



Lošinj Hotels & Villas – Gourmet and Oenological Offer –

Lošinj Hotels & Villas (LH&V) is the hotel brand of Jadranka tourism, which includes 4* and 5* hotels, villas, suites and restaurants on the island of Lošinj's most attractive locations. Guests can choose between 5* hotels in Čikat Bay, featuring the premium offer – Hotel Bellevue and Boutique Hotel Alhambra, and the villas Hortensia, Mirasol and Augusta. Also, there are hotels offering a high 4* level – Vitality Hotel Punta, Hotel Aurora and Family Hotel Vespera, which, with their narrowly specialized offer, can cater to the different guests' needs.

A unique system of procurement of supplies

The offer of the hotels and villas of hotel brand Lošinj Hotels & Villas is recognizable by its gourmet segment, which is served by experienced chefs. While preparing specialties in LH&V restaurants – à la carte restaurant Alfred Keller, restaurants Matsunoki, Punta, Veli žal, Levante, Čikat i Silver Bay, Lanterna Grill, Diana Steak House, Borik Mediterranean Bar and Konoba Cigale – the accent is on using top-quality, fresh and traditional ingredients, such as homemade olive oil, sheep cheese, lamb, boškarin beef and various fresh fish, shellfish and other delicacies from the Adriatic Sea. The specific feature of LH&V's gastronomy is its unique system of procurement of supplies based on authenticity, local origin and availability, depending on the season, harvest or catch.

In addition to the excellent cooperation with local suppliers from the area of the islands of Lošinj and Cres, LH&V's cooperation has been extended to around 60 suppliers from all over Croatia – Istria, Dalmatia, Slavonia and Baranja. All of them are family farms that develop natural and balanced growth of eco-certified products. At the same time, this ensures the supply of natural and fresh food that guarantees the highest quality level and provides support to small Croatian entrepreneurs. Such a food supply system represents a precedent in the hotel groups in Croatia.

Following global trends, and thanks to a unique system of fresh and varied foods, the most important meal of the day – breakfast – consists of 218 different ingredients, which makes it the favourite meal of hotel guests. Likewise, for guests staying for seven days on holiday, their dinner menu will not repeat during their stay, unless the guest wishes differently. In addition, special attention is paid to preparing meals for guests with allergy problems.





The best local and international delicacies

Guests can enjoy in varieties of local delicacies, such as cheese with truffles and many kinds of olive oil made by Natura Istra, followed by sheep and goat cheese made by Gligora from Pag, famous prosciutto from Driš and cured meat products from Slavonija and Baranja. The main goal is to unite homemade products of premium quality and implement them into the offer, so the guests could experience the best of Croatia. Besides the premium local products, the gourmet offer includes delicacies from all around the world, like dry or wet aged beef from Japan, Ireland, Argentina, Uruguay, and Holland.

Available throughout the year for the purposes of hotels and restaurants are freshly caught fish from the Kvarner Bay, while the meat of boškarin, unique lamb from Cres, and fresh vegetables grown by local farmers are procured based on availability, depending on the season. Those ingredients that are not available fresh that day will not be on the menus of Jadranka's à la carte restaurants.

A new dimension of gourmet experience

Every specialty is prepared in a traditional way with a modern touch, which guarantees an unforgettable gourmet journey for the senses. The creation of a gourmet journey of that kind requires all available supplies combined on a daily basis and prepared in various ways, so the guest could have a different and creative menu that will encourage him to visit Lošinj once again.

The guideline for the head chefs is to prepare delicacies using different techniques, such as minimal thermal processing of particular ingredients, especially fish, lamb and venison from Cres. The goal in the preparation of ingredients is to maintain the original taste quality and to achieve an almost perfect balance. The head chefs of the hotel brand LH&V are distinguished by individual specialization. For example, a chef specializing in meat deals exclusively with that segment in order to develop his expertise, and to achieve the desired quality of prepared meals.

Significant attention is paid to the presentation of food, which is viewed as a kind of art. Therefore, creativity and innovation are present in every dish. Particular emphasis in the philosophy of the LH&V's high cuisine is on preserving the main ingredient, which must always remain recognizable. Confectioners will make sure to complete the unforgettable gourmet journey by seducing the palate with diverse flavours that combine local ingredients, such as aromatic herbs, citrus fruits, olive oil, honey and the highly valued truffles.





The only Japanese restaurant on Croatian Islands

In June 2018, the Japanese restaurant Matsunoki was opened at Hotel Bellevue. The only Japanese restaurant on Croatian islands is fusion restaurant with traditional Japanese cuisine, where original Japanese ingredients are combined with fresh Mediterranean ingredients from local ecological farming. Some of the specialties that guests can find on the Matsunoki menu are karaage chicken, beef teriyaki, maki sushi, matcha ice cream with sweet azuki bean paste and sesame crumble and many other Japanese specialties.

Apart from top quality gastronomic offerings, the restaurant also boasts its whiskey map of renowned Japanese distilleries, such as Nikka Taketsuru, The Yamazaki, Hakushu and Hibiki, and the offer of wine and brandy.

Premium wine offer

The gourmet journey is completely fulfilled with a premium wine list which follows the choices and wishes of the guest. The wine list's special feature lies in the exquisite wines and labels that follow current world trends. At the moment, Boutique Hotel Alhambra offers more than 400 white and red, Croatian and foreign top quality wines. All the wines in Boutique Hotel Alhambra are indeed in the category of high quality wines.

Furthermore, in Boutique Hotel Alhambra's offer there are orange wines, which are white wines produced in the manner of red wine production in amphorae. The trend that started in the north of Italy has expanded around the world, and is represented in Boutique Hotel Alhambra with the best labels. A special segment of the wine offer of Boutique Hotel Alhambra includes a selection of premium wines poured into the glass, with the newest world system for pouring wine without opening the bottle – Coravin. In addition, Boutique Hotel Alhambra offers

tastings in its wine shop, while held in Villa Augusta are special tasting evenings. Especially important is the wine shop's project to keep in its archive the so-called Croatian rare wines, mostly labels unavailable on the domestic market.





With a respectable range of wines, guests have the opportunity to try over 200 different premium labels of foreign liquors, such as exclusive cognacs Hennessy Richard, Hennessy Paradis and Louis XIII de Remy Martin. LH&V also has a refreshing cocktail card. A team of bartenders in Hotel Bellevue created new cocktails – Lošinj Goes to Japan, It's Gin Time, Tropical Addict, Lošinj Gardens and Jaffa Zacapa. Along with these cocktails, the Alto Rosso Hotel Bar offers the cocktails, Pink Lee, ELYX JULEP and ELYX La VIE. Each of them represents an imaginative blend of local Lošinj flavours and liqueurs with different world influences.

Oenological and sake masterclasses

Apart from the premium gastronomic offer, numerous guests are coming in the Lošinj bay of Čikat for enological masterclasses. On those masterclasses organized by the hotel brand Lošinj Hotels & Villas the most prominent Croatian and world wines are presented, with a special emphasis on wine labels that are not present on the broad market. Since 2018, the Čikat bay, for the first time, has hosted and sake masterclass.

The first oenological Masterclass in April 2016 was opened by **Nikola Benvenuti**. At the end of April 2016, regional Opus One manager for Europe **Charlie Matthews** presented Opus One wines from Nappa Valley (California). May 2016 was marked by winemakers from Goriška brda, where three wineries were presented at the oenological Masterclass – **Aleš Kristančić Movia**, **Marjan Simčič** and **Edi Simčič**. The first season of oenological masterclasses in Boutique Hotel Alhambra in mid-June 2016 was concluded with the presentation of “super Tuscan wines” **Sassicaia**.

In April 2017, Croatian winemakers from **Plešivica** – **Velimir Korak**, **Zdenko Šember** and **Tomislav Tomac** - presented their best wine labels. At the Masterclass held in May 2017 **Hervé Guin** presented the famous **Château Mouton Rothschild** wines from France. The Tuscan winery **Tenuta di Biserno** was presented at the last oenological Masterclass in 2017, held at the end of June by winery director **Niccolo Finizzola**.





The concept of oenological masterclasses in Boutique Hotel Alhambra continued in 2018. One of the most famous Croatian wineries – **Krauthaker** and their top quality wines like Sauvignon VIDIM, Graševina Mitrovac, Chardonnay Rosenberg and MERCES were presented by winery director and owner **Vlado Krauthaker**. Second oenological Masterclass has presented **Château Palmer** Winery, known for being one of the best wineries in the French Margaux Appellation. Famous French wines at the Masterclass in mid-May were presented by **Damien Grelat**. At the end of June, on the third Masterclass, their best wine label was presented by the **Hugel** winery from the Alsace region in France. The prestigious French wine labels were presented by **Marc and Jean Frederic Hugel**.

Along with the enological masterclasses at the Boutique Hotel Alhambra, in 2018, the first Sake Masterclass at the Hotel Bellevue was held. The Sake Masterclass was led by the award-winning Austrian sommelier and sake educator Suwi Zlatic and the first Croatian certified sake sommelier, Ivan Jug. At the Masterclass at the Hotel Bellevue, a total of eight sake wines were presented. By tasting Fukuyama Awasaki Sparkling, Hanatomoe Natur & Nautre, Amabuki Starwberry Blossom, Katsuyama Lei, Dewazakura Cherryblossom, Ninki Yuzu, Masuzuimi and Kamemam Red Rice Sake Wines, all participants at Masterclass met eight different styles of products - from those quiet and sparkling to more complex sake wine with longer lasting taste.

In April 2019 at the Boutique Hotel Alhambra were presented renowned Croatian wines of the **Iločki Podrumi Winery**. At the oenological masterclass in June 2019, one of the most famous and most precious wineries in the world, **Château Lafite Rothschild** presented its prestigious wine and Champagne Rothschild.



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