

CONCEPT

NOVA

BY DENI SRDOČ





THE IDEA

NEW STYLE OF FINE DINING

LOCATION

Fine dining at Nova, located in the historic Steigenberger Icon Frankfurter Hof.

AMBIANCE

Step into a realm of brightness, comfort, warmth, and welcome.

MISSION

Making every visit a memorable occasion.

EXPERIENCE

Guide our guests through the full Nova experience, showcasing our story and vision of modern, seasonal gastronomy.

CONCEPT

"Nova" evokes cosmic imagery, offering a vast and expansive culinary journey with diverse flavors and influences.



EARLY SUCCESS

Awarded Best Young Talent by Gault&Millau; earned his first Michelin star at 26 after leading Draga di Lovrana, becoming Croatia's youngest and one of the world's youngest Michelin-starred chefs.

PIONEERING ACHIEVEMENTS

First Croatian chef in San Pellegrino Young Chef regional finals.

RECENT VENTURES

Opened a new restaurant with Hilton Costabella in Rijeka in 2020; earned a Michelin star within two months at age 29, marking him the only chef in Croatia to receive Michelin stars in two different restaurants.

CULINARY STYLE

Modern cuisine with a blend of traditional recipes and Italian-Spanish-French influences, constantly innovating by exploring global cuisines and traditions.

INSPIRATIONS

Draws from everyday life and global travels, immersing in local cuisines to understand the connections between local and global culinary arts.

DENI SRDOČ

CHEF

32-year-old chef from Croatia,
celebrated for his culinary
achievements.





MENU



STYLE

Creative, modern, and unique.

INGREDIENTS

Sourced from local farmers around Frankfurt, complemented by the world's finest ingredients.

CULINARY JOURNEY

Dishes that reflect the chef's heritage and global travels.

APPROACH

Combines local and premier global produce with a modern take, underpinned with classic Italian-Spanish-French influenced techniques.

PRESENTATION & SERVICE

Grand and impressive, artistic and Instagram-worthy. Menu: Seasonally changing degustation menu.

ETHOS

Committed to farm-to-table, sustainability, and biodynamic practices.

BEVERAGE

PHILOSOPHY

At Nova, we believe good food deserves great wine. Our expert sommeliers select wines that perfectly complement each dish.

FOCUS

We emphasize seasonal, locally sourced ingredients, enhancing every dining experience into something memorable.

WINE SELECTION

Our dynamic wine pairing menus and extensive cellar underline our commitment to fine dining.

LOUNGE EXPERIENCE

Guests can unwind in the lounge post-dining, continuing their evening with wine or a drink of their choice.



DETAILS



RESTAURANT CAPACITY

24 guests



WORKING DAYS

Tue - Sat: 18:00 - 22:00h

Mon & Sun: closed

IDEA FOR THE NAME NOVA

"Nova" refers to a star that suddenly becomes much brighter and then gradually fades.



This could symbolize the idea of a new beginning, a fresh start, or a shining beacon in the culinary scene.

The term "nova" is often associated with science and discovery.



Using it for a restaurant could suggest innovation, modernity, and cutting-edge cuisine or dining experiences.





THANK
YOU!

