

**Park Plaza Belvedere Medulin
Restaurant**

*Karta vina
Wine Card*

U Hrvatskoj se vino proizvodi već tisućama godina, te često možete naići na međunarodne sorte, ali se ponosimo i lokalnim, autohtonim sortama koje se uzgajaju samo u Hrvatskoj. Istra je zemlja dobrega vina, glasi lokalna poslovice, te dopustite da Vas naša vinska karta povede na putovanje, kako Hrvatskom, ali još više i našem Istrom. Vašim dolaskom u Istru, kušajte Malvaziju Istarsku, bijelu sortu koja daje široki raspon stilova i svjetska vina. Teran je naša najpoznatija sorta crvenoga vina koja uvijek ima visoke kiseline i moćne tanine. Treći ponos Istre je Muškat Momjanski, poluslatko vino za kraj večere.

Prepustite se našoj karti i našim konobarima da vas povedu na put po Istri i Hrvatskoj !

In Croatia wine has been produced for thousands of years, so you can often come across international varieties, but we are also proud of local, indigenous varieties grown only in Croatia.

Istria is a land of good wine, according to a local proverb. Let our wine list take you on a journey, both through Croatia and even more so through our Istria.

Upon your arrival in Istria, please try Istrian Malvasia, a white variety that gives a wide range of styles and world class wines.

Teran is our most known red grape variety which always gives high acid and mighty tannins. The third pride of Istria is Muškat (Muscat) Momjanski from Momjan, semi-sweet wine for ending the dinner.

Let our wine list and our waiters take you on a trip around Istria and Croatia !

Šampanjci *Champagnes*

Barons de Rothschild, Brut
Barons de Rothschild, Champagne

0,75 l 92,70 € / 698,45 kn

Rosé Impérial, Brut
Moët & Chandon, Champagne

0,75 l 138,70 € / 1045,10 kn

Dom Pérignon Brut
Moët & Chandon, Champagne

0,75 l 305,10 € / 2298,78 kn

Pjenušci *Sparkling wines*

Medea Brut 0,75 l 21,20 € / 159,73 kn
Agroprodukt, Istra

*Pjenušac proizveden od autohtone Malvazije Istarske,
metodom sekundarnog vrenja u tanku*

*Sparkling wine produced from native Istrian Malvasia,
second fermentation in tanks*

Misal Millenium Brut
Pjenušci Peršurić, Istra

0,75 l 32,10 € / 241,85 kn

*Pjenušac proizveden od Malvazije Istarske, s malim
udjelom Chardonnaya i Pinota Crnog, tradicionalnom
metodom sekundarne fermentacije u boci*

*Sparkling wine produced from native Istrian Malvasia,
with small addition of Chardonnay and Pinot Noir in
traditional method of second fermentation in bottle*

Diplomat Extra Brut
Tomislav Tomac, Plešivica

0,75 l 40,00 € / 301,38 kn

Pjenušac proizveden od Chardonnaya, uz manji udio lokalnih sorti, tradicionalnom metodom sekundarne fermentacije u boci

Sparkling wine made from Chardonnay, with small addition of local grapes in traditional method of second fermentation in bottle

Misal Rosé, Sec
Pjenušci Peršurić, Istra

0,75 l 30,00 € / 226,03 kn

Pjenušac proizveden od Pinota Crnog uz dodatak Malvazije Istarske i Chardonnaya, tradicionalnom metodom sekundarne fermentacije u boci

Sparkling wine produced from Pinot Noir, with addition of Istrian Malvasia and Chardonnay in traditional method of second fermentation in bottle

Mirna vina ***Still wines***

Općenito vina možemo razvrstavati osim po boji, alkoholu, slatkoći i po tijelu. Mi ćemo u ovoj karti vama vina rasporediti po tijelu, odnosno kombinaciji alkohola, kiselina, tanina i slatkoće, nešto što bi mogli definirati i kao opći dojam težine samog vina

Generally speaking, we can divide wines by color, alcohol, sweetness, or by body. In this wine list we will present to you all the wines by body, which represents combination of alcohol content, acidity level, tannins and sweetness level, something which could be defined as general perception of easiness of drinking

Bijela suha vina laganog tijela ***White low bodied dry wines***

Tomac Rizling 0,75 l 30,00 € / 226,03 kn
Tomislav Tomac, Plešivica

Proizvedeno od Rizlinga, odležavano u inox bačvama
Produced from Riesling, aged in stainless steel barrel

Kujundžuša 0,75 l 22,00 € / 165,75 kn
Ante Grabovac, Dalmatinska zagora

Proizvedeno od autohtone Kujundžuše, odležavano u inox bačvama
Produced from native Kujundžuša, aged in stainless steel barrel

Bijela suha vina srednjeg tijela
White medium bodied dry wines

Alba Malvazija Istarska
Ivica Matošević, Istra

0,75 l 24,00 € / 180,82 kn

*Proizvedeno od autohtone Malvazije Istarske,
odležavano u inox bačvama*

*Produced from native Istrian Malvasia, aged
in stainless steel barrel*

Malvazija Istarska 0,75 l 27,00 € / 203,43 kn
Gianfranco Kozlović, Istra

*Proizvedeno od autohtone Malvazije Istarske,
odležavano u inox bačvama*

*Produced from native Istrian Malvasia, aged
in stainless steel barrel*

Malvazija Istarska 0,75 l 29,20 € / 220,00 kn
Moreno Coronica, Istra

*Proizvedeno od autohtone Malvazije Istarske,
odležavano u inox bačvama*

*Produced from native Istrian Malvasia, aged
in stainless steel barrel*

Malvazija Istarska Montiron
Agroprodukt, Istra

0,75 l 27,00 € / 203,43 kn

*Proizvedeno od autohtone Malvazije Istarske,
djelomično odležavano u hrastovim bačvama*

*Produced from native Istrian Malvasia, partially
aged in oak barrels*

Festigia Vižinada 0,75 l 34,00 € / 256,17 kn
Agrolaguna, Istra

*Proizvedeno od autohtone Malvazije Istarske,
odležavano u inox bačvama*

*Produced from native Istrian Malvasia,
aged in stainless steel barrel*

Sauvignon Blanc 0,75 l 32,00 € / 241,10 kn
Velimir Korak, Plešivica

*Proizvedeno od Sauvignon Blanca, odležavano
u inox bačvama*

*Produced from Sauvignon Blanc, aged in stainless
steel barrel*

Sauvignon Blanc 0,75 l 26,50 € / 199,66 kn
Tomislav Bolfan, Zagorje

*Proizvedeno od Sauvignon Blanca, odležavano
u inox bačvama*

*Produced from Sauvignon Blanc, aged in stainless
steel barrel*

Sauvignon Blanc Vezak
Vinarija Daruvar, Slavonija

0,75 l 24,80 € / 186,85 kn

*Proizvedeno od Sauvignon Blanca, odležavano
u inox bačvama*

*Produced from Sauvignon Blanc, aged in stainless
steel barrel*

Pinot Sivi 0,75 l 23,00 € / 173,29 kn
Nada Matočec, Podravina

*Proizvedeno od Pinota Sivog, odležavano u inox
bačvama*

Produced from Pinot Grigio, aged in stainless steel barrel

Bijela suha vina punog tijela

White full bodied dry wines

Domaine Koquelicot Belaigra
Domaine Koquelicot, Istra

0,75 l 31,00 € / 233,56 kn

*Proizvedno od Chardonnaya,
odležavano u hrastovim bačvama*

Produced from Chardonnay, aged in oak barrels

Vezak Graševina 0,75 l 23,00 € / 173,29 kn
Vinarija Daruvar, Slavonija

Proizvedeno od Graševine, odležavano u inox bačvama

*Produced from Graševina (Welschriesling), aged in
stainless steel barrel*

Chardonnay Rosenberg
Vlado Krauthaker, Slavonija

0,75 l 31,40 € / 236,58 kn

*Proizvedno od Chardonnaya, odležavano
u hrastovim bačvama*

Produced from Chardonnay, aged in oak barrels

Grimalda Bijelo 0,75 l 32,00 € / 241,10 kn
Ivica Matošević, Istra

*Proizvedeno od Malvazije Istarske, Chardonnaya i
Sauvignon Blanca, djelomično odležavanje
u hrastovim bačvama*

*Produced from Istrian Malvasia, Chardonnay and
Sauvignon Blanc, partially aged in oak barrels*

Erdoro Blend One 0,75l 26,50 € / 199,66 kn
Podrum Mladina, Plešivica

*Osvježavajuće vino, izraženijeg aromatskog profila
Rajnskog rizlinga, Sivog Pinota i Traminca, s naglaskom
na terroire Plešivice - mineralnost tj. ukusnost vina*

*Refreshing and delicious wine, with a pronounced
aromatic profile of Riesling, Pinot Gris and Traminer,
with an emphasis of Plešivica terroir - minerality*

Dugo macerirana bijela suha vina ***Long skin contact dry white wines***

U ovom dijelu vinske karte vam nudimo i dva vina, koja se proizvode u netipičnom stilu za moderna bijela vina, gdje i kožica grožđa bude u kontaktu s vinom, dodajući kompleksnost i tijelo vinu

In this part of the wine list, we also offer you two wines, which are produced in an atypical style for modern white wines, where the skin of the grapes is in contact with the wine, adding complexity and body to the wine

Kabola Malvazija Amfora
Marino Markežić, Istra

0,75 l 41,00 € / 309,91 kn

Proizvedeno od autohtone Malvazije Istarske, u dodiru s kožicom vino je provelo šest mjeseci u glinenim amforama, te potom odležavalo dvije godine u velikim hrastovim bačvama

Produced from native Istrian Malvasia, skin contact was six months in clay amphoras and then two years of ageing in large oak

Malvazija Istarska Ambra
Vina Veralda, Istra

0,75 l 31,00 € / 233,56 kn

Proizvedeno od autohtone Malvazije Istarske, u dodiru s kožicom vino je provelo 15 dana, odležalo na kvascima 6 mjeseci u hrastovim bačvama

Produced from native Istrian Malvasia Istarska, skin contact was 15 days, aged on yeast for 6 months in oak barrels

Ottocento bijeli 0,75 l 39,50 € / 297,60 kn
Giorgio Clai, Istra

Proizvedeno od Malvazije Istarske, Pinota Sivog i Sauvignon Blanca, u dodiru s kožicom vino je provelo 15 dana u otvorenim bačvama, te potom odležavalo dvije godine u velikim hrastovim bačvama

Produced from Istrian Malvasia, Pinot Grigio and Sauvignon Blanc, skin contact was 15 days in open vats, and then two years ageing in large oak barrels

Ružičasta suha vina

Rosé dry wines

Rosé Xtrian
Vina Veralda, Istra

0,75 l 24,00 € / 180,83 kn

Proizvedeno od Terana, odležavano u inox bačvama
Produced from Teran, aged in stainless steel barrel

Fakin Rosé 0,75 l 27,50 € / 207,20 kn
Marko Fakin, Istra

Proizvedeno od autohtonog Terana,
odležavano u inox bačvama
Produced from native Teran, aged in
stainless steel barrel

Krauthaker Rosé 0,75 l 24,00 € / 180,83 kn
Vlado Krauthaker, Slavonija

Proizvedeno od Pinota Crnog, Merlota i Syraha,
odležavano u inox bačvama
Produced from Pinot Noir, Merlot and Syrah, aged in
stainless steel barrel

Erdoro Rosé 0,75 l 26,50 € / 199,66 kn
Podrum Mladina, Plešivica

Proizveden od Merlota i Cabernet Sauvignona
u omjerima 80 / 20
Produced from Merlot and Cabernet Sauvignon
in 80 / 20 ratio

Crvena suha vina srednjeg tijela

Red medium bodied dry wines

Pinot Crni 0,75 l 38,00 € / 286,31 kn
Zdenko šember, Plešivica

*Proizvedeno od Pinota Crnog, odležavalo
u hrastovim bačvama*

Produced from Pinot Noir, aged in oak barrels

Teran 0,75 l 24,00 € / 180,83 kn
Vili i Ana Ritoša, Istra

*Proizvedeno od autohtonog Terana, odležavalo
u velikim hrastovim bačvama*

Produced from native Teran, aged in large oak barrels

Baracija Refošk 0,75 l 28,00 € / 210,96 kn
Giorgio Clai, Istra

*Proizvedeno od autohtonog Refoška, odležavalo u
velikim hrastovim bačvama*

Produced from native Refošk, aged in large oak barrels

Plavac mali 0,75 l 30,00 € / 226,03 kn
Frano Miloš, Južna Dalmacija

*Proizvedeno od autohtonog dalmatinskog Plavca malog,
odležavano u velikim hrastovim bačvama*

*Produced from native Dalmatian Plavac mali, aged in
large oak barrels*

Merlot 0,75 l 30,00 € / 226,03 kn
Stancija Meneghetti, Istra

*Proizvedeno od Merlota, odležavano u hrastovim
bačvama*

Produced from Merlot, aged in large oak barrels

Cabernet Sauvignon
Vili i Ana Ritoša, Istra

0,75 l 24,00 € / 180,82 kn

*Proizvedeno od Cabernet Sauvignona, odležavano u
hrastovim bačvama*

*Produced from Cabernet Sauvignon, aged in large oak
barrels*

Crvena suha vina punog tijela

Red full bodied dry wines

Punta Greca 0,75 l 45,00 € / 339,05 kn
Agroprodukt, Istra

*Proizvedeno od Merlota, odležavano u hrastovim
bačvama*

Produced from Merlot, aged in oak barrels

Korlat Cabernet Sauvignon
Vinarija Benkovac, Dalmatinska zagora

0,75 l 30,70 € / 231,31 kn

*Proizvedeno od Cabernet Sauvignona,
Odlležavano u hrastovim bačvama*

Produced from Cabernet Sauvignon, aged in oak barrels

Korlat Supreme Cuvée
Vinarija Benkovac, Sjeverna Dalmacija

0,75 l 52,60 € / 396,31 kn

*Proizvedeno od Merlota, Cabernet Sauvignona
i Syraha, odležavano u barrique bačvama*

*Produced from Merlot, Cabernet Sauvignon and Syrah,
aged in barrique barrels*

Korlat Syrah
Badel, Slavonija

0,75 l 31,00 € / 233,56 kn

*Proizvedeno od Syraha, odležavano u hrastovim
bačvicama*

Produced from Syrah, aged in oak barrels

Teran Barrique 0,75 l 35,00 € / 263,69 kn
Franc Arman, Istra

*Proizvedeno od autohtonog Terana, odležavano u
hrastovim bačvama*

Produced from native Teran, aged in oak barrels

Cabernet Sauvignon Barrique

Moreno Degrassi, Istra

0,75 l 32,00 € / 241,08 kn

Proizvedeno od Cabernet Sauvignona, odležavano u hrastovim bačvama

Produced from Cabernet Sauvignon, aged in oak barrels

Ottocento crni

Giorgio Clai, Istra

0,75 l 40,00 € / 301,68 kn

Proizvedeno od Merlota i Refoška, odležavano u hrastovim bačvama

Produced from Merlot and native Refošk, aged in oak barrels

Festigia Riserva LV

Agrolaguna, Istra

0,75 l 79,00 € / 595,18 kn

Proizvedeno od Merlota, Cabernet Sauvignona i autohtonog Terana, odležavano u hrastovim bačvama

Produced from Merlot, Cabernet Sauvignon and native Teran, aged in oak barrels

Slatka vina

Sweet wines

Muškat Momjanski
Marino Markežić, Istra

0,75 l 27,00 € / 203,43 kn

Proizvedeno od Muškata momjanskog, odležavanog u inox bačvama. Poluslatko vino

Produced from Muškat Momjanski (type of Muscat Blanc à Petits Grains), aged in stainless steel barrel. Semi sweet wine

Muškat Ruža Festigia
Agrolaguna, Istra

Suho crno vino rubinsko crvene boje

Dry red wine ruby red color

0,50 l 27,00 € / 203,43 kn

0,10 l 5,40 € / 40,68 kn

Korlat Merlot Boutique
Vinarija Benkovac, Sjeverna Dalmacija

0,75 l 53,00 € / 399,32 kn

Proizvedeno od Merlota, slatko vino proizvedeno tradicionalnom metodom prosušivanja grožđa na trsu

Produced from Merlot, sweet wine produced by the traditional method of drying the grapes in the vineyard

*Sva vina sadrže sulfite
All wines contain sulphites
Tutti i vini contengono solfiti
Alle Weine enthalten Sulfite*

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*Prices in euros are expressed using a fixed conversion
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Sukladno odredbi članka 10. st. 10. Zakona o ugostiteljskoj djelatnosti (Narodne novine br. 85/15) obavještavamo potrošače da prigovor na kvalitetu naših usluga mogu podnijeti u pisanom obliku na:

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- adresu : **Arena Hospitality Group d.d., Uprava, Smareglina 3, HR-52100 Pula**
- e-mail : **uprava@arenahospitalitygroup.com**
- fax : **+385 (0)52 215 263**

Odgovor na Vaš prigovor dobit ćete u pisanom obliku najkasnije 15 dana od dana primitka prigovora. Molimo u prigovoru naznačiti ime i prezime gosta i adresu za dostavu odgovora.

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Pursuant to the command of Article 10 Paragraph 10 of the Hospitality and Catering Industry Act ("Narodne novine" Official Gazette No. 85/15), we inform our clients that complaints regarding the quality of our services shall be submitted in writing to:

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- e-mail : **uprava@arenahospitalitygroup.com**
- fax : **+385 (0)52 215 263**

You will receive a response to your complaint in writing within 15 days of receipt of the complaint.

Please indicate the full guest name and address for submitting the response.

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