



ALHAMBRA  
BOUTIQUE HOTEL LOŠINJ



## The New World vs The Old World

13.04. – 14.10.2017

**The New World vs The Old World is a gastro story where the chef of the Alfred Keller restaurant, Melkior Bašić, and his team will prepare ingredients from the Old and the New world. Chef Melkior will prepare the ingredients from the two worlds using the exact same methods.** For example, you will get to taste and compare Asian and Mediterranean shrimp, Canadian lobster and Croatian lobster while savouring the flavour of international wines carefully selected for each delicacy.

The hotel's vinery contains over 350 labels of white and red wines of superb quality from the entire world. Some of them are new discoveries and some are well-known classics. The archives in the wine cellar contain rare Croatian wines, labels that are mostly not available on the domestic market.

You will be guided through the entire story by a sommelier who will introduce you to the characteristics of the offered wines and their connection with the selected delicacies in terms of flavour in the special ambiance of Villa Augusta, in the exclusive Wine&Dine Nedella restaurant area.

**Gault Millau, a renowned French guide, has included the Alfred Keller á la carte restaurant on the list of the best restaurants in 2017.**



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SMALL LUXURY HOTELS OF THE WORLD™

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# MENU

Sautéed monkfish filet on sprouts

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Shrimp tempura with Mediterranean herbs  
(Asian tiger shrimp vs. deep-water red Mediterranean shrimp)

Sauvignon, Cloudy Bay  
Sancerre, Domaine Fouassier

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Sautéed lobster on pumpkin and lemon risotto  
(Canadian lobster vs. Adriatic lobster)

Chardonnay Reserva, Villa Maria, Marlborough  
Kozana Chardonnay, Edi Simčič

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Warm rack of lamb on young green lettuce  
(New Zealand vs. Ireland)

Shiraz The Dead Arm, d'Arenberg  
Syrah, Korak

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Beef filet on sautéed mini vegetables with potato and truffle foam, foie gras ice cream  
(Black Angus Argentina vs. Aberdeen Angus Scotland)

Cabernet Sauvignon, Don Melchor, Concha Y Toro  
Dobogo Cabernet Sauvignon, Vylyan

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Brownies vs. Sacher

Noble One, De Bortoli  
Suternes 1er Cru, Chateau Guiraud

**Price per person: 1.992 HRK / ca. 262 EUR\***

\* The price is valid for minimum 4 and maximum 12 persons.

We take reservations for less persons. Price of the menu for 1 to 3 persons is 2.390 HRK / ca. 315 EUR per person.

**Reservation should be done at least 14 days prior the arrival.**



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