

JRE
JEUNES RESTAURATEURS

50

YEARS OF
NEVER-ENDING
PASSION

RESTAURANT GUIDE
CROATIA
2024



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naturally
yours*

JRE
JEUNES RESTAURATEURS



**YEARS OF
NEVER-ENDING
PASSION**

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Tajnica / *Secretary*

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s najkvalitetnijim digitalnim
poslovanjem!



**NOMINIRAJ
SVOJ DIGITALNI
RESTORAN**

Nominacije traju do
1. 9. 2024. godine.



Miele

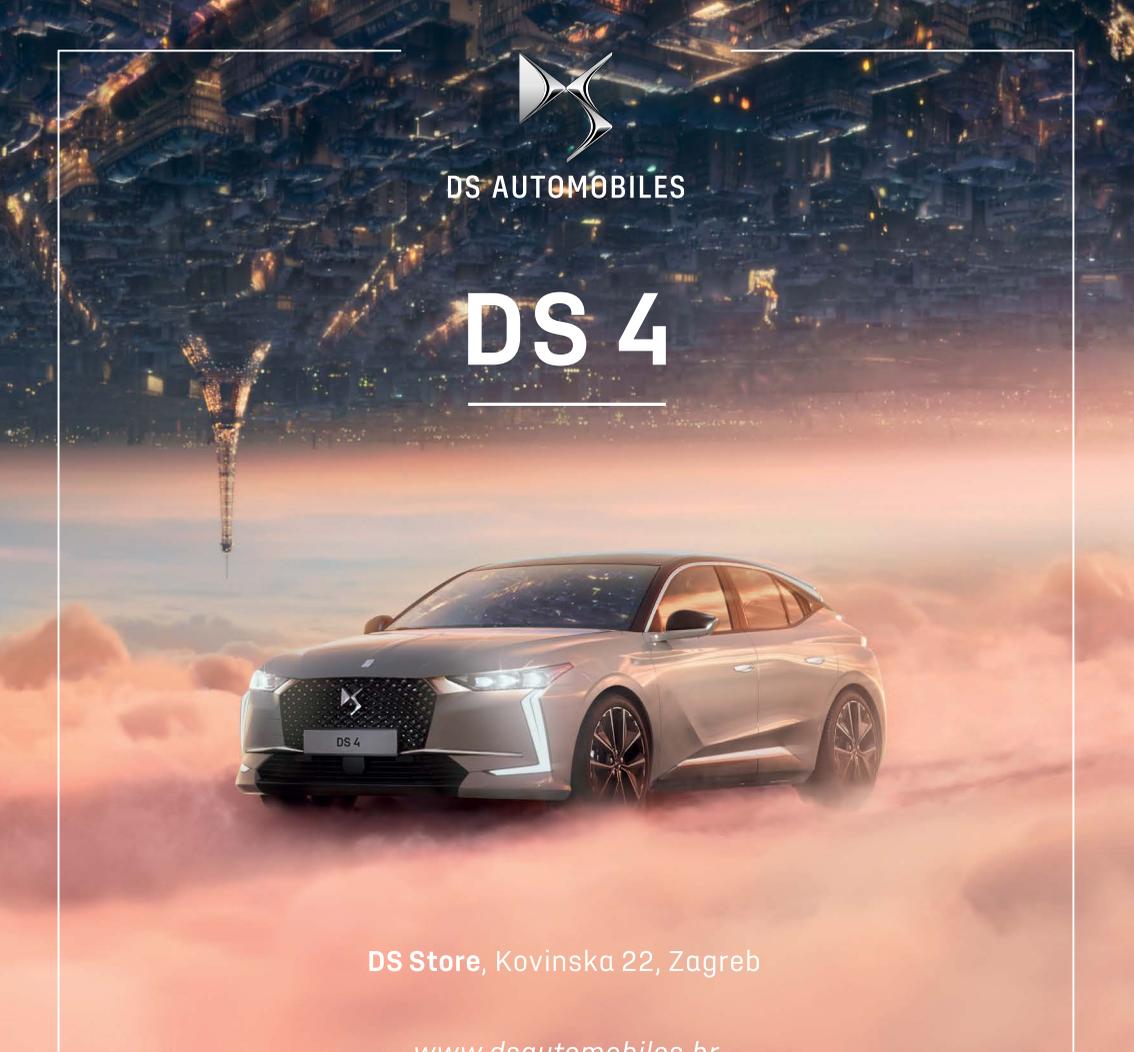


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PELIN
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Govor predsjednika

A Word from the president

 JRE-Croatia

 JRE_Croatia

www.jre.hr

Dragi naši gosti, ljubitelji gastronomije, kolege, partneri, sa zadovoljstvom Vam predstavljam vodič udruge JRE-Hrvatska za 2024. godinu! JRE internacionalna je udruga mladih restoratera i chefova s jednim zajedničkim ciljem: dijeljenje znanja, iskustva i ljubavi prema hrani! Danas udruga obuhvaća 390 restorana i 160 hotela u 16 zemalja svijeta. Hrvatska obitelj ove godine broji 15 restorana koji su usko povezani jednom niti – strašću. *Never-ending passion* moto je JRE udruge s kojim njezini članovi žive i rastu. Velika smo obitelj kod koje se sve se vrti oko dijeljenja, poticanja i inspiriranja strasti i talenta. Prepustite se kreacijama na tanjurima, osjetite jedinstvene okuse i uživajte!

Vjeko Bašić,
Predsjednik JRE-Hrvatska (Konoba Boba)



Dear guests, gastronomy lovers, colleagues, and partners, I am pleased to present the JRE-Croatia association guide for the year 2024! JRE is an international association of young restaurateurs and chefs with one common goal: sharing knowledge, experience and love for food! Today, the association includes 390 restaurants and 160 hotels in 16 countries around the world. This year, the Croatian family has 15 restaurants that are closely connected by one thread - passion. "Never-ending passion" is the motto of the JRE association with which its members live and grow. We are a big family where everything revolves around sharing, encouraging and inspiring passion and talent. Indulge in the creations on the plates, feel the unique flavours and enjoy!

Vjeko Bašić,
President JRE-Croatia (Konoba Boba)

Povijest

History

2024

50 – ti rođendan internacionalne udruge JRE

2016

Novi logo i novo ime JRE-Jeunes Restaurateurs
New logo and new name JRE-Jeunes Restaurateurs

1994

Osnivanje internacionalne udruge Jeunes Restaurateurs d'Europe
Establishment of the international association Jeunes Restaurateurs d'Europe

1974

Osnovani 1974. pod imenom Jeunes Restaurateurs de France
Founded in 1974 in France as Jeunes Restaurateurs de France

Nacionalni upravni odbor

National board



Marko Gajski
(LD Restaurant & Lešić Dimitri Palace)
JRE član UO



Ivan Badurina
(Restaurant Bađi)
JRE član UO



Mate Nižić
(Restaurant Foša)
JRE član UO



Hans van Manen
Internacionalni JRE član UO

Dobrodošli u JRE-Jeunes Restaurateurs

Welcome to JRE-Jeunes Restaurateurs

Pozivamo vas da zajedno s nama, ovdje u JRE-Jeunes Restaurateurs pregledate neke od najnevjerojatnijih gurmanskih kuhinja iz cijelog svijeta. Svaki put kada posjetite jedan od naših finih restorana, doživjet ćete 'beskrajnu strast' za vrhunskim kulinarским savršenstvom.

JRE-Jeunes Restaurateurs utjelovljuje vrhunac gastronomije, okupljajući najbolje od najboljih.

Ove godine također obilježavamo 50. godišnjicu vođenja u vrhunskoj kuhinji. Bilo je to nevjerojatno putovanje od pet desetljeća nepokolebljive predanosti i bezgraničnog entuzijazma.

Uronite u nezaboravno kulinarско iskustvo i slavite umjetnost i dušu vrhunske kuhinje, dok mi nastavljamo strastveno istraživati horizonte gastronomije kako bismo vam pružili kulinarске trenutke zadovoljstva i užitka još najmanje pedeset godina.

Dobar tek!

Daniel Lehman,
JRE president



We invite you to browse some of the most amazing gourmet cuisines from around the world with us here at JRE-Jeunes Restaurateurs. Every time you visit one of our fine restaurants, you will experience an 'endless passion' for ultimate culinary perfection. JRE-Jeunes Restaurateurs embodies the pinnacle of gastronomy, bringing together the best of the best. This year we are also celebrating the 50th anniversary of leadership in top cuisine. It has been an incredible journey of five decades of unwavering commitment and boundless enthusiasm. Immerse yourself in an unforgettable culinary experience and celebrate the art and soul of fine cuisine, as we continue to passionately explore the horizons of gastronomy to provide you with culinary moments of pleasure and delight for at least another fifty years. Good apeteite!

Daniel Lehman,
JRE president

390

restorana
restaurants

50

godina tradicije
years of tradition

6.000

zaposlenih
employees

16

država
countries

5M

gostiju
guests

180

Michelin zvijezdica
Michelin stars

4.000

bodova Gault&Millau
points of Gault&Millau

International board



Daniel Lehman
JRE president



Gašper Puhan
JRE vice president



Daniel Canzian
JRE vice president



Hans van Manen
CEO

JRE obitelj

JRE Family



Svi naši kuhari JRE-Jeunes Restaurateurs kombiniraju duboku strast prema hrani s izvanrednom razinom kulinarskog znanja, kao i ljubav prema lokalnim namirnicama i snažan osjećaj za tradiciju. Osim izvrsnoga kuharskog umijeća, njihovi restorani nude i doista čarobnu atmosferu. Mladi ugostitelji i kuhari mogu sudjelovati u JRE-Jeunes Restaurateurs associates programu ako su mlađi od 42 godine. Članovi JRE-a u dobi od 50 i više godina također dobivaju počasni status i postaju članovi, 'Membre d'Honneur'. Koncept se vrti oko želje JRE-Jeunes Restaurateurs da podijele, nadahnu i potaknu strast prema gastronomiji. Kao gost restorana JRE zasigurno ćete imati koristi od ove zajedničke strasti.

All our JRE-Jeunes Restaurateurs chefs combine a deep passion for food with an extraordinary level of culinary knowledge, as well as a love of local ingredients and a strong sense of tradition. In addition to excellent cooking skills, their restaurants also offer a truly enchanting atmosphere. Young restaurateurs and chefs can participate in the JRE-Jeunes Restaurateurs associates program if they are under 42 years old. JRE members aged 50 and over also receive honorary status and become 'Membre d'Honneur'. The concept revolves around the desire of JRE-Jeunes Restaurateurs to share, inspire and encourage a passion for gastronomy. When you are a guest at JRE restaurant, you will surely benefit from this shared passion.



Experiencing all the joys of haute cuisine, while cooking sustainably:



Gather valuable knowledge on haute cuisine from renowned JRE chefs, learn how to implement sustainable practices in your everyday life and take care of our planet.

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NAGRADUJEMO VAŠU VJERNOST

Osvoji gastronomsko iskustvo u jednom od JRE-Jeunes Restaurateurs-HR restorana po svojoj želji!

Posjećujući JRE-HR restorane i preuzimajući besplatne digitalne sadržaje na platformi Priceless.com, unutar kalendarske godine 2024. skupite osam različitih pečata i osvojite gastronomsko iskustvo u jednom od naših JRE-HR restorana po vlastitom izboru!

U nagradnoj igri mogu sudjelovati svi gosti, domaći i inozemni. Minimalni iznos konzumacije potrebne za dobivanje pečata u restoranu je 100 eura, a preuzimanje digitalnih sadržaja na Priceless.com potpuno je besplatno. Novost od ove godine je da i prigodom posjeta restoranu za vrijeme aktivacije „Passion week with Mastercard“ možete zatražiti pečat i sudjelovati u nagradnoj igri!

Korisnici Mastercard® kartica imaju posebnu pogodnost koja im omogućuje brži dolazak do nagradnog menija u odabranom JRE restoranu u Hrvatskoj. Registracijom svoje Mastercard kartice na Mastercardovoj iskustvenoj platformi Priceless.com imate priliku

besplatno preuzeti digitalne sadržaje – virtualne obilaske JRE restorana u Hrvatskoj koji sadržavaju i videorecepte renomiranih chefova.

Svaki preuzeti videosadržaj vrijedi kao jedan pečat. Trenutno su dostupna 4 online sadržaja na web platformi koje možete preuzeti!

Kako biste osvojili nagradno gastro iskustvo u odabranom JRE restoranu, svih osam pečata potrebno je prikupiti do 31.12.2024. godine. Ponuda se odnosi samo na hrvatske JRE restorane iz vodiča JRE-HR 2024.

Nakon što prikupite osam pečata iz osam različitih hrvatskih JRE restorana (posjećujući restorane fizički ili kombinirajući fizičke posjete restoranima s preuzimanjem digitalnih sadržaja) fotografiju stranice s pečatima pošaljite na j.baljkas@jre.eu, zajedno sa svojim podacima, radi dogovora oko iskorištavanja nagradnog gastro iskustva.



GIFT FOR LOYAL GUESTS!

Visit eight JRE-Croatia restaurants in 2024 and win a complimentary dinner for two in JRE-Croatia restaurant of your choice!



By visiting JRE-HR restaurants and downloading free digital content on the Priceless.com platform, collect eight different stamps within the calendar year 2024 and win a gastronomic experience in one of our JRE-HR restaurants of your choice!

All guests, domestic and foreign, can participate in the prize draw. The minimum amount of consumption required to obtain a stamp in a restaurant is 100 euros, and downloading digital content on Priceless.com is completely free. This year's novelty is that when you visit the restaurant during the "Passion week with Mastercard" activation, you can request a stamp and participate in the prize draw! Mastercard® card users have a special benefit that allows them to get to the award menu faster in the selected JRE restaurant in Croatia. By registering your Mastercard card on Mastercard's experiential platform Priceless.com, you can download digital

content for free - virtual tours of JRE restaurants in Croatia, which also contain video recipes by renowned chefs.

Each downloaded video content is worth one stamp. There are currently 4 online contents available on the web platform that you can download!

In order to win a prize-winning gastronomic experience in a selected JRE restaurant, all eight stamps must be collected by 12/31/2024. years. The offer applies only to Croatian JRE restaurants from the JRE-HR 2024 guide.

After you have collected eight stamps from eight different Croatian JRE restaurants (by visiting restaurants physically or by combining physical visits to restaurants with downloading digital content), send a photo of the page with the stamps to j.baljkas@jre.eu, together with your information, in order to agree on the use of the award-winning gastro experiences.

Pečati / Stamps

Datum / Date #1	Datum / Date #2	Datum / Date #3
Datum / Date #4	Datum / Date #5	Datum / Date #6
Datum / Date #7	Datum / Date #8	



MALI PROIZVOĐAČI I VINARI

Small producers and winemakers

Vinari / Wineries: Korta Katarina, Senjković, Baraka, Ipša, Cattunar, Coronica, Cuj, Podrum Mladina
Mali proizvođači / Small producers: Latus, Beef shop, Marfish, Sin Ravnice, Rajska rajčica, Karlič, Taman chocolates

JRE-Hrvatska surađuje s malim proizvođačima i vinarima kako bi naglasak stavili na izvorno lokalne namirnice i tradicionalne okuse. Trudimo se birati lokalno, sezonski i prednost dati malim proizvođačima i vinarima kako bismo zajedno kreirali nezaboravne i jedinstvene okuse!

Od Slavonije, preko Zagorja, Istre i Dalmacije mali proizvođači i vinari nose običaje svoga kraja.

Želja nam je predstaviti regionalnu gastronomiju te širiti mrežu između malih proizvođača, dobavljača i krajnjih kupaca.

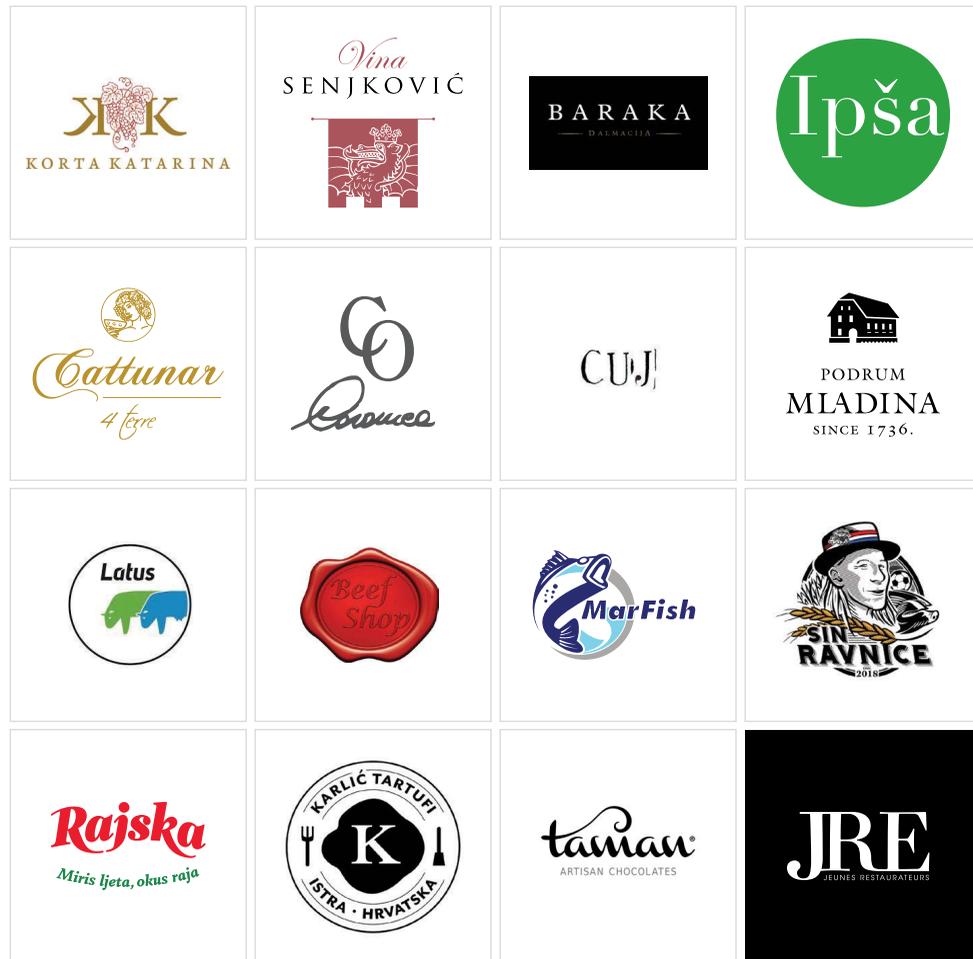
Ovim putem zahvaljujemo malim proizvođačima i vinarima koji su dio JRE udruge te kao takvi predstavljaju veliku obitelj!

JRE-Croatia works with small producers and winemakers to emphasize original local foods and traditional flavours. We aim to choose locally, seasonally and give preference to small producers and winemakers to create unforgettable and unique flavours together!

From Slavonia, through Zagorje, Istria and Dalmatia, small producers and winemakers bring the customs of their region.

We want to present regional gastronomy and expand the network between small producers, suppliers and end customers.

We would like to thank the small producers and winemakers who are part of the JRE association and as such represent a large family!



JRE OBITELJ HRVATSKA

JRE family Croatia



ČLANOVI

Members

LEGENDA

Key



Gault & Millau



Falstaff



Michelinova zvezdica
Michelin star



Zelena Michelinova zvezdica
Green Michelin star

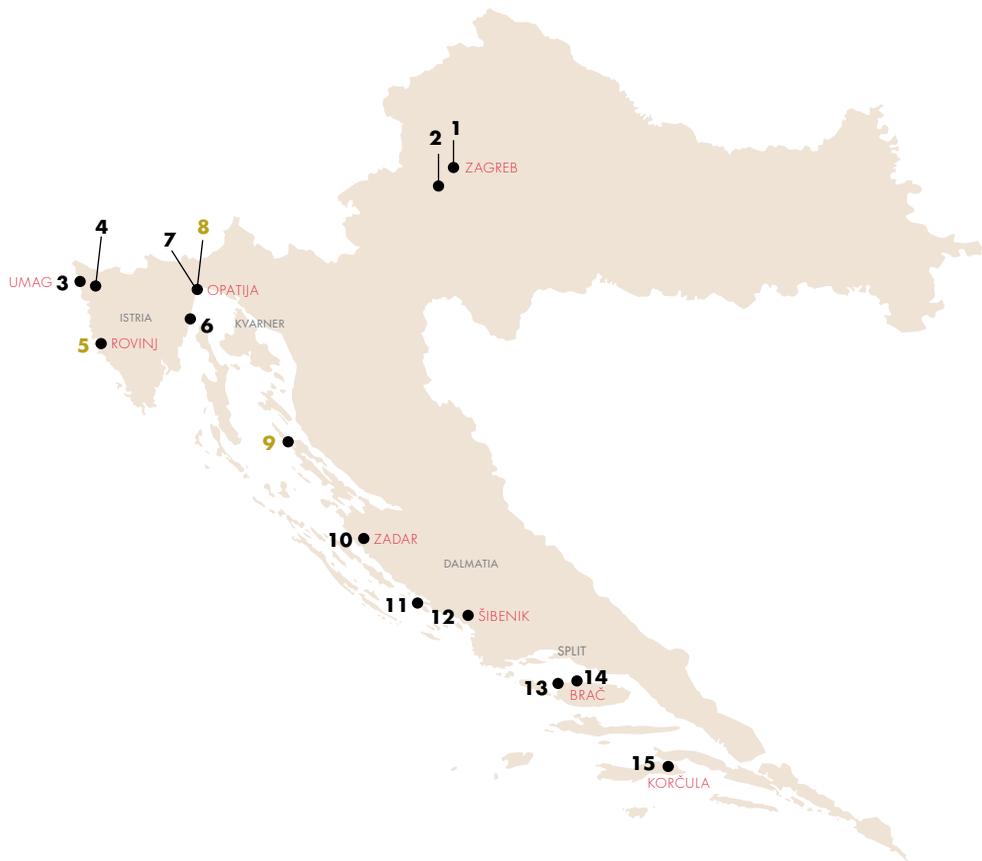
MEMBRE
d'Honneur
JRE

Počasni član
Membre of honor



Smještaj
Accommodation





POPIS RESTORANA

List of the restaurants

	RESTORAN / RESTAURANT	GRAD / CITY	STR. / PP.
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Restaurant Dubravkin put

Tibor Valinčić

☺☺☺ | 🍷 | 🍴🍴🍴
G&M 16 F 92



Samo nekoliko minuta hoda od stare jezgre Zagreba, tik uz čarobnu šumu skriven je ovaj gurmanski restoran. Meni chefa Tibora Valinčića nadahnut je lokalnim namirnicama, a moderan ambijent restorana s vinskim barom odiše privlačnom udobnošću. Posvuda izložene vinske boce upućuju na izvanrednu selekciju hrvatskih i međunarodnih vina koja sadržava više od 400 različitih etiketa, a velik ih je broj dostupan i na čaše.

This gourmet restaurant is hidden just a few minutes' walk from the old center of Zagreb, right next to a magical forest. Chef Tibor Valinčić's menu is inspired by local ingredients, while the modern ambience of the restaurant with a wine bar exudes attractive comfort. Wine bottles displayed everywhere point to an extraordinary selection of Croatian and international wines, which includes more than 400 different labels, which are largely also available by the glass.



Dubravkin put 2, Zagreb
+385 (0)1 4834 975
info@dubravkin-put.com
www.dubravkin-put.com



Restaurant & Winery Korak

Bernard Korak



G&M 16,5

F 90



Korak, dugo iščekivani i ujedno prvi *fine dining* restoran u regiji, projekt je mladog i izuzetno perspektivnog chefa Bernarda kod kojeg vrijedi nepisano pravilo; ako nije u sezoni, nije ni na stolu. Direktna refleksija njegova rada ocrta se na stvaranju mreže uzgajivača, lovaca, sakupljača bilja i gljiva, sve kako bi lokalna zajednica ojačala i vratila se zdravom uzgoju namirnica kakve nalazimo na Bernardovim tanjurima. Čista i precizna estetika, kako u okusima tako i u vizualnom pristupu, nadopunjuje se igrom tekstura, originalnom poput otiska prsta.

Korak, meaning "a step" in Croatian, is long-awaited and the first fine dining restaurant in the region, project of a young and exceptionally promising chef Bernard who has an unwritten rule; "if it's not in season, it's not on the table". His work directly reflects in creating a network of growers, hunters and plant and mushroom gatherers, all in order to help the local community strengthen up and return to the healthy growing of foods like those we can find on Bernard's plates. The clean and precise aesthetics both in flavours and the visual approach are complemented by the play of textures and the original gastronomic identity, unique just like a fingerprint.



Plešivica 34, Jastrebarsko
+385 (0)99 2764204
restaurant@korakwinery.com
www.korakwinery.com



2

Restaurant Badi

Ivan Badurina

☺☺☺ | 🍷 | 🍴🍴
G&M 16,5 F 89



Na pola puta između Umaga i Novigrada, u malom ribarskom mjestu Lovrečica svoja je vrata 1986. godine otvorio obiteljski restoran Badi. Od samoga početka gostima priprema i poslužuje najfinije sezonske i morske delicije koje spajaju tradiciju, podneblje i kreativnost. Sljublivanjem s probranim hrvatskim vinima nastaje prava simfonija okusa koja u otmjeno uređenom prostoru pruža potpuni užitek.

In 1986, halfway between Umag and Novigrad, in the small fishing village Lovrečica, the Badi restaurant opened its doors. Since the very beginning, the most delicious seasonal and sea specialties combine tradition, locality and creativity. We are very passionate about perfect matches with selected wines, in order to create a real symphony of flavours. Visit us in our elegantly designed restaurant with a wine bar for a complete pleasure.



Umaška 12, Umag (Lovrečica)
+385 (0)52 756 293
info@restaurant-badi.com
www.restaurant-badi.com



Hotel & Restaurant San Rocco

Teo Fernetich & chef Floriana Ružić



G&M 16

F 92



U prostorijama nekadašnjega vinskog podruma, gdje se donedavno u velikim hrastovim bačvama "odmarao" obiteljski ponos – istarska malvazija i teran - danas se nalazi jedan od najpoznatijih restorana ove regije. Kao plod kulinarskoga istraživanja koje se temelji na tradiciji, u restoranu se predstavljaju najbolja jela od jadranske ribe, tartufa, gljiva i divljači, sljubljena s vrhunskim domaćim i stranim vinima.

In the area of the former wine cellar, where until recently the family's Malvazia Istriana and Teran wines were produced, today there is one of the most famous restaurants in the region. It offers a vast gastronomic array based mainly on typical seasonal specialties, such as freshly caught fish, truffles, mushrooms, game and other typical Istrian specialties, paired with domestic and foreign wines of superior quality. The cuisine is the result of endless research based on tradition.



Srednja ulica 2, Brtonigla
+ 385 (0)52 725 000
info@san-rocco.hr
www.san-rocco.hr



4



Restaurant Monte

Tjitske & Danijel Đekić

🍴🍴🍴 | 🌿 | 🍴🍴🍴 | MEMBRE d'Honneur
G&M 17,5 F 94



Šetajući uskim ulicama staroga grada Rovinja, u samom srcu tog labirinta pokraj crkve svete Eufemije pronaći ćete restoran Monte, u vlasništvu obitelji Đekić. Na ovoj jedinstvenoj lokaciji susreću se lokalna tradicija i inovativna kuhinja, u okruženju srdačnosti i moderne elegancije. Restoran Monte nositelj je Michelinove zvjezdice.

Wandering through the narrow streets of the old town of Rovinj, at the very heart of this labyrinth just near the Basilica of St. Euphemia, you will find the restaurant Monte, owned by the Đekić family. This unique location combines local tradition and innovative cuisine, in an environment of cordiality and modern elegance. Restaurant Monte has a Michelin star.



Montalbano 75, Rovinj
+385 (0)52 830203
restaurant@monte.hr
www.monte.hr



5



Konoba Zijavica

Tea & Stiven Vunić



G&M 16

F 92

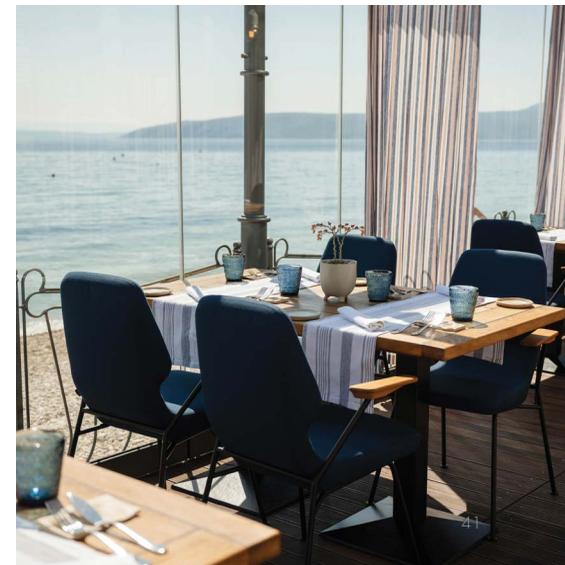


Izrastajući iz obitelji ribara s više od 40 godina tradicije, Stiven je načinio veliki iskorak i unaprijedio poslovanje otvorivši sa suprugom Konobu Zijavicu u kojoj zajedno kuhaju. Smještena na jednoj od ponajljepših plaža Kvarnera, nudi gostima sraz romantike prošlih vremena i sadašnjice. Kombinacijom drveta i kamena, stvoren je domaći ugođaj u kojem će gosti uživati u iskrenim i čistim okusima kvarnerske i istarske kuhinje. Izbor vina pomno je načinjen jer svako izvrsno jelo vrijedno je izvrsne čaše vina u pratnji.

Sprouting from the family of fishermen with more than 40 years of tradition, Stiven made a step ahead, upgrading the story to the next level: opening the restaurant Zijavica in which he cooks together with his wife. Zijavica is situated at the one of most beautiful beaches of Kvarner, offering a harmonious blend of romantic past and exciting challenges of today. Here, guests will experience masterpieces of the Kvarner and Istrian cuisine, made with honesty and pureness. The selection of wines is carefully done because every great plate simply has to have a worthy partner in the glass.



Šetalište 25.travnja 2,
Mošćenička Draga
+385 (0)51 737 243
info@konoba-zijavica.com
www.konoba-zijavica.com



Restaurant & Design Hotel Navis

Davor Kapetanović & chef Tino Sinožić

☺☺☺ | 🍷 | 🍴🍴🍴
G&M 15 F 90



Smješten na stijeni s pogledom na zaljev Preluka, restoran Navis svojim gostima nudi izniman kulinarski doživljaj. Ambijent je magičan: dok nepce uživa u iznenađenjima iz kuhinje, pogled se pruža na prelijepi kvarnerski zaljev i horizont. Jelovnik je inspiriran najboljim lokalnim i sezonskim namirnicama Mediterana i kontinentalne kuhinje, koje se sjedinjuju s kreativnim zamislima chefa. Prepustite se okusima i gostoprimstvu našega elegantnog hotela.

Situated on the cliffs overlooking Preluk Bay, the Navis restaurant offers their guests a wonderful culinary experience. The ambience is a magical one: you can enjoy the view at the enticing Kvarner archipelago on the horizon while your taste buds await for a special surprise. Inspired by the best ingredients of Mediterranean and continental cuisine, you will become acquainted with brilliant and imaginative ideas transformed into an inspirational menu. Let yourself be amazed with the flavours and experience the hospitality at our elegant hotel.



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7



Restaurant Plavi podrum

Daniela Kramarić
Chef Mato Bebek



G&M 15,5



F 90

MEMBRE
JRE d'Honneur

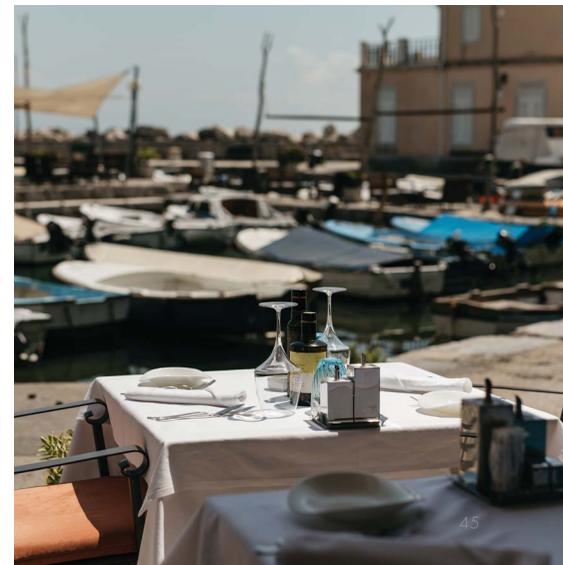


Plavi podrum smješten je u slikovitom voloččanskom mandraču uz samo more, a s tradicijom dužom od stoljeća najstariji je restoran na opatijskoj rivijeri. Odlikuje ga vrhunska suvremena europska kuhinja koja ustraje na svježim lokalnim namirnicama, tek ulovljenim škampima i ribama, spajajući tradicionalno i moderno. Izbor vrhunskih sezonskih namirnica uvjetuje redovite izmjene jelovnika u Plavom podrumu.

Located right on the waterfront in the picturesque Volosko cove, Plavi Podrum, with its hundred year old tradition, is the oldest restaurant on the Opatija Riviera. This award-winning restaurant is revered for its superb contemporary European cuisine where we seamlessly blend traditional and modern, featuring local produce and a selection of seasonal ingredients from the Adriatic Sea like shrimps and fish, sourced on a daily basis.



Obala Frana Supila 12,
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www.plavipodrum.com



Hotel & Restaurant & Winery Boškinac

Mirela & Boris Šuljić



G&M 16,5



F 94

MEMBRE
d'Honneur



Restoran, odnosno kuhinja restorana Boškinac plod je našega dugogodišnjeg iskustva u upoznavanju Paga i palete boja, mirisa i okusa kojima smo okruženi. Radimo samo s lokalnim namirnicama, a svi su okusi reinterpretacija lokalnih gastro standarda koji su svoju preinaku doživjeli u tehničkom smislu, kroz moderne kulinarske metode, ali ne i u organoleptičkom karakteru. Pod vodstvom chefa patrona Borisa Šuljića ovdje vas očekuju eksplozije okusa i mirisa otoka Paga.

Cuisine of the Boškinac Restaurant is the result of the long experience in exploring island's colours, scents and ingredients. We are using local produce exclusively, all flavours are reinterpretation of local gastro standards and island heritage. Presentation and cooking methods, in the interpretation of chef patron Boris Šuljić, are following the modern cuisine while your palate can expect an explosion of tastes and aromas of the island of Pag.



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Restaurant Foša

Mate Nižić



Prekrasna povijesna lokacija lučice uvučene u more, u samome srcu grada Zadra, terasa s koje se pruža pogled na susjedni otok Ugljan te zadivljujući zalazak sunca daju prirodan čar restoranu Foša. Mladi tim u svoja jela unosi kreativnu svježinu spojene s tradicionalnom hrvatskom gastronomijom, sljubljujući dalmatinsku kuhinju s kulinarским tradicijama mediteranskih zemalja.

Beautiful historical location of the port immersed into the sea, in the heart of the city of Zadar, and the restaurant terrace overlooking the neighboring island of Ugljan, provide the amazing sunset and unique travel through time. The young team infuses creative freshness into traditional Croatian gastronomy. Thus, Foša Restaurant is blending Dalmatian cuisine with the culinary traditions of other Mediterranean countries.



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10

Konoba Boba

Vjeko Bašić



G&M 16

F 92



Boba, ime našeg restorana, obiteljski je nadimak koji svjedoči o posvećenosti korijenima i obiteljskoj priči. Povezuje nas s otokom koji zovemo svojim domom. Stoga je naša kuhinja inspirirana namirnicama iz našeg okruženja, morskog i otočnog. Chef Vjeko Bašić u stalnoj je potrazi za svježim darovima mora, a ta se potraga odražava u promjenama sezonskog jelovnika i poštovanju prema dobavljačima. Vrt našeg restorana jest kruna zahvalnosti za mirise i arome biljaka koje koristimo u našim jelima.

Boba, the name of our restaurant, is a family nickname. It stands for a dedication to our origins and family story. It connects us to the island we call our home. Therefore, our cuisine is inspired by ingredients from our surroundings, both sea and the island itself. Chef Vjeko Bašić is in constant quest for fresh seafood that reflects the change of seasons and respect for our suppliers. Restaurant's garden is a crown of gratitude for fragrances and aromas we use in our dishes.



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11



Konoba Pelegrini

Rudolf Štefan



G&M 17,5

F 95



Pelegrini je danas mnogo više od restorana — to je jedinstveno iskustvo blagovanja. Okus je ovdje kralj. Lokalni okusi vladaju Pelegrinijevom kuhinjom i temelj su kulinarske filozofije chefa Rudolfa Štefana. Pelegrini nudi modernu interpretaciju tradicionalnih dalmatinskih okusa crpeći inspiraciju iz bogate gastronomske baštine lokaliteta u kojem žive. Novost u lepezi jedinstvenih Pelegrini iskustava je ekskluzivni izlet brodom. Ova avantura nudi senzacionalan pogled na Šibenik s mora te plovidbu šibenskim arhipelagom dok uživate u specijalnim vinima i jelima koje samo za vas priprema Rudi Štefan, chef s Michelinovom zvjezdicom.

Pelegrini is much more than just a restaurant today — they strive to offer unique dining experience. Taste is the king here. Local flavours rule Pelegrini's kitchen and present a pillar of Chef Rudolf Štefan's culinary philosophy. Pelegrini offers modern interpretation of traditional Dalmatian flavours, drawing inspiration from rich gastronomic heritage of the locality they live in.

A new addition to the array of unique Pelegrini experiences is an exclusive boat trip. This adventure offers a sensational view of Šibenik from the sea and cruise through the Šibenik archipelago while enjoying special wines and dishes prepared just for you by Rudi Štefan, Michelin star chef.



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Hotel & restaurant Lemongarden

Ante Udovičić

☺☺ | ✂✂✂✂
G&M 15 F 95



Restoran Lemongarden na samoj rivi uz more, kao važan dio Heritage hotela, smješten je u jednoj od tri s ljubavlju obnovljenih, 300 godina starih kuća u središtu dalmatinskog mjesta Sutivan. Korištenje najsvježijih, visokokvalitetnih sastojaka, uz tehnike kuhanja i vještine Lemongarden tima, rezultira nevjerojatnim kompleksnim jelima. Glavni kuhar Ante Udovičić zaljubljenik je visoko kvalitetnih probраниh namirnica. Cijela njegova kuharska filozofija vrti se oko tri riječi – domaće, sezonsko i regionalno, kojima Ante interpretira tradicionalna mediteranska jela u svome modernom eklektičnom stilu.

Lemongarden restaurant is build right by the sea as a very important part of the Heritage Hotel, situated in one of the three lovingly renovated, 300-year-old houses in the center of Dalmatian village Sutivan. The use of the freshest, high-quality ingredients, along with cooking techniques and skills of Lemongarden team, results in amazing complex dishes. Head chef Ante Udovičić is a lover of high-quality selected ingredients. His entire cooking philosophy revolves around three words - local, seasonal and regional, with which Ante interprets traditional Mediterranean dishes in his modern eclectic style.



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wining-dining/
restaurant-lemongarden/



13



Konoba Kala

Dino i Mia Šeparović



G&M 12



F 87



Tragajući za autentičnom Dalmacijom, za mjestom gdje ona daje najbolje od sebe, putevi vode do otoka Brača, gdje se u srcu Supetra smjestila Konoba Kala. Oaza jedinstvene, gole i djevičanski čiste dalmatinske namirnice, nježno modelirane virtuoznim štapićem mladog i talentiranog chefa Dina Šeparovića, čija su jela inspirirana okusima Mediterana, osobito otoka Brača, odakle u kuhinju dolazi većina namirnica.

Okružena bračkim kamenom te otvorenim roštiljem, Kalina terasa nudi potpuni gastronomski doživljaj.

In search of authentic Dalmatia, of the place where it gives its best, the roads lead to the island of Brač where Konoba Kala is located in the heart of Supetar. It is an oasis of unique, bare and virginally pure Dalmatian food, gently modelled by the virtuoso stick of the young and talented chef Dino Šeparović, whose dishes are inspired by the flavours of the Mediterranean Coast, especially of the island of Brač where most of the food comes from. Surrounded by Brač stone and an open grill, Kala's terrace offers a complete gastronomic experience.



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LD Restaurant & Lešić Dimitri Palace

Marko Gajski

🍷🍷 | 🍷 | 🍴🍴🍴
G&M 16,5 F 90



LD Restaurant i ekskluzivna palača Lešić Dimitri nalaze se u samom srcu grada Korčule, u obnovljenoj biskupskoj palači iz 18. st. Gastronomski identitet ovog restorana počiva na bogatoj mediteranskoj kuhinji te spoju tradicionalnog i modernog s naglaskom na sezonske i lokalne namirnice. Chef Marko Gajski osvojio je nagradu Rising Chef Trophy 2022., prema izboru udruženja Relais & Châteaux, a LD Restaurant je nositelj Michelinove zvjezdice.

LD Restaurant and exclusive Lešić Dimitri Palace are located in the very heart of the old town of Korčula, in a renovated 18th century Episcopal Palace. The gastronomic identity of LD restaurant is based on rich Mediterranean cuisine, seasonal and local ingredients with traditional and modern twist. Chef Marko Gajski won the Rising Chef Trophy in 2022 by the Relais & Châteaux association. LD Restaurant holds a Michelin star.



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www.ldrestaurant.com



NACIONALNI PROJEKTI

National projects



JRE-HR & MASTERCARD



Uživajte, istražujte i kušajte finu hranu s dragim ljudima!

U suradnji s Mastercardom i u 2024. godini nastavljamo s projektom „Passion week uz Mastercard“. Provjerite kada se u kojem restoranu održava Passion week, rezervirajte svoj stol koristeći kod „Passion week uz Mastercard“ i uživajte u gastro iskustvu po jedinstvenim cijenama.

Posebna ponuda traje kroz cijelu 2024. godinu i održava se u različitim terminima i restoranima. Za iskorištavanje posebne ponude „Passion week uz Mastercard“ potrebno je sa sobom ponijeti Mastercard® karticu i njome platiti.

Prilikom posjete restoranu i za vrijeme trajanja aktivacije „Passion week with Mastercard“ zatražite pečat u Vašem vodiču i sudjelujte u nagradnoj igri. Više o nagradnoj igri pročitajte na 17. stranici vodiča JRE-HR.

Nazdraviti životu s onima koje volite.
Neprocjenjivo®



Enjoy, explore and taste fine food with dear people!

In cooperation with Mastercard, we will continue with the "Passion week with Mastercard" project in 2024. Check when Passion week is held in which restaurant, reserve your table using the code "Passion week with Mastercard" and enjoy a gastronomic experience at unique prices.

The special offer lasts throughout 2024 and is held at different times and restaurants. To take advantage of the special offer "Passion week with Mastercard", it is necessary to bring a Mastercard® card with you and pay with it.

When visiting the restaurant and during the "Passion week with Mastercard" activation, ask for a stamp in your guide and participate in the prize draw. Read more about the prize draw on page 17 of the JRE-HR guide.

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JRE MALVAZIJA KOZLOVIĆ



Joining two passions, one for gastronomy and the other for the winemaking, JRE chefs and winemakers Gianfranco & Antonella Kozlović have created a limited and exclusive wine - JRE Malvazija Kozlović, an indigenous Croatian white variety, available solely in JRE restaurants and winery.

Having a specially created label, with each bottle being enumerated and hand-signed by a winemaker, JRE Malvazija indeed tells a story. As a symbol of this cooperation, chefs have planted 50 vines each at the most valuable Kozlović plot - single vineyard Santa Lucia. The first harvest of JRE vineyard took place in 2018.



Povezivanjem dviju strasti - strasti prema gastronomiji i strasti prema vinu - chefovi JRE-Hrvatska i vinari Gianfranco & Antonella Kozlović kreirali su ekskluzivnu i limitiranu liniju JRE Malvazije Kozlović koja je dostupna samo u JRE restoranima i vinariji.

Vino je buteljirano pod posebnom etiketom, a svaka je boca numerirana i ručno potpisana. Suradnja JRE-a i vinarije Kozlović simbolično je obilježena sadnjom loze u najboljem vinogradu, na poziciji Santa Lucia. Ondje je svaki restoran zasadio 50 loza autohtone malvazije istarske, bijele sorte vinove loze koja je prvu berbu imala 2018. godine.



JRE CHIAVALON EKSTRA DJEVIČANSKO MASLINOVO ULJE

JRE Chiavalon extra virgin olive oil



Chiavalon extra virgin olive oils are the most awarded Croatian olive oils in the world. In 2022, the prestigious "Premio Il Magnifico" from Tuscany declared them the best company in the world for the production of extra quality olive oil. Together with the Chiavalon brothers, the chefs of JRE-Croatia created JRE Chiavalon extra virgin olive oil, which can only be found in JRE restaurants and in the tasting room of the Chiavalon family as part of their new, ultra-modern oil factory in Vodnjan, which we invite you to visit when you are in Istria. The Chiavalons will be happy to present their production to you and show you how it is produced, but also how to taste and recognize extra virgin olive oil of the highest quality.



Ekstra djevičanska maslinova Chiavalon najnagrađivanija su Hrvatska maslinova ulja u svijetu. Prestižni "Premio il Magnifico" iz Toskane proglasio ih je 2022. najboljom svjetskom tvrtkom za proizvodnju maslinova ulja ekstra kvalitete. Zajedno s braćom Chiavalon, chefovi JRE-Hrvatska kreirali su JRE Chiavalon ekstra djevičansko maslinovo ulje koje se može naći samo u JRE restoranima i kušaonici obitelji Chiavalon u sklopu njihove nove, ultramoderne uljare u Vodnjanu, koju Vas pozivamo da posjetite kada ste u Istri. Chiavaloni će Vam rado predstaviti svoju proizvodnju i pokazati kako se proizvodi, ali i kako se kuša i prepoznaje ekstra djevičansko maslinovo ulje najviše kvalitete.



JRE OLD PILOTS VODKA



 **OLD
PILOT'S**



The passion for flying combined with the passion for the best and highest quality drinks inspired two pilots to open the Croatian micro-distillery "Spirit in a Bottle" and create something special. Spirit in a Bottle Distillery is focused on the production of the highest quality drinks. Outstanding quality, unique flavors, local authenticity and creation without compromise are the main reasons to be proud of every bottle that comes out of the Old Pilots cauldron. In cooperation with the chefs of the JRE-Hrvatska family, a special edition of vodka was created that can only be found in JRE-HR restaurants and the Old Pilots tasting room.



Srast prema letenju u kombinaciji sa strašću prema najboljim i najkvalitetnijim pićima nadahnula je dvojicu pilota da otvore Hrvatsku mikrodestileriju „Duh u boci“ i kreiraju nešto posebno. Destilerija Duh u boci fokusirana je na proizvodnju pića najviše kvalitete.

Izvanredna kvaliteta, jedinstveni okusi, lokalna autentičnost i kreacija bez kompromisa glavni su razlozi ponosa na svaku bocu koja izlazi iz kotla destilerije Old Pilots.

U suradnji sa chefovima obitelji JRE-Hrvatska, kreirana je posebna edicija vodke koja se može pronaći jedino u restoranima JRE-HR i kušaonici Old Pilots.



JRE-HR & MIELE



Kad se vještina i vizija susreću sa savršenom tehnologijom
Priprema jela je umjetnost, a uz inovativnu tehnologiju ta umjetnost ne poznaje granice. Upoznajte se s našim chefovima koji će Vam predstaviti vrhunska jela pripremljena na vrhunskim uređajima u ležernoj atmosferi. U suradnji s dugogodišnjim partnerima Miele Hrvatska organiziramo Masterclass evente koji se održavaju u Miele Experience Centrima u Zagrebu i Splitu. Na navedenima sudjeluju JRE-HR chefovi sa vinarima i malim proizvođačima kao partnerima udruge. Tijekom godine zajednički organiziramo 8 evenata na koje se i Vi možete prijaviti putem emaila j.baljkas@jre.eu ili info@miele.hr

Iskusite kulinarsku izvrsnost uz Miele i Jeunes Restaurateurs Hrvatska

*When skill and vision meet perfect technology
Food preparation is an art, and with innovative technology, this art knows no boundaries. Meet our chefs, who will present you top-quality dishes prepared on top-of-the-line equipment in a casual atmosphere. In cooperation with long-term partners Miele Croatia, we organize Masterclass events held in Miele Experience Centers in Zagreb and Split. JRE-HR chefs with winemakers and small producers as partners of the association participate in these events. During the year, we jointly organize 8 events, for which you can register via email j.baljkas@jre.eu or info@miele.hr*

Experience culinary excellence with Miele and Jeunes Restaurateurs Croatia



JRE-HR & METRO



METRO



METRO regularly improves its assortment with the aim of improving the quality and breadth of the offer, in order to provide restaurateurs with the best possible service for their business and make their daily work easier. JRE-HR chefs help them a lot in this through auditing the quality of products of their own brands and advice when creating offers and services intended for restaurateurs. With the campaign "Created for a Croatian menu", they put the importance of local products grown or processed according to local tradition or recipe to the fore. As a preferred HoReCa partner, the goal is to bring products from Croatian fields to the plates and offer of Croatian restaurants.



METRO redovito unaprjeđuje svoj asortiman s ciljem poboljšanja kvalitete i širine ponude, sve kako bi ugostiteljima pružili što bolju uslugu za njihovo poslovanje i olakšali im svakodnevni posao. U tome im uvelike pomažu chefovi JRE-HR revizijom kvalitete proizvoda vlastitih robnih marki i savjetima kod kreiranja ponuda i usluga namijenjenih ugostiteljima. Kampanjom „Stvoren za hrvatski meni“ u prvi plan stavljaju važnost lokalnih proizvoda uzgojenih ili preradenih prema domaćoj tradiciji ili recepturi. Kao preferirani HoReCa partner cilj je proizvode iz hrvatskih polja dovesti do tanjura i ponude hrvatskih restorana.



CHEFS AT SEA

CHEFS  SEA



Projekt pod vodstvom udruge restorana JRE-HR organizira se jedanput godišnje za vrijeme ljetnih mjeseci.

U naše domove/restorane ugošćujemo kolege chefove iz međunarodne JRE obitelji koji spremaju večeru od pet sljedova samo za jedan stol!

Večere se događaju u isto vrijeme u različitim restoranima JRE-HR.

Cilj projekta je razmjena znanja i iskustva te međusobno upoznavanje chefova i njihovih timova.

Projekt sponzorira Hrvatska turistička zajednica, dugogodišnji partner udruge JRE-HRVATSKA.

The project under the leadership of the restaurant association JRE-HR is organized once a year during the summer months.

In our homes/restaurants, we host fellow chefs from the international JRE family who prepare a five-course dinner for just one table!

Dinners take place at the same time in different JRE-HR restaurants.

The goal of the project is the exchange of knowledge and experience, and mutual acquaintance of chefs and their teams.

The project is sponsored by the Croatian Tourist Board, which is a long-term partner of the JRE-CRO-ATIA association.



TALENT & PASSION

Naš najveći event koji se održava koncem rujna. Ove, 2024. godine održat će se osmi po redu događaj "Talent and Passion", jedini u organizaciji udruge JRE-Hrvatska na kojemu sudjeluju svi članovi njezine obitelji na jednom mjestu!

Svake godine bira se nova lokacija, tema, pripremaju recepti i koncept samog događaja, sve u znak zahvale svim našim gostima koji nas posjećuju tijekom godine te u želji da ih na jedinstven način ugostimo na jednom mjestu i predstavimo sve naše restorane i strasti koju dijelimo sa svima vama!

Motto udruge je Talent & Passion, a vrijednosti udruge mogu se sažeti u 5 poruka:

1. Stalo nam je!
2. Dosljednost vlastitom nasljeđu!
3. Otvoreni smo za novo!
4. Suradnja i dijalog među članovima, razmjena znanja i razmišljanja, ujedinjenje pojedinaca u postizanju zajedničkog cilja, jedna je postavka na kojoj se temelji rad udruge.
5. Doživljaj gosta je neprocjenjiv! Gosti koji dolaze u naše restorane dolaze u naš dom. Primamo ih sa srcem.

Kroz naš motto udruge radimo i razvijamo se, a sve Vas pozivamo na naš najveći događaj „Talent & Passion“.

JRE TALENT & PASSION

Our biggest event takes place at the end of September. In 2024, the eighth "Talent and passion" event will be held. The only event of the JRE-Croatia association in which all our family members participate in one place!

Every year, a new location and theme is chosen, recipes and the concept of the event itself are prepared, all as a sign of thanks to all our guests who visit us during the year in our restaurants, and to host them in a unique way in one place, as well as to present all our restaurants and the passion we share with all of you!

The association's motto is Talent & Passion, and the association's values can be summed up in 5 messages:

1. *We care!*
2. *Consistency to one's own heritage!*
3. *We are open to new things!*
4. *Cooperation and dialogue among members, exchange of knowledge and thoughts, unification of individuals in achieving a common goal, is one of the principles on which the work of the association is based.*
5. *The guest experience is priceless! Guests who come to our restaurants come to our home. We welcome them with our hearts.*

Through our motto of the association, we work and develop, and we invite you all to our biggest event "Talent & Passion".



HOW WE COOK



The "How we cook" project hosts chefs from the international JRE association, with whom we tour and explore new Croatian terroirs together. Discovering the location, history and gastronomic heritage in new locations, we use local and seasonal ingredients with which we cook. By learning from international chefs how they prepare their signature dishes with our ingredients, we expand and create new knowledge, techniques and creations on our plates. Last year we visited Istria, specifically Brtonigla, where we visited Cattunar and Ipša wineries, and one of the small producers, Karlič Truffles, all partners of the association. The project is co-financed by the Croatian Tourist Board.

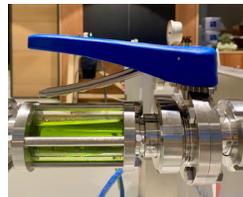


Projekt „How we cook“ ugošćuje chefove iz internacionalne JRE udruge s kojima zajedno obilazimo i istražujemo nove Hrvatske teroare. Otkrivajući lokaciju, povijest i gastronomsko nasljeđe na novim lokacijama koristimo lokalne i sezonske namirnice s kojima kuhamo. Učeći od internacionalnih chefova kako spremaju svoja jela s potpisom od naših namirnica, proširujemo i kreiramo nova znanja, tehnike i kreacije na svojim tanjurima. Prošle godine posjetili smo Istru, točnije Brtoniglu, gdje smo obišli vinarije Cattunar i Ipša, te malog proizvođača "Karlič tartufi", partnere udruge. Projekt je sufinancirala Hrvatska turistička zajednica.



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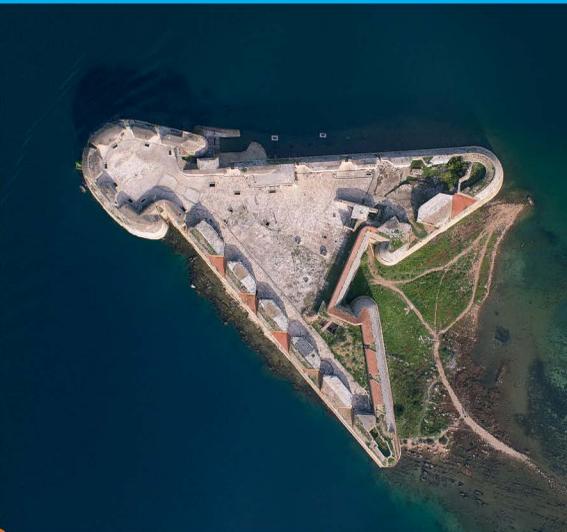
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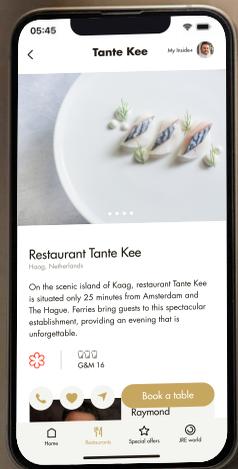
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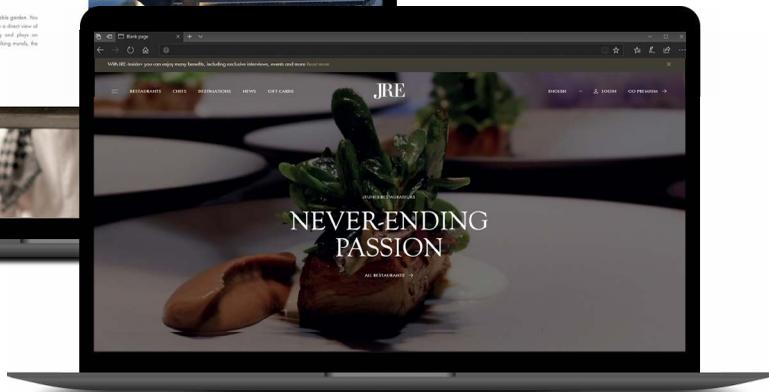
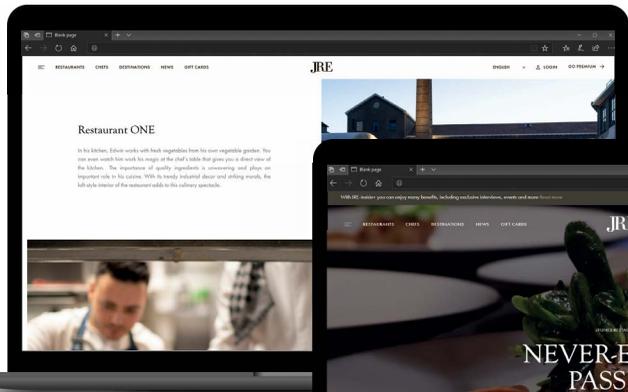
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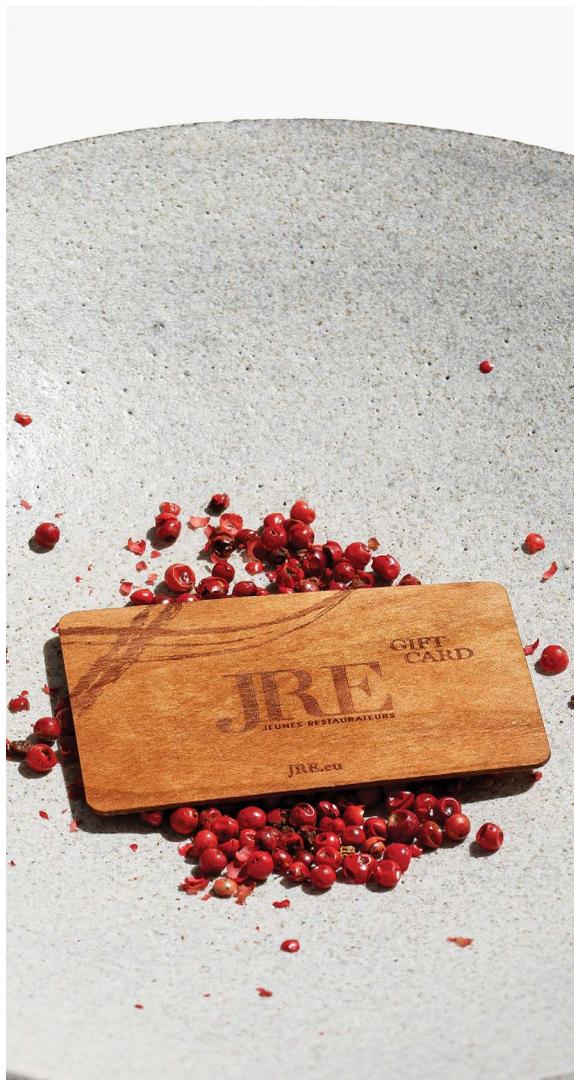
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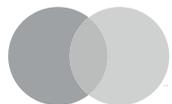
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