



Sample Menu

On board ANNABEL II

# Chef Eugen Sušić



Eugen is a professional, detail-oriented, and courteous chef with over 12 years of culinary experience in fine dining restaurants and high-end hospitality. He has held a range of positions from independent cook to head chef, gaining strong leadership and team management skills along the way.

His background includes extensive work with Mediterranean cuisine, especially fish and seafood, and a deep understanding of both à la carte and large-scale meal preparation. Eugen is highly adaptable, thrives under pressure, and is always eager to learn and grow in new environments.

In addition to his work in Croatia, he has international experience in Austria, where he refined his skills in alpine and Austrian cuisine. Eugen brings creativity, consistency, and a calm, professional demeanour to every galley he joins.





# Menus



## Lunch

Biserka (chicken) Salad (Apple, celery, caramelized walnuts, raspberry vinegar)

Veal Ravioli (Oxtail sauce, tempered egg yolk, beetroot chips)

Chocolate Tart

## Dinner

Beef Carpaccio (Arugula, horseradish, parmesan, olives)

Gratinated Fillet of Noble Fish (Kale cream, parsnip, shellfish sauce)

Ice Cream Coupe



## Lunch

Mediterranean Shrimp Salad (Arugula, zucchini, carrot, pine nuts)

Baked Fish "al forno" (Selection of fresh fish, potatoes, vegetables)

Tiramisu

## Dinner

Sea Bass Tartare (Arugula sauce, sesame, pink pepper)

Pag Lamb Gregada (Vegetables, broccoli, polenta)

Panna Cotta with Strawberries



## Lunch

Thai Chicken Salad (Spring onion, kidney beans, avocado, tomatoes, chili-soy sauce)

Crab and Ricotta Fagottini (Foie gras, truffle, shrimp bisque)

White Chocolate Cheesecake

## Dinner

Sea Bream Ceviche (Lime, coriander, onion, microgreens)

Duck Breast on Fennel and Orange Cream (Roasted sweet potato)

Dark Chocolate Mousse



# Menus



## Lunch

Vitello Tonnato

Monkfish in White Wine Sauce (Swiss chard, crispy potatoes, Mediterranean herbs)

Crème Brûlée

## Dinner

Beef Tartare (Sautéed seeds, brown butter)

Lobster "Buzara" with Homemade Tagliatelle

Raffaello



## Lunch

Salad with Burrata and Roasted Peaches (Arugula, Driš prosciutto)

Spaghetti with Kvarner Scampi

Primorje Rožata (Dalmatian-style crème caramel)

## Dinner

Adriatic Tuna Sashimi (Soy sauce, pickled ginger, wasabi)

Lamb Chops in Pistachio Crust (Celery cream, beetroot purée)

Tonka Bean Ice Cream with Apple Compote and Walnut Tuile



## Lunch

Summer Salad with Watermelon (Feta cheese, mint, balsamic)

Puff Pastry Filled with Duck Ragout in Porcini Sauce

Choco-Vanilla with Cherries

## Dinner

Beef Carpaccio (Arugula, horseradish, parmesan, olives)

Gratinated Fillet of Noble Fish (Kale cream, parsnip, shellfish sauce)

Chocolate Tart





# Menus



## Lunch

Squid Salad

Sous-vide Noble Fish Fillet (Baby vegetables, potato foam, fish demi-glace)

Tonka Bean Ice Cream with Apple Compote and Walnut Tuile

## Dinner

Potato Ravioli (Poached sea bass, sea asparagus, saffron sauce)

Tuna Steak with Hollandaise and Vegetables

Cheesecake



## Lunch

Adriatic Octopus Salad (Samphire, olives, cherry tomatoes, capers)

Turbot Fillet in Clam Sauce (Gratinated kale, clams, potatoes)

Dark Chocolate Mousse (Forest fruit coulis, olive oil crumble, cinnamon)

## Dinner

Tuna Tartare (Soy gel, spring onion, sesame, avocado)

Shrimp Risotto (Basil oil, olive powder)

Crème Brûlée (Raspberry ice cream)



## Lunch

Caprese Twist (Burrata, mango, cherry tomatoes, basil, mint, pistachio)

Scallops on Cauliflower Cream (Toasted cashews, truffle, microgreens)

Ice Cream Selection

## Dinner

Marinated Sea Bream (Lettuce, remoulade sauce, parmesan, pomegranate)

Adriatic Octopus Tentacle (Couscous, vegetables, soy gel)

Fruit Salad (Vanilla ice cream)

# Menus



## Lunch

Kvarner Scampi Tartare (Orange gel, ricotta parfait)

Black Cuttlefish Risotto with Mussels

Dalmatian "Rožata" Custard

## Dinner

Tuna Tataki (Pea cream, soy, crispy rice)

Baby Cuttlefish Ragout (Creamy polenta, fennel)

White Chocolate Mousse



## Lunch

Nicoise Salad (Tuna, green beans, beans, corn, egg)

Monkfish Ravioli (Spinach, ricotta, parmesan)

Millefeuille (Vanilla cream, strawberries)

## Dinner

Blini with Smoked Salmon (Burrata, smoked salmon, caviar, dill)

Potato and Pag Cheese Pearls (Lobster medallion, shellfish bisque)

Fruit Zabaglione



## Lunch

Seabass Carpaccio (Seaweed gel, cuttlefish ink cream)

Mixed Shellfish Buzara

Meringue with Vanilla and White Pepper Cream

## Dinner

Gambero Rosso Tartare (Burrata cream, orange granita)

"Al Mare" Lasagna (Mornay sauce)

Figs in Prošek (Mascarpone, cinnamon, biscuit)





*Annabel 11*

Chef looks forward to welcoming you on board