

Autumn / Winter

Amuse-Bouche / Appetizers

- Mangulitza Candle - 300 RSD
- Pork Rib/Teriyaki/Spring Onion - 450 RSD
- Foie Gras/Prune/Red Wine - 1000 RSD
- Smoked Sea Bass/Onion/Wine/Black Olive/Citruses - 750 RSD
- Carpaccio/Smoked Sea Bass/Candied Lemon/Purple Onion/Olive Oil/Black Olive - 1,450 RSD
- Prawns/Smoked Honey/Zucchini, Leek, Baby Carrot/Smoked Berries - 650 RSD
- Štrukli (Dumplings)/Sour Cream/Beef - 850 RSD

Soups & Potages

- Colour Fish Soup - 400 RSD
- Pea Essence - 350 RSD
- Beef Soup - 350 RSD

Pasta & Risotto

- Risotto Sotto Bosco - 1,300 RSD
- Black Risotto/Cuttlefish - 1,500 RSD
- Ravioli/Beef/Peas/Parmesan - 1,300 RSD
- Spaghetti Carbonara - 1,100 RSD

Main Dishes

- Smoked Duck Breasts/Onion Seedlings/Cranberry/Red Wine/Multicoloured Pepper - 2,600 RSD
- Veal Medallion/Pear/Fennel/Garlic/Demi-Glace - 2,300 RSD
- Zepter Steak/Celery Root/Zu Sauce/Zucchini - 2,500 RSD
- Lamb Fillet/Celery/Garlic/Raspberry Ice Cream - 2,000 RSD
- Dentex/Onion Seedlings/Black Tea/Martini/Potato Mousse - 2,400 RSD
- Sea Bass/Hazelnut/Sabajon/Grand Marnier/Caviar/Purple Onion - 2,350 RSD
- Monkfish/Buzara/Potato/Mascarpone/Dill and Parsley Oil - 2,100 RSD

Deserts

- Belgian Chocolate Mousse/Raspberry Powder/Berry Yolk - 500 RSD
- Zepter Mono Cake/White Chocolate/Frozen Raspberries - 400 RSD
- Flambéed Pear/Vanilla Ice Cream - 550 RSD

Personalized fine dining experience!

Testing Menu - 4, 6 & 8 courses
+ wine pairing

All prices in RSD