

EMBARGO, SUNDAY, 30 JUNE 2013
FOR PRINT MEDIA UNTIL 4 PM
FOR ELECTRONIC MEDIA UNTIL 6 PM



OFFICIAL DINNER

TO CELEBRATE THE OCCASION OF
THE ACCESSION OF THE REPUBLIC OF
CROATIA TO THE EUROPEAN UNION

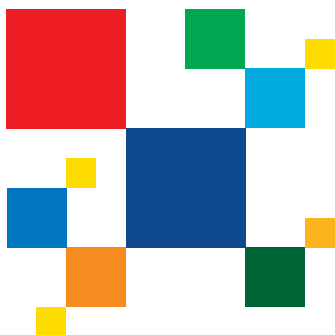
HOSTED BY

Ivo Josipović
PRESIDENT OF
THE REPUBLIC OF CROATIA

AND

Zoran Milanović
PRIME MINISTER OF
THE REPUBLIC OF CROATIA

GALLERY KLOVIĆEVI DVORI
SUNDAY, JUNE 30th 2013



HR,
EU.

REPUBLIKA HRVATSKA

*Nova članica
Europske unije
od 1. srpnja 2013.*

REPUBLIC OF CROATIA

*The new member
of the European Union
as of July 1, 2013*

A WELCOME – BREAD AND SALT



THE LAND OF GOOD CHEESE
AND PURE NATURE



A QUEUE FOR OIL-RICH FISH



LAMB ROASTED UNDER THE BELL



SALENJAK



ABOUT THE DINNER, THE FOOD AND WINE

These are audacious and authentic dishes, rooted in the tradition of all Croatian regions, reinterpreted in a modern and exciting fashion and enriched by interesting textures. Your palate will thus get acquainted with our beautiful homeland, as we lovingly call Croatia.

All foods have been selected with utmost care and come from smallholdings. Each is traceable, its origin, locality and history are well known to us.

We offer seasonal, local and wild tastes, but also the forgotten and often neglected ones worth being reminded of.

The wines we selected are natural and organic, made of indigenous sorts, with little or no human influence. These Croatian wines full of character keep faithful company to the dishes and dinner courses.

Bon appetit!

A WELCOME
– BREAD AND SALT

*Warm bread and a few grains
of salt – a sincere welcome
of a common man*

The bread was baked from six kinds of grain from local mills, served warm with the exquisite Fleur de sel from the Pag Saltworks, of a unique bouquet, lightly creamy and slightly sweet.



TOMAC BRUT CLASSIC SPARKLING WINE
From Plešivica – the sun-kissed hills of Northwestern Croatia. It is refreshing, dry and strong, with a rounded aroma Croatia, refreshing, dry and strong, with a rounded aroma.

LAND OF GOOD CHEESE
AND PURE NATURE

*Our cattle graze without a care in the
world on the green pastures.
That is where our top quality cheeses
come from*

Authentic goat and sheep cheeses from different
regions are served with young organic vegetables
from the gardens of hard-working gardeners.



CORONICA GRAN MALVAZIJA 2009

*From the mystical, green Istria, an instantly recognizable
sort, fragrant, flowery and mineral, with hints of vanilla
and elder and an almond finish.*

GRAŠEVINA GOLDBERG BELJE 2011

*From a vineyard overlooking the Danube, of a golden
hue, its honey aroma will long after linger on the palate.*

A QUEUE FOR OIL-RICH FISH

A queue would form at the town fishmonger's, fish scales on the slippery floor, the smell of fresh pelagic (blue) fish permeating the air with the scent of the sea, of the high seas

Three anchovies on the plate: one is marinated, one is a confit and the salted one comes with the new potatoes from the region of Lika on a bed of fresh vegetables. This evokes the smells of childhood of the generations of people living at sea, who were fed oil-rich fish and grew up having it as their staple food.



ZLATAN POŠIP 2010

A Dalmatian white, with a luxurious note and a herbal Mediterranean aroma.

VINA LAGUNA FESTIGIA MERLOT 2010

From the magical Istria, with an intense note and hints of sour cherry and dark berries, rich with ripe tannin.

LAMB ROASTED UNDER THE BELL

*A modern version of
a traditional Croatian dish*

Made with broad beans, beans and cabbage, enriched with wild fennel and immortelle; these smells remind of the macchia, where the lamb story begins.



STINA PLAVAC MALI BARRIQUE 2010

A powerful red from the sunny slopes of the Dalmatian coast, elegant, soft and warm.

DE GOTHO PINOT CRNI 2012 KUTJEVO

A red wine from the region of Slavonija, with a note of violets and ripe blackberries, raspberries and plums, strong and harmonious.

SALENJAK

A typical sweet from continental Croatia, with apricots and spices from other regions, melting all of Croatia into one dessert



KRAUTHAKER ZELENAC, SELECT BERRIES
HARVEST (BEERENAUSLESE) 2009

From golden Slavonija, with notes of dried and sugared fruits of the South, honey and light-coloured flowers.

TRAMINAC PRINCIPOVAC,
SELECT HARVEST (AUSLESE) 2010

60 years ago it was the wine that toasted the coronation of Queen Elisabeth II. It is still with us, the colour of pure gold, aromatic, elegant and discrete.

