

MENU




Mediterranean Menu
Fish and Italian inspiration

6700 per person

Premium Menu
To test our sensitive and taste experience in 8 courses

9900 per person

COLD STARTERS



Prosciutto „Iberico“ 100g	2000
Selection of cheese 130g	1100
Beef tatar 120g	1900
Foie gras 80g	1400
Fish carpaccio 80g	1600
Wagyu carpaccio 80g	1500

SALAD



Green salad	550
Mixed salad	750

WARM STARTERS



Grill prawns	2400
Cuttlefish spaghetti	2200

SOUP



Soup of the day	650
Fish consommé	900

PASTA/RISOTTO



Homemade tagliatelle with prawns Cream of prawns, bacon	2400
Risotto with prawns Cream of prawns, saffron	2400
Ravioli with ricotta cheese Pesto	1800

SIDE DISHES



Potatoes	350
Seasonal vegetable	350

COUVERT



290

MAIN DISHES-FISH



Fish fillet 200g	4000
Sea fish	8500/kg
Lobster	15000/kg

MAIN DISHES-MEAT



Smoked veal chop 200g Truffles sauce	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	2700
Rooster(Coq au vin) 200g Red wine sauce	1900
Rib eye steak Serbia (aged 50 days)	7000/kg

DESSERT



Lemon pie	650
Chocolate-hazelnut cake	650
Chocolate cake with beetroot jam	650