



Regent
GOURMET CORNER
✂

Menu





Breakfast

Savoury

- Omelette** | 200g   **11.00 €**
Egg omelette | oven-dried tomatoes | Mozzarella
- Egg White Omelette** | 200g   **12.00 €**
Egg white omelette | zucchini | Grana Padano
- Truffle Eggs** | 180g   **13.00 €**
Scrambled eggs | fresh truffles | Mascarpone | Grana Padano
- Scrambled Egg Toast** | 280g **14.00 €**
Toasted rye bread | scrambled eggs | mashed avocado | *Njeguši* prosciutto | cream cheese | cherry tomatoes
- Salmon Benedict** | 280g  **15.00 €**
Poached eggs | Hollandaise sauce | smoked salmon | spinach | English muffin

Sweet

- Porridge** | 250g **9.00 €**
Oats cooked in milk | chia seeds | fresh banana | berries
- Pancakes** | 220g **10.00 €**
Pancakes | Nutella | crème Chantilly | toasted hazelnuts | fresh berries
- Belgian Waffles** | 250g  **11.00 €**
Belgian waffles | homemade banana relish | vanilla cream | caramelized banana | maple syrup | fresh berries
- Honey Butter Toast** | 200g  **11.00 €**
Baked brioche bread | vanilla cream | caramel sauce | fresh berries
- Granola** | 250g **11.00 €**
Homemade granola | fruit yoghurt | regular yoghurt | fresh berries
- Fresh Fruits** | 350g **16.00 €**
Selection of whole and sliced seasonal fruits



Salad & Appetizers

Arugula Salad | 180g 🌱🌱 **14.00 €**
Arugula salad | Parmigiano Reggiano | fresh cherry tomatoes | pickled cranberries | toasted almonds | balsamic vinegar dressing

Caprese Salad | 270g 🌱🌱 **20.00 €**
Fresh ox heart tomato | pickled cherry tomatoes | balsamic gel | mini Mozzarella | basil oil | fresh basil

Montenegrin Cheese Selection | 180g 🌱🌱 **22.00 €**
Selection of Montenegrin cheeses | fresh grapes | homemade thyme cracker | homemade figs jam

Calamari & Prosciutto Salad | 200g 🌱🌱 **23.00 €**
Hazelnut spread | mixed green salad | Lovćen prosciutto | cherry tomatoes | melon | crispy calamari

Montenegro Platter | 220g 🌱 **23.00 €**
Montenegrin Lovćen prosciutto | beef prosciutto | local cows' cheese | goats' cheese | olives | pepper relish | sesame grissini

Tuna Salad | 300g 🌱🌱 **24.00 €**
Seared tuna | olives | soft boiled egg | avocado | cherry tomatoes | mixed green salad | homemade potato chips

Burrata | 220g 🌱🌱 **24.00 €**
Fresh arugula and basil | grapes | cherry tomatoes | radish | pistachio | balsamic dressing

Burgers, Sandwiches & Pizzas

Ultimate Cheese Sandwich | 350g 🌱 **19.00 €**
Grilled cheese sandwich | onion jam | sun-dried tomatoes | potato fries | ketchup

Vegan Burger | 350g 🌱 **20.00 €**
The vegan meat patty | tomato | arugula | vegan mayonnaise | fresh avocado | fried baby potatoes with Mediterranean herbs

Anthony's Favorite | 180g **22.00 €**
Crispy bun | grilled mortadella | provolone cheese | Dijon mustard | mayonnaise | pickles | homemade potato wedges

Truffle Pizza | 320g 🌱 **22.00 €**
Mushroom ragout | Mozzarella | mushroom chips

Pizza alla Norma | 320g 🌱 **23.00 €**
Tomato sauce | Mozzarella | crispy eggplant | ricotta al forno | fresh basil

The Regent Burger | 450g **25.00 €**
Ground beef patty | caramelized onions | Cheddar cheese | pancetta | tomato | gherkins | lettuce | potato fries

Tuna Burger | 450g 🌱 **26.00 €**
Flame-grilled tuna steak | avocado | fresh arugula | potato fries | sriracha mayonnaise

Lobster Roll | 260g 🌱 **42.00 €**
Brioche bun | poached lobster with fresh apple and celery | garlic and lemon mayonnaise | potato pops

Soups

Tomato Soup | 230g 🌱🌱 **12.00 €**
Roasted tomato soup | black olive crumbs | cream cheese

Chicken Soup | 250g **13.00 €**
Chicken soup | vegetables | chicken meatballs | orzo pasta

Main Dishes

Cauliflower Steak | 240g 🌱🌱 **20.00 €**
Pan-fried cauliflower steak | red pepper hummus | hazelnut chimichurri | vegan lime mayonnaise

Mac & Cheese | 300g 🌱 **21.00 €**
Homemade penne pasta | smoked cheese | Cheddar | Grana Padano | garlic bread crumbs

Lasagna | 300g 🌱 **22.00 €**
Vegetable lasagna | fresh eggplant | zucchini | peppers | tomatoes | spinach béchamel | Grana Padano

Chicken | 350g 🌱 **24.00 €**
Slow cooked chicken breast | glazed carrots | potato purée | chicken and thyme jus

Steak Frites | 300g 🌱 **28.00 €**
Grilled veal flank steak | potato fries | poached egg | pepper and bourbon sauce

Salmon | 260g 🌱🌱 **32.00 €**
Grilled salmon filet | asparagus | sun-dried tomatoes | garlic hollandaise

Veal Milanese | 320g **38.00 €**
Veal loin breaded in panko and Parmesan | Parmesan chips | balsamic mayonnaise | arugula salad | cherry tomatoes

Sea Bass | 260g 🌱🌱 **39.00 €**
Crispy butterfly sea bass | fresh vegetable salad | Mediterranean salsa

Beef Tagliata | 300g 🌱 **50.00 €**
Filet mignon tagliata | aligot potato | asparagus | mushrooms | veal jus



Locally sourced



Gluten free



Pescatarian



Vegan



Vegetarian



Nut free

Prices in Euro, inclusive of VAT, subject to 10% service charge

Sweet Time

Entremets

Carrot Cake 140g	7.50 €
Flourless Orange Chocolate Cake 140g	10.00 €
Raffaello 160g	11.00 €

Patisserie

Coco Berry 145g	6.50 €
Gâteau de Voyage 105g	7.00 €
Divinity 85g	7.00 €
Zesty Pistachios 110g	7.50 €
Forastero 95g	7.50 €
Piedmonte 120g	8.00 €

Tarts | 150g

Vegan Apple Tart 155g	6.00 €
Chocolate & Coffee 175g	8.50 €
Pineapple & Coconut 175g	8.50 €
Summer Berries 175g	9.00 €
Raspberry & Basil 175g	9.00 €

Macarons | 30g

1.85 €

Strawberry & Cream Cheese
Pistachio
Chocolate
Blueberry Yoghurt

Dry Cakes

Banana Muscovado Cake 110g	3.00 €
Limoni Di Amalfi 110g	3.00 €

Cookies

Lime & Coconut Cookie 85g	3.00 €
Gourmet Corner Cookie 80g	5.50 €

*Custom-made cakes are available upon request.
A surcharge will apply based on requirements.*

Freshly Baked

Pastries

Plain big croissant 100g	2.50 €
Chocolate and custard pastry 120g	2.90 €
Croissant with cherry filling 130g	3.50 €
Crunchy twister croissant 90g	3.50 €
Flat chocolate croissant 100g	3.70 €

Breads

Sourdough Loaf 500g	2.50 €
Sourdough White Baguette 360g	2.50 €
King Ludwig 550g	3.70 €
Olive & Walnut Bread 350g	3.80 €

Please pre-order bread a day in advance to guarantee availability.



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Freshly Squeezed Juices

	0,40l
Orange	5.50 €
Carrot	5.50 €
Apple	5.50 €
Grapefruit	5.50 €
Tropical Trio (pineapple, lime, apple)	6.00 €
Refreshing Mix (orange, grapefruit, carrot)	6.00 €
Pineapple	7.50 €

Home Made Ice Tea

	0,40l
Mango and passion fruit ice tea	4.00 €
Green tea, peach and apple	4.00 €
Pineapple orange, strawberry ice tea	4.00 €

Home Made Lemonades

	0,40l
Fizzy cucumber lemonade	4.00 €
Grapefruit and Persian rose	4.00 €
Coconut and lime lemonade	4.00 €

Bottled Fruit Juices

	0,20l
Orange	4.00 €
Apple	4.00 €
Peach	4.00 €

Soft Drinks

	0,25l
Coca Cola / Coca Cola Zero	3.60 €
Fanta	3.60 €
Sprite	3.60 €
Bitter Lemon / Tonic Water	3.60 €
Thomas Henry selection (Tonic Water, Cherry Blossom Tonic, Pink Grapefruit)	4.30 €

Energy Drinks

	0,25l
Red Bull	4.85 €

Water

	0,25l	0,75l
Still local water	2.50 €	5.50 €
Sparkling local water	2.50 €	5.50 €
Still water Evian	4.50 €	8.00 €
Sparkling water Evian	4.50 €	8.00 €

Coffee & Hot Beverages

Espresso / 0,03l	2.85 €
Macchiato / 0,06l	2.95 €
Decaffeinated Coffee / 0,03l	3.50 €
Cappuccino / 0,18l	3.90 €
Decaffeinated Cappuccino / 0,18l	3.95 €
Café Latte / 0,19l	4.30 €
Filter Coffee / 0,20l	4.30 €
Hot Chocolate / 0,20l	4.50 €
Freddo Caramel / 0,20l	4.80 €
Iced Coffee / 0,20l	4.95 €
Matcha Latte / 0,20l	5.50 €
Matcha Latte with hazelnut / 0,20l	5.80 €
Pistachio Latte / 0,20l	5.80 €

Tea Selection by Althaus

	0,40l
English Breakfast	5.30 €
Earl Grey	5.30 €
Gunpowder Zhu Cha	5.30 €
Sencha Senpai	5.30 €
Ginger Breeze	5.30 €
Chamomile Meadow	5.30 €
Sicilian Orange	5.30 €
Red Fruit Flash	5.30 €
Bavarian Mint	5.30 €

Cocktails

	0,20l
Virgin Piña Colada (cream milk, pineapple, pineapple juice)	9.00 €
Virgin Mojito (Sprite, sparkling water, mint, brown sugar)	9.00 €
Basil Smash (Gin, basil, lime juice, simple syrup)	12.00 €
Hugo (Prosecco, elderflower, soda water, lime juice, mint)	12.00 €
Aperol Spritz (Aperol, prosecco, soda water)	12.00 €
Espresso Martini (Espresso, vodka, Bailey's, Kahlua)	12.50 €
Frozen Paradise (Vodka, grapefruit, raspberry, rose, Archers liquor, lemon)	12.50 €
Summer Breeze (Vodka, Passoa Mango liquor, Archers liquor, apple juice, lime, raspberry)	12.50 €

Beer

	0,33l
Niksicko	3.90 €
Niksicko dark	3.90 €
Heineken (0,25l)	4.00 €
Hoegarden White	4.50 €
Erdinger (Weißbier)	4.60 €
Corona	5.50 €

Gin

	0,03l
Bombay Sapphire	7.00 €
Hendrick's	8.50 €
Monkey 47	8.50 €
Old Pilot's	11.50 €

Rakia

	0,03l
Grape "Institut", Montenegro	3.95 €
Apricot, Baraba, Podrum Palic, Serbia	5.00 €
Quince, Baraba, Podrum Palic, Serbia	5.00 €
Plum, Jelički Dukat, Serbia	7.00 €

Wine by the Glass

0,15l

Sparkling & Champagne

36 Marsuret Cuvée Brut, Valdobbiadene, <i>Italy</i>	11.00 €
Prosecco Superiore Brut "Rustico" Nino Franco, Valdobbiadene, <i>Italy</i>	12.00 €
Louis Roederer, Brut Premier, <i>France</i>	28.00 €

White Wines

Chardonnay Classic, Marjan Simcic, <i>Slovenia</i>	11.50 €
Le Rosse Pinot Grigio, Tommasi, <i>Italy</i>	10.00 €
Sauvignon Blanc, M. Schiopetto, <i>Italy</i>	12.50 €

Rosé Wines

Trijumf Rosé Aleksandrović, <i>Serbia</i>	10.50 €
Rosé Savina, <i>Montenegro</i>	11.00 €
M de Minuty, Chateau Minuty, <i>France</i>	13.00 €

Red Wines

Vranac, Status Barrique, Milović, <i>Montenegro</i>	11.00 €
Trijumf Noir Aleksandrović, <i>Serbia</i>	13.00 €
Chianti Classico Riserva, Villa Antinori, <i>Italy</i>	14.00 €

Wine by the Bottle

0,75l

Sparkling & Champagne

36 Marsuret Cuvée Brut, Valdobbiadene, <i>Italy</i>	50.00 €
Prosecco Superiore Brut "Rustico", <i>Italy</i>	60.00 €
Cuvée Pietra Blanc de Blanc, San Leonardo, <i>Italy</i>	80.00 €
Louis Roederer, Brut Premier, <i>France</i>	150.00 €

White Wines

2023	Chardonnay Classic, Marjan Simcic, <i>Slovenia</i>	50.00 €
2023	Le Rosse Pinot Grigio, Tommasi, <i>Italy</i>	50.00 €
2022	Sauvignon Blanc "Te Muna Road" Craggy Range, <i>New Zealand</i>	55.00 €
2023	Sauvignon Blanc, M. Schiopetto, <i>Italy</i>	60.00 €
2019	Ergo White, Temet (Chardonnay, Morava) <i>Serbia</i>	75.00 €
2021	Chabils Louis Jadot, <i>France</i>	75.00 €

Rosé Wines

2017	Trijumf Rosé Aleksandrovic, <i>Serbia</i>	45.00 €
2021	Savina Rosé, <i>Montenegro</i>	55.00 €
2021	Whispering Angel, Chateau d' Esclans, <i>France</i>	65.00 €
2021	M de Minuty, Chateau Minuty, <i>France</i>	65.00 €

Red Wines

2017	Vranac, Status Barrique, Milovic winery, <i>Montenegro</i>	50.00 €
2019	Tinto Riserva de M. de Riscal D.O.C. Rioja, <i>Spain</i>	60.00 €
2021	Chianti Classico Riserva, Villa Antinori, <i>Italy</i>	65.00 €
2019	Bourgogne Rouge "LaForet" Joseph Drouhin, <i>France</i>	65.00 €
2020	Ten Barrels, Syrah Reserva Kamnik, Northern <i>Macedonia</i>	90.00 €



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