



CARMEN

7-DAY CHARTER SAMPLE MENU BY CHEF MATEO RAC



MEET CHEF MATEO RAC

Hi, I'm Mateo your chef on board M/Y CARMEN.

With over 10 years of experience in top kitchens across Europe, from Croatia to France and Denmark, I specialize in Mediterranean cuisine, European classics, and modern fine dining.

Along the way, I had the opportunity to refine my skills working at Noma, one of the world's most renowned restaurants, which continues to shape my approach in the galley today.

I'm also passionate about baking and love creating everything from scratch, yes, even the bread.

After a decade in restaurants and hotels, I made the move to yachting to combine my love of travel with new culinary challenges. When I'm not in the galley, I'm focused on fitness and wellness, so if you're in the mood for a healthy, tailored menu, I've got you covered.

This is just a taste of what's possible. Let's make your meals on board unforgettable.

— Mateo

DAY 1

LUNCH

Caesar Salad (lettuce, parmesan, anchovy dressing, croutons)

Truffle Tagliatelle (fresh pasta, truffle cream, parmesan)

Sea Bass Fillet (cauliflower purée, caviar)
Cheesecake

DINNER

Marinated Sea Bass (tomato concasse, spring onion)

Seafood Risotto (mixed shellfish, aromatic herbs)

Turbot Fillet (lemon sauce, seasonal vegetables)

Mango Dessert



DAY 2

LUNCH

Tuna Tartare (avocado, herb oil)
Mixed Green Salad (seasonal greens)
Parmigiana di Melanzane (eggplant, tomato sauce, parmesan)
Grilled Chicken (carrot purée, broccoli, mushroom sauce)
Panna Cotta

DINNER

Beetroot Carpaccio (goat cheese, pine nuts)
Handmade Gnocchi (corn cream, truffles, pancetta)
Tuna Fillet (pea purée, marinated zucchini)
Chocolate Mousse



DAY 3

LUNCH

Grilled Octopus (celery cream, arugula)
Salmon Sashimi (teriyaki sauce, truffles)
Tomato & Cucumber Gazpacho (chilled vegetable soup,
olive oil, herbs)
Mixed Fruit Salad

DINNER

Burrata (confit tomato, pine nuts, basil, bruschetta)
Pasta Aglio, Olio e Peperoncino (garlic, olive oil, chili)
Grilled Beef Fillet (baby carrots, truffle purée, jus)
Tiramisu



DAY 4

LUNCH

Vitello Tonnato (thinly sliced veal, tuna-caper sauce)
Gnocchi alla Genovese (homemade potato gnocchi, basil pesto)
Beef Tagliata (arugula, parmesan shavings, balsamic reduction)
Crème Brûlée

DINNER

Caprese Salad (buffalo mozzarella, tomatoes, basil, olive oil)
Fish Soup (light broth with seasonal fish and herbs)
Fregola Sarda (shrimp, mussels, saffron sauce)
Apple Pie (served warm with vanilla ice cream)



DAY 5

LUNCH

Shrimp Salad (fennel, feta cheese, chili)
Black Risotto (cuttlefish ink, arborio rice, garlic, parsley)
Grilled Squid (mangold, pesto, garlic)
Dubrovnik-style Rožata (Dalmatian caramel custard)

DINNER

Beef Carpaccio (arugula, parmesan, olive oil)
Gnudi (ricotta dumplings, sautéed mushrooms, herbs)
Lamb Chops (ratatouille, polenta, lamb jus)
Kaiserschmarrn



DAY 6

LUNCH

Gratinated Cauliflower (mushrooms, mixed salad)
Tuna Carpaccio (arugula, cherry tomatoes)
Grilled Scallops (corn purée, pancetta, truffles)
Assorted Ice Cream

DINNER

Beef Tartare (turmeric mayo, potato chips, spring onion)
Cheese Ravioli (truffle cream sauce)
Beef Tataki (dashi mayo, miso sauce, kohlrabi, spring onion)
Chocolate Brownie (berry sauce)



DAY 7

LUNCH

Confit Tuna (chicory, guacamole)
Octopus Salad (potatoes, capers, olive oil)
Seafood Pasta (mixed shellfish, garlic, white wine)
Strawberry Tart

DINNER

Tuna Tataki (eggplant, sesame, kohlrabi)
Tomato Soup (ricotta, basil oil)
Sea Bass Fillet (fennel, mangold cream, confit potatoes)
Crêpes (walnuts, sweet wine sabayon)

