

PRESS KIT

# JAZ

b y a n a r o š



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.

The first JAZ opened in 2023 in Ljubljana, adding a fresh, cosmopolitan energy to the city’s dining scene. Following the success of the first location, the second JAZ will open in Poreč in February 2026, bringing Ana’s distinctive culinary style to the Adriatic coast in collaboration with Croatia’s leading hospitality provider, Valamar.

As the concept expands, its spirit remains unchanged: JAZ by Ana Roš is where great food, expertly crafted cocktails, and the best people come together—no rules, just rhythm.



## 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 made with high-quality ingredients and no added sugar — designed to set the mood.

### A RESTAURANT THAT EVOLVES WITH THE DAY

From morning coffee to late-night cocktails, JAZ moves with the city.



“

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

”

### *JAZ Ljubljana*

OPEN SINCE	2023
ADDRESS	Čopova ulica 5a 1000 Ljubljana Slovenia
OPENING HOURS	Mon-Sat: 7:00-24:00 Sun: Closed
SEATS	65
WEBSITE	<a href="http://jaz.anaros.eu/ljubljana">jaz.anaros.eu/ljubljana</a>

### *JAZ Poreč*

OPENING	Feb 2026
ADDRESS	Eugena Kumičića 3 52440 Poreč Croatia
OPENING HOURS	Mon-Sun: 7:00-24:00
WEBSITE	<a href="http://jaz.anaros.eu/porec">jaz.anaros.eu/porec</a>



# About Ana Roš

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

Born in 1972 in Slovenia, the former competitive alpine skier initially pursued international and diplomatic sciences at the University of Trieste. However, her path led her to Hiša Franko in the Soča Valley, where she took over the kitchen—despite having no formal training. There, she developed a cuisine deeply rooted in nature and its seasons, relying on foraging, local producers, and her own 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 led Hiša Franko to three Michelin stars – one of only nine women in the world to do so.

In 2024, she was awarded “Best Voted by Professionals” at The Best Chef Awards, before being named 2nd best worldwide at the same awards in 2025. She is also one of only two female chefs worldwide whose restaurant has been awarded a Green Star in addition to her three Michelin stars - as proof of her sustainable approach. 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 World Tourism Organization (UNWTO).

Beyond Hiša Franko, Ana runs Pekarna Ana, a boutique bakery in Ljubljana, JAZ, a family of contemporary restaurants showcasing her approach to casual dining, and Ana Roš Drinks, a line of ready-to-consume beverages. A visionary entrepreneur and inspiring speaker, she continues to push culinary boundaries, proving that passion, reinvention, and respect for nature define true excellence.

## KEY RECOGNITIONS & AWARDS

### MICHELIN STARS

In 2023, Hiša Franko earned its third Michelin star, a first for Slovenia, along with a Michelin Green Star for sustainability.

### SECOND BEST IN THE WORLD

Awarded at “The Best Chef Awards” 2025.

### 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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