

A chef with grey hair, wearing a white short-sleeved chef's coat and black gloves, is focused on plating a dish. He is in a modern kitchen with wooden cabinetry and stainless steel countertops. In the foreground, two white plates are visible. The plate on the left has a smooth, yellow, heart-shaped puree. The plate on the right has a similar yellow puree, a small green herb garnish, and a round, textured item (possibly a seared scallop or fish cake) topped with a small red garnish. The chef is using his gloved hands to place the final garnish on the second plate. A large stainless steel pot is on the left, and a sink with a faucet is on the right. The text "SAMPLE MENU" is overlaid in large white letters across the center of the image.

SAMPLE MENU

ACCEPTUS ~ FERRETTI FLY



I am Chef Neven Aljinović, started my culinary journey 30 years ago in search of developing my own style of cooking working all around the world in top restaurants, hotels and all sort of luxury vessels. Thru my gastronomy journey I found a way to put Mediterranean style in a „modern suit“ so that guests can experience full Mediterranean taste and aromas with a little international culinary touch and my passion on the plate.

Chef **NEVEN ALJINOVIĆ**

Nationality Croatian

INTRODUCTION

This sample menus are subdue to change since we strive to comfort our guests with daily fresh groceries available at the moment so that we provide maximum of Mediterranean taste and aromas.

All according to your preferences.

BREAKFAST MENU

SERVED AT THE TABLE

Varius granola, Cold selection of cheeses and salami, Cut fresh fruit, Varius berrys, Selection of local jams, Butter, Varius vegetables (according to your wish), Fresh baked pastries, Fresh bread, Varius yogurts, Fresh made fruit juices

A LA CARTE

Boiled eggs,
Omelettes,
Scramble eggs,
Crepes,
American pancakes

Your special wishes or habits...

KIDS CORNER

Varius pasta with

Tomato sauce,
Bolognese sauce,
Aglio Al olio

Also

Varius types of bread
crumb fried meat:
French fries

Your special requests...

SNACKS

Club sandwiches,
Crudettes,
Fruit brochette

Your favorites Chef to prepare...

F I S H M E N U

APPETIZER

Sea bass carppatio in a cradle of aurgula with dried olives ash,turmeric chips, flambee cheery tomatos and Chefs orange topping

MAIN DISH

Calamari baguette (filled with mozzarella, tentacles, capers, brandy, parsley, garlic and sun dried tomato) in a nest of flambee jullienne vegetables

DESERT

Chefs cheese cake with caramel nuts crumble

M E A T M E N U

APPETIZER

Beef Tartar with dalmatian toast, 'Maitre d'hotel butter' and Chefs aurgula pesto

MAIN DISH

Beef cheeks 'Sous vide' (slow cook 10 hours) in 'Pasticada gravy' (one of the oldest dalmatian recipes based on red vine and prunes) with potato / sun dried tomatos cream

DESERT

'Crepes Cannelloni' filled with Skuta cheese and caramel pistachios, vanilla gratined topping

F I S H M E N U

APPETIZER

Langustine Tartar with
avocado / figs topping and
Chefs lime dressing

MAIN DISH

Gratined dentex filet with spinach creme,
sesame seeds and garlic potato puree

DESERT

'Cappuccino Parfe cake'

M E A T M E N U

APPETIZER

'Chefs reconstructed Greek salad'
(chaude – froid tempered olives,
grapes, bell peppers, purple onion)

MAIN DISH

Lamb 'French rack' with celery / Grany
Smith apple mousse, potato gallete and
home made mint pesto

DESERT

Fruit Tapenata with white chocolate
glaze and cookie crumble

FISH MENU

APPETIZER

Cuttlefish tart with Chefs
tomato / Forrest pine pesto sauce

MAIN DISH

Flambee 'Sous vide octopus' with
pumpkin / leeks cream infused with caraway

DESERT

'Fruity Mascarpone cream' in a Martini
glass with dark chocolate crumble

MEAT MENU

APPETIZER

Gratined skuta cheese with
eggplant jam, toasted walnuts and
green peas micro herbs

MAIN DISH

Veal filet 'Escargots' (filled with bacon and cheese)
gratined in 'Two layer' coat of mushroom ragout
and Paski cheese based bechamel sauce

DESERT

'Apple burger' in phylo pastry
nest and cinnamon cream

F I S H M E N U

APPETIZER

Smoked fish salad with lamb lettuce, pickled tomato jam, olives and Piccadilly dressing

MAIN DISH

Tuna 'Tataki style' with Asparagus rissoto and Chefs pesto (parsley, thyme, toasted almonds, olive oil), oven baked cheery tomatos

DESERT

'Tosted pineapple steak' with vanilla / anis sternanis topping

M E A T M E N U

APPETIZER

Home made linguini pasta with spinach and young goat cheese

MAIN DISH

Beefsteak with potato tart, carrot chips and Chefs red vine gravy (aside)

DESERT

Creme Brulee enriched with orange aroma

F I S H M E N U

APPETIZER

Prime white fish 'Velutee soup' with Parmezan croutons and parboiled rice

MAIN DISH

Sea bream „Bombon“ (filed with mangold, caper, garlic and sun dried figs jam) in a cradle of broccoli cream and red bell pepper mayonnaise

DESERT

'Blast in a glass' (dukatos white chocolate cream, berries, Chefs granola)

M E A T M E N U

APPETIZER

Burrata cheese salad with toasted sesame, pumpkin seeds and reduced aceto balsamico

MAIN DISH

Rumpsteak Taggliatta with 'vok prep' spring onion, bell pepper, carrot, zucchini and mustard / horse radish topping sauce, salty crepes chips

DESERT

Chocolate mousse with peer liquor infused cheerys

ADDITIONAL MENU MEALS

Langustine rissoto

Pasta with Varius fruits of the sea

Dalmatian national fish specialities Brudetto, Gregada

Sea shells Buzara etc

ACCEPTUS ~ FERRETTI FLY



ACCEPTUS ~ FERRETTI FLY



We invite you to discover fascinating Croatia with us!