevanje njezinih strahova i čežnji?**

Everyone knows what is best for themselves, and even if they make a mistake, there is always time in life to correct it

Ljudi smo, griješimo, ne donosimo uvijek najpametnije odluke. Svatko zna najbolje za sebe, a ako i pogriješi, sve u životu ima vremena ispraviti



**self in understanding her fears and longings?**

We worked a lot with dramaturg Dino Pešut and director Leo Mujić on the psychological characterization of the role, as well as the sociological and cultural context of that time. Sally is decadent, eccentric, loud, seductive... but through that, she is actually hiding her vulnerability and fragility. That's where I searched for her the most. I first tried to find that inner conflict, that crack, and a way to understand her longings—her need to be loved, seen, to survive in a world that is slowly collapsing. Only once I managed to feel her fears could I bring her closer to myself. And I realized that all women could understand Sally Bowles very well. All of us, to a greater or lesser extent, mask what we truly feel in everyday life, sometimes so much that we forget who we really are. That's what makes the role of Sally so interesting and appealing. Because each of us can find a piece of Sally within ourselves. And once you find it, that's where the play and interpretation begin. That's where beauty lies. That's where the challenge is.

**The character you portray is extremely layered. Where did you recognize parts of yourself, and where did you feel a sense of distance?** Everything around Sally is falling apart, yet she

Puno smo s dramaturgom Dinom Pešutom i redateljem Leom Mujićem radili na psihološkoj karakterizaciji lika, ali i sociološkim i kulturnim prilikama tog vremena. Sally je dekadentna, ekscentrična, glasna, zavodljiva... No time zapravo prikriva svoju ranjivost i krhkost. Tu sam ju najviše tražila. Najprije sam pokušala pronaći taj njezin razdor, tu pukotinu i način kako razumjeti njezine čežnje, potrebu da bude voljena, viđena, da preživi u svijetu koji se polako urušava. Tek kad sam uspjela osjetiti njezine strahove, mogla sam ju približiti sebi. I shvatila sam da sve žene jako dobro mogu razumjeti Sally Bowles. Sve mi u većoj ili manjoj mjeri u svakodnevnom životu maskiramo ono što zaista osjećamo, toliko da ponekad zaboravimo tko smo zaista. Zato je uloga Sally i toliko zanimljiva i privlačna jer svaka od nas može u sebi pronaći djelić Sally. I onda kad ga nađeš, tu kreće igra i interpretacija. Tu je ljepota. Tu je izazov.

**Lik koji tumačite izrazito je slojevit; u čemu ste se prepoznali, a gdje ste osjetili distancu?**

Sve se oko Sally raspada, ali ona odlučuje ostati na pozornici i pjevati. Puno sam se puta osjetila točno tako. Koliko sam puta pjevala s

chooses to stay on stage and sing. I have felt exactly like that many times. How many times have I sung with a forced smile, entertaining the audience—while falling apart inside? That's where I found her. I recognized myself in her need for freedom, in her almost childlike, naive view of the world. In that struggle to remain herself, even when it is the hardest thing to do. I think that during all the months of preparation, I surrendered so much to her story, her journey, that I no longer feel distance from any of her words or decisions. Everything we learn through life, through our own experiences as well as those of our family and friends... somehow, I've learned to understand it all. We are human, we make mistakes, we don't always make the smartest decisions. Everyone knows what is best for themselves, and even if they make a mistake, there is always time in life to correct it. So, I feel no distance from the character of Sally, only empathy and understanding.

**The story also reminds us that in uncertain, darker times, people seek love and meaning. Does that message feel especially relevant today?**

Absolutely. That is precisely what gives the production additional depth. Love, however inexplicable and incomprehensible, is certainly the purest and most beautiful thing we can feel as humans. In such strange and uncertain times, people search for meaning, for belonging, and often close their eyes to reality because it is easier to dance than to acknowledge fear and face the harshness of reality.

**Cabaret has had many powerful and memorable interpretations over the years. Do you feel a responsibility toward that legacy? Is there a particular interpretation of the role that left a strong impression on you?**

Of course, I feel a responsibility toward all the great actresses who have marked *Cabaret* over the years. While we were still in the process of building the performance, I watched *Cabaret* on the West End with Eva Noblezada as Sally, and I reviewed recordings of various Broadway productions. At one point, however, I realized that this was only hindering me, because it was pulling me away from my Sally, from my truth. And that moment set me free. Eva Noblezada is phenomenal, as was the late Natasha Richardson, and, of course, the iconic interpretation of Liza Minnelli in the film *Cabaret*—that energy and explosiveness, paired with vulnerability. From all those interpretations, I didn't take the "how"; instead, I realized that what I liked about certain actresses was that they went "all the way" into emotion, and that's where I found my inspiration.

**The Croatian National Theatre is an institution of significant standing in our cultural landscape. How much does it mean to you to stand on that**

razvučenim osmijehom i zabavljala publiku - a raspadala se iznutra. Tu sam ju našla. Prepoznala sam se u njezinoj potrebi za slobodom, u njezinu gotovo dječjem, naivnom pogledu na svijet. U toj borbi da ostane svoja, čak i kad je to najteže. Mislim da sam se sve mjesece priprema toliko prepustila njezinoj priči, njezinu putu, da distancu ne osjećam ni prema jednoj njezinoj riječi ni odluci. Ono što i tijekom života naučimo, kako svojim iskustvom, tako i iskustvom obitelji, prijatelja... Nekako sam naučila razumjeti sve. Ljudi smo, griješimo, ne donosimo uvijek najpametnije odluke. Svatko zna najbolje za sebe, a ako i pogriješi, sve u životu ima vremena ispraviti. Tako da ja ne osjećam nikakvu distancu prema liku Sally, već empatiju i razumijevanje.

**Radnja nas podsjeća i na to da u nesigurnim, tamnijim vremenima ljudi traže ljubav i smisao. Čini li vam se ta poruka danas posebno aktualnom?**

Apsolutno. Upravo to predstava daje dodatnu dubinu. Ljubav je, koliko god neobjašnjiva i neshvatljiva - zasigurno najčišće, najljepše što kao ljudi možemo osjetiti. Pa u ovakvim, čudnim, nesigurnim vremenima ljudi traže smisao, traže pripadnost i nerijetko zatvaraju oči pred stvarnošću jer je lakše plesati nego priznati strah i vidjeti surovost realnosti.

**„Cabaret“ je tijekom godina dobio niz snažnih i upečatljivih interpretacija. Osjećate li odgovornost prema tom naslijeđu? Postoji li neka interpretacija te uloge koja je na vas ostavila poseban dojam?**

Naravno da osjećam odgovornost prema svim velikim glumicama koje su tijekom ovoliko godina obilježile *Cabaret*. Dok smo još bili u procesu gradnje predstave, pogledala sam i „*Cabaret*“ na West Endu gdje je Eva Noblezada utjelovila lik Sally. Pregledavala sam snimke ostalih produkcija Broadwaya, sve dok u jednom trenutku nisam shvatila da mi to samo odmaže jer me odvlači od moje Sally, od moje istine. I taj me trenutak oslobodio. Fenomenalna je i Eva Noblezada na West Endu, i pokojna Natasha Richardson te, naravno, kulturna interpretacija Lize Minelli u filmu, ta energija i eksplozivnost, a s druge strane ranjivost. Nekako iz svih tih interpretacija nisam uzimala ono „kako“, već sam shvatila da mi se kod određenih glumica svждалo to da su išle „do kraja“ u emociju, pa sam tu pronašla inspiraciju.

**HNK je institucija s posebnom težinom u našem kulturnom prostoru. Koliko vam znači stajati na tim daskama i kolika je razlika u odnosu na druge, vama poznate formate?**

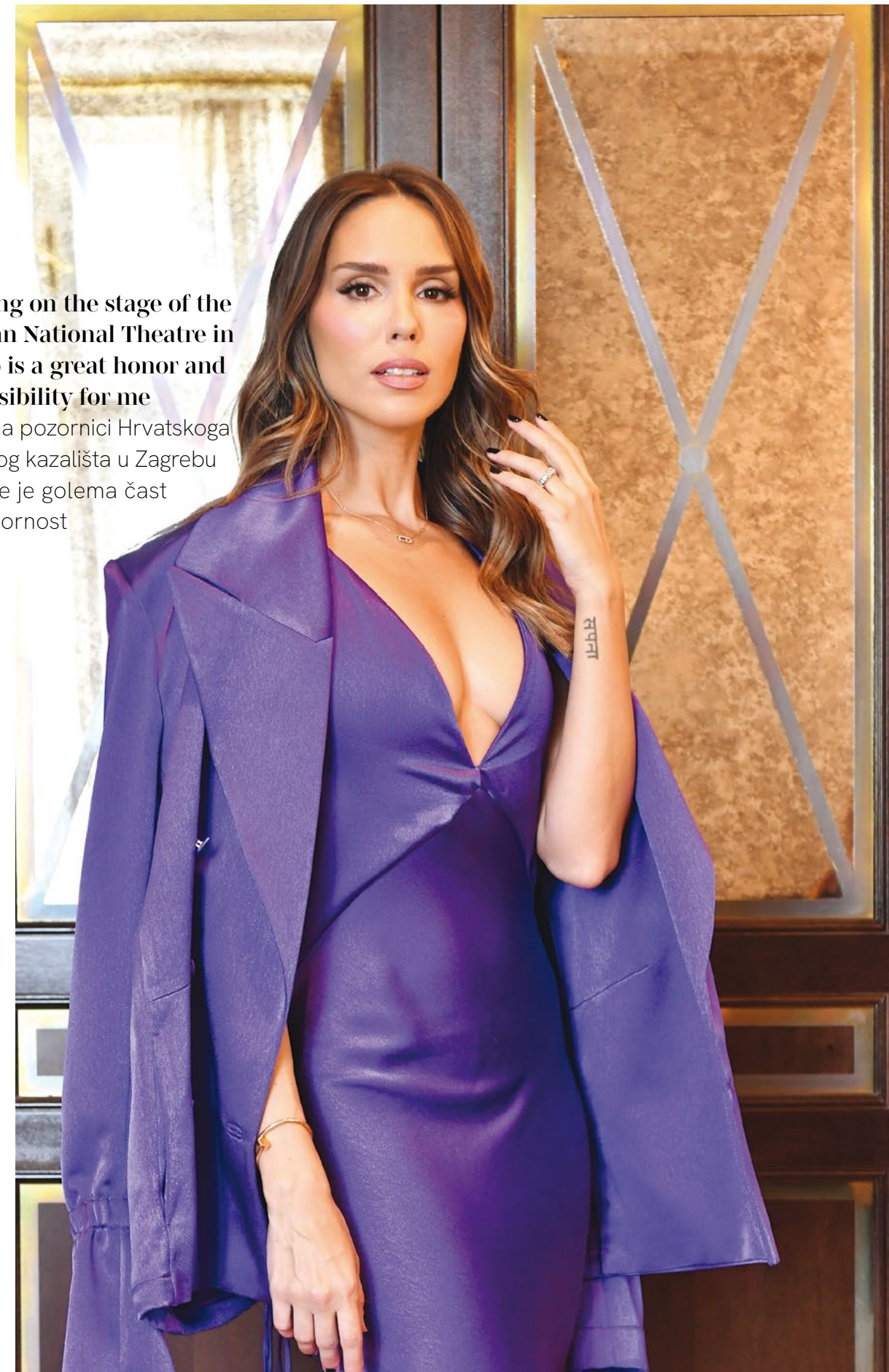
Stajati na pozornici Hrvatskoga narodnog kazališta u Zagrebu za mene je golema čast i od-

**I feel a responsibility toward all the great actresses who have marked Cabaret over the years**

Osjećam odgovornost prema svim velikim glumicama koje su tijekom ovoliko godina obilježile *Cabaret*

**Standing on the stage of the Croatian National Theatre in Zagreb is a great honor and responsibility for me**

Stajati na pozornici Hrvatskoga narodnog kazališta u Zagrebu za mene je golema čast i odgovornost



Today, I feel a sense of calm rather than a need to prove myself. Over time, you realize that continuity is more important than speed.

Danas osjećam više smirenosti nego potrebe za dokazivanjem.

S vremenom shvatite da je kontinuitet važniji od brzine.

**stage, and how does it compare to the other stages you are familiar with?**

Standing on the stage of the Croatian National Theatre in Zagreb is a great honor and responsibility for me. The difference compared to the concert stage is enormous—in the theatre, you are part of a whole, an ensemble, a story that develops through months of rehearsals and preparation. It is not easy for an outsider to step into a well-established team, so I must thank them for welcoming me so warmly into their “home.” And the main difference—at a concert, I am myself, Franka, on stage, while at the HNK, I am Sally. There are no retakes, no “fixes,” there is only that moment. And that is what I love so much about theatre—every performance is different, I always feel something new, give something new, learn something, and free myself in a new way.

**Your years in the music industry have shaped you as a performer. How much has that experience helped you with the demands of theatre, and are you currently thinking about new music projects?** Music has taught me discipline, listening, and respect for the audience. On the concert stage, everything happens in the moment. There is no second chance, no hiding. Theatre is different because it requires ensemble precision and complete dedication to every detail, but the feeling of truth in front of the audience remains the same. That experience has certainly helped me surrender more easily to a form that is more demanding in structure, but equally emotional. And music is always there. I am thinking about new projects, but today I choose more slowly and consciously. It is important to me that every song has a reason to exist.

**Alongside all the artistic work that requires exceptional energy, you have also built your own brand that strongly emphasizes the importance of natural and local ingredients. Where did the need to develop such a concept come from?**

The need to create the first Croatian makeup brand, Frankly good, came from a very personal place. From a desire for what we use every day to

govornost. Razlika u odnosu na koncertnu pozornicu golema je — u kazalištu ste dio cjeline, ansambla, priče koja traje cijeli proces višemjesečnih proba i priprema. Teško je kao autsajder upasti u jednu uhodanu ekipu, pa moram zahvaliti što su me tako lijepo primili u svoju „kuću“. I ona glavna razlika: na koncertu sam ja – ja, Franka na pozornici, a u HNK2 sam Sally. Nema ponavljanja, nema „popravka“, postoji samo taj trenutak. I to toliko volim kod kazališta: svaka je predstava drukčija, uvijek nešto novo osjetim, nešto novo dam, naučim, na novi se način oslobodim.

**Vaša vas je glazbena karijera godinama oblikovala kao izvođačicu. Koliko vam je to iskustvo pomoglo u zahtjevnosti kazališne forme i razmišljate li paralelno o novim glazbenim projektima?**

Glazba me naučila disciplini, slušanju i poštovanju publike. Na koncertnoj pozornici sve se događa u trenutku. Nema ponavljanja, nema skrivanja. Kazalište je drukčije jer traži kolektivnu preciznost i potpunu predanost svakom detalju, ali osjećaj istine pred publikom ostaje isti. To iskustvo sigurno mi je pomoglo da se lakše prepustim formi koja je zahtjevnija u strukturi, ali jednako emotivna. A glazba je uvijek tu. Paralelno razmišljam o novim projektima, samo danas biram sporije i svjesnije. Važno mi je da svaka pjesma ima razlog postojanja.

**Uz sav umjetnički rad koji zahtijeva iznimnu energiju, izgradili ste i vlastiti brend koji snažno naglašava važnost prirodnih i lokalnih sastojaka. Odakle potreba da razvijete takav koncept?**

Potreba za osnivanjem prvoga hrvatskog make up brenda „Frankly good“ došla je iz vrlo osobnog mjesta, iz želje da ono čime se svakodnevno koristimo bude iskreno, funkcionalno i povezano s našim podnebljem. Na tržištu sam često osjećala zasićenost obećanjima i marketingom koji je glasnjiji od samog proizvoda. Prostor sam prepoznala upravo u transparentnosti, u formulama koje imaju smisla, u sastojcima čije

Music has taught me discipline, listening, and respect

for the audience

Glazba me naučila disciplini, slušanju i poštovanju publike

be honest, functional, and connected to our environment. On the market, I often felt overwhelmed by promises and marketing that was louder than the product itself. I recognized an opportunity in transparency—in formulas that make sense, in ingredients whose origin we understand, and in an aesthetic that does not impose, but rather enhances natural beauty. Frankly good was not created as a trend, but as a standpoint. The idea was to combine performance with natural, locally inspired ingredients in products that are simple to use but powerful in effect. I believe that today’s women are looking for exactly that—quality without excess and a brand backed by real value, not just beautiful packaging. Women today want to know what they are putting on their skin, but also what kind of story they are supporting. Local ingredients are not a trend—they are an identity.

**What is the philosophy behind your products? Is it the process, the relationship to ingredients, or the emotion you want women to feel when using them that matters most?**

All three are connected. The process must be responsible and thoughtful, the ingredients clean and effective, but in the end, the emotion is decisive. I want a woman, when she applies a product, to feel a sense of security and quiet confidence—not a mask, but an enhancement of who she already is. Because at both the beginning and the end of it all, beauty comes from within and is, above all, a healthy habit.

**When you look back today on your professional path, which has been truly diverse, how do you view all the transformations you have undergone? Have they served more to strengthen you, or have they taught you a new kind of calm?**

Changes have taught me that nothing is linear—and that is okay. At one stage, they empower you because they push you forward; at another, they teach you to pause and listen. Today, I feel a sense of calm rather than a need to prove myself. Over time, you realize that continuity is more important than speed.

**And finally, many of us associate the Esplanade Hotel with elegance, history, and the subtle glamour of bygone times. Do you experience that ambiance in a similar way, and do you see a connection between this setting and your current theatrical role?**

The Esplanade Hotel has that special sense of quiet luxury—an elegance that does not demand attention, yet naturally commands it. That blend of history and modernity feels close to me, especially now that I’m working in theatre, which in itself carries tradition but constantly requires a sense of freshness. I love spaces with character. They remind you that art and aesthetics are not fleeting but are built and layered over time.

podrijetlo razumijemo i u estetici koja ne nameće, nego naglašava prirodnu ljepotu. „Frankly good“ nije nastao kao trend, nego kao stav. Ideja je bila spojiti performanse i prirodne, lokalno inspirirane sastojke u proizvodima koji su jednostavni za uporabu, ali snažna učinka. Vjerujem da današnje žene traže upravo to – kvalitetu bez pretjerivanja i brend iza kojeg stoji stvarna vrijednost, a ne samo lijepa ambalaža. Žene danas žele znati što stavljaju na kožu, ali i kakvu priču podržavaju. Lokalni sastojci nisu trend, nego identitet.

**Koja je filozofija iza vaših proizvoda. Je li presudan proces nastanka, odnos prema sastojcima ili emocija koju želite da žene osjete kada ih upotrebljavaju?**

Sve je troje povezano. Proces mora biti odgovoran i promišljen, sastojci čisti i funkcionalni, ali na kraju je presudna emocija. Želim da žena, kada nanese proizvod, osjeti sigurnost i tihu samopouzdanje. Ne masku, nego naglašavanje onoga što već jest. Jer na kraju i početku svega – ljepota dolazi iznutra i definitivno je prije svega zdrava navika!

**Kada se danas osvrnete na svoj profesionalni put, koji je doista raznovrstan, kako gledate na sve promjene koje ste prošli? Jesu li vas one više osnažile ili su vas naučile nekoj novoj vrsti smirenosti?**

Promjene su me naučile da ništa nije linearno i to je u redu. U jednom razdoblju osnažuju jer vas guraju naprijed, u drugom vas nauče stati i oslušivati. Danas osjećam više smirenosti nego potrebe za dokazivanjem. S vremenom shvatite da je kontinuitet važniji od brzine.

**I za kraj, Hotel Esplanade mnogi od nas vežu uz eleganciju, povijest i suptilan glamur nekih prošlih vremena; doživljavate li i vi taj ambijent na sličan način i pronalazite li u njemu neku poveznicu sa svojim aktualnim angažmanom u kazalištu?**

Hotel Esplanade ima tu posebnu tišinu luksuza, eleganciju koja ne traži pažnju, nego ju prirodno ima. Taj spoj povijesti i suvremenosti blizak mi je, posebno sada kada radim u kazalištu, koje samo po sebi nosi tradiciju, ali i traži stalnu svježinu. Volim prostore koji imaju karakter. Oni vas podsjetu da umjetnost i estetika nisu prolazne, nego se nadograđuju tijekom vremena.



MARCO BICEGO

# The Art of Italian Goldsmithing

Marco Bicego – umjetnost talijanskog zlatarstva

The Italian brand **Marco Bicego** brings together traditional goldsmithing craftsmanship, artisanal production, and contemporary elegance. Inspired by the rich goldsmithing heritage of Vicenza, it creates jewellery that is timeless, refined, and designed for everyday wear.

Talijanski brend **Marco Bicego** spaja tradicionalno zlatarsko umijeće, ručnu izradu i suvremenu eleganciju. Inspiriran bogatom zlatarskom baštinom Vicenze, stvara nakit koji je bezvremenski, profinjen i osmišljen za svakodnevno nošenje.



At the heart of every creation lies the exceptional craftsmanship of master goldsmiths, whose skills are passed down through generations. The brand's signature is a spirally twisted 18-karat gold wire, giving each piece a soft, fluid shape and a distinctive character — a technique beautifully expressed in the **Marrakech** and **Masai** collections.

A distinctive feature of the brand is also hand engraving using the *bulino* technique, which gives yellow gold a silky sheen and refined texture. The **Lunaria** collection is one of the most recognizable interpretations of this artistry.

An essential part of the brand's identity is the use of natural coloured gemstones, carefully selected for their intensity and purity. The **Jaipur Colour** and **Paradise** collections celebrate a love of colour, creating vibrant yet elegant compositions.

Founder and creative director **Marco Bicego** has created a distinctive style that combines timeless elegance, refinement, and everyday wearability — jewellery designed to accompany a woman through all of life's moments.

Marco Bicego jewellery is available at the **Malalan jewellery boutique in Zagreb, Ban Centre, Augusta Cesarca 6-8**, where our team will be delighted to present the collections and assist you in choosing the perfect piece.

[malalan.hr](http://malalan.hr)

U središtu svake kreacije nalazi se vrhunski ručni rad majstora zlatara, čije se znanje prenosi s generacije na generaciju. Prepoznatljiv potpis brenda je spiravno omotana 18-karatna zlatna žica koja nakitu daje mekan, fluidan oblik i jedinstven karakter — tehniku koja dolazi do izražaja u kolekcijama **Marrakech** i **Masai**.

Posebnost brenda je i ručno graviranje tehnikom *bulino*, koja žutom zlatu daje svilenkast sjaj i profinjenu teksturu. Kolekcija **Lunaria** jedna je od najprepoznatljivijih interpretacija ove umjetnosti.

Važan dio identiteta brenda čini i upotreba prirodnog obojenog dragog kamena, pažljivo odabranog zbog intenziteta i čistoće. Kolekcije **Jaipur Colour** i **Paradise** izražavaju ljubav prema bojama te stvaraju živopisne, a istovremeno elegantne kompozicije.

Osnivač i kreativni direktor **Marco Bicego** stvorio je prepoznatljiv stil koji spaja bezvremensku eleganciju, profinjenost i nosivost za svaki dan — nakit koji prati ženu u svim životnim trenucima.

Nakit Marco Bicego dostupan je u **Draguljarnici Malalan u Zagrebu, Ban Centar, Augusta Cesarca 6-8**, gdje ćemo vam rado predstaviti kolekcije i pomoći u odabiru savršenog komada.

[malalan.hr](http://malalan.hr)

PROMO



Jacadi Paris celebrates 50 years:

# French elegance for generations of childhood

Jacadi Paris slavi 50 godina:

Francuska elegancija za generacije djetinjstva



## Half a century of tradition, style, and refined children's fashion

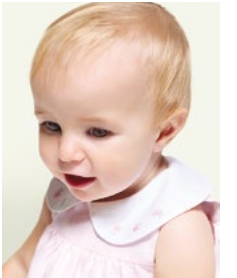
Jacadi Paris is celebrating 50 years of creating timeless children's clothing, reaffirming its status as one of the key symbols of French fashion heritage. Since 1976, the brand has cultivated a distinctive Parisian spirit through a blend of elegance, quality, and thoughtful design, becoming synonymous with children's fashion that stands the test of time.

## Pola stoljeća tradicije, stila i profinjene dječje mode

Jacadi Paris ove godine obilježava 50 godina stvaranja bezvremenske dječje odjeće, potvrđujući svoj status jednog od ključnih simbola francuske modne baštine. Od 1976. godine brend njeguje prepoznatljiv pariški duh kroz spoj elegancije, kvalitete i promišljenog dizajna, postajući sinonim za dječju modu koja odolijeva vremenu.

Each collection is designed to accompany children through all stages of growing up, from everyday moments to the most special family occasions. The focus is on comfortable cuts, natural materials, and a refined aesthetic that remains true to French elegance.

A special place is held by the Jacadi Cérémonie collection, which each season defines the most important ceremonial moments. It is designed for baptisms, first communions, confirmations, and weddings, and features dresses in soft pastels, vibrant tones, and classic white, while boys' outfits are created as elegant head-to-toe looks. Each piece combines refinement and comfort, creating garments that mark precious memories.



Today, Jacadi Paris is more than a brand it is part of French fashion heritage and a recognizable symbol of children's elegance around the world.

Danas je Jacadi Paris više od Brenda, dio je francuske modne baštine i prepoznatljiv simbol dječje elegancije diljem svijeta.



Svaka kolekcija osmišljena je kako bi pratila djecu kroz sve faze odrastanja – od svakodnevnih trenutaka do najposebnijih obiteljskih prigoda. U fokusu se nalaze udobni krojevi, prirodni materijali i profinjena estetika koja ostaje vjerna francuskoj eleganciji.

Posebno mjesto zauzima Jacadi Cérémonie kolekcija, koja svake sezone definira najvažnije svečane trenutke. Namijenjena je krštenjima, pričestima, krizmi i vjenčanjima te donosi haljine u nježnim pastelima, živim tonovima i klasičnoj bijeloj, dok su za dječake osmišljeni elegantni outfiti od glave do pete. Svaki komad spaja profinjenost i udobnost, stvarajući odjeću koja obilježava posebne uspomene.

Visit us in Zagreb (Masarykova 14), Split (City Center One), take advantage of delivery to the Esplanade Hotel, or learn more at [www.jacadi.hr](http://www.jacadi.hr).

For additional inspiration, follow @jacadi\_hrvatska, and the QR code leads to an overview of all collections.



Posjetite nas u Zagrebu (Masarykova 14), Splitu (City Center One), iskoristite dostavu u Esplanade hotel ili saznajte više na [www.jacadi.hr](http://www.jacadi.hr). Za dodatnu inspiraciju pratite @jacadi\_hrvatska, a QR kod vodi na pregled svih kolekcija.

# Erdoro & Terra Falconis: The Ultimate Terroir Experience

Erdoro i Terra Falconis: vrhunski doživljaj terroira



Our 40 hectares of vineyards, situated at the best vineyard positions such as Gaj and Borička, reach altitudes of 400 meters. Surrounded by dense forests with constant airflow, the rich soil and unique climate make this terroir truly extraordinary.

Nastavljajući tu dugu tradiciju, danas stvaramo vrhunska vina Erdoro i pjenušce Terra Falconis. Naših 40 hektara vinograda na najboljim vinogradarskim položajima poput Gaja i Boričke penju se do 400 metara nadmorske visine, okruženi gustom šumom kroz koju neprestano cirkulira vjetar, što uz bogato tlo čini ovaj terroir izvanrednim.

Not far from Zagreb, on the rolling hills of Jastrebarsko, lies the Podrum Mladina winery, established back in 1736. Founded by the noble Erdödy family, our finest wines continue to age in their historic cellars to this day. Carrying on this long-standing tradition, we craft premium Erdoro wines and Terra Falconis sparkling wines.

Nedaleko od Zagreba, na plešivičkim brežuljcima Jastrebarskog, smještena je vinarija Podrum Mladina, utemeljena još 1736. godine. Osnovala ju je plemenita obitelj Erdödy, u čijim povijesnim podrumima i danas odležavaju naša najbolja vina.



Committed to organic production, we cultivate varieties such as Pinot, Sauvignon Blanc, Chardonnay, and Merlot. Fresh Erdoro wines echo the noble heritage of the Erdödy family, while the Erdoro Classy line—aged in oak barrels—delivers even more harmonious and intense aromas with a distinctive, sophisticated profile.

Poštujući načela ekološke proizvodnje, uzgajamo sorte poput pinota, sauvignona, chardonnaya i merlota. Svježa vina Erdoro nose konotacije na plemenito nasljeđe obitelji Erdödy, dok vina koja odležavaju u hrastovim bačvama pod Classy linijom donose još harmoničnije i intenzivnije arome te prepoznatljiv i specifičan profil.



Terra Falconis sparkling wines, produced using the traditional method, build their complexity through 24 months of aging on lees and an additional 6 months in the bottle. Inspired by the hawks that symbolize the Plešivica region, these bubbles are a perfect fusion of freshness and elegance. The Extra Brut and Blanc de Blancs labels stand out with their rich aromatics, making them ideal gastronomic companions for a wide range of dishes.

Pjenušci Terra Falconis, rađeni tradicionalnom metodom, kompleksnost grade kroz 24 mjeseca odležavanja na talogu i dodatnih 6 mjeseci u boci. Ovi mjehurići, inspirirani jastrebovima kao simbolom Plešivice, savršeni su spoj svježine i elegancije, a etikete Extra Brut i Blanc de Blancs ističu se bogatom aromatikom, što ih čini idealnim gastronomskim pratiteljem za širok raspon jela.

Find our premium wines and sparkling wines at the finest hospitality venues across Croatia.

Naša vina i pjenušce potražite u najboljim ugostiteljskim objektima diljem Hrvatske.

FB / IG @podrummladina



PODRUM  
**MLADINA**  
SINCE 1736.

# About the Esplanade Hotel

## O hotelu Esplanade

Czech industrialist and founder of the Bata brand, Tomáš Baťa, known as the "King of Shoes," stayed at the Esplanade Hotel while expanding his business into the territory of the Kingdom of Serbs, Croats and Slovenes. His stay recalls the golden age of the Esplanade and the hotel's important connection with elegance, design, and European business circles.

Češki industrijalac i osnivač brenda „Bata“, Tomáš Baťa, kojega su zvali „kraljem cipela“, odsjeo je u hotelu Esplanade dok je širio poslovanje na područje Kraljevine SHS. Njegov boravak podsjeća na zlatno doba Esplanade i važnu povezanost hotela s ljepotom, dizajnom i europskim poslovnim krugovima.



## DID YOU KNOW?

JESTE LI ZNALI?

# About Zagreb

## O Zagrebu

Beneath the streets of Zagreb lies a network of underground tunnels dating back to the Middle Ages, used for defense and secret passages. During the 20th century, civilian shelters were also built there. Today, some parts are open to visitors, telling the story of Zagreb's ingenuity through the centuries.

Ispod zagrebačkih ulica skriva se mreža podzemnih tunela iz srednjeg vijeka, korištenih za obranu i tajne prolaze. Tijekom 20. stoljeća izgrađena su i skloništa za civile. Danas su dijelom otvoreni za turiste i pričaju priču o snalažljivosti Zagreba tijekom stoljeća.

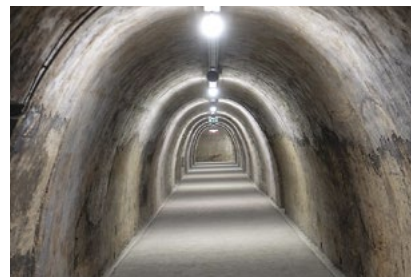


Photo: SHUTTERSTOCK/ZVONIMIR ATLETIC



# About Croatia

## O Hrvatskoj

The mountain plant Velebit degenia (*Degenia velebitica*) is a unique species of Croatian flora. This rare flower grows only on Mount Velebit and part of the Kapela range, reaching just 10 cm in height, and is recognizable for its vivid yellow blossoms. Protected by law, it is a symbol of Croatia's natural heritage and the preservation of biodiversity.

Planinska biljka Velebitska degenija (*Degenia velebitica*) jedinstvena je biljka hrvatske flore. Ovaj rijetki cvijet raste samo na Velebitu i dijelu Kapele, visok je tek 10 cm, a prepoznatljiv je po živopisno žutim cvjetovima. Zaštićen zakonom, simbol je planinske prirode Hrvatske i očuvanja bioraznolikosti.



# A Style Exam with Distinction

Stilski ispit s odličnim

This season, Karla Edit brings the story of a young woman who inspires—not only through her style, but through her way of life.

Karla Edit ove sezone donosi priču mlade žene koja inspirira — ne samo stilom, već i načinom života

Luciana Koren is a student with a perfect 5.0 GPA, a football player, and a recipient of the Pride of Croatia award. In the new Karla Edit, she presents three outfits in which she combines Twinset clothing with fashion accessories from Karla's selection, showing how she adapts her style to daily commitments—training, university, or social life.

The new Spring/Summer 2026 collection has arrived at Twinset stores in Split and Zagreb, as well as at Karla stores, where you can find the latest offerings from leading global brands such as Tory Burch, Marc Jacobs, Coccinelle, Loriblu, Veja, and others. Discover the perfect blend of luxury and everyday wearability in our online shop at [www.karla.hr](http://www.karla.hr).



Luciana Koren studentica je s prosjekom 5.0, nogometašica i dobitnica nagrade Ponos Hrvatske. U novom Karla Editu predstavlja tri kombinacije u kojima spaja Twinset odjeću s modnim dodacima iz Karla ponude, pokazujući kako svoj stil prilagođava dnevnim obvezama — treningu, fakultetu ili društvenom životu.

U Twinset trgovine u Splitu i Zagrebu je stigla nova proljeće-ljeto kolekcija 2026, baš kao i u Karla trgovine gdje možete pronaći aktualnu ponudu vodećih svjetskih brendova, poput Tory Burch, March Jacobs, Coccinelle, Loriblu, Veja i druge. Potražite spoj luksuza i svakodnevne nosivosti i u našoj web-trgovini na [www.karla.hr](http://www.karla.hr).



Photography: SANJA JAGATIĆ  
Video: HRVOJE BANIC  
Model: LUCIANA KOREN  
Styling: BARBARA REPE & LUCIANA KOREN  
Accessories: KARLA  
Clothing: TWINSET  
Makeup: SONJA KVESIĆ  
Hair: AUTHENTIC BEAUTY CONCEPT HAIR - RITUAL BY MARKO ZIRDUM; MATEA ŠABIĆ



# KARLA

luxury footwear and accessories - visit us online or at one of our locations  
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PROMO

# A Sparkling World of Wonder

Svijet sjaja i čarolije

## Ariana Grande x Swarovski



appear across pieces, hair accessories, and decorative objects, emphasizing nature, transformation, and imagination.

Giovanna Engelbert describes it as an emotional, magical world inspired by light and fantasy, while Ariana Grande highlights the aim to bring more color, wonder, and playfulness into everyday life. Available from March 17 in Swarovski stores and online.

### About Swarovski - Masters of Light Since 1895

Swarovski creates high-quality crystal, jewelry, and accessories, celebrating craftsmanship, creativity, and self-expression. Founded in 1895 in Austria, the brand operates in over 140 countries, combining heritage with innovation in design and crystal craftsmanship.



duginim nijansama, bisere i kombinacije metala. Kristalni leptiri pojavljuju se na nakitu, modnim dodacima i dekorativnim predmetima, naglašavajući teme prirode, transformacije i mašte.

Giovanna Engelbert opisuje kolekciju kao emotivan i čaroban svijet inspiriran svjetlom i fantazijom, dok Ariana Grande ističe želju da unese više boje, čudjenja i razigranosti u svakodnevni život. Kolekcija je dostupna od 17. ožujka u Swarovski boutique poslovnica i online.

### O Swarovskom - Masters of Light Since 1895

Swarovski stvara visokokvalitetne kristale, nakit i modne dodatke, slaveći izradu i samoizražavanje. Osnovan 1895. u Austriji, brend posluje u više od 140 zemalja, spajajući baštinu i inovaciju u dizajnu i kristalnoj izradi.

Swarovski presents its second capsule collection in collaboration with global brand ambassador Ariana Grande, co-created with Swarovski Global Creative Director Giovanna Engelbert. "Ariana's Garden" is inspired by nature and self-expression, bringing a playful, dreamlike world of jewelry to life.

Set in a fantasy garden universe, the campaign features Ariana Grande in bold, joyful visuals that highlight her signature style, confidence, and ethereal presence, reflecting both Swarovski craftsmanship and Ariana's creative vision.

The collection includes jewelry and accessories inspired by flowers and dragonflies, with crystal detailing, rainbow-hued stones, pearls, and mixed-metal designs. Crystal butterflies

Swarovski predstavlja drugu capsule kolekciju u suradnji s globalnom ambasadoricom brenda Arianom Grande, koju je zajedno osmislila s Giovannom Engelbert, Swarovski Global Creative Director. Kolekcija "Ariana's Garden" inspirirana je prirodom i samoizražavanjem te donosi razigran i sanjiv svijet nakita.

Smještena u fantastični vrtni svijet, kampanja prikazuje Arianu Grande u odvažnim i razigranim vizualima koji naglašavaju njezin prepoznatljiv stil, samopouzdanje i eteričnu prisutnost, odražavajući Swarovski majstorstvo i Arianinu kreativnu viziju.

Kolekcija uključuje nakit i modne dodatke inspirirane cvijećem i vilinskim konjicima, uz kristalne detalje, kamenčiće u

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# My Grandparents

Were My Greatest Influence

Velik utjecaj na mene imali su baka i djed

Author: SARA DAKIĆ

Photo: LILI BAŠIĆ

The Lead Cook of Esplanade's Le Bistro built his career in Slavonia, along the Adriatic, and abroad; today, he works in one of Zagreb's most renowned restaurants.

*Lead cook* Esplanadina Le Bistrea karijeru je gradio u Slavoniji, na Jadranu i u inozemstvu, a danas radi u jednom od najpoznatijih zagrebačkih restorana.

Esplanade's iconic Le Bistro was opened in the 1980s as the first restaurant to serve French bistro cuisine, and it soon became one of the favorite spots for Zagreb locals, as well as numerous international guests who want to experience a combination of top-quality gastronomy and a relaxed atmosphere. Inspired by Parisian bistros, this restaurant cultivates classic French cuisine with a modern touch. The menu features timeless specialties such as steak tartare, foie gras, and aromatic onion soup, alongside sophisticated dishes like duck breast and carefully prepared risottos and pastas. A sweet finale is provided by irresistible classics such as crême brûlée and other enticing desserts. The restaurant represents a blend of historical charm and contemporary elegance, skillfully preserving the spirit of French refinement for which the Esplanade has always been known.

In a restaurant that is almost always full, where guests expect a high level of quality, the kitchen is led by Lead Cook Matej Bilandžić. Alongside the Executive Chef of Esplanade's restaurants, Ana Grgić Tomić and Le Bistro Team, Matej Bilandžić

Esplanadin kulturni Le Bistro otvoren je 80-ih godina prošlog stoljeća kao prvi restoran u kojem su se posluživala francuska bistro-jela, a ubrzo je postao jedno od omiljenih mjesta Zagrepčana, ali i brojnih stranih gostiju koji žele doživjeti kombinaciju vrhunske gastronomije i opuštene atmosfere. Inspiriran pariškim bistroima, ovaj restoran njeguje klasičnu francusku kuhinju s modernim dodirima. Na jelovniku se tako susreću bezvremenski specijaliteti poput *steak tartara*, *foie grasa* i aromatične juhe od luka, uz sofisticirana jela poput pačjih prsa te pažljivo pripremljenih rižota i tjestenina. Slatki završetak donose neodoljivi klasici poput *crème brûléea* i privlačnih slastica. Restoran predstavlja spoj povijesnog šarma i suvremene elegancije, vješto zadržavajući duh francuske profinjenosti po kojoj je Esplanade oduvijek bio prepoznat.

U restoranu koji je gotovo uvijek pun, a gosti očekuju visoku razinu kvalitete, kuhinju vodi *lead cook* Matej Bilandžić. Uz glavnu *cheficu* Esplanadinih restorana Anu Grgić Tomić, kuhar Matej Bilandžić voditelj je smjene i odgovoran je za

works as Shift Manager and is responsible for the gastronomic experience at Le Bistro, a role that requires experience, good organization, and constant dedication.

The path to his current role was not easy for Matej. He started in Slavonia and, through years of experience, gradually built a career that ultimately led him to managing the kitchen of one of Zagreb's most famous restaurants. He told us about his culinary beginnings and how he carved out his path in the professional kitchen through years of work and experience.

Matej says he developed his love for cooking very early on. From childhood, he knew he wanted to become a chef, and his mother often recalls how he would repeat this from a young age. "My grandparents were my greatest influence, and I often spent time with them in the kitchen. While they were cooking, I stood by the stove and followed everything that was happening while the food was being prepared." Even then, he knew cooking would be his professional path.

He realized he had chosen the right path while still in his vocational high school in his native Slavonia, and he confirmed his talent during his first restaurant job. The next step was seasonal work on the coast. He worked as a pizzaiolo in Baška Voda, where he experienced a different work pace. The summer season brings a high volume of guests and requires speed, organization, and stamina. That experience greatly helped him adapt to a dynamic restaurant environment. After that, he decided to try his luck abroad. He spent five years in Germany, but he did not forget his roots and Croatian cuisine. That period provided him with invaluable experience and further professional growth. In such an environment, he learned the importance of honoring tradition while tailoring dishes to guests from different countries. After five years, he decided to return to Croatia and continue building his career at home. In 2018, he joined the Esplanade, specifically Le Bistro, where he had to start from scratch. He shadowed older and more experienced colleagues, learned from them, and gradually progressed. After four years, Esplanade's Executive Chef Ana Grgić Tomić entrusted him with the role of Lead Cook and Shift Manager at Le Bistro. Since then, Matej has been overseeing the kitchen and guiding the team. Matej emphasizes that the team is the most important part of any kitchen. "It's important to know who you're working with and who you can rely on. Trust among colleagues, good communication, and clearly defined tasks are key to the successful operation of a restaurant. The goal is for the entire team to be consistent and for every member of the kitchen to perform their part at a high level," he explains. Le Bistro's menu is regularly updated, and each season brings new opportunities, such as the "Wild Asparagus Days" in spring. The highest-quality ingredients are selected to ensure that every guest receives only the best. "When creating new dishes

gastronomski doživljaj Le Bistrea, što zahtijeva iskustvo, dobru organizaciju i stalnu posvećenost poslu.

Put do pozicije *lead cooka* za Mateja nije bio jednostavan. Počeo je u Slavoniji, a tijekom godina iskustva postupno je gradio karijeru koja ga je na kraju dovela do vođenja kuhinje jednog od najpoznatijih zagrebačkih restorana. Ispričao nam je kako su izgledali njegovi kulinarski početci te kako je tijekom godina rada i iskustva gradio svoj put u profesionalnoj kuhinji.

Ljubav prema kuhanju, kaže Matej, razvio je vrlo rano. Od djetinjstva je znao da želi biti kuhar, a njegova majka često se prisjeća kako je to ponavljao od malih nogu. „Velik utjecaj na mene imali su baka i djed, s kojima sam često provodio vrijeme u kuhinji. Dok su oni kuhali, stajao sam pokraj štednjaka i pratio sve što se događa tijekom pripreme hrane.“ Tada je već znao da će kuhanje biti njegov profesionalni put.

Da je izabrao pravi put, shvatio je još u srednjoj obrtničkoj školi u rodnoj Slavoniji, a tijekom prvog posla u restoranu potvrdio je svoj talent. Sljedeći korak bile su sezonske kuhinje na moru. Radio je kao *pizza*-majstor u Baškoj Vodi, gdje je upoznao drukčiji tempo rada. Ljetna sezona donosi velik broj gostiju i zahtijeva brzinu, organizaciju i izdržljivost. To iskustvo puno mu je pomoglo u snalaženju u dinamičnome restoranskom okruženju. Nakon toga odlučio je okušati sreću u inozemstvu. U Njemačkoj je proveo pet godina, ali nije zaboravio svoje korijene i hrvatsku kuhinju. To razdoblje donijelo mu je važno iskustvo i dodatno profesionalno sazrijevanje. U takvu okruženju naučio je koliko je važno poštivati tradiciju, ali i prilagoditi jela gostima iz različitih zemalja. Nakon pet godina odlučio se vratiti u Hrvatsku i nastaviti graditi karijeru kod kuće.

Godine 2018. zaposlio se u zagrebačkoj Esplanadi, u restoranu Le Bistro gdje je morao sve učiti ispočetka. Promatrao je starije i iskusnije kolege, učio od njih i postupno napredovao. Nakon četiri godine glavna Esplanadina *chefica* Ana Grgić Tomić dala mu je povjerenje da preuzme poziciju *lead cooka* i voditelja smjene Le Bistrea, a od tada Matej nadgleda kuhinju i usmjerava tim.

Matej ističe kako je upravo tim najvažniji dio svake kuhinje. „Važno je znati s kim radiš i na koga se možeš osloniti. Povjerenje među kolegama, dobra komunikacija i jasno podijeljeni zadatci ključni su za uspješan rad restorana. Cilj je da cijeli tim bude ujednačen i da svaki član kuhinje može odraditi svoj dio posla na visokoj razini“, objašnjava.

Ponuda jela Le Bistrea redovito se mijenja, a svako godišnje doba donosi nove mogućnosti, poput „Dana divljih šparoga“ u proljeće. Biraju se najkvalitetniji sastojci kako bi svaki gost dobio samo najbolje. „Sa *cheficom* Anom Grgić Tomić prilikom osmišljavanja novih jela inspiraciju pronalazimo u lokalnim i sezonskim namirnicama.

**In 2018, he joined the Esplanade, specifically Le Bistro, where he shadowed older and more experienced colleagues, learned from them, and gradually progressed**  
Godine 2018. zaposlio se u zagrebačkoj Esplanadi, u restoranu Le Bistro promatrao je starije i iskusnije kolege, učio od njih i postupno napredovao

**Matej says he developed his love for cooking very early on. From childhood, he knew he wanted to become a chef**

Ljubav prema kuhanju, kaže Matej, razvio je vrlo rano. Od djetinjstva je znao da želi biti kuhar



with Chef Ana Grgić Tomić, we find inspiration in local and seasonal ingredients. At the same time, we follow contemporary gastronomic trends. The goal is for the dishes to be modern and of high quality, but also simple enough for quick preparation. Le Bistro has a large number of guests, so the kitchen must operate quickly and efficiently. However, regardless of speed, the quality and presentation of the dishes must remain at a high level, as guests expect top service."

Although he creates innovative dishes with modern flavors professionally, Matej admits that in his private life, he prefers traditional Slavonian food. As a true Slavonian, he says one of his favorite delicacies is Slavonian sausage.

Le Bistro is a favorite among many Zagreb locals and boasts a loyal following of regular guests. "Some of them come almost every day," Matej explains, "they feel at home here." In addition to regular guests, the restaurant has hosted many world-famous names over the years. He recalls: "On one occasion, the restaurant was visited by actor Rami Malek, who won an Oscar for his role as Freddie Mercury in the 2018 film *Bohemian Rhapsody*. He came unannounced—we weren't expecting him—and after dinner, he was so satisfied with the service and food that he decided to transfer his stay from another hotel to the Esplanade."

Matej points out that while he is proud to work at Le Bistro and satisfied with his role and the restaurant's progress, he believes there is always room for improvement. His goal is for the restaurant to evolve year after year, ensuring guests always have a reason to return. To achieve this, he constantly follows culinary trends and continues to refine his craft every day. He also has strong support from his family. His wife works as a pastry chef at the Esplanade, so she understands the rhythm and demands of the job well. This makes it easier for them to balance their private and professional lives.

From a boy who learned to cook with his grandparents to a Lead Cook at one of Zagreb's most renowned restaurants, Matej Bilandžić has come a long way. His story shows that with hard work, experience, and perseverance, it is possible to advance in the demanding world of gastronomy.

Istovremeno pratimo i suvremene gastronomske trendove. Cilj je da jela budu moderna i kvalitetna, ali i dovoljno jednostavna za brzu pripremu. Le Bistro ima velik broj gostiju, pa kuhinja mora raditi brzo i organizirano. Ipak, bez obzira na brzinu, kvaliteta i izgled jela moraju ostati na visokoj razini jer gosti očekuju vrhunsku uslugu."

Iako profesionalno radi inovativna jela s modernim okusima, Matej priznaje da u privatnom životu najviše voli tradicionalnu slavonsku hranu. Kao pravi Slavonac, kaže da mu je jedna od omiljenih stvari – slavonska kobasica.

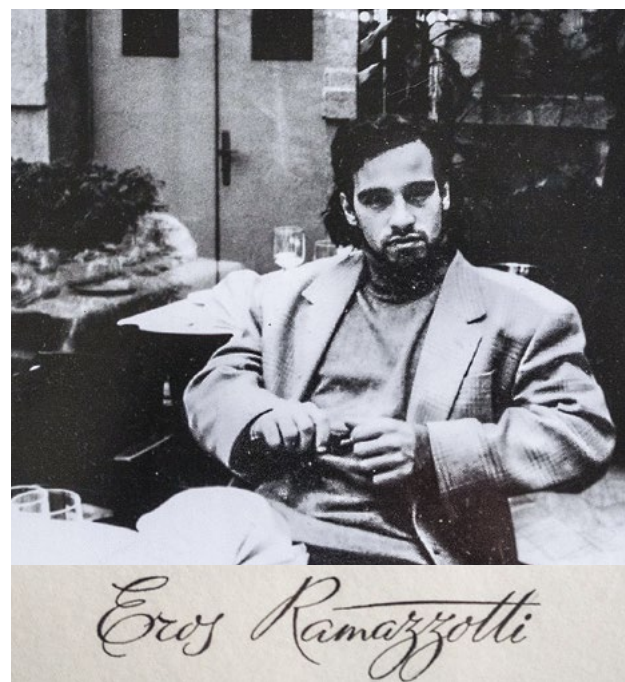
Le Bistro najdraži je restoran mnogim Zagrepčanima, pa ima velik broj stalnih posjetitelja. „Neki od njih dolaze gotovo svakodnevno“, objašnjava Matej, „Tu se osjećaju kao doma.“ Osim stalnih gostiju, restoran je tijekom godina ugostio mnoga svjetski poznata imena. Prisjeća se: „Restoran je jednom prilikom posjetio i glumac Rami Malek, dobitnik Oscara za ulogu Freddieja Mercuryja u filmu *Bohemian Rhapsody* iz 2018. godine. Došao je nenajavljeno, nismo ga očekivali. Nakon večere bio je toliko zadovoljan uslugom i hranom da je odlučio preseliti boravak iz jednoga drugog hotela u Esplanadu.“

Matej ističe kako je ponosan što radi u Le Bistrou, no iako je zadovoljan svojom ulogom i razvojem restorana, kaže kako uvijek postoji prostor za napredak. Cilj je da restoran iz godine u godinu bude još bolji i da gosti uvijek imaju razlog za povratak, stoga neprestano prati kulinarske trendove i svakodnevno se usavršava. Veliku podršku u tome ima i u obitelji. Njegova supruga radi kao slastičarka u Esplanadi, pa dobro razumije ritam i zahtjeve tog posla. Zbog toga im je lakše uskladiti privatni i profesionalni život.

Od dječaka koji je učio kuhati uz baku i djeda do *lead cooka* u jednom od najpoznatijih zagrebačkih restorana, Matej Bilandžić prošao je dug profesionalni put. Njegova priča pokazuje kako se uz rad, iskustvo i upornost može napredovati u zahtjevnom svijetu gastronomije.



Since its grand opening in 1925, Zagreb's Esplanade Hotel has been renowned as a favorite destination for numerous world-famous stars, artists, politicians, and distinguished guests who have found a 'home away from home' here. In recent years, the hotel has welcomed many VIP visitors, including the celebrated Italian singer Eros Ramazzotti, who was especially delighted by a photograph of his arrival in Zagreb for a concert nearly 40 years ago. The Esplanade also hosted the acclaimed Hollywood actor of Croatian descent, John Malkovich, who enjoyed the hotel's atmosphere and offered particular praise for the lamb dish he tasted at Zinfandel's Restaurant. The hotel is also one of the preferred meeting places for many politicians and diplomats who choose the Esplanade for important meetings and events, continuing the hotel's rich tradition as a center of Zagreb's social and cultural life.



Od samog otvorenja davne 1925. godine zagrebački hotel Esplanade poznat je kao omiljeno odredište mnogobrojnih svjetskih zvijezda, umjetnika, političara i uglednika koji su upravo ovdje pronalazili svoj dom daleko od kuće. U proteklom razdoblju hotel je ugostio brojne VIP uzvanike, među kojima i poznatoga talijanskog pjevača Erosa Ramazzottija, kojeg je posebno oduševila fotografija snimljena tijekom njegova dolaska na koncert u Zagreb prije gotovo 40 godina. U Esplanadi je boravio i slavni holivudski glumac hrvatskih korijena John Malkovich, koji je uživao u atmosferi hotela te posebno pohvalio jelo od janjetine koje je kušao u restoranu Zinfandel's. Hotel je i jedno od omiljenih mjesta susreta mnogih političara i diplomata koji Esplanadu biraju za važne susrete i događanja, nastavljajući tako bogatu tradiciju hotela kao središta društvenoga i kulturnog života grada Zagreba.

Photo: ARHIVA HOTELA | BRUNO FANTULIN

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PROMO

# If you enjoy food, you must visit Kvarner in 2026.

Ako uživate u hrani, Kvarner u 2026. morate posjetiti



Kvarner is the first Croatian region to hold the international title of European Region of Gastronomy. It is a pioneer in tourism and hospitality, with a tradition spanning more than 180 years, and a leading food destination in Croatia.

Kvarner je prva hrvatska regija koja je ponijela međunarodno priznatu titulu Europske regije gastronomije. Kvarner je također pionir turizma i hotelijerstva, s tradicijom dužom od 180 godina, te vodeća gastronomska regija Hrvatske.

Kvarner's gastronomy comprises three distinct cuisines: the Croatian Littoral, island, and Gorski Kotar. Owing to their excellence, Kvarner's restaurants are regularly featured in international guides such as Michelin, Gault Millau and JRE. The region has also earned dozens of Decanter medals and boasts as many as 36 indigenous grape varieties.

## **Croatian Littoral cuisine**

Alongside the iconic Kvarner langoustine, indigenous Jarbola and Belica wines, and Lovran chestnuts, littoral cuisine features specialties such as wild asparagus with scrambled eggs, *palenta kumpirica* (potato polenta) with with Grobnik cheese, and *rupice* (fried sprat balls), as well as traditional sweets including Bribir *presnac* cake, fig cake, *grašnjaci*, *fritule*, and *supice*. Enjoy the stunning views of the Opatija Riviera, the Crikvenica-Vinodol Riviera, and Rijeka with its surrounding ring area, and discover the cuisine of the Croatian Littoral.



Gastronomiju Kvarnera čine 3 kuhinje: primorska, otočna i goranska, a zbog svoje izvrsnosti kvarnerski su restorani već niz godina ulistani u svjetske vodiče poput Michelina, Gault Millaua te JRE-a. Tu su i deseci Decanterovih medalja, a Kvarner se diči s čak 36 vrsta autohtonih vinskih sorti.

## **Primorska je kuhinja**

Uz ikonički kvarnerski škamp, autohtona vina jarbolu i belicu te lovranske marune, primorska je kuhinja nezamisliva bez fritaje od samoniklih šparoga, palente kumpirice s grobničkim sirom, rupica, bribirskog presnaca, slatkih smokvenjaka i grašnjaka, fritula i supica. Uživajte u ljepotama Opatijske rivijere, Crikveničko vinodolske rivijere te Rijeke i riječkog prstena i istražite primorsku kuhinju.

### Island cuisine

If you head to the Kvarner islands - Krk, Cres, Lošinj, and Rab - try štokolj (dried octopus) with eggs, Krk prosciutto, verze na pofrig, sheep's curd cheese with sage honey, šurlice or makaruni pasta with lamb sauce, sheep prosciutto, and olive oils with protected designation of origin. For dessert, have some Krk presnac, Rab cake, Lošinj brittle, and Cres olito, and be sure to sample the indigenous island wines: Žlahtina, Trojiščina, and Sansigot.

### Otočna kuhinja

Krenete li put kvarnerskih otoka - Krka, Cresa, Lošinja i Raba, kušajte fritaju od štoklja, krčki pršut, verze na pofrig, ovčju skutu s medom od kadulje, šurlice ili makarune sa šugom od janjetine, ovčji pršut te maslinova ulja sa zaštićenom oznakom izvornosti. Zasladiti se možete krčkim presnacom, rapskom tortom, lošinjskim krokantom i creskim olitom, a svakako probajte autohtona otočna vina - žlahtinu, trojiščinu i sansigot.



### Gorski Kotar cuisine

The cuisine of Gorski Kotar is a story in itself. In its forests and rivers, we find game, dozens of species of wild mushrooms, brown trout, and precious wild berries such as blueberries, blackberries, and raspberries. It is also the home of medun (honeydew honey), a product with a protected designation of origin.

Welcome to Kvarner, European Region of Gastronomy 2026!

### Goranska kuhinja

Kuhinja Gorskog kotara je priča za sebe. U njegovim šumama i rijekama nalazimo divljač, desetke vrsta šumskih gljiva, potočne pastve, te bobičaste darove šume: borovnice, kupine i maline. Tu nastaje i med medun, proizvod sa zaštićenom oznakom izvornosti.

Dobrodošli na Kvarner, Europsku regiju gastronomije 2026!



KVARNER REGION TOURIST BOARD  
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Diversity is beautiful



## Challenge All Your Senses in Kvarner - European Region of Gastronomy 2026





*Patricia de Nicolai*

# Luxury Today

Is Time and Sincerity

Luksuz je danas vrijeme  
i iskrenost

Author: ANA GRUDEN  
Photo: PRIVATNA ARHIVA

**The intimate atmosphere of Le Bistro at the Esplanade Zagreb Hotel was the setting for the presentation of the new fragrance by the perfume house Nicolai Paris. On the occasion of this exclusive event, we had the opportunity to speak with its founder.**

U intimnoj atmosferi Esplanadina Le Bistrea predstavljen je novi miris parfumske kuće NICOLAÏ Paris, a povodom toga ekskluzivnog događaja imali smo priliku razgovarati s osnivačicom.

Growing up in the Guerlain family, one of the most influential families in the history of perfumery, shaped Patricia de Nicolai's life from an early age. Guerlain is a French luxury house of perfumes, cosmetics, and skin-care products, and one of the oldest in the world, founded in Paris in 1828.

The house reached the height of its success in 1853, when its founder, Pierre-François Guerlain, created Eau de Cologne Impériale for Emperor Napoleon III and Empress Eugénie, earning the title of official perfumer to the French

Odrastanje u obitelji Guerlain, jednoj od najznačajnijih obitelji u povijesti parfema, već je u najranijim godinama oblikovalo život Patricije de Nicolai. Guerlain je francuska luksuzna kuća parfema, kozmetike i proizvoda za njegu kože te jedna od najstarijih na svijetu, osnovana u Parizu 1828. godine.

Uspjeh kuće dosegao je vrhunac 1853. godine kada je njezin osnivač Pierre-François Guerlain kreirao parfem *Eau de Cologne Impériale* za cara Napoleona III. i caricu Eugénie, čime je stekao titulu službenog parfumera francuskog dvo-

imperial court. He later created perfumes for Queen Victoria and Queen Isabella II of Spain. Many traditional Guerlain fragrances are recognized by a shared olfactory accord known as the "Guerlinade."

However, Patricia wanted to express her own vision and create freely, without being defined by her heritage. She studied chemistry before continuing her education at ISIPCA, the renowned perfumery school in Versailles, where she gained the technical discipline essential to perfumery. Founding the house of Nicolaï was her way of building her own identity — with respect for tradition, yet with her own voice.

The first fragrance launched under the Parfums de Nicolaï brand was *Number One*. For this delicate and harmonious white floral perfume, Patricia received the International Prize for Young Perfumers awarded by the French Society of Perfumers in 1988, becoming the first female perfumer ever to receive the distinction.

The new fragrance, *Fleur d'Oranger*, is part of the limited *Le Jardin de Patricia* collection, a deeply personal project that stands out in contemporary perfumery through its intimacy and sincerity. Rather than relying on abstract narratives, the collection stems from real places and memories. "This fragrance was born from a childhood memory: that special moment in spring when the doors of the orangery finally open. I was overwhelmed by a flood of light and scent — an intense, floral, and enchanting experience. I wanted to capture precisely that feeling." — Patricia de Nicolaï

Her fragrances are characterized by authenticity and lasting expression, values she also appreciates in the Esplanade Hotel. She revealed what inspires her creative process and which emotions she wanted to convey through the new perfume.

#### **Welcome to Zagreb — what is your first impression of the city?**

Zagreb feels elegant in a subtle, almost intimate way. There is a harmony between history and everyday life that I find very inspiring. Unfortunately, I cannot stay long enough! But I hope to return.

#### **How important is travel to you as a source of inspiration for creating perfumes?**

Travel is essential, although I do not travel as much as I would like because I need to spend time in the laboratory. Still, travelling sharpens the senses. A perfumer must collect impressions — light, textures, scents in the air. They nourish the imagination.

#### **You are in Zagreb to present a new fragrance — what makes it special?**

My new fragrance is especially dear to me because it belongs to my *Le Jardin de Patricia*

ra. Kasnije je izrađivao parfeme i za kraljicu Viktoriju te španjolsku kraljicu Izabelu II. Mnogi tradicionalni parfemi Guerlain prepoznatljivi su po zajedničkom olfaktornom akordu poznatu kao *Guerlinade*.

Ipak, Patricia je željela izraziti vlastitu viziju i stvarati slobodno, a da ju ne oblikuje naslijeđe. Studirala je kemiju, a potom se usavršavala na ISIPCA-i, što joj je dalo tehničku disciplinu ključnu za parfumeriju. Osnivanje kuće NICOLAÏ bio je njezin način izgradnje vlastitoga identiteta – uz poštovanje tradicije, ali s vlastitim glasom. Prvi miris predstavljen pod brendom Parfums de Nicolaï bio je *Number One*. Upravo je za taj nježni i skladni bijeli cvjetni parfem Patricia 1988. godine osvojila Međunarodnu nagradu za mlade parfemere koju dodjeljuje Francusko društvo parfemera. Time je postala prva žena kojoj je dodijeljeno to priznanje.

Novi miris *Fleur d'Oranger* dio je limitirane kolekcije *Le Jardin Patricia*, osobnog projekta koji se u suvremenoj parfumeriji izdvaja po svojoj intimnosti i iskrenosti. Umjesto apstraktnih narativa, kolekcija polazi od stvarnog prostora. „Ovaj miris nastao je od uspomene iz djetinjstva: od onoga posebnog trenutka kada se vrata oranžerije napokon otvaraju u proljeće. Obasjala me bujica svjetlosti i mirisa – intenzivan, cvjetni i očaravajući doživljaj. Željela sam uhvatiti upravo taj osjećaj”, opisuje Patricia de Nicolaï.

Njezine mirise odlikuje autentičnost i trajnost izraza, a upravo to cijeni i kod hotela Esplanade. Otkrila je što ju inspirira u stvaranju i koju emociju želi prenijeti novim parfemom.



**Zagreb feels elegant in a subtle, almost intimate way**  
Zagreb djeluje elegantno na suptilan, gotovo intiman način

**The orange blossom has always fascinated me — it carries both light and depth**  
Cvijet naranče oduvijek me fascinirao – nosi i svjetlost i dubinu

collection, which is a very personal expression of my world. *Fleur d'Oranger* is simply a tribute to my favorite flower. The orange blossom has always fascinated me — it carries both light and depth, something at once fresh, floral, and gently sensual. In this composition, I wanted to capture not only the delicate petals but the entirety of the tree: the brightness of the blossom, the soft bitterness of the leaves, and the warm Mediterranean air surrounding it.

#### **Who is this perfume intended for — what kind of person or moment did you have in mind?**

This fragrance is for someone seeking quiet, refined elegance rather than something ostentatious. I imagine a person who appreciates subtle beauty, someone who enjoys details, light, and harmony. It is not defined by age or occasion, but by sensibility. It can be worn during a peaceful moment — perhaps in the morning when the day begins gently, or in the evening when one wishes to feel calm and composed.

#### **In your opinion, what makes the 'perfect perfume'?**

There is no absolute perfection, but a great perfume must have structure, balance, and evolution. It should surprise gently while remaining harmonious.

#### **How do you define luxury today — is it quality, time, experience, or something else?**

Luxury today is time and sincerity. Taking the time to create properly, using high-quality raw materials, and avoiding compromises.

#### **Dobro došli u Zagreb – kakav je vaš prvi dojam o gradu?**

Zagreb djeluje elegantno na suptilan, gotovo intiman način. Postoji sklad između povijesti i svakodnevnog života koji smatram vrlo inspirativnim. Nažalost, nisam ostala dovoljno dugo! No nadam se da ću se vratiti.

#### **Koliko su vam putovanja važna kao izvor inspiracije za stvaranje parfema?**

Putovanja su ključna, iako ne putujem onoliko koliko bih htjela jer moram biti prisutna u laboratoriju. No putovanja izoštravaju osjetila. Parfumer mora prikupljati dojmove poput svjetla, tekstura ili mirisa u zraku. Oni hrane maštu.

#### **Dolazite u Zagreb kako biste predstavili miris. Što ga čini posebnim?**

Moj novi miris posebno mi je drag jer pripada mojoj kolekciji *Le Jardin de Patricia*, koja je vrlo osoban izraz mojeg svijeta. Novi *Fleur d'Oranger* jednostavno je posveta mojemu omiljenom cvijetu. Cvijet naranče oduvijek me fascinirao – nosi i svjetlost i dubinu, nešto istovremeno svježije, cvjetno i nježno, senzualno. U toj kompoziciji željela sam uhvatiti ne samo nježne latice nego i cijelu atmosferu stabla: svjetlinu cvijeta, blagu gorčinu listova i onaj topli mediteranski zrak koji ga okružuje.

#### **Komu je ovaj parfem namijenjen – kakvu osobu ili trenutak imate na umu?**

Ovaj je miris za nekoga tko traži tihu, profinjenu eleganciju, a ne nešto upadljivo. Zamišljam osobu koja cijeni suptilnu ljepotu, nekoga tko uživa u de-



## The strength of niche perfumery is its freedom

Snaga *niche* parfumerije jest njezina sloboda

### How do you balance tradition with modern expectations?

By respecting classical structures while adapting them to contemporary tastes. Customers today also seek greater transparency, and it is important, for example, to explain the different notes we use. Clients are increasingly sensitive to authenticity. They want to understand what they are wearing and feel connected to the craftsmanship behind it, which is at the heart of NICOLAÏ.

### How do you choose a fragrance for different occasions — for example, an evening at a hotel, a business meeting, or travelling?

I often change perfumes depending on my mood and the season. However, I always gravitate towards compositions that feel elegant and comfortable. For a business meeting, I would choose something discreet and refined. For the evening, perhaps something deeper. For travelling, I prefer comforting scents — something familiar.

### What are your small luxuries when staying in a hotel?

A quiet room, beautiful bed linen, and good lighting. Those details are extremely important to me because they create a sense of comfort.

### What inspires you most today when creating new fragrances?

The raw materials themselves. When you rediscover a material in a new way, it can lead to something completely unexpected.

### How do you see the future of niche perfumery?

It will continue to grow, but it must remain sincere. The danger lies in excessive commercialization. The strength of niche perfumery is its freedom.

### How do you like the Esplanade Hotel? For us, tradition is also an important part of identity.

The Esplanade Zagreb Hotel is a perfect example of what I value. Tradition that remains alive! It is not nostalgia, but continuity. That is very close to my philosophy in perfumery.

taljima, svjetlu i harmoniji. Nije definiran godinama ni prigo-  
dom, već senzibilitetom. Može se nositi u mirnom trenutku,  
možda ujutro kad dan nježno počinje ili navečer kada se želi  
osjećati smireno i sabrano.

### Što po vašem mišljenju čini „savršen miris“?

Ne postoji apsolutno savršenstvo, ali izvrstan parfem mora  
imati strukturu, ravnotežu i razvoj. Trebao bi blago iznena-  
diti, a pritom ostati skladan.

### Kako danas definirate luksuz – je li to kvaliteta, vrijeme, iskustvo ili nešto drugo?

Luksuz je danas vrijeme i iskrenost. Uzeti si vrijeme za pra-  
vilno stvaranje, koristiti se kvalitetnim sirovinama i izbjega-  
vati kompromise.

### Kako usklađujete tradiciju s modernim očekivanjima?

Poštivanjem klasičnih struktura uz prilagodbu suvremenim  
ukusima. Kupci također žele više transparentnosti i važno  
je, primjerice, objasniti različite note kojima se koristimo.  
Klijenti su sve osjetljiviji na autentičnost. Žele razumjeti što  
nose i osjetiti povezanost s umijećem izrade, što je srž NI-  
COLAÏ-a.

### Kako birate parfem za različite prigode – primjerice večer u hotelu, poslovni sastanak ili putovanje?

Često mijenjam parfeme, ovisno o raspoloženju i godišnjem  
dobu. No uvijek naginjem kompozicijama koje djeluju ele-  
gantno i ugodno. Za poslovni sastanak uvijek ću odabrati  
nešto diskretno i profinjeno. Za večer možda nešto dublje.  
Za putovanja preferiram umirujuće mirise, nešto poznato.

### Koji su vaši mali luksuzi tijekom boravka u hotelu?

Tiha soba, lijepa posteljina i dobra rasvjeta. Ti detalji izni-  
mno su mi važni jer stvaraju osjećaj ugone.

### Što vas danas najviše inspirira pri stvaranju novih mirisa?

Same sirovine. Kada ponovno otkrijete neku sirovinu na nov  
način, to može dovesti do nečega potpuno neočekivanog.

### Kako vidite budućnost niche parfumerije?

Nastavit će rasti, ali mora ostati iskrena. Opasnost je u pre-  
tjeranoj komercijalizaciji. Snaga *niche* parfumerije jest nje-  
zina sloboda.

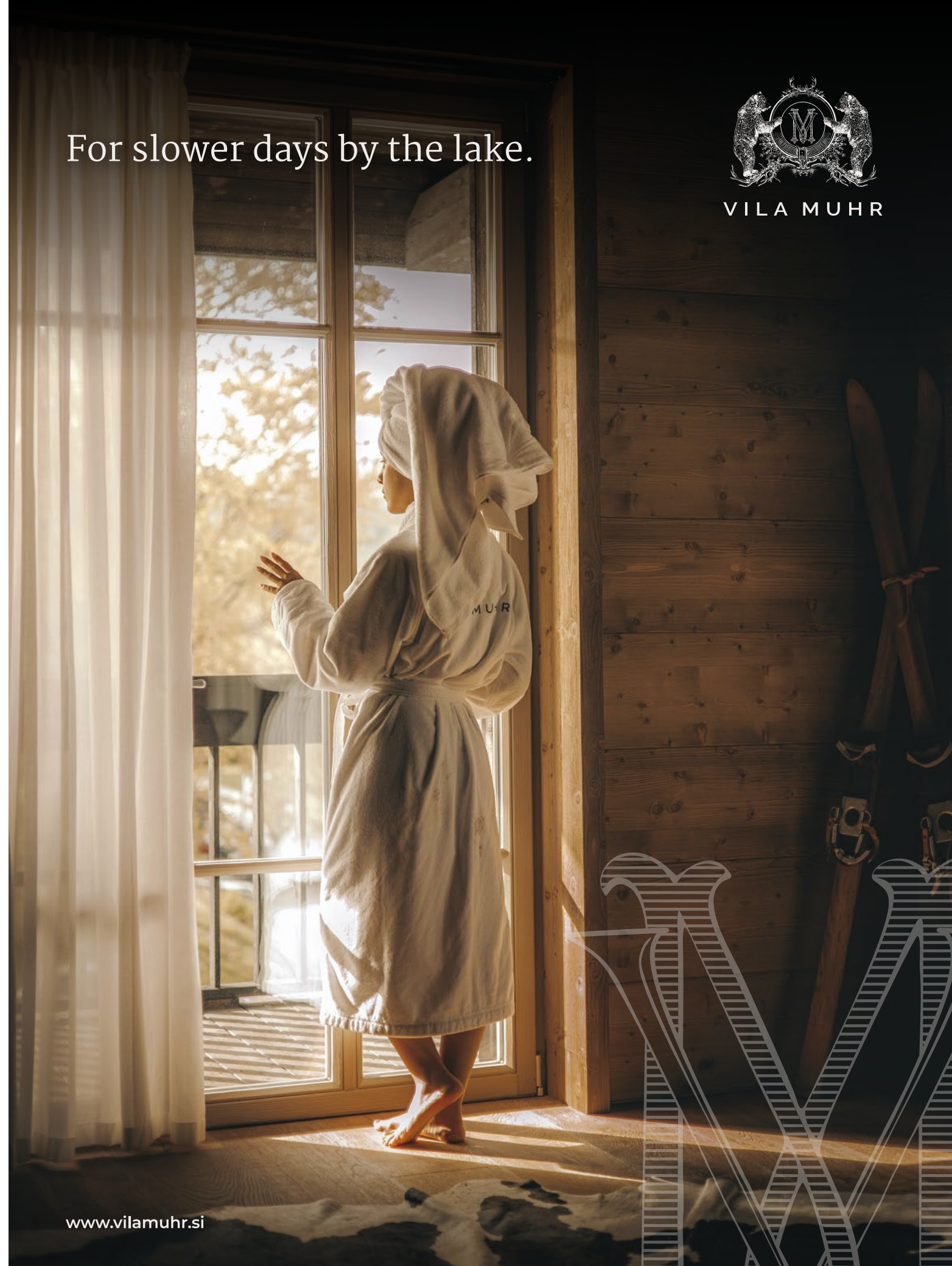
### Kako vam se sviđa hotel Esplanade? Za nas je tradicija također važan dio identiteta.

Hotel Esplanade Zagreb savršen je primjer onoga što cijeni-  
m. Tradicija koja ostaje živa! To nije nostalgija, već konti-  
nuitet. To je vrlo blisko mojoj filozofiji u parfumeriji.

For slower days by the lake.



VILA MUHR



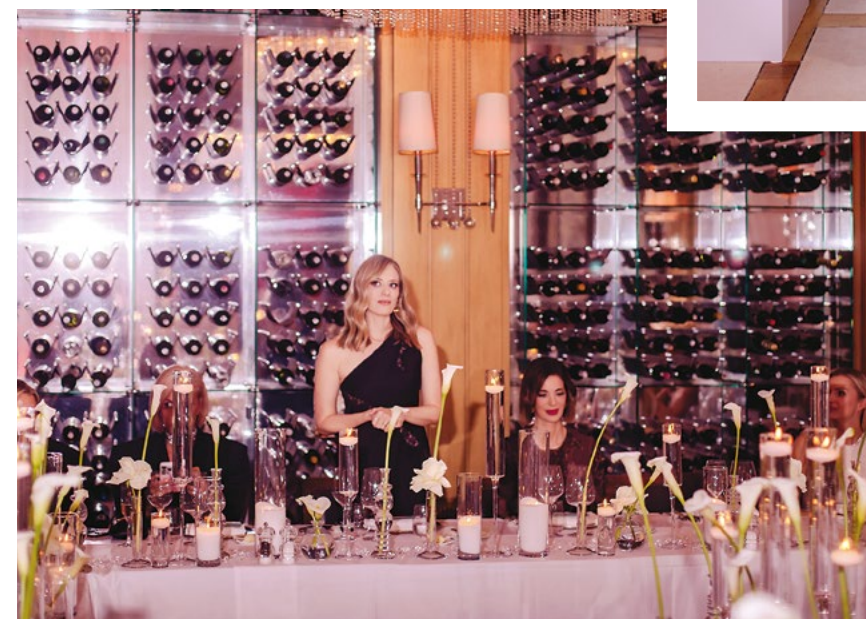
www.vilamuhr.si



Photo: GORAN KOVAČEVIĆ

Zinfandel's Restaurant served as the backdrop for an evening dedicated to beauty and skincare, organized by Elle x Bonneheure with a special focus on the Collagen Diamond Cream. Guests enjoyed a carefully designed menu by Executive Chef Ana Grgić Tomić, a magical ambiance, and a glamorous atmosphere.

Restoran Zinfandel's bio je kulisa za večer posvećenu ljepoti i njezi kože, u organizaciji Elle x Bonneheure s posebnim naglaskom na Collagen Diamond Cream. Uzvanici su uživali u pažljivo osmišljenom jelovniku s potpisom chefice Ane Grgić Tomić, čarobnom ozračju i glamurnoj atmosferi.



# Estetica.hr x AQUAGOLD®

Estetica.hr gathered experts and enthusiasts of aesthetic medicine at the Zinfandel's Restaurant. During an exclusive evening dedicated to the latest trends, alongside pleasant socializing, guests were introduced to the innovative AQUAGOLD® Patented Microchannel technology.

Estetica.hr u restoranu Zinfandel's okupila je stručnjake i ljubitelje estetske medicine. U ekskluzivnoj večeri posvećenju najnovijim trendovima, uz ugodno druženje gostima je predstavljena inovativna tehnologija AQUAGOLD® Patented Microchannel.

Photo: JOHN PAVLISH



# Traditional Lunch

## Tradicionalni ručak

Members and guests of the Chaîne des Rôtisseurs Croatia association gathered at Zinfandel's Restaurant for the traditional Christmas lunch created by Executive Chef Ana Grgić Tomić. On this occasion, the association's president Dalibor Greganić presented awards to deserving members. Članovi i uzvanici udruge Chaîne des Rôtisseurs Hrvatska okupili su se u restoranu Zinfandel's na tradicionalnome božićnom ručku s potpisom *chefice* Ane Grgić Tomić. Tom je prigodom predsjednik udruge Dalibor Greganić dodijelio priznanja zaslužnim članovima.

Photo: CHAÎNE DES RÔTISSEURS

# Kozlović Winery Premiere

## Premijera vinarije Kozlović

Zinfandel's Restaurant brought together friends of the renowned Istrian winery Kozlović for the premiere tasting of the new Santa Lucia Teran 2017. Throughout the evening, guests enjoyed a vertical tasting of Teran wines and perfectly paired courses by Executive Chef Ana Grgić Tomić.

Restoran Zinfandel's okupio je prijatelje poznate istarske vinarije Kozlović na premijernom kušaju novog terana Santa Lucia 2017. Tijekom večeri gosti su uživali u vertikali terana i savršeno osmišljenim sljedovima *chefice* Ane Grgić Tomić.



Photo: MARKO RADOŠ

# Candlelight and Timeless Music

Svjetlost svijeća i bezvremenska glazba

When the lights dim and hundreds of candles illuminate the opulent Emerald Ballroom, an evening begins in which music takes on a completely new dimension. In this special ambiance, the Candlelight Concert brings an intimate musical journey in which a string quartet reinterprets rock classics, timeless ABBA hits, and recognizable melodies from films and popular series in a new way. The combination of lavish architecture, gentle light, and top-tier performance creates an atmosphere that transcends a classical concert—turning the evening into a unique experience possible only at the Esplanade Hotel. Concert tickets are available at [feverup.com](https://www.feverup.com). Kad se svjetla priguše, a stotine svijeća obasjaju raskošnu Smaragdnu dvoranu, započinje večer u kojoj glazba poprima sasvim novu dimenziju. U tom posebnom ugođaju koncert Candlelight donosi intimno glazbeno putovanje u kojem gudački kvartet na nov način interpretira klasike rocka, bezvremenske hitove grupe ABBA te prepoznatljive melodije iz filmova i popularnih serija. Spoj raskošne arhitekture, nježne svjetlosti i vrhunske izvedbe stvara atmosferu koja nadilazi klasični koncert – pretvarajući večer u jedinstven doživljaj kakav je moguć samo u hotelu Esplanade. Ulaznice za koncerte možete kupiti na [feverup.com](https://www.feverup.com)

Photo: BRUNO FANTULIN



# Terry Fox Run Donation

Terry Fox Run donacija

Photo: MARKO LOPAC



The organizers of the Terry Fox Run charity event, with which the Esplanade Hotel has been involved for years, presented a total donation of €15,000 at the Ruder Bošković Institute. The event brought together organizers and scientists, highlighting unity and support for research into lobular breast cancer. Organizatori humanitarne trke Terry Fox Run, među kojima je već godinama i hotel Esplanade, u prostorima Instituta Ruder Bošković uručili su prikupljenu donaciju u iznosu od 15.000 €. Događaj je okupio organizatore i znanstvenike, ističući zajedništvo i podršku istraživanjima lobularnog raka dojke.



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# Hippy Garden Fashion Spectacle

Modni spektakl Hippy Gardena

Photo: DEYAN BARIĆ

The Emerald Ballroom shone during the celebration of 25 years of Hippy Garden. Designer Đurđica Vorkapić presented a new collection along with a retrospective of the brand, confirming its recognizable aesthetic—a blend of urban elegance, femininity, and subtle mysticism. In a stylistically designed setting, guests enjoyed a fashion story, music, and top-tier gastronomic delicacies.



Smaragdna dvorana zablistala je prilikom proslave 25 godina Hippy Gardena. Dizajnerica Đurđica Vorkapić predstavila je pritom novu kolekciju i retrospektivu brenda, potvrđujući prepoznatljivu estetiku – spoj urbane elegancije, ženstvenosti i suptilne mističnosti. U stilski osmišljenom ambijentu uzvanici su uživali u modnoj priči, glazbi i vrhunskim gastronomskim delicijama.

# Medical Ball

Lječnički bal



The traditional humanitarian Medical Ball of the Croatian Medical Association was held on the occasion of the 152<sup>nd</sup> anniversary of the CMA and Croatian Doctors' Day. The ceremony was attended by representatives of numerous CMA branches, leaders of medical institutions, and healthcare facilities from across Croatia. The gathering was opened by CMA president Prof. Željko Krznarić, PhD, and the attendees were also addressed by the Minister of Health, Assoc. Prof. Irena Hrستیć, PhD. The charitable nature of the ball was confirmed by a donation of €5,000 to the Special Hospital for Chronic Diseases of Children in Gornja Bistra. The evening unfolded in a festive atmosphere with a musical and dance program, featuring performances by Robert Mareković and The Swingers, Zdenka Kovačićek, and Nicholas Quesinot's dance studio.

Tradicionalni humanitarni Liječnički bal Hrvatskoga liječničkog zbora održan je povodom 152. obljetnice HLZ-a i hrvatskog Dana liječnika. Na svečanosti su sudjelovali predstavnici brojnih podružnica HLZ-a, čelnici liječničkih institucija i zdravstvenih ustanova iz cijele Hrvatske. Skup je otvorio predsjednik HLZ-a prof. dr. sc. Željko Krznarić, a okupljenima se obratila i ministrica zdravstva doc. dr. sc. Irena Hrستیć. Humanitarni karakter bala potvrđen je donacijom od 5.000 eura Specijalnoj bolnici za kronične bolesti dječje dobi Gornja Bistra. Večer je protekla u svečanom ozračju uz glazbeni i plesni program te nastupe Roberta Marekovića i The Swingersa, Zdenke Kovačićek te plesnog studija Nicolasa Quesnoita.

Photo: K-L PHOTO STUDIO

# Marsh – 25 Years of Business

Marsh - 25 godina poslovanja

In the festive atmosphere of a sumptuous tent on the Oleander Terrace, Marsh, a leading global company in risk management and insurance brokerage services, gathered guests to mark 25 years of trust, growth, and successful partnerships. The event was an opportunity to reflect on long-term development and achievements.

U svečanom ozračju raskošnog šatora na terasi Oleander kompanija Marsh, globalni lider u upravljanju rizicima i brokerskim uslugama osiguranja, okupila je uzvanike kako bi obilježila 25 godina povjerenja, rasta i uspješnih partnerstava. Događaj je bio prilika za osvrt na dugogodišnji razvoj i postignuća.



Photo: ROBERT GAŠPERT





# Erste – An Evening to Remember: 75 Years of Diners Club

Erste večer za pamćenje: 75 godina Diners Cluba

Photo: PHOTO ARCHIVE OF THE FAKAT AGENCY



Diners Club International celebrated its 75<sup>th</sup> anniversary in the opulent setting of the Emerald Ballroom in an evening that combined music, theatrical spectacle, and top-tier gastronomy. Produced by Erste Bank with the creative vision of Krešimir Tadija Kapulica, the space was transformed into a magical experience filled with surprises, while carefully crafted flavors and cocktails rounded off a celebration marked by elegance and lifestyle.



Diners Club International proslavio je 75 godina u raskošnom ambijentu Smaragdne dvorane u večeri u kojoj su se spojili glazba, scenski spektakl i vrhunska gastronomija. U produkciji Erste banke uz kreativni potpis Krešimira Tadije Kapulice, prostor se pretvorio u čarobno iskustvo ispunjeno iznenađenjima, dok su pažljivo osmišljeni okusi i kokteli zaokružili slavlje u znaku elegancije i *lifestylea*.

# The Sky Is the Limit

Nebo je granica



Photo: ANTE GUGIĆ

The magnificent Emerald Ballroom gathered lovers of spirits for the premiere tasting of the first Croatian craft whiskey Nebo—4 Grain, Peated Single Malt, and Single Malt. Carefully selected music, expertly guided tastings, and thoughtfully designed details created an atmosphere in which every sip revealed a richness of aromas and character, while the entire evening felt like a journey through a world of innovation, tradition, and passion.

Veličanstvena Smaragdna dvorana okupila je ljubitelje žestokih pića na premijernom kušanju prvoga hrvatskog *craft whiskeyja* Nebo - 4 Grain, Peated Single Malt i Single Malt. Pomno birana glazba, stručno vođeni *tasting* i pažljivo osmišljeni detalji u dvorani stvorili su atmosferu u kojoj je svaki gutljaj otkrivao bogatstvo aroma i karaktera, a cijela večer djelovala poput putovanja kroz svijet inovacije, tradicije i strasti.



# Diamond Dinner Experience

Photo: DAVOR PUKLAVEC / PIXSELL



Diva magazine organized a gala evening at Zinfandel's Restaurant featuring a workshop titled "Diamond Dinner Experience by Prahir." The evening combined a gastronomic experience with diamond-inspired creativity, creating an experience that captivated all the senses.

Magazin Diva u restoranu Zinfandel's organizirao je gala večer uz radionicu pod nazivom „Diamond Dinner Experience by Prahir“. Večer je spojila gastronomski doživljaj i dijamantnu inspiraciju, stvarajući iskustvo koje je osvojilo sva osjetila.



# Gala Evening in a French Atmosphere

Gala večer u francuskom ozračju

Photo: KATARINA BANIĆ

The formal evening of the French-Croatian Chamber of Commerce and Industry in the Emerald Ballroom gathered leading businesspeople and diplomats, including the French Ambassador Fabien Fieschi. For this occasion, renowned French chef Valentin Néraudeau, in collaboration with Executive Chef Ana Grgić Tomić and her team, created a unique culinary experience for the guests. The evening was a symbol of trust, shared vision, and the strengthening of the French-Croatian partnership.



Svečana večer Francusko-hrvatske trgovinske i industrijske komore u Smaragdnoj dvorani okupila je vodeće gospodarstvenike i diplomate, među kojima i francuskog veleposlanika Fabiena Fieschija. Za tu je prigodu poznati francuski chef Valentin Néraudeau u suradnji s cheficom Anom Grgić Tomić i njezinim timom kreirao jedinstven kulinarski doživljaj za uzvanike. Večer je bila simbol povjerenja, zajedničke vizije i jačanja francusko-hrvatskog partnerstva.



TOGETHER  
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ART

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RESTORAN & VINARIJA

# Gault & Millau

Ten new laureates gathered for a gala dinner in the elegant setting of the Emerald Ballroom, where Gault&Millau Croatia presented its annual awards to the best chefs and restaurants in Croatia. The spotlight was on Stiven Vunić from Konoba Zvijavica, who received the prestigious Chef of the Year award. Guests enjoyed a multi-course menu created by Esplanade's Executive Chef Ana Grgić Tomić and guest chef Francesco Marchese from the Michelin-starred restaurant Fre, located within the Réva Resort in the Langhe region.

Photo: GORAN JAKUŠ



Deset novih laureata okupilo se na gala večeri u elegantnom ambijentu Smaragdne dvorane, gdje je Gault&Millau Croatia dodijelio godišnje nagrade najboljim chefovima i restoranima u Hrvatskoj. U središtu pozornosti bio je Stiven Vunić iz Konobe Zvijavica, koji je ponio titulu Chefa godine. Uzvanici su uživali u slijedovima koje su kreirali chefica hotela Esplanade Ana Grgić Tomić i gostujući chef Francesco Marchese iz Michelinom ovjenčanog restorana Fre, smještenog u sklopu Réva Resorta u regiji Langhe.



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PROMO



# Boggi Milano Celebrates The History of The Fifa World Cup With a Capsule Collection Dedicated to The Eight Winning Nations

Boggi Milano slavi povijest FIFA svjetskog prvenstva capsule kolekcijom posvećenom pobjedničkim nacijama

Milan, May 2026 – Boggi Milano strengthens its collaboration with FIFA and takes the field as Official Licensee for the FIFA World Cup 2026™ and the FIFA Women's World Cup 2027™, with the launch of a new capsule collection dedicated to the nations that have won the FIFA World Cup.

The capsule collection, available in all Boggi Milano stores worldwide, online at [boggi.com](http://boggi.com), and in selected FIFA-authorised stores, features 16 pieces – 8 polo shirts and 8 T-shirts. It is designed to celebrate the countries that have shaped the history of the most iconic competition in global sport, reinterpreting its values through the brand's contemporary language.

This initiative is part of the broader four-year partnership between Boggi Milano and FIFA, which sees the Italian menswear brand playing a leading role as official licensee and Formalwear Outfitter for upcoming international football tournaments .

Milano, svibanj 2026. – Boggi Milano učvršćuje suradnju s FIFA-om i nastupa kao Službeni Licensee za FIFA Svjetsko prvenstvo 2026.™ i FIFA Žensko svjetsko prvenstvo 2027.™, s lansiranjem nove CAPSULE kolekcije posvećene nacijama koje su osvojile FIFA Svjetsko prvenstvo.

Ova kolekcija, dostupna u svim Boggi Milano trgovinama diljem svijeta, online na [boggi.com](http://boggi.com) te u odabranim FIFA-autoriziranim trgovinama, obuhvaća 16 komada – 8 polo majica i 8 T-shirt-a.

Dizajnirana je kako bi istaknula zemlje koje su oblikovale povijest najkoničnijeg natjecanja u globalnom sportu, reinterpetirajući njezine vrijednosti kroz suvremeni jezik brenda. Ova inicijativa dio je šireg četverogodišnjeg partnerstva između Boggi Milana i FIFA-e, u okviru kojeg talijanski brend muške mode ima vodeću ulogu kao službeni licensee i dobavljač formalnih odijela za nadolazeća međunarodna nogometna natjecanja.



## BOGGI

M I L A N O

### About Boggi Milano

Boggi Milano is an Italian brand with 290 stores across more than 60 countries. The location of Boggi Milano Zagreb store is at street: Nikole Tesle 8, Zagreb

### O Boggi Milanu

Boggi Milano talijanski je brend s 290 trgovina u više od 60 zemalja. Boggi Milano trgovina u Zagrebu nalazi se na adresi: Nikole Tesle 8, Zagreb

PROMO

Pasticcino Bag:

# Celebrating 10 Years

Pasticcino torba: proslava 10 godina

**Happy Birthday, Pasticcino Bag!**  
Sretan rođendan, Pasticcino!

Weekend Max Mara celebrates the 10th anniversary of its signature Pasticcino Bag with a series of dedicated events and projects unfolding throughout 2026. The celebration kicks off in January with an exclusive capsule that revisits the most iconic versions of this distinctive bag, starting with the original Vichy checks that debuted in 2016.

In addition to the Re-Edition Capsule, the anniversary celebrations include the Pasticcino-à- Porter collection, which focuses on the season's new looks and a special stop of the World Tour project scheduled for May.

The Re-Edition of the Pasticcino Bag showcases five reissues drawn from the archive and enhanced with distinctive graphic elements that highlight their heritage, playfulness, and timeless appeal.

Meticulously crafted in a blend of past and present, they come in brown shearling, Vichy checks and stripes in white combined with blue and primary hues, faux croc in earth tones, and mélange bouclè in black, black/ink, and green/yellow. Each material was chosen to reflect one of the four seasons.

Balancing origins and originality, the capsule will be available in stores starting from January 2026.



Weekend Max Mara obilježava 10. obljetnicu svoje prepoznatljive Pasticcino torbe nizom posebnih događanja i projekata koji će se odvijati tijekom 2026. godine. Proslava započinje u siječnju ekskluzivnom kapsulnom kolekcijom koja ponovno donosi najikoničnije verzije ove prepoznatljive torbe, počevši od originalnog Vichy uzorka koji je debitirao 2016. godine. Uz Re-Edition kapsulu, obljetničko slavlje uključuje i kolekciju Pasticcino-à-Porter, usmjerenu na nove sezonske modele, kao i posebnu postavu projekta World Tour planiranu za svibanj.

Re-Edition Pasticcino torbe predstavlja pet reizdanja iz arhive, obogaćenih prepoznatljivim grafičkim elementima koji naglašavaju njihovo nasljeđe, razigranost i bezvremensku privlačnost.

Pažljivo izrađene u spoju prošlosti i sadašnjosti, dolaze u varijantama od smeđeg shearlinga, Vichy uzorka i pruga u bijeloj kombiniranoj s plavom i osnovnim bojama, imitacije krokodilske kože u zemljanim tonovima te mélange bouclè tkanine u crnoj, crno/tamno plavoj i zeleno/žutoj boji. Svaki materijal odabran je kako bi predstavljao jedno od četiri godišnja doba. U ravnoteži između izvornosti i originalnosti, kapsulna kolekcija bit će dostupna u trgovinama od siječnja 2026. godine.



# A Glamorous Love Story

## at the Esplanade Hotel

Glamurozna ljubavna priča  
u hotelu Esplanade

Author: SARA DAKIĆ

Photo: TARA PUŠIĆ PHOTOGRAPHY

**The walls of the Esplanade Hotel remember many beautiful stories, and one of them is the love story of Andrea and Mario, who celebrated the beginning of their life together right here**

Zidovi hotela Esplanade pamte mnogo lijepih priča, a jedna je od njih i ljubavna Andrea i Maria, koji su početak svojega zajedničkog života proslavili upravo ovdje

Andrea and Mario were brought together by their profession, and through small, everyday moments they shared—amid a heavy workload, tight deadlines, and high levels of stress—they gradually began to grow closer. “Our story began where we least expected it—at work,” says Andrea, explaining: “When I started working at Mario’s law firm, we never even considered that something much more could develop from a professional relationship. Yet sometimes, the most beautiful things happen precisely when we don’t plan them. If someone had told me back then that, in my pursuit of a career, I would find love, I wouldn’t have believed it. But they say life writes the most beautiful stories, and I am sure that ours is one of them.”

Very soon, they realized there was a special connection between them. “Over time, we discovered how well we complement each other and how we bring out the best in one another. That’s when it became clear that we had found the person

Andreu i Marija spojila je profesija, a u malim, svakodnevnim trenucima koje su zajedno dijelili, između velike količine posla, kratkih rokova i visoke razine stresa, polako su se počeli zbližavati. „Naša priča započela je ondje gdje smo ju najmanje očekivali - na poslu“, kaže Andrea te objašnjava: “Kada sam počela raditi u Marijevu odvjetničkom uredu, nismo ni pomišljali da bi se iz profesionalnog odnosa moglo razviti nešto puno više. Ponekad se, ipak, najljepše stvari dogode upravo onda kada ih ne planiramo. Da mi je tada netko rekao da ću u potrazi za karijerom pronaći ljubav, ne bih vjerovala. No kažu da život piše najljepše priče, a sigurna sam da je jedna od njih upravo ova naša.”

Vrlo su brzo shvatili da među njima postoji posebna povezanost. „S vremenom smo otkrili koliko se nadopunjujemo i kako jedno u drugome budimo ono najbolje. Tada je postalo jasno da smo pronašli osobu s kojom želimo dijeliti sve što dolazi.”





One of the most joyful moments of the evening was their grand entrance into the Emerald Ballroom

Jedan od najveselijih trenutaka večeri bio je njihov ulazak u Smaragdnu dvoranu

we wanted to share life's journey with."

They decided to celebrate the beginning of their life together at the Esplanade Hotel, a place where elegance, tradition, and rich history meet. "I had always known that on my wedding day I would wear a lavish wedding dress, and such a dress calls for an equally glamorous setting. That is why the Esplanade Hotel felt like the perfect fit for the aesthetic and atmosphere we had envisioned for our wedding. We knew that everything we had wished for would find its perfect frame there."

On the wedding day, the Emerald Ballroom was transformed by numerous red roses, glass candlesticks, and floating candles. This accentuated the classical architecture and the subtle opulence of its interior, creating exactly the atmosphere Andrea and Mario had dreamed of. "For us, the Emerald Ballroom had always been one of the most beautiful ballrooms in Croatia. After we dismissed the idea of distant destinations, it was our only choice."

The celebration lasted the entire weekend. The evening before the wedding, they organized an intimate dinner at Zinfandel's Restaurant for their closest family members and the wedding party, serving as a lovely prelude to their big day. After the wedding, they spent Sunday morning having breakfast on the sunny Oleander Terrace, exchanging impressions from the previous evening. "We were especially happy to hear how impressed everyone was with the atmosphere, the décor, and the overall organization, as well as with the high level of service."

"We placed great importance on the gastronomic

Početak zajedničkog života odlučili su proslaviti u hotelu Esplanade, mjestu gdje se susreće elegancija, tradicija i bogata povijest. „Oduvijek sam znala da ću na dan svojeg vjenčanja nositi raskošnu vjenčanicu, a takva vjenčanica traži i jednako glamuroznu kulisu. Upravo zato činilo nam se da se Hotel Esplanade savršeno uklapa u estetiku i ugođaj kakav smo zamišljali za svoje vjenčanje. Znali smo da će upravo ondje sve ono što smo priželjkivali dobiti najljepši mogući okvir.“

Na dan vjenčanja, Smaragdna dvorana zasjala je u dekoraciji mnoštva crvenih ruža, staklenih svijećnjaka i plutajućih svijeća, što je dodatno istaknulo njezinu klasičnu arhitekturu i suptilnu raskoš interijera te stvorilo upravo onakav ugođaj kakav su Andrea i Mario priželjkivali. „Za nas je Smaragdna dvorana bila oduvijek jedna od najljepših dvorana u Hrvatskoj. Nakon što smo otklonili ideju dalekih destinacija, bila je naš jedini izbor.“

Slavlje je, naime, trajalo cijeli vikend. Večer prije vjenčanja organizirali su intimnu večeru u restoranu Zinfandel's za najuže članove obitelji i kumove, kao lijepu uvertiru u njihov veliki dan. Nakon vjenčanja, nedjeljno jutro proveli su na doručku na sunčanoj terasi Oleander, razmjenjujući dojmove od prethodne večeri. „Posebno nam je bilo drago čuti koliko su svi bili oduševljeni atmosferom, dekoracijom i cjelokupnom organizacijom, kao i uslugom koja je bila na visokoj razini.“

„Veliku smo važnost pridavali gastronomskom doživljaju. Posebno bismo istaknuli *cheficu* Anu Grgić Tomić, koja je svojim idejama i kreativno-

Very soon, they realized there was a special connection between them

S vremenom smo otkrili koliko se nadopunjujemo i kako jedno u drugome budimo ono najbolje

experience. We would especially like to highlight Executive Chef Ana Grgić Tomić, whose ideas and creativity ensured that the culinary aspect followed the vision of our day, for which we are immensely grateful," said Andrea.

"Like many girls, I sometimes imagined what my wedding day might look like," Andrea admits. I put a lot of effort into every detail to bring that vision to life. But I never could have imagined the full spectrum of emotions that day would bring." She emphasizes: "What truly made it special were not all those details—the dresses, the décor, the music, or the lighting—but above all the feeling of being surrounded by the people we love, who shared the joy of that day with us."

The most emotional moment for Andrea and Mario was when they saw each other for the first time in the church; however, one of the most joyful moments of the evening was their grand entrance into the Emerald Ballroom. "The guests welcomed us waving white handkerchiefs, and the atmosphere was so energetic that Mario later said it reminded him of the ovations of a full stadium. He jokingly added that the feeling of excitement could only be compared to that legendary atmosphere in Naples when Diego Armando Maradona played there. We must also highlight the arrival of our surprise guest, who performed some of his most beautiful love songs—at that moment, everyone was on their feet. Moments like these gave the evening that special charm we will remember forever."

In conclusion, they emphasized: "For the two of us, the Esplanade Hotel will always be a special place that takes us back to one of the most beautiful

šću pridonijela tomu da i kulinarski dio prati zamisao našeg dana i na tome smo joj neizmerno zahvalni", govori Andrea.

„I ja sam,“ priznaje, „kao i mnoge djevojčice, ponekad zamišljala kako bi moj dan vjenčanja mogao izgledati. Uložila sam puno truda u svaki detalj kako bih se što više približila viziji koju sam oduvijek imala. Ali nisam mogla ni naslutiti cijeli spektar emocija koje će taj dan donijeti.“ Ističe: „Ono što ga je uistinu učinilo posebnim nisu bili svi ti detalji - haljine, dekoracija, glazba ili rasvjeta, nego prije svega osjećaj da smo okruženi ljudima koje volimo i koji s nama dijele radost tog dana.“

Najemotivniji trenutak za Andreu i Mariju bio je kada su se prvi puta ugledali u crkvi, ali jedan od najveselijih trenutaka večeri bio je njihov ulazak u Smaragdnu dvoranu. „Gosti su nas dočekali mašući bijelim rupčićima, a atmosfera je bila toliko energična da je Mario kasnije rekao kako ga je podsjetila na ovacije punog stadiona. U šali je dodao da se taj osjećaj uzbuđenja može usporediti samo s onom legendarnom atmosferom u Napulju u vrijeme kada je ondje igrao Diego Armando Maradona. Moramo istaknuti i dolazak našega gosta iznenađenja koji je zapjevao neke od svojih najljepših ljubavnih pjesama - tada je cijela dvorana bila na nogama. Upravo su takvi trenutci dali večeri onu posebnu čar zbog koje ćemo je zauvijek pamtit.“

Za kraj, istaknuli su: „Za nas dvoje hotel Esplanade uvijek će ostati posebno mjesto koje nas vraća u jedan od najljepših dana u našim životima - na početak našeg zajedničkog puta. Poseb-



## STING

June 17, 2026 – Arena Zagreb

One of today's most successful musicians and a 17-time Grammy Award winner, Sting is returning to Croatia. As part of his world tour *STING 3.0*, he will perform alongside his long-time collaborators: guitarist Dominic Miller and drummer Chris Maas. Sting will present the greatest classics from his remarkable career, as well as rarely performed songs from his impressive musical repertoire. It promises to be an evening of outstanding energy, emotion, and timeless music that Sting fans will not want to miss.

Jedan od najuspješnijih glazbenika današnjice i dobitnik 17 nagrada Grammy – Sting – ponovno dolazi u Hrvatsku. U sklopu svjetske turneje *STING 3.0* nastupit će s dugogodišnjim suradnicima: gitaristom Dominicom Millerom te bubnjarom Chrisom Maasom. Sting će izvesti najveće klasike svoje bogate karijere, ali i rijetko izvođene pjesme iz svojega impresivnoga glazbenog opusa. Bit će to večer vrhunske energije, emocija i bezvremenske glazbe koju ljubitelji Stinga neće htjeti propustiti.



## JACK SAVORETTI – WE WILL ALWAYS BE THE WAY WE WERE

September 22, 2026 – Vatroslav Lisinski Concert Hall Koncertna dvorana Vatroslav Lisinski

The British-Italian singer-songwriter arrives in Zagreb following the release of his new album *We Will Always Be the Way We Were*. On his ninth studio album, Savoretti delivers more intimate and personal songs about love, self-acceptance, and life experiences, returning to the sincere singer-songwriter style for which he is best known. The Zagreb concert will offer audiences the opportunity to experience Savoretti's signature emotional style, powerful ballads, and intimate atmosphere that have made him a favorite among fans worldwide.

Britansko-talijanski kantautor dolazi u Zagreb nakon objave novog albuma *We Will Always Be the Way We Were*. Na devetom studijskom izdanju donosi intimnije i osobnije pjesme o ljubavi, samoprihvatanju i životnim iskustvima, vraćajući se iskrenomu kantautorskom izrazu po kojem je prepoznatljiv. Zagrebački koncert pružit će publici priliku da uživo doživi Savorettijev prepoznatljiv emotivni stil, snažne balade i intimnu atmosferu koja ga je učinila miljenikom publike diljem svijeta.



## BALLET: OTHELLO BALET OTHELLO

June 26, 27, 29 & 30, 2026 – Croatian National Theatre Hrvatsko narodno kazalište

Valentina Turcu once again collaborates with the Zagreb Ballet, presenting her own interpretation of Shakespeare's *Othello*. In a world marked by rage, ambition, manipulation, and violence, the story of Othello's blind trust in Iago and Desdemona's pure love becomes a powerful choreographic study of passion, jealousy, and revenge. Blending music and movement, Turcu explores the psychological depth of the characters and leads them toward inevitable tragedy.

Valentina Turcu ponovno surađuje sa zagrebačkim Balletom, donoseći vlastitu interpretaciju Shakespeareova *Othello*. U svijetu obilježenu bijesom, ambicijom, manipulacijom i nasiljem, priča o Othellovu slijepom povjerenju u Iago i Desdemoninoj čistoj ljubavi postaje snažna koreografska studija strasti, ljubomore i osvete. Stapajući glazbu i pokret, Turcu istražuje psihološke slojeve likova i vodi ih prema neizbježnoj tragediji.



## ZAGREB PHILHARMONIC ORCHESTRA: DAWID RUNTZ, conductor; LANG LANG, piano

ZAGREBAČKA FILHARMONIJA: DAWID RUNTZ, dirigent; LANG LANG, klavir

December 11, 2026 – Vatroslav Lisinski Concert Hall Koncertna dvorana Vatroslav Lisinski

The world's greatest piano superstar, Lang Lang, is coming to Zagreb to perform alongside the Zagreb Philharmonic Orchestra and conductor Dawid Runtz in an evening of exceptional musical virtuosity. The concert opens with the Zagreb Philharmonic Orchestra's performance of Dvořák's *Symphony No. 9 From the New World*, one of the most beloved works in the symphonic repertoire. The second half features the long-awaited return of Lang Lang after twenty years, performing Beethoven's legendary *Piano Concerto No. 5, Emperor*. This concert is undoubtedly one of the cultural highlights of the season.

Najveća pijanistička zvijezda današnjice – Lang Lang, dolazi u Zagreb kako bi uz Zagrebačku filharmoniju i maestra Dawida Runtza priredio večer vrhunske glazbene virtuoznosti. Večer otvara Zagrebačka filharmonija izvedbom Dvořákovu Devete simfonije *Iz Novoga svijeta*, jednog od najpoznatijih i najomiljenijih djela simfonijske literature. U drugom dijelu slijedi dugo očekivani povratak Lang Langa nakon dvadeset godina uz Beethovenov legendarni Peti koncert za klavir i orkestar *Emperor*. Ovaj koncert nezaobilazan je kulturni događaj sezone.



# RANGE ROVER



**5** GODINA  
JAMSTVA

Kombinirana potrošnja goriva i emisije CO<sub>2</sub> po WLTP-u: 10,6 – 12,1 l/100 km i 16 – 273 g/km. Za više informacija o Range Rover modelima obratite se ovlaštenom prodavaču: Auto Benussi, Ul. Velimira Škorpika 32, Zagreb, +385 1 6463 800.

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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.

  
**MALALAN**

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