



LANGOUSTE

RESTAURANT

## FISH TASTING MENU

12500 RSD

Tasting menu based on fish  
consisting of 5 courses, including dessert,  
prepared according to the season.

Please inform your waiter about your allergies and diets

All prices are in dinars with VAT included

# MEAT TASTING MENU

12500 RSD

Tasting menu based on meat  
consisting of 5 courses, including dessert,  
prepared according to the season.

Please inform your waiter about your allergies and diets

All prices are in dinars with VAT included

# LANGOUSTE MENU

17900 RSD

A characteristic tasting menu of our restaurant consisting of 8 courses, including dessert, featuring dishes based on meat and fish prepared seasonally, best reflecting the ideology of our restaurant and our chef's cuisine.

Please inform your waiter about your allergies and diets

All prices are in dinars with VAT included

## LOBSTER

Prepared upon the chef's recommendation

22000 RSD/kg

Please inform your waiter about your allergies and diets

All prices are in dinars with VAT included





# A LA CARTE

 <b>Foie gras</b> (Goose liver pâté, fruits from our garden depending on the season with homemade brioche bread)	3600 RSD
 <b>Fish carpaccio</b> (Thinly sliced fresh Adriatic fish, fermented pumpkin, almonds and chestnuts)	3900 RSD
 <b>Deer tartare</b> (Deer sirloin aged for 10 days, wild rose hip cream, mushrooms, black chokeberry and red cabbage)	3100 RSD
 <b>Truffle/no truffle</b> (carob dough, forest mushrooms, „Djubek” cheese, seasonal truffle and caramelized onion)	3200 RSD
 <b>Scampi</b> (Adriatic scampi, yeast, porcini, dashi coffee)	5500 RSD
 <b>Adriatic fish fillet</b> (Fillet of fresh Adriatic fish with local burnt pappers, sheep cheese Green onion sauce)	8500 RSD
 <b>Adriatic Grouper fillet</b> (Dry-aged grouper fillet (4-7days) served with local asparagus, fermented mushrooms, smoked beurre blanc sauce)	10500 RSD
 <b>Denube pike perch</b> (Line caught, dry aged for 5 days, poached with fig leaves, swisschard from our garden, beurre blanc sauce and herbs from Botanical garden)	5500 RSD
 <b>Smoked veal chop</b> („Pešter” veal rack, slow-cooked and lightly smoked with truffles and port wine sauce)	5500 RSD
 <b>Young suckling pig</b> (Suckling pig from our farm prepared in 3 services)	6500 RSD
 <b>Guillaume’s rib-eye steak</b> (Combined layers of 50 days Serbian beef rib-eye with foie gras, mushroom caramel and black rice)	6500 RSD
 <b>Lamb triptych</b> („Sjenica” Lamb carcass, prepared in 3 different ways)	6200 RSD
 <b>Rib-eye beef</b> (Aged beef rib eye steak from Golija, black truffle from Fruška Gora, and vegetables from our garden)	15000 RSD/kg

All prices are in dinars with VAT included

If ordering a half portion from our A la cart menu,  
70% of the price will be charged

## DESSERT

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-  **Blackberry**  
(Fermented wild blackberries, dark chocolate mousse, hazelnut) 1200 RSD
  -  **Honey**  
(3 types of honey, walnuts and burnt milk ice cream) 1200 RSD
  -  **Mandarin parfait**  
(candied mandarin peel, mandarin cream, white chocolate opaline, thyme and yogurt ice cream) 1200 RSD
- or
-  **Selection of French cheeses** 2200 RSD



## COUVERT



550 RSD