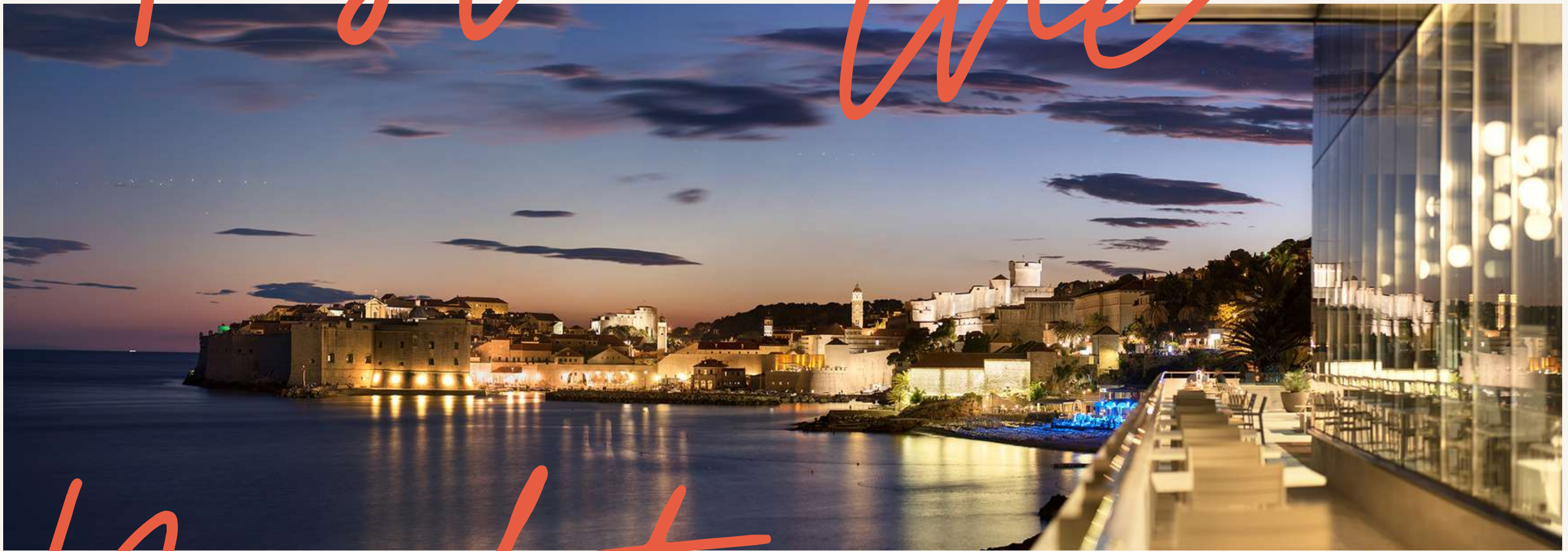


October 2-3, 2025

Taste the



Mediterranean

HOTEL EXCELSIOR DUBROVNIK



October 2 - 3, 2025

HOTEL EXCELSIOR DUBROVNIK

Taste the Mediterranean

Indulge in an exceptional culinary experience at the exclusive Mediterranean dinners in the prestigious Hotel Excelsior.

Savour authentic flavours of locally sourced ingredients, masterfully interpreted by world-renowned chefs who will take you on an unforgettable journey through a symphony of taste, aroma, and texture.

Dubrovnik meets

October 2, 2025
8 p.m.
Restaurant Salin

Dress code: formal

EXCLUSIVE DINNER

Sicily



Chef Carmelo Carnevale
Restaurants Lizzie's cucina
& Caffè Amore, London



Chef Mate Matic
Michelin recommendation
Restaurant Vapor, Dubrovnik

WELCOME DRINK AND AMUSE BOUCHE

CHEF MATE MATI Ć

Burrata & beetroot, blue crab & tangerine, caviar, fish cracker

PERŠURIĆ, Misal Blanc de Blancs NV, Istra

COLD APPETIZER

CHEF CARMELO CARNEVALE

Octopus, smoked eggplant mousse, almonds, assorted tomatoes, fresh ricotta

SAINTS HILLS, St.Heels Rosé 2023, Pelješac

WARM APPETIZER

CHEF CARMELO CARNEVALE

Umami lemon risotto, gorgonzola, sparkling wine Etna Spumante

ŠAIN-MARELIĆ, Pošip Sv Ivan Selekcija 2024, Korčula

FISH ENTREE

CHEF MATE MATIĆ

Sea bass ikejime, cauliflower & turmeric, olive oil foam, leccino purée, roe, pea and
Jerusalem artichoke juice
CEBALO, Grk 2023, Korčula

MEAT ENTREE

CHEF CARMELO CARNEVALE

Slow-cooked lamb rack, sweet and sour caponata, eggplant purée, pistachio crumbs, red
wine sauce Nero d'Avola
CRVIK, Vilin ples 2019, Konavle

DESSERT

CHEF MATE MATIĆ

Cheese plate reinterpreted: baked mousse of curd and ricotta, almond espuma and dark
honey, dried fig gel, sesame cracker
TOMIĆ, Petar Hectorovich NV, Hvar

Price: 180€ per person, wine mentioned below the meals included in the price

Contact person:
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Dubrovnik meets

October 3, 2025
8 p.m.
Restaurant Salin

Dress code: formal

France & Mexico

EXCLUSIVE DINNER



Chef Beatriz Gonzalez
Restaurants Cosetta,
Neva cuisine & Taco
Mesa, Pariz



Chef Petar Obad
Restaurant Salin, Dubrovnik

WELCOME DRINK AND AMUSE BOUCHE

CHEF BEATRIZ GONZALEZ

Tuna gordita glazed with guava and soy sauce, pumpkin seed

PERŠURIĆ, Misal Blanc de Blancs NV, Istra

WELCOME DRINK AND AMUSE BOUCHE

CHEF PETAR OBAD

Arancini of Konavle onion and mushrooms, Škripavac cheese paper

KARAMAN, Malvasija dubrovačka 2024, Konavle

COLD APPETIZER

CHEF BEATRIZ GONZALEZ

Smoked eel, butternut squash, grapefruit and sesame seasoning

SAINTS HILLS, St.Heels Rosé 2023, Pelješac

WARM APPETIZER

CHEF PETAR OBAD

Tortellini stuffed with beef hearts, mint sauce, raspberries, varenik, savoy cabbage chips

KORTA KATARINA, Pošip 2024, Korčula

FISH ENTREE
CHEF PETAR OBAD

Octopus tentacle, blue potato cream, orange, tapioca cracker

CRVIK, Vilin ples 2019, Konavle

MEAT ENTREE
CHEF BEATRIZ GONZALEZ

Veal sweetbreads glazed with tamarind, cocoa celery, watercress, veal jus with lemongrass

PLENKOVIĆ, Zlatan Plavac Grand Select 2019, Hvar

PRE - DESSERT
CHEF BEATRIZ GONZALEZ

Trou Normand, apricot espuma, Mezcal 3

DESSERT
CHEF BEATRIZ GONZALEZ

Cacao symphony: roasted vanilla from Papantla, Mexican vanilla mousse, cacao bean ice cream, chocolate biscuit, caramelized pecans

TOMIĆ, Petar Hectorovich NV, Hvar

Price: 180€ per person, wine mentioned below the meals included in the price

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Bon Appétit!