

LA PERLA

BOUTIQUE CRUISE SHIP

FINE FOOD SONG



FINE FOOD SONG BY LA PERLA FOOD ORCHESTRA

I believe food to be a signature. With the blue of the sea,
we offer you food with a signature. What is missing for a signature
is love and passion. Passion for cooking, love for the ingredient.
That is exactly what we are offering.

Our dear passengers, we wish you a pleasant feeling
of sailing and enjoyment of our dishes with a signature..





BREAKFAST

- freshly baked pastries (a variety of puff-pastry strudels, croissants, fornetti, donuts, waffles)
- a variety of local first-rate sliced salami (sliced cured ham, mortadella, Dalmatian pršut (prosciutto), Dalmatian panceta (pancetta), kulen, spicy cured salamis)
- a variety of local and international first-rate medium-hard and hard cheese (Gligora Dairy cheese, Gouda, mozzarella, Emmentaler (Swiss cheese), Brie or Camembert, Cheddar, cottage cheese, kajmak)
 - fresh fruit
 - a selection of local yoghurts
 - home-made bread
- a selection of egg-based dishes (a variety of omelettes and scrambled eggs, poached eggs, boiled eggs, all types of fried eggs, eggs Benedict)
 - green (veggie) smoothie
 - home-made Granola and Muesli
 - home-made pâtés (fish pâté, tuna pâté, liver pâté)
 - cheese, spinach and prosciutto roll
- healthy fruit pancakes (banana, strawberry, apple)
 - french toast
 - veggie tortillas
- smoked salmon and avocado sandwich



APPETIZER, SALADS & SOUPS

- zucchini carpaccio with soft cheese baked with herbs
- octopus carpaccio with chickpea cream and lemon, caper and olive oil dressing
- tuna tartare with avocado, olive powder and salted anchovy bruschetta
- baked radicchio salad with buttered lentils and blue cheese sauce
- cherry tomato focaccia with olives and grilled Škripavac cheese
- baked beetroot and apple salad with bulgur wheat
- cooked beef salad with horseradish cream and poached eggs
- fennel root marinated in orange juice with foam sauce
- salmon carpaccio with cauliflower and dill foam
- chicken and goose liver pâté with cognac
- roast beef with gravy, salad with butter-sautéed green beans and bread crumbs
- pea soup with cheese and tomato bruschetta
- clear consommé soup with meat and vegetable jelly and semolina knödel (dumpling)

APPETIZER, SALADS & SOUPS

- roast pumpkin soup with pumpkin seeds, pumpkin oil and alfalfa sprouts
- ray soup with ray stuffed ravioli and celery cream
- prawn/shrimp cream soup with shrimp knödeln (dumplings)
- parsnip soup with herb flavored bread, walnut oil and sprouts
 - smoked mussel risotto with goat ricotta ice cream
- capellacci stuffed with prosciutto and mushrooms in truffle sauce
 - tagliatelle with prawns in zucchini cream with saffron
 - slow cooked veal risotto with cow-milk ricotta
 - deconstructed lasagna with soft cheese and spinach and 3 “faces” of Parmesan (foam, grated and chips)





FISH

- roasted sea bass fillet with almond and herb crumble on a carrot and almond milk foam
- roasted salmon fillet with potato and dill cream and celery chips
- monk fish in champagne and prosciutto sauce with roman gnocchi
 - grilled shark fillet with celery mash and pancetta foam
 - roasted fresh cod with beluga lentil and buttered leek with roasted pepper coulis
- sardines in savor and mixed green salad with aceto balsamico cream
 - tuna paštica with home-made gnocchi in red wine sauce
- grilled Adriatic swordfish fillet in picata sauce with cherry tomato and arugula or lamb's lettuce salad
 - roasted squid stuffed with ricotta and dried tomatoes with baked baby potatoes
 - deconstructed black risotto with porcini mushrooms, butter-sautéed cooked cuttlefish and beetroot-marinated fennel
 - Parmesan and bread crumbs encrusted octopus with fava bean cream and soy sauce
- fillet of mackerel confit in olive oil with palenta chips and home-made mayonnaise



MEAT

- slow cooked leg of lamb with fava bean cream and glazed carrots
 - pistachio encrusted lamb chop with demi glace sauce and potato and rosemary cream
 - veal steak stuffed with prosciutto with sage sauce and polenta
 - beef Wellington with demi glace sauce and salad
 - grilled beef steak with leek and potato cream, herb butter and gravy
 - rested steak tagliata with tomato and red onion salad and romesco salsa
- duck breast with baking juices and orange jus and arugula and beetroot salad
 - beef cheek slow cooked in red wine with forest mushroom risotto
- pork filet, sautéed baby potatoes and yellow beans and demi glace sauce
 - grilled/roasted veal liver, apple and celery mash and veal jus
 - Dalmatian pašticada, home-made gnocchi and Parmesan chips
 - slow cooked veal with sesame baby carrots, potato and onion tart and baking juice jus



DESSERTS

- lavender panna cotta with granola crumble and honey cream
- chocolate tart with vanilla and tonka cream
 - carrot semifreddo
 - Split cake with raspberry
- rose flavored Dalmatian rozata
- lemon cake with lemon cream
- Tiramisu éclair with strawberries
- almond pie with zabaglione cream and cognac
- chocolate and raspberry tart with meringue
- deconstructed apple strudel with vanilla cream
- Caprese cake with forest fruit and bitter orange
- home-made ice cream with Island of Hvar's prosecco syrup and chocolate soil
 - crème brûlée
 - cheesecake with berries
 - carrot cake muffins
 - orange cake with crème anglaise



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