

# SPINNAKER

À LA CARTE RESTAURANT

## WELCOME COCKTAIL

Divlje šparoge s prepeličjim jajima,  
krema s tartufom  
Tuna tatak, gel od kruške, korica naranče  
Marinirani boškarin sa skutom i limunom  
Confit rolanog lista s mrkvom, ukiseljeni grašak

*Wild asparagus with quail eggs, truffle cream*  
*Tuna tatak, pear jelly, orange peel*  
*Marinated Istrian ox meat (Boškarin)*  
*with curd and lemon*  
*Confit of sole fillet with carrot, pickled peas*

### *Belvedere/Belvedere cocktails*

## MENU

Kamenica s kremom od jabuke, list kamenice,  
morske alge, vakumirani krastavac

*Oyster with apple cream, oyster leaf, sea algae,  
vacuum cucumber*

### *Veuve Clicquot Brut*

Repovi škampa, sotirana repa, bisk, poriluk  
u maslacu, crni istarski tartuf, klice

*Scampi tails, sautéed beets, bisque, buttered leek,  
black Istrian truffle, sprouts*

### *Veuve Clicquot Rose*

Glazirana pačja prsa, pak choi, ragu belugo leče,  
klice od cikle, čili paprika, jestivo cvijeće

*Glazed duck breast, pak choi, ragout of  
Beluga lentils, beetroot sprouts, chili pepper,  
edible flowers*

### *Veuve Clicquot Rose Vintage 2008*

Desert od ananasa s bergamotom,  
bijela čokolada, kokos

*Pineapple dessert with bergamot orange,  
white chocolate, coconut*

### *Veuve Clicquot Rich*

Praline Pralines  
Hennessy XO



VALAMAR