



ENSO winter menu 2023.

Tasting menu (5 courses) – 6.900rsd

(Wine pairing selection of Serbian wines – 3.100rsd)

(Wine pairing premium wines – 5.000rsd)

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.

Tasting menu (7 courses) – 9.100rsd

(Wine pairing selection of Serbian wines – 4.300rsd)

(Wine pairing premium wines – 6.700rsd)

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.

Enso 10 freestyle – 11.900rsd

(Wine pairing – 6.300rsd)

(Wine pairing premium wines – 9.500rsd)

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

Sea food Barigoule – 700rsd

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

Tom Yum – 700rsd

Our take on the famous Thai Tom Yum soup.

Appetizers

Rabbit – 1.850rsd

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

Goose – 1.850rsd

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.

Vege labne – 1.550rsd

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

Beef tongue – 1.750rsd

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.

Prawns – 1.750 rsd

Prawns, prawn sauce, celery puree, granny smith apple

Duck bresaola – 1.750 rsd

Duck smoked bresaola, orange emulsion, followed by red orange sorbet, tzatziki foam and spicy sprigs.

Tartare steak – 2.100 rsd

Finely chopped fresh steak, seasoned with red pepper, toasted onion, Worcestershire sauce, egg yolk, bacon, capers and pickled dill. Served with butter we made with bourbon whiskey, estragon and dark beer mustard.

Octopus - 2.300rsd

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



Main courses

Aubergine – 1.750rsd

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

Beetroot – 1.950rsd

Beetroot burger on an apricot and passion fruit bun, coated with hazelnuts, followed by chipotle mayonnaise.

Chicken – 2.800 rsd

Chicken fillet with caramelized butter and rosemary, chicory puree, mushroom, chestnut and corn ragout and cauliflower and ginger sauce.

Catfish – 2.800rsd

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.

Perch - 2.800 rsd

Grilled perch fillet, accompanied by black snapper, spinach puree and fennel sauce and white lentils.

Bream with serbian plum dumplings – 2.900rsd

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

Lamb – 3.200rsd

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

Beef tail – 2.900rsd

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

Beefsteak – 3.700 rsd

Beefsteak, demiglace sauce, goose liver and prune puree, served with shitake mushroom cappuccino, mashed potatoes and milk foam.

Pork neck – 2.850rsd

Pork neck cooked in vacuum, smoked bacon sauce, cannelloni filled with pea puree, vinegar gel, hazelnut and sherry gel.



SALADS

Fresh salad mix – 600rsd

Green salad mix with the addition of cherry tomatoes, parmesan and pine nuts – 800rsd

DESERTS

Crunchy caramel cake – 700rsd

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

Lemon tart - 700rsd

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

Pistachio - 700rsd

Pistachio cream, "cocoa nib" biscuit, accompanied by dehydrated raspberry, caramelized white chocolate ice cream and raspberry coulis.

Nirvana tart - 700rsd

Tart combined with banana compote, hazelnut cream, followed by five-spice pudding, lemon gel and rhubarb sorbet.