

Menu

*Sample Menu of M/S AD ASTRA
prepared by Chef Filip Peric*

STARTER

Burrata with Cherry Tomatoes and Grilled Peach

Creamy burrata served with a selection of red, yellow, and orange cherry tomatoes, complemented by gently grilled peach and a delicate balance of freshness and sweetness.

MAIN

Beef Tenderloin Café de Paris

Premium beef tenderloin cooked to perfection, served with the classic Café de Paris butter rich in herbs, capers, and mustard, accompanied by crisp rösti potatoes.

DESSERT

Triple Chocolate Mille-Feuille

Layers of delicate puff pastry filled with dark, milk, and white chocolate cream.

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Sea Bass Ceviche

Fresh sea bass cured in lime, enhanced with coriander, pomegranate, and a subtle touch of spice.

MAIN

Grilled Tuna Fillet

Juicy tuna steak coated in aromatic dukkah spices, served with light tahini espuma and roasted romesco sauce.

DESSERT

Cheesecake Baklava

Baked cheesecake with citrus notes, layered with soft pastry and pistachio.

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Beef Tataki

Lightly seared beef fillet, rare in the center, served with ponzu sauce, black sesame, and micro arugula.

MAIN

Wagyu Beef

Perfectly grilled Wagyu beef, served with a red wine demi-glace and smooth celery purée.

DESSERT

Le Chocolate

A refined chocolate dessert with a cocoa base, crispy texture, chocolate mousse, tonka bean, and praline cream.

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Salmon Usuzukuri with Orange and Almonds

Thinly sliced salmon, lightly marinated and served with orange segments, toasted almonds, and citrus emulsion.

MAIN

Sea Bream in Beurre Blanc

Tender sea bream prepared in classic French style with coconut milk and lime, served with young asparagus.

DESSERT

Tropical Tart

Crisp tart shell filled with vanilla cream, mango and passion fruit, coconut mousse, and strawberry caviar.

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Sous-Vide Octopus

Exceptionally tender octopus with kaffir lime, mild chili oil, and confit baby potatoes.

MAIN

Black Cod in Miso Glaze

Black cod marinated in white miso, gently caramelized, served with cauliflower purée and jasmine rice.

DESSERT

Pistachio and Raspberry

Light pistachio sponge layered with raspberry and strawberry mousse, pistachio insert, and white chocolate ganache.

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Beef Tartare with Tapioca and Kimchi

Finely chopped beef tartare with fermented kimchi notes and tapioca for a balanced, elegant finish.

MAIN

Duck Breast with Blackberry Sauce

Succulent duck breast, served with a sweet-and-sour blackberry reduction and silky carrot purée.

DESSERT

Pistachio Lava Cake

Warm pistachio cake with a molten center, served with vanilla ice cream.

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Adriatic Sea Bass Carpaccio

Thinly sliced sea bass with yuzu kosho, lemon caviar, micro coriander, and cold-pressed olive oil.

MAIN

Kvarner Scampi Risotto

Creamy Carnaroli risotto with scampi bisque, Prosecco, and a subtle hint of lemongrass.

DESSERT

Latte Fruit Sphere

White chocolate sphere filled with light yogurt and lemon cream, strawberry center, raspberry caviar, and crisp French biscuit.