



ENSO menu: Summer 2021

Tasting menu

1. Tasting menu (5 courses) – 3.900rsd

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) – 4.900rsd

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 – 6.900rsd

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 – 400rsd

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.

3. Soup of the day – 350rsd



Appetizer

1. Duck Confit Croquettes – 600rsd

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

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 – 900rsd

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.

5. Steak Tartare – 1000rsd

Steak Tartar with truffles and potato crisps gives this classic dish a new and aromatic angle.

6. Duck pâté - 900rsd

Duck pâté, reinforced with flavours of strawberries, coriander and dark chocolate, a dish that sparks the desire of those who love the combination of sweet and salty

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. Ravioli – 700rsd
Ravioli stuffed with goat cheese and walnuts, served with cream of blue cheese and a carrot and orange coulis

9. Octopus -1250rsd
Grilled Octopus with baby potato confit and a spicy aromatic herb salsa

10. Duck liver – 800rsd
Duck liver with flavours of local muscat wine, and pear brandy, served with walnut crumble

Main courses

1. Chicken Sous – 1.450rsd

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

2. Zander – 1.400rsd

Grilled Zander fillet served with cauliflower panna cotta, marinated seasonal mushrooms, prawn and fish bone sauce and fried onions

3. Seabass fillet – 1.500rsd

Seabass fillet with pan fried fennel, beetroot aioli and fennel jam

4. Beef Fillet – 1.750rsd

Beef fillet served with aubergine cream and miso paste, mushroom and aubergine duxelles and Gewürztraminer sauce



5. Duck – 1.550rsd

Fillet of Duck breast glazed with biscuits and herbs, smoked yoghurt, beetroot and lemon jelly

6. Fillet of Flounder – 1500rsd

Fillet of Flounder served with marinated vegetable brunoise, infused with tarragon and basil, with a side of fennel purée with a light vegetable sauce

7. 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.

8. Mangalitsa fillet – 1700rsd

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

9. Rabbit – 1500rsd

Leg and Saddle of Rabbit with gravy and a cream of basil and courgettes, served with a five bean salad

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 – 500rsd

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

2. Chocolate parfait - 500rsd

A sweet quartet of caramelised white chocolate parfait, almond purée with citrus nougat, coffee ice cream and apple vanilla purée

3. Pear parfait – 500rsd

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

4. Mascarpone and orange mousse slice – 450RSD

Mascarpone and orange mousse slice served with milk ice cream on almond crumble, honeycomb and strawberry yoghurt