

□ MENEGHETTI

## ROOM SERVICE

**Chef Ante Miletić**



# ROOM SERVICE – BREAKFAST

IN ROOM BREAKFAST IS AVAILABLE FROM 07:00 TO 11:00 O'CLOCK

## CONTINENTAL BREAKFAST

Selection of breakfast pastries and breads

Butter, artisanal fruit preserves and local honey

Fresh fruit plate and homemade yogurt

Plate of local cold cuts and cheeses

Chilled orange juice

Freshly brewed tea, coffee or decaffeinated coffee

## GOOD MORNING

**2 EGGS YOUR CHOICE** / sunny-side up, over easy, poached, boiled, scrambled

**OMELETTE** / choose your filling - cheese, mushrooms, ham, herbs, tomato

## CHOOSE YOUR SIDE

Smoked bacon / potato cake / sauteed mushrooms / avocado / Istrian sausage / grilled tomato

## SWEET START

**RICOTTA** with butternut squash marmelade, roasted walnuts, lime

**CREPES** with your choice of toppings

**FRENCH TOAST** with seasonal fruits, maple syrup, tonka infused mascarpone cream

**WAFFLES** with berries, maple syrup, whipped cream

**Room service is available with cover charge of 10 €**

**OVERNIGHT OATS** with almonds, oat milk caramel, banana and seasonal berries

**GRANOLA** with yogurt, banana and seasonal berries

**AÇAÍ BOWL** with fresh seasonal fruits, homemade granola and superfood seeds

**CHIA PUDDING** with coconut milk, fruits, acacia honey

**SEASONAL FRUIT PLATE**

## **MENEGHETTI BREAKFAST SPECIALS**

### **BENEDICT**

poached eggs, cooked ham, hollandaise, muffin (mild or spicy version)

### **AVOCADO**

poached eggs, avocado, tomato confit, muffin

### **ROYAL**

poached eggs, hot smoked salmon, hollandaise, muffin

### **BRUSCHETTA**

homemade focaccia, avocado, seeds, olive oil

### **BREAKFAST SALAD**

mixed leaves, soft boiled egg, Istrian skuta cheese, herbs

### **EGGWHITE OMELETTE**

spinach, leeks, mišancija and pumpkin seeds

**Room service is available with cover charge of 10 €**

# ROOM SERVICE – LUNCH

IN ROOM DINING FOR LUNCH IS AVAILABLE FROM 12:00 TO 17:00 O'CLOCK

## STARTERS

### PREDJELA

**Crudo selection for 2 people** | Selekcija crudo ribe za 2 osobe – 48 €

**Seabass, tuna, shrimp, cuttlefish** | Brancin, tuna, kozice, sipa

**Vitello Tonnato** | Vitello Tonnato – 22 €

**Capers, sea fennel, pumpkin seeds** | Kapari, motar, bučine sjemenke

**Chickpea hummus** | Humus od slanutka – 14 €

**Toasted sourdough bread, seeds, crunchy chickpea**

Prepečeni sourdough kruh, sjemenke, hrskavi slanutak

**Burrata with roasted beetroot and caramelized walnuts** – 22 €

Burrata s pečenom ciklom i karameliziranim orahom

**Aged aceto balsamico** | Odležani aceto balsamico

**Local charcuterie selection** | Lokalni suhomesnati proizvodi – 22 €

**Istrian prosciutto, salami Kosnica, lardo, pickled vegetables**

Istarski pršut, salama Kosnica, lardo, ukiseljeno povrće

**Pizza a la Romana** | Pizza a la Romana – 24 €

**Bresaola, Stracchino cheese, grilled tomatoes, arugula, pine nuts**

Bresaola, Stracchino sir, pečena rajčica, rukola, pinjoli

Room service is available with cover charge of 10 €

## APPETIZERS

### PREDJELA

**Creamy chestnut and porcini soup** | Kremasta juha od kestena i vrganja – 15 €

**Fuži pasta with black truffle** | Fuži s crnim tartufom – 24 €

**Mezze maniche pasta** | Mezze maniche tjestenina – 18 €

**Basil pesto, stracciatella, guanciale** | Pesto od bosiljka, stracciatella, guanciale

**Pumpkin and dark chocolate risotto** – 16 €

Rižoto s bundevom i tamnom čokoladom

## MAIN COURSES | FROM „PIRA” CHARCOAL OVEN

### GLAVNA JELA | IZ „PIRA” PEĆI NA UGLJEN

**Grilled shrimp and squid** | Grilane kozice i lignje – 28 €

**Bean salsa** | Salsa od graha

**Swordfish fillet** | Filet sabljarke – 35 €

**Celery cream, fennel salad** | Krema od celera, salatica od komorača

**Grilled sirloin steak** | Grilani ramstek – 48 €

**Black Angus, young potatoes, dark sauce** | Black Angus, mladi krumpir, tamni umak

**Iberian Pluma** | Pluma Iberica – 38 €

**Autumn root vegetables, jus** | Jesensko korijenasto povrće, jus

Room service is available with cover charge of 10 €

## SIDES

### PRILOZI

**Roasted young potatoes with truffles** | Pečeni mladi krumpir s tartufima — 14 €  
**Black truffle sauce** | Umak od crnog tartufa

**Marinated vegetables** | Marinirano povrće — 10 €

**Mixed leaves salad** | Miješane lisnate salate — 6 €

## DESSERTS

### DESERTI

**Chocolate cake with passion fruit** | Čokoladni kolač s marakujom — 11 €

**Cheesecake basquaise** | Cheesecake na baskijski način — 12 €  
**Basque style, yuzu gel** | Na baskijski način, yuzu gel

**Caprese Cake with Almonds** | Caprese kolač s bademima — 10 €  
**Lemon, Chantilly cream** | Limun, Chantilly krema

Room service is available with cover charge of 10 €

# ROOM SERVICE – DINNER

IN ROOM DINING FOR DINNER IS AVAILABLE FROM 17:00 TO 22:00 O'CLOCK

## STARTERS

### PREDJELA

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

Meneghetti vrt – selekcija našeg povrća, indijski oraščić, prah crnih maslina (vegan)

**Hand-chopped beef steak tartar with bone marrow and homemade kimchi potato chips – 28 €**

Ručno rezani goveđi tartar s koštanom srži i domaćim čipsom od krumpira

**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 pastrve, umak od fermentiranog limuna

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

Kremasta juha od bundeve, smeđi maslac

**Room service is available with cover charge of 10 €**

## **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 black summer truffle risotto – 30 €**

Rižoto od šumskih gljiva i crnog ljetnog tartufa

### **Linguine pasta with lemon and smoked butter, cuttlefish crudo – 22 €**

Linguine tjestenina u umaku od limuna i dimljenog maslaca, crudo od sipe

**Room service is available with cover charge of 10 €**

## 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 €**

Suho odležani Holstein 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)

Room service is available with cover charge of 10 €

## **S I D E S**

### **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

**Room service is available with cover charge of 10 €**

## C H E E S E S

### SIREVI

#### **Artisanal cheese plate, selection of four – 22 €**

Selekcija sireva malih proizvođača, četiri vrste

## D E S S E R T S

### DESERTI

#### **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

**Room service is available with cover charge of 10 €**

# ROOM SERVICE – AFTER-HOURS

SERVED FROM 22:00 TO 7:00

Istrian prosciutto and cheese platter – 25 €

**Room service is available with cover charge of 10 €**

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.

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