



## **ENSO Summer menu 2023.**

1. **Tasting menu (5 courses) – 6.500rsd**  
**Wine pairing – 2900rsd**

*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) – 8.500rsd**  
**Wine pairing – 4000rsd**

*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 – 11.500rsd**  
**Wine pairing – 5500rsd**

*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 – 700rsd**

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

### **2. Tom Yum – 700rsd**

*Our take on the famous Thai Tom Yum soup.*

## **Appetizers**

### **1. Rabbit – 1.650rsd**

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

### **2. Goose – 1.650rsd**

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

### **3. Octopus - 2.100rsd**

*Grilled Octopus with baby potato confit and a spicy aromatic herb salsa.*

### **4. Carp spawn in Kadaifi – 1.450rsd**

*A gourmet specialty and our version of the famous kadaifi. Carp spawn coated with kadaifi, baked and served with vermouth sauce.*

### **5. Beef tongue – 1.500rsd**

*Beef tongue is a specialty widely distributed in the world.*

*Our chefs bring an innovative rose-shaped version of beef tongue, complete with the taste of mole sauce, pistachios and pickled onions.*

### **6. Vege labne – 1.400rsd**

*A heavenly bite for vegetarians. Lentil and Mint Popcorn on Cashew Cream Cheese.*

### **7. Smoked king prawns – 1650rsd**

*This Mediterranean dish in our version will win you over with an unusual combination of briefly smoked king prawns with onion ice cream, cherry and champagne sorbet, and crispy cuttlefish ink crackers. After a bite, a slight champagne taste lingers in the mouth.*



## **Main courses**

**1. Aubergine – 1.700rsd**

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

**2. Bream with serbian plum dumplings – 2.700rsd**

*Bream with shallot compote plum duplings and creamy red pepper sauce.*

**3. Lamb – 2.950rsd**

*Lamb roulade, Harissa sauce, sous vide cabbage with brown butter, dehydrated sauerkraut, oxidized pear puree.*

**4. Asparagus – 1.900rsd**

*Sauteed asparagus in butter, sprinkled with seasonal mushrooms and truffles, served with asparagus cream.*

**5. Catfish – 2.700rsd**

*Catfish caught on a fishing rod from the bottom of the Tisa River, served with sautéed leeks, celery chutney and lemon peel jam and pepper sauce.*

**6. Beef tail – 2.700rsd**

*Beef tail terrine, served with hand-made beetroot dumplings filled with tomato jam, pea espuma, orange lentil puree and horseradish sauce.*

**7. Beef steak – 3.300rsd**

*Beef steak, amaranth popcorn, red cabbage as a sauce, puree, jam and parmesan espuma*

**8. Quail – 3.100rsd**

*Quail combined with goose liver seasoned with java pepper, apple puree, carrots and crispy wheat.*



## **SALADS**

1. **Fresh salad mix – 500rsd**
2. **Green salad mix with the addition of cherry tomatoes, parmesan and pine nuts – 650rsd**

## **DESERTS**

1. **Crunchy caramel cake – 750rsd**

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

2. **Lemon tart - 750rsd**

*Refreshing lemon tart with pearls of white chocolate and basil ice cream.*

3. **Banana and cardamom – 750rsd**

*Orange mousse on banana bread, and cardamom ice cream.*

4. **Chocolate and yogurt – 750rsd**

*Chocolate, coffee and yogurt cylinders, mango and caramel.*