




LANGOUSTE

RESTAURANT

COLD STARTERS



Prosciutto „Iberico“	100g	2000
Selection of cheese	130g	1100
Beef tatar	120g	1900
Foie gras	80g	1400
Fish carpaccio	80g	1600

SALAD



Green salad		550
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WARM STARTERS




Grill prawns		2400
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SOUP



Soup of the day		650
Fish consommé		900

PASTA/RISOTTO



Homemade tagliatelle with prawns		2400
Cream of prawns, bacon		
Risotto with prawns		2400
Cream of prawns, saffron		

SIDE DISHES



Potatoes	350
Seasonal vegetable	350

COUVERT



290

MAIN DISHES-FISH



Fish fillet 200g	4000
Sea fish	8000/kg

MAIN DISHES-MEAT



Smoked veal chop 200g Truffles sauce, „kajmak“ with truffles	2600
Neck of mangulitza 200g Sause of „kulen-ajvar“	1800
Rib eye steak with foie gras 200g Caramel of mushrooms, black rise chips	2300
Beef steak 200g Truffles sauce, „kajmak“ with truffles	2700
Rooster(Coq au vin) 200g Red wine sauce	1900
Rib eye steak Serbia (aged 50 days)	7000/kg

DESSERT



Lemon pie	650
Chocolate-nugat cake	650



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