

□ 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

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 – 60 €

Seabass, salmon, tuna, cuttlefish | Brancin, losos, tuna, sipa

Vitello Tonnato | Vitello Tonnato – 22 €

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

Carrot chickpea hummus | Hummus od slanutka s mrkvom – 14 €

Toasted sourdough bread, seeds, crunchy chickpea | Prepečeni sourdough kruh, sjemenke, hrskavi slanutak

Burrata with roasted beetroot and caramelized walnuts | Burrata s pečenom ciklom i karameliziranim orahom – 18 €

Aged aceto balsamico | Odležani aceto balsamico

Local charcuterie selection | Lokalni suhomesnati proizvodi – 23 €

Istrian prosciutto, salami Kosnica, ombolo, pickled vegetables | Istarski pršut, salama Kosnica, ombolo, ukiseljeno povrće

Pizza a la Romana | Pizza a la Romana – 18 €

Mortadella di Bologna, arugula, cream cheese | Mortadella di Bologna, rukola, krem sir

Chef recommended add-on: Black Istrian truffle 20g – 30€

Room service is available with cover charge of 10 €

APPETIZERS

PREDJELA

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

Chef recommended add-on: **Black Istrian truffle 20g** – 30€

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

Cuttlefish orzo pasta | Orzo tjestenina sa sipom – 24 €

Cuttlefish brodetto sauce, spicy bread crumbs | Brudeto od sipe, ljute mrvice

MAIN COURSES | FROM „PIRA“ CHARCOAL OVEN

GLAVNA JELA | IZ „PIRA“ PEĆI NA UGLJEN

Seared salmon filet | Pečeni filet lososa – 26 €

Horseradish aromatized potato, pickled beetroot | Krumpir aromatiziran hrenom, ukiseljena cikla

Seared squid | Zapečena lignja – 24 €

Creamy polenta, cacio e pepe sauce | Kremasta palenta, cacio e pepe umak

Ribeye tagliata | Ribeye tagliata – 48 €

Leafy salad, Veli Jože cheese | Mišancija, Veli Jože sir

Chef recommended add-on: **Black Istrian truffle 20g** – 30€

Braised beef short rib | Sporo kuhano juneće rebro – 21 €

Celeriac puree, pickled vegetables, crispy quinoa | Krema od celera, ukiseljeno povrće, hrskava kvinoja

Room service is available with cover charge of 10 €

SIDES

PRILOZI

Roasted young potatoes with rosemary | Pečeni mladi krumpir s ružmarinom – 10 €

Baked cauliflower | Pečena cvjetača – 10 €

Chickpea hummus, chilli herb dressing | Humus od slanutka, dresing od čilija i bilja

Mixed leaves salad | Miješane lisnate salate – 6 €

DESSERTS

DESERTI

Apple cake | Kolač od jabuke – 10€

Crumble, tonka sauce | Mrvičasti posip, umak od tonke

Dark chocolate fudge | Fudge sa tamnom čokoladom – 11€

Vanilla ice cream | Sladoled od vanilije

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

Hand-chopped beef steak tartar with parsnip chips, truffle mayonnaise and mustard – 28 €

Ručno rezani goveđi tartar sa čipsom od pastrnjaka, majonezom od tartufa, gorušica

Chef's recommended add-on: Black Istrian truffle 20g – 30€

Tuna tataki, almond sauce, trout roe, flax seed cracker, seaweed – 30 €

Tuna tataki, umak od badema, ikra pastrve, kreker od lana, alge

Artisanal charcuterie board from small producers – 25 €

Plata suhomesnatih delicija malih proizvođača

White fish sashimi, apple and chilli vinaigrette, fennel gel– 21 €

Sashimi od bijele ribe, dresing od jabuke i čilija, gel od komorača

Pumpkin and lobster salad „canelloni”, saffron aioli, trout roe – 34 €

Rolica od bundeve sa salatnom od hlapa, šafran aioli, ikra pastrve

Creamy fish soup with grilled fish fillet – 18 €

Kremasta riblja juha sa pečenim filetom ribe

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 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

Room service is available with cover charge of 10 €

MAIN COURSES

GLAVNA JELA

Dentex fillet, green peas and mint puree, white asparagus, hollandaise sauce – 45 €

Filet zubatca, krema od graška i mente, bijele šparoge, hollandaise umak

Dry aged sea bass, swiss chard and pumpkin fregola sarda, citrus and truffle sauce – 35 €

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, truffle flavoured potatoes, leek terrine, shallot and miso paste emulsion, seasonal mushrooms (200g) – 55 €

Biftek, krumpir aromatiziran tartufima, bajadera od poriluka, emulzija od ljutike i miso paste, sezonske gljive (200g)

Dry aged Black Slavonian pork chop (350g) – 130 €/kg

Suho odležani kotlet crne slavonske svinje (350g)

Frenched bone-in veal chop (300g) – 45 €

Teleći kotlet s kosti (300g)

Room service is available with cover charge of 10 €

SIDES

PRILOZI

Young potatoes baked on pork fat, smoked paprika dip – 10 €

Mladi krumpir pečen na svinjskoj masti, umak od dimljene paprike

Potato mousseline with white truffle butter – 14 €

Pire od krumpira s maslacom od bijelog tartufa

Mixed leaves salad – 6 €

Miješana lisnata salata

Grilled broccoli with yuzu foam, cayenne

papper – 10 €

Grilana brokula sa pjenom od yuzu limuna, kajenski papar

Room service is available with cover charge of 10 €

CHEESES

SIREVI

Artisanal cheese plate, selection of four – 22 €

Selekcija sireva malih proizvođača, četiri vrste

DESSERTS

DESERTI

Hazelnut cream tart, coffee caviar, tangerine, caramel and miso paste ice cream – **12 €**

Tart sa kremom od lješnjaka, kavijar od kave, mandarina, sladoled od karamele i miso paste

Custard tart with orange and brown butter ice cream– **11 €**

Tart sa narančom i sladoledom od smeđeg maslaca

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

Three scoops of seasonal fruit sorbet – **6 €**

Sorbet od sezonskog voća - tri kuglice

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 €

Cijene uključuju PDV. Naknada za uslugu u iznosu od 5% nije uključena u cijenu.
Prices are inclusive of VAT. A service charge of 5% is not included in the price.

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

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

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