



ENSO menu: Winter 2021-2022

Tasting menu

1. Tasting menu (5 courses) – 4.500rsd

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) – 5.500rsd

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 – 7.500rsd

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

1. Sea food Barigoule – 500rsd

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

2. Tom Yum – 500rsd

Our take on the famous Thai Tom Yum soup.



Appetizer

1. Escargot – 1200rsd

We are not fans of the hashtag #foodporn but in this case we have to make an exception. The Escargot is served on spinach puree, with crunchy garlic bread and garlic crisps. This dish is obscenely orgasmic

2. Terrine of walnuts and tamarind – 900rsd

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

3. Rabbit – 1200rsd

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

4. Goose – 1200rsd

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. Duck Confit Croquettes – 900rsd

with citrus coulis and feta cheese, a perfect introduction to Enso 's world of flavours and an ideal partner to a choice glass of wine

6. Steak Tartare – 1.400rsd

Prime minced beef fillet, seasoned with finely chopped shallots, pickles and Sicilian capers. Served with Foyot sauce, homemade mustard, cranberries in red wine, potato chips, homemade ketchup and Brioche.

7. Octopus -1.350rsd

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



8. Cuttlefish – 1.200rsd

Cuttlefish on a bed of onion crumble, served with ink sponge, hazelnut mayo and spinach jus. This dish is a combination of salty and sweet flavours

9. Duck liver parfait – 1000rsd

We are inspired by this creation, and it is a constant that connects all our menus past and present. This winter version will delight you with its combination of citrus and coffee flavours.

Main courses

1. Bream with serbian plum dumplings – 1.850rsd

Bream with shallot compote plum duplings and creamy red pepper sauce

2. Chicken Sous – 1.800rsd

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

3. Fillet Steak – 2400rsd

For this winter, our fillet steak is accompanied with pickled Chinese cabbage, crispy sweetbread, and spring onion espuma. To round off the flavours, it is served on a juniper and pepper sauce

4. Sturgeon – 1.700rsd

Sturgeon fillet served with a reduction of fish broth, combined with celery and hazelnuts, creating an ideal balance of tastes



5. Aubergine – 1100rsd

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

6. Lamb – 1.900rsd

Four lambs slow cooked, for up to 36 hours, in citrus with a sprinkle of olive oil. The roll is finished off in butter and served on cauliflower cream with mint gel and topped with with lamb bone gravy and Manchego cheese *espuma*.

7. Duck – 1.800rsd

Duck drumstick with sweet and sour sauce of orange, cauliflower and chestnuts

8. Pork Belly – 1.700rsd

Perfectly prepared Pork Belly, steamed quince, mild sauce with mustard and lots of fresh horseradish

9. Mezzalune – 1.500rsd

Pasta dough stuffed with pumpkin and almonds in béchamel sauce with truffles

10. Žuća's bean stew – 1.500rsd

Bean stew is a traditional Serbian dish, it was known as "army beans" during the 1st world war. Although every family has its own secret recipe and considers theirs to be the best, we know this one, with the most special ingredient (love) is certainly the best one you will try.

Salads

1. Fresh salad mix – 400rsd

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



Sweet

1. Crunchy caramel cake – 550rsd

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

2. Apple and caramel cake - 550rsd

This cake brings a scent of autumn with its apple and caramel variations

3. Pear parfait – 600rsd

Combine pears, cranberries, and angostura bitters, and you get probably the best cake ever

4. Chocolate fantasy with truffles – 600rsd

This magic chocolate delight will brighten your day. Chocolate cream and espuma served with white chocolate ice cream