



CRISTAL
MENU SAMPLE

Meet the *Chef*



PETAR BITUNJAC

PROFESSIONAL BACKGROUND:

Chef Petar is from Sinj, Croatia. After finishing culinary school, he spent 6 years in Germany cooking at 5-star restaurants. For the past six years, he has been perfecting his culinary skills and creating masterpieces as a Chef on a yacht.

His love of cooking and attention to detail will surely please all taste buds. His favorite meals to prepare are Croatian specialties with a modern twist. He also makes a great steak and delicious homemade desserts.

PERSONAL INTERESTS:

He loves playing football and spending time with his family.

LANGUAGES SPOKEN:

English, Croatian

Welcome Aboard Snacks

- 1 Fritters, Angel Wings
- 2 Fritters, Cheese Pastries
- 3 Various Canapés: Spreads, Dried, Fish
- 4 Dalmatian Prosciutto, Slavonian Kulen, Istrian Budola
- 5 Selection of Cheeses
- 6 Soparnik (Poljica Swiss Chard Pie)*
- 7 Freshly Sliced Fruit
- 8 Dry and Candied Fruit

** Soparnik is a speciality from the region which was once occupied by the Poljica Republic and includes the territory around the mountain of Mosor east of Split. This dish is also known as the Poljica zeljanik, blitvenjak and uljenjak, and it was prepared for numerous festivities and celebrations when it was necessary to feed many guests.*





STARTERS

- 1 Veal Risotto
- 2 Smoked Salmon, Marinated Anchovies, Marinated Shrimp with Horseradish Sauce
- 3 Beef Soup with Noodles and Vegetables
- 4 Dalmatian Prosciutto and Cheese (Served on Boards)
- 5 Burrata with Avocado on Arugula with Walnuts and Stuffed Peppers with Cheese
- 6 Tomato Cream Soup with Rice
- 7 Vitello Tonnato
- 8 Four-Cheese Tortellini with Shrimp
- 9 Orzo with Asparagus and Sautéed Shrimp
- 10 Octopus and Shrimp Carpaccio
- 11 Greek Salad
- 12 Chicken Minestrone Soup
- 13 Caramelized Beetroot with Young Goat Cheese
- 14 Grilled Shrimp with Olive Oil
- 15 Breaded Feta Cheese with Tartar Sauce
- 16 Stuffed Breaded Mushrooms with Tartar Sauce
- 17 Beef Carpaccio
- 18 Mushroom Cream Soup
- 19 Spring Vegetable Cream Soup
- 20 Tuna and Feta Cheese Pie
- 21 Meat, Cheese, or Vegetable Pie
- 22 Zucchini Gratin with Cream and Melted Cheddar Cheese
- 23 Caprese Salad
- 24 Roastbeef Tagliata on Arugula with Grana Padano Cheese
- 25 Gratinated Mozzarella Cheese Pie
- 26 Brazilian Salad with Chicken and Mango
- 27 Black Risotto
- 28 Seafood Risotto
- 29 Spaghetti Carbonara
- 30 Tagliatelle with Salmon



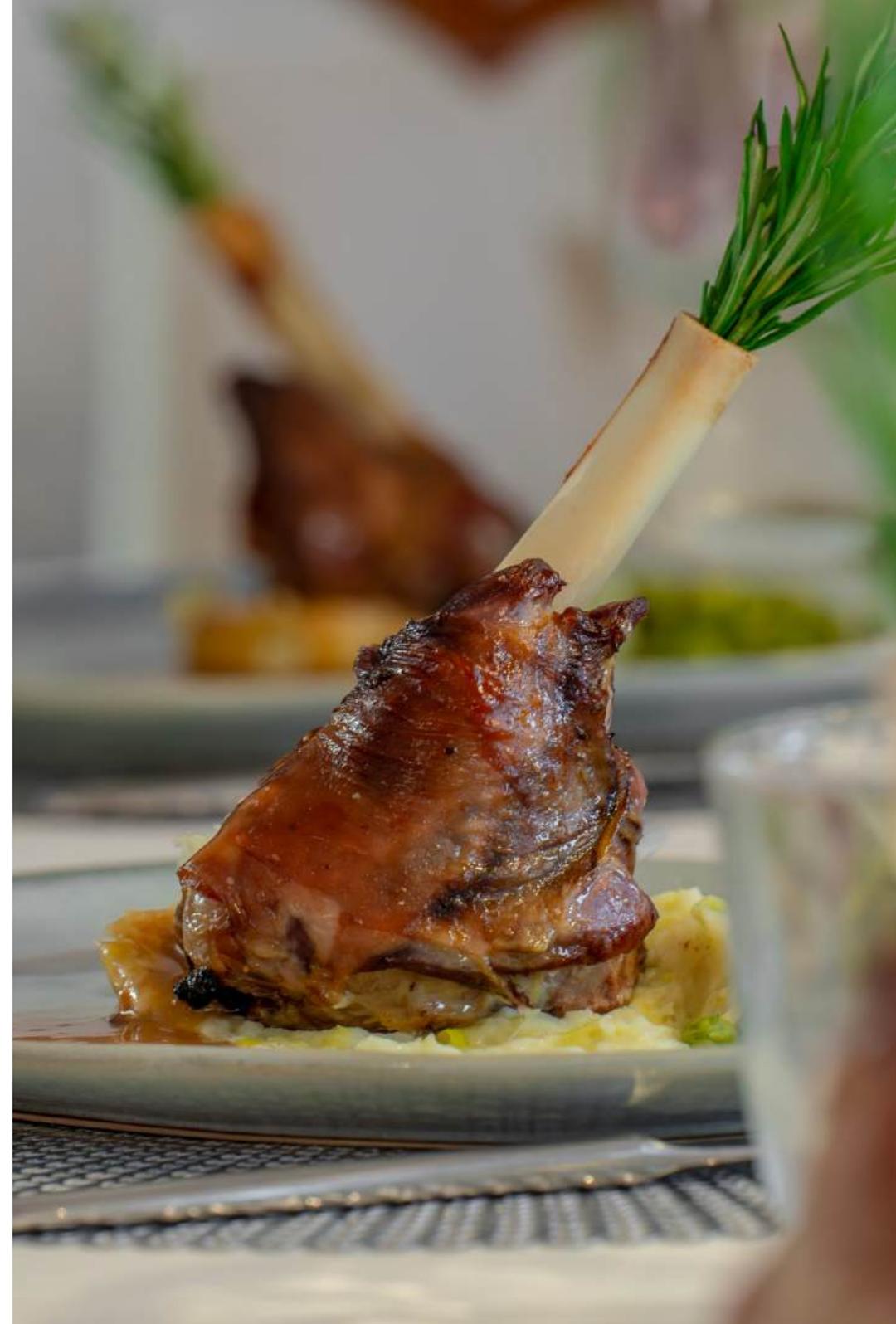


MAIN COURSES

- 1 Stuffed Sea Bass, Julienne Vegetables with Croquettes and Mediterranean Sauce
- 2 Tuna Steak with Steamed Chard and Roasted Potatoes
- 3 Dalmatian Braised Beef with Gnocchi and Polenta
- 4 Slow-Roasted Rolled Veal with Roasted Potatoes and Buttered Sprouts, Gravy
- 5 Beefsteak with Potatoe Wedges, Buttered Green Beans, and Asparagus
- 6 Grilled Seabream with Vegetable Cream
- 7 Monkfish Stew with Cauliflower and Potato Cream, Broccoli
- 8 Grilled Salmon, Young Boiled Potatoes, Asparagus and Hollandaise Sauce
- 9 Scampi Grilled, Dalmatian-style Chard and Salted Carpion
- 10 Lamb Chops with Sweet Potatoes, Buttered Rice (Turmeric)
- 11 Veal Medallions in Prosciutto and Sage Sauce, Roasted Potatoes, Glazed Carrots
- 12 Ribeye Steak, T-Bone Steak, Tomahawk Steak
- 13 Veal Cutlets, Beef Cheeks
- 14 Teletina or Puretina Cordon Bleu
- 15 Turkey Medallions in Wild Mushroom Sauce
- 16 Chicken Medallions in Mushroom Sauce



- 17 Rolled Chicken Wrapped in Pancetta Stuffed with Gorgonzola
- 18 Rolada Stefany
- 19 Meatballs with Cheese
- 20 Stroganoff Saute
- 21 Beef Mignons, Beef in Green Pepper Sauce
- 22 Veal Skewers, Stuffed Burgers
- 23 Roasted Octopus with Potatoes
- 24 Grilled Squid
- 25 Shark on Stew or Grilled
- 26 Sea Bream Grilled with Chard Dalmatian Style
- 27 Lobster in Buzara Sauce with Noodles
- 28 Roasted Lamb Shank
- 29 Filets of Deboned Fish with Vegetables
- 30 Grilled Veal and Breaded Veal Cutlets
- 31 Beef Goulash and Game Goulash
- 32 Roasted Duck Breast and Duck Breast in Wine Sauce
- 33 Sea Bream Roasted with Lemon and Rosemary in Champagne
- 34 Turkey Roll and Turkey with Cheese
- 35 Turkey Caprese





DESSERTS

- 1 Tiramisu in a Glass
- 2 Molten Lava Cake
- 3 Cherry Tart
- 4 Monte Cake
- 5 Semifreddo
- 6 Cheesecake with Blueberries and White Chocolate
- 7 Chocolate Blueberries with Dried Plums and Almonds
- 8 Viennese Strudel with Vanilla Cream
- 9 Panna Cotta with Forest Fruits
- 10 Banana Split
- 11 Cream Puff
- 12 Limoncello
- 13 Pineapple Carpaccio with Lemon Ice Cream
- 14 Chocolate or Vanilla Mousse
- 15 Pancakes with Nutella, Walnuts, Plazma Biscuits or Vanilla Ice Cream
- 17 Crepe Cakes
- 18 Parfait Cake
- 19 Fruit Summer Cake
- 20 Chocolate Fantasy Cake
- 21 Pavlova Cake
- 22 Creme Brulee
- 23 Parfait Cream, Strawberries on Almond Sponge Cake
- 24 Pistachio Cake
- 25 Greek Cake
- 26 Yogurt Cubes
- 27 Rolls (Fruit and Chocolate)
- 28 Various Muffins
- 29 Monte Dessert in a Glass
- 30 Pears Cooked in Wine and Cinnamon
- 31 Mileram Cake
- 32 Ice Wind Cake
- 33 Carpathian Cake
- 34 Chocolate Tart
- 35 Crumbly Apple and Vanilla Pie
- 36 Cherry Pyramid Cake
- 37 Apple Pie





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with Passion

Treat yourself to exceptional dining experiences meticulously crafted by our renowned chefs using only the finest ingredients.

Menus are customized to accommodate distinguished guests' unique preferences, dietary needs, and tastes. Whether you desire lavish gourmet dishes or prefer health-conscious alternatives, the chefs aboard Cristal ensure that every dining experience is a personalized delight.

Bon Appetit!