

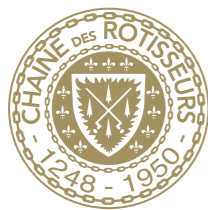


# Chaîne des Rôtisseurs

Bailliage National de Croatie  
Grand Chapitre Croatia 2021

Rovinj, 30 September - 3 October 2021





## *A word of welcome*

Dear members of the Croatian Gastronomic Association *Chaîne des Rôtisseurs* Croatia, we would like to express our warm welcome to all of you, wherever you may come from.

We would be honoured if you could attend our first Croatian *Grand Chapitre* in as big a number as possible. We have selected Rovinj for this special occasion, as it has had a central role in Croatian tourism for many years. It is a city of rich and incredibly dynamic past and present.

In these difficult times caused by the global pandemic, we were forced to cancel last year's *Grand Chapitre* in Mali Lošinj (already announced and fully organised) and move it to Rovinj, one of the most important Croatian tourism destinations and the main Istrian tourist mecca.

We hope you will enjoy our selection of this destination because the city centre is easily accessible and the city itself has excellent connections to the rest of the world by land, sea and air.

In terms of continuity of cultural heritage, Rovinj is the best-preserved city in Istria, which should be intriguing enough to any gourmet because rich cultural heritage is also reflected in gastronomy. That is why we would like to invite you to come and see for yourself the autochthonous heritage of famous Rovinj fishermen, but also the completely modern understanding of this heritage in the author's interpretation of the chefs who will cook for us. Local gastronomy reflects an attractive combination of different sea delicacies and rich produce from the forests around river valleys and hilly areas that stretch in the hinterland. Rich field crops and numerous olive groves are found on incredibly fertile and well cultivated lands on the outskirts of the city. These lands are perfect for white and black truffles - the greatest gourmet delicacy and the greatest Istrian gourmet asset ever.

Luxury accommodation in the Grand Park Hotel and Lone Hotel is well-suited for the mission of *Chaîne des Rôtisseurs* Croatia. These hotels, which will serve as our home for four days, are part of the most prestigious Croatian hotel chain called "Maistra Hotels", our partner who helped organise the first *Grand Chapitre*. The setting right next to the sea with coniferous forests

and challenging modern architecture simply invites socializing, discussing and fine dining.

We would also like to invite you to an excursion to the Lim Channel, a wonder of nature which resembles a fjord that you will enjoy from a boat. We also invite you to an indigenous rural household in the village Ferenci where the hosts knead bread and make pasta from wheat that they sow and harvest in their own fields. In addition, we will take you to a wine cellar and olive grove; you will be able to attend a cooking workshop of the most famous international cook from this region, Lidija Bastianich, as well as workshops on olive oil and wine.

We want you to experience the culinary, gastronomic and cultural diversity and richness of Istria, an exceptional peninsula indeed, even on the global scale.

By all means, our *Grand Chapitre* is the largest gourmet gathering in Croatia this year. Thank you for attending it on behalf of the management of the *Chaîne des Rôtisseurs* Croatia and on behalf of our hosts, professional partners of the "Maistra Hotels" chain who make sure that everything we want goes according to plan.

We hope you will enjoy all the interesting things we have prepared for you.

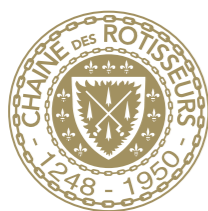
We wish you a warm welcome once again!

*Vive la Chaîne!*

Dalibor Greganić

*Bailli Délégué du Bailliage National*





## *From folk cuisine to the most prestigious restaurants*

Professional members of the *Bailliage de Croatie* come from all parts of Croatia. Croatia is a country located close to the Alps, with a diverse landscape which includes the Pannonian plains in Slavonia, a beautiful coast and a mountain range along the coastline. Tourism has made the coastal part of Croatia the most famous Croatian region in the world, especially its ancient cities such as Zadar, Šibenik, Split and Dubrovnik on the coast as well as cities on our largest peninsula, Istria. Precisely because of this recognisable identity in the world, we have decided to organise the first *Grand Chapitre* at the seaside in beautiful Istria, which has been known since ancient times as terra magica, with Rovinj as its precious jewel. We chose Rovinj for personal reasons as well. Until a year ago, Rovinj was home to Corrado Pellizzer, a legend of local, Istrian, but also Croatian restaurant scene who was always one step ahead in his vision. Corrado's dedication and hard work led to the creation of a reputable family restaurant empire. Corrado introduced me to Rovinj's past and present, and most importantly, he introduced me to many fellow citizens who became my friends. After twenty-five years of friendship, mostly over food and countless dishes we relished in his restaurants elsewhere in Istria, I can say that I feel Rovinj as my hometown.



The smell of dense pine forests and clear sea, various types of winds and sometimes harsh, but luckily mostly mild climate have spawned a very specific cuisine based primarily on fish. The identity of the city of Rovinj is mainly based on catching fish and fish processing; it has always been marked by fishermen and workers in the famous fish cannery. Equally important for the identity of the city are the workers in the famous tobacco factory founded in 1872. Their descendants created a special type of tavern called spacio.

In addition to interesting folk cuisine, Rovinj has inherited the cuisine of naval captains and shipowners mostly from Venice but also from industrialists who mainly came from Central Europe. Viennese cuisine has thus been equally influential here (e.g. the typical Viennese cake with many variations is 'kuglof' or Gugelhupf) because it was brought by the Viennese aristocracy and nobles who used to eat it in special cafés, boarding houses and villas, especially on the small islands in front of the city such as St. Catherine and St. Andrew, true examples of countryside oases. In addition to these historical gastronomic foundations, modern tourism has created here some of the best restaurants on the Croatian coast. They rely mostly on fishermen's catches and preparation of fish, shrimp, large crabs and lobster.

Of course, that is not all! We will try to reveal a lot more to you!

*Vive la Chaîne!*

Radovan Marčić

*Conseiller Gastronomique National*





## *Rovinj – history and phenomena*

All the towns on the western Istrian coast are situated on hills and are therefore visible from a distance. This is mostly so because of their high church bell towers, which were built on the model of the famous bell tower on St. Mark's Square in Venice. If you look northwest on a clear day, especially after the bora wind from Vodnjan (former Istrian capital), you can see the Rovinj bell tower. The Vrsar bell tower can be seen from Rovinj, and the Poreč bell tower can be seen from Vrsar. (The bell tower of Poreč is located on the famous Euphrasian Basilica, which was built in the 6th century by Bishop Euphrasius. It is the oldest Western European example of a three-apsed building with extremely valuable and beautiful mosaics inside. This building is included in UNESCO's World Heritage List.)

From Poreč you can see the Novigrad bell tower, and from Novigrad you can see the one in Umag, and it is often said that from Umag you can see the prototypical bell tower - the bell tower on St. Marco's Square in Venice. This "visual landscape" testifies to another Istrian phenomenon. Namely, Istria has only a dozen large cities, but there are about a hundred smaller towns, villages and farms. The distances between them are small, almost always half an hour to a maximum of an hour ride by car, which creates a cosmopolitan atmosphere on a small scale. Istrians constantly commute from their homes to large agglomerations and vice versa.

## *Sea, ports, 'batana' boats and 'bitinada' singing*

At the beginning of the 11th century, Rovinj was the largest Istrian town, and its northern and eastern ports were the main maritime center of Istria. A long time ago Rovinj was an island that became part of the mainland by land reclamation. This narrow strip of reclaimed land now connects the two ports. The north port is much larger. Not so long ago its long waterfront was full of barrels of wine and loads of wood, stone and bauxite waiting to be boarded on ships. Not far from the pier was the final point of the railway that connected Kanfanar, which is located north of Pula, with Rovinj. There are also several manufacturing plants and large warehouses of the canned fish factory which still operates, although at significantly reduced capacity. The other, eastern port is naturally shielded by the island of St. Catherine located in front of the port. It is a picturesque refuge for the entire Rovinj fleet. That port protects several rows of boats which are anchored there while fishing boats are tied to the breakwater. In the summer, the port offers mooring to sailing boats and yachts. The eastern part of the port continues into a large and beautiful marina with hundreds of yachts on a permanent berth which add more beauty to the ambience.

Speaking of boats and the sea, Rovinj has made a great contribution to shipbuilding. Rovinj shipbuilders have produced a small, but incredibly practical fishing boat called 'batana'. Fishermen wanted to catch fish even in the very shallow sea along the shore, so they built a flat-bottomed boat. It is a boat that would set sail at night time, just before dawn so that fishermen rowed all the way to Poreč and beyond. When the mistral wind started blowing around noon, they would sail back to the port of Rovinj. Fish, mostly crabs (spider crabs) and shellfish, was caught from the 'batana' boat by pulling the fishing equipment on the sea bed. Each 'batana' boat had a Latin sail, of mostly brownish, and dark colors, and each sail displayed a different motif, thus making it easier to recognize which 'batana' boat belonged to which fisherman. Fishermen's wives could tell when their husbands and sons would come home from fishing, so they welcomed them in the harbour and helped unload the catch. The sight of the port full of 'batana' boats with raised sails drying in the sun was simply beautiful. Rovinj paid tribute to these boats in the most beautiful way possible - by setting up a small Batana Ecomuseum. The House of Batana is the centre of the eco-museum where you can learn about the history of these boats which still sway gently in the port. The museum is included in the UNESCO's list of best practices for the management of intangible cultural heritage. In the summer, an experienced ship caulker builds a new 'batana' boat with school children in front of the museum. When the boat is completed, it is plunged into the sea, usually in late summer.

'Batana' boats are often associated with another local tradition - 'batinada' or original folk singing from Rovinj. Since fishermen were always busy either with fishing tools or mending nets, they could not play any instrument, so they evoked the whole orchestra with their voices. These incredibly melodic songs, as well as the art of building a 'batana' boat, are on the list of protected intangible assets of the Ministry of Culture of the Republic of Croatia.





## *“Natural urbanism” and harmony in architecture*

Since Rovinj was originally an island that only later became a peninsula after it had been connected to the mainland, it seemed rather cramped at first. The cramped space conditioned the construction of densely positioned houses with narrow streets and small squares, fortunately still intact today. The city is protected from the sea by a high rocky shore and the walls of houses built on cliffs. On the mainland, the city is surrounded by solid walls. These houses in the northern port literally rise from the sea, sometimes up to five or even six storeys high. The old part of Rovinj on the former island is accessed through the Balbi arch where the main gate of the fortified town - Porton della pescheria - used to be. From 1678 to 1679, the old city gates were demolished to be replaced with a new entrance built in their place, named after the city official of the time.

From that point, narrow streets lead to the top of the hill on which the largest and most important city landmark lies - the church of St. Euphemia, popularly known as Fuma.

It is a baroque Venetian-style building dedicated to a saint and martyr whose sarcophagus, according to the legend, sailed into the town in the 8th century and ran aground on a cape a little north of Rovinj. Ever since then, the inhabitants of the city and surrounding places have made a pilgrimage to her grave. A large copper statue of Euphemia has been placed on top of the bell tower. The statue is also a wind vane because it turns and shows which direction the wind is blowing from.

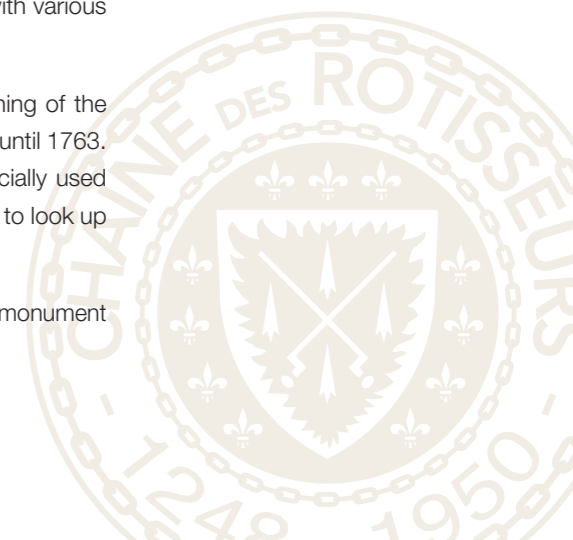
You can study the history of this exceptional city in detail in the city museum next to the “Adriatic” hotel. This baroque palace also shows how much attention the builders paid to the appearance of the city. Actually, the construction of Rovinj began at the time when it was still the island of Mons Albanus. The first archaeological traces of life date back to the Bronze Age, and the old town began to develop in the 3rd century. During the Roman Empire, when Roman military officers received rustic villas as a reward for their military endeavours, a number of such villas were built by the sea on the entire Istrian coast. Flat rocks along the coast, which are today attractive sunbathing spots on the beaches, were not formed by chance, but rather by cutting rocks into stone blocks. This stone was in turn used for construction and lime production. The development of construction is evidenced by the unique large quarry called Monfiorenzo (Cave di Monfiorenzo), which is located only a kilometre and a half east of the city along the road to Bale. This geological monument of nature is considered one of the most interesting in the world with various rocks that testify to the millennia of their creation.

The city expanded beyond the city walls and to the mainland at the beginning of the 18th century. The canal between the island and the mainland was not filled in until 1763. The old town displays folk architecture of skilled local craftsmen who especially used their imagination on the chimneys on the roofs of houses, so it is a good idea to look up during a stroll.

Due to all its distinguishing characteristics, the old town was declared a cultural monument in 1963.

## *“Spacio”, fishermen, artisans, tobacco factory and sardine factory workers*

The emergence of an autochthonous type of Rovinj tavern - “spacio” is closely connected with fishing and fishermen, but also with all kinds of craftsmen and workers in the tobacco factory and those in the sardine cannery. It dates back to the Austro-Hungarian rule, when a special imperial decree allowed farmers to freely sell their own wine and crops from their fields as well as cured meat products in the tavern without any tax levies. In addition to wine, home-made cured meat and dairy products could also be sold there. Workers would come to these taverns mostly on Sundays, often bringing with them the fish they had caught or home-cooked meals, and they would pay a small fee for using the barbecue and the tavern space. They were also obliged to buy wine from the owner of the ‘spacio’ tavern. The poor families of craftsmen and workers considered going to the “spacio” a special occasion, an opportunity to modestly celebrate a non-working day with each other. The city of Rovinj was quite known for its workers. Two large factories, one producing tobacco and the other canning fish, employed a lot of labour from the city itself, but also from the surrounding area. That is why, after the Second World War, Italians were not forced to leave Rovinj in big numbers. They thought that it would be easy to fight for their workers’ rights in communist Yugoslavia, so unlike other Istrian cities, Rovinj remained quite compact culturally speaking. Although many workers of Italian origins later did emigrate from Rovinj, seeing that communism was far from ideal, those who did remain became the richest workers in Croatia. With the privatization of the tobacco factory, they became its shareholders.





## *Grisia and the artists*

Another unique architectural heritage of Rovinj is the winding Grisia Street. It is attractively paved and interspersed with stone stairs. No wonder it has attracted artists and become the place with the largest number of galleries, art studios and souvenir shops in the city. On the second Sunday in August, Grisia is especially vibrant as it becomes a unique art showroom in the world. This tradition, which began in 1967, has become yet another tourist attraction and a true trademark of Rovinj.

## *Distinctive beauty of nature*

The coast between Rovinj and the Lim Channel, together with the Rovinj islands and hinterland, create a charming landscape with beautiful holm oak and pine forests. **The park-forest of Zlatni rt** (Golden Cape) is one of the most beautiful landscapes of western Istria. The area of 52.4 ha is home to a thousand native and autochthonous plant species, the holm oak and Aleppo pine communities, as well as many foreign plant species - cedar, pine and a dozen cypress species that enrich the Mediterranean atmosphere of the park. The "Lone" Hotel is located on the very edge of this park, so you will be able to enjoy a daily view and beautiful scent of the forest.

Just eight kilometres south of this magical forest is the **Palud swamp**, a "special ornithological reserve" with 220 bird species listed. The diversity and richness of ornithofauna, and especially wetland birds during nesting, wintering and migrating, constitute the most important attractions of the reserve, which birdwatching enthusiasts will especially enjoy.

## *Interesting facts for lovers of the occult*

Only 30 kilometres northeast of Rovinj, in the interior of Istria, you will encounter a completely different attraction. A very different indeed. According to a legend, the town of Kringa is home to Jure Grando the vampire. The story of the oldest European vampire recorded by name dates back to 1689, which is almost two hundred years before the legend of Count Dracula. There is also a museum in this town dedicated to their vampire.





## Welcome to GRAND PARK HOTEL ROVINJ

We wish you a warm welcome to the **Grand Park Hotel Rovinj** and **Hotel Lone**. After check-in at the reception and before going to your rooms, you will be greeted with a welcome drink and a snack by the hosts - members of *Chaîne des Rôtisseurs* Croatia. This will take place in *Primi Terreni Restaurant & Deli* from 18.00 to 19.30. In nice weather, the hotel staff will serve food and drinks on the spacious terrace next to the bar, which offers a wonderful view of the city of Rovinj and its main view - the church of St. Euphemia with an impressive bell tower that seems to compete in beauty with the bell tower of St. Marco's Church in Venice after which it was modelled. This will be an ideal opportunity to meet members of the *Chaîne des Rôtisseurs* who will be arriving from all over the world.

From 8 pm onwards, we suggest a casual dinner of your choice in one of Rovinj's restaurants owned by members of the *Chaîne des Rôtisseurs* Croatia, such as **Cap Aureo Signature Restaurant** (Grand Park Hotel Rovinj), **Brasserie Adriatic** (Adriatic Hotel) and **La Puntulina** or **Giannino**. (You can find more details about these restaurants under Friday, 1 October).

## Grand Park Hotel Rovinj

This hotel is located in the southern part of the Rovinj Riviera next to a fragrant pine forest, just a few minutes' walk away from the city centre. It has a wonderful view of St. Catherine, the charming old town and the preserved park-forest. It was designed by the famous Italian architect Piero Lissoni and the Croatian architectural studio 3LHD. The hotel has six floors with luxurious suites and rooms, several restaurants and exclusive boutiques. You can also relax in the sensational **Albaro Wellness & Spa**.

**THURSDAY 30 SEPTEMBER  
18:00 – 19:30**

**Welcome to Primi Terreni  
Restaurant & Deli**

Grand Park Hotel Rovinj

**INCLUDED:**

welcome drink  
snack

**Casual dinner  
at your discretion**

we recommend a 15% discount

Cap Aureo Signature Restaurant  
(Grand Park Hotel Rovinj)

Brasserie Adriatic (Hotel Adriatic)

La Puntulina

Giannino

The architects managed to completely merge the hotel with nature, so each floor of the hotel is also a protruding terrace full of various plants. This bold architectural edifice, which was completed less than two and a half years ago, has another extraordinarily rare and beautiful view. It is a modern marina with boats and yachts of all kinds.

## Primi Terreni Restaurant & Deli

Primi Terreni is located at the foot of the Grand Park Hotel, next to the Lungomare Plaza promenade, and is connected to the main promenade by a large terrace. Primi Terreni is a restaurant specialising in grilled dishes and centuries-old culinary techniques. The bar and lounge area of the Primi Terreni restaurant offers the latest trends in cocktails and music.

## Hotel Lone

A ten-minute walk from the Grand Park Hotel Rovinj reveals a bold architectural edifice in white - the Lone Hotel, named after the bay at the end of which it was built. Large cruisers are constantly sailing in the Rovinj sea, on their journey from Venice to Split or Dubrovnik. Given the look of the hotel, we are wondering if the architects were inspired by these large passenger ships because the hotel looks just like a beautiful cruise ship anchored in a bay. Every detail in the hotel inspires you to explore, just like in a museum of contemporary art. The Lone Hotel, one of the members of the exclusive *Design Hotel* brand, is indeed special because it is actually a perfect blend of luxury, beauty, style and cultural heritage, making it the perfect destination for leisure and business activities throughout the year. It is the place for our gala dinner on Saturday as the culmination of our gathering.

We hope that your stay in the hotels that we have chosen for you will be to your liking and that you will be able to rest, relax and prepare for three-day pleasures and numerous activities that will be offered to you.

**We wish you once again a warm welcome to the first Croatian  
Grand Chapitre!**







## Chef's workshop (Lidia Bastianich's cooking school)

In the culinary world, one can rarely meet a person like Lidia Bastianich who is so simple, nice and warm, and yet, so wise and professional. Lidia is easy-going and unobtrusive, and it is a real pleasure to be in her company, especially for us gourmets who love to discuss food. That is why we think that this cooking workshop will be so much more than just her demonstration of cooking certain dishes. We believe you will enjoy the story of a woman who became the first lady of American gastronomy, whose journey began in a small restaurant in Astoria in Queens, so significant for many Croats who immigrated to New York. Needless to say, her fame is nowadays planetary as her cooking shows have been broadcast by many television channels for years, including the Croatian Radio and Television.

Lidia has managed to combine two most important components of her life - family and food. She has included her children, daughter Tanya and son Joseph, in her many gastronomic achievements.

Prior to the pandemic that disrupted human lives around the world, including the restaurant map of New York and the United States, Lidia Bastianich and her son and daughter operated 12 restaurants with more than 1,000 employees. Her only restaurants outside the United States are the Orsone restaurant in Europe in a village near Cividale del Friuli, not far from Udine along the Slovenian border, and a restaurant in Asia, in Singapore. Next to the Orsone restaurant is one of her two vineyards and cellars (the other is in Maremma in Tuscany) where Lidia Bastianich and her son Joseph (Joe) started wine production within their Italian gastronomic project a few years ago.

In addition to the restaurant business, Lidia also produces artisan pasta and natural tomato sauce under the name Lidia's together with her daughter Tanya and son-in-law Corrado.

Her TV shows received the most prestigious American television award - the *Emmy Award* for *Outstanding Culinary Host* (twice, in 2013 and 2018).

**FRIDAY 1 OCTOBER**  
**10:30 – 12:30**

**Primi Terreni**

Grand Park Hotel Rovinj

maximum: 35 people  
dress code: casual

She has written thirteen books, which were sold in more than a million and a half copies. Some of them are co-authored with her daughter Tanya, and three are related to her television series - *Lidia's Kitchen*, *Lidia's Italy* in America and *Lidia's Italy*. (The book "Lidia's Family Table" was published in Croatian translation in 2008 by Meandar Media.) She recently wrote her memoirs: *My American Dream: A Life of Love, Family, and Food*, and a book about her first big restaurant success, *Felidia*.

Lidia's most ambitious project in the last decade is *Eataly*, which comprehensively presents large food stores, markets, fish markets, delicatessens, butchers and bakeries, as well as several small but very distinctive restaurants. In addition to two restaurant franchises in New York, she owns one in Chicago, Boston, Los Angeles and Las Vegas, Toronto in Canada and in São Paulo, Brazil.

Lidia's culinary vocation is based on Istrian and Italian cuisine. Her cooking books, menus and at least half her dishes exhibit home-made flavours close to the familiar bourgeois heritage of Austrian-Hungarian monarchy. Her most famous restaurant, "Felidia" in Manhattan, which has always been recommended as one of top ten restaurants in New York, combines a Mediterranean and Central European flair. You can eat a Sacher cake and mille-feuille here, but also goulash and even a Croatian specialty called "milinci". This is the restaurant where she first became chef after being assistant in her own restaurant in Queens. Even before opening her own restaurant, she realised she should cook the way she cooked at home and the way her grandmother and mother used to cook.

"What is it that I can do as a chef to improve the already perfect, simple and natural foods and ingredients that I use in my dishes? My job is to harmonise them and tie them all in, but not change them. There are top chefs who think that their creations need to be stunning, and that artistry is key. Even though that approach is fine, my philosophy is just the opposite. As a chef, I am an intermediary who turns natural simplicity of foods into a dish. Likewise, I am an intermediary between different cultures and culinary traditions. I was born in Istria where I took my first peek into a pot. I think that Istrian tradition is marked by 50% of Roman-Italian influences, 35% of Slavic and Croatian influences and 15% of German, i.e. Austrian Hungarian culinary influences. Ever since I was a child, I have faced polyvalent influences and touches of ethnic culinary heritage that I am now trying to convey in my cuisine. My mission, and even the secret to my success, is not the invention of something new, but intermediation of a kind, not so much to relive the old, but rather to ensure continuity."

Helping others through humanitarian activity in her own foundation is an important segment of Lidia's dynamic life. She is the leader of the UN United States of America's Adopt-A-Future program to help educate refugees. She also helped in the fundraising dinner organized for a demining project in the Zagreb Sheraton hotel.

Lidia is a member of the international association Les Dames D'Escoffier and among the founders of Women Chefs and Restaurateurs, two non-profit organizations of leading women in the hospitality industry.

She has received numerous awards. For instance, she has won the James Beard Award seven times. This award was named after the great chef and founder of culinary television series (Outstanding Chef, Television Food Show, Best Chefs in America, Who's Who of Food & Beverage in America, 2016 Specials, 2017 and 2018 Special).





## *Ilica Matošević Wine Workshop (Matošević Wines)*

Wise people say that making wine is a job for several generations as it requires a lot of patience.

Me? I have always tried to take shortcuts in my life. My family didn't make wine - I grew up on the city asphalt, but when the Eros of wine paid me a visit during my education in Italy, I decided to follow his path that I have enjoyed for more than a quarter of a century now.

One of the questions I asked myself at the time was - 'Can Istria, where wine is an unquestionable part of identity, tradition and everyday life, play a new game and make wine for the finest world tables? Can we be proud ambassadors of our region with this product? In the same way that young Italian or Slovenian winemakers did in the 1990s when they bravely started building an attractive and modern image of their region?'

This workshop in Rovinj is a great opportunity for me to pick up the pace on that long path of creation. Without waiting any longer, I'd like to show you some products from that path, from year 2000 onwards. I pretentiously call them my archives, but in fact they are standard wines that we hid from ourselves from harvest to harvest and stored in the dark corners of the cellar, so that we can now taste, compare and evaluate them. Can Malvasia be aged in stainless steel, oak or acacia for fifteen years? What does a champion chardonnay look like after twenty years? What does the first bottle of Grimalde look like today? Opening older bottles is always an interesting game, and this Rovinj opportunity is a special challenge!

**FRIDAY 1 OCTOBER**  
**11:00 – 12:30**

**Primi Terreni**

Grand Park Hotel Rovinj

maximum: 35 people  
dress code: casual

**IVICA MATOŠEVIĆ**

Krunčići, Sveti Lovreč, Istra

**Professionnel du Vin**

He was born in Split in 1964. Agronomist, doctor of biotechnical sciences, president of Vinistra (the largest Croatian wine festival in Poreč) from 2002 to 2014, one of the pioneers of the modern Istrian wine scene.





## *The Lim Channel – boat trip*

The Lim Channel, which is a magnificent example of the wonders of nature, is five miles long, surrounded by steep rocks hundreds of meters high, overgrown with thick maquis.

Due to the protection of nature, navigation is allowed only by tourist boats, mostly to preserve the rich seabed. There are hundreds of springs in the channel, so the sea is brackish, perfect for most marine organisms, especially shellfish. This has led to the creation of large areas of shellfish and fish farms in the channel. The Lim Channel has historically been the site of the richest fishing catches. For instance, a grant which has been preserved since the 6th century shows the Bishop of Poreč, Euphrasius, donating a third of the catch of sea bass and sea bream to his clergymen.

The fjord at the end of the channel where the shallow sea ends, continues into the land all the way to the town of Pazin, which is a fascinating 20 km. In total, along with the sea stretch, the Lim Valley is over 30 km long. The valley was formed as a submerged estuary of the river (ria) Pazinčica, which once flowed into the sea at the end of today's bay, and which began to plunge underground just below the town of Pazin in the Pazin Cave. The name of the channel itself, or better to say the bay, comes from the Latin word *limes*, which means border, because during Roman rule, the border passed there between two provinces - Dalmatia and Italy.

There are several large and small caves along the steep banks of this natural beauty. On the left side, at its beginning from the sea, is the Captain's Cave, and at the end, a hundred meters above the sea, is the large Romualdo Cave, where church rites were held during the 11th century, and probably later.

**FRIDAY 1 OCTOBER  
11:00 – 15:30**

**The Lim Channel - a protected  
landscape**

10:50 h - walk from the Grand Park Hotel  
to the boat

10:50 h - walk from the Lone Hotel to the boat

Boarding the boat

Sailing to the Lim Channel for about 60 minutes

**INCLUDED IN PRICE:**

a tour guide

sailing from Rovinj to the Lim Channel and back

lunch in the "Viking" restaurant - a welcome  
champagne, oysters, warty venus and shrimp tails,  
pasta with shrimp tails and queen scallop, "fritule"  
dessert and Radovan Malvasia wine

minimum: 30 people  
dress code: casual

Romualdo was a hermit priest, credited with founding the Benedictine monastery of St. Michael's nearby. Above the valley is another architectural wonder, the remains of the medieval town of Dvigrad, whose renovation has been going on for decades.

At this end of the Lim Valley there are wooden buildings belonging to the "Viking settlement", which is in fact a former film set for the filming of "Long Ships" with Richard Widmark in the lead role, where the bay is shown as a Norwegian fjord.

In the middle of the bay there are large oyster, mussel and other shellfish farms, for which clean brackish water is an ideal place for growth. We will be able to taste the shells in the "Viking" restaurant soon after the ship docks at the end of the bay.

## *The Viking Restaurant*

"Viking" is a top restaurant where you can try different types of seafood offered by the Lim Channel. You can enjoy the best shells that are taken out every morning from the shellfish farm in the sea in front of the restaurant and which definitely have the best taste immediately after being taken out of the sea. This family restaurant of the Matošević family has a very impressive tradition of almost sixty years. The warm family atmosphere is felt in the entire, relatively large restaurant with a beautiful terrace overlooking the dark turquoise sea. In addition, we will taste top quality olive oil that is made from olives grown in the olive groves of the Matošević family.





Nereo, Lidia, Giovanni Pellizzer

## Cap Aureo Signature Restaurant

(Grand Park Hotel, Rovinj) *Chaîne des Rôtisseurs* restoran

Dinner organised at **Cap Aureo Signature Restaurant** in Rovinj's high-class Grand Park Hotel will allow you to experience the pinnacle of restaurant dining in Croatia. This intense gourmet experience will pretty much shake your own notion of the perfection of taste and the ranking of the restaurants you thought were top notch. You will enjoy both the flavours as well as the realization that haute cuisine is actually quite simple.

We are sure that you will forever cherish the memory of all the dishes prepared by chef Vella. He is the great master of combining different flavours, making sure that the central ingredient on the plate is never overshadowed by other flavours. His technical prowess is manifested in a very bold combination of traditional and modern culinary skills and his constant focus is on groceries, and not on showing off his culinary escapades. For example, he first cooked pigeon meat for fifteen minutes at 50°C in oil seasoned with juniper (homemade gin). At the end of cooking, he added pressed honey wax to the meat. That piece of meat of perfect taste was then served on the olive branch skewer. Simplicity is manifested in a sophisticated combination of the aromas of oil, brandy and honey and the aroma of the basic ingredient - poultry.

The **Cap Aureo Signature Restaurant** which is the true realm of his cuisine is located on the fifth floor of the hotel where the chef's table is set and where he cooks in the open kitchen in front of you. The restaurant is definitely worth a visit as it expands onto a terrace with a glass wall which offers a wonderful view of the marina and the old town of Rovinj. Most of the twenty or so dishes on the menu are based on vegetables. The menu is in the form of a notebook in which you can write down your impressions of the atmosphere of the restaurant, food and wine served as well as read the impressions of other guests. The restaurant's wine list complements Vella's long cooking experience and is just as well arranged as his dishes that have been honed to perfection. Your gourmet experience will be complemented by numerous Croatian and international wines.

### OPTION 1

**FRIDAY 1 OCTOBER**  
**19:30 – 22:30**

#### **fine dining**

Grand Park Hotel Rovinj

Host: chef Jeffrey Vella, Maître Restaurateur

maximum: 45 people  
dress code: casual with ribbon

### CHEF JEFFREY VELLA

#### **Maître Restaurateur**

As you watch Chef Vella prepare the dishes, you quickly notice that he is a calm person; his movements are steady, almost slow. In a way, that is the exact opposite of what you would expect from a feisty Maltese Mediterranean temper. It is clear why his dishes are so balanced and harmonized. He has long replaced his native island in the heart of the Mediterranean with Croatia. He first worked at the Esplanade Hotel in Zagreb, and then, five to six years ago, at two Dubrovnik restaurants. After that, he was in the Zagreb Barbieri's restaurant, unfortunately not for long. For the last three years he has been a chef at the Wine Vault restaurant in the Monte Mulini Hotel, where the famous story of one of the most successful Croatian gastronomic chapters began. He then became the director and creator of the menu of all à la carte restaurants within the Maistra Collection brand. After that, he set up the kitchen of "our" restaurant in the Grand Park Hotel Rovinj which opened two and a half years ago. He was then promoted to corporate director of all culinary operations at the Maistra hotel chain.

## Giannino

(Rovinj) *Chaîne des Rôtisseurs* restoran

After a drink at the **Puntulina** restaurant, which is located by the sea, we will head to **Giannino**, the most famous restaurant in Rovinj. We will get acquainted with one half of the largest family catering empire in Istria. One half because the Pellizzer family, in addition to the two restaurants that we will visit, also owns the **Bugadur** restaurant (located next to the Puntulina restaurant), as well as the miniature **Rio bar**. This bistrot used to be a famous city café in the late sixties and a few years ago it was turned into a small restaurant appealing to any gourmet.

The story of Pelizzer family restaurants is a reflection of Corrado Pellizzer's life, which is so interesting that it could be used for a great film screenplay. He was a fisherman's child who grew up to be a fisherman himself. After that, he was a captain of the fishing boat and finally a caterer with a large catering empire - the first pizzeria in Yugoslavia, the first disco club and the first floating restaurant. Most importantly, he raised a whole new generation that continued his business. In addition to his sons and daughters-in-law, four of his grandchildren work in his restaurants as managers, waiters or cooks. Sadly, Corrado suddenly left us a year ago at the age of eighty-three. That is why we would like to dedicate the gala dinner of this *Grand Chapitre* to the memory of this incredible man who marked the Croatian hospitality industry and who was the oldest member of the *Chaîne des Rôtisseurs* Croatia.

Corrado's cuisine was based on fish, crabs and shellfish with a strong influence of Italian cuisine. His Italian roots influenced his cooking so that he prepared every kind of fish in all possible ways, with a lot of pasta. Every year he would surprise us with something exquisite and new, which earned him numerous awards in the homeland of his ancestors. You will have the opportunity to enjoy a modern interpretation of these dishes prepared by Dubravka Čujo. For more than a decade, she has been a chef of the restaurant kitchen, now taken over by Corrado's elder son Nereo. The main theme of the dinner is the fishing heritage of Rovinj. This means that we will enjoy traditional dishes which used to be prepared by famous Istrian fishermen of Rovinj. In a single evening you will get acquainted with the most important, but often forgotten elements of Rovinj's gastronomic tradition. Of course, with a slightly more modern preparation technology and serving style.

Puntulina is a restaurant on the **mythical edge** of a rock that rises from the sea. It is actually the old house of the Pellizzer family in front of which goods used to be traded, not always legally. In fact, fishermen who sailed from as far as Chioggia from the Gulf of Venice (who were often called "chozoti") were careful not to be seen by customs officers when they exchanged their catches for tobacco that had secretly been brought to them by workers from the tobacco factory.

### OPTION 2

**FRIDAY 1 OCTOBER**  
**18:00 – 22:30**

#### **sunset drink at the Puntulina restaurant fisherman's dinner**

Hosts: the Pellizzer family, Nereo Pellizzer, Maître Restaurateur, chef Dubravka Čujo

18:00 h - a 15-minute walk to the Puntulina restaurant (sunset drink)  
19:00 h - a 10-minute walk to the Giannino restaurant (Transportation by electric vehicles will be provided for those who cannot or do not want to walk.)

maximum: 45 people  
dress code: casual with ribbon

### DUBRAVKA ČUJO

#### **Chef**

She has been in the kitchen of the Giannino restaurant for more than twenty years. She started as an assistant and Corrado's student, and for the past ten years she has become the undisputed queen of the restaurant kitchen. Since Corrado was a great authority who had to be obeyed like any other boss, she strictly followed his recipes at first. After she mastered his recipes, like any talented chef, she started adding her own touches to the dishes, incorporating in the dishes also the wishes of Corrado's elder son Nereo. He visits a dozen top restaurants around the world every year, not to be the epigone of their menus, but to improve his own dishes.





## Brasserie Adriatic

(Hotel Adriatic, Rovinj) *Chaîne des Rôtisseurs* restoran

This is an elegant restaurant in the French *brasserie* style located on the ground floor of the **Hotel Adriatic** on the main square of Rovinj, surrounded by a number of palaces from the 18th and 19th centuries. These buildings allow this basically fishing village to show off the splendour and luxury of the then Central European elite. The palace was converted into a hotel by the Viennese Löffler family in 1913. A major refurbishment in 2015 restored its historical exterior and completely modernized the interior so that the hotel and the square regained the lost splendour and gained a completely new dimension. The hotel is also the first art gallery because the hotel premises have been decorated by works of art of many renowned artists from Croatia and around the world. This restaurant in the French Riviera style is adapted to today's notion of luxury, duly respecting the inherited past. Whether you are sitting inside the restaurant or on the circular terrace outside, you will be in the very heart of the city enjoying a view of the sea, passers-by, the city clock tower, the fountain in the middle of the square and boats swaying in the harbour. This is a truly attractive ambience worth visiting.

*Chef* Milena Cvek prepares all the meals in the open kitchen. The menu changes seasonally in the French style, but this imaginative chef refines it on a daily basis. The chef creates the menu depending on the fresh ingredients offered that day, so every day is a new culinary surprise. Although she is said to have a brasserie style of cooking, her style is much more demanding and closer to fine dining. The rich menu is a well-balanced combination of what is typically eaten in Rovinj, and that is fish and meat dishes. *Chef* Cvek pays a lot of attention to vegetables, so many dishes combine them with the central fish or meat element. She also prepares light dishes with lightly cooked vegetables and imaginative salads. Once you try them, you will see that these dishes have an exceptional nutritional value and are very tasty and healthy.

### OPTION 3

**FRIDAY 1 OCTOBER**  
**19:30 – 22:30**

#### **fine dining**

Host: chef Milena Cvek

A 10-minute walk from Grand Park Hotel to Adriatic Brasserie Restaurant (15 minutes from the Lone Hotel)

(Transportation by electric vehicles will be provided for those who cannot or do not want to walk.)

maximum: 45 people  
dress code: casual with ribbon

### MILENA CVEK

#### *Chef*

Milena Cvek became a chef out of love, mostly persuaded by her children who always told her how well she cooked. She married into a famous Istrian culinary family; her husband was a chef by profession. His brother was Viljam Vili Cvek, one of the most famous Istrian chefs. She worked in restaurants in Germany and America, and in 2000 she opened a tavern in Rovinj with her husband, where she waited tables at first. They switched roles very quickly, so chef Milena took up cooking and her husband took up waiting tables. After the opening of the Lone Hotel in 2011, she became the sous chef to Priska Thuring with whom she created dishes that attracted many guests to that particular hotel. In 2015, she started a new, and for now, very successful chapter in her many years of culinary experience - she became a chef at the Adriatic Brasserie restaurant, which is located in the beautiful ambience of the Adriatic Hotel in the port of Rovinj.

## Alla Beccaccia

Fažana (Valbandon) *Chaîne des Rôtisseurs* restoran

This restaurant is a combination of simplicity and refinement, which is actually the best gourmet combination. Under the completely new guise of sophisticated architectural details and horticulture, this is basically a classic Istrian 'osteria'. Next to the old house, which is a small hotel today, a new family house was built with a very bold architectural extension designed as an exclusive tourist accommodation. To us, the most important thing is a small, simple and nicely decorated restaurant at the very end of the property. The interior is dominated by a large open fireplace which heats the space in cold weather, and also extends the kitchen space, as it serves as a grill. The outside of the restaurant is partially on the porch by the entrance, and the other part is on the lawn next to the restaurant overlooking the pool.

This well-designed property is centered around hunting. Pino Radolović, the pater familias, and other family members have been hunting for three generations, so that it comes as no surprise that the restaurant is called **Beccaccia** (woodcock in Italian). Woodcock is a very rare bird, very difficult to catch. It has almost disappeared in Istria, so Pino Radolović, as the leader of hunting tours, has to go all the way to the swamps of Herzegovina to catch it. It is a real feat to catch this bird which is revered by the entire gourmet community. It is said that barely one woodcock is caught per fifty caught quails.

This is why we will enjoy the **hunting dinner** in this restaurant and eat what is caught and harvested in the field. We will also try the olive oil from their own olive grove located right behind the restaurant.

### OPTION 4

**FRIDAY 1 OCTOBER**  
**19:30 – 22:30**

#### **hunting dinner**

Hosts: the Radolović family - chef Jadranka Radolović, Marko Radolović, Maître Hotelier

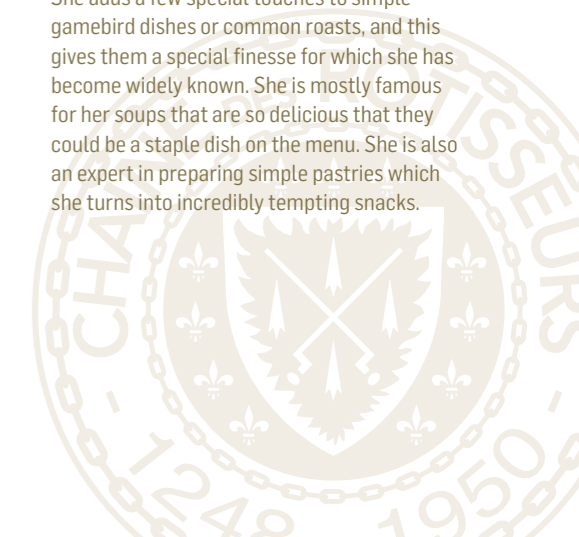
Transport by bus  
18:30 h - departure in front of Primi Terreni (Grand Park Hotel Rovinj)

maximum: 45 people  
dress code: casual with ribbon

### JADRANKA RADOLOVIĆ

#### *Chef*

The best food should always be prepared with utmost skill and imagination. In this well-designed family restaurant, we will enjoy the dishes prepared by chef Jadranka Radolović, whose cuisine has long been admired by gourmets from a much wider area than Istria. She adds a few special touches to simple gamebird dishes or common roasts, and this gives them a special finesse for which she has become widely known. She is mostly famous for her soups that are so delicious that they could be a staple dish on the menu. She is also an expert in preparing simple pastries which she turns into incredibly tempting snacks.





## Pergola

Zambratija (Savudrija), *Chaîne des Rôtisseurs* restoran

Rare are the people whose ideas, constant growth and persistence can truly amaze you. The **Pergola** restaurant is located away from the hustle and bustle but it is still very successful. The name “Pergola” was invented in 1966 by Fabricio’s father Ricardo. At the time, the yard next to the house was covered by a grapevine canopy (‘pergola’ in Croatian), and beneath the grapevine canopy was a classic Istrian inn focused primarily on the daily catches of local fishermen. Since the young owner took over the restaurant ten years ago, he has radically changed the menu, and the term “pergola” has remained only in the name because the terrace and the interior of the restaurant have been successfully modernized.

In addition to extremely imaginative and completely original dishes prepared by *chef* Fabricio, the table decoration is also impressive. Serving and decorating meals is done according to the highest possible standards. In this restaurant, each dish will be served on a different plate and with different cutlery, some of which are really special, even extreme. Serving is part of the ritual performed by Mrs. Vežnaver, the *chef’s* wife. Mr. Fabricio is the master of the kitchen. He cooks alone, without any assistants, which is why they accept a limited number of guests. His wife Ljiljana works with customers and is the true queen of the hall. She talks to guests and presents each dish. It is quite clear that she cares about style. Just like waiters or sommeliers select a wine for a certain dish, she successfully combines different types of dishes with serving methods, choice of cutlery, glasses and plates as well as with the choice of olive oil, vinegar, salt, pepper and other spices. As a result, the table resembles an altar for an important Mass celebration. *Fine dining non plus ultra.*

It is not too hard to describe the *chef’s* style at first glance. Every detail has been carefully thought through, so it is clear that this is one of the best restaurants in Croatia famous for a distinct cooking style.

Ljiljana and Fabricio will also win you over with their modesty and unpretentious personalities. All in all, dining at their restaurant seems a bit like a refined celebration in a secret cult.

### OPTION 5

**FRIDAY 1 OCTOBER**  
**19:30 – 22:30**

#### **fine dining**

Hosts: chef Fabricio Vežnaver, Maitre Restaurateur and Ljiljana Vežnaver

Transport by bus

18:00 h - departure in front of Primi Terreni (Grand Park Hotel Rovinj)

maximum: 12 people

dress code: casual with ribbon

#### **CHEF FABRICIO VEŽNAVER** **Maitre Restaurateur**

He developed his family cooking business starting from the classic osteria in which he assisted his father, and then making a radical turn to signature fine dining. For example, his brodetto is similar to a traditional brodetto only in name and basic ingredients. Its taste is perfectly balanced - several delicious seafoods as the centre stage of the dish, accompanied by a skilfully prepared sauce. It is so delicious that your only objection can be its minimalism. Another example - small squid and cuttlefish that fishermen use for bait if they are not sold are enriched with planktonic algae found on fishing nets. This is then used to create a wonderful greenish structure that seems to be from out of space. I think that these two examples are quite enough to understand what beauty awaits you on the plate in the “Pergola” restaurant.

## *The village of Ferenci (Fatorić family farm) and Matošević wine cellar*

On the bus ride to the village of Ferenci, which is located northwest of Rovinj, you will be able to enjoy the diversity and beauty of the Istrian landscape. At the top of this small town is one of the few autochthonous self-sustaining estates where the owners Oriel and Đordano Fatorić still manage to live a traditional rural life. They decided to keep the tradition in several segments of food production. They raise pigs to make cured meat and highly valued Istrian prosciutto which differs in taste from all other known prosciuttos primarily due to a specific recipe for curing meat. In addition to the production of dried pancetta, ombolo and ‘budola’, they also produce cured sausages and salami. We will have the opportunity to try all this in the part of the property that is designed for guests. In addition to vegetables, they also grow wheat, which is very rare these days, so we will also have the opportunity to try home-made bread and ‘fuži’ made from flour produced from their own wheat. Just like real Istrian farmers, they are also engaged in olive growing and viticulture. So, in addition to cured meat delicacies, we will also try their brandies, wines and olive oil. Their property is indeed a good example of completely autochthonous gastronomy combined with the pristine beauty of their farm.

On the way back from the Fatorić family farm, after a short bus ride, we will make a stop in the village of Kremenje to visit the **Matošević winery**. You can read about this famous Istrian winemaker on the previous pages of the program where we announce the wine workshop of Ivica Matošević on Friday, October 1, 2021 at 12.00. You will have the opportunity to see a beautiful wine cellar where you can enjoy his wines that have won prestigious world wine awards. You can also learn something about wine production technology.

Đordano i Oriela Fatorić

**SATURDAY 2 OCTOBER**  
**10:30 – 14:30**

**The village of Ferenci (Fatorić Family Farm) and Matošević wine cellar, Krunčiči - Sveti Lovreč**

Transport by bus

10:30 h - departure in front of Primi Terreni (Grand Park Hotel Rovinj)

13.00 h - departure from the Fatorić farm to the Matošević wine cellar in Kremenje

#### **INCLUDED IN PRICE:**

tourist guide and bus transport

lunch at the Fatorić farm - homemade brandy, a platter of prosciutto, ombolo, salamina sausage, pork neck and pancetta, ‘fuži’ with homemade rooster, tasting of olive oil and wine and Istrian traditional cakes (‘kroštule’ and ‘pandišpanj’) wine tasting at the Matošević winery

minimum: 30 people  
dress code: casual





## Olive oil workshop of the Ipša family

*How to distinguish olive oil from another type of oil? Why is olive oil healthy and valued in gastronomy? Traveling the world through olive oil - characteristics of olive varieties and dishes associated with them.*

Klaudio Ipša was born in 1966 in Koper. He attended primary school in Livade, and secondary school in Buzet. He first worked as a mechanic at the Cimos / Citroën plant in Buzet, and then from 1991 to 2005 he worked as a caterer. In 1998, he began restoring old and planting new olive groves. As the business of olives and olive oils got more serious and more demanding, he closed the restaurant and took up agriculture. His constant desire to improve earned him a degree of agricultural engineer of Mediterranean cultures in 2010. He received many awards for extra virgin olive oil in Croatia and abroad. After graduating from the agricultural school in Poreč, his son Ivan also became actively involved in the business. Together they started planting vineyards, first in Ipši, and later in neighbouring Oprtalj. In wine production, just like in olive oil production, quality is of primary importance to them. Last autumn, after many years of planning, Klaudio and Ivan opened a state-of-the-art oil mill where, in addition to grinding their own olives, they can also grind olives from neighboring olive groves.



**SATURDAY 2 OCTOBER**  
**11:00 – 12:30**

**Primi Terreni**

Grand Park Hotel Rovinj

maximum: 40 people  
dress code: casual

**KLAUDIO I IVAN IPŠA**

Livade, Istra

**Professionnel du Vin**

## Olive oil workshop of the Lupieri family

Andrea Lupieri was born in 1980 in Pula. He lives and works in Vodnjan. After graduating from the Faculty of Law, University of Zagreb, he worked as a legal advisor in Lloyd's ship insurance, and eight years ago he devoted himself entirely to olives and organic olive growing. Andrea is also an official panel tester for olive oils who has completed several courses on olive growing in Italy. With his family, he grows 6,000 olives on 30 hectares, mostly domestic varieties, all according to the principles of organic farming.

Their **Cadenela olive oil** enjoys the status of one of the best oils in the world. It has already been awarded for its quality at many international competitions - from the Italian Flos Olei and Biol to competitions in Japan. Andrea decided to expand the olive grove just this year, so he planted another 10 hectares of olive groves, and he also decided to buy his own small oil mill. In addition to olive growing, Andrea has been a long-time sailor and skipper.

A tasting of olive oil with a lecture on its characteristics and quality will be held in one of its olive groves near Vodnjan. It will be accompanied by a traditional Istrian frittata with homemade sausages.



**SATURDAY 2 OCTOBER**  
**11:00 – 13:30**

**Vodnjan**

Transport by bus

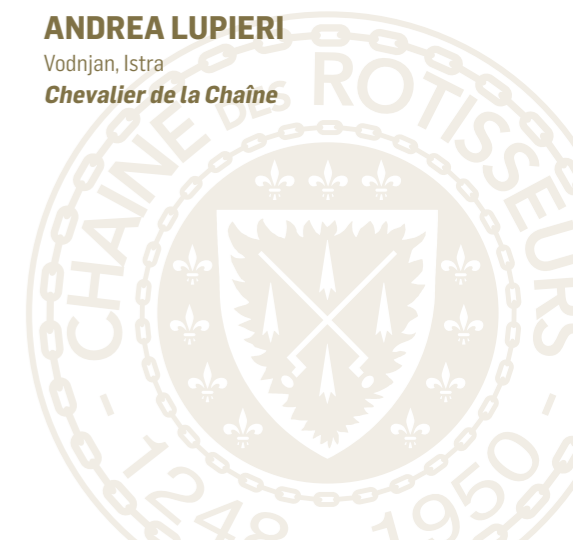
11:00 h - departure in front of Primi Terreni  
(Grand Park Hotel Rovinj)

maximum: 40 people  
dress code: casual

**ANDREA LUPIERI**

Vodnjan, Istra

**Chevalier de la Chaîne**





## Inauguration ceremony

Grand Park Hotel

The *Chaîne des Rôtisseurs* receives new members once a year in a special ritual. In addition to “professional” members - restaurant owners, chefs, hoteliers, sommeliers, oil and wine producers - the inauguration ceremony also accepts selected gourmets who have expressed their willingness to be members. Promotions are also announced at the inauguration.

The inauguration ceremony is a separate event to be held at the **Grand Park Hotel** in Rovinj in a spacious and nicely decorated Grand Park Ballroom which will also be trimmed with the symbols of *Chaîne de Rôtisseurs*. The event will be attended by international leaders, directory members and our friends from Slovenia, who helped us establish the **Bailliage de Croatie** - Croatian Gastronomic Association in the autumn of 2018. The ceremony will be led by our honorary member Mr. Klaus Tritschler, *Conseil d'Administration et Magistral, Bailli Délégué of Germany and Directeur International de Développement et Communication, Comité International des Jeunes Sommeliers*.



## Gala dinner

Hotel Lone

*Dedicated to Corrado Pellizzer*

We hope that in the past two days you have been satisfied with everything we have offered you - the delicacies prepared by our *chefs*, the city and the ambiance of the hotel that we chose for this **Grand Chapitre**, and with a part of Istria that you are able to explore in organized excursions. The gala dinner is the crown of the *gourmet* part of the first **Grand Chapitre Bailliage de Croatie**, prepared by the team of chefs managed by chef **Jeffrey Vella**, *Maistra's Corporate Culinary Director*.

In addition to distinguished guests and representatives of tourism organisations and the media, our special guest at this gala dinner will be the *First Lady of American Cuisine* - **Lidia Bastianich**.

The sommeliers of the hotel in which we are staying make sure that the selected dishes are paired with the best wines, some of which are wines of members of the **Chaîne de Rôtisseurs** Croatia. The same goes for olive oils that will be served at the table. These are olive oils of Klaudio Ipša and Andrea Lupieri, whose workshops you may have attended today.

We would like you to enjoy the culinary masterpieces of our chefs and we hope that this dinner, as the crown of our three-day first **Grand Chapitre**, will forever remain cherished in your memory.

After dinner, you are kindly invited to the after party. You will get more information about the exact location of the party at the gala dinner.

**SATURDAY 2 OCTOBER**  
**18:00 – 19:00**

**Inauguration ceremony at the**  
**Grand Park Ballroom**

Grand Park Hotel Rovinj

dress code: black tie (gowns with ribbons)

**SATURDAY 2 OCTOBER**  
**20:00 – 23:00**

**Gala dinner**  
Hotel Lone

maximum: 170 people

dress code: black tie (gowns with ribbons)





## *Chaîne des Rôtisseurs*

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