

# MIRAGE IV





## Frane Blaskovic

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CHEF

Croatian

Cooking has always been my greatest passion. I love creating new dishes, exploring flavors from around the world, and combining them with the best local and Mediterranean ingredients. My goal is always to provide guests with a unique and memorable culinary experience that reflects both creativity and authenticity.

Over the years, I've worked in various kitchens and on yachts, gaining experience in both fine dining and maritime hospitality. Life at sea has taught me adaptability and precision — whether I'm preparing a simple, elegant meal or a multi-course gourmet dinner. As a chef, I take pride in every detail, from sourcing fresh ingredients to perfecting presentation. My greatest satisfaction comes from seeing guests enjoy the food I create and knowing that each dish contributes to their unforgettable time on board.

## MONDAY LUNCH

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### STARTER – FISH TRIO

Octopus Salad  
Salted Cod Pâté  
Marinated Anchovies

### MAIN COURSE – GRILLED SQUID

Sweet Potato Purée  
Sun-Dried Tomato  
Thyme

### DESSERT – MILLE-FEUILLE

(Layered puff pastry with cream)

## MONDAY DINNER

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### STARTER – BEEF CARPACCIO

Served on a rocket (arugula) nest  
With sous-vide pear

### MAIN COURSE – GNOCCHI WITH PAŠTICADA

(Traditional Dalmatian beef stew in rich sauce)

### DESSERT – CHOCOLATE SOUFFLÉ

Sour cherry sauce  
Vanilla ice cream

## TUESDAY LUNCH

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### STARTER – WILD MUSHROOM RISOTTO

Three types of forest mushrooms  
Aged sheep cheese

### MAIN COURSE – GRILLED BEEF TENDERLOIN

Cauliflower purée  
Parsnip and baby carrots  
Black truffle

### DESSERT – TIRAMISU

(Classic Italian layered dessert with mascarpone and coffee)

## TUESDAY DINNER

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### STARTER – TOMATO SALAD WITH BURRATA

(Fresh tomatoes paired with creamy Italian cheese)

### MAIN COURSE – FAGOTTINI STUFFED WITH PRAWNS

Served in a rich shellfish bisque

### DESSERT – HOMEMADE SEMIFREDDO WITH STRAWBERRIES

(Italian-style frozen mousse with fresh fruit)

## WEDNESDAY LUNCH

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**STARTER – GNOCCHETTI WITH GENOVESE PESTO**

(Small potato dumplings tossed in fresh basil pesto)

**MAIN COURSE – SOUS-VIDE VEAL RACK**

Served on hummus

Roasted red pepper and feta cream

**DESSERT – CRÈME BRÛLÉE**

(Classic French custard with a caramelized sugar crust)

## WEDNESDAY DINNER

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**STARTER – LOBSTER SALAD**

(Fresh lobster served chilled with seasonal greens and dressing)

**MAIN COURSE – MONKFISH FILLET**

Served on saffron and lemon risotto

**DESSERT – ICE CREAM**

(Selection of homemade or premium flavors)

## THURSDAY LUNCH

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### STARTER – CRISPY SALAD WITH DUCK BREAST

Raspberry cream  
Pea shoots

### MAIN COURSE – SOUS-VIDE LAMB RACK

Lentils  
Onion marmalade

### DESSERT – CHEESECAKE

(Classic creamy dessert, optionally served with fruit or coulis)

## THURSDAY DINNER

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### STARTER – TUNA TARTARE ON AVOCADO SALAD

(Freshly diced tuna served over creamy avocado and greens)

### MAIN COURSE – TRADITIONAL FISH GREGADA

With roasted polenta  
(Dalmatian-style fish stew with olive oil, garlic, and potatoes)

### DESSERT – CANNOLI

(Crispy pastry filled with sweet ricotta cream)

## FRIDAY LUNCH

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**STARTER – GAZPACHO SOUP**

(Chilled tomato-based vegetable soup, Spanish-style)

**MAIN COURSE – OPEN LASAGNA WITH OSSOBUCO AND GRANITA**

(Layered pasta with slow-cooked veal shank,  
served with a refreshing savory granita)

**DESSERT – PANNA COTTA**

(Silky Italian cream dessert, optionally served with fruit or coulis)

## FRIDAY DINNER

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**STARTER – SEARED TUNA AND CHEESE**

Served over quinoa salad

**MAIN COURSE – GRILLED SEA BASS**

Julienned vegetables  
Cherry tomato ragout

**DESSERT – ZABAGLIONE CREAM**

(Classic Italian custard made with egg yolks, sugar, and sweet wine)

## SATURDAY LUNCH

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### STARTER – CAESAR SALAD WITH ANCHOVIES

(Crisp romaine lettuce, parmesan, croutons, and anchovy fillets in Caesar dressing)

### MAIN COURSE – SOUS-VIDE CHICKEN ROULADE

Served on ratatouille  
(Mediterranean vegetable medley with zucchini, eggplant, peppers, and tomato)

### DESSERT – LEMON TART

(Zesty citrus filling in a buttery pastry shell)

## SATURDAY DINNER

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### STARTER – SCALLOPS ON PEA CREAM

With tapioca crisp

### MAIN COURSE – BLACK TAGLIOLINI WITH MUSSELS AND SCAMPI

(Squid ink pasta served with shellfish in a light seafood sauce)

### DESSERT – PAVLOVA

(Crispy meringue with soft center, topped with whipped cream and fresh fruit)

## SUNDAY LUNCH

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### STARTER – BEEF TARTARE

(Finely chopped raw beef seasoned and served with condiments)

### MAIN COURSE – RIBEYE STEAK

Hash brown potato  
Carrot and mint cream  
Steamed broccoli

### DESSERT – ROŽATA

(Traditional Dalmatian caramel custard, similar to crème caramel)

## SUNDAY DINNER

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### STARTER – SCAMPI CARPACCIO

(Thinly sliced raw scampi, delicately seasoned and served chilled)

### MAIN COURSE – SOUS-VIDE OCTOPUS

Chickpea croquettes  
Roasted red pepper purée

### DESSERT – CHOCOLATE CAKE

(Rich and moist, optionally served with cream or fruit coulis)