

If you have 5 minutes and would like to **learn about the beautiful destinations we offer to impress your clients, colleagues and friends** with your insider knowledge, then this could be the most important newsletter you ever read:

Slovenia

The first few days of July 1991 marked the defeat of the Yugoslav People's Army on the Slovenian battlefield. The army simply disintegrated from within – the result of some clever tactical moves by **Slovenia's young but determined defence minister, Janez Jansa**. Fifteen years later Jansa is the prime minister of a country which could be regarded as one of Central and Eastern Europe's top success stories. **Slovenia will be the first to adopt the Euro** among the EU's newcomers, early next year. Its currency, the Tolar, fluctuated less against the Euro than the Danish crown, which is thus only the second best in the ERM II system – in effect that waiting room for the Euro. Slovenia will also be the first new member to take over the **presidency of the European Union**, this in the **first half of 2008**. It's a symbolic step founded on firm facts: The young country has a **stable democracy**; its **economy is growing steadily**; and Slovenia's GDP per capita, the most common measure of a country's wealth, is higher than of all the new members of the EU with the exception of Cyprus. It's also higher than old member Portugal. With this year's **growth rate exceeding 5 percent**, Slovenia should surpass Greece by the end of the year. At the same time **social differences are much lower** here than they typically are in other emerging economies. The richest are less rich and the poorest less poor. You won't find many Bentleys or Rolls Royces cruising through Ljubljana, but you'll see many large SUVs produced by the leading German carmakers. In other words: there are no billionaires in Slovenia, yet its **middle class is numerous, strong and wealthy**. Add to that the **low crime rates, gentle climate, varied and picturesque landscape, and unspoiled nature**.

Slovenia is a paradise



Notes: 500, 200, 100, 50, 20 10, 5 Euro (Euros)



Coins: 2, 1 Euros | 50, 20, 10, 5, 2, 1 cents

Erzsébet Square in Budapest

Hungary

The square opposite the Hotel Corvinus was named for **Empress Elisabeth, Queen of Hungary and wife of Emperor Franz Josef**. It is a classical European park featuring radial paths leading from a central fountain generously adorned with richly detailed sculptures. The municipality of Budapest has undertaken a complete refurbishment of this green jewel in the very centre of the city at a cost of 820 million Forints (approximately 3 million Euro). About half of the 20,000 square-meter park had been covered by concrete; the new design incorporates 150 square meters of additional green space and paved areas will be recovered with stone. A 600 square-meter playground with a rubberized surface and 16 new pieces of playground equipment will be added; new plantings include 42 trees, 5,500 annuals and 600 perennials. The refurbished park, in conjunction with the recently established Design Terminal space and Gödör park, constitute a magnificent civic space sure to be enjoyed by visitors and residents alike.



Opera & Champagne All the Bar's a Stage in Vienna

Austria

If getting hold of opera tickets has eluded you, paying a visit to **"La Divina" bar** is some consolation. Here you can sip your drinks in a **recreated Vienna State Opera box**, while viewing a film version of the current opera showing on a gold-encased wide screen. Every evening you can enjoy the respective opera, ballet or jazz performance, while on Thursdays young talent delivers live music. The bar almost strikes you as being a modern stage set with its red theatre box, **grand piano, mirrored walls, violin-shaped bar, original record covers and over 120 autographed opera-legend photos**. It will come as no surprise that the mastermind behind the furnishings and fittings was none less than the **Opera House's stage set director**. However the idea and the autographed photos come from Marianne Kohn. The legendary gastronome has reigned as **Vienna's queen of nightlife** for over a quarter of a century. A devote opera lover, "La Divina" was her **memorial to the great Maria Callas** and the fulfilment of a life dream. As a young girl, Kohn regularly bought standing tickets for evening performances at the Vienna State Opera. Even non-opera fans will be thrilled by this dramatic world of opera, enjoying wine, champagne or even a refreshing beer accompanied by fresh antipasti. A house specialty is the La Divina Cocktail made of vermouth and cherry liqueur – bitter-sweet just like the life of the great diva herself.



Germany

"Connoisseurs on Board" is the motto for the **top-flight cuisine** Lufthansa is offering its **First and Business Class** guests on all its long-haul routes from Germany. This October, Elisabeth Grabmer, whose Waldschänke restaurant in Grieskirchen has been awarded a **two-toque rating** by the leading restaurant guide Gault-Millau, will be following in the footsteps of such celebrity chefs as **Paul Bocuse or Eckhart Witzigmann**, who have also created in-flight menus for Lufthansa. "Waldschänke" chicken salad with blue cheese and pine nuts, cured brisket of beef with beans and red radishes, smoked trout terrine, char served with braised cucumber and watercress puree, loin of suckling pig or apple brioche soufflé with raisins enhanced with Austrian-style fruit zabaglione are just some of the creations that will be prepared to the **highest standards for gourmet high-flyers**. Before such top-notch menus are ready to "take to the air", a run-up time of about six months is required. Several meetings and test runs with Elisabeth Grabmer and four Lufthansa chefs de cuisine, who travelled to her restaurant in Grieskirchen, ensured that the culinary specialties from Upper Austria are served to perfection on Lufthansa aircraft. Lufthansa's "Star Chef" program was developed in 2000 with the airline's international clientele in mind. Since the beginning of 2005, world-famous chefs have been creating menus also with a **special regional focus for long-haul Lufthansa flights**. As Dr Reinhold Huber, Vice President Product Management and Innovation at Lufthansa, says: "We are delighted that we have been able to gain Elisabeth Grabmer, whose restaurant has two-toque rating, for our program."

Lufthansa First and Business Class will enjoy Austrian Food this October

