

PREDJELA
APPETIZERS

Le **MERIDIEN**

MIŠANCIJA ZELENIH SALATA.....45,00 kn

dressing crnog vina, listići povrća

MESCLUN SALAD

red wine vinaigrette and shaved vegetables

SALATA PEČENE CIKLE.....55,00 kn

umak meda i limete, sok cikle, aceto balsamico, vlasac

ROASTED RED BEET SALAD

honey-lime sauce, beet juice, balsamic, chives

PUTERICA I MATOVILAC.....60,00 kn

marinirana crvena kapula i kozji sir

BIBB LETTUCE SALAD

bibb wedges and mache, macerated onion and goat cheese snow

CEZAR SALATA.....50,00 kn

kremasti umak inćuna i parmesana, krutoni češnjaka

CAESAR SALAD

creamy anchovy dressing, garlic croutons, parmesan

CARPACCIO TUNE.....85,00 kn

marinirane shiitake gljive, komorač, đumbirovo ulje, parmesan

TUNA CARPACCIO

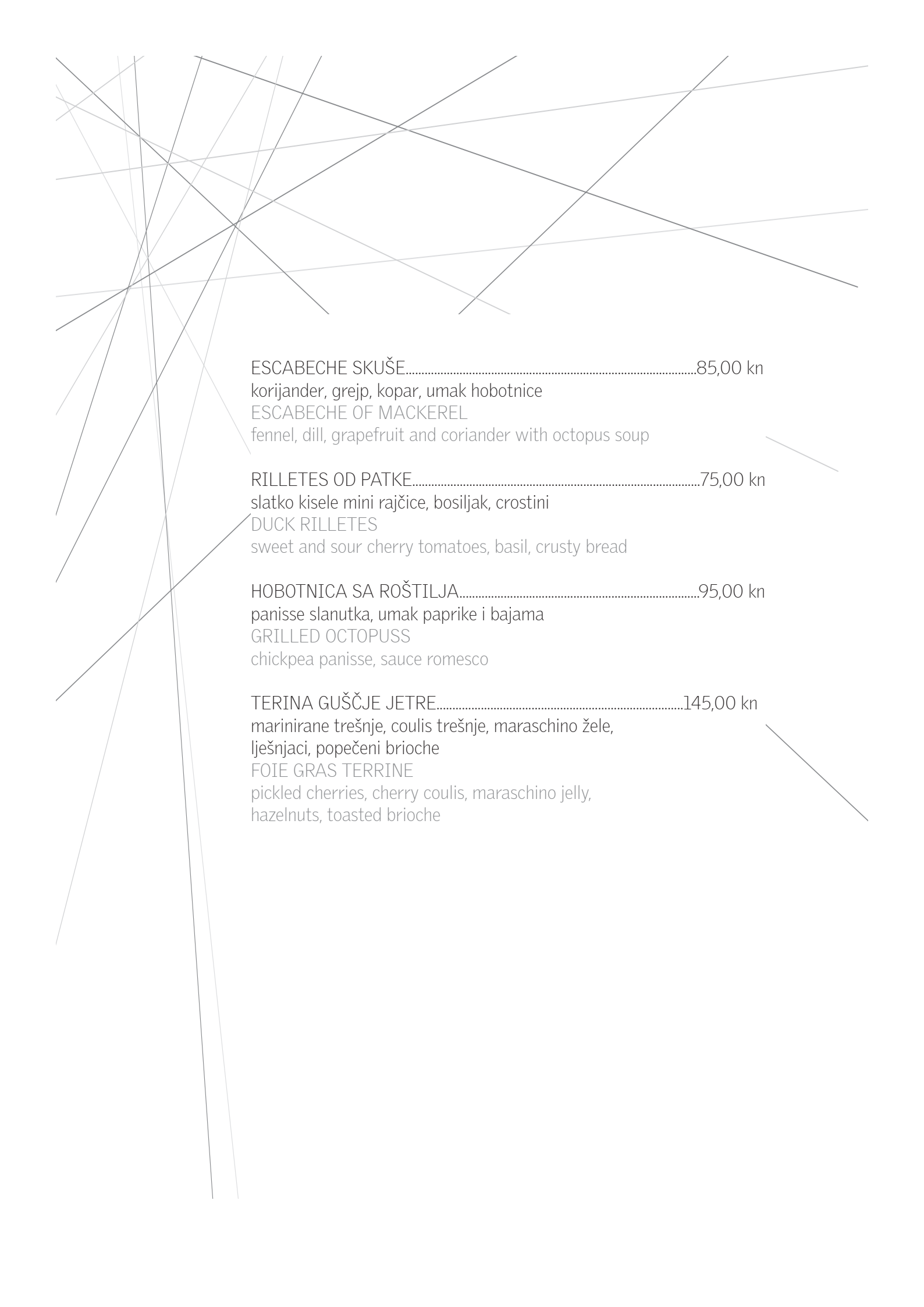
pickled shiitake, fennel, ginger oil, arugula, parmesan

DALMATINSKI PRŠUT.....95,00 kn

crostini rajčice, bosiljak

DALMATIAN PROSCIUTTO

tomato crostini and basil



ESCABECHE SKUŠE.....85,00 kn

korijander, grejp, kopar, umak hobotnice

ESCABECHE OF MACKEREL

fennel, dill, grapefruit and coriander with octopus soup

RILLETES OD PATKE.....75,00 kn

slatko kisele mini rajčice, bosiljak, crostini

DUCK RILLETES

sweet and sour cherry tomatoes, basil, crusty bread

HOBOTNICA SA ROŠTILJA.....95,00 kn

panisse slanutka, umak paprike i bajama

GRILLED OCTOPUSS

chickpea panisse, sauce romesco

TERINA GUŠČJE JETRE.....145,00 kn

marinirane trešnje, coulis trešnje, maraschino žele,

lješnjaci, popečeni brioche

FOIE GRAS TERRINE

pickled cherries, cherry coulis, maraschino jelly,

hazelnuts, toasted brioche



JUHE SOUPS

JUHA RAJČICE I PLODOVA MORA.....65,00 kn
školjke, kozice, bijela riba
SEAFOOD AND TOMATO SOUP
clams, prawns, white fish

BISTRA PILEĆA JUHA.....45,00 kn
tjestenina, mrkva, vlasac
CHICKEN CONSOMME
house made pasta, carrot, chives

ZAPEČENA JUHA LUKA.....50,00 kn
dvopek topljenog sira
GRATINATED ONION SOUP
melted cheese crouton

JUHA OD ŠKAMPA.....65,00 kn
hrskavi repovi škampa
LANGOUSTINE BISQUE
crispy shrimp tails

RIŽOTI RISOTTO

RIŽOTO OD ŠKAMPI.....120,00 kn
kremasti umak plodova mora
LANGOUSTINES
risotto served with creamy shellfish sauce

RIŽOT SA TARTUFIMA.....145,00 kn
carnaroli riža, tartufi, čips parmesana
TRUFFLES
carnaroli risotto with truffles and parmesan chips

TJESTENINE PASTA

TJESTENINA PUNJENA SA BOBOM.....95,00 kn
vrijesak, parmezan
FAVA BEAN
agnolotti with savory and reggiano

TJESTENINA PUNJENA SA SIROM.....95,00 kn
bijeli umak rajčice, ulje bosiljka
GOAT CHEESE
agnolotti with white tomato essence sauce, basil oil

HOBOTNICA UKUHANA U CRNOM VINU.....115,00 kn
maltagilati tjestenina, panceta,
umak djevičanskog ulja, bob, parmesan
OCTOPUSS BRAISED IN RED WINE
maltagliati pasta, shaved pancetta,
virgo sauce, fava beans, parmesan

BOLOGNESE OD JANJETINE.....110,00 kn
pappardelle, masline, rajčica, svježi umak krastavaca
LAMB BOLOGNESE
pappardelle, olives, tomato sashimi and cucumber raita

PESTO BOSILJKA.....90,00 kn
spaghetti, marinirani inćuni, morske alge
BASIL PESTO
spaghetti, marinated anchovy, seaweed

RAVIOLI VRGANJA.....120,00 kn
umak gljiva, grašak, šparoge, pinjole
PORCINI MUSHROOM
ravioli with sauteed mushrooms, asparagus and pine nuts

PENNE BOSCAIOLA.....80,00 kn
šumske gljive, umak rajčice, bosiljak, parmesan
PENNE BOSCAIOLA
wild mushrooms, tomatoes, basil, parmesan



RIBA I ŠKOLJKE FISH AND SHELLFISH

DUO LUBIN ORADA.....145,00 kn

sotirane prokulice, paprike, police krumpira sa timijanom

ROYAL DORADE AND SEA BASS DUO

sauteed brussels sprouts, bell pepper, thyme roasted potato

MEDALJONI GRDOBINE.....145,00 kn

korica papra, kremasti poriluk,

shiitake gljive, čips krumpira, umak đumbira

MONKFISH

pepper crust, creamed leeks,

shiitake mushrooms sauce, transparent potato, ginger

FILET GOFA.....150,00 kn

gratin krumpira i usoljenog bakalara, češnjak, blitva

AMBERJACK

salted cod gratin, thyme, garlic, swiss chard

LUBIN.....155,00 kn

složenac od povrća, confit mini rajčice, umak od

marastine, prah bajama i crnih maslina

BRANZINO

marastina grape gastrique, olive almond powder,

vegetable byaldi of eggplant, zucchini, squash

and cherry tomato confit

KOZICE I LIGNJE.....170,00 kn

fettuccini crnila lignje, umak rajčice i školjaka, bosiljak

PRAWN AND CALAMARI

black and white fettuccini, tomato seafood sauce, basil

MESO I PERAD MEAT AND POULTRY

TRIO DALMATINSKE JANJETINE.....210,00 kn

aromatično bilje, krumpir u maslacu, sotirani grašak,
paprika, rica, demiglace

DALMATIAN LAMB TRIO

aromatic herbs, glazed potatoes, sauteed green peas ,
bell pepper, frisee, demiglace

PILEĆA PRSA.....115,00 kn

leća, kapari, panceta, šparoge, umak senfa i kvasine

CHICKEN BREAST

lentils, asparagus, red wine vinegar and mustard sauce

MEDALJONI SVIĆICE.....150,00 kn

sjemenke komorača, zapečeni kremasti krumpir,
pire mrkve, salata komorača i jabuke, umak naranče

PORK TENDERLOIN

fennel seeds, potato gratin, carrot puree,
fennel apple salad, orange sauce

PAČJA PRSA.....210,00 kn

kremasti kukuruz, ragout šumskih gljiva, guščja jetra,
limunska trava, matovilac sa dressingom tartufa

DUCK BREAST

creamed corn, wild mushroom ragout, foie gras,
mache salad with truffled vinaigrette, lemongrass

GOVEĐI ODREZAK.....175,00 kn

korica gljiva, ukuhani bok, povrće, police krumpira
u maslacu

BEEF FILE MIGNON

light mushroom crust, shredded braised rib,
braised turnip, asparagus, glazed potatoes