

CHAÎNE DES RÔTISSEURS





Welcome word

Dear members and dear friends,

welcome to the IV Grand Chapitre Dubrovnik, which will take place from 13 to 16 November 2025. In a city of powerful stone walls and refined flavours, we will gather to celebrate the art of cooking, the culture of the table, and the friendship that unites us.

This year's program has been carefully designed to offer you a range of experiences: from the welcome evening and wine masterclasses to carefully curated dinners in top restaurants, as well as excursions that blend terroir, tradition, and contemporary gastronomy. The culmination of the gathering will be the solemn inauguration and gala dinner celebrating excellence and togetherness.

Thank you for adding special value to this event with your presence. We invite you to explore, taste, and connect — with the place, with people, and with the stories behind every plate and glass. We wish you warm encounters, inspiring conversations, and unforgettable moments in Dubrovnik.

Vive la Chaîne!

Dalibor Greganić
Bailli Délégué, Membre du Conseil Magistral





Dubrovnik

A city beneath the walls — a stone stage of the Mediterranean where, for centuries, the sea, trade, diplomacy, and the art of living have met. Dubrovnik is not a city to rush through; it is discovered slowly, through the rhythm of footsteps on the smooth stone of Stradun, through the scents of the sea and pine, through the stories preserved by palaces, churches, and fortresses, through conversations with hosts and bites that reveal the face of the south.

*Our Dubrovnik story is
not just a list of sights;
it is an invitation to feel
the spirit of a city that is
proud, open, refined and
— above all — hospitable.*



Geographical Location and Climate

Situated at the far south of the Croatian Adriatic, Dubrovnik is the natural gateway to southern Dalmatia and a starting point for the Elaphiti Islands, Konavle, and the Pelješac Peninsula. Surrounded by the sea and greenery, nestled between Mount Srđ and the blue expanse, the city enjoys a mild Mediterranean climate with plenty of sunny days and gentle winters.

November is quieter and more intimate: the streets are airier, the pace more relaxed, and the afternoon light softer — ideal for long walks and quiet conversations on terraces. The Old Town is compact and pedestrian; most locations are within a pleasant stroll, and the cable car to Srđ opens up, in minutes, a view that explains why battles were fought for centuries over this piece of stone, sea, and light. In these proportions lies Dubrovnik's charm: everything is within reach, yet every corner hides a new story.

History and Identity

For centuries, Dubrovnik built a reputation as a free city — a community that understood strength lies in knowledge, respect for rules, diplomacy, and openness to the world. Between greater powers and empires, Dubrovnik's merchants and diplomats skilfully guarded autonomy, building bridges instead of walls — although the very walls became the city's hallmark. At its foundation lies pragmatic wisdom: a thoughtful approach to public health, the security of trade, respect for diversity, and the cultivation of education and the arts. That identity remains recognizable today: in Dubrovnik, heritage is cherished with equal zeal as modernity is embraced; the city is proud but never closed, elegant but truly alive.

Walls, Fortresses, and Urban Harmony

Dubrovnik is encircled by imposing walls with towers and fortresses that for centuries protected the city from attacks by land and sea. Walking the walls is the most beautiful way to grasp the city's geometry: gleaming rooftops, stone alleyways flowing like streams toward Stradun, islands and ships entering and leaving the harbour. Minčeta, Bokar, Revelin, and Lovrijenac are not just fortifications — they are monumental points of memory, testimonies to the skill of builders and strategists who knew how to unite beauty and security. Within this outline, the urban whole of the Old Town remains harmonious and clean: the broad Stradun as the main artery, a network of cross streets, squares tucked in like intimate stages, cloisters and atriums where even a whisper sounds ceremonial.

Nature, Viewpoints, and Excursions

A single cable car ascent to Srđ is enough to understand the city's logic: fortresses, horizon, islands. Lokrum, the green island opposite the city harbour, offers the shade of pines and seaside promenades — just a few minutes by boat, yet it feels far from the bustle. The Elaphiti Islands beckon for short boat trips; coastal paths above the city open vistas of dry stone walls and olive groves; and a light bora wind after rain brings air that smells clean, salty, and fresh. November is ideal for such experiences: photographs are softer, colours deeper, and the impression more authentic.

Flavours of the South and Wine Stories

Dubrovnik is Mediterranean gastronomy distilled into finesse. On the plate — fresh fish and seafood, vegetables from the hinterland, olive oil, and the aromatic herbs of the south. In the glass — characterful wines from nearby terroirs: white varieties that smell of sea and stone, and reds that carry the sun and strength of the south. The Old Town's fine-dining scene skilfully blends tradition and contemporary techniques: classic recipes interpreted with respect, local ingredients treated with care, and service that is unobtrusive and precise. For a complete experience, it is worth exploring the konobas of Konavle and the wine stories of the south — from tastings in vineyards to conversations with winemakers who best understand how climate, soil, and winds are poured into the glass.



Architecture, Crafts, and Details That Delight

Dubrovnik's architecture is a lesson in measure. On façades — the rhythm of windows; on loggias — the play of light; in stone doorframes — traces of the craftsmen's hands. The alleyways hide boutiques of local artisans, jewellery workshops, studios, and small bookshops; shop windows are considered, scripts neat, and everywhere a penchant for beauty and discipline is visible. Pay attention to the stone steps that rise from Stradun like waves, to terraces where the clink of glasses can be heard, to small details — carved coats of arms, iron door handles, stone lions — that make up the fabric of the city.

Rituals of Hospitality and Small Tips

Dubrovnik's hospitality is discreet and warm. Morning coffee on the square is not just a habit, but a small daily ritual; the evening stroll along Stradun is a chance to greet familiar faces and exchange news. The best advice for visiting the Old Town — go slowly.

Allow yourself to turn into side streets, pause in the shade of a monastic cloister, and listen to the sound of footsteps on stone.

Bring comfortable, non-slip footwear (the stone can be wet), layered clothing, and a little extra time — because the beauty of Dubrovnik often reveals itself after an additional five minutes of patience.

Why Dubrovnik for the Grand Chapitre

Our gathering calls for a city with the dignity of ceremony and the ease of conviviality — a place where fine cuisine, wine, tradition, and friendship can intertwine naturally and effortlessly. Dubrovnik is precisely that.

It offers a scenic backdrop that accentuates formal moments, as well as intimate nooks where conversations easily grow long. It offers excellent gastronomic infrastructure and a network of hosts who understand attention to detail.



Above all, Dubrovnik offers a sense of measure, balance, and style — values we share and gladly return to.

Rixos Premium Dubrovnik

The gastronomic experience at the Rixos Premium Dubrovnik hotel is among the most prestigious in the entire Adriatic region. Set along the stunning Adriatic coastline, the hotel offers a diverse and refined culinary journey that delights all the senses. With several different restaurant options, guests can explore a rich spectrum of world cuisines — from traditional Croatian flavours to contemporary international dishes.

At the heart of this experience is Executive Chef Donertas, a culinary visionary known for his commitment to excellence, innovation, and refined taste. He pays special attention to sustainability, seasonality, and local ingredients, ensuring that every dish is both eco-conscious and rich in flavour.

Chef Donertas continuously enhances the menus by following modern culinary trends while respecting traditional techniques and cultural heritage.

Guests can enjoy themed evenings, tasting menus, and personalized dishes tailored to dietary preferences. Every dish tells its own story — prepared with special passion, precision, and deep respect for the ingredients.

Rixos Premium Dubrovnik proudly presents two unique concepts found nowhere else in Croatia: Mykorini, an authentic Greek gastronomic and dance experience, and Umi Teppanyaki, which offers a vibrant fusion of Japanese and Asian cuisines with dishes prepared theatrically in front of guests.



The hotel's Turquoise restaurant is renowned for one of the best breakfasts in the region, featuring a rich Mediterranean buffet and interactive live-cooking stations. For a top à la carte experience, Libertas Fish Restaurant serves the freshest Adriatic fish, masterfully prepared and elegantly presented. Meanwhile, the Lobby Bar & Lounge invites guests to enjoy handcrafted desserts and light bites in a relaxed yet luxurious setting.

The gastronomy of Rixos Premium Dubrovnik is not just food — it is the creation of unforgettable memories through superb service and exceptional culinary art.





WELCOME TO

Rixos Premium Dubrovnik

DATE

Thursday, 13 November 2025

TIME

19:00 – 20:00

LOCATION

Rixos Premium Dubrovnik – seaside terrace
(Plan B: Lobby Lounge, in case of bad weather)

INCLUDED

Welcome drink and snack/finger food and drinks/wines

FORMAT

Standing reception

DRESS CODE

Casual with ribbon

*We welcome you to the start of the
IV Grand Chapitre Dubrovnik!*

The welcome reception will be an opportunity to meet, enjoy pleasant conversations, and a welcome drink on the terrace of the Rixos Premium Dubrovnik hotel, with a beautiful sea view. In case of adverse weather conditions, the reception will be held in the hotel's elegant Lobby Lounge.

This event is informal and a chance for all of us to relax and get acquainted with the rest of the program awaiting us over the next days. Finger food and various drinks will be served, and sunset gatherings will be the ideal introduction to everything that awaits us in Dubrovnik.





RIZMAN WINERY

Komarna Terroir and Tasting Lunch

DATE

Friday, 14 November 2025

TIME

10:00 – departure in front of the Rixos Premium
Dubrovnik Hotel

INCLUDED

- coach transfer to Rizman Winery (Komarna)
- guided tour of the winery and viewpoint with the host
- four-course lunch and guided wine tasting
- coach transfer back to the hotel (afternoon)

Maximum: 25 persons

DRESS CODE

Smart casual with Chaîne insignia



In the morning we head along the coastal highway to the Komarna winegrowing area, Croatia's youngest appellation shaped by steep limestone slopes descending towards the sea. In this landscape, Rizman Winery was a pioneer of planting and one of the creators of the region's identity; today's Štimac family estate continues the revived tradition of viticulture and an ecological philosophy of work.

*From the viewpoint opens a panorama towards Pelješac
and the Pelješac Bridge — an ideal backdrop for a story
about the terroir and microclimate of Komarna.*

Host **Damir Štimac** (Professionnel du Vin) introduces the house philosophy and leads a tour of the cellar and viewpoint, explaining organic cultivation and the varieties that shape Rizman's style: Pošip and Plavac Mali, alongside Tribidrag (Crljenak/Zinfandel) and a smaller share of other varieties. A special feature of the whites is cultivation on sparse limestone soils and night-time harvesting to preserve freshness.



After the tour follows a four-course lunch with a professionally guided tasting of selected labels — a gastronomic insight into the minerality, maritime freshness, and southern aromas of Komarna. After the program, a bus transfer back to the hotel is planned.



DINNER AT RESTAURANT POSAT

DATE

Friday, 14 November 2025

TIME

20:00 – 22:00

Departure: 18:30 from in front of the Rixos Premium Dubrovnik hotel

Return: 23:30 to the hotel

LOCATION

Restaurant Posat, Old Town Dubrovnik

INCLUDED

5 courses with wine pairing, minibus transfer

DRESS CODE

smart casual with Chaîne insignia

For dinner at Restaurant Posat, located in the very heart of Dubrovnik's Old Town, we will enjoy Mediterranean cuisine with a view.

Posat is known for its fresh Adriatic fish and seafood, prepared with an emphasis on seasonal and local ingredients.



The restaurant offers an intimate and elegant atmosphere, ideal for relaxing over an excellent meal with a sea view.

The host of the evening, **Ivica Udženija**, the owner and head chef, has developed this concept of Mediterranean slow-food cuisine that focuses on fresh, local, and seasonal ingredients. Ivica believes in minimal processing to preserve all the natural flavours and nutritional values of the food.



An evening at Posat will be an ideal opportunity to enjoy fresh Mediterranean delicacies and the good atmosphere that characterizes this restaurant.



DINNER AT VILLA ČINGRIJA

by chef Mario Mandarić

DATE

Friday, 14 November 2025

TIME

20:00 – 23:00

Departure: 19:45 from in front of the Rixos Premium Dubrovnik hotel,
5-minute walk to the venue

LOCATION

Villa Čingrija, Old Town Dubrovnik

INCLUDED

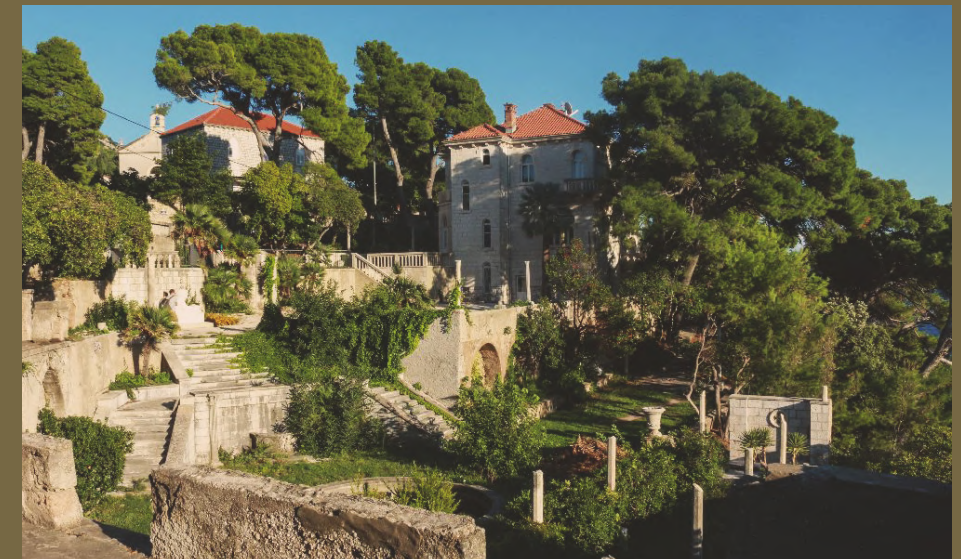
6 courses with wine pairing

DRESS CODE

smart casual with Chaîne insignia



Villa Čingrija, a representative historicist residence in Boninovo (Pera Čingrije 3), is part of the Regional Centre of Competence for Tourism and Hospitality Dubrovnik (RCK DU – Akademis Čingrija). After renovation, the complex functions as an educational-gastro space intended for top events and practical training.



The dinner is signed by Chef **Mario Mandarić**, chef of the Michelin-starred restaurant Noel Zagreb, with experience in international kitchens and a recognizable focus on sustainability and creative, contemporary techniques. Together with him, the dinner is prepared by Sous Chef **Bruno Mišljenčević** (Noel Zagreb), a young talent with competitive and mentoring experience.

Educational dimension: teachers and students of the RCK Dubrovnik secondary school will participate in the preparation and service. Under the guidance of Chef Mandarić and the team, students will work at specific stations” (mise en place, hot and cold sections, pastry, and final plate-up), while teachers will coordinate the service and standards.

For guests, this is a unique opportunity to experience a blend of top gastronomy and a live classroom — an evening in which knowledge is passed from hand to hand, and each course becomes a small lesson in excellence.



MASTERCLASS

*Hrvoje Zirojević
& Mario Bednjanec*

DATE

Saturday, 15 November 2025

TIME

11:00 – 14:00

LOCATION

Rixos Premium Dubrovnik Hotel

Maximum: 25 persons



On Saturday morning, a joint workshop will be held in which Chef **Hrvoje Zirojević** prepares four dishes in front of participants, while sommelier **Mario Bednjanec** leads a parallel, guided tasting and demonstrates how to thoughtfully pair wines with the plates just prepared. Participants closely follow the process, taste each course, and immediately learn the applicable logic behind the chef on the plate and the sommelier in the glass.

Hrvoje Zirojević is one of the most prominent Croatian chefs, a culinary innovator and mentor to generations of young cooks. After many notable years on Hvar, he returned to Split where he leads Restaurant Dvor, with which he has cemented the reputation of Dalmatian cuisine elevated to a fine, contemporary level. He is award-winning and consistently emphasizes working with local, seasonal ingredients, precision of technique, and clarity of flavour. His signature combines classical techniques and Mediterranean brightness of taste, with a focus on texture, temperature, and umami.

As a lecturer, Zirojević methodically breaks down every step — from mise en place to final plate-up — so participants leave with applicable, repeatable knowledge.

The wine part is led by sommelier **Mario Bednjanec**, head sommelier of London's Gymkhana (two Michelin stars), who leads the sommelier team and overall wine strategy.

Experience from one of London's most influential addresses is conveyed to participants through clear rules of the "aromatic bridge," understanding the texture and intensity of dishes, and thoughtful selection of wine styles for different flavour profiles; the tasting is guided and parallel to each of Zirojević's courses.





EXCURSION

Dubrovnik City Walls, Wine Museum, and Bacchus Bistro

DATE

Saturday, 15 November 2025

TIME

9:30 – 15:00

Departure: 9:30 – Departure by bus from in front of the Rixos Hotel

Lunch: 14:00 – Lunch at Bacchus Bistro

Return: 16:00 – Return to the hotel

LOCATION

Dubrovnik City Walls, Wine Museum, and Bacchus Bistro

INCLUDED

- Minibus transport
- Professional guided tour of the Dubrovnik City Walls
- Professional guided tour of the Wine Museum
- Three-course lunch at Bacchus Bistro

Maximum: 20 persons

DRESS CODE

casual



For lovers of history and wine, an excursion along the Dubrovnik City Walls with a visit to the Wine Museum is an ideal way to experience the beauty and culture of this historic city from a completely new perspective.

Through a professionally guided tour of the walls, you will get to know key moments of Dubrovnik's history — the construction and defensive role of the walls, the trading power and maritime tradition of the Republic, and curiosities from everyday life within the walls. The walk includes panoramic viewpoints and short photo stops.



This is followed by a visit to the Wine Museum where, with expert guidance, you will discover the story of Dalmatian and Konavle varieties, production techniques, and the centuries-old wine culture of southern Croatia.

The excursion ends with a three-course lunch at the popular Bacchus Bistro, run by **Vedran Tršić**, Maitre Hôtelier with more than 30 years of experience in hospitality. Vedran built his career through roles in prestigious international hotels and restaurants, and after 20 years in senior management positions, decided to embark on his own venture.



INAUGURATION OF NEW MEMBERS

DATE

Saturday, 15 November 2025

TIME

18:00 – 19:00

LOCATION

Small hall, Rixos Hotel

Maximum: 40 persons



On Saturday afternoon, at the Rixos Hotel, the solemn inauguration of new members of the Chaîne des Rôtisseurs will be held.

This moment is key for all newly admitted members, as it symbolizes their entry into a prestigious global gastronomic community.

The inauguration also includes the laying-on of the sword, a historical and symbolic moment in which members recognize the importance of tradition, quality, and passion for gastronomy.

This ceremony will also be an opportunity for promotions of existing members, and the event will be held in the presence of international leaders and guests of the Chaîne des Rôtisseurs. The ceremony will particularly highlight the importance of connection and joint striving for excellence in gastronomy and hospitality.



GALA DINNER

“Mediterranean Fusion with a Turkish–Austrian Signature”

DATE

Saturday, 15 November 2025

TIME

19:00 – 23:00

Before dinner: 18:30 – 19:00 – Sparkling wine and gathering in front of the hall (foyer or terrace)

LOCATION

Mistral, Rixos Premium Dubrovnik Hotel

Maximum: 60-80 persons

DRESS CODE

black tie



The evening culminates in an exclusive “4 hands dinner” collaboration: Chef **Özgür Donertas** (Rixos Premium Dubrovnik) joins forces with guest chef **Markus Höller** in a joint cooking, creating a menu that blends Mediterranean freshness with Turkish heritage and a refined Austrian approach.

Özgür Donertas was born in Izmir and found his gastronomic home in Dalmatia. He believes in fresh, seasonal ingredients and clarity of flavour, with minimalism on the plate that highlights the essence of every component — his Adriatic sea bass in lemon juice and his commitment to sustainability have become a recognizable signature.

In Dubrovnik he leads a kitchen that builds a dialogue between the Adriatic and the Aegean, relying on local fishermen, olive oil, and Ston salt to emphasize natural salinity and citrus freshness.



In the “4 hands” format he brings technical precision and clean lines of flavour, focusing on texture, temperature, and elegant, clearly readable sauces.



Guest chef **Markus Höller** is an Austrian chef formed between tradition and innovation — from the family restaurant on Traunsee to leading kitchens and international guest appearances.

Known for precise technique and a contemporary reading of classical influences, a style that in Dubrovnik meets Donertas's Mediterranean clarity. In 4-hands collaborations Höller brings Alpine–Danube finesse: a focus on seasonality, depth of umami, and refined work on the grill and fermentations, which turn his plates into a clear, elegant narrative.

His experience in creating gourmet events and leading large teams is reflected in the harmonious composition of courses designed to be both technically impressive and exceptionally drinkable with a glass of wine.

A special experience: the evening will be enriched with a musical–stage performance that further highlights the atmosphere of celebration, as well as a humanitarian initiative through which we collectively contribute to the local community. Two signatures — one vision. In the “4 hands” format, each course is a meeting of philosophies: seasonality, texture, and aromatic balance become choreography on the plate and an unforgettable experience for guests.



Association Mondiale de la Gastronomie



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