

Klobuk

CUSTOM LINE FERRETTI NAVETTA 30



CHEF

Josip Matijevic

Croatian

Welcome to my sample menu. My passion for cooking has been shaped by more than 12 years of experience in fine dining, including JRE and Michelin-starred kitchens across Croatia and Germany. Inspired by the finest seasonal ingredients and classical French techniques, I enjoy creating elegant Mediterranean dishes tailored to each guest's preferences and dietary requirements. I look forward to sharing my cuisine with you and making every meal aboard a memorable experience.

Fresh Start

BREAKFAST

European breakfast with a selection of egg dishes
(fried, scrambled, poached, etc.)
Crispy bacon & Avocado toast
Fresh local and in-season fruit platter
Variety of yogurts, milk (lactose free) and oats
Freshly baked bread and pastries
Local cheese and cold cuts

The menu is flexible – the variety of fish and meat used in the courses can always be adjusted. For children, we can prepare dishes such as Milanese-style chicken, fried fish or meat, fries, and various pasta dishes at any time. We envision lunch as a more family-style dining experience, while dinner is served as plated courses – however, he decision is entirely yours.

Day One

LUNCH

Beef tartare | toasted bread | pine nuts | crispy capers
Mixed salad | mixed cherry tomato salad | basil

Seabass fillet | swiss chard | potatoes

Marinated strawberry | basil oil | vanilla ice cream

DINNER

Gazpacho

Chicken thigh | hummus | marinated zucchini | chicken jus

Marinated fig | cream cheese [lac. free] | rosemary

Day Two

LUNCH

Marinated watermelon | rucola | red pepper | pickled onion

Risotto | prawns

Fruit salad | mint | citrus sorbet

DINNER

Seabass ceviche | avocado cream | citrus emulsion

Braised beef cheek | glazed carrot | celery purée

Roasted pineapple | salted caramel [lac. free] | whisky

Day Three

LUNCH

Roast beef | horseradish | pickled onion | pine nuts
Variety of salads

Gregada Monkfish & Red scorpion fish | potatoes | wine sauce | capers [on a side]

Marinated mango | espuma | crumble

DINNER

Creamy potato foam | egg yolk | crispy prosciutto

Beef sirloin | crispy potatoes | chimichurri | jus

Chocolate ganache | olive oil | sea salt

Day Four

LUNCH

Variety of bruschetta | tomato basil | prosciutto

Tagliatelle | vongole | mussels | tomato sauce

Marinated peach | crema catalana espuma | almond

DINNER

Mackerel | marinated fennel | lemon gel

Chicken breast | cauliflower purée | marinated cauliflower | jus

Espresso crémeux | crumble | nuts

Day Five

LUNCH

Grilled vegetables | rucola salad | burrata

Buzara | variety of shellfish | white wine sauce

Coconut panna cotta

DINNER

Octopus | romesco sauce | fresh herb vinaigrette

Beef filet | potato | parsnip purée | rosemary

Chocolate mousse | blackberry gel | crumble

Day Six

LUNCH

Marinated beetroot carpaccio | goat cheese
Greek salad

Spaghetti | tomato sauce | olives | anchovies | capers

Caramelized white chocolate | nuts | crumble

DINNER

Zucchini soup | mint | croutons

Ribeye | carrot & zucchini julienne | carrot purée | jus

Blueberry cream espuma | caramelized granola

Day Seven

LUNCH

Fish carpaccio | herb vinaigrette | lemon segments
Variety of salads

Roasted lamb leg | potato | rosemary

Poached apple | honey | cinnamon | vanilla ice

DINNER

Risotto | mushrooms

Baked dentex | herb panko | marinated zucchini | celery purée

Creme patisserie | kiwi | crumble















