



# AETERNA



SAMPLE MENU





# CHEF MARINO DIKIC

Marino comes from Split, Croatia. His passion for food came around the tender age of nineteen when he started working as a kitchen assistant. Quickly inspired by the quality and taste of fresh produce, he moved to Berlin to further his skills, working in fine-dining restaurants.

Marino has completed internships at 2 Michellin stars restaurant with Tim Raue, Berlin. He was a chef de partie in the luxury five-star hotel Adlon Kempinski, and chef at Italian fine-dining restaurant Francucci. From there, Marino left Berlin and went back to Split, to run his own funky bistro.

His love of travel and discovering new cuisines led to him completing multiple summers on passenger ships and yachts as a permanent and freelance chef. Known as a workaholic, he prefers to keep cooking and after the summer, so he went to Austria (Solden) to work as a Chalet chef in luxury villas.

Marino is passionate about sea food and modern cuisine with a Mediterranean twist. Marino is very aware of different dietary needs and is an ambassador of zero waste and plant-based food.

**AETERNA**





## DAY 1 LUNCH

Chicken praline, hazelnut cream  
and an apple meringue

Lamb shank in "popsicle form"  
with a glaze  
and smooth green pea mousse

Milk chocolate Chantilly entremet

## DINNER

Lobster cappuccino

Flounder soufflé in Swiss chard taco  
with butternut squash steak

Fake egg  
(Passion fruit and white chocolate)



DAY 2

LUNCH

Swiss chard risotto with bone marrow

Coffee braised beef cheeks  
with potato espuma and bread dust

Coconut and strawberry entremet

DINNER

Fritters with smoked mackerel

Monkfish mosaic, mille feuille potato  
and fermented cucumber spaghetti

White chocolate mousse with lemon  
sponge and lavender foam











DAY 3

LUNCH

Pasta coloured stripes design  
With champagne sabayon

Quai flan with fennel and tomato  
panna cotta

Deconstructed cheesecake  
with whipped gin & tonic

DINNER

Fake stone  
(red mullet carpaccio)

Steamed sea bass roll,  
gorgonzola and beetroot bavarois  
with truffle & carrot soup

Cornflakes panna cotta

DAY4

LUNCH

Garlic and coffee risotto

Oxtail braised with crispy polenta

Dark chocolate mousse

DINNER

Red mullet carpaccio in rose tea

Sea bream confit  
with purple carrot and mint emulsion

Cheesecake sphere with crumble





DAY5

LUNCH

Celery, apple and ginger soup

Crispy lamb shoulder with aubergine  
and anchovy cream

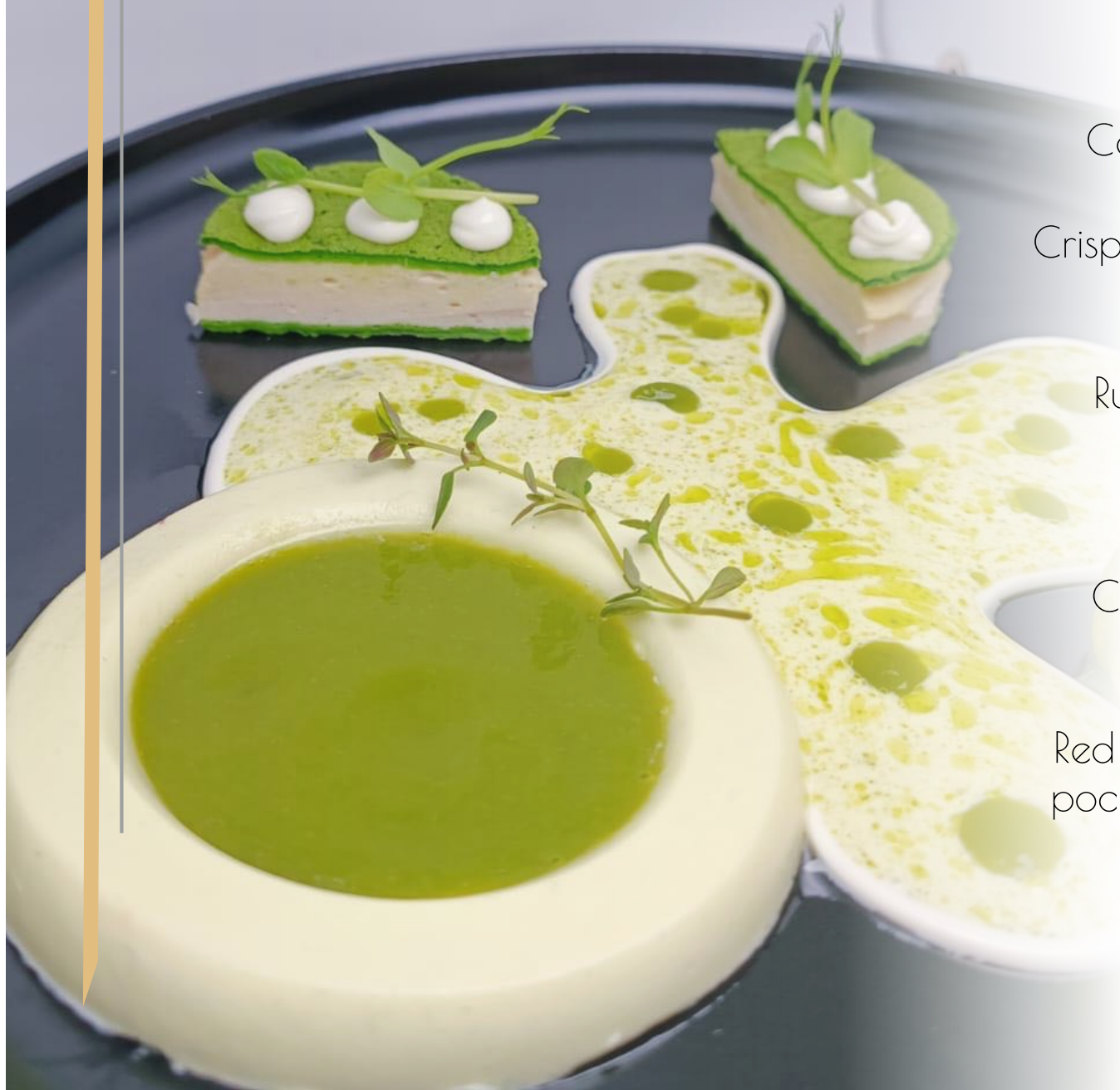
Ruby and strawberry entremet

D I N N E R

Cold butterfly flower spaghetti  
with cappelunghe clams

Red snapper (sous vide with celery  
pockets and wild mushrooms soup)

Lemon, mint and Amarena  
Panna cotta.







DAY 6

LUNCH

Black squid carbonara

Beef fillet with veal  
and mille foglie beetroot

Bavarois cream  
(Vanilla and Tonka)

DINNER

Cone salad with shellfish,  
scallops and prawns

Dry aged swordfish  
with fish meringue  
cauliflower cream and edible sand

Mango entremet

DAY 7:

LUNCH

Ceviche in mandarin tea  
with swordfish and garden salad

Duck breast and confit legs  
With poached pear

Apple tart

DINNER

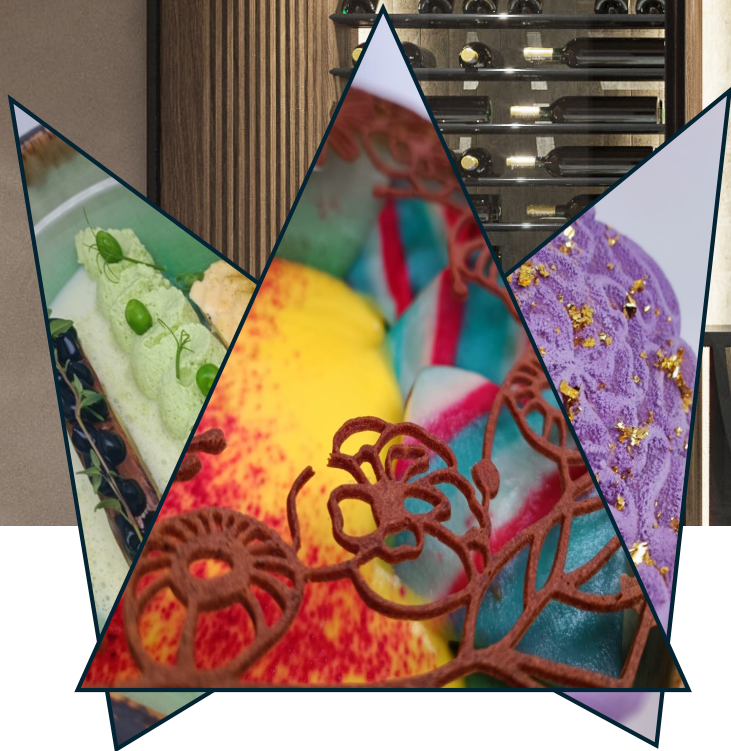
Vitello Tonnato

Poached salmon in squid veal  
and butternut flan

Deconstructed pavlova







  
**AETERNA**  
EXQUISITE TASTE