PRESS RELEASE

*Lošinj restaurant Alfred Keller Wins “Europe’s Best Fine Dining Hotel Restaurant” Award*

*Two prestigious awards confirm the celebrity status of Lošinj’s restaurants*

Mali Lošinj, Croatia, 9 January 2023 – **Alfred Keller and Matsunoki, two award-winning restaurants from Lošinj, continue to make their way to the top of global gastronomy, as confirmed by new globally renowned recognitions awarded by the** **World Culinary Awards. Alfred Keller, a restaurant located in Boutique Hotel Alhambra – one of the top 10 European hotels – won the prestigious “Best in Europe” award, further upholding its quality as Europe’s best fine dining hotel restaurant. Matsunoki, a Japanese restaurant located in the Bellevue Hotel, also received an important recognition – the “Best in Croatia” award for the best hotel restaurant in Croatia.**

The **Alfred Keller restaurant** continues to confirm its ranking at the top of the Croatian and global restaurant scene, further reinforced by its prestigious Michelin star. Furthermore, Alfred Keller is the first and so far the only Lošinj restaurant to win this prestigious award, all thanks to the talented young **chef Michael Gollenz**, who was also awarded the title of the **Great Chef of Tomorrow** **by the renowned Gault & Millau guide**. Extraordinary knowledge and competence, along with a lot of effort and a team of passionate experts, are a sure recipe for success – add to that only the highest quality locally grown ingredients and an innovative approach and constant top results and awards are guaranteed. The latest in this series of recognitions is the **“Best in Europe” award,** and this overall success all the more important when we consider the fact that Alfred Keller won the award instead of the globally recognized Four Seasons Paris’ Le Cinq, which boasts three Michelin stars.

The enviable culinary and wine-making excellence was also confirmed by the multi-award-winning restaurant **Matsunoki**, whose innovation and boldness rarely go unnoticed. This fusion restaurant successfully combines traditional Japanese cuisine with local and organic Mediterranean ingredients, and the vision of **chef Orhan Cakiroglu** has ensured global recognition on several occasions. After the Michelin Plate and the “Best of Award of Excellence”, the **“Best in Croatia” award** only confirms that Matsunoki is on its way to secure its first Michelin star.

The “Best in Europe” and “Best in Croatia” awards are given as part of the **World Culinary Awards** to reward excellence in the culinary industry based on the votes by culinary professionals, media, and consumers around the world and are an undeniable proof of the virtuosity of chefs.

For more information, please contact: Joco Glavaš, 098 825 282, [joco.glavas@mpr.hr](mailto:joco.glavas@mpr.hr); Marin Mitrović 091 4669 660, [marin.mitrovic@mpr.hr](mailto:marin.mitrovic@mpr.hr); [publicrelations@losinj-hotels.com](mailto:publicrelations@losinj-hotels.com)