



SOUPS

MASSAMAN CURRY ___ 400rsd

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

SOUP OF THE DAY ___ 300rsd

SEA FOOD BARIGOULE ___ 350rsd

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

STARTERS

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).

TOMATO AND GOAT CHEESE ___ 850rsd

Goat cheese mousse and tomato sorbet served on walnut crumble, with a fennel cracker and topped with truffle shavings.

FOIE GRAS ___ 950rsd

Pulled foie gras, flavoured with cognac and port, served on cream of dried plums, with hazelnut mayonnaise and roast hazelnuts with dark chocolate chips. Yes, this can be your dessert.

GOOSE LIVER ___ 950rsd

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

SAUSAGE A LA CHEF ___ 900rsd

Sausage meat served with mustard, pickles, pork scratching crumble and local ajvar, all topped with seasonal truffle shavings.

SCALLOPS ___ 950rsd

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

CATTLE FISH ___ 850rsd

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

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

RAVIOLI ___ 1150rsd

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

RISOTTO ___ 1400rsd

Beetroot risotto with escargot, truffles and gold leaf.

BREAM WITH SERBIAN PLUM DUMPLINGS ___ 1500rsd

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

ZANDER ___ 1550rsd

Grilled fillet of zander, served with young spinach purée with a hint of Muscat walnut, hollandaise sauce and passion fruit emulsion.

SALMON ___ 1450rsd

Marinated Salmon tartar topped with a poached egg, hollandaise sauce, served with rocket salad, coriander and truffle shavings.

CHICKEN SOUS ___ 1500rsd

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

DUCK FILLET ___ 1650rsd

Panfried Duck fillet served with cream of rocket salad and zesty sauce with aroma of lavender and Szechuan pepper.

FILLET STEAK ___ 1850rsd

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 ___ 1750rsd

Roasted Lamb shoulder served with eggplant purée, feta cheese roll and light cumin sauce.

BEEF THREE WAYS ___ 1850rsd

Glazed Veal cheeks, grilled fillet and veal sweetbreads, served with truffled purée and bordelaise sauce, foam of parmesan and topped with enoki mushrooms and seasonal truffle shavings.

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.

CHOCOLATE AND TONKA BEANS ___ 450rsd

Fluffy dark and milk chocolate, served with white chocolate cream and cashew nut ice cream.

CRUNCHY CARAMEL CAKE ___ 450rsd

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

THE EYE ___ 450rsd

Coconut mousse stuffed with raspberry and beetroot jelly with white chocolate icing, served on a crunchy french cracker.