



Executive Chef Ana Grgić

The highly talented, experienced and charming **Ana Grgić** already in her eight year continues her role as executive chef of the prestigious Zagreb Esplanade Hotel. In 2012 Ana proudly became the **very first woman** to lead the Esplanade's kitchen and went on to follow the tradition of crafting exceptional cuisine, placing her specific culinary touch within all her dishes.

Ambitious flair, exceptional talent and bundles of creativity have led Ana to the most prestigious global gourmet restaurants with two Michelin stars. Here she spent valuable time perfecting her culinary skills under the leadership of famous chefs, such as **Yves Mattagne at the Sea Grill Restaurant in Brussels** and **Christian Lohse from the acclaimed Fisher's Fritz in Berlin**. Ana's knowledge and expertise was also developed at the **culinary academy of the Rezidor Hotel Group**.

Ana continues to drive her passion and perfect her culinary talent working alongside a number of award-winning Michelin star chefs as guests at the hotel, such as **Lionel Levy** (InterContinental Hotel Marseille), **Xavier Mathieu** (Le Phébus & SPA Carita, Provence) and **Pascal Tingaud** (Moët & Chandon, Dom Pérignon Chef). In cooperation with the Embassy of the Republic of Korea, Ana had an amazing opportunity to prepare Korean dishes with the President of the Korean Food Institute and the leading chef of the **Royal cuisine in Korea, Sook-Ja Joon**, Ana used this wonderful and insightful experience to introduce the new Korean menu to Le Bistro Restaurant.



Since 2015, Zinfandel's restaurant found itself within a unique selection of 3000 top global restaurants. They united on the very same evening in 150 countries, over five continents to celebrate French gastronomy as part of the **Good France** global project. For those joyous occasions Ana delightfully crafted special menus to complement the theme as well as showing her culinary signature.

During presidency of Mrs. **Kolinda Grabar-Kitarović**, the **President of the Republic of Croatia**, couple of times Ana received a prestigious invitation from herself to prepare gala dinners for important statesman. One of those entitled *Croatia on the plate*, *Slovenia in the glass*, which was held in the Presidential palace for today's President of the United States, back then **US Vice President Joe Biden**. Ana returned to the Presidential palace again, this time creating a gala dinner for **Prince Charles and the Duchess of Cornwall** together with numerous guests, and after that again Ana prepared her signature dishes during the visit of the **President of Turkey** in Croatia, as well as **Emir of Qatar**.

During Ana's career at the Esplanade she has prepared outstanding meals for numerous state officials such as Former Secretary of State **Hillary Clinton**, Italian President **Giorgio Napolitano**, Austrian President **Heinz Fischer** and royalty such as **Prince Albert of Monaco**, **Princess Anne**, the **King and Queen of Sweden**, the **Japanese Prince and Princess**, the **Royal family of Denmark** and the **Prince of Saudi Arabia**. The endless list continues featuring celebrities and sporting legends including **Pep Guardiola**, **David Beckham** and **Cristiano Ronaldo**, and those from the world of show business: **Enrique Iglesias**, **Shakira**, **Sade**, **Sting**, **José Carreras**, **Orlando Bloom**, **Bob Geldof**, **Bono Vox**, **Robbie Williams**, **Bryan Adams**, **Idris Elba**,



Creatively leading as executive chef of the Esplanade Hotel, Ana has received numerous awards for competence, excellence and style of cooking. In 2015 she became the **ambassador of the Fish Forward** project, an initiative of the **WWF - World Wildlife Fund**, which aims to increase consumer awareness of global environmental and social consequences of the consumption of products from fisheries.

Between 2012 and 2016 **Zinfandel's Restaurant** and **Le Bistro**, gained various awards – where Ana's supreme menus and creative cuisine certainly have not been unnoticed. **Certificates of excellence** were awarded by the world's largest tourist service which evaluates the quality of services in tourism - **TripAdvisor**. In 2015 Zinfandel's received a special award and was proudly positioned in the **Hall of Fame**.

In 2013 and then again in 2016, Ana's superb risotto was featured in the prestigious guide **Guida Gallo - among the world's best risottos**. The young Ana Grgić prepared her risotto to the warm delight of the Riso Gallo board members thus Zinfandel's found itself once again on the pages of this prestigious guide - the fourth consecutive time. Confirmation of this was best illustrated upon **Prince Charles and the Duchess of Cornwall's visit to Croatia**. The royal couple actually requested their personal chef to ask Ana for the specific recipe of her very own risotto.

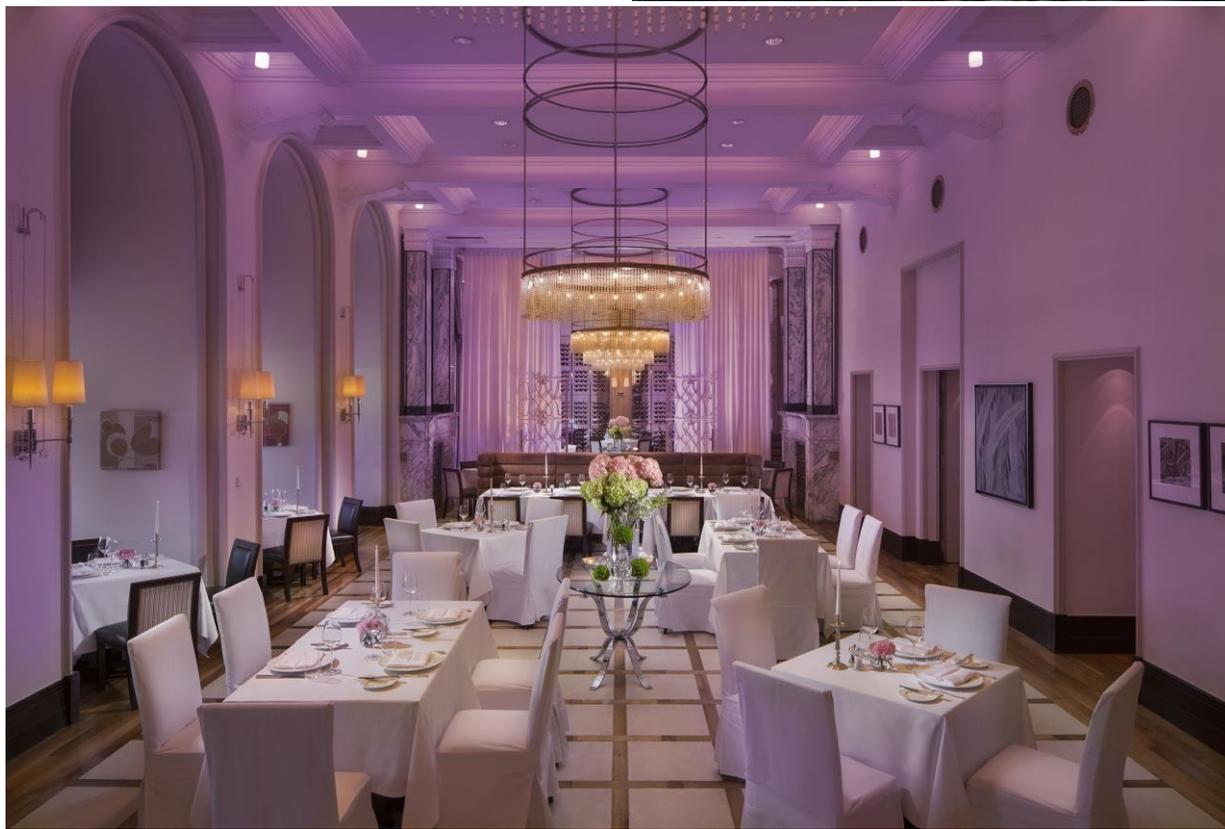


Ana not only shares her inspirational dishes but notably her cheerful personality and sincerity. In 2013 she was nominated for **Woman of the Year by Zaposlena** (Business Woman) magazine, in 2014 the national daily newspaper **Vecernji list** nominated Ana for **Person of the Year**, and equally in 2016 the glamorous fashion and lifestyle magazine **Storybook** nominated Ana for the **Veuve Clicquot Business Woman Award**. The same year famous **Michelin Guide** gave a recommendation to both Ana's restaurants - Zinfandel's and Le Bistro four consecutive years in a row. In 2018, world-famous **Gault & Millau** guide for Croatia gave Ana the title of the **Great Chef of Tomorrow** for 2018, a prestigious title appointed to Chefs whose career is already impressive, but it's yet to reach its peak. Later in the same year, she was given a membership in a society called the **Chaîne des Rôtisseurs**, an International Association of Gastronomy established in over 80 countries bringing together enthusiasts who share the same values of quality, fine dining, the encouragement of the culinary arts and the pleasures of the table. Ana was awarded with a prestigious title of **Chef Rôtisseur** and a silver medal and chain on orange ribbon edged in red with Rôtisseur insignia.

In 2016, the production board of **MasterChef Croatia** and the **Nova TV** national channel approached Ana asking her to become the **first female jury member** of the special **Celebrity MasterChef** series. From show to show, Ana closely followed every move in the kitchen the cooking celebrities made. Satisfied how the series positively developed during filming, she concluded this warm valuable experience will help in her further progression as the Esplanade chef.

Ana drives an extensive culinary operation that combines work in the kitchen and creating concepts for several outlets. From the sumptuous **Zinfandel's Restaurant** with the legendary **Oleander Terrace**, the charming French **Le Bistro** to providing menus for **room service**, the **Esplanade Bar** and **Esplanade catering** which includes crafting innovative cuisine for events, conferences and wedding receptions.







Almost daily Ana manages to conjure up new promotional menus with seasonal ingredients, fabulous, personalized menus for customers and successfully keeping newlyweds impressed exceeding their expectations. Each season Ana carefully creates à la carte menus, which pose their own set of challenges. Fundamentally it is striking a distinctive style, then using local and currently available fresh ingredients - and then from that magically create something that will provide guests with a truly unique experience of taste and smell.

Ana's style of food preparation can be characterized as a combination of **Mediterranean and Continental classic dishes**, prepared in a modern style. Ana occasionally plays with **molecular gastronomy**, which often creates delightfully unusual combinations of flavors pleasing to the eye and palate. Ana monitors global gastronomy trends and strives to introduce them into her creations. **Special attention** is paid to the selection of top quality fresh local ingredients, and food presentation - ensuring each and every dish placed in front of guests represents a unique work of art.



ABOUT THE ESPLANADE ZAGREB HOTEL

The Esplanade Hotel, Zagreb's most prestigious hotel, was built in 1925 with the aim of providing superior accommodation and service to passengers of the Orient Express, which featured en-route between Paris - Istanbul. The Esplanade Hotel is one of the most elegant buildings in Zagreb, and since it first opened its doors, has been a place of key social events in the capital. The hotel offers guests unparalleled luxury, and has always been a clear favourite in attracting celebrities to stay at the Esplanade. The impressive list of famous guests includes Josephine Baker, Charles Lindbergh, Leonid Brezhnev and many others. After the complete reconstruction, on 18th May 2004, the hotel reopens and has since emerged as a true star hotel in the region, as evidenced by the series of gained awards. These include the World Luxury Hotel Awards, Conde Nast Traveller Gold List and Readers' Choice Awards, Expedia Insiders' Select list, World Travel Awards together with many others.

Contact:

Sanda Sokol, PR & Marketing Manager

T. +385 1 45 66 036, M. +385 91 47 666 47, E. Sanda.Sokol@esplanade.hr

Esplanade Zagreb Hotel

Mihanovićeveva 1 · 10000 Zagreb · Croatia

T. +385 1 45 666 66 · F. +385 1 45 66 050 · Info@esplanade.hr

www.esplanade.hr



ESPLANADE
ZAGREB HOTEL