

CHEFS



Nenad Mlinarevic

33 year old Head Chef of restaurant focus, Nenad Mlinarevic's culinary skills reflect the restaurant's inspiration from water, nature and the views across the lake towards the mountains of Central Switzerland. He places value on using quality regional products and combines these with great passion to create his 9 course Menu.

Having worked with some of the world's best chefs, Chef Mlinarevic was awarded 2 Michelin stars after only 6 months at focus, as well as 16 Gault Millau points, making it one of the best fine-dining restaurants in Switzerland.

FOUR Questions with Nenad

Describe your culinary philosophy in 5 words...

Tasty, fresh, seasonal, pure, natural

What is your greatest inspiration?

Travelling and experiencing different cultures.

If you could take a plane ride to any restaurant in the world, just for one meal, where would you go?

Noma.

What three things would you take to a desert island?

iPhone, journal, sunglasses.



Awards

- 2 Michelin stars
- 16/20 Gault Millau

Focus

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Open Tuesday – Saturday

RECIPES



A Recipe by Nenad Mlinarevic

Head Chef of restaurant focus, Nenad Mlinarevic gives you a beautiful recipe for mackerel, sepia, sea asparagus and fennel...

Serves 4

Ingredients

- 1 piece mackerel, fillet and skinned
- 60g sugar
- 40g salt
- 300g fennel, finely chopped
- 200g onions, finely chopped
- 150g Granny Smith apples, finely chopped
- 100g sepia ink
- 1 lemon
- 1 pinch of salt
- 24 pieces sea asparagus, cut finely
- 4 pieces mini cucumber, cut in round slices
- Bronze fennel to garnish
- 100g chives
- 2dl rape oil

Method

Mix the sugar and salt and grave the mackerel with the mixture. After one hour wash the mackerel, dry it and store in a refrigerator.

Roast the onion in olive oil until golden, add the fennel and roast further. Add the apples, a pinch of salt and the sepia ink and cook softly, then blend in thermo mix with the lemon. Pass through fine sieve.

Blend the chives with the rape oil and put into a thermo mix at 50 degrees. Pass through a fine sieve and store in cool place.

Plate up and garnish with bronze fennel.

Find out more about Chef Mlinarevic at his [chef profile on FOUR](#).

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