



MYNE



Danijela Grbeša

COOK

Croatian

Dedicated and passionate person with a strong hospitality background and a love for the sea and Mediterranean cuisine. Bringing over 10 years of experience in food preparation, guest service, administration, and team collaboration. Experienced in preparing fresh, high-quality meals, managing provisioning, and delivering exceptional service with a warm and professional approach. Fluent in Croatian, German and English. Highly organized, adaptable, and eager to create memorable dining experiences while continuing to grow within the yachting industry.

Sample Menu MYNE by Danijela

Breakfast is served daily and includes a variety of fresh fruits, yoghurts, oat flakes, Danijela's homemade granola, cheese platters, eggs prepared according to the guest's wishes, fresh bread, and smoothies. Pancakes or crêpes are available on request. By prior arrangement with the guest, French toast with fresh fruit and maple syrup can also be served. Fresh juices, coffee, and tea are served daily.

Lunch and/or dinner, depending on the guest's activities and preferences, could look something like the following weekly menu, with lunch on the left and dinner on the right.

Monday

Salmon pâté.

Risotto bianco with Adriatic prawns and glazed cocktail tomatoes.

Profiterole.

Sea bass fillet on celeriac purée.

Lava cake with vanilla ice cream.

Tuesday

Tuna tartare with avocado.

Spaghetti with seafood.

Peaches in wine.

Tuna steak with seasonal vegetables.

Pistachio tiramisu.

Wednesday

Gazpacho.

Parmigiana Melanzana (balancana salad), lettuce.

Dates filled with vanilla cream.

Breaded lamb chops, potatoes with herb butter, green beans or salad.

Panna cotta with raspberries.

Thursday

Buratta à la Danijela.

Shrimp, fennel and orange salad.

Pineapple with candied mint.

Crispy potato sheet salad with smoked salmon and rocket.

Istrian fuži in truffle sauce, tagliata and parmesan.

Friday (traditional DalmaLan cuisine day)

Fried filleted sardines, salsa dip.

Mixed fish brujet with polenta.

Figs in wine.

Fried fish with Dalmatian chard. Tomato salad.

Rozata.

Saturday

Fish carpaccio.

Black risotto garnished with saffron cream.

Ice cream.

Roasted cockerel with olives and vegetables in white wine.

Lemon-Ricotta.

Sunday

Fig, prosciutto and cheese salad.

Shrimp in buzara sauce with bread.

Fruit.

Cream of coconut and tomato soup.

Chicken breast in milk, flavoured with sage, lemon and garlic.

Smash potatoes.

White mousse au chocolat.

We reserve all rights to make changes in accordance with the possibilities of procuring fresh ingredients at sea.