

October 3 & 4, 2024

Taste the



Mediterranean

HOTEL EXCELSIOR DUBROVNIK



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Taste the Mediterranean

Join us for unique dinners at the magnificent Hotel Excelsior and enjoy the original flavors of local ingredients and unforgettable culinary creations of world-renowned chefs.



Darko Domitrović



Sandra Bagarić

We invite you to taste all the splendor of the Mediterranean, treasures from the mainland and the Adriatic Sea, with a selection of top Croatian wines and musical performances by opera singer Sandra Bagarić and pianist Darko Domitrović.

Dubrovnik meets

Italy

EXCLUSIVE DINNER

October 3, 2024

8 p.m.

Restaurant Salin

Dress code: formal



Chef Damiano Nigro
1 Michelin *
Restaurant Ape Vino e Cucina, Alba



Chef Mate Matic
Michelin recommendation
Restaurant Vapor, Dubrovnik

WELCOME DRINK AND AMUSE BOUCHE

CHEF MATE MATIĆ

Smoked eel and potato, European lobster with citrus
mayonnaise and pomegranate, duck liver mousse

Rosé, Šember

COLD APPETIZER

CHEF DAMIANO NIGRO

Raw prawns, parmesan sphere with spicy sauce

Frenchie, St. Hill, 2023

WARM APPETIZER

CHEF DAMIANO NIGRO

Shrimp ravioli in cappuccino

Grk, Zure, 2023

FISH ENTREE

CHEF DAMIANO NIGRO

Gratinated Mediterranean sea bass with spinach and
mollusc sauce

Merlotina, Dubrovački podrumi, 2020

MEAT ENTREE

CHEF MATE MATIĆ

Venison fillet with beetroot, blueberry gelee in
beetroot and port wine sauce, bok choy, salted almonds

Babić, Markus, 2018

DESSERT

CHEF MATE MATIĆ

Baked apple crumble with sorbet and foam

Prošek, Hektorović

Dubrovnik

Meets

France & Japan

October 4, 2024

8 p.m.

Restaurant Salin

Dress code: formal

EXCLUSIVE DINNER



Chef Ippei Uemura
3 toques Gault&Millau France
Michelin recommendation
Restaurant Tabi, Marseille



Chef Petar Obad
Restaurant Salin, Dubrovnik

WELCOME DRINK AND AMUSE BOUCHE

CHEF PETAR OBAD

Marinated Chubb mackerel, polenta and cheese curd
chips, Konavle red onion

Galić, Grande Reserve

COLD APPETIZER

CHEF IPPEI UEMURA

Mediterranean sea bass sashimi on a bed of green vegetables

Malvasija dubrovačka, Karaman, 2023

WARM APPETIZER

CHEF IPPEI UEMURA

Breaded oysters with shallot cream and Ponzu sauce

Pošip, Korta Katarina, 2023

SEAFOOD ENTREE

CHEF IPPEI UEMURA

Grilled lobster with honey emulsion

Vilin ples, Crvik, 2019

MEAT ENTREE

CHEF PETAR OBAD

Quail with baked pumpkin cream and pine nuts,
mandarin gelee

Postup, Mare, 2020

DESSERT

CHEF PETAR OBAD

Traditional filled biscuits from the Pelješac region, carob and red grape
must ice cream, amaretto cookies, traditional grape must sweets (mantala)

Muškat, Kozlović

Bon Appetit!