

love MENU

Salina
RESTAURANT

RIBJI MENI

Pozdrav iz kuhinje

Ocvrt ribji brodet, majoneza pečenega paradižnika,
bučni kornet s cvetačo, penasto maslo, kruh

Losos in avokado

Tatar lososa, krema avokada, hrustljava solata, kumare,
zelena, jogurtova omaka

Artičoke in ostriga

Domači tortellini z artičoko, krema krompirja s porom,
gel pora z ostrigo, pečena artičoka, poširana ostriga

Morska žaba in tartuf

Morska žaba s tartufi, krompirjeva terina, ribja omaka s tartufom,
krema pastinaka, rumena pesa, tartuf

Čokolada in pistacija

Čokoladni mousse, sladoled rdečih sadežev, makron z belo čokolado,
financier iz pistacije, omaka in žele bonbon.

Cena: 38 €

REZERVACIJE:

E. borut.jakic@lifeclass.net
ilinka.marsic@lifeclass.net
T. +386 5 692 1021

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MESNI MENI

Pozdrav iz kuhinje

Ocvrto telečje pleče, majoneza pečenega paradižnika,
bučni kornet s cvetačo, penasto maslo, kruh

Boškarin in cvetača

Carpaccio boškarina, cvetača romanesco, hrustljava solata,
parmezan, gorčični sladoled, ajdov drobljenec

Artičoke in odojek

Domači tortellini z artičoko, krema krompirja s porom,
gel pora, pečena artičoka, opečena odojkova rebra, rumena pesa

Jagenjček in tartuf

Pečen jagnječji hrbet z lešniki, krompirjeva terina,
omaka s tartufom, krema pastinaka, rumena pesa, tartuf

Čokolada in pistacija

Čokoladni mousse, sladoled rdečih sadežev, makron z belo čokolado,
financier iz pistacije, omaka in žele bonbon.

Cena: 38 €

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FISH MENU

Amuse bouche

Fried fish broth, roasted tomato mayonnaise,
pumpkin cone with cauliflower, skimmed butter, bread

Salmon and avocado

Salmon tartare, avocado cream, crispy salad,
cucumbers, celery, yogurt sauce

Artichokes and oysters

Homemade tortellini with artichokes, potato cream with leek,
leek gel with oysters, roasted artichokes, poached oysters

Angler and truffles

Angler with truffles, potato terrine, fish sauce with truffles,
cream of parsnip, beet, truffle

Chocolate and pistachio

Chocolate mousse, berry ice cream, white chocolate macaron,
pistachio, sauce and jelly candy

Price: € 38

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MEAT MENU

Amuse bouche

Fried veal shoulder, roasted tomato mayonnaise,
pumpkin cone with cauliflower, skimmed butter, bread

Boškarin and cauliflower

Boškarin (Istrian cattle) carpaccio, Romanesco broccoli, crispy salad,
parmesan cheese, mustard ice cream, buckwheat crumble

Artichokes and piglet

Homemade tortellini with artichokes, potato cream with leek,
leek gel, roasted artichokes, roasted piglet ribs, beetroot

Lamb and truffles

Roasted lamb loin with hazelnuts, potato terrine,
truffle sauce, parsnip cream, beetroot, truffles

Chocolate and pistachio

Chocolate mousse, berry ice cream, white chocolate macaron,
pistachio, sauce and jelly candy

Price: € 38

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