

SUMMER SYMPHONY

DEGUSTACIJSKI JELOVNIK
TASTING MENU

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, ušećerani bademi, sorbet od limete

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

130 €

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

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

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 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

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

Freshly shucked oysters, mignonette (2 pcs)

Alergeni / Alergens: A2

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 s 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

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

Jadranski ulov dana (dostupno na upit) – 130 € / kg

Adriatic catch of the day (available on request)

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)

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 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

A1 Riba i riblji proizvodi / Fish and fish products
A2 Školjkaši / Shellfish
A3 Rakovi / Crustaceans

A4 Gluten / Gluten
A5 Soja / Soy
A6 Jaja / Eggs

A7 Orašasti plodovi / Nuts
A8 Sezam / Sesame
A9 Laktoza / Lactose

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

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