

ENSO menu: Winter 2019-20

Tasting menu

1. Tasting menu (5 courses) – 4.300

Please choose two starters, two main dishes and one sweet or let yourself be driven by inspiration of our chefs who will, according to your affinities, devise a special tasting menu for you. This tasting menu must be ordered by everyone at the table due to the sophisticated approach. Thank you for understanding.

2. Tasting menu (7 courses) – 5.300

Please choose three starters, three main dishes and one sweet or let yourself be driven by inspiration of our chefs who will, according to your affinities, devise a special tasting menu for you. This tasting menu must be ordered by everyone at the table due to the sophisticated approach. Thank you for understanding.

3. Enso 10 freestyle – 7.900rsd

Let yourself be driven by inspiration of our chefs who will, according to your affinities, devise a special tasting menu for you. This tasting menu must be ordered by everyone at the table due to the sophisticated approach. Thank you for understanding.

Soups

1. Sea food Barigoule – 350rsd

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

2. Tom Yum – 450rsd

Our take on the famous Thai Tom Yum soup.

3. Soup of the day – 300rsd

Appetizer

1. Pork sausage – 900rsd

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

2. Rabbit – 850rsd

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

3. 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

4. Goose – 950rsd

Slices of slow cooked goose with stuffing of seasonal mushrooms, goose liver and brandy, served on apricot coulis and red wine and apple puree, with goose stock gravy.

5. Tortellini – 850rsd

Hand made tortellini, filled with rabbit filet, buratta cheese and tomato sauce.

6. Pig Tails 850rsd

Slow cooked pig tails, then fried, served with tomato and gherkin sauce, bbq sauce, cream of spinach and a devilled egg

7. Tuna – 950rsd

This meal brought tuna back into the land of unusual flavors. Prepared with chicken cream and soya sauce, served with rice chips and parsley-flavored maltodextrin.

8. Beefsteak carpaccio – 900rsd

The winter came and brought amazing flavors. This beefsteak carpaccio served with smoked sea bass and buffalo mozzarella snowflakes is something that you have to try.

9. Octopus – 850rsd

Octopus served with cauliflower and leek puree is a perfect combination for these easy winter days.

Main courses

1. Chicken Sous – 1.500rsd

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

2. Sound of sea – 1.900rsd

For Seafood lovers, salmon, mussels and octopus, served with fennel purée with caper dressing.

3. Atlantic wolffish – 1.550rsd

Atlantic wolffish, with sweet potato, truffles and parmesan.

4. Zander – 1.600rsd

Grilled fillet of zander fish with crispy polenta, red cabbage and peanut purée, and broccoli coulis

5. Lamb – 1.750rsd

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

6. Beef Fillet – 1.850rsd

Choice cut of Beef Fillet pan grilled with Portobello mushrooms in butter with herbs. Served with Gewürztraminer sauce

7. Duck – 1.650rsd

Roast duck breast fillet and leg, served on a cream of Granny Smith apples with red cabbage and Sauce Royale

8. Pork Ribs 1650rsd

Slow cooked pork ribs with a hint of anise, pumpkin and parsnip purée with bone broth gravy

9. Aubergine – 800rsd

Aubergine is a key part of our gastronomic adventure, here we have honey glazed it, sprinkled with sesame seeds and served with rocket salad.

10. Mangalitsa fillet – 1700rsd

Mangalitsa and pork belly fillet, served with bean ragu and cream, with red cabbage puree.

Salads

1. Fresh salad mix – 250rsd
2. Green salad mix with the addition of cherry tomatoes, parmesan and pine nuts – 450rsd

Sweet

1. Crunchy caramel cake – 450rsd

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

2. Hazelnut and walnut 450rsd

Hazelnut and walnut sponge cake served with a scoop of hazelnut ice-cream, a nougat ball and a cube of dehydrated goat's milk yoghurt

3. Lemon cake 450rsd

Lemon airy dessert, a combination of lemon and lemon liquor on a biscuit base