
ensō

Ensō,
a circle drawn in a single brushstroke, symbolises the freedom of a moment when the mind falls silent and the hands create from the heart.

This simple idea also shapes our approach to gastronomy: an openness to new flavours, respect for ingredients, and the freedom to see the familiar from a different perspective.

For the past ten years, Head Chef Nedeljko Jerković has been shaping the culinary identity of ensō, bringing together experience, creativity and a contemporary approach to ingredients through his signature tasting menus.

The new concept at ensō centres on six- and eight-course tasting menus, inspired by the seasons and the finest locally sourced ingredients. At its heart are quality, freshness and a desire to showcase the very best our region has to offer.

The tasting menus will evolve with the seasons, following the rhythm of nature, while the restaurant's signature classics will remain available à la carte.

Every dish is a story, an emotion and a dedication, all woven into a perfect circle.

Welcome into our circle.

TASTING MENU

The tasting menu introduces new dishes that reflect the changing seasons and the availability of the finest seasonal ingredients.
Each new season offers chef Nedeljko an opportunity to present different flavours, combinations and ideas, shaping the menu around what nature has to offer at that particular time.

/ Tasting menu 8 can be ordered until 9pm /
/ Tasting menu 6 can be ordered until 9:30pm /

Tasting menu 6 (6 courses)
8,900rsd

Wine pairing selection of Serbian wines
4,700rsd

Premium wine pairing
6,400rsd

Tasting menu 8 (8 courses)
10,900rsd

Wine pairing selection of Serbian wines
6,300rsd

Premium wine pairing
8,900rsd

The tasting menu is available for a minimum of two guests.
Due to the preparation and serving process,
all guests at the table are required to order the tasting menu.

*All prices are **per person***

Couver (per person) - 400rsd

À LA CARTE

The à la carte menu brings together ensō classics, dishes that have defined the restaurant's first decade, won over our guests and become an integral part of our identity. These are the flavours guests return for, dishes that have marked different chapters of our journey and remain just as meaningful today.

/ À la carte menu can be ordered until 10pm /

APPETIZERS

Vege labne
A heavenly bite for vegetarians. Lentil and mint popcorn on cashew cream cheese

1 900 RSD

Open sandwich
Flavored steak, avocado, mushroom duxelles

2 100 RSD

Cuttlefish
Cuttlefish, onion crumble, cuttlefish ink sponge, hazelnut mayonnaise and spinach jus.

2 500 RSD

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

2 500 RSD

Goose
The goose has been on the menu since the restaurant first opened and remains its most popular appetiser. It is slow-cooked at a very low temperature for almost 30 hours, using the whole goose, combined with seasonal mushrooms and cognac. The dish is served on an apricot coulis, accompanied by apple and red wine purée, and finished with a sauce made from goose bones.

2 500 RSD

Couver (per person) - 400rsd

MAIN COURSES

Aubergine
Eggplant glazed with honey and sesame, served with an arugula salad.
2 300 RSD

Zander roe and poppy seed ravioli
Ravioli cooked in beetroot juice, filled with dried pike perch roe, served with a poppy seed cream
3 100 RSD

Bream with Serbian plum dumplings
Bream with shallot compote plum dumplings and creamy red pepper sauce.
3 300 RSD

Lamb
Lamb roulade, Harissa sauce, sous vide cabbage with brown butter, dehydrated sauerkraut, oxidized pear puree
3 900 RSD

Steak
Beef Tenderloin, potato rose, red cabbage, grapefruit
4 500 RSD

DESSERT

Lemon tart
Refreshing lemon tart with pearls of white chocolate and basil ice cream
900 RSD

Miso and mango cake
Corn flan, miso ice cream, mango espuma
900 RSD

Couver (per person) - 400rsd

WINE LIST

Champagne and sparkling wine 0.75

Marsuret / Prosecco extra dry / Treviso / Italy	650 / 3 100 RSD
Raventos i Blanc / Cava Blanc de Blancs / Sant Sadurnia d Anoia / Spain	4 800 RSD
Louis Roederer Brut / Champagne / France 0,75	13 900 RSD
Louis Roederer Brut / Champagne / France 0,375	7 900 RSD
Bilecart Salmon brut rose / Champagne / France 0,75	23 500 RSD
Bilecart Salmon brut rose / Champagne / France 0,375	13 300 RSD
Pol Roger brut reserve / Champagne / France 0,75	15 300 RSD
Pol Roger brut reserve / Champagne / France 0,375	9 300 RSD
Bereche et Fils / Brut reserve / Champagne / France	14 900 RSD
Larmandier - Bernier / Longitude / Premier cru / Champagne / France	17 600 RSD

White wine

Winery Budimir / Tamjanika / Župa / Serbia	800 / 3 600 RSD
Winery Jelić / Morava / Valjevo / Serbia	750 / 3 500 RSD
Winery Bjelica / Saga / Sauvignon blanc / Serbia	950 / 4 500 RSD
Winery Erdevik / Kunst / Pinot grigrio / Orange / Serbia	1 050 / 5 000 RSD
Winery Bastian / Malvazija / Istra / Croatia	950 / 4 500 RSD
Winery Bikicki / Uncensored / Traminac / Orange / Serbia	1 170 / 5 500 RSD
Winery Baša / Furmit / Orange / Serbia	1 450 / 6 900 RSD
Winery Breg / Grašac / Fruška Gora / Serbia	870 / 4 100 RSD
Winery Lakićević / Picus / Chardonnay / Serbia	1 100 / 5 100 RSD
Winery Bjelica / Babaroga / Chardonnay / Fruška Gora / Serbia	2 100 / 9 700 RSD
Bodega Zarate / Albarino / Galicija / Spain	1 000 / 4 500 RSD
Eugenio Collavini / Sauvignon blanc / Friuli / Italy	950 / 4 500 RSD
J. Hofstatter / Pinot grigio / Aldo Adige / Italy	950 / 4 500 RSD
Cotes du Rhone E.Guigal blanc / Rhone / France	950 / 4 500 RSD
J. Hofstatter / Gewurztraminer / Aldo Adige / Italy	1 150 / 5 250 RSD
Giovanni Rosso / Etna Bianco / Carricante / Sicilija / Italy	1 300 / 5 900 RSD
Rudi Pichler / Riesling / Terrassen Smaragd / Wachau / Austria	1 550 / 7 500 RSD
Cantina Terlan / Pinot Bianco / Alto Adige DOC / Italy	1 000 / 4 500 RSD
Louis Latour / Chablis La Chanfleure / Chardonnay / Chablis / France	1 450 / 6 900 RSD
Vie di Romans / Chardonnay / Friuli / Italy	2 000 / 9 500 RSD
Vie di Romans Piere / Sauvignon blanc / Friuli / Italy	2 000 / 9 500 RSD
Moillard Grivot / Chablis premier 1er cru / France	1 850 / 8 800 RSD
Chateau Carbonnieux blanc / Sauvignon blanc, Semillon / France	13 500 RSD
Louis Jadot / Puligny-Montrachet / Chardonnay / France	23 000 RSD

Rose

Chichateau / Pink punk / Cab.Franc, Merlot, Cab.Sauvignon / Fruška Gora / Serbia	750 / 3 400 RSD
Winery 100 žena / Rose / Merlot / Vele Polje / Serbia	800 / 3 900 RSD
Domaine Ott / By Ott / Grenache,Syrah, Cinsault / Provence / France	1 050 / 4 900 RSD

Red wine

Winery Zmajevac / Prokupac / Topola / Serbia	800 / 3 600 RSD
Finca Villacreces / Pruno / Tempranillo, garnacha / Ribera del duero / Spain	1 050 / 4 700 RSD
Madžić / the Merlot / Selevac / Serbia	930 / 4 300 RSD
Winery Bikicki / Lily / Merlot / Serbia	930 / 4 300 RSD
Winery Deurić / Aksiom / Probus, Marselan, Merlot i Petit Verdot / Fruška Gora / Serbia	950 / 4 800 RSD
Winery Budimir / Prokupac Boje Lila / Župa / Serbia	1 050 / 4 700 RSD
Descendientes de J. Palacios / Petalos / Mencia / Bierzo / Spain	1 250 / 5 700 RSD
Winery Dumo / Pinot Noir / Serbia	1 300 / 6 100 RSD
Winery Chichateau / Fabula Lagum / Cab. Franc, Merlot, Cab. Sauvignon / Fruška Gora / Serbia	1 400 / 6 600 RSD
Winery Erdevik / Stifler's mom / Shiraz / Serbia	1 950 / 9 500 RSD
Winery Cilić / Kašmir / Cabernet Sauvignon / Serbia	12 500 RSD
Winery Matalj / Kremen Kamen / Cabernet Sauvignon / Negotin / Serbia	17 500 RSD
Winery Kamnik / Winemakers selection / Merlot, Vranac, Carmenere / North Macedonia	800 / 3 500 RSD
Bodega Casa Castillo / Monastrell / Jumilla / Spain	1 050 / 4 700 RSD
Tenuta di Biserno / Insoglio del cinghiale / Merlot, Cabernet Franc, Cabernet Sauvignon, Syrah / Bolgheri / Italy	1 550 / 7 400 RSD
Winery Kamnik / Carmenere / North Macedonia	1 550 / 7 400 RSD
Fontodi / Chianti classico / Sangiovese / Panzano / Toscany / Italy	1 700 / 7 700 RSD
Remelluri reserva / Tempranillo, Garnacha, Graciano / Rioja / Spain	1 800 / 8 500 RSD
Tenuta San Guido / Guido Alberto / Cabernet Sauvignon Merlot / Italy	2 200 / 10 500 RSD
Marina Cvetić / Iskra / Montepulciano d'Abruzzo / Abruzzo / Italy	1 850 / 8 900 RSD
Domaine de Chevalier / L' Espirit De Chevaliere / Cab.Sauvignon,Merlot / Pessac Leognan / Bordeaux / France	2 050 / 9 500 RSD
Jean Michel Guillion / Pinot noir / Bourgogne / France	2 200 / 10 500 RSD
Le petit Smith Haut Lafitte rouge / Cab.Sauvignon, Merlot / Pessac Leognan / France	2 200 / 10 500 RSD
Domino de Pingus / Psi / Tempranillo, Garnacha / Ribera del Duero / Spain	2 200 / 10 500 RSD
Chateau Carbonieux rouge / Cab.Sauvignon, Merlot / Pessac Leognan / Bordeaux / France	2 500 / 12 000 RSD
Il Poggione / Brunello di Montalcino / Sangiovese / Montalcino / Italy	9 700 RSD
Antonin Guyon / Beune / Pinot noir / Burgundy / France	13 500 RSD
Chateau Corbin / Merlot, Cab.Franc / St. Emilion Grand Cru / France	13 500 RSD
Vietti Barolo Castiglione / Piedmont / Nebbiolo / Italy	13 100 RSD
Tenuta di Biserno / il Pino / Merlot, Cab. Franc, Petit verdot, Cab. Sauvignon / Italy	13 900 RSD
Dominio de Pingus / Flor de Pingus / Tempranillo / Ribera del duero / Spain	25 400 RSD
Marchesi Antinori / Tignanello / Sangiovese, Cab.Sauvignon, Cab.Franc / Chianti / Italy	29 000 RSD
Fontodi / Flaccianello / Sangiovese / Panzano / Toscany / Italy	27 000 RSD
Chateau Palmer / Alter Ego / Merlot, Cab.Sauvignon, Petit Verdot / Margaux / Bordeuaux / France	27 000 RSD
Chateau Clinet Pomerol / Merlot, Cab. Sauvignon / France	32 000 RSD
Chateau Pontet Canet / Cab. Sauvignon, Merlot / France	45 000 RSD
Chateau Pichon Baron / Cab.Sauvignon, Merlot / Paulliac / Bordeaux / France	62 000 RSD

Dessert wine

Winery Budimir / slatka mala Tamjanika / Župa / Serbia	1 100 / - RSD
Winery Bikicki / Makana / Serbia	1 100 / - RSD
Crasto 10yo Tawny Port / Portugal	1 100 / - RSD
Michele Chiarlo / Moscato d Asti / Italy	700 / 3 250 RSD
Vecchio Florio / Marsala Superiore dolce / Italy	700 / - RSD

BEVERAGE LIST

Mineral water

Knjaz Miloš 0.25	270 RSD
Knjaz Miloš 0.75	390 RSD
Aqua Viva 0.25	270 RSD
Aqua Viva 0.75	390 RSD
Aqva Pana 0.75	470 RSD
San Pelegrino 0.75 - sparkling water	470 RSD

Coffee and tea

Espresso	250 RSD
Espresso sa mlekom	260 RSD
Capuccino	280 RSD
Café latte	310 RSD
Tea	350 RSD

Sodas

Pepsi	330 RSD
Pepsi zero	330 RSD
7Up	330 RSD
Fever Tree	550 RSD
Red Bull energy drink 0.25	550 RSD

Freshly squeezed juice

Lemonade	390 RSD
Orange	390 RSD

Juice

Peach / Apple / Blueberry / Orange	330 RSD

Aperitif

Amaro Ramazzotti	390 RSD
Amaro Nonino Reserve	630 RSD
Campari	430 RSD
Martini	430 RSD
Pelinkovac	380 RSD
Jagermeister	410 RSD
Grappa	550 RSD

Vodka 0.04

Absolut	490 RSD
Absolut Elyx	790 RSD
Beluga Noble	890 RSD

Gin 0.04

Hendricks gin	610 RSD
Beefeater	490 RSD
Monkey 47	720 RSD

Rum 0.04

Havana Club 3	430 RSD
Havana Club 7	590 RSD
Diplomatico reserva	730 RSD
Bumbu	590 RSD

Tequila 0.04

Olmeca Blanco	470 RSD

Whiskey 0.04

Jameson	470 RSD

Whiskey blended 0.04

Johnnie Walker Black Label	690 RSD
Nikka Days blended	890 RSD
Chivas Regal 12 YO	590 RSD
Chivas Regal 18 YO	990 RSD

Whiskey malt 0.03

Aberlour 12 YO	850 RSD
Macallan 12 YO	1 550 RSD
Laphroaig 10 YO	780 RSD
Dalwhinnie 15 YO	950 RSD

Bourbon

Four Roses	590 RSD
Jack Daniel's	590 RSD
Woodford Reserve	650 RSD

Cognac 0.04

Martel V.S.O.P	750 RSD
Martell X.O. France	2 500 RSD
Ison Kovilj	1 150 RSD

Liquer 0.04

Baileys	470 RSD
Limuncelo	450 RSD

Local rakija 0.04

Viljamovka 10 YO Paun	490 RSD
Šljiva 20 YO Paun	490 RSD
Arkanj Kovilj (rakija od jabuke)	600 RSD
Kajsija Baraba	450 RSD
Stara Sokolova Šljiva 12 YO	1 150 RSD
Gorda šljiva	530 RSD
Tok Šljiva 4. god	530 RSD
Dunja Konstantin Bodin	490 RSD
Šamar	530 RSD

Beer 0.33

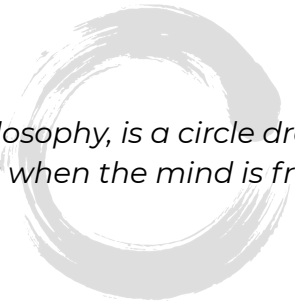
Staropramen	390 RSD
Stella Artois	450 RSD
Corona	590 RSD
Kabinet Brrkaaa	490 RSD

Cocktails

Mojito	890 RSD
Virgin mojito	650 RSD
Cosmopolitan	890 RSD
Margarita	890 RSD
Caippirinha	890 RSD
Aperol Spritz	890 RSD
Hugo Spritz	890 RSD
Negroni	890 RSD
Gimlet	890 RSD
Espresso Martini	890 RSD

Please note that service is not included in the total.
If you enjoyed your experience and wish to acknowledge the efforts of our team, you are welcome to leave a gratuity at your discretion.

Thank you for dining with us.



Enso *(円相, "circle"), in Zen philosophy, is a circle drawn in one or two brushstrokes to express the moment when the mind is free to let the body create.*