

ALLURE E MENU 2024



Day 1

(Dinner upon arrival)

Mussels bianco with garlic, basil and olive oil bruschetta

Swordfish „gregada“ (fish stew) with tricolore polenta

Rozata from Dubrovnik (flan)

Day 2

Breakfast

Cheese plate

Ham plate

Salads

Eggs a la carte

Different kinds of dairy

Fresh fruit

Cereals, pancakes, croissants, muffins...

A photograph of a boat deck with a dining table set for a meal. The table is round and covered with a white tablecloth, surrounded by wooden chairs with blue cushions. The table is set with various dishes, including octopus, bread, and coffee. The boat is on the water, with a rocky coastline visible in the background.

Lunch

Octopus „brodetto “with chickpeas and broccoli

Gilt-head bream filet with romesco and bulgur

Caramelized apricots with ricotta

Dinner

Octopus/ Cuttlefish/ Sea bass carpaccio

Grilled tuna steak with zucchini and carrot carpaccio

Coffee mousse

Day 3

Lunch

Greek salad with feta cheese

Filet mignon in black truffle sauce with Istrian pasta

Apple strudel with vanilla cream

Dinner

Chicken parmigiana with fettuccine

Rib-eye steak with sweet potato cream

Floating island

Day 4

Lunch

Vongole bianco with bucatini

John Dory with dalmatian herbs and vegetables

Creme brûlée

Dinner

Cuttlefish ragu with celery mousse with black truffle

Grilled shrimps with dalmatian chard

Chocolate mousse with forest fruits

Day 5

Lunch

Tuna tartar with avocado and bruschetta

Bouillabaisse

Tiramisu

Dinner

Prawn rolls on a bed of cashew cream

Octopus with vegetables in fig and „prošek“ sauce

Panna cotta with chocolate

Day 6

Lunch

Oriental wok

Chicken rolls on a bed of carrot mousse

Cheesecake

Dinner

Steak tartare

Dalmatian „pašticada“ with gnocchi

Lemon cake

Day 7

Breakfast

Lunch

Vegetable risotto

T-bone steak with baked potatoes

Almond cake

Dinner

Sushi Lobster with salsa and green pasta

Lava cake