

□ MENEGHETTI

WINTER HARVEST 130 €
4-course seasonal degustation journey

Amuse bouche

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1st course

Lobster salad and pumpkin cannelloni, saffron aioli, trout roe

Cannelloni od bundeve punjeni salatom od hlapa, šafran aioli, ikra pastrve

2nd course

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

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

3rd course

Filet mignon, truffle flavoured potatoes, leek terrine, shallot and miso paste emulsion, seasonal mushrooms

Biftek, krumpir aromatiziran tartufima, bajadera od poriluka, emulzija od ljutike i miso paste, sezonske gljive

4th course

Custard tart with orange and brown butter ice cream

Tart s narančom i sladoledom od smeđeg maslaca

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Chef Ante Mletić



Wine Pairing:

Origin: 42 €
Estate: 68 €
Legacy: 98 €

Pure Meneghetti expression, fresh wines and elegance
Aged Meneghetti wines with greater structure and deeper complexity
A dialogue between internationally recognized labels and Croatian icons

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)

Sommelier's recommendation: Meneghetti Malavazija 2025

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

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

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

Sommelier's recommendation: Meneghetti Classic Rosé 2021

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

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

Sommelier's recommendation: Meneghetti Classic 2021

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

Plata suhomesnatih delicija malih proizvođača

Sommelier's recommendation: Meneghetti Reserva 2017

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

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

Sommelier's recommendation: Meneghetti Malavazija 2025

Pumpkin and lobster salad „canelloni“, saffron aioli, trout roe - **34 €**

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

Sommelier's recommendation: Meneghetti Blanc de Blancs 2020

Creamy fish soup with grilled fish fillet – **18 €**

Kremasta riblja juha sa pečenim filetom ribe

Sommelier's recommendation: Meneghetti Malavazija 2025

*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**
Sommelier's recommendation: Meneghetti Moni Emvasis
2021



Forest mushroom and Motovun black truffle
risotto – **30 €**
Rižoto od šumskih gljiva i crnog Motovunskog tartufa
Sommelier's recommendation: Meneghetti Malvasia Nera
2024



Linguine pasta with lemon and smoked butter,
cuttlefish crudo – **22 €**
**Linguine tjestenina u umaku od limuna i dimljenog maslaca,
crudo od sipe**
Sommelier's recommendation: Meneghetti White 2023



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

Sommelier's recommendation: Meneghetti Malavazija 2025



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

Sommelier's recommendation: Meneghetti Black Label 2022



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)

Sommelier's recommendation: Meneghetti Val Gambalera 2015



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

Suho odležani kotlet crne slavonske svinje (350g)

Sommelier's recommendation: Meneghetti Red 2020

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

Teleći kotlet s kosti (300g)

Sommelier's recommendation: Meneghetti Merlot 2023

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
pepper – **10 €**    
Grilana brokula s pjenom od yuzu limuna, kajenski papar

CHEESES

SIREVI

Artisanal cheese plate, selection of four – 22 €

Selekcija sireva malih proizvođača, četiri vrste

Sommelier's recommendation: Meneghetti Red 2020



DESSERTS

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

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

Sommelier's recommendation: Osborne 10 YO Tawny Port



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

Tart s narančom i sladoledom od smeđeg maslaca

Sommelier's recommendation: Meneghetti Reserva 2017



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

Sommelier's recommendation: Meneghetti Sweet 2024



Three scoops of seasonal fruit sorbet – 6 €

Sorbet od sezonskog voća - tri kuglice

Sommelier's recommendation: Meneghetti Rosé 2025



fish



shellfish



crustacean



gluten



soy



nuts



egg



sesame



lactose

Couvert 5 €

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.

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. 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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