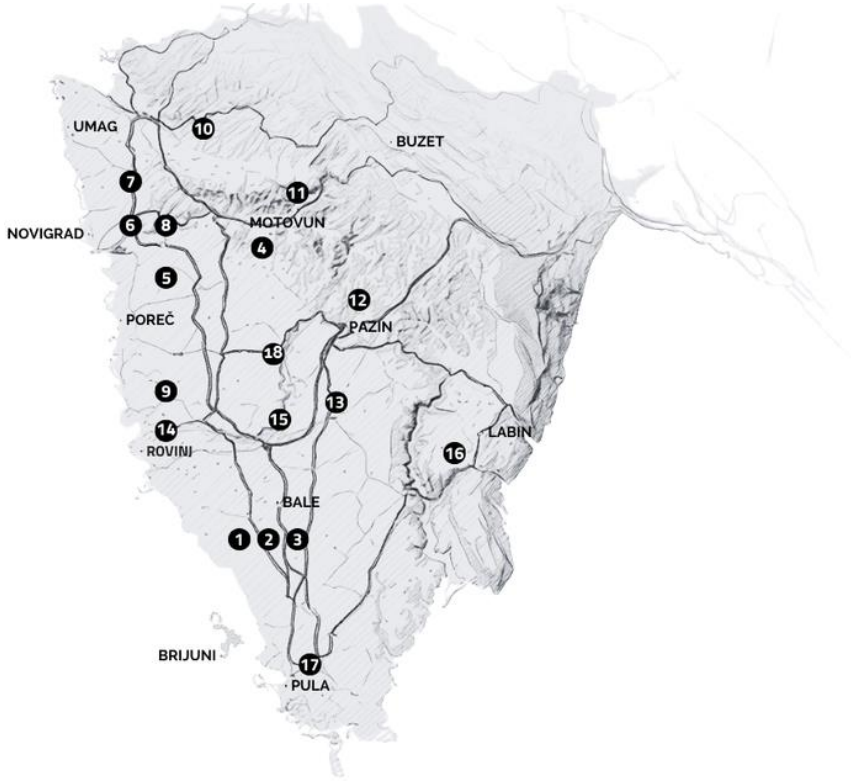
Mapa lokalnih proizvoda
Map of local products



Domaći Meneghetti Proizvodi | Local Meneghetti Produce

1. **Domaće voće i povrće | Homegrown fruits and vegetables:**
   Menegetti Bio Garden, Bale
2. **Meneghetti maslinici | Meneghetti olive groves:**
   Buža, Rosulja. Leccino, Bjelica - Meneghetti Estate, Bale
3. **Meneghetti vinogradi | Meneghetti wineyards:**
   Merlot, Chardonnay, Pinot Blanc, Cabernet Franc, Cabernet Sauvignon - Meneghetti Estate, Bale
4. **Meneghetti vinogradi | Meneghetti wineyards:**
   Malvazija, Pinot Blanc and Pinot Noir - Motovun
5. **Meneghetti vinogradi | Meneghetti wineyards:**
   Chardonnay, Pinot Blanc and Pinot Noir - Bačva
6. **Meneghetti vinogradi | Meneghetti wineyards:**
   Malvazija - Novigrad
7. **Meneghetti vinogradi | Meneghetti wineyards:**
   Malvazija - Brtonigla
8. **Meneghetti vinogradi | Meneghetti wineyards:**
   Malvazija - Kaštelir
9. **Meneghetti vinogradi | Meneghetti wineyards:**
   Malvazija - Flengi

Lokalni Istarski Proizvodi | Local Istrian Produce

10. **Ocat | Vinegar:**
    OPG Nota, Momjan
11. **Tartufi i proizvodi od tarufa | Truffles and truffle products:**
    OPG Klaudio Ipša, Livade
12. **Meso boškarina | Local boškarin beef meat:**
    OPG Azzri, Pazin
13. **Mliječni proizvodi | Dairy products:**
    Mlijekara Latus, Orbanići – Žminj
14. **Riba i morski plodovi | Fish and seafood:**
    Bruno and Vinko, Lim Fjord
15. **Lokalni mesar | Local butcher shop:**
    Masen, Kanfanar
16. **Žitarice, povrće i orašasti plodovi | Grains, vegetables, and nuts:**
    Chiavalon, Raša River Valley
17. **Jaja iz slobodnog uzgoja | Local free-range eggs:**
    Agrokoka, Pula
18. **Lokalni istarski pršut | Local Istrian prosciutto:**
    OPG Dujmović, Kringa

☐ MENEGHETTI

AUTUMN AWAKENING

DEGUSTACIJSKI JELOVNIK

TASTING MENU

Amuse-bouche

Tuna tartar, krema od ajvara, čips od crnila sipe
Tuna tartare, red pepper cream, squid ink chips

Tonnarelli tjestenina, tartar od Gambero Rosso kozica, krema od kave, crumble od smeđeg maslaca
Tonnarelli pasta, Gambero Rosso prawn tartare, coffee cream, brown butter crumble

Biftek, sezonske gljive, latice luka, hrskavi ječam, umak od zelenog papra
Filet mignon, seasonal mushrooms, onion petals, crispy barley, green peppercorn jus

Kolač od đumbira s pečenom šljivom, namelaka od vanilije i ružmarina, sladoled od Meneghetti Merlota, čips od borovnice
Gingerbread with roasted plum, vanilla and rosemary namelaka, Meneghetti Merlot ice cream, blueberry tuile

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

RELAIS & CHATEAUX

HLADNA PREDJELA
COLD STARTERS

Meneghetti organski vrt – selekcija našeg povrća, dresing od šipka (vegan) – 24 €
Meneghetti organic vegetable garden – selection of our vegetables, pomegranate dressing (vegan)
Alergeni / Alergens: A7

Salata od radiča i cikle s pohanim kozjim sirom iz Like, ukiseljena gorušica – 14 €
Radicchio and beetroot salad with fried Lika county goat cheese, pickled mustard seeds
Alergeni / Alergens: A4, A6, A7, A9

Tartar od jadranske tune, krema od ajvara, čips od crnila sipe – 24 €
Adriatic Tuna tartare, red pepper cream, squid ink chips
Alergeni / Alergens: A1, A4, A5, A8

Ručno rezani goveđi tartar s hrskavim julliene krumpirom – 30 €
Hand-chopped beef steak tartar with crispy julliene potatoes
Alergeni / Alergens: A1, A3, A4, A5, A6

Parfait od pileće jetrice s višnjama i domaćim brioš pecivom – 18 €
Chicken liver parfait with cherries and homemade brioche
Alergeni / Alergens: A4, A6, A9

Plata suhomesnatih delicija malih proizvođača – 27 €
Artisanal charcuterie board from small producers
Alergeni / Alergens: A7, A9

DODACI
ADDITIONS

Bijeli istarski tartuf 5 g – 20 €
White Istrian truffle

Crni istarski tartuf 10 g – 20 €
Black Istrian truffle

TOPLA PREDJELA
WARM APPETIZERS

Riblja juha sa čilijem i citrusima, bijela riba – 20 €
Fish soup with chilli and citrus, white fish
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

RUČNO RAĐENA TJESTENINA I RIŽOTO
HAND MADE PASTA AND RISOTTO

Tonnarelli tjestenina, tartar od Gambero Rosso kozica, krema od kave, crumble od smeđeg maslaca – 30 €
Tonnarelli pasta, Gambero Rosso tartare, coffee cream, brown butter crumble
Alergeni / Alergens: A3, A4, A6, A9

Morska carbonara, dimljena orada i dagnje, butarga – 32 €
Carbonara di mare, smoked seabream and mussels, bottarga
Alergeni / Alergens: A1, A2, A6, A9

Domaći fuži s crnim istarskim tartufom iz Motovunske šume – 24 €
House-made fuži pasta with black Istrian truffles from Motovun forest
Alergeni / Alergens: A4, A6, A9

Rižoto od šumskih gljiva i kestena – 24 €
Wild forest mushroom and chestnut risotto
Alergeni / Alergens: A9

GLAVNA JELA
MAIN COURSES

Filet bakalara, bundeva, beurre blanc od bijelog vermuta, ulje od čilija – 40 €
Cod fish fillet, pumpkin, vermouth beurre blanc, chilli oil
Alergeni / Alergens: A1, A3, A4, A9

Odležani brancin, krema od blitve i krumpira, pečeni poriluk, dimljene dagnje, alge – 40 €
Dry aged sea bass, swiss chard and potato purée, grilled leek, smoked mussels, seaweed
Alergeni / Alergens: A1, A2, A9

Biftek, sezonske gljive, latice luka, hrskavi ječam, umak od zelenog papra (200 g) – 56 €
Filet mignon, seasonal mushrooms, onion petals, crispy barley, green peppercorn sauce (200 g)
Alergeni / Alergens: A4, A9

Sporo pečena teleća rolada, pastrnjak, sezonske gljive, kelj, mesni umak – 45 €
Slow baked veal roulade, parsnip, seasonal mushrooms, kale, meat jus
Alergeni / Alergens: A4, A6, A9

Ribeye Creekstone USA (300 g) – 55 €
Ribeye Creekstone USA (300 g)

PRILOZI
SIDES

Pečeni krumpir sa začinskim biljem – 11 €
Herb-roasted potatoes
Alergeni / Alergens: A9

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

Paljena meringa s kikirikijem, ganache montée, konfitirana jabuka, kikiriki crumble – 11 €
Burnt meringue with peanuts, ganache montée, apple confit, peanut crumble
Alergeni / Alergens: A4, A6, A7, A9

Pečena šljiva, namelaka od vanilije i ružmarina, kolač od đumbira, sladoled od Meneghetti merlota, čips od borovnice – 12 €
Roasted plum, vanilla and rosemary namelaka, gingerbread, Meneghetti Merlot ice cream, blueberry tuile
Alergeni / Alergens: A4, A6, A9

Feuilletine od pistacije, mousse od pistacije, ušećereni 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	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

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

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

RELAIS & CHATEAUX