



SAMPLE MENU

LADY GITA~ MSY



I was born on April 16th, 1970 in Karvina, The Czech Republic. My permanent residence is in Split, Croatia. I attended the Zadar Vocational School where I qualified as a Building technician. My career on the sea has started in 1990 and it has provided me with great experience as a waiter and later as a Chef. I have sailed on different kinds of vessels including big cruisers from the companies Royal Caribbean (where I mastered the knowledge of the Italian language beside the standard English), Festival and Sun Cruises. At one period in my life I have worked in well-known and established restaurants in Split, as Chef, but as my first love lies with the sea I decided to go back to ships where I have been working for the last 7 years. I have positioned myself as a Chef on yachts (mini cruisers) of deluxe and deluxe superior categories owned by the most prestigious company on the Adriatic, Katarina-line. For the last three consecutive years I have been recognized and awarded as the Best Chef in the Fleet and have created the Menus for the highest categories of the before mentioned ships. Beside cooking, my great passion lies in sport with which I have been engaged from my early age (running, yoga and boxing are just a few to mention). I am a non-smoker and I practice a healthy lifestyle.

Chef **PETAR IVČEVIĆ**

Nationality Croatian

SATURDAY

DINNER

SHRIMP CARPACIO WITH STRAWBERRIES

TUNA STEAK, BELUGA LENTILS, CAPERS, SAFFRON SOUCE

BASILICECREAM WITH SRAWBERRIES, PINEAPPLE

SUNDAY

LUNCH

CREAMY PUMPKIN SOUP WITH CROUTONS

CHICKEN CEASAR SALAD ANCHOVY DRESING

LAVENDER PANACOTA PISTACIO CRUMBLE APRICOTS CULIE

DINNER

TUNA SASHIMY WASABY MAYONNASE PCKLED GINGER

SEA BASS WITH VEGETABLES AND POTATOES FROM THE OVEN

BASQUE CHEESECAKE WITH CHERRYES AND ALMONDS CRUMBLE

MONDAY

LUNCH

BURATA WITH BEETS CREAM, TOSTED PINE NUTS AND DEHYDRATED OLIVES

ADRIATIC PRAWNS RIZOTO WITH PARMESAN ICECREAM

MARINATED STRAWBERRIES WITH MASCARPONE CREAM AND BALSAMIC PEARL

DINNER

EGGPLANT CANELONY STUFFED WITH GOAT CHEESE AND PISTACIO

CHATEAUBRIAND BEEF WITH ROMAN GNOCCHI AND ASPARAGUS, PORCINI MUSHROOMS SAUCE

CAPRESE CHOCOLATE CAKE, VANILA ICECREAM CARAMEL SAUCE

TUESDAY

LUNCH

LEEK SOUP WITH SMOKED MUSSELS

HOME MADE RAVIOLI FILED WITH CUKINI AND RICOTA CHEESE, BROWN BUTER AND SAGE SAUCE

TIRAMISU

DINNER

MACKEREL PATE, CUCUMBER CARPACCIO, FOCACIA BREAD

ROASTED OCTOPUS ON PUMPKIN CREAM, ROSTED CHERRY TOMATO, BASIL OIL

LEMON CROSTATA WITH RASPBERRYES

WEDNESDAY

LUNCH

TOMATO TARTARE, AVOCADO CREAM, TOASTED PINE NUTS, SESAME CHIPS

AGED RUMPSTEAK TAGLIATELLE, BAKED PORATOES, MUSHROOM ARUGULA WINEGAR CREAM

WHITE CHOCOLATE AND LIME MOUSSE, RASPBERRY PEARL

DINNER

BABAGANAUSH PATE, ROSTED PEPERS, FETA CHEESE

LAMB FRENCH RACK IN PISTACHIO CRUST, SWEET POTATO PUREE, BROAD BEANS, RED WINE SAUCE

WATERMELON SORBET WITH MINT DRESSING

THURSDAY

LUNCH

SEA BREAM CARPACCIO, RED ORANGE FILLET, LEMON PEARL, OLIVE OIL

SHELLS STEW WITH LINGUINE PASTA

NUTELLA-MASCARPONE CAKE

DINNER

WILD SALMON TARTARE, CAPERS, HORSERADISH CREAM, MICRO HERBS

BAKE SEA BASS FILETS WITH VEGETABLES IN BAKING PAPER

CARROT AND WALNUT CAKE WITH CREESE AND WHITE CHOCOLATE CREAM

FRIDAY

LUNCH

TOMATO AND STRAWBERRY GAZPACHO

SWORDFISH FILET, ROASTED VEGETABLES, LEMON OLIVE OIL DRESSING, CAPERS

CREME BRULEE WITH CHANTILLY CREAM AND BERRIES

DINNER

PAN SEARED SCALLOPS ON PEA CREAM, PANCETTA CRUMBLE

GRILLED LOBSTER WITH FLAVORED BUTTER, CAULIFLOWER CASEROLE WITH BLACK TRUFFLES

MILLEFOGLIE WITH VANILA CUSTARD AND RASPBERRIES

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We invite you to discover fascinating Croatia with us!