

□ MENEGHETTI

# Meneghetti Restaurant & Bar

# Primavera

Degustacijsko putovanje sezonom u 4 slijeda  
*A 4-course seasonal degustation journey*

130 €

## Amuse Bouche

**Zapečene jacobove kapice sa pečenim celerom i limunom, hrskavi kelj, granita od rotkvice**

Pan seared scallops with baked celeriac and lemon, crispy kale, red radish granita

**Cappelletti tjestenina punjena dimljenom ricottom i artičokama, pjena od kadulje i smeđeg maslaca, ulje od kulena**

Cappelletti pasta filled with smoked ricotta and artichokes, sage and brown butter foam, Slavonian Kulen oil

**Biftek, krumpir aromatiziran tartufima, ražnjić od kupusa i miso paste, sezonske gljive**

Filet mignon, truffle flavoured potatoes, cabbage and miso paste skewer, seasonal mushrooms

**Tart s narančom i sladoledom od smeđeg maslaca**

Custard tart with orange and brown butter ice cream

*by Chef Ante Miletić*

## Wine Pairing

### Origin - 42 €

Čisti izraz Meneghetti vina prožet svježinom i profinjenom elegancijom  
*Pure Meneghetti expression, marked by freshness and poised elegance*

### Estate - 68 €

Odležana Meneghetti vina snažnije strukture i slojevitije dubine  
*Aged Meneghetti wines of firmer structure and deeper complexity*

### Legacy - 98 €

Dijalog svjetski priznatih etiketa i hrvatskih vinskih ikona  
*A dialogue between globally esteemed labels and Croatian icons*



# Predjela | Starters

**Meneghetti organski vrt – selekcija našeg organskog povrća, dresing od mrkve (vegan) – 22 €**

Meneghetti organic vegetable garden – selection of our organic vegetables, carrot dressing (vegan)

*Sommelier's recommendation: Meneghetti Malvazija 2025*



**Ručno rezani govedji tartar sa burek tijestom i majonezom od mladog luka – 28 €**

Hand-chopped beef steak tartar with burek dough taco and spring onion mayonnaise

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

*Sommelier's recommendation: Meneghetti Rosé 2025*



**Tuna tataki, umak od badema, ikra pastirve, kreker od lana, alge - 30 €**

Tuna tataki, almond sauce, trout roe, flax seed cracker, seaweed

*Sommelier's recommendation: Meneghetti Blanc de Blancs 2020*



**Plata suhomesnatih delicija malih proizvođača - 25 €**

Artisanal charcuterie board from small producers

*Sommelier's recommendation: Meneghetti Black Label 2022*



**Sashimi od bijele ribe, dresing od jabuke i čilija, gel od komorača - 21 €**

White fish sashimi, apple and chilli vinaigrette, fennel gel

*Sommelier's recommendation: Meneghetti Classic 2021*



**Carpaccio od janjetine sa mediteranskim biljem, dehidrirana skuta, crne masline, crni ribiz – 26 €**

Lamb carpaccio with mediterranean herbs, dehydrated skuta cheese, black olives, blackcurrant

*Sommelier's recommendation: Meneghetti Merlot 2023*



**Marinirane šparoge sa ovčjim sirom, konfitirani žumanjak i medvjedi luk – 25 €**

Marinated asparagus with sheep's cheese, confit egg yolk and wild garlic

*Sommelier's recommendation: Meneghetti Malvazija 2025*



# Rižoto i ručno rađena tjestenina

## Risotto and hand made pasta

### **Rižoto od šafrana sa sotiranom lignjom, marmelada od limuna i timijana – 26 €**

Saffron risotto with sauted squid, lemon and thyme jam

*Sommelier's recommendation: Meneghetti Moni Emvasis 2021*



### **Rižoto od mrkve s fonduom od tallegio sira i redukcijom Meneghetti Merlota – 20 €**

Carrot risotto with tallegio cheese fondue and Meneghetti Merlot reduction

*Sommelier's recommendation: Meneghetti Black Label 2022*



### **Cappelletti tjestenina punjena dimljenom ricottom i artičokama, pjena od kadulje i smeđeg maslaca, ulje od kulena – 22 €**

Cappelletti pasta filled with smoked ricotta and artichokes, sage and brown butter foam, Slavonian Kullen oil

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

*Sommelier's recommendation: Meneghetti White 2023*



### **Cavatelli tjestenina sa sporo kuhanom janjetinom i začinskim biljem – 32 €**

Cavatelli pasta with slow cooked lamb and herbs

*Sommelier's recommendation: Meneghetti Meneghetti Merlot 2023*



# Warm appetizers

## Topla predjela

### **Kremasta riblja juha s pečenim filetom ribe – 18 €**

Creamy fish soup with grilled fish fillet

*Sommelier's recommendation: Meneghetti Reserva 2017*



### **Pečeni jadranski škampi sa šparogama i medvedjim lukom, aioli od crnog češnjakai – 30 €**

Grilled Adriatic scampi with asparagus and wild garlic, black garlic aiol

*Sommelier's recommendation: Meneghetti Malvazija 2025*



### **Zapečene jakobove kapice sa pečenim celerom i limunom, hrskavi kelj, granita od rotkvice – 16 €**

Pan seared scallops with baked celeriac and lemon, crispy kale, red radish granita

*Sommelier's recommendation: Meneghetti White 2023*



# Main courses

## Glavna jela

**Filet zubatca, krema od graška i mente, bijele šparoge, hollandaise umak – 45 €**

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

*Sommelier's recommendation: Meneghetti White 2023*



**Odležani brancin, kremasti bob i grah, artičoke, umak od Meneghetti Classic pjenušca, hren – 40 €**

Dry aged sea bass, creamy beans, artichokes, Meneghetti Classic sauce, horseradish

*Sommelier's recommendation: Meneghetti White 2023*



Naš izbor goveđih odrezaka pripremljenih na Kopa roštilju:  
Our choice of beef steaks, cooked over Kopa grill:

**Biftek, krumpir aromatiziran tartufima, ražnjić od kupusa i miso paste, sezonske gljive (200g) – 55 €**

Filet mignon, truffle flavoured potatoes, cabbage and miso paste skewer, seasonal mushrooms (200g)

*Sommelier's recommendation: Meneghetti Red 2020*



**Suho odležani kotlet crne slavonske svinje (400g) – 130 €/kg**

Dry aged Black Slavonian pork chop (400g)

*Sommelier's recommendation: Meneghetti Red 2020*

**Teleći Ballotine sa piletinom, krema od repe, glazirana mrkva, mesni umak sa gljivama – 45 €**

Veal Ballotine with chicken, turnip cream, glazed carrot, meat jus with mushrooms

*Sommelier's recommendation: Meneghetti Merlot 2023*



**Rib eye Creekstone USA (300g) – 55 €**

Rib eye Creekstone USA (300g)

*Sommelier's recommendation: Meneghetti Red 2020*

# Prilozi | Sides

**Mladi krumpir pečen na svinjskoj masti, umak od dimljene paprike – 10 €**

Young potatoes baked on pork fat, smoked paprika dip



**Pire od krumpira s maslacom od bijelog tartufa - 14 €**

Potato mousseline with white truffle butter



**Grilane zelene šparoge, bearnaise umak, mesni umak – 20 €**

Grilled green asparagus, bearnaise sauce, meat jus



**Miješana lisnata salata – 6 €**

Mixed leaves salad



# Sirevi | Cheeses

## **Selekcija sireva malih proizvođača, četiri vrste – 22 €**

Artisanal cheese plate, selection of four

*Sommelier's recommendation: Meneghetti Red 2020*



# Deserti | Desserts

## **Cremeux od tamne čokolade, rabarbara, chantilly od jogurta i sorbet od tamne čokolade – 12 €**

Dark chocolate cremeux, rhubarb, yogurth chantilly and dark chocolate sorbet

*Sommelier's recommendation: Meneghetti Sweet 2024*



## **Tart s narančom i sladoledom od smeđeg maslaca – 11 €**

Custard tart with orange and brown butter ice cream

*Sommelier's recommendation: Meneghetti Reserva 2017*



## **Karamelizirana banana sa cremeuxom od Baileys-a, pralina od oraha i sladoled od oraha, tuile od cimeta – 12 €**

Caramelized banana with Baileys cremeux, walnut praline and walnut ice cream, cinnamon tuile

*Sommelier's recommendation: Meneghetti Sweet 2024*



## **Sorbet od sezonskog voća - tri kuglice – 6 €**

Three scoops of seasonal fruit sorbet

*Sommelier's recommendation: Meneghetti Classic Rosé 2021*

Couvert 5 €

Cijene uključuju PDV. Naknada za uslugu u iznosu od 5% nije uključena u cijenu.  
Zabranjeno je usluživanje i konzumiranje alkoholnih pića osobama mlađima od 18 godina.  
Obavijest o prigovoru potrošača nalazi se na recepciji.

*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.*

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