

MY LITTLE VIOLET



CHEF MENUS

VLADIMIR URODA — CHEF

Vladimir Uroda comes from a gastronomy school in Croatia and has more than 30 years' experience as a Chef with 10 years in the yachting/shipping industry.

Most recently, he has been working on a 30m M/Y in the Bahamas and on a 35m M/Y in Italy for two summer seasons. From extremely busy, high-profile restaurants and five-star hotels to yachts and ships, Chef Vladimir has travelled all over the world while gaining insights in many different culinary cultures, which supported his creativity.

His cooking specialties are Mediterranean, of course, but also seafood and fresh, healthy cuisine.

Vladimir is very happy to be on board **MY LITTLE VIOLET** and cannot wait to please the charter guests.



MONDAY

Breakfast

Continental

Lunch

Octopus carpaccio

Sea bass fillet

Potato mousse with mini vegetables

Lemon tart

Dinner

Tomato cream soup

Beefsteak with green pepper sauce, green pods and cherry tomatoes

Chocolate cream brulee



TUESDAY

Breakfast

Eggs benedict with salmon and caviar

Lunch

Tropical salad

Tuna with spinach

Blueberry pie

Dinner

Beefsteak tartare

Duck breast and red cabbage risotto

Baiser roll with forest fruit



WEDNESDAY

Breakfast

Continental

Lunch

Marinated sea bass fillet

Dorade with sliced potatoes from the oven

Cream brulee with white chocolate and raspberries

Dinner

Pumpkin cream soup

Chicken rolls and vegetables from the wok

Cheesecake



THURSDAY

Breakfast

Omelette with ham and cheese

Lunch

Duck pâté

Turkey tower with julienne vegetables and smoked cheese sauce

Ice cream

Dinner

Bruschette with olive tapenade

Monk fish rolled in bacon with potato muslin and tomato sauce

Pecan nut pie



FRIDAY

Breakfast

Continental

Lunch

Gazpacho

Cesar salad

Flaparete

Dinner

Caprese mozzarella

Beefsteak marinated in mediterranean herbs on walnuts with broccoli

Chocolate lava cake



SATURDAY

Breakfast

Pizza

Lunch

Prosciutto rolls

Squid stuffed with goats cheese

Key lime pie

Dinner

Homemade ravioli stuffed with shrimp

Lobster with white and red cabbage

Praline with baileys musse



SUNDAY

Breakfast

Continental

Lunch

Zucchini and tuna rolls

Dentex with guacamole

Havana cake

Dinner

Seafood risotto

Rumpsteak with roman gnocchi and peas in a tomato and chili sauce

Chocolate truffle



