

Faust

Dining Room



Gastronomic symphony "Faust"

I MOVEMENT

SOUS VIDE POACHED SALMON

with fennel salsa, lime cream and wasabi caviar

990

FOIE GRAS PATE

with port wine reduction and pineapple with seared fresh foie gras served on briosche

1800

BEEF TARTAR

with quail egg and briosche

990

GOAT CHEESE MOUSSE

with beetroot, walnuts and polenta chips

550

TUNA TARTAR SEASONED

with tahini paste, avocado mousse and olive oil and cucumber ice cream

1200

MIX LEAVES

with spinach, cherry tomato and elderflower dressing

490

MANGULITZA COLD PLATE

with goat cheese and olives

1100

II MOVEMENT

CHICKEN CONSOMME INFUSED

with thyme

350

SOUP OF THE DAY

320

GRILLED SCALLOPS

with apple parissien poached in butter and lemon gell

1490

DUCK CONFIT RAVIOLLI

with truffle sauce

890

GRILLED OCTOPUS

with carrots, chorizo and saffron soup

1200

SEA FOOD RISSOTO

with parmesan and lemon

750

"A Symphony should be like a story. A Symphony should contain all."
Gustav Mahler (1860-1911) composer and conductor

III MOVEMENT

BRAISED RABBIT BALLOTINE IN SAVOY CABBAGE
with roast celery pure, wild mushrooms and red wine sauce

1800

GRILLED DUCK BREAST
with marinated red cabbage, cepes pure and blueberry sauce

1590

VEAL GOULASH
with mashed potatoes and vitamin salad

1590

RIBS OF MANGULITZA PORK
with apple horseradish pure and celery salad

1200

HOME MADE CORN FLOUR PASTA
with cherry tomato, olive oil, basil and parmesan

750

RIB EYE STEAK
with sauted seasonal vegetables and green peper sauce

5200 / KG

AMERICAN BLACK ANGUS STEAK

15000 / KG

GRILLED TENDERLOIN STEAK
with lioness potatoes, hollandaise sauce and briosche

2300

SEA BASS IN PUFF PASTRY
with mash potato and lemon, confit chery and spinach

2200

MONK FISH
with parsnip and pine nuts pure, kinoa and salsa verde

2500

IV MOVEMENT

ADRIATIC SEA FISH

8700 / KG

LOBSTER

13900 / KG

PRAWNS

4900 / KG

SIDE DISHES

*mashed potatoes 250, sauted seasonal vegetables 250,
asparagus 650, lionesse potatoes 250, red vine sauce 250*

COUVERT

190

All prices are in dinars with VAT included.



Desserts

Faust

Dining Room

MILLEFEUILLE

with hazelnut mousse and hazelnut ice cream

390

BOUNTY LAVAS CAKE

with malibu coconut gel

390

TROPICO PASSION

*(white chocolate mousse with passion fruit insert and stawberry caviar)
served with passion fruit and strawberry gel*

390

BLACK CHOCOLATE TART

with amarena cherries and amarena ice cream

390

FINEST CHEESE SELECTION

with pear chutney and crutons

990

All prices are in dinars with VAT included.

The background of the entire page is a detailed, light-colored illustration. It features a central rectangular panel with a white background. This panel is framed by an ornate, classical-style border. On the left and right sides of the border are large, standing figures in classical robes. The top of the border is decorated with intricate scrollwork and floral motifs. In the center of the panel, the word "Faust" is written in a large, elegant, cursive script. Below it, the words "Dining Room" are written in a smaller, simpler font.

Faust

Dining Room

A detailed illustration of a woman in classical attire, possibly a Greek or Roman goddess or muse, is seated on an ornate chair. She is wearing a long, flowing robe with a draped shoulder and a headband. Her right hand rests on her lap, and her left hand is positioned near the arm of the chair. The background behind her is a continuation of the ornate border seen in the top section.

Faust

Dining Room

Kosančićev venac 29, 11000 Belgrade

Phone: +381 11 328 36 80

Mobile: +381 64 813 20 15

E-mail: office@restoran-faust.rs

www.restoran-faust.rs