



ALFRED KELLER

EXPERIENCE A CULINARY JOURNEY THAT WILL LEAVE YOUR TASTE BUDS IN AWE 30th September 2023

A sensational 4-hands dinner with 2-star Michelin chef Axel Krause and Alfred Keller's executive chef Michael Gollenz

PROLOGUE

KARAMELIZIRANO PREPELIČJE JAJE - DUMBIR - MUŠKATNI ORAŠČIČ

CARAMELIZED QUAIL EGG - GINGER - NUTMEG

Axel Krause

KAMENICA - MARAKUJA - HREN - LAVANDA

OYSTER - PASSIONFRUIT - HORSERADISH - LAVENDER

Axel Krause

CVJETAČA - MAK - BEURRE NOISETTE UMAK

CAULIFLOWER - POPPYSEED - BEURRE NOISETTE SAUCE

Michael Gollenz

AMOUSE BOUCHE

LOSOS TARTAR - ZAČINI - DAIKON

SALMON TARTARE - HERBS - DAIKON

Michael Gollenz

APPETIZERS

SIROVA MARINIRANA TUNA - ANANAS - ZELENE MASLINE - PONZU

RAW MARINATED TUNA - PINEAPPLE - GREEN OLIVES - PONZU

Axel Krause

KVARNERSKA JAKOBOVA KAPICA - BUNDEVA - KOKOS

KVARNER SCALLOP - PUMPKIN - COCONUT

Michael Gollenz

PAČJI RAGU I DIMLJENA JEGULJA - ČIČOKA - PERŠIN - HRSKAVI MÜESLI
DUCK HACHET AND SMOKED EEL - JERUSALEM ARTICHOKES - PARSLEY - CRISPY MÜESLI
Axel Krause

MAIN COURSE

BLACK ANGUS GOVEDINA - ŠPINAT - CELER - CRNI TARTUFI
BLACK ANGUS BEEF - SPINACH - CELERY - BLACK TRUFFLE
Axel Krause

DESSERT

SMOKVA - PORTO VINO - GRIZ - TAMNA ČOKOLADA
FIG - PORT WINE - SEMOLA - DARK CHOCOLATE
Michael Gollenz

PETIT FOURS

€ 165,00 per person

CROATIAN - AUSTRIAN - GERMAN WINE PAIRING

€ 95,00 per person



Gault&Millau

