

□ MENEGHETTI

Posluga u sobi Room Service

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Doručak | Breakfast

07:00 – 11:00



Naknada za posluđu u sobi: 10 € po usluzi.
Room service fee: €10 per service

DORUČAK

Po dolasku poslužuju se hladni naresci, sirevi i kutija s pecivima. Svi ostali artikli dostupni su à la carte.

DOBRO JUTRO

2 jaja po vašoj želji

na oko, over easy, poširana, kuhana, kajgana

Omlet

izaberite punjenje – sir, gljive, šunka, rajčica, začinsko bilje

Izaberite prilog

dimljena slanina / tortica krumpira / sotirane gljive / avokado / rajčica / istarska kobasica

VRUĆI NAPITCI

Espresso

Macchiato

Latte Macchiato

Americano

Capuccino

Vruća čokolada

Izbor čajeva

SLATKI POČETAK

Fine palačinke

Nutella, marmelada ili šećer s limunom

Francuski tost

sezonsko voće, javorov sirup, mascarpone krema s limunom, lješnjak

Vafli

šumsko voće, javorov sirup, tučeno vrhnje

Zobene pahuljice

bademi, banana, šumsko voće, karamela od zobenog mlijeka

Granola

domaći jogurt, banana, šumsko voće

Açai

sezonsko voće, granola, sjemenke, kikiriki maslac

Chia

puding od kokosovog mlijeka i manga, breskva

Ricotta

šumsko voće, med, limun

Plata sezonskog voća

OSVJEŽENJE

Ananas / limun / đumbir

Mrkva / jabuka / naranča

Cikla / jabuka / celer / limun

Lubenica

PODIGNI ME

Meneghetti pjenušac

Mimosa

Breakfast Martini

Bloody Mary

Topli napitci, sokovi, jogurti i pahuljice dostupni su na upit.

NAŠI SPECIJALITETI

Benedikt

poširana jaja, kuhana šunka, hollandaise, muffin (blaga ili ljuta verzija)

Avokado

poširana jaja, avokado, muffin

Royal

poširana jaja, dimljeni losos, hollandaise, muffin

Salata stancija

lisnata salata, poširano jaje, istarska skuta, rajčica, krastavac, začinsko bilje

Omlet od bjelanjaka

tikvica, cherry rajčica

Shakshuka

rajčica i paprika, poširano jaje, feta sir, vlasac, kajenski papar

Doručak se poslužuje od 07:00 do 11:00 te je besplatan za goste hotela. Za vanjske posjetitelje cijena doručka iznosi 45 €, uključujući 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.

Meneghetti doo, Stancija Meneghetti 1,52211 Bale,
OIB: 034 1354 3055

BREAKFAST

Upon seating, cold cuts, cheese and a pastry box is served. All other items are available à la carte.

GOOD MORNING

2 eggs your choice

sunny side up, over easy, poached, boiled, scrambled

Omelette

choose your filling - cheese, mushrooms, ham, tomato, herbs

Choose your side

smoked bacon / potato cake / sauteed mushrooms / avocado / tomato / Istrian sausage

HOT DRINKS

Espresso

Macchiato

Latte Macchiato

Americano

Capuccino

Hot chocolate

Tea selection

SWEET START

Crepes

Nutella, marmalade or lemon sugar

French toast

seasonal fruits, maple syrup, lemon infused mascarpone cream, hazelnut

Waffles

forest fruits, maple syrup, whipped cream

Overnight oats

almonds, banana, forest fruits, oat milk caramel

Granola

homemade yogurt, banana, seasonal berries

Açai

seasonal fruits, homemade granola, seeds, peanut butter

Chia

coconut milk and mango pudding, peach

Ricotta

forest fruits, honey, lemon

Seasonal fruit plate

CLEANSERS

Pineapple / lemon / ginger

Carrot / apple / orange

Beetroot / apple / celery / lemon

Watermelon

PICK ME UPS

Meneghetti sparkling wine

Mimosa

Breakfast Martini

Bloody Mary

Warm beverages, juices, yoghurt and cereals are all available upon request.

OUR SPECIALS

Benedict

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

Avocado

poached eggs, avocado, muffin

Royal

poached eggs, smoked salmon, hollandaise, muffin

Breakfast salad

mixed leaves, poached egg, Istrian skuta cheese, tomato, cucumber, herbs

Eggwhite omelette

zucchini, cherry tomato

Shakshuka

tomato and peppers, poached egg, feta cheese, chives, cayenne pepper

Breakfast is served from 07:00 to 11:00 and is complimentary for hotel guests. The price for non-resident guests is 45 €, including 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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OIB: 03413543055

□ MENEGHETTI

Ručak | Lunch
12:00 – 17:00



Naknada za posluđu u sobi: 10 € po usluzi.
Room service fee: €10 per service

Predjela | Starters

Crudo selection for 2 people | Seabass, salmon, tuna, cuttlefish – 60 €

Selekcija crudo ribe za 2 osobe | Brancin, losos, tuna, sipa

Alergeni / Alergens: A1, A2, A3, A5

White fish carpaccio | Fennel, radish – 23 €

Carpaccio od bijele ribe | Koromač, rotkvica

Alergeni / Alergens: A1

Vitello Tonnato | Capers, sea fennel, pumpkin seeds – 22 €

Vitello Tonnato | Kapari, motar, bučine sjemenke

Alergeni / Alergens: A1, A6

Carrot chickpea hummus | Toasted sourdough bread, seeds, crunchy chickpea – 14 €

Hummus od slanutka s mrkvom | Prepečeni sourdough kruh, sjemenke, hrskavi slanutak

Alergeni / Alergens: A4, A8

Burrata with asparagus and green peas salad | Herbs – 19 €

Burrata s salaticom od šparoga i graška | Začinsko bilje

Alergeni / Alergens: A1, A2, A4, A5, A6

Hand-chopped beef steak tartar with potato chips and egg yolk – 28 €

Ručno rezani goveđi tartar sa čipsom od mladog krumpira i žumanjkom

Alergeni / Alergens: A1, A2, A4, A5, A6

Local charcuterie and cheese selection | Istrian prosciutto, salami Kosnica, ombolo,

pickled vegetables, Veli Jože istrian cheese – 28 €

Selekcija lokalnih suhomesnatih proizvoda i sireva | Istarski pršut, salama Kosnica, ombolo, ukiseljeno povrće, Veli Jože istarski sir

Alergeni / Alergens: A9

Pizza a la Romana | Mortadella di Bologna, arugula, cream cheese – 18 €

Pizza a la Romana | Mortadella di Bologna, rukola, krem sir

Alergeni / Alergens: A4, A7, A9

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

Predjela | *Starters*

Creamy asparagus soup with croutons – **18 €**

Kremasta juha od šparoga sa krutonima

Alergeni /Alergens: A4, A9

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

Fuži pasta with black truffle – **24 €**

Fuži s crnim tartufom

Alergeni /Alergens: A4, A6, A9

Mezze maniche pasta | Basil pesto, stracciatella, guanciale – **18 €**

Mezze maniche tjestenina | Pesto od bosiljka, stracciatella, guanciale

Alergeni /Alergens: A4, A6, A7, A9

Cuttlefish orzo pasta | Brodetto sauce, cuttlefish crudo – **26 €**

Orzo tjestenina sa sipom | Brudeto od sipe, crudo od sipe

Alergeni /Alergens: A3, A4, A9

Glavna jela

Main courses

Seared salmon filet | Grilled spring vegetables, citrus sauce – **26 €**

Pečeni filet lososa | Pečeno proljetno povrće, umak od citrusa

Alergeni / Alergens: A1, A9

Seared squid | Spinach cream, vierge sauce – **24 €**

Pečena lignja | Krema od špinata, vierge umak

Alergeni / Alergens: A3, A9

Ribeye tagliata | Leafy salad, Veli Jože cheese – **48 €**

Ribeye tagliata | Mišancija, Veli Jože sir

Alergeni / Alergens: A9

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

Braised beef short rib | Celeriac puree, pickled vegetables, crispy quinoa – **21 €**

Sporo kuhano juneče rebro | Krema od celera, ukiseljeno povrće, hrskava kvinoja

Alergeni / Alergens: A4, A5, A9

Prilozi | Sides

Roasted young potatoes with rosemary, spring onion aioli – 11 €

Pečeni mladi krumpir s ružmarinom, aioli od mladog luka

Alergeni /Alergens: A6, A9

Baked cauliflower | Chickpea hummus, chilli herb dressing – 10 €

Pečena cvjetača | Humus od slanutka, dresing od čilija i bilja

Alergeni /Alergens: A8

Grilled green asparagus | Cream fraiche with lemon, bread cracker – 13 €

Pečene zelene šparoge s roštilja | Kiselo vrhnje s limunom, kreker od kruha

Alergeni /Alergens: A4, A9

Mixed leaves salad – 6 €

Miješane lisnate salate

Deserti | *Desserts*

Apple cake | Crumble, tonka sauce – 10 €

Kolač od jabuke | Mrvičasti posip, umak od tonke

Alergeni / Alergens: A4, A6, A7, A9

Dark chocolate fudge | Vanilla ice cream – 11 €

Fudge sa tamnom čokoladom | Sladoled od vanilije

Alergeni / Alergens: A4, A6, A7, A9

Skuta cheese mousse infused with lavender | Strawberry coulis,

Pate sablee – 10 €

Mousse od skute sa lavandom | Jagode, prhko tijesto

Alergeni / Alergens: A4, A9

□ MENEGHETTI

Večera | Dinner
17:00 – 22:00



Naknada za posluđu u sobi: 10 € po usluzi.
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Summer symphony

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

130 €

Amuse Bouche

Sashimi od bijele ribe, dresing od čilija, začinskog bilja i limete, dinja i lubenica

White fish sashimi, chilli, herbs and lime vinaigrette, melon and watermelon

Ravioli punjeni bijelom ribom, umak od rajčice i kokosa, prah od crnih maslina

Ravioli with white fish, tomato and coconut sauce, black olive powder

Biftek, sezonske gljive, krema od češnjaka i hrena, chutney od rajčice i paprike, mesni umak

Filet mignon, seasonal mushrooms, garlic and horseradish puree, tomato and bell pepper chutney, meat jus

Feuilletine od pistacije, mousse od pistacije, ušćerani bademi, sorbet od limete

Pistachio feuilletine, pistachio mousse, sugar coated almonds, lime sorbet

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 rajčice i bosiljka (vegan) – 24 €
Meneghetti organic vegetable garden – selection of our organic vegetables, tomato and basil dressing (vegan)

Alergeni / Alergens: A7

Ručno rezani goveđi tartar s burek tijestom i majonezom od mladog luka – 30 €
Hand-chopped beef steak tartar with burek dough taco and spring onion mayonnaise

Alergeni / Alergens: A1, A3, A4, A6

Chef's recommended add-on: Black Istrian truffle 10g – 15€

Ljuti tartar od tune, gazpacho od jalapeno čilija, furikake alge - 30 €

Spicy tuna tartare, jalapeno gazpacho, furikake seaweed

Alergeni / Alergens: A1, A4, A5, A8

Plata suhomesnatih delicija malih proizvođača - 27 €

Artisanal charcuterie board from small producers

Alergeni / Alergens: A7, A9

Sashimi od bijele ribe, dresing od čilija, začinskog bilja i limete, dinja i lubenica - 23 €

White fish sashimi, chilli, herbs and lime vinaigrette, melon and watermelon

Alergeni / Alergens: A1, A4

Carpaccio od janjetine s mediteranskim biljem, dehidrirana skuta, crne masline, crni ribiz – 27 €

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

Alergeni / Alergens: A1, A3, A6, A9

Svježe kamenice, hladni dresing od ljutike (2 kom) – 12 €

Freshly shucked oysters, mignonette (2 pcs)

Alergeni / Alergens: A2

Rižoto i ručno rađena tjestenina

Risotto and hand made pasta

Rižoto od cvjetače s crnim motovunskim tartufima, konfitirani žumanjak – 26 €

Cauliflower risotto with Motovun forest black truffles, confit egg yolk

Alergeni / Alergens: A6, A9

Orzoto od začinskog bilja i limuna sa škampima – 32€

Orzo pasta with herbs and lemon with langoustines

Alergeni / Alergens: A3, A4, A6, A9

Ravioli punjeni bijelom ribom, umak od rajčice i kokosa, prah od crnih maslina – 22 €

Ravioli with white fish, tomato and coconut sauce, black olive powder

Alergeni / Alergens: A1, A4, A6, A9

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

Cavatelli pasta with slow cooked lamb and herbs

Alergeni / Alergens: A4, A5, A9

Topla predjela

Warm appetizers

Riblja juha s čilijem i citrusima, pečene školjke – 20 €

Fish soup with chilli and citrus, grilled clams

Alergeni / Alergens: A1, A2, A4

Soparnik sa blitvom i Veli jože sirom aromatiziran češnjakom i ružmarinom – 16 €

Swiss-chard pie with Veli jože cheese aromatized with garlic and rosemary

Alergeni / Alergens: A4, A6, A9

Glavna jela

Main courses

Filet romba, dimljene dagnje, aqua pazza umak, alge – 40 €

Turbot fillet, smoked mussels, aqua pazza sauce, seaweed

Alergeni / Alergens: A1, A4, A6, A9

Odležani brancin, krema od tikvica i šafrana, pečene tikvice, beurre blanc od rajčice – 40 €

Dry aged sea bass, zucchini and saffron puree, grilled zucchini, tomato essence beurre blanc sauce

Alergeni / Alergens: A1, A4, A9

Jadranski ulov dana (dostupno na upit) – 120 € / kg

Adriatic catch of the day (available on request)

Naš izbor goveđih odrezaka pripremljenih na Kopa roštilju:

Our choice of beef steaks, cooked over Kopa grill:

Biftek, sezonske gljive, krema od češnjaka i hrena, chutney od rajčice i paprike, mesni umak (200g) – 56 €

Filet mignon, seasonal mushrooms, garlic and horseradish puree, tomato and bell pepper chutney, meat jus (200g)

Alergeni / Alergens: A4, A9

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

Dry aged Black Slavonian pork chop (400g)

Pečena pačja prsa, krema od kukuruza, sezonske gljive, mesni umak – 42 €

Grilled duck breast, corn cream, seasonal mushrooms, meat jus

Alergeni / Alergens: A4, A6, A9

Rib eye Creekstone USA (300g) – 55 €

Rib eye Creekstone USA (300g)

Prilozi | *Sides*

Patliđan a la parmigiana – 10 €

Eggplant parmigiana

Alergeni / Alergens: A9

Pire od krumpira s maslacom od bijelog tartufa - 14 €

Potato mousseline with white truffle butter

Alergeni / Alergens: A9

Pečeni kukuruz, mljevena dimljena crvena paprika, limeta – 10 €

Baked corn ribs, smoked paprika, lime

Miješana lisnata salata – 6 €

Mixed leaves salad

Sirevi | *Cheeses*

Selekcija sireva malih proizvođača, četiri vrste – 22 €

Artisanal cheese plate, selection of four

Alergeni / Alergens: A7, A9

Deserti | *Desserts*

Flan od kokosa i manga, crumble od kokosa, sorbet od manga i marakuje – 12 €

Coconut and mango flan, coconut crumble, mango and passion fruit sorbet

Alergeni / Alergens: A6, A7, A9

Tart s limenom i sladoledom od bosiljka – 11 €

Custard tart with lemon and basil ice cream

Alergeni / Alergens: A6, A7, A9

Feuilletine od pistacije, mousse od pistacije, ušćerani bademi, sorbet od limete – 12 €

Pistachio feuilletine, pistachio mousse, sugar coated almonds, lime sorbet

Alergeni / Alergens: A6, A7, A9

Sorbet od sezonskog voća - tri kuglice – 6 €

Three scoops of seasonal fruit sorbet

□ MENEGHETTI

Noćni Menu | Night Menu

22:00 – 07:00



Naknada za poslugu u sobi: 10 € po usluzi.
Room service fee: €10 per service

Noćni Menu | *Night Menu*

Plata Istarskog pršuta i sira - 25 €

Istrian prosciutto and cheese platter

Alergeni / Alergens: A9

Alergeni | Alergens:

A1	Riba i riblji proizvodi Fish and fish products	A4	Gluten Gluten	A7	Orašasti plodovi Nuts
A2	Školjkaši Shellfish	A5	Soja Soy	A8	Sezam Sesame
A3	Rakovi Crustaceans	A6	Jaja Eggs	A9	Laktoza Lactose

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.

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