



Bellkara

CHEF

Vedran Beg

Croatian

For every meal I can deliver a minimum of three course menu consisting of:

Lunch:

1. Starter-Hors d'oeuvre / Piatto primo ; 2. Main dish / Secondo ; 3. Dessert

Dinner:

1. Amuse bouche ; 2. Warm appetizer ; 3. Main dish ; 4. Dessert

But like I said this menu is just a sample ; most of the guests want just a big salad or pasta for lunch and I go along. Also it is a big difference if the meals are formal or informal ; the majority of guests take it more easy (after all they on vacation), therefore the informal lunches are served mostly family style. If there is a formal dinner I can expand on 5 course etc. The dishes vary a lot from guest to guest, this menu is just an example what they can expect.

I usually list my dishes/courses this way. Why? Simple reason, the guests coming to a yacht know their food, they are "connoisseurs". So in fact they really just need to know the main ingredients. Everything else if they cannot imagine it will be a pleasant surprise. But if you think, we should do more explaining I am fine with that.

DAY 1

LUNCH

1. Cesar salad (with or without chicken stripes) / Watermelon-Feta salad
2. Black Orzotto (barley risotto coloured with squid ink), white squid julienne and black squid ink chips
3. Rožata (Dalmatian style creme bruleé)

DINNER

1. Codfish pate, black olive tapenade
2. Pappa al Pomodoro, Lobster (trad. thick tomato soup with lobster medallions)
3. Beefsteak on demi glace/Madeira sauce, green veggies and potato gratin or Veal filet sous vide or Dry aged Striploin
4. Cheesecake New York style, red berries

DAY 2

LUNCH

1. Octopus terrine or Greek salad
2. Truffle Linguini or Peach Panzanella (salad with grilled peaches, mozzarella and garlic bread sprinkled with parmeggiano)
3. Strawberries with mascarpone crème and ice cream

DINNER

1. Smoked Tuna slices with mozzarella and horseradish sauce or Poached Tuna with pappadaum (chickpea cracker)
2. Pulled pork on rye bread and coleslaw
3. Seabass filet with cauliflower puree and squid ink crumble
4. Chocolate Tart or Mousse au chocolat

DAY 3

LUNCH

1. Roast beef on arugula with lemon pickles and Italian dressing
2. Warm wild Asparagus - Egg salad or Mediteranean pasta (cherry tomatoes, olives, capers, spinach)
3. Cheese selection

DINNER

1. Mushroom – Feuilletes (puff pastry stuffed with mushroom pate) or Marinated mushrooms, bruschetta
2. Squid Ragu, potato-seaweed dumplings or Prawn curry, soba noodles
3. Veal picanha chickpea salad, celery-sage puree and tonka potatoe creme
4. Lemon sorbet, Raspberry dust

DAY 4

LUNCH

1. Fish (Tuna/Salmon) Tartar with aioli and wasabi
2. Beetroot Risotto or Sweetpotatoe Gnocchi (sage, almonds, brown butter)
3. Fruit salad or Warm pineapple caramel with ice cream

DINNER

1. Stuffed Dalmatian Smoked Ham (apricot, feta, honey, parsley salad) or Dalmatian smoked ham with melon and honey
2. Buratta with pesto, pine nuts and grilled tomatoes
3. Lamb-rack with pistachios, glazed carrots and peas
4. Strawberry Tiramisu

DAY 5

LUNCH

1. Black pasta with mussels and chili or Soft shell tacos, pea mole
2. Octopus salad with fava beans and olives or Wagyu Burger, chips or Homemade Pizza baked in front of the guest
3. Creme brulee - lavender scent

DINNER

1. Tuna compote (tuna cured in soya sauce and rice vinegar) or Tuna Tataki, seaweed salad, radishes and daikon or Oysters Rockefeller (au gratin with spinach, pernod and parmeggiano)
2. Gazpacho (red or green) with fried celery roots stripes
3. Duck breast in liquorice sauce, fried almonds and parsnip
4. Poppyseed Tart, caramel and ice cream

DAY 6

LUNCH

1. Swordfish preserved, garlic crutons or Avocado Louie (stuffed with fresh and steamed veggies, served with green goddess sauce)
2. Nettle pasta Gamberi or Pasta Alfredo/Puttanesca
3. Figs in wine sauce stuffed with Ricotta cheese

DINNER

1. Zucchini rolls stuffed with goat cheese, bee pollen honey sauce, aceto balsamico, salted watermelon
2. Cuttlefish Julienne with fried dumplings (the cuttlefish is sliced to very thin slices and then seared) or Beetroot colored pasta with peas, mint, spring onions and feta
3. Monkfish stuffed with fresh orange slices, steamed collard and fish mayonnaise or Branzino baked in corse salt, champagne sauce
4. Raspberry variations (fresh, cooked, iced)

DAY 7

LUNCH

1. Salmon with avocado, buckwheat and grilled cucumbers
2. Smoked Mussel Risotto, cheese ice cream or Baked feta pasta with tomatoes and bell peppers or Chicken pancetta rolls filled with rocket salad and mozzarella or Ćevapčići (minced meat fingers) in a trad.bun
3. Chocolate crepes, hot strawberry sauce, vanilla ice, crumble

DINNER

1. Fava bean sauce, amberjack
2. Hummus, tapioka cracker, orata al lardo
3. Dalmatian Pašticada (trad. beef stew with dried figs and plums) or Octopus under the broiler/bell
4. Aged cheese selection, sage honey or Apple strudel with vanilla sauce

Chief's Notes

Please be advised that this sample menu is fully extended, the main dishes have also side dishes not always mentioned. It depends on many things, so we can make bigger portions - less courses...etc.

Breakfast can vary from day to day, but as a base we serve continental breakfast that can include:

- Different types of bread, rolls, bagels, toast,...
- Sweet bakery products as croissants, danish rolls, muffins, strudel...
- Homemade pancakes (American or crepes), Waffles
- Charcuterie boards (salami, ham, cheese, crackers, nuts, fruits,...)
- Fresh fruits and Smoothies
- Porridge, Granola, Muesli, Cereals
- Ready-made toasts and Tramezzino (avocado, salmon, fresh cottage cheese,..)
- Egg dishes (fried, boiled, poached, benedict, scrambled, omelettes)
- Serious eats (sausages, bacon, ham, leberkase)
- Spreads, some of them freshly made (jams, honey, nutella, butter, meat pate, cheese spreads, hummus,...)
- Juices (orange, grapefruit, lemon/lime)
- English breakfast (sunny side ups, baked beans, sausages, grilled veggies, hash browns, bacon)
- Hot and cold beverages

Afternoon snacks include fresh fruits and/or salty snacks. Dried fruits are available at all time.

But at the end, the guest will decide when and how (much) he will take the meals. So, basically every menu is custom made upon the preference list of the guest. Furthermore, when the guest arrive on the boat we will have a short meeting, and we will indulge every wish and request from our guest.