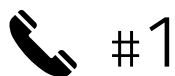


Posluga u sobi Room Service

Doručak | Breakfast

07:00 – 11:00



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

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

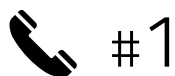
Shakshuka

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. 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.

Ručak | Lunch

12:00 – 17:00



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

□ MENEGHETTI

RUČAK/LUNCH

COLD STARTERS

HLADNA PREDJELA

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

Vitello Tonnato | Kapari, motar, bučine sjemenke

Alergeni / Alergens: A1, A6

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

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

Alergeni / Alergens: A4, A8

Tomato and watermelon salad with feta cheese | Herbs – **14 €**

Salata od rajčice i lubenice sa feta sirom | Začinsko bilje

Alergeni / Alergens: A9

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

WARM APPETIZERS

TOPLA PREDJELA

Fuži with black truffle – **24 €**

Fuži s crnim tartufom

Alergeni / Alergens: A4, A6, A9

Linguine with zucchini and white fish carpaccio | Lemon zest – **26 €**

Linguine sa tikvicama i carpacciom od bijele ribe | Limunova korica

Alergeni / Alergens: A1, A4, A6, A9

Ravioli filled with tomato and skuta | Tomato sauce, parmesan cream, basil – **21 €**

Ravioli punjeni rajčicom i skutom | Umak od rajčice, krema od parmezana, bosiljak

Alergeni / Alergens: A4, A6, 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 10g* – **15 €**

MAIN COURSES | FROM „PIRA“ CHARCOAL OVEN
GLAVNA JELA | IZ „PIRA“ PEĆI NA UGLJEN

Grilled tuna steak | Sweet and sour bell peppers – **45 €**

Pečeni filet tune | Slatko kisela paprika

Alergeni / Alergens: A1, A5

Seared squid | Melon pico de gallo salsa – **24 €**

Pečena lignja | Pico de gallo salsa sa dinjom

Alergeni / Alergens: A3

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

Ribeye tagliata | Mišancijska, Veli Jože sir

Alergeni / Alergens: A9

Grilled lamb chops | Tzatziki sauce, eggplant – **40 €**

Janjeći kotleti na žaru | Tzatziki umak, patlidžan

Alergeni / Alergens: A9

SIDES

PRILOZI

Roasted young potatoes with rosemary, lemon aioli – **11 €**

Pečeni mladi krumpir s ružmarinom, aioli od limuna

Alergeni / Alergens: A6, A9

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

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

Alergeni / Alergens: A8

Grilled seasonal vegetables | Romesco sauce – **12 €**

Pečeno povrće sa roštilja | Umak od pečene paprike i badema

Alergeni / Alergens: A4, A9

Mixed leaves salad – **6 €**

Miješane lisnate salate

DESSERTS
DESERTI

Almond and peach frangipane cake – **10 €**

Frangipane kolač od badema i breskve

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

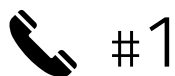
Skuta cheese mousse infused with lavender | Strawberry coulis,
Pate sablee – **10 €**

Mousse od skute sa lavandom | Jagode, prhko tijesto

Alergeni / Alergens: A4, A9

Večera | Dinner

17:00 – 22:00



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

VEČERA/DINNER

HLADNA PREDJELA COLD STARTERS

Meneghetti organski vrt – selekcija našeg povrća, dresing od rajčice i bosiljka (vegan) – 24 €

Meneghetti organic vegetable garden – selection of our 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

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 dressing, herb and lime vinaigrette, cantaloupe 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

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 truffle, 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 dust

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

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

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

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

Alergeni / Alergens: A4, A9

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

Dry aged Black Slavonian pork chop (400g)

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

Salata od rajčica iz našeg vrta – 10 €

Homegrown tomato salad

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 limunom, sladoled od bosiljka – 11 €

Custard tart, lemon and basil ice cream

Alergeni / Alergens: A6, A7, A9

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

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

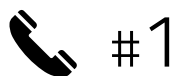
Alergeni / Alergens: A6, A7, A9

Sorbet od sezonskog voća / tri kuglice – 6 €

Seasonal fruit sorbet / three scoops

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

HLADNA PREDJELA COLD STARTERS

Plata istarskog pršuta i sira - 25 €
Istrian prosciutto and cheese platter
Alergeni / Alergens: A9

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.
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

Meneghetti d.o.o., Stancija Meneghetti 1, 52211 Bale, OIB: 03413543055