



Lotus

MENU SAMPLE



MEET THE CHEF

JURE BILANDZIC

Jure has worked in some of the best restaurants along the Croatian coast, as well as restaurants throughout Austria and Germany. Jure's ambitions to learn and grow as a chef, brought him to a career at sea. Jure was attracted to the "freedom to create" that working on a yacht provides. Jure also loves having the ability to communicate directly with guests, so he can dedicate himself to their wishes and preferences. Jure loves preparing seafood dishes and Mediterranean cuisine - with a twist. Jure considers teamwork and a comfortable working atmosphere, essential ingredients for quality customer service. Jure hopes that together with the rest of the crew, he will help bring Gulet Lotus to an enviable level. When Jure isn't in the galley, he spends his time sculpting, fishing, hiking and taking photos.



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DAY 1

Octopus carpaccio on arugula with sun-dried
tomatoes

≈

Dalmatian pasticada

≈

Semifreddo

Lotus

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DAY 2

Shrimp soup

≈

Monkfish medallions

≈

Traditional rozata





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DAY 3

Asparagus risotto

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French rack of lamb

≈

Apple mousse

Lotus

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DAY 4

Marinated swordfish

≈

Tuna steak

≈

Creme brulee





Lotus

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DAY 5

Black spaghetti with cuttlefish

≈

Beef Wellington

≈

Tiramisu

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DAY 6

Jacobs shells

≈

Sea bass fillet rolls

≈

Raspberry Panna cotta





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DAY 7

Beef tartar

≈

Veal cheeks

≈

Cheesecake