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MEDIA KIT

JAZ

BY ANA ROŠ

PRESS CONTACT
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Jaz by Ana Roš: The Concept.

JAZ by Ana Roš brings the cuisine of globally acclaimed, three-Michelin-starred chef Ana Roš into a relaxed, everyday setting. The name “JAZ”–Slovenian for “I”–captures the deeply personal nature of the concept: a restaurant shaped by Ana’s travels, creativity, and her vision for a new kind of dining experience.

This isn’t fine dining—it’s Ana’s living room. A space defined by spontaneity, great produce, and the rhythm of the day. The menu is designed for sharing, with bold flavors and globally influenced dishes that change based on what the market offers each morning. Each plate is fresh, grounded, and entirely of the moment.

The mood at JAZ evolves with the hours: from a sunny breakfast to a laid-back lunch, and into an evening of dimmed lights, good music, and outstanding drinks. It’s a little funky, a little rock’n’roll—without ever trying too hard. A place you settle into and don’t want to leave.

JAZ by Ana Roš is where great food, expertly crafted cocktails, and the best people come together—no rules, just rhythm.



ABOUT JAZ BY ANA ROŠ: ORIGINS & STORY

JAZ was conceived as a space that breaks away from the conventions of traditional fine dining. Ana Roš envisioned a restaurant where high-quality food meets a laid-back mood—where guests gather around shared plates and no one worries about which fork to use.

The first JAZ opened in 2023 in Ljubljana, adding a fresh, cosmopolitan energy to the city's dining scene. Its success and positive reception sparked a new chapter: the upcoming opening of the second JAZ restaurant in Poreč, Croatia, in partnership with Valamar. As JAZ expands, its spirit remains unchanged—rooted in authenticity, shaped by community, and driven by Ana's ever-evolving culinary voice.

AT ONE GLANCE

A dining space that feels like a living room
Jaz is relaxed, welcoming, and meant to be enjoyed every day.

A fresh, market-driven menu, fueled with global inspirations
Local ingredients served with a modern twist.

Exceptional cocktails
Thoughtfully crafted drinks that set the mood.

A restaurant that evolves with the day
From morning coffee to late-night cocktails, Jaz moves with the city.

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JAZ ISN'T ABOUT THE RULES OF FINE DINING. WE WOULD LOVE TO SEE YOU PASS PLATES TO ONE ANOTHER, SHARE DISHES, STEAL BITES AND CREATE THAT MAGICAL SENSE OF CONNECTION AT THE TABLE.

ANA ROŠ

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KEY FACTS

OPEN SINCE	2023
ADDRESS	JAZ by Ana Roš Čopova ulica 5a 1000 Ljubljana Slovenia T +386 1 547 6662 E jaz@anaros.eu
OPENING HOURS	Tue-Sat: 7:00-24:00 Sun: Closed
SEATS	65
WEBSITE	jaz.anaros.eu
SOCIAL MEDIA	Instagram: @jazbyanaros TikTok: @jazbyanaros



About Ana Roš

Ana Roš is a three-Michelin-starred chef, entrepreneur, author, and champion of hyperlocal cuisine. A self-taught and self-made culinary force, she has put Slovenian gastronomy on the global stage through her commitment to excellence and innovation.

Born in 1972 in Slovenia, the former competitive alpine skier pursued studies in international and diplomatic sciences at the University of Trieste. After her graduation, she gave up on a diplomatic career and moved back to the Soča Valley, where she and her ex-partner took over his family's restaurant, Hiša Franko. She started working in the kitchen only a few years later, despite having no formal training at all. There, she developed a cuisine deeply rooted in nature and the seasons, relying on foraging, local producers, and her own world full of freedom and creativity.

In 2016, Netflix's Chef's Table brought her international recognition. The following year, she was named the World's Best Female Chef, and by 2023, she had led Hiša Franko to

three Michelin stars—becoming one of only seven women in the world to achieve this distinction. As a testament to its sustainable ethos, the restaurant also holds a Michelin Green Star. In 2024, Roš was honored at The Best Chef Awards with the Best Voted by Professionals award, underscoring the admiration of her peers. Recognized globally for her influence, she was also appointed Ambassador of Gastronomic Tourism by the United Nations World Tourism Organization (UNWTO).

Beyond Hiša Franko, Ana runs Pekarna Ana, a boutique bakery in Ljubljana, and JAZ, a contemporary restaurant concept that showcases her approach to casual dining. Following the success of the first JAZ by Ana Roš location in Ljubljana, she is opening a second outpost in Poreč, Croatia, in partnership with Valamar. A visionary entrepreneur and inspiring speaker, she continues to push culinary boundaries—proving that passion, reinvention, and a deep respect for nature define true excellence.

KEY RECOGNITIONS & AWARDS

MICHELIN STARS

In 2023, Hiša Franko earned its third Michelin star, a first for Slovenia. She has also received a Green Star.

GLOBAL RECOGNITION

Featured in Netflix's "Chef's Table" in 2016, bringing international attention to Slovenian cuisine.

BEST CHEF VOTED BY PROFESSIONALS

at "The Best Chef Awards"—an honor awarded by her peers in 2024.

THREE KNIVES DISTINCTION

In the same year, she received the prestigious "three knives" distinction, symbolizing the highest level of culinary artistry.

WORLD'S BEST FEMALE CHEF

by The World's 50 Best Restaurants in 2017

AMBASSADOR OF GASTRONOMIC TOURISM

by the World Tourism Organization (UNWTO) in 2019





Get in touch

We are happy to help you with your questions and press requests. Feel free to get in touch with us.

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