



# QUO VADIS I

QUO VADIS I ~ FERRETTI 760

## INTRODUCTION

This menu is just an example to show the type of food I prepare. The menu changes a lot depending on the plans and is never the same. It varies depending on the season ingredients we have at the moment because we aim for only the best quality.

## BREAKFAST

Croissants  
Seasonal fruits  
Toast with avocado and smoked salmon  
Hummus  
Fruit yoghurts, jams, various types of honey  
Butter  
Chia pudding with forest fruit  
Selection of cheeses, prosciutto and salami  
Several types of homemade bread  
Seasonal salads  
Different types of spreads

### A LA CARTE BREAKFAST:

Benedict  
French omlette  
Scrambled eggs  
Boiled eggs  
Pancakes  
American pancakes  
Tortilla omlette  
Sunny side up eggs  
Porridge  
*Your special wishes or habits...*

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## DAY 1

### LUNCH

Soup with tomato, corn and crispy bacon  
Salmon with black rice, asparagus, chimichurri and romesco sauce

### DESSERT

Panna Cotta with cocos and forest  
fruits

### DINNER

Tuna tartare  
Grilled sea bass with traditional Dalmatian stew

### DESSERT

White chocolate mousse

*Each main dish is accompanied by some kind of salad*

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## DAY 2

### LUNCH

Carpaccio beef

Beef with forest mushrooms and dried plum sauce with crispy polenta

### DESSERT

Lime tart

### DINNER

Gazpacho with crispy bread

Black risotto with sous- vide octopus and saffron emulsion

### DESSERT

Carob cake and homemade ice cream

*Each main dish is accompanied by some kind of salad*

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## DAY 3

### LUNCH

Soup with peas and mint  
Sous-vide duck chest with celery cream  
Summer set of vegetables and demi-glace sauce with aronia

### DESSERT

Chocolate mousse with three different types of chocolate

### DINNER

Crispy gambori with wasabi and grilled vegetables  
Spaghetti with king shrimps

### DESSERT

Fruit salad with whipped  
cream

*Each main dish is accompanied by some kind of salad*

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## DAY 4

### LUNCH

Buratta with prosciutto and homemade pesto sauce  
Amarillo risotto

### DESSERT

Cheesecake

### DINNER

Gambori tartare on sushi rice  
Selection of sushi rolls and nigiri

### DESSERT

Creme Brulee

*Each main dish is accompanied by some kind of salad*

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## DAY 5

### LUNCH

Bisque of shrimp and crunch bread  
Tuna steak in sesame with carrot cream,  
pumpkin, quinoa and pickled vegetables

### DINNER

Salmon carpaccio with fennel salad and edamame  
Homemade pasta with lobster

### DESSERT

Pancakes in chateau

*Each main dish is accompanied by some kind of salad*

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## DAY 6

### LUNCH

Bruschetti with buratta, tomato, prosciutto and homemade pesto sauce  
Dry aged rib-eye steak with stuffed potatoes

### DESSERT

Snow claw with vanilla cream and nuts

### DINNER

Beef tartare  
Wellington beef with demi-glace

### DESSERT

Tiramisù

*Each main dish is accompanied by some kind of salad*

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## DAY 7

### LUNCH

Grilled halloumi cheese with fig and elmousion of sweet jams  
Slowly cooked pork ribs with barbeque sauce and  
mashed potatoes with truffle

### DESSERT

Cream pie with crispy crust and strawberries

### DINNER

Italian white buzara with mussels  
Grilled tuna with napoli sauce and pickled zucchini

### DESSERT

Soufflé

*Each main dish is accompanied by some kind of salad*

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## KIDS MENU

Mac and cheese  
Chicken nuggets  
Mini hamburger  
Pancakes  
American pancakes  
Tacos  
Mini pizza  
Banana bread  
Every kind of pasta  
Fish and chips  
Choco muffin  
Grilled chicken sandwiches  
Crispy bread fish sticks  
Breaded pork chops

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*These are some examples of wishes we receive from children, whatever comes to their mind, we will do our best to fulfill that wish for them*



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*We invite you to discover fascinating Croatia with us!*