

VALVAS'OR

Degustacijski meni/Degustation menus

(min dve osebi / two persons minimum)

(zadnje naročilo ob 21h / last order at 9pm)

MESNI/MEAT MENU

Pozdrav iz kuhinje
Amuse-bouche

*

Tatarski biftek Valvas'or
Tatar steak Valvas'or

*

Fuži po Istrsko s panceto in tartufi
Istrian style fuži with pancetta and truffles

*

Hišni sorbet
House sorbet

*

Jagenjčkove zarebrnice v zeliščni skorjici,
krompirjeva zloženska, sladki grah
*Herb-crusted spring lamb cutlets, potato
mozaic, sugar snap peas*

*

Kraški sladoled z ajdovim piškotom
Karst ice cream with buckwheat cookies
(1,2,3,8)

55€/ person

RIBJI/FISH MENU

Pozdrav iz kuhinje
Amuse-bouche

*

Marinirana hobotnica, avokadov konkase,
balzamična krema
*Marinated octopus, avocado concasse,
balsamic cream*

*

Sipini špageti s tunino botargo in artičokami
*Cuttlefish spaghetti with tuna bottarga and
artichoke*

*

Hišni sorbet
House sorbet

*

File sveže jadranske ribe, pastinakov pire,
maslena omaka
*Fresh Adriatic fish fillet, parsnip puree,
butter sauce*

*

Kraški sladoled z ajdovim piškotom
Karst ice cream with buckwheat cookies
(1,2,3,5,6,7,8)

55€/ person

6-hodni meni presenečenja po izbiri kuharja
6-course Chef's surprise degustation menu

75€/ person

Hladne predjedi ***Cold starters***

Iberski pršut, figov čatni, burrata* (1,2)
Jamón ibérico, fig chutney, burrata

18,90 €

Marinirana hobotnica, avokadov konkase, balzamična krema* (1,7)
Marinated octopus, avocado concasse, balsamic glaze

15,90 €

Mariniran goveji karpačo, gorčično medeni preliv, dehidriran rumenjaki*
(8,14)
Marinated beef carpaccio, honey mustard dressing, dehydrated egg yolk

17,90 €

Tunin sashimi, sladki ingver, marinirane alge, vasabi* (5,11,12)
Tuna sashimi, sweet ginger, marinated algae, wasabi

18,90 €

Tatarski biftek Valvas'or* (1,2,3,9,14)
Beef steak tartare Valvas'or

19,90 €

Tople predjedi ***Warm starters***

Jakobove pokrovače in kraljevi gamberi, cvetačna krema, kaviar,
maslena konjakova omaka ^{*(2,6,7)}

*Grilled scallops and king prawns, cauliflower cream, caviar,
cognac-butter sauce*

19,90 €

Gosja jetra na žaru, hruška, pistacija, sladka teranova krema, brioš
^{*(1,2,8,10)}

Grilled foie gras, pear, pistachio, sweet teran cream, brioche

23,90 €

Sotirani beluši, espuma iz holandske omake, hrustljava panceta ^{*(2,3)}

Sauteed asparagus, Hollandaise sauce espuma, crispy pancetta

16,90 €

Dnevna hišna juha
Chef's soup of the day

6,90€

Testenine in rižota ***Pasta and risotto***

Istrski fuži s črnimi tartufi in panceto ^{*(1,2,3)}
Traditional »Istrian style« pasta with black truffles and pancetta ham

21,90 €

Rižota s svežimi šparglji, kraljevimi gamberi in pomarančno espumo ^{*(2,7)}
Risotto with fresh asparagus, king prawns and orange espuma

21,90 €

Fini rezanci s svežim jastogom ^{*(1,2,3,5,6)}
Tagliatelle with fresh lobster

29,90 €

Glavne mesne jedi **Main meat dishes**

Suho zorjeno meso, pečen mlad krompir, zelenjava, temna omaka ^{*(2)}
Dry aged meat, roasted baby potato, vegetables, dark sauce
100g = 10,00 €

Jagenjčkove zarebrnice v zeliščni skorjici, krompirjeva zloženska, sladki grah, sečuanski poper ^{*(2)}
Herb-crusted spring lamb cutlets, potato mosaic, sugar snap peas, Szechuan pepper
29,90 €

Konfit račjega stegna, krompirjev pire, malinina krema ^{*(2)}
Duck confit, potato puree, raspberry cream
26,90 €

Iberski pluma steak, sladek krompir, pečena šalotka, balzamični kuli ^{*(2)}
Ibérico pork Pluma steak, sweet potatoes, roasted shallots, balsamic coulis
28,90 €

Goveji biftek z zelenim poprom, domači sirovi štruklji z zelišči ^{*(2)}
Beef fillet steak with green pepper sauce, homemade cheese herb dumplings
32,90 €

Glavne ribje jedi **Main fish dishes**

Svež brancin v piranski soli s krompirjem in zelenjavo*⁽⁵⁾
Fresh sea bass in Piran salt crust with potatoes and vegetables

1 kg-69,00 €

Sveža morska riba s krompirjem in zelenjavo*⁽⁵⁾
Fresh sea fish with potatoes and vegetables

-na žaru

- grilled

-v pečici

- oven baked

1 kg-79,00 €

Tunin file na žaru, zeliščno olje, edamame fižol, mlad rumen korenček
****^(5,11,12)***

Tuna steak, herb oil, edamame beans, baby yellow carrots

28,90 €

File jadranskega brancina s črnimi tartufi, pečen mlad krompir, mlada
špinača*^(1,2,5)

Adriatic sea bass fillet with black truffles, roasted baby potatoes, baby spinach

26,90 €

Solate ***Salads***

Mala mešana solata
Small mixed fresh salad

6,90 €

Solata z raki – *Salad with shrimps*

Paradižnik, kumare, mlada čebula, meta, grški jogurt*^(1,2,3,6)
Tomato, cucumber, baby onion, mint, Greek yogurt

19,90 €

Solata s piščančjim filejem – *Salad with chicken fillet*

Avokado, kvinoja, parmezan, semena, kuhano jajce *^(1,2,3,8,12)
Avocado, quinoa, parmesan, seeds, boiled egg

18,90 €

Sladice in sir ***Dessert and Cheese***

Crème brulée z malinino kremo ^{*(2,3,8)}
Crème brulée with raspberry cream

7,90 €

Hišni tiramisu ^{*(1,2,3)}
House tiramisu

7,90 €

Vanilijev sladoled, meringa, sladka teranova krema, ajdov piškot ^{*(1,2,3,8)}
Vanilla ice cream, meringue, sweet taran wine cream, buckwheat cookies

6,90 €

Pistacijev fondant, pečen ananas, pasijonkin sladoled
Pistachio fondant, roasted pineapple, passion fruit ice cream

7,90 €

Krožnik izbranih sirov, oreščki in figov džem ^{*(2,8)}
Plate of selected cheese, nuts and fig jam

14,90€

VALVAS'OR















DODATKI / ADDITIONALS

Kruh / Bread = 2,50€

Olive / Olives = 2,50€

Menjava priloge / Side dish changing = 2,50€

ALERGENI / ALLERGENS

 GLUTEN 1	 MLEKO 2	 JAJCA 3	 ORJANI 4	 RIBE 5	 RANCI 6	 MOLUSKI 7
 KUPUS 8	 SOJA 9	 ŽVEPLOV DIOKSID 10	 SOJA 11	 SEJAM 12	 VOLČJI BOB 13	 KUPUS 14

Na željo gostov lahko pripravimo meso/ribo na nižji temperaturi, kot je zahteva za mikrobiološko prepečenost.

V jedeh se lahko nahajajo tudi drugi alergeni v sledovih.

Vina vsebujejo žveplov dioksid.

Cene so v EUR. DDV je vračunan v ceno.

JULIJ, D.O.O., Ljubljana p.e.:Valvas'or, Stari trg 9, 1000 Ljubljana

Ljubljana, 14.4.2024