



Queen Of Datcha



Sample Menu

The menu below is a selection of our favourite dishes for your consideration, the chef will of course also prepare and serve cuisine of your choice and cater to any special dietary requirements.

Breakfast

Breakfast during your charter will offer a variety of cold meats, cereals, omelettes, eggs cooked daily to your preference, pancakes, french toast, fresh fruit, yoghurt and freshly baked bread and pastries with the expected accompaniments, the chef will also happily prepare a cooked breakfast for you if this is preferable to you rather than a continental style breakfast.

Day one

Lunch

Spicy chicken and avocado wraps served
with chilli and lime dressing
Watermelon and feta cheese salad
Summer fruits roulade

Dinner

Grilled buffalo mozzarella with
tomato and fresh basil
Baked sea bass with fennel
Creme Brulee



Day two

Lunch

Tuna ,Asparagus and Cannellini Bean salad
Fettucini pasta
Fresh fruit salad

Dinner

Grilled Calamari
Steak Provencal
Chocolate souffle with vanilla ice cream



Day three

Lunch

Waldorf salad

Herbed lamb cutlets with
roasted mediteranean vegetables

Caramelized pineapple with ice cream

Dinner

Mussels with tomato and chilli

Lobster Thermidor

Tarte tatin



Day four

Lunch

Stuffed Bell peppers
Shrimps in garlic and butter
Tiramisu

Dinner

Antipesto plate
Fillet Steak cooked to your preference with
a sauce of your choice
Caramelized Banana with honey walnuts
and fresh cream



Day five

Lunch

Caesar Salad

Pancetta wrapped fish with
lemon and herb potatoes

Poached pears in white wine sauce

Dinner

Grilled haloumi

Lamb crown with rice and vegetable

Salted caramel cheesecake



Day six

Lunch

Mexican bean salad
Beef fajitas
Lemon sorbet

Dinner

Shrimp Casserole
Grouper baked in Salt
Panna cotta with fresh berries



Day seven

Lunch

Salmon Carpaccio
Topkapi chicken
Crepe Suzette

Dinner

Grilled courgettes with pine nuts and feta
Seafood platter including grilled octopus,
jumbo shrimp and calamari
Blackberry sorbet

