



ALFRED KELLER

10 YEARS OF EXCELLENCE

PUMPKIN SHOT

BEURRE NOISETTE - TONKA BEAN

FOIE GRAS

PAIN DE EPICES - FIG

MUSHROOM RAGOUT

CARAMELIZED ONIONS - POTATO

BREAD, BUTTER & OLIVE OIL

AMUSE-BOUCHE

KVARNER SCAMPI

THAI SALSA - MINT - SOJA

GOLLENZ PASTA

EGG YOLK - BOTTARGA - CHIVE

ADRIATIC FISH FILET

FREGOLA SARDA - MALI LOŠINJ HERBS - SALTED LEMON

BLACK ANGUS SHORT RIB

PUMPKIN - TOM KA CURRY - COCONUT

RASBERRY - BASIL - SKUTTA - GINGER

PETIT FOURS

3 COURSE WITHOUT PASTA & BLACK ANGUS 145 EUR

4 COURSE WITHOUT BLACK ANGUS 165 EUR

5 COURSE MENU 185 EUR



Gault & Millau

