

— Food Menu —

Create your own salad

Cordillera Salad | 300g 12.00 €
Lettuce, baked onions, carrots, cherry tomatoes and squash, Feta cheese, hard-boiled eggs, toasted seeds, citrus vinegar

Avocado and Tuna | 300g 15.00 €
Spicy avocado and basil cream, leaf salad, seared tuna loin, organic egg, oven dried cherry tomatoes and marinated olives

Arugula Salad (V) | 150g 12.00 €
Arugula salad, Parmigiano Reggiano cheese, lightly pickled cherry tomatoes

Greek Salad (V) | 300g 9.50 €
Vine-ripened tomatoes, green olives, cucumber, capers, onions, mint, Feta cheese, green bell peppers, red wine vinegar, extra virgin olive oil

CHOICE OF PROTEIN | (110g)

Grilled chicken breast 5.00 €
Beef fillet rillettes 10.00 €
Grilled tuna 11.00 €
Grilled shrimp 12.00 €

Soup

Pumpkin | 250g 5.50 €
Pumpkin soup with chilli, toasted pumpkin seeds, pumpkin oil

Tomato | 250g 5.50 €
Roasted tomato soup, cream cheeses with extra virgin olive oil, dried cherry tomatoes

Appetizers

Sea Bass Carpaccio | 180g 19.00 €
Sea bass carpaccio served with swiss chard, lemon aioli, cucumber and chive salsa, raspberry vinaigrette and toasted olive bread

Montenegrin Platter | 180g 18.00 €
Selection of goat and cow cheeses, Lovcen prosciutto, beef Kulen sausage, cured sheep Koset, marinated olives with garlic

Special Offer

Cheese Fondue
Every Day | 17:00 - 22:00

Price for two 28,- €

Burgers & Sandwiches

BLT Sandwich | 350g 13.00 €
Grilled bacon, cheese, garlic mayonnaise, toasted rye multigrain bread, fresh tomatoes, lettuce and potato fries

Tuna Burger | 400g 18.00 €
Flame grilled tuna steak, tomato and caper relish, fresh avocado and wasabi mayonnaise, kimchi sauce, potato fries

The Regent Burger | 400g 16.00 €
Ground beef patty, caramelized onions, smoked cheese, pancetta, served with layers of tomato, gherkins, lettuce and potato fries

Beyond Burger® (Vegan) | 400g 18.00 €
Plant-based patty (pea, mung bean, fava bean, brown rice, cocoa butter, coconut oil, canola oil, beetroot and apple juice extract), served with homemade ciabatta, tomatoes, avocado, vegan mayonnaise, arugula salad

Main Dishes

Truffle Pizza | 250g 11.00 €
Pizza with truffle cream, Mozzarella cheese, fresh arugula

Rigatoni | 300g 17.00 €
Homemade Rigatoni pasta with black pepper, beef and oyster mushroom sauce, dried cherry tomatoes

Beef Tail Gnocchi | 300g 20.00 €
Truffle and goat cheese gnocchi, slow cooked beef tail, mushrooms chips

Veal Terrine | 300g 25.00 €
Slow cooked veal terrine, glazed baby carrot and thyme, fried potato, veal jus

Wiener Schnitzel | 400g 24.00 €
Wiener Schnitzel (veal), potato with herbs, tartare dressing and lemon

Lasagna (V) | 300g 15.00 €
Vegetable lasagna made with fresh eggplant, zucchini, peppers, vine tomatoes, spinach béchamel and Parmigiano Reggiano cheese

Flame Grilled

Filet of Adriatic Sea Bream | 180g 26.00 €

Grilled Salmon | 180g 24.00 €

Tuna Steak | 250g 28.00 €

7 Day Aged Montenegrin Filet Mignon | 250g 30.00 €

Australian "Jack's Creek" Black Angus Ribeye | 300g 55.00 €

SERVED WITH A CHOICE OF

Organic potato purée with Croatian truffles
or
Creamy polenta infused with Mediterranean herbs
or
Grilled organic vegetables

— Sweet Time —

Individual Pastries | 135g

Lemon meringue tarte 4.00 €

Cherry crumble tarte 4.00 €

Passionfruit cheesecake 4.00 €

Hazelnut Paris-Brest 4.00 €

Chocolate fudge cake with berries 4.50 €

Cakes | 110g

Flourless chocolate cake 5.50 €

Carrot cake 5.50 €

Black Forest cake 4.50 €

Macarons & Chocolates | 20g

Vanilla and apricot 1.80 €

Dark chocolate 1.80 €

Raspberry 1.80 €

Sea salt chocolate 1.80 €

Cookies and cakes

Chocolate chip cookie | 60g 1.80 €

Banana bread | 80g 1.50 €

Red Velvet brownie with mascarpone cheese | 120g 2.50 €

Pastries

Croissant | 90g 1.50 €

CHOICE OF FILLING

Vanilla custard 0.50 €

Chocolate cream 1.00 €

Apple Danish | 100g 2.00 €

Custom made cakes are available on request.

Surcharge will apply based on requirements.

Medium | 1000g (8 pcs)

Large | 1600g (12 pcs)

— Beverage Menu —

Freshly Squeezed Juices | 0.30l

Orange	4.20 €
Carrot, orange, apple, ginger	4.20 €
Apple	4.20 €
Grapefruit	4.20 €

Home Made Iced Tea

Chamomile tea, ginger, mint and citrus juice	3.80 €
Green tea, peach, apple and nectarine	3.80 €
Lemon tea, lemongrass, chamomile	3.80 €

Home Made Lemonades

Cucumber and ginger	3.80 €
Mint and organic honey	3.80 €
Rosemary infused lemonade	3.80 €

Fruit Juices | 0.20l

Orange	3.80 €
Apple	3.80 €
Peach	3.80 €

Soft Drinks | 0.25l

Coca Cola / Coca Cola Zero	3.00 €
Fanta	3.00 €
Sprite	3.00 €
Bitter Lemon / Tonic Water	3.00 €

Energy Drinks | 0.25l

Red Bull	4.50 €
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Still & Sparkling

Water | 0.25l | 0.75l

Still local water	2.20€ 5.00€
Still water "Aqua Panna"	3.00€ 6.00€
Sparkling local water	2.20€ 5.00€
Sparkling water "S. Pellegrino"	3.00€ 6.00€

Coffee & Hot Beverages

Espresso	2.50 €
Macchiato	2.50 €
Macchiato Soya/Almond	3.10 €
Decaffeinated Coffee	3.00 €
Cappuccino	3.50 €
Cappuccino Soya/Almond	4.10 €
Café Latte	3.90 €
Café Latte Soya/Almond	4.50 €
Marocchino Coffee	3.90 €
Filter Coffee	4.00 €

Tea Selection by Ronnefeldt | 0.40l

English Breakfast	4.00 €
Earl Grey	4.00 €
Green Dragon	4.00 €
Morgentau®	4.00 €
Ayurveda Herbs & Ginger	4.00 €
Fruity Chamomile	4.00 €
Vanilla Rooibos	4.00 €
Red Berries	4.00 €
Refreshing Mint	4.00 €

Beer | 0.33l

Nikšičko	3.50 €
Erdinger (Weißbier)	4.50 €
Heineken (0.25l)	3.80 €
Nikšičko dark	3.50 €

Cocktails | 0.15l

Hugo (Prosecco, elderflower, soda water, lime juice, mint)	10.50 €
Mojito (Rum, lime juice, mint, soda water)	10.50 €
Aperol Spritz (Aperol, Prosecco, soda water)	10.50 €

Wine By The Glass | 0.15l

SPARKLING & CHAMPAGNE

36 Cuvée Brut, Valdobbiadene, Italy	8.00 €
Louis Roederer, Brut Premier, France	22.00 €
Louis Roederer, Rosé Vintage, France	28.00 €

WHITE WINES

Chardonnay Allegro Stima, Montenegro	9.00 €
Malvazija Kabola, Croatia	11.00 €
Sauvignon Blanc Kamnik, North Macedonia	8.50 €

ROSÉ WINES

Rosé Savina, Montenegro	9.50 €
Alie Rosé Frescobaldi, Tuscany, Italy	10.00 €
M de Minuty, Château Minuty, France	10.50 €

RED WINES

Vranac Status Barrique Milovic, Montenegro	10.50 €
Bourgogne Rouge "LaForêt" Joseph Drouhin, France	12.00 €
Chianti Classico Riserva "Tenuta Tignanello" Antinori, Tuscany, Italy	12.50 €
Quinta de Evramoira, Ramos Pinto, Tawny 10 Años, Portugal	16.00 €

SHERRY WINES

Amontillado "Los Arcos" Lustau, Spain	8.50 €
Manzanilla "Pasada de Sanlucar" Lustau, Spain	12.00 €

SWEET WINES | 0,10l

Muscat Žuti Damjanić, Croatia	8.50 €
Bodren Cuvée Sweet Wine, Croatia	12.00 €