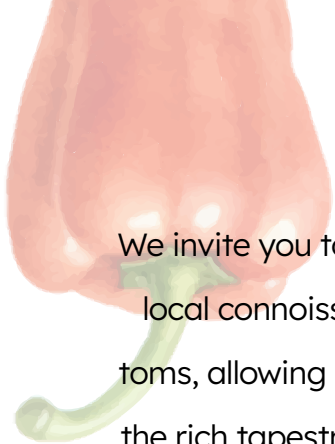




GrELO

**Local Connoisseurs:
Unraveling Culinary &
Travel Treasures**

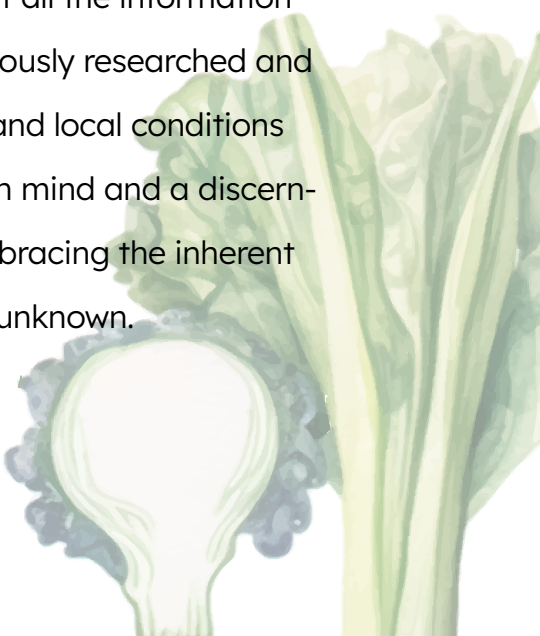


We invite you to embark on a captivating journey guided by the wisdom of our local connoisseurs. These experts intimately understand their country's customs, allowing us to explore not only the nuances of risk management but also the rich tapestry of authentic cuisine and off-the-beaten-path travel treasures.

As we traverse borders and immerse ourselves in each destination's culture, you'll be treated to tantalizing recipes that capture the heart of their culinary traditions. From aromatic spices to mouthwatering delicacies, we bring the world's flavours straight to your kitchen. To make this gastronomic journey even more interactive, simply scan the QR code to access detailed recipes.

As you explore this magazine, please bear in mind that all the information presented here is without warranty. While we've meticulously researched and vetted the content, the world of risk is ever-evolving, and local conditions may change. So, embark on this adventure with an open mind and a discerning eye, savouring the flavours of knowledge while embracing the inherent uncertainties that come with exploring the unknown.

Bon appétit and bon voyage!



Austria



Almir Kudic

M: +43 664 822 26 54
E: a.kudic@greco.services

Travel lover, art enthusiast and gourmet - that's how my life can be described in three words.

Always on the lookout for creative inspiration, I immerse myself in art events, explore new travel destinations and enjoy indulging in the exquisite cuisine of fine restaurants.

My favourite travel destination...

Wachau region The Wachau valley is a stretch of the River Danube, roughly between the towns of Krems and Melk in Lower Austria. The images of the Wachau are famous around the world, with the Danube River and its cruise ships winding through the vineyards and the hills on either bank. Perched high above at strategic points are the famous Wachau castles from the Middle Ages, like the Dürnstein ruins and Schloss Aggstein, as well as two of the most historic abbeys in Austria at Melk and Göttweig.



Starter

Classic Viennese Boiled Beef Soup

This classic Viennese beef soup, often called Austria's national soup, is a table favorite. With a variety of garnishes, each serving offers a unique taste.

Main

Vienna Schnitzel Traditionally, a Wiener Schnitzel is a thin veal cutlet, coated in flour, egg, and breadcrumbs, then fried until golden. Serve it with a slice of lemon and a side of potato salad for a classic touch.

Dessert

Kaiserschmarrn Kaiserschmarrn, or Emperor's Mess, is a lightly sweetened, fluffy shredded pancake named after Austrian emperor Franz Joseph I. Served as a dessert or light lunch, it typically comes with apple sauce and includes raisins or dried cranberries.

Drink

Grüner Veltliner White wine.

Albania



Elnar Gashi

M: +355 684 046 206
E: e.gashi@greco.services

I am passionate about my work as a broker. Almost 15 years ago I decided to leave my previous insurance company and to join a challenging broker organisation. We opened the first international broker in our market, a market where broker activity was unknown. Ever since we have been serving both local and international clients and have predominantly focused on P&C.

As part of GrECο Group, I am proud to lead GrECο Albania which is the leading broker in P&C and the only international broker in Albania.

My favourite travel destination...

The Blue Eye of Theth is a beautiful mountain pool in the Albanian Alps. The north of Albania is known for its beautiful nature and stunning mountain range. The adventurous can travel to the remote village of Theth and from here they can hike to the Blue Eye of Theth.



Starter

Byrek Me Spinaq This delicious creamy pie is made by layering spinach, feta and ricotta between layers of filo pastry. It's a popular Albanian lunch or snack!

Main

Tavë Kosi Originating from the Albanian city of Elbasan, this national dish consists of lamb or mutton baked with rice in a sauce made from soured milk and eggs and seasoned with oregano and garlic.

Dessert

Petulla Essentially the Albanian version of deep-fried dough similar to fritters, this delicious traditional Albanian snack is served with honey, powdered sugar, raspberry jam, or for something more savoury, with feta cheese.

Drink

Raki Fruit brandy/spirit typically made from plums and grapes.

Bosnia and Herzegovina



Lejla Deljković

M: +387 61 200 037

E: l.deljkovic@greco.services

I have worked in the insurance industry for 27 years and I am a licensed Senior Risk Assessor and insurance broker. I am currently Director of Insurance Technical Operations at GrECo Bosnia and Herzegovina.

My favourite travel destination...

Jajce is a historic town situated in central Bosnia, renowned for its distinctive 22-metre-high waterfall located at its centre. The area also features the picturesque Pliva Lakes, complemented by ancient wooden mills, rendering it an ideal destination for nature enthusiasts. The town holds significant historical importance, highlighted by its 13th-century fortress, underground catacombs that integrate both Christian and pagan elements, and St. Mary's Church.



Starter

Begova Čorba This is a traditional Bosnian soup that is often made for guests, family gatherings, or a Sunday lunch. It is not difficult to make, but it needs a little time to cook slowly and develop its rich flavor.

Main

Ćevapi and Homemade Somun There is no better smell than homemade ćevapi and fresh somun baking in the house. This is not a difficult recipe, it only needs a little patience and a lot of love.

Dessert

Bosnian Baklava There is no Bayram, family celebration, or Sunday gathering without a good homemade baklava. When the smell comes from the oven, everyone knows that something sweet is waiting for the family.

Drink

Yoghurt In Bosnia, homemade yogurt was made with only two ingredients – milk and a little yogurt from the previous batch. There was nothing complicated about it. Just good milk, a little patience, and a warm place in the house.

Bulgaria



Hristo Charkov

M: +359 888 810 100
E: h.charkov@greco.services

The greatest traveller among all brokers and the most passionate broker and risk consultant among all travellers! On top a gourman on a highest professional level!

My favourite travel destination...

Chateau Copsa in the famous Thracian Valley of Kings – a mixture of thousands of years of history and best wines and fine dining experience.



Starter

Shopska Salad My favourite starter is the traditional Shopska salad. It is a simple but delicious combination of fresh tomatoes, cucumbers, peppers, onions, and grated sirene cheese. I especially like how fresh it tastes in summer, and its colours also resemble those of the Bulgarian flag.

Main

Drusan Kebab One of my favourite Bulgarian dishes is Drusan Kebab from the Rhodope region. It is made with pork, onions, and wine that are slowly cooked together for several hours. The name comes from the traditional way of preparing it, when the pot is shaken so that the tender meat falls apart into small pieces and absorbs all the flavours.

Dessert

Sütlach Turkish style sutlyash, translated version of a milk rice.

Drink

Rakia Fruit brandy/spirit

Croatia



Tomislav Sič

M: +385 91 3175 018
E: t.sic@greco.services

As a risk engineer and insurance professional, I spend much of my time helping clients understand and manage complex risks. Outside of work, I enjoy discovering new places, reading books that broaden my perspective, and playing basketball whenever I get the opportunity. Whether travelling for business or leisure, I am always interested in learning about local cultures, traditions, and cuisine.

Having explored many beautiful destinations, I remain convinced that Croatia is one of Europe's hidden gems. Its unique combination of crystal-clear Adriatic coastline, historic cities, national parks, and world-renowned gastronomy offers something for every traveller.

My favourite travel destination...

Plitvice Lakes National Park

Plitvice Lakes National Park is Croatia's oldest and largest national park and a UNESCO World Heritage Site. Famous for its sixteen interconnected lakes, crystal-clear waters and spectacular waterfalls, Plitvice is one of the country's most breathtaking natural attractions. Visitors can explore the park through a network of wooden pathways and hiking trails while enjoying untouched nature throughout all seasons.



Starter

Pršut & Paški sir

A traditional Croatian appetizer consisting of air-dried Dalmatian prosciutto served with renowned Pag sheep cheese. Often accompanied by olives and homemade bread.

Main

Peka

One of Croatia's most iconic dishes. Veal, lamb or octopus is slow-cooked together with potatoes and vegetables under a cast-iron bell covered with hot embers, resulting in exceptionally tender and flavourful cuisine.

Dessert

Rožata

A traditional Dubrovnik dessert similar to crème caramel, enriched with rose liqueur, giving it a distinctive Adriatic flavour.

Drink

Pošip

An elegant Croatian white wine originating from the island of Korčula. It is characterized by fresh citrus aromas, floral notes and excellent pairing with seafood and Mediterranean dishes.

Cyprus



Jacqueline Kasotou

M: +30 698 4596439
E: j.kasotou@greco.services

Employed in the insurance industry since 2013, my main role is the day-to-day servicing of Employee Benefits accounts, both local and international, including managing all medical claims of the employees in the accounts assigned to me. I love to spend my free time going to theatres and reading literature.

My favourite travel destination...

Kouklia The old town of Paphos, is a fascinating blend of history and modern charm. The architecture here is remarkable, with every corner reflecting its rich past. As you walk through the town, you'll find numerous quaint restaurants and cafes, offering a taste of local flavours. It's also the perfect spot for watching the sun set.



- | | |
|---------|---|
| Starter | Chaloumi A Cypriot cheese from goat and sheep's milk, perfect fried or grilled with a glass of red wine. |
| Main | Seftalia is a traditional lamb sausage wrapped in caul fat and grilled. The thin fat layer melts away but keep it juicy during grilling. It's typically served with French fries, grilled vegetables, and pita bread. |
| Dessert | Ladies' fingers One of the most traditional Cypriot desserts! A syrupy, crispy dough filled with almonds. |
| Drink | Zivania is a traditional Cypriot alcoholic beverage made from grapes, closely resembling ouzo or raki. This potent spirit, with its rich history dating back to Homer's Odyssey, is an essential part of Cypriot culture and cuisine. Protected by EU regulations, genuine Zivania can only be produced in Cyprus, ensuring its unique quality and authenticity. |

Czech Republic



Barbora Kreisel

M: +420 770 319 744
E: b.kreisel@greco.services

I have been working in the insurance industry for more than 15 years. At GrECo Czech Republic, I lead our International Team and support multinational clients with their insurance programmes across different countries. In recent years, I have also been increasingly involved in Employee Benefits projects. Working with clients and partners from different countries allows me to connect with people from a wide range of cultures, which is one of the things I enjoy most about my job. Outside of work, I love travelling, hiking and spending time with family and friends.

My favourite travel destination...

Krkonoše Mountains My favourite destination in the Czech Republic is the Krkonoše mountain range. I enjoy hiking there throughout the year, whether it is a summer walk to Sněžka, the highest mountain in the country, or simply spending time in the beautiful mountain landscape. The combination of nature, fresh air and traditional mountain hospitality makes Krkonoše the perfect place to recharge.



Starter

Hovězí vývar A traditional clear soup prepared from slowly cooked beef, root vegetables and aromatic herbs, usually served with homemade noodles. It is a staple of Czech family lunches and often the first course at special family gatherings.

Main

Svíčková na smetaně One of the most famous Czech dishes. Tender beef is served with a rich vegetable cream sauce, bread dumplings and cranberries. It is a traditional festive meal and one of the best-known examples of Czech cuisine.

Dessert

Větrník A classic Czech pastry made from choux dough, filled with whipped cream and caramel cream and topped with caramel icing. Sweet, rich and loved across generations.

Drink

Chardonnay While the Czech Republic is best known internationally for its beer, I personally prefer wine. Chardonnay is one of my favourite varieties, and Czech wine-makers, especially in South Moravia, produce excellent examples with fresh fruit flavours and elegant character. It is the perfect drink to enjoy with good food and good company.

Estonia



Liubov Dmitrieva

M +372 5816 8680
E: l.dmitrieva@greco.services

I have worked at IIZI Estonia, part of the GrECo Group, for over 16 years and currently mainly manage international corporate accounts, as well as some local clients. I enjoy my work and especially value the opportunity to help people. In my free time, I love travelling with my family, discovering new places, and enjoying good food and fine wine. I am in love with the sea and the ocean, and I feel happy when it's warm and sunny.

My favourite travel destination...

Pärnu My favourite place in Estonia is Pärnu, a beautiful seaside town known as Estonia's summer capital. It has a wonderful sandy beach, cosy spas, and delightful restaurants. In summer, the town is very lively. It is a great place to slow down and relax, spend quality time with loved ones, and enjoy the sea and amazing sunsets.



Starter

Äkine is an old fishermen's method of lightly salting fish. It can only be made from very fresh fish. Almost any type of fish can be used, but whitefish and vimba work especially well. Fresh trout or salmon are also suitable.

Main

Zander with baby potatoes, butter and fresh dill. Zander is a delicate freshwater fish commonly eaten in Estonia. Served with buttery baby potatoes and fresh dill, it is a simple and comforting Estonian summer dish.

Dessert

Strawberry Soup Cold strawberry soup with vanilla ice cream. This is not a strictly traditional Estonian dish, but it is a much-loved summer dessert made with locally grown strawberries.

Drink

Junimperium Gin is an award-winning Estonian craft gin produced in Tallinn. It is known for its distinctive botanical flavours and high quality. My personal favourites are the Summer Edition and Rhubarb Edition, both of which are fresh, aromatic, and perfect for a summer evening.

Georgia



Maia Kvitelashvili

M +995 577 543 464
E: m.kvitelashvili@greco.services

PhD in Business Administration, Insurance Broker, Philosophy and psychology enthusiast, a true gourmet and simply a joyful person :-)

I am an Insurance Broker / Account Manager at GrECo Georgia. Working at GrECo gives me the opportunity not only to grow professionally but also to collaborate with colleagues from different countries, exchange experiences, and get to know diverse cultures and traditions.

Beyond my professional life, I enjoy reading, studying philosophy and psychology, traveling, discovering new places, and exploring local cuisines. I believe that food is one of the best ways to understand a country's culture and history. Georgia is famous for its hospitality, and I always enjoy sharing our traditions, flavors, and beautiful landscapes with friends and visitors from around the world.

My favourite travel destination...

Batumi One of my favorite places in my homeland is Batumi. For me, this city symbolizes summer, the sea, carefree holidays, warm memories, and unforgettable culinary experiences. It is a place that I always recommend to everyone visiting Georgia, and I would be delighted to welcome you there as well—especially in the summer! Now, imagine you're visiting me in Georgia—here's what I'd treat you to...



Starter

Pkhali is a classic Georgian dish featuring a sumptuous walnut sauce. Traditionally served cold, it can be enjoyed as a dipping sauce or used to coat poultry or vegetables. The primary ingredients are walnuts, garlic, a blend of dried herbs (including Imeretian saffron and fenugreek), vinegar, cayenne pepper, and salt. Often, satsivi is made with boiled or fried turkey or chicken, making it a popular choice for winter holiday celebrations in Georgia. There are also vegetarian variations that use eggplants or cauliflower.

Main

Adjarian Khachapuri Adjarian Khachapuri is a traditional Georgian dish that was included among CNN's Top 50 Best Breads in the World. Adjarian Khachapuri is one of the most famous symbols of Georgian cuisine. Its boat-shaped form, golden crispy dough, melted cheese, egg, and butter create a unique visual and taste experience. The combination of soft dough, creamy cheese filling, and rich flavors reflects the warmth and hospitality of Georgia.

Dessert

Churchkhela Churchkhela is a traditional Georgian sweet made from nuts coated in a thick layer of natural grape juice cooked with flour. It has a rich grape-and-nut flavor, gentle sweetness, a soft chewy texture, and a pleasant aroma reminiscent of honey and dried fruits.

Drink

Chacha Chacha is a strong, aromatic grape drink with rich fruity notes, a warm character, and a deep connection to centuries-old Georgian traditions of winemaking and hospitality. Chacha is often referred to as Georgian grape vodka or Georgian brandy. Traditionally, it is served in small glasses during Georgian feasts as a symbol of hospitality.

Greece



Maria Sereti

M: +30 695 7509487
E: m.sereti@greco.services

I started to work in the insurance industry in 1998. At GrECo, my main role is the day-to-day servicing of Property & Casualty accounts, both local and international. I love to spend my free time in nature and enjoy travel and Mediterranean cuisine. I am married and have two wonderful sons.

My favourite travel destination...

Spetses Island The island is a gem among the Saronic Islands near Peloponese, about three hours from the port of Piraeus. Spetses has a unique charm, blending tranquillity with cosmopolitan vibes. Picture lovely small bays, impressive architecture, historic sites, and a delightful old harbour. What's really special about Spetses is that private cars aren't allowed in the town, making it a haven for walking, horse-drawn carriages, bicycles, motorcycles, and sea-taxis. It's like stepping into another world, and I adore every moment spent there.



Starter

Taramosalata Taramosalata is a classic Greek appetizer made with fish roe, soaked bread, olive oil, onion and lemon juice. This delicious dip is perfect served on bread with a traditional Greek salad on the side.

Main

Fish ala Spetsiota Fish a la Spetsiota is a specialty from Spetses Island, featuring fresh fish fillets cooked in a tomato sauce with olive oil, onion, garlic, potato, and fresh parsley.

Dessert

Portokalopita This is a traditional Greek orange pie made with flaky filo pastry sheets, Greek yoghurt, oil, eggs, baking powder, sugar, vanilla extract, and orange in a fragrant orange syrup. Portokalopita is best served chilled, optionally accompanied by a scoop of vanilla ice cream.

Drink

Ouzo a Greek product made from distilled and flavoured spirits, is produced on Chios and Lesbos islands. It can be served straight, with water, or ice in a tall slim glass. Best enjoyed with friends by the sea, it embodies the essence of Greek summer.

Hungary



Julia Faludi

M: +36 70 318 8565
E: j.faludi@greco.services

I am the Head of the International Department and have been with GrECo Hungary since 1996. I am grateful to have been part of the organisation for such a long time. I believe you never achieve real success unless you like what you are doing.

I am also active in my private life, I love scuba diving, and skiing with my daughter. Travelling is also very important in my life as I like discovering new cities and places, culture and meeting different people.

My favourite travel destination...

Prédikálószték is one of the highest summits in the Visegrád Mountains. It's name means pulpit and it offers a spectacular panoramic view of the Danube river surrounded by mountains.



Starter

Goulash Soup This hearty stew is synonymous with Hungarian cuisine. Tender beef, potatoes and carrots are stewed with paprika and caraway seeds to create a simply mouthwatering dish.

Main

Chicken Paprikash Perfect for a cozy dinner at home, this is chicken served in a rich sauce of Hungarian paprika and sour cream. It has a tangy, savoury flavour. It's best enjoyed with egg noodles or rice.

Dessert

Dobos Torte is a luxurious layered cake named after its creator, Hungarian pastry chef József C. Dobos. This sophisticated dessert consists of seven thin layers of sponge cake, each filled with rich chocolate buttercream and crowned with a hard caramel glaze. Occasionally, it is dusted with ground nuts like hazelnuts, chestnuts, walnuts, or almonds.

Drink

Palinka is a fruit brandy that is a traditional Hungarian spirit with a minimum alcohol content of 37.5 %. Pálinka can be made from many different fruits, but the most common types are plum, apricot, apple, and pear.

Latvia



Viktorija Ozolina-Demirala

M: +371 26 601 047
E: v.ozolina@greco.services

I deal with international business on a daily basis. I am passionate about my work. Because I love what I do, I have a steady source of motivation that drives me to do my best.

My favourite travel destination...

The White Dune is one of the landmarks of Saulkrasti. Situated on the Gulf of Vidzeme, this 18 metre high white sand dune gives you a spectacular view across the beach and the mouth of the Inčupe River to the sea. Formed 400–350 million years ago, it is one of the most beautiful dunes of its kind in Latvia.



Starter

Cold Beetroot Soup Loved all over the Baltic states this chilled beetroot soup is refreshing and has an unusual deep pink/purple colour. It's a summer soup which you will hardly ever find served in winter.

Main

Traditional Midsummer cheese Midsummer (also known as summer solstice) is celebrated in Latvia on 23 and 24 June. It is believed nobody should sleep on the night of 23 June to ensure good health and cheerful spirits in the coming year. The celebrations are full of singing and dancing, the lighting of fires (and jumping over them to ward off evil spirits and illness!). Our houses are decorated with flowers, oak, birch and rowan branches, and tradition states that beer should be brewed, cheeses should be tied, and food should be shared well into the night. One of the cheeses served during the celebrations is called Jāņu siers. This fresh sour-milk cheese is made from milk and curds using a traditional method unchanged for centuries.

Dessert

Debesmann means 'heavenly manna', which perfectly describes this delicious childhood dessert. It's a cranberry mousse whipped until it so light and fluffy it is like clouds on your tongue.

Drink

Riga Balsam a traditional herbal liqueur.

Lithuania



Jurgita Titliuvienė

M: +370 659 627 52
E: j.titliuviene@greco.services

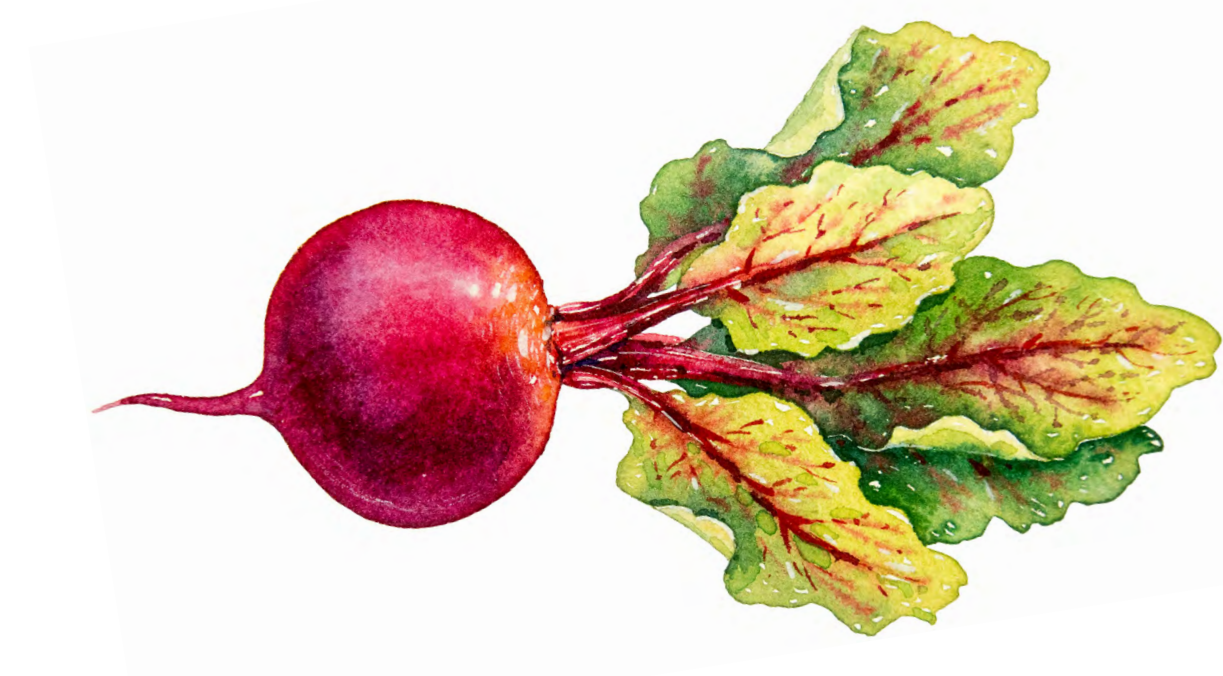
As a Network Gatekeeper at GrECo Lithuania, I firmly believe that key facets of my professional identity amalgamate a strong sense of curiosity, a dedication to providing exceptional service, and an unwavering commitment to building trust with others. In particular, I view curiosity as the foundation upon which all of these values rest.

I believe that a curious mind is essential for success in any endeavour, whether personal or professional and that the pursuit of knowledge and understanding is a vital part of a fulfilling life.

Overall, I am confident that these values are integral to both my personal and professional identities, and I am committed to upholding them in all of my interactions and endeavours.

My favourite travel destination...

Labanoro Giria Also known as Labadon Forest, it is a wonderful setting for outdoor enthusiasts to enjoy hiking, camping, and swimming in the pristine nature of Lithuania. Located in the northern part of the country, Labadono giria is a picturesque, forested area that provides a peaceful and refreshing escape from city life.



Starter **Šaltibarščiai** A cold beet soup made with beets, kefir, cucumbers, dill, and boiled eggs.

Main **Cepelinai** Potato dumplings stuffed with minced meat, typically served with sour cream and bacon.

Dessert **Curd doughnuts** Curd cheese doughnuts are a traditional Lithuanian dessert. Freshly baked, they are fluffy and soft inside. They instantly disappear from the table.

Drink **Krupnikas** A liqueur crafted from honey and herbs which originated in 1593, fashioned by the Benedictine monks who had settled in the grand "Radvilų" palace located in "Nesvydžius". Initially, this liqueur was popular solely in Lithuania, but towards the end of the 19th century, it gradually began to spread to Poland, and eventually to other nations throughout the world. Krupnikas is commonly served in small, heated glasses, and served at a temperature of 50 degrees. Traditionally, this liqueur is enjoyed alongside black coffee and pastries.

North Macedonia



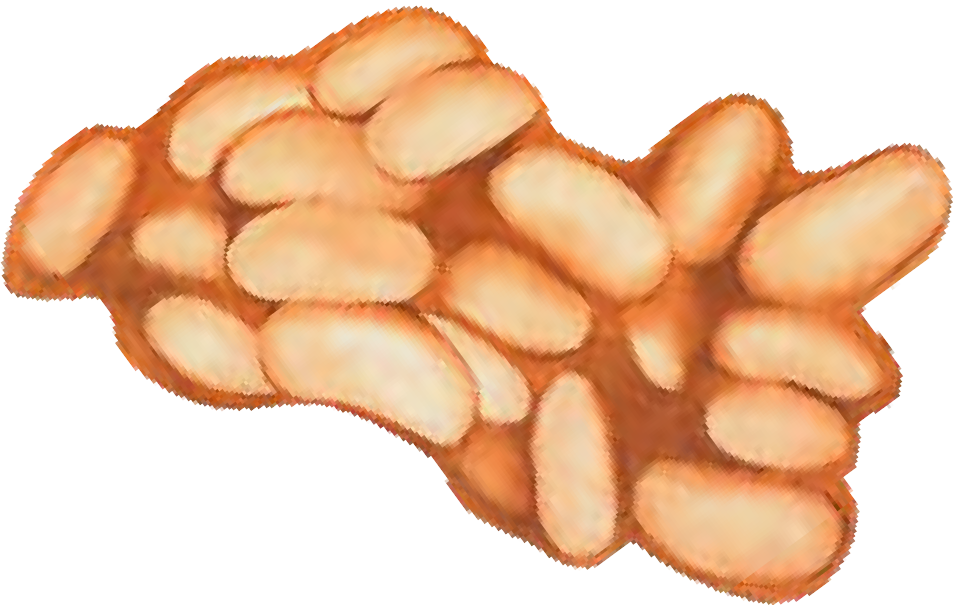
Sandra Dimovska

M: +389 75 437 625
E: s.dimovska@greco.services

I am an Account Manager at GrECo North Macedonia. I work in the insurance industry, supporting corporate clients with insurance solutions and risk management services. I enjoy meeting new people, learning about different cultures, and continuously developing my professional skills.

My favourite travel destination...

Lake Ohrid My favourite destination in North Macedonia is Lake Ohrid. It is one of the oldest and deepest lakes in Europe and is famous for its crystal-clear water, beautiful scenery, and rich cultural heritage. The town of Ohrid is home to many historic churches, traditional architecture, and a unique atmosphere that makes it a perfect place to relax and explore.



Starter

Chicken Salad with Lettuce, Radishes, Mushrooms, and Boiled Egg A fresh and flavorful salad made with crisp green lettuce, radishes, sautéed mushrooms, boiled eggs, and tender chicken, all combined with a creamy mayonnaise dressing. It is a light yet satisfying starter, perfect for any occasion.

Main

Tavče Gravče North Macedonia’s national dish, prepared with baked beans, onions, peppers, and traditional spices. It is simple, delicious, and a symbol of Macedonian cuisine.

Dessert

Baklava A sweet pastry made of thin layers of dough filled with walnuts and soaked in sweet syrup. It is rich in flavour and often served during celebrations and special occasions.

Drink

Macedonian Wine North Macedonia has a long tradition of winemaking. A glass of local red wine, especially from the Tikveš wine region, perfectly complements a traditional Macedonian meal.

Poland



Biruta Gorczyca

M: +48 512 359 500
E: b.gorczyca@greco.services

Since 2005, I have worked in insurance and international client services. My main role is to develop business relations in the Property & Casualty area with multinational clients and GrECo's network partners in Poland. Our team includes 16 P&C brokers dedicated to day-to-day broking services for international clients. We are working with multinational clients with a diverse range of complex risks. I have a masters in psychology and my favourite ways to relax and destress are cooking, listening to music and dancing. I'm always on the look out for new challenges to keep myself busy and to grow my personal development.

My favourite travel destination...

Suwałki Region is a small region in northeastern Poland, very close to the border with Lithuania. It is inspiring in terms of multiculturalism and unexplored nature.



Starter

Old Polish Sour Rye Soup With its distinctive sour flavour and hearty ingredients, this soup embodies the essence of Polish comfort food. It's made with fermented rye flour, a Polish white sausage called kielbasa, and aromatic spices.

Main

Dumplings Polish dumplings can be sweet, savoury, or spicy, and the most common fillings include cheese, onions, ground meat, mushrooms, potatoes, and sauerkraut.

Dessert

Crumpets These fluffy fritters instantly bring back memories of grandma's kitchen. Soft and light on the inside, golden and crispy on the outside, they are delicious with jam, ice cream, melted chocolate, or simply a dusting of icing sugar.

Drink

Belvedere Polish Vodka

Romania



Cristina Arapu

M: +40 748 135 305
E: c.arapu@greco.services

I love travelling, listening to music, and exploring new places. One of my favourite parts of visiting a country is discovering its nature, culture, and the little details that make it unique. I’m also a big fan of live music and enjoy going to concerts whenever I get the chance.

My favourite travel destination...

Villages of Transylvania The villages of Transylvania are among Romania’s most authentic treasures. Places such as Viscri, Biertan and Criș offer a unique combination of history, Saxon architecture and breathtaking landscapes. Surrounded by rolling hills, fortified churches and traditional farms, these villages preserve a way of life that has remained largely unchanged for generations. Visitors can experience genuine Romanian hospitality, local crafts and a slower pace of life while exploring one of Europe’s most beautiful rural regions.



- Starter

Zacuscă

A traditional Romanian vegetable spread made from roasted eggplants, roasted red peppers, onions and tomato paste, slowly cooked together until rich and flavourful. Commonly served on fresh bread as an appetizer.
- Main

Sarmale with Polenta

Romania’s iconic national dish. Minced pork mixed with rice and herbs is wrapped in pickled cabbage leaves and slowly cooked for several hours. Traditionally served with polenta and sour cream.
- Dessert

Papanashi

A beloved Romanian dessert made from sweet cheese dough, fried until golden and served with sour cream and blueberry jam. Crispy on the outside and soft on the inside, they are a favourite throughout the country.
- Drink

Socata

Socată is a traditional Romanian summer drink made from elderflowers, lemon, water and sugar. Lightly fermented and naturally refreshing, it is known for its delicate floral aroma and citrus flavour.

Serbia



Valentina Stokic

M: +381 11 4044 145
E: v.stokic@greco.services

I graduated from the Faculty of Economics and have been part of the GrECo Serbia family for 17 years now. I have two wonderful sons.

My favourite hobby is travelling because I like discovering new cities and places, visiting museums, cultural and historical sites, and meeting different people. I find it very exciting to get to know the different cuisines and their wide variety of tastes. I love to spend my free time in nature and enjoy hiking and skiing. I also spend a lot of time with my family, reading books or going out with friends.

My favourite travel destination...

Tara National Park and Canyon Uvac

The Tara National Park is arguably Serbia's best park. It is jaw-droppingly beautiful and filled with waterfalls, ravines and breathtaking views, including the Uvac Canyon. The area around the River Uvac has been declared a special nature reserve thanks to the abundance of unique plants and animals that can be found there.



Starter

Meze Several small dishes are often served at the start of a meal or with rakija. Meze is a characteristic dish of Balkan cuisine and the food served comes from various regions. Thus, on a Serbian platter you can find dishes originating from different regions of Serbia: gibanica (layered pie with cheese and eggs), ajvar (a dish made of red pepper), kajmak (fresh cream skimmed from boiled milk which has been left to cool), urnebes (a spread of mashed-up salty cheese, sour cream, spicy chilli peppers, salt and garlic), homemade bread, proja (homemade cornbread), different types of cheese (goat, cow, sheep) and smoked prosciutto (pork, beef), sausages, čvarci (pork crackling), and many more.

Main

Pljeskavica is a Balkan minced meat dish that is considered a national dish in Serbia and is also popular in Bosnia and Herzegovina, and Croatia. It is traditionally made from at least two types of meat and finely chopped onion. Optional ingredients are breadcrumbs and lard.

Dessert

Lazy Pie is a traditional Serbian dessert consisting of two layers of biscuit with a fruit (apple) filling.

Drink

Rakija & Serbian Wine Black: Prokupac; White: Tamjanika, Smederevka.

Slovakia



Martin Tkáč

M: +421 948 734 009
E: m.tkac@greco.services

The Slovak environment is full of international influences. This applies to food, where it is typical to find similarities with many of the regions and cities of the former empire, from Prague, through Vienna, to Budapest. A truly international taste is present in insurance industry as well, where the market is being dominated by international carriers. So does GrECo fit well in this game, with its international DNA, anchored in Vienna, and spread through the CEE.

Multinational co-operation is the key pillar of my carrier path. Being active in insurance broking since 1998, I have had the privilege to witness many developments and changes. The important is, that while many aspects of professional life develop significantly in various directions, some assets remain stable and undergo only fine improvements contributing to their quality. This applies to the local food, as well as the reliable partnership determining GrECo.

Btw. did you know, that Bratislava and Vienna are two closest capital cities of fully independent countries in Europe?

My favourite travel destination...

Danubiana Meulensteen Art Museum Situated outside the capital on a small promontory in the middle of the Danube, this art museum is well worth a visit. It houses contemporary artworks by both Slovak and international artists.



Starter

Demikát (soup) Onions, garlic, lard, potatoes, stock, sour cream, and bryndza sheep cheese come together with black pepper, cumin, and ground red pepper to form this delicious traditional Slovakian soup. We usually garnish it with chopped chives right before serving.

Main

Pečená hus s dusenou kapustou a zemiakovými lokšami (Roast goose with braised cabbage and potato pancakes) Autumn in Slovakia is synonymous with roasting geese for feasting. The goose feast is a tradition reaching back 100 years and is usually associated with the southern regions of the country where many small rivers and brooks provide the ideal breeding grounds for geese. The tradition of feasting on goose stems from German-speaking countries like Austria and Germany who roast a goose for the feast of St Martin. However, Slovakia introduced the tradition of roast goose in the autumn for economic reasons rather than religious ones: selling geese at the local market was the job of the Slovakian housewife and these goose feasts therefore helped improve their household incomes because gourmets searched high and low across the country for the best possible geese for their feasts.

Dessert

Zemiakové Gul'ky s Ovocím (Potato balls with fruit) During the summer, many fruits ripen, and end up in traditional Slovak recipes. Among our most popular dishes are cooked dough dishes including potato dumplings with fruit. Cherries, strawberries, apricots, plums or blueberries can be used. They are served sweet and as a topping streusel curd, nuts, poppy seed or bread crumbs are used.

Drink

Borovička Juniper brandy

Slovenia



Katja Kavšek

M: +386 30 300 062
E: k.kavsek@greco.services

Passionate about an active lifestyle, breathtaking views and traditional homemade food. I enjoy challenging mountain trails, climbing via ferratas and conquering long uphill cycling routes. In my free time, I also love exploring new dessert recipes. Rather than dining in restaurants, I prefer visiting mountain huts where traditional food, simple cuisine and stunning scenery go hand in hand.

My favourite travel destination...

The Julian Alps Slovenia's largest mountain range, famous for their majestic peaks, dense forests and crystal-clear rivers and lakes. The centre of Triglav National Park is remarkable Mount Triglav (2,864 m), the Slovenia's highest and most celebrated peak. The area is rich in biodiversity, featuring alpine flowers and an abundance of wildlife, including chamois, Alpine ibex, black grouse and golden eagles.



Starter

Kranjska klobasa s hrenom (Carniolian sausage with horseradish) Carniolian sausage has been a staple of Slovenian cuisine for generations. Its distinctive blend of seasoned pork and gentle smokiness creates a rich, authentic flavour. Traditionally served sliced, alongside freshly grated horseradish and often accompanied by sauerkraut, it is a perfect introduction to Slovenia's culinary heritage.

Main

Štruklji s telečjimi medaljoni v jurčkovih omaki (Štruklji with Veal Medallions in Porcini Mushroom Sauce) Štruklji are a traditional Slovenian dish that can be prepared in both sweet and savoury variations. Their delicate texture makes them an ideal accompaniment to succulent veal dallions, enhanced by an aromatic porcini mushroom sauce made from one of Slovenia's most prized forest mushrooms.

Dessert

Blejska kremšnita (Bled Cream Cake) Slovenia's most famous dessert, named after the picturesque town of Bled and its world-renowned lake. This iconic square-shaped pastry consists of layers of crisp puff pastry filled with rich vanilla custard and light whipped cream, topped with a final layer of flaky pastry dusted with powdered sugar.

Drink

Bezgov sok / šebesa Elderflower syrup, known locally as šebesa, is a traditional homemade Slovenian beverage made from freshly picked elderflowers.

Turkey



Burcak Alagok

M: +90 216 468 30 01
E: b.alagok@greco.services

I have 20 years experience in the insurance industry specialising in the construction and energy sectors, and in business interruption and product liability.

I have been married for 11 years and have a son. I'm a real fan of soccer and basketball.

My favourite travel destination...

Balat, Istanbul A true hidden gem, this historic neighbourhood is a riot of colourful streets. It has a rich cultural heritage and is the spot to go to for art lovers and foodies alike. Down the narrow winding alleyways you will find many of the city's oldest buildings. This stunning architecture includes anything from grand Ottoman mansions to pretty wooden houses. It is definitely not somewhere to be missed!



Starter

Yuvalama Soup A Gaziantep favourite, this traditional Turkish soup is usually served at Ramazan Bayramı. It is a meatball soup made with lamb and beef mince, chickpeas, yoghurt, stock and olive oil. It's a real community dish as families and neighbours come together to roll the meatballs.

Main

Hünkâr Beğendi Hünkâr Beğendi or simply Beğendi is a tender lamb stew served on a bed of smokey aubergine cheese sauce. It dates from the Ottoman empire. We achieve the smokey flavour of the aubergines by charring them first and then mashing them together with seasoning and a bechamel sauce.

Dessert

Dondurmalı İrmik Helvası This light dessert has been cooked in Turkish homes for centuries. Semolina halva is cooked with milk, butter, and sugar (and sometimes pine nuts). Although the ingredients list is simple, this dish takes great skill to make. In winter it is served with black tea and in summer with vanilla ice cream. We also cook semolina halva (irmik helvasi) when a family member passes away and serve it at funerals.

Drink

Rakı

Ukraine



Tetyana Mieshkova

M: +38 096 597 48 04
E: t.mieshkova@greco.services

I am 39 years old and have one daughter, Evgeniya, who is 13 years old. I was born in a family of engineers in the southern part of the Ukraine. I like travelling, reading and cooking Ukrainian dishes in my free time.

I have more than 15 years' experience in insurance broking companies, dealing with international clients.

My favourite travel destination...

Kamianets-Podilskyi is one of Ukraine's oldest cities, although the actual year of its founding is uncertain. The most impressive sight in this city is the old fortress. Sitting on an island, it is bordered by the river and enclosed by a canyon. If you visit during the day you can take a tour of the fort, and at night it is illuminated, and looks spectacular.



Starter

Ukrainian Borsch There are as many recipes for borscht as there are Ukrainian families. However it is made, it is a part of the Ukraine's cultural heritage and considered the culinary symbol of our country. Everyone loves this thick, rich soup.

Main

Baked Carp in a Sour Cream Sauce Another Ukrainian staple, this delicious fish dish is made from carp layered with potatoes which are then covered in a sour cream sauce and topped with breadcrumbs, and baked in the oven.

Dessert

Verguns on Sour Milk These are very tasty delicacies in the Ukrainian style. Verguns are homemade treats with a similar consistency to a crepe with a crispy outside, but the doughy batter contains alcohol and is less sweet than a traditional crepe.

Drink

Uzvar Traditionally, uzvar is one of the most popular Ukrainian drinks. It is made on holidays and is popular during feasting periods, as well as on week days. The basis of uzvar is a mixture of dried fruits: apples, pears, apricots, cherries, plums, etc. Infact, any dried berries will do. The reason for Ukrainians' incredible love of uzvar is not only its taste and benefits but also how easy it is to prepare. All you need to do is pour water over dried berries and fruits and boil them over a low heat for them to release their flavour. In some cases, dried berries and fruits are not even brewed, but simply steeped in water. In many shops, you can find special kits for making uzvar, in which fragrant mixtures are collected. It's very handy, so if you can find one, use it. Add honey to sweeten, or for an even stronger flavour, add cloves or other spices to taste.

At GrECo, we are proud to have a team of individuals from different countries, all with their unique cultures and backgrounds. Diversity and inclusivity are values that we hold dear, and we celebrate them by sharing a part of ourselves – our food. We believe that our international character allows us to better serve our clients, and we hope that our dishes will bring a taste of that same spirit to your kitchen.

Enjoy!



