

MENU SAMPLE

MY LOVE STORY

1st day

Lunch

Beef carpaccio

Spaghetti with tomatoes and chorizo

Aged rump steak
parmesan cream, crispy potatoes

Lemon mousse
cherry

Dinner

Prawn tartare, almonds

Swiss chard risotto, sea urchin meat

Sea bass
beurre blanc fennel, trout roe

Chocolate heart

2nd day

Lunch

Beetroot tartare on avocado cream

Homemade pasta in porcini mushroom sauce and steak patties

Lamb leg with pea cream and cranberry gel

Apple strudel, vanilla cream

Dinner

Cabbage with shrimp

Cuttlefish cream, potato mousse

Sous vide Common dentex,
fish consommé, asparagus and buckwheat salad

Tiramisu

3rd day

Lunch

Burrata, olive croquettes,
tapenade, paprika coulis

Gnudi with beef tail

Steak, chicory cream, fried chicory, demi-glace

Elderberry lemon panna cotta,
ruby chocolate

Dinner

Tuna tartar, zucchini
cucumber and yogurt soup,

Fregola with blue crab bisque

Breaded Rajiformes, kale, tartar sauce

Pavlova cake
Forest fruit

4th day

Lunch

Foie gras, salted almond,
red onion marmalade

Macaroni pasta with prosciutto and truffles

Sous vide veal, cauliflower cream, celery pillows

Cake "Splitska"
traditional cake

Dinner

Ceviche from sea bass, celery, radish, parsley oil

Shrimp soup

Tuna in traditional sauce ("pasticada"), polenta

Cannoli

5th day

Lunch

Eggplant stuffed with prosciutto and Grana Padano

Pumpkin risotto, pulled veal, horseradish mousse

Duck breast, red cabbage, apple mousse, red wine jus

Tart with caramel

Dinner

Marinated tuna

Octopus, parsnip cream, arugula, fish BBQ sauce

Fillet of Gilt-head bream, broccoli, smoked mussel tartare

White chocolate cake, pistachio crumble



6th day

Lunch

Roast beef

Carrot and ginger soup

Gnocchi with beef cheeks

Cheesecake

Dinner

Tuna prosciutto, asparagus, hollandaise sauce

Pasta with lobster

Octopus under the bell

Lemon tart

7th day

Lunch

Rocher
ricotta, prosciutto, cashews, amaranth

Ravioli stuffed with rooster, celery cream

Sirloin, pumpkin and broccoli

Fruit cup

Dinner

Octopus carpaccio

Bouillabaisse soup

Squid ragout with broad beans

Roman gnocchi

White cloud