



# Grace



## Ivan Borovac

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CHEF

Croatian

Chef Ivan is a talented chef with the last two years spent creating delicious meals on motor yachts. Ivan not only keeps the kitchen spotless and safe but also makes sure every dish is made with the freshest ingredients. He's great at creating menus that fit the dietary needs and tastes of his guests. Before his yacht adventures, Ivan worked in various hotels and restaurants, where he sharpened his skills. He's especially proud of his Mediterranean, Continental, Vegetarian, and Vegan dishes, and he loves making pastries. When he's not cooking, you'll find him swimming or riding his bike, which keeps him energized and ready for his next culinary creation.

## BREAKFAST

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Selection of fresh baked pastries, pancakes, muffins  
Fresh local and in-season fruit platter  
Cheese platter  
Fresh squeezed juice and smoothie  
Eggs (Fried, Scrambled, Poached, Frittata etc.)  
Variety of healthy snacks, fresh & light canapés

## DAY 1

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### LUNCH

Butternut pumpkin soup with toasted pumpkin seeds  
Rib-eye steak, mozzarella croquette, coleslaw salad  
Pina colada dessert, pineapple, white chocolate, cookies, malibu

### DINNER

Foie gras pate, pistacchio butter  
Turkey fillet in sage sauce with rice croquette  
Cheesecake, cherry sauce

## DAY 2

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### LUNCH

Swordfish tartar, butter, toasted bread

Cream tomato soup, sour cream, basil, croutones

Squid filet with polenta sticks and gremoulade sauce

### DINNER

Prawn pate with capers and virgin olive oil

Tuna steak, black sesame, mangold and potato

Semi freddo with pistachio and walnuts, caramel sauce

## DAY 3

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### LUNCH

Black cod croquette, aioli sauce, lemon powder

Seabass fillet, green onion sauce, saffron rice

Blueberry and white chocolate mirror glaze cake

### DINNER

Beef tartar, butter, focaccia with olives and tomatoes

Veal shank confit, demi glace, carrot cream, crumble

Lemon tart

## DAY 4

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### LUNCH

- Beef carpaccio on rocket salad with parmegiano
- Veal file, mashed potato, cheese tempura
- Panna cotta with wild fruit

### DINNER

- Fish pate, tuna tartar
- Black cuttlefish risotto with parmegiano croquet
- John Dory file, capers sauce, aromatized polenta

## DAY 5

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### LUNCH

- Octopus carpaccio with capers on rocket salad
- White fish cream soup, parsley gel
- Monk fish fillet in black truffle sauce

### DINNER

- Salted and marinated anchovies
- Prawn risotto with salmon filet, goat cheese tempura
- Creme brulee

## DAY 6

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### LUNCH

Homemade ravioli with fresh cheese in turmeric sauce  
Duck confit, peas puree and demi glace sauce  
Chocolate lava cake

### DINNER

Spinach and beetroot soup  
Homemade gnocchi with vegetables, parmegiano and basil sauce  
Beefsteak, celery puree, safron sauce

## DAY 7

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### LUNCH

Sauteed scallops, rosemary, lemon, garlic  
Baked octopus, potatoes, vine reduction  
Apple pie, walnuts, caramel sauce

### DINNER

Pasta carbonara, grana padano, bacon, basil oil  
Beefwellington, butternut cream, cherry confit  
Chocolate mousse, raspberry, candied orange

