

□ MENEGHETTI

THE RESTAURANT

Chef Ante Miletić



STARTERS

PREDJELA

Meneghetti organic vegetable garden – selection of our organic vegetables, chestnut, fermented peach (vegan) – **22 €**



Meneghetti organski vrt – selekcija našeg organskog povrća, kesten, fermentirana breskva (vegan)

Hand-chopped beef steak tartar with mushroom carpaccio and Veli Jože cheese – **28 €**



Ručno rezani goveđi tartar s carpacciom od gljiva i Veli Jože sirom

Chef's recommended add-on: Imperial Caviar Baerii 10g – 40€

Tuna crudo, mandarin Leche de Tigre, seaweed – **25 €**



Crudo od tune, Leche de Tigre od mandarine, morske alge

Artisanal charcuterie board from small producers – **25 €**



Plata suhomesnatih delicija malih proizvođača

White fish tartare, saffron marinated pear, trout roe, fermented lemon sauce – **26 €**



Tartar od bijele ribe, kruška marinirana sa šafranom, ikra od pastreve, umak od fermentiranog limuna

Creamy pumpkin soup, brown butter – **13 €**



Kremasta juha od bundeve, smeđi maslac

Chef's recommended add-on: Istrian white truffle 1g – 3€*

*Istrian white truffle is available on any dish upon request.

For recommendations consult with your server.

RISOTTO AND HAND MADE PASTA

RIŽOTO I RUČNO RAĐENA TJESTENINA

Pumpkin risotto with taleggio cheese fondue and 
Meneghetti Merlot reduction – **20 €**
Rižoto od bundeve s fonduom od taleggio sira i redukcijom Meneghetti
Merlota

Forest mushroom and Motovun black truffle risotto 
– **30 €**
Rižoto od šumskih gljiva i crnog Motovunskog tartufa

Linguine pasta with lemon and smoked butter,    
cuttlefish crudo – **22 €**
Linguine tjestenina u umaku od limuna i dimljenog maslaca, crudo od
sipe

MAIN COURSES

GLAVNA JELA

Turbot fillet, seaweed cabbage, red pepper coulis – 35 €
Filet romba, zelje s algama, krema od paprike



Dry aged sea bass, swiss chard and pumpkin fregola sarda, citrus and truffle sauce – 45 €



Odležani brancin, fregola sarda s blitvom i bundevom, umak od citrusa i tartufa

Our choice of beef steaks, cooked over Konro grill:

Naš izbor goveđih odrezaka pripremljenih na Konro roštilju:

Filet mignon, mushroom purée, glazed celery, cauliflower and beef heart (200g) – 55 €



Biftek, pire od maitake gljiva, glazirani celer, cvjetača i goveđe srce (200g)

Dry aged Black Slavonian pork chop (350g) – 130 €/kg
Suho odležani kotlet crne slavonske svinje (350g)

Black Angus rump steak (350g) – 80 €
Black Angus ramstek (350g)

Frenched bone-in veal chop (300g) – 45 €
Teleći kotlet s kosti (300g)

SIDES

PRILOZI

Sauteed mushrooms, celeriac, truffles and egg yolk 
— 13 €

Sotirane gljive, celer, tartuf i žumanjak

Potato mousseline with white truffle butter — 14 € 
Pire od krumpira s maslacom od bijelog tartufa

Mixed leaves salad — 8 €
Miješana lisnata salata

CHEESES

SIREVI

Artisanal cheese plate, selection of four – 22 €

Selekcija sireva malih proizvođača, četiri vrste



DESSERTS

DESSERTI

Wine-poached fig, skuta and white chocolate cream, verbena, almonds, Meneghetti Merlot ice cream – 12 €

Smokva poširana u vinu, krema od skute i bijele čokolade, verbena, badem, sladoled od Meneghetti Merlota



Dark chocolate and cherry noir, yogurt ice cream – 17 €

Torta od tamne čokolade i trešanja, sladoled od jogurta



Poached pear, tonka bean mousse, almond crumble, yoghurt chantilly, lemon ice cream – 12 €

Poširana kruška, mousse od tonke, crumble od badema, chantilly krema od jogurta, sladoled od limuna



fish



shellfish



crustacean



gluten



soy



nuts



egg



sesame



lactose

We recommend that guests with food allergies or special dietary needs consult with their server.

Svim našim gostima s alergijama ili posebnim prehrambenim potrebama preporučamo da se posavjetuju s konobarom.

It is forbidden to serve or allow consumption of alcoholic beverages to persons under the age of 18. VAT is included in the price. Customer complaint notice is at the reception desk.

Zabranjeno usluživanje i konzumiranje alkoholnih pića osobama mlađima od 18 godina. PDV je uključen u cijenu. Obavijest o prigovoru potrošača nalazi se na recepciji.