



M/Y SHEERGOLD

SAMPLE MENU

By Chef **Bernard**

AUGUST 2025



Bernard

CHEF

Meet Chef Bernard – the culinary artist behind your unforgettable onboard dining experience.

Bernard began his culinary journey in the kitchen of a prestigious 2-Michelin-starred restaurant, where he developed a strong foundation in classic techniques and fine dining standards. It was there that his passion for excellence and creativity in the kitchen truly came to life.

Driven by curiosity and a hunger to learn, Bernard immersed himself in the world of high-end hospitality. Along the way, he competed in several international culinary competitions and worked in prestigious Michelin star restaurants throughout Europe, showcasing not only his technical expertise but also his flair for innovation and presentation.

Today, he brings all of that experience, passion, and global inspiration to the galley of our luxury superyacht. Each dish he creates is a celebration of flavour, precision, and artistry – designed to delight and surprise you with every bite.





D A Y O N E

LUNCH

—

Local Seafood Salad

Fresh Fruits

Passion Sorbet / Red Fruit

DINNER

—

Pasta Vongole

Spaghetti / Fresh Clams / Coriander herbs

Grilled Turbot

Mousseline Sauce / Leek Flakes

Baked Pineapple

Pistache Ice Cream

D A Y T W O

LUNCH

—

Duo of Lobster and Gambas

Pearl Couscous / Vegetables

Fresh Fruits

Passion Sorbet / Red Fruit

DINNER

—

AMUSES

Canapes

Fresh Oysters

Basilicum pancake with crème cheese and smoked Salmon

STARTER

Fresh Lobster Salad

Granny Smith / Caviar dressing

ENTRÉE

Grilled Turbot

Basilicum Parfume / Crème of Cauliflower / Tomato Salsa

MAIN

Panfried Lamb chop

Stuffed Local Vegetables / Gratin Potato / Rosemary Sauce

DESSERT

Lemontart

Lavendel / Crumble / Strawberry Sorbet





DAY THREE

LUNCH (Family Style)

Carpaccio of Yellow Tuna

Rocket Salad / Lime / Sundried Tomato

Cod Fish

Stuffed Zucchini flower with Crab / Butter Capers Sauce

Branzino

Baked in a Crust of Sea salt

Chef's Vegetables

A mix of Chef's finest vegetables

Mashed Potato

Chives

DINNER

Sea Bass a la Plancha

Pomodori Risotto / Ratatouille

Mille-Feuille of Salmon

Salad of Raddish and Carrot / Vinegrette of Safran

Crispy Tulip of Orange

Belgium Chocolate

DAY FOUR

LUNCH

—

Paella a la Valenciana

Crème Brûlée

DINNER

—

Beef Carpaccio

Sundried Tomatoes / Parmesan Cheese / Capers /
Truffle Vinaigrette

Red Mullet

Pan fried / Cauliflower Cream / Gourd Marbles / Carrot Juice

Panna cotta

Red Fruit





D A Y F I V E

LUNCH

Caesar Salad

Oven baked Figs
Goat Cheese

DINNER

Course 1:

Homemade Foie Gras Terrine
(optional Carpaccio of Langoustine when no foie gras)
Brioche / Figs Marmelade

Course 2:

Panfried Scallops
Parsnip Cream / Persil Sauce / Crispy Parmesan chips

Course 3:

Fatafolie Dover / Sole / Leek / Curry sauce

Course 4:

Lime Sorbet Champagne

Course 5:

Grilled Black Angus
Local vegetables / stuffed potato / Rosemary Cream

Course 6:

Baked Pineapple
Pistache Ice cream

DAY SIX

LUNCH

—

Stuffed Calamari

Greek pasta salad / Tomato garlic sauce

Lime Sorbet

Strawberry

DINNER

—

Vitello Tonnato

Seafood Platter

Pancakes

Suzette / Vanille Ice cream





DAY SEVEN

LUNCH

—

Japan Style

Sushi / Sashimi / Tataki Tuna

Lemon Meringue Pie

DINNER

—

Canapes

Blinis with Caviar
King Crab with herb butter

Chef's and Captains homemade Foie Gras Terrine

Brioche Bread / Fig Marmalade

Halibut

Carrot Mousse / Spinach / White Wine Sauce

Mittele Feuille van Bladerdeeg

Caramelised apple / Cinnamon Cream

