



THE LUXURY OF GASTRONOMY

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Currently, Croatia can boast one restaurant with two MICHELIN stars and twelve restaurants with one prestigious MICHELIN star, the most significant and recognizable gastronomic mark globally. Excellent news came after today's announcement of the latest MICHELIN selection for Croatia which can now boast of new stars, in which the restaurants Agli Amici from Rovinj, which as of today has two stars, and

the restaurant Dubravkin put from Zagreb, which received one star. The restaurants Peligrini (Šibenik), 360° (Dubrovnik), Monte (Rovinj), Noel (Zagreb), Boškinac (Novalja), LD Restaurant (Korčula), Nebo (Rijeka), Alfred Keller (Mali Lošinj) and Korak (Jastrebarsko) successfully kept their stars. - The new MICHELIN guide is a reaffirmation of the excellence of Croatian gastronomy, which, thanks to the creativity and

passion of Croatian chefs, is already recognized in the world, as confirmed by the latest decision of the World Tourism Organization, which declared our chef Rudi Štefan, a global ambassador for gastronomic tourism. The diversity of the offer, the local and authentic ingredients, and the wealth of variety of Croatian dishes are additional reasons for many tourists to come, and the development of eno and gastro tourism is also reflected in our

**BESIDES FRESH FISH OF HIGH QUALITY, YOU CAN ENJOY TRADITIONAL LAMB COOKED UNDER THE EMBERS IN AN IRON BELL IN LIKA**





strategy. I congratulate everyone who was included in this globally relevant gastronomic guide this year, and I believe that every year, more and more of our restaurants will find their place in it - said Tonči Glavina, Minister of Tourism and Sports. When it comes to the MICHELIN Green Star label, restaurants Zinfandel's (Zagreb), Konoba Mate (Korčula), and Korak (Jastrebarsko) have successfully retained theirs. We remind you that this label is awarded to restaurants that are especially dedicated to gastronomy based on sustainability and environmental acceptability.

- Today, Croatia is very well recognized as a high-quality and attractive destination, and the MICHELIN stars confirm the excellence of Croatian gastronomy and the skills of our chefs, who contribute to the satisfaction of our guests with their work and effort. As a destination, we want to continue to excel, and this MICHELIN selection proves that we have another thing to be proud of, which greatly contributes to the promotion of our country as a quality and prestigious gastronomic destination. The fact that today, Croatia has a total of 93 restaurants bearing some of the marks, we will certainly know how to use it in further promotion, both of gastronomy as a product, and of Croatia as a destination as a whole - said Kristjan Staničić, director of the Croatian National Tourist Board and main national partner of MICHELIN.

Today, Croatia has a total of 13 restaurants with this MICHELIN label, which is awarded to restaurants that offer quality menus at affordable prices. In addition, new labels are the result of a secret tour of Croatian restaurants by MICHELIN inspectors, the top internationally recognized restaurant guide where Croatia's select restaurants may be found.

Of course, in Croatia you can eat well everywhere. Explore the diversity of Croatian gastronomy, from fish specialties of the Adriatic to the charm of traditional dishes from Slavonia and Baranja.



**Try Grenadir Marš or Kajzeršmarn in Zagreb**

The Austro-Hungarian heritage is felt in every bite of the food in Zagreb, such as Grenadir Marš tasty pasta with onions and cheese, Kajzeršmarn, an original dessert with caramelized pancakes, pasta with cabbage (krpice sa zeljem) or turkey with pasta slivers. You should not miss the cheese puff pastries, the fresh cream and cheese, the doughnuts and honey and pepper biscuits... Simply delightful! And, of course, while in Zagreb you can always try the very best of the famous Croatian wines.



**The Škripavac cheese and Velebit honey in Lika**

In Lika you will enjoy traditional lamb cooked under the embers in an iron bell, the slices of dried game, the Škripavac cheese or the distinctive Velebit honey. The plum and pear schnapps and berry liqueur are also highly appreciated locally, so are the fruits of the forest of blueberry and raspberries.



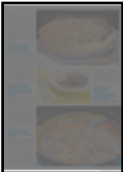
**The Kukuruzna zlevka or bermet liqueur from Samobor in Central Croatia**

A region known for the traditional Podravina cow's milk cheese, the salami, Kremšnita (custard cake) and bermet liqueur from Samobor and the Graševina and Pinot Blanc wines. Amaze yourself with the intense flavours of traditional dishes from Zagorje like the buckwheat mash Hajdina kaša, the Kukuruzna zlevka corn cake or typical turkey with mlinci pasta.

**Fuži with truffles, maneštra and kroštule in Central Istria**

The gastronomic offerings of central Istria abound with dishes prepared from fresh local produce such as olive oil, truffles, prosciutto, homemade cheeses, and game meat. Truffles, undoubtedly, stand as one of the most recognizable symbols of this region, and many restaurants offer a variety of





dishes with this precious tuber as the main star. Istrian restaurants and taverns entice visitors with their authentic atmosphere and excellent menu, including specialties such as fuži (a type of pasta) with truffles, maneštra (traditional Istrian stew), Istrian prosciutto, seafood brodet, and irresistible desserts like fritters and kroštule.

**Trojščina wine from Susak and Rab cake are waiting for you in Kvarner**

You will not find such large and tasty shrimps in the whole Adriatic Sea as those from Kvarner. That being said, the tender lamb with sheep cheese is the most famous product from the region. The renowned Vrbačka Žlahtina white wine from Vrbanj, Trojščina wine from the island of Susak, the chestnuts from Lovran and the exquisite Rab cake are waiting for you. When are you coming?

**Enjoy authentic dishes prepared with locally grown vegetables at Mali Lošinj**

Experience a true culinary journey on Mali Lošinj that will satisfy even the most discerning palates. Situated on a picturesque island rich in Mediterranean cuisine, our food offerings impress with a diversity of flavors and freshness of ingredients. Enjoy authentic dishes prepared with locally grown vegetables, freshly caught fish from the crystal-clear Adriatic Sea, and olive oil that dates back to ancient times.

**Home-made olive oil, brandy and cheese from Zadar area**

Once you arrive in Zadar, make sure not to miss the extraordinary offer of organically grown fruits and vegetables, something that is a real rarity in today's modern world. People from the vicinity of Zadar are still engaged in agriculture, which was once the primary activity, and they present the fruits of their labour in the best possible way – on stands that are rich in healthy and quality



food and enrich our gastronomy. You will meet cheerful and likeable older ladies who sell home-made olive oil, brandy, and cheese, often far better than ones you can purchase at the store.

**Dalmatinska Paštica, Forska and Komiška pogača – specialties from Split region**

Split is home to the famous Dalmatinska Paštica or Dal-







matian stew, but also to a delicious river crab stew, savoury cakes such as the aromatic Viška, Forska and Komiška pogača and the famous luganige sausages as well as the Arambašići from Sinj, small cabbage rolls filled with beef and pork. On the island of Hvar you will find renowned wines like Vugava and Plančić and also Smutice, red wine mixed either with sheep's or goat's milk.

**Neretva Delta - the first attraction undoubtedly is the eel**

Under ground, above ground, in the water and the air of the Neretva Delta there thrive species made for a unique culinary treat. The first attraction undoubtedly is the eel, the enjoyment of which dates as far back as the times of the Roman emperors, Vespasian in particular, as the archaeological finds in the village of Vid tell us. Its flavour is guaranteed first and foremost by the waters in which it lives; visitors are not a little surprised to see a fisherman reaching down to drink the water on which he is sailing and fishing. Eels being snakelike, swift, slippery and crafty, qualities they amply prove by the fact of their incredible survival, from their spawning grounds in the Sargasso Sea to their habitat in the Neretva estuary, catching them takes a great deal of skill and experience.

**Dingač and Postup from Pelješac and Pošip and Grk from Korčula in Dubrovnik region**

Savour the oysters and mussels of Ston, the finest shellfish in the Adriatic, the eel and frog stew from the Neretva valley with some of the best wines from the south, such as Dingač and Postup from Pelješac and Pošip and Grk from Korčula, not to mention Dubrovnik's malvasia from Konavle. And if you are looking for something sweet, simply indulge yourself with pastries like Rožata, Kotonjata or Mantala cakes.

Radmila Kovačević



SOPARNIK IS MADE OF SIMPLE DOUGH - JUST FLOUR, WATER AND SALT. POLJICA, THE AREA INLAND FROM OMIŠ, IS THE CRADLE OF SOPARNIK. THIS IS WHERE THE UNIQUE BAKING TECHNIQUE WAS INVENTED - A TOUCH THAT GIVES SOPARNIK ITS MAGICAL AROMA

