



Regent

PORTO MONTENEGRO

Wedding Menu

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Selection of Canapés Savory

Mozzarella mousse with tomato brioche, basil cream, and balsamic fluid gel

Goat's cheese praline with almond and cranberry jam

Prawn tartare with green apple and basil aioli

Tuna croquette with soya and olive mayonnaise, and sweet pickled onion

Tempura shrimp with homemade tartar sauce

Sea bass cake with lime aioli

Mushroom and cheese profiterole

Croquette with blue cheese mousse and candied oranges

Toasted brioche, vegetable pâté, basil pesto and Parmesan crumbs

Roast beef with smoked cream cheese, mustard, and pickled onion mustard and pickled onion

Chicken skewer with sweet chilli sauce and sesame

Multigrain toast with smoked salmon, sour cream, and fresh chives

Seared tuna with black olive mayonnaise and fresh cherry tomato

Chorizo pâté on rye bread with fresh cucumber



Sweet

French chocolate macaron

Chocolate brownie

Chocolate truffles

Linzer torte

Coconut financier

Vanilla pâte à choux

Blueberry cheesecake

*€ 4,50 per piece

**Prices are inclusive of VAT and subject to 10% service charge*





Meno 1

CARPACCIO

Beef Carpaccio with sautéed porcini mushrooms, smoked cream cheese, quail's egg, garlic and Dijon aioli sauce, and pickled onions

or

SEA BASS TARTARE

Sea bass tartare with avocado and lime mousse, fresh grapes, cucumber foam, and toasted rye bread



VEAL

Sous vide veal medallion wrapped in smoked pancetta with potato galette, glazed asparagus, and veal jus

or

SEA BASS

Sea bass steak with spinach and potato purée, garlic sabayon and oven-dried cherry tomatoes



FRASIER CHEESECAKE

New York cheesecake with strawberry compote and pistachio

*€ 65,- per person

**Prices are inclusive of VAT and subject to 10% service charge*





Menu 2

SEA BREAM PUFF PASTRY

Puff pastry, rosemary-infused sea bream, mussel mayonnaise, oven-dried cherry tomatoes, anchovy, and onion confit

or

BEEF TARTARE

Beef tartare, truffle brioche, truffle mayonnaise, cream cheese, fried pickled capers, and cured egg yolk



CORN SOUP

Creamy corn soup with vegetable and veal tartlets, and parsley oil

or

GNOCCHI

Spinach gnocchi with sun-dried cherry tomatoes, Grana Padano sauce, and dark rye breadcrumbs

SEA BASS

Grilled sea bass fillet served with creamy polenta with spinach and herbs, and prawn velouté with zucchini

or

BEEF

Warm beef terrine with mushrooms duxelles, creamy polenta with rosemary, and glazed carrots

DARK CHOCOLATE & CHERRY

Whipped dark chocolate ganache with cherry confit and chocolate streusel

*€ 80,- per person

**Prices are inclusive of VAT and subject to 10% service charge*





Meno 3

POACHED PEAR (V)

Red wine poached pear with goat's cheese mousse and walnuts,
Dijon mustard and honey with a balsamic fluid gel



FOIE GRAS

Foie gras terrine with blackberry, brioche, and poached dried fig

PRAWN RAVIOLI

Homemade prawn and broccoli ravioli with chamomile orange sauce

BEEF

Warm beef terrine with mushrooms duxelles,
creamy polenta with rosemary, and glazed carrots

or

VEAL MEDALLION

Sous vide veal medallion wrapped in smoked pancetta with potato galette,
glazed asparagus, and veal jus

or

SEA BASS

Grilled sea bass fillet, lemon potato, sun-dried cherry tomatoes,
and champagne beurre blanc with chives and salmon roe

REGENT ROCHERS

Hazelnut sponge, milk chocolate, hazelnut mousse,
and golden hazelnuts

*€ 100,- per person

**Prices are inclusive of VAT and subject to 10% service charge*

