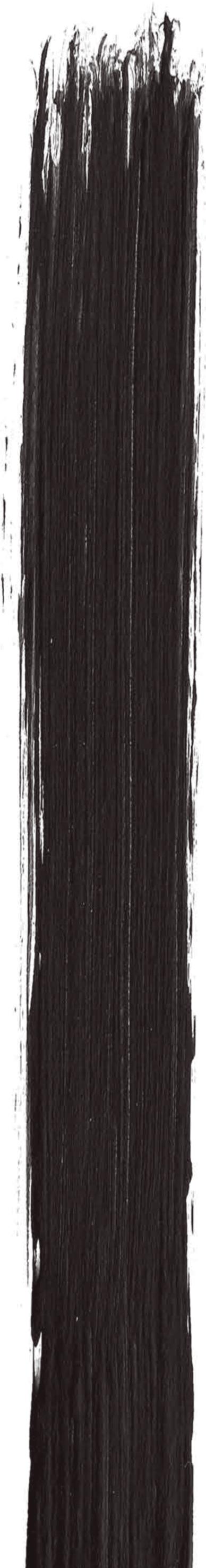




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SOUPS

MASSAMAN CURRY ____ 400rsd

Massaman is a spicy curry, with rich scents and flavours, served with chicken bonbons.

SOUP OF THE DAY ____ 300rsd

SEA FOOD BARIGOULE ____ 350rsd

Sea food Barigoule, a hearty fish broth complemented with prawns and scallops, with a dash of leek oil.

STARTERS

FISH BALLS ____ 650rsd

Breaded Zander fish balls with pickled shallots, lemon gel and tartar sauce.

TERRINE OF WALNUTS AND TAMARIND ____ 700rsd

Terrine of walnuts and tamarind served with a piquant pepper cream, paté of dried apricot, chews nuts, coconut and curry. All complemented by a sharp celery salad. 100% Vegan.

VEGGIE CRACKERS ____ 700rsd

Crackers made of almonds and coriander, served with humus and cashew nut puré, and celery, cucumber and reddish (vegan dish).

ESCARGOT BOURGUIGNON ____ 900rsd

Escargot Bourguignon, the timeless French classic for the courageous.

SHRIMPS ____ 950rsd

Torched shrimps, glazed with their own reduction, served with cauliflower cream fortified with toasted hazelnuts, citrus gel, pickled shallots.

CATTLE FISH ____ 850rsd

Slow cooked sous vide, with potato mousseline, and a dash of soya sauce, with black ink dressing and chives.

GOOSE LIVER ____ 950rsd

Goose liver parfait, served on dry plum puré, and dried duck fillet, shitake mushroom teriyaki and croutons.

SAUSAGE A LA CHEF ____ 850rsd

A sausage, which was created by pure chance, through the curiosity of the chefs, one of the best creations this kitchen ever created. Served with three types of mustard, onion puré and pickles.

SCALLOPS ____ 950rsd

Seared scallops served with lemon pudding, bitter mint soup and carrot satsuma puré.

DRY STEAK ____ 950rsd

Fillet steak, dried in salt, with aromatic herbs, served with a brioche, foie gras, and onion cream.

RABBIT ____ 850rsd

Rabbit confit cooked in duck fat, served on spinach coulis with crunchy pickled vegetables with banana, curry and yoghurt ice cream.

GOOSE ____ 950rsd

Slices of slow cooked goose with stuffing of seasonal mushrooms, goose liver and red wine and apple pure, with goose stock gravy.

MAIN COURSES

TORTELLINI ____ 1050rsd

Stuffed with fontina cheese, and desert wine reduction, served with foie gras and pecorino foam.

BREAM WITH SERBIAN PLUM DUMPLINGS ____ 1400rsd

Bream with shallot compote plum dumplings and creamy red pepper sauce.

TUNA STEAK ____ 1550rsd

Grilled tuna steak, with apple puré and curry, served with celery and cucumber salad, and mustard ice cream.

ZANDER ____ 1450rsd

Zander fillet with beurre blanc sauce with pickled onions, and parsley juice with honey.

SEA BASS ____ 1550rsd

Poached Sea Bass in aromatic butter, tomato jam, glazed mussels, fresh crispy veggies and plenty of olive oil.

CHICKEN SOUS ____ 1450rsd

Chicken with crispy skin, served with creamy white wine sauce, potatoes, with the addition of truffles.

DUCK FILLET ____ 1550rsd

Duck fillet served on a puree of mildly smoked beets, quinoa cooked in beet juice, smoked yogurt and duck demi glace with raspberries.

FILLET STEAK ____ 1700rsd

Slow cooked sous vide, served on sweet potato puré, with aniseed sauce, gorgonzola creme brule and foamy mashed potatoes.

PORK BELLY ____ 1550rsd

Roasted pork belly on squid ink pancake, pickles, chickpeas, mashed potatoes and star anise sauce.

LAMB "PAVE" ____ 1600rsd

Lamb pave served with gnocchi, truffles and lamb bone gravy.

SALADS

MARINATED VEGETABLES ____ 700rsd

With rucola cream and manchego cheese light, fresh and slightly bitter dish.

FRESH SALAD MIX ____ 250rsd

Gluten Free!

GREEN SALAD MIX ____ 450rsd

with the addition of cherry tomatoes, parmesan and pine nuts.

DESSERTS

SNICKERS ____ 450rsd

Cake with peanuts salted caramel with milk and dark chocolate served with milk chocolate, peanut butter pralines and syrup of cocoa nibs, salted popcorn ice cream and caramelized popcorn.

WHITE CHOCOLATE NAMELAKA ____ 450rsd

Served with ice cream and pistachio sponge, and cherry sorbet with cherry granola.

CRUNCHY CARAMEL CAKE ____ 450rsd

Caramel coated with gingerbread crumble, served on gel made of coffee, dates and ginger ice cream.

EXPLOSION OF FRESHNESS ____ 450rsd

We combined lemon mango and passion fruit, and the end result is a refreshing full stop to our menu.