

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
Steak tartare Valvas'or

*

Istrski pljukanci s črnimi tartufi in hrustljivo panceto
Istrian style pasta with black truffles and pancetta ham

*

Hišni sorbet
House sorbet

*

Telečji medaljon, domači pečeni štruklji z radičem, porto omaka
Veal medallion, homemade chicory dumpling, port wine sauce

*

Crème brûlée z malinino kremo
Crème brûlée with raspberry cream
(1,2,3,8)

55€/ person

RIBJI/FISH MENU

Pozdrav iz kuhinje
Amuse-bouche

*

Tunin sashimi, sladki ingver, marinirane alge, vasabi
Tuna sashimi, sweet ginger, marinated algae, wasabi

*

Istrski pljukanci s svežimi šparglji in kraljevimi gamberi
Istrian style pasta with fresh asparagus and king prawns

*

Hišni sorbet
House sorbet

*

File jadranske ribe, pastinakov pire, Cafe de Paris omaka
Adriatic fish fillet, parsnip puree, Cafe de Paris sauce

*

Crème brûlée z malinino kremo
Crème brûlée with raspberry cream
(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

VALVAS'OR

Hladne predjedi ***Cold starters***

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

18,90 €

Zeleni gaspačo, mariniran losos, balzamični kaviar, granatno jabolko
Green gazpacho, salmon gravlax, balsamic caviar, pomegranate

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 Vavlas'or

19,90 €

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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 €

Sveži zeleni šparglji v tempuri s kozjim sirom ^{*(2)}
Fresh green asparagus tempura with goat cheese

16,90 €

Dnevna hišna juha
Chef's soup of the day

6,90€

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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, rakov bisque, citrusov prah
^{*(2,5,6,8)}
Risotto with fresh asparagus, king prawns, shrimp bisque, citrus powder

21,90 €

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

32,90 €

Glavne mesne jedi **Main meat dishes**

Suho zorjeno meso, pečen mlad krompir, zelenjava, demi-glace omaka ^{*(2)}
Dry aged meat, roasted baby potatoes, vegetables, demi-glace sauce
100g = 11,00 €

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

Konfit račjega stegna, duchesse krompir, mlada zelenjava, malinina krema ^{*(2)}
Duck confit, duchess potatoes, baby vegetables, raspberry cream
26,90 €

Telečji medaljon, domači pečeni štruklji z radičem, porto omaka ^{*(1,2)}
Veal medallion, homemade chicory dumpling, port wine sauce
28,90 €

Goveji ribeye z zelenim poprom, sladki krompir, sotirani šparglji ^{*(2)}
Ribeye steak with green pepper sauce, sweet potatoes, sauteed asparagus
100g = 11,00 €

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Glavne ribje jedi **Main fish dishes**

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

1 kg-69,00 €

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

-na žaru
-v pečici

- grilled
- 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, pastinakov pire z mlado špinačo, Cafe de Paris omaka*^(1,2,5)

Adriatic sea bass fillet parsnip puree with baby spinach, Cafe de Paris sauce

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 €

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Sladice in sir Dessert and Cheese

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

7,90 €

Valvas'or borovničev cheesecake ^{*(1,2,8)}
Blueberry cheesecake Vavlas'or

7,90 €

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

7,90 €

Tart iz temne čokolade in karamela z vanilijevim sladoledom ^{*(1,2,8)}
Dark chocolate and caramel tart with vanilla ice cream

7,90 €

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

14,90€

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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	 ORJESIDE 4	 RIBE 5	 RINČI 6	 MOLUSKI 7
 ORJESKI 8	 CELJANA 9	 ŽVEPLOV DIOKSID 10	 SOJA 11	 SISAME 12	 MOLČIČIČI 13	 ČRNIČNI SEMENI 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, 14.4.2025