

Quo Vadis I

FERRETTI 760



SAMPLE MENU

CHEF: DAMIR LOJDL (Croatian) / Age 24

I have 8 years of experience in the best restaurants and hotels in Croatia. I lived one year in Canada and learn a lot of different styles and types of different kitchen in World. This year I was in Bad Füssing, Bavaria in Germany I learn Bavaria traditional kitchen. Everywhere I go I like to learn everything about that country or place (tradition, history and people). I offer an unrivalled service of planning and cooking for your special event or visit with professionalism. I am experienced in producing first class menu's for guests, from lunches, dinners and formal dinner parties to large banquets. I was worked this summer as Head Chef on cruises ship Plomin Croatia (islands and coasts). I am passionate about provisioning at local markets and discovering local produce, recipes and delicacies. Friendly, highly skilled and enthusiastic about my work and I can provide many types of cuisine to an extremely high level.

COOKING STYLES

Excellent Health / Meticulously Clean

CULINARY SKILLS

Classical and Contemporary French, Italian, Mediterranean, Russian, Asian, Special Dietary



10-DAY MENU PLAN

DAY 1

Homemade ravioli of crab lobster with dill risotto

*

Pumpkin cream soup

*

Grilled halibut fillet with white wine and capers sauce baby carrots-turned potatoes

*

Raspberry panna cotta

DAY 2

Scallop gratin

*

Smoked haddock risotto

*

Whole quail butter-braised with carrots pure and soy

*

Summer berry pavlova with burbon, whipped cream

DAY 3

Tuna, sole and salmon terrine, toasted bread, olive oil

*

Homemade gnocchi filled with shrimps and prosciutto

*

Lobster alla catalana

*

Almond semifreddo

DAY 4

Octopus salad, cherry tomatos, cappers, basil vinaigrette

*

Spaghetti with clams, parsley, olive oil

*

Roast fillet of sea bass, fondant patato pea & asparagus, basil sauce, rocket

*

Strawberry mille feuille-lemon and basil Mousse

DAY 5

Gazpacho Andaluz

*

Fois gras brioche with asparagus and wild mushrooms

*

Beef tenderloin in truffles sauce, herbs aromatized spring potatoes

*

Strawberry parafait, lime cocnout cream



DAY 6

Terrine of foie gras stuffed with figs

*

Dressed crab with avocado, sesame, wafers and lime dressing

*

Lamb chops, demi glace sauce, wasabi, mashed potatoes

*

Apple tart tatin, mixed berries chantilly, caramel sauce

DAY 7

Tuna & swordfish carpaccio, aceto

Balsamico, powdered wasabi

*

Bouillabaisse, clams, mussels, prawns, white fish fillet, aioli, charred bread

*

Grilled dorade fillet with aromatized julienne vegetables, basil sauce

*

Crème caramel

DAY 8

Burrata, cherry tomato, basil pasta verde, lemon zest

*

Agnolotti stuffed with shrimp and basil sphere, pine nut praline

*

Duck breast, creamy aromatized polenta, orange mousse, porcini

DAY 9

Cavatelli pasta with lobster, tomato sauce, toasted pine nuts

*

Oysters with champagne vinaigrette, tuna tartare, marinated shrimps

*

Filet of dentice, black beluga lentil, Glazed root vegetables, basil pesto

*

Frozen violet & raspberry parafait

DAY 10

Beef carpaccio, arugula, parmesan cheese, reduced aceto balsamico

*

Cream of celeriac soup, basil oil

*

Rosated halibut in smoked bacon courgette, peppers and olive oil

*

Tiramisu sphere

