

Sample menu

Day 1

Lunch

Carpaccio from dehydrated tuna (Adriatic tuna mellow in salt 48 hours, garlic chips, fresh cucumber brunoises, local olive oil, red wine reduction) Veal tenderloin

(Dalmatian Prosecco sauce, mash potatoes with goat cheese, egg cookie, White wine foam)

Chocolate mousse (fresh blueberries, baileys culi)

Dinner

Adriatic scampi ragout soup

(Shrimps, tomatoes concase, rise, fennel)

Scallops casserole

(Scallops, Dalmatian smoked ham, asparagus, Black truffles, beetroot foam)

Frog fish fillet

(Frog fish filet baked on low temperature, quinoa, Brussels sprouts, Dalmatian panceta, White wine sauce)

Mascarpone cream with fresh fruits

Day 2

Lunch

Seventh sense salad (lobster, octopus, Cuttle-fish, spring onion, san marcano tomato, micro mix salad, local olive oil) Linguine with vongole shells (vongole, zucchini cream, Butarga)

Carrot cake with fresh cottage cheese cram, Carrot chips

Dinner

Salad with marinated chicken

(chicken marinated in soya sauce, avocado cream, sweet corn, charry tomatos, romana salad)

Green-pea soup

(garlic cream, anchovies cookie)

Baked duck breast

(duck breas marinated with honey and chilli, celery apple cream, orange sauce, baby vegetables)

Chocolate-hezelnuts cake

Day 3

Lunch

Capuccino batat soup (crispy dalmatian smooked ham) Burger Seventh sense (burger reconstruction)

Ice-cream

Dinner

Dehydrated salmon (salmon mellow in salt 48 hours, cold celery-horsradish cream espuma, micro salad) Frutty di mare rissoto Baked tuna fillet (soya wasabi sauce, wasabi foam, vegetables taglitelle, cus-cus)

Millefoglie dessert

Day 4

Lunch

Gnocchi with fresh tomatos and fresh basil

Beef fille
(charloise beef fillet, mash potatoes with truffels oil, demi-glace sauce, vegetables caseroll, potatoes chips)

Crosstata reconstruction

Dinner

Cus-cus salad
(Adriatic scampi, lime minth dresing)
Caserrol Adriatic shrimps with charry tomatos and fava-been
Rib-eye steak
(Baked palenta, red wine sauce, bree sauce, asparagus, baby carrots)

White chocolate mousse whit raspberries sauce

Day 5

Lunch

Fresh tomatos soup with basil cookie

Baked sea-bass fillet
(lentil in balsamico sauce, brunoise vegetables, champane foam

Brownie biskvit with Ice-cream and fresh fruits

Dinner

Tuna tartar
(batat salad, wasabi, tomato foam)
Taglitelle with Adriatic scampi
Veal shanck sous-vide
(maceire patatoes, baby vegetables, Green sauce)

Hazelnuts semi-fredo (chocolate sauce)

Day 6

Lunch

Pasta with fresh truffels

Baked fish fillet
(what we found on local fish market, charry tomatos, baby salad, spring onion)

Poppy Dessert surprise

Dinner

Beef tatar
Sea-food ragu
Baked lamb chops
(batat cream, cheese cookie, glazed vegetables, rosemary sauce)

Chocholat bailays dessert

Day 7

Lunch

Spinach soup whit goat cheese cream

Baked beef striploin (bernaise sauce, cooked vegetables, mash potatoes)

Hazelnuts mousse with coffe sauce

Dinner

Baked fresh tomatos carpaccio (Scallops, panceta, shalots foam) Gazpacho cold soup Rombo fillet (caseroll rombo fillet, sauted swiss-chars, baby potatoes, papers foam, garlic sauce)

Jaffa dessert (orange cream, arancini, chocolate ganache, fruits culi)