



CUSTOM-BUILT

ANETTA

7-DAY CHARTER SAMPLE MENU BY DRAGUTIN MANDIĆ



BREAKFAST

Selection of breads
Freshly squeezed orange juice
Cereals & Yogurt
Ham & Cheese platter
Fruit platter

Eggs cooked all ways
Hollandaise, mushrooms, bacon,
beans, tomatoes
Pancakes & Waffles
Porridge

Additional dessert options available
throughout the day

Fresh fruit salad ice cream & sorbet
Crepes

DAY 1

LUNCH

White fish carpaccio with apple and wasabi gel

Sous Vide cooked white fish fillet, sautéed vegetables, celery puree, parsley oil

Tonka bean panna cotta and cherry liqueur compote

DINNER

Beef ragu with homemade pasta and cheese ice cream

Grilled beef steak, baked parmesan potato puree, green pepper sauce, glazed baby carrots

Lava cake



DAY 2

LUNCH

Creamy pea soup

Chicken breast stuffed with olive tapenade, pea puree, chicken demi-glace sauce, carrot cream

Apple strudel

DINNER

Bruschetta with caper and anchovy jam

Pork tenderloin with pistachio crust, forest fruit sauce, pear puree

Chocolate mousse with cocoa crumble



DAY 3

LUNCH

Pancetta pate with toasted bread and herbs

Lamb Franck rack, Roman gnocchi, fig jam sauce, sautéed asparagus

Cheesecake in a glass

DINNER

Creamy shrimp soup, shrimp tartare, and fried cubetti

Seafood sarma, shrimp sauce, lentil puree, polenta with local cheese and butter

*„Rožata“ with caramel glaze

**Rožata is a Croatian version of a caramel flan baked custard. It boasts a beautiful presentation, with a golden top over the creamy, orange and vanilla flavored custard.*



DAY 4

LUNCH

Pumpkin soup with toasted seeds and cashew cream

Grilled sirloin steak, kohlrabi puree, rosemary potato and caper chips

Wild orange cake

DINNER

Tagliata with arugula and mustard dressing

*„Pašticada“ with gnocchi

Deconstructed Split cake

** Pašticada is a braised beef dish cooked in a fragrant sweet and saour sauce, popular in Croatia, where it is served at festivities and gatherings.*



DAY 5

LUNCH

Gratinated scallops

Swordfish steak in sweet and sour sauce,
confit cherry tomatoes, and broccoflower

Semifreddo with dried fig topping

DINNER

Hummus selection

Slow-cooked pork neck, BBQ sauce, carrot gnocchi,
and tomato concasse

Rice cooked in goat milk and skuta with vanilla and
pistachio puree



DAY 6

LUNCH

Tuna cooking class.

DINNER

Buffet dinner with selection of cheeses, salads, and local products prepared in a modern way.



DAY 7

LUNCH

Homemade pasta with truffles

Chicken in citrus sauce, rice noodles and potatoes

Chamomile ice cream

DINNER

Orzotto with smoked seafood and black cheese ice cream

Deconstructed octopus *, „peka“

Lavender cheesecake from Hvar

**Peka ("bell") is a very popular traditional method of preparing various specialities across Croatia. It involves roasting the food over open flames using a clay or wrought-iron baking vessel.*



