

HLADNA PREDJELA
COLD APPETIZERS

DOMAĆA PRŠUTA, 250gr.
HOMEMADE PROSCIUTTO, 250gr **1600rsd**

SELEKCIJA KOZJIH SIREVA, 120gr
u hrastovoj kori i čubru, kestenovom lišću, hrastovom pepelu i stari kozji sir iz ulja
A SELECTION OF GOAT CHEESES, 120gr
in oak bark and summer savory, chestnut leaves, oak ash and the ripened goat cheese in oil **1280rsd**

MOCARELA di BUFALA *, 125gr
BUFFALO MOZZARELLA *125gr **1200rsd**

BURATA na rukoli sa čerijem i pršutom, pesto od bosiljka
BURRATA on arugula with cherry tomatoes and prosciutto, basil pesto **1200rsd**

TANJIR OD MANGULICE
(PRSUTA, KULEN, DUVAN ČVARCI), 190gr
MANGALITSA PLATE
(PROSCIUTTO, KULEN SPICY SAUSAGE, DUVAN ČVARCI), 190gr **1600rsd**

TATAR BIFTEK
STEAK TARTARE **1800rsd**

CARPACCIO BIFTEK

u marinadi od đumbira sa začinskim biljem, kaprom

CARPACCIO BEEF STEAK

in ginger marinade with herbs and capers

1200rsd

CARPACCIO BELA RIBA, rukola, kapar, maslinovo ulje

CARPACCIO WHITE FISH, arugula, capers, olive oil

990rsd

ĆUREĆI PATE, ćuretina sa puterom, pistaćima i domaćim džemom od paradaiza i vanile

TURKEY PATE, turkey with butter, pistachio and homemade tomato and vanilla jam

390rsd

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SEZONSKE OBROK SALATE *

SEASONAL MAIN-COURSE SALADS *

790rsd

Salata sa komoračem, brusnicom, pistaćima

Salad with fennel, cranberries, pistachios

Salata sa radičem, čeri paradaizom, pinjolama

Salad with radicchio, cherry tomatoes, pine nuts

VEGETARIJANSKA SALATA sa crnom domaćom pastom, pinjolama, tikvice, avocadom i parmezanom

VEGETARIAN SALAD with black homemade pasta, pine nuts, zucchini, avocado and Parmesan cheese

790rsd

SUPE I ČORBE
SOUPS AND BROTHS

*Potaži od sezonskog povrća, konsomei od raznih vrsta mesa,
krem čorbe **
*Seasonal vegetable potages, consommés of various types of meat,
cream soups**

350rsd

TOPLA PREDJELA

PASTE I RIŽOTA

Po preporuci šefa kuhinje

PASTAS AND RISOTTOS

Upon the recommendation of the chef

IZBOR IZMEĐU TRI VRSTE PIRINČA

*(BELI, CRNI ORGANSKI, ILI CRVENI ORGANSKI)**

CHOICE BETWEEN THREE TYPES OF RICE

*(WHITE, BLACK ORGANIC OR RED ORGANIC)**

RIŽOTO PO IZBORU:

rižoto milanese, rižoto sa povrćem,

rižoto sa pečurkama

990rsd

RISOTTO BY CHOICE:

risotto milanese, risotto with vegetables,

risotto with mushrooms

PREMIUM RIŽOTO PO IZBORU:

rižoto škampi, rižoto gambori, rižoto sipa

1500rsd

PREMIUM RISSOTO BY CHOISE:

risotto shrimps, risotto prawns, risotto squid

IZBOR IZMEĐU DVE VRSTE PASTA
(FETICINE, TALJATELE)
CHOICE BETWEEN TWO TYPES OF PASTA
(FETTUCCINE, TAGLIATELLE) *

PASTA PO IZBORU:

ortolana pasta, amatriciana pasta, pasta arrabiata

990rsd

PASTA BY CHOICE:

pasta ortolana, amatriciana pasta, pasta arrabiata

PREMIUM PASTA PO IZBORU:

pasta škampi, pasta gambori, pasta tuna

1500rsd

PREMIUM PASTA BY CHOISE:

pasta shrimps, pasta prawns, pasta tuna

BELI TARTUFI 1 GR

550rsd

WHITE TRUFFLE 1 gr

TORTELONI SA MONTASIO SIROM,

Sa sosom od spanaća, pečenim pinjolama, i belim tartufom

790rsd

TORTELLONI WITH MONTASIO CHEESE,

Sauce with spinach, roasted pine nuts, and white truffle

GLAVNA JELA
MAIN COURSES

KRMENADLA OD MANGULICE NA ŽARU, 350gr
GRILLED MANGALITSA CHOPS, 350gr 1090rsd

VRAT OD MANGULICE SOUS VIDE
sa pireom od bundeve, cimetom, aćetom, medom i začinskim biljem
MANGALITSA NECK SOUS-VIDE
with mashed pumpkin, cinnamon, balsamic vinegar, honey and herbs 1500rsd

REBRA OD MANGULICE
RIBS OF MANGALITSA 1400rsd

JUNEĆI BIFTEK 250r.
BEEF STEAK 250gr 2300rsd

SOČNE ĆUREĆE GRUDI *pire od spanaća i kozjeg sira*
JUICY TURKEY BREAST *mashed spinach with goat cheese* 1190rsd

PAČIJE GRUDI SOUS VIDE
sa sosom od višnje, rižoto sa šafranom i pekorino sirom
DUCK BREAST SOUS-VIDE
with cherry sauce, risotto with saffron and pecorino cheese 2000rsd

NASA PONUDA ODLEZALOG ORGANSKOG MESA,
Suvo odležavanje do 28 dana
OUR OFFER OF AGED ORGANIC MEAT,
Dry aging up to 28 days

JUNEĆI RIB EYE 700gr (ZA DVE OSOBE)
BEEF RIB EYE 700gr (FOR TWO PEOPLE) ***5800rsd***

GOVEDINA
WAGYU RIB EYE (KOBÉ)100gr
BEEF
RIB EYE WAGYU (KOBÉ) 100gr ***6000rsd***

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DNEVNA PONUDA RIBE I KATEGORIJE, RAKOVA I ŠKOLJKI *
DAILY OFFER OF THE FIRST CATEGORY FISH, CRABS AND CLAMS

BELA RIBA I KATEGORIJE
FIRST CATEGORY WHITE FISH ***6300rsd/kg***

PRILOZI I SALATE
SIDE DISHES AND SALADS

MIX ZELENIH SALATA *sa sezonskim povrćem*
MIX OF GREEN SALADS *with seasonal vegetables* 530rsd

GRILOVANA BUNDEVA IZ SUVIDA
sa uljem od lešnika i majčinom dušicom
GRILLED PUMPKIN SOUS-VIDE
with hazelnut oil and thyme 300rsd

PIRE DANA
*(bundeva cimet, pire od komorača, pire od karfiola,
pire od graška sa nanom, pire od sezonskog povrća)**
PUREE OF THE DAY
*(pumpkin, cinnamon, fennel puree, mashed cauliflower,
mashed peas with mint, mashed seasonal vegetables)** 300rsd

KROMPIR SOTIRAN *na puteru sa začinskim biljem u crvenom vinu*
POTATOES SAUTÉED *in butter with herbs in red wi* 300rsd

MINI ŠARGAREPA *kuvana na pari, sotirana na puteru*
od bundeve sa čičokom i semenom lana
MINI CARROTS STEAMED, *sautéed in pumpkin butter*
with jerusalem artichoke and linseed 350rsd

CVEKLA IZ SUVIDA

odležala u maslinovom ulju i aćetu, grilovana sa ruzmarinom

BEETROOT SOUS-VIDE

soaked in olive oil and balsamic vinegar with rosemary

300rsd

DUNJE IZ SUVIDA

sotirana na puteru sa suncokretovim semenom i začinskim biljem

QUINCE SOUS-VIDE

sauteed in butter with sunflower seeds and herbs

400rsd

KOMORAČ KUVAN NA PARI

u aromatizovanom puteru, posut parmezanom i gratiniran

FENNEL STEAMED

in flavored butter, sprinkled with parmesan cheese and au gratin

330rsd

GRATINIRANI KROMPIR

sa pekorinom, sotiranim povrćem na maslinovom ulju

AU GRATIN POTATOES

with pecorino and vegetables sautéed in olive oil

300rsd

DEZERTI
DESSERTS

ČOKOLADNI TART
CHOCOLATE TART

400din

TART OD LIMUNA SA PUSLICAMA
LEMON TART WITH MERINGUES

400din

MUS OD KAFE I PISTAČA
COFFEE AND PISTACHIOS MOUSSE

400din

ČOKO BISKVIT SA KREMOM OD BELE ČOKOLADE
CHOCOLATE BISCUIT WITH WHITE CHOCOLATE CREAM

400din