

TASTING MENU

PLEASE PLAN AT LEAST 2 AND A HALF HOURS FOR THIS MEAL,
IN ORDER TO ENJOY EACH OF THESE COURSES COMPLETELY.

AMUSE BOUCHE

JERUSALEM ARTICHOKE VELOUTÉ

SERVED WITH FOIE GRAS FRICASSEE AND BLACK TRUFFLES

VALDOBBIADENE PROSECCO SUPERIORE BRUT, NINO FRANCO
VALDOBBIADENE, ITALY

TIGER PRAWN CARPACCIO

SERVED WITH SEAWEEDS, SESAME DRESSING AND RASPBERRIES JELLY
FOCACCIA WITH LEMON PASTE AND PARMA HAM

COL DISORE, RUSSIZ SUPERIORE 2012
COLLIO, ITALY

CONGER EEL GLAZED IN FIPU NAGE

SERVED WITH RED AND WHITE QUINOA, YUZU JELLY AND MATCHA TEA SAUCE

TRI MORAVE, TEMET 2014
LOZOVIK, SERBIA

VEAL RAVIOLO

SERVED WITH SWEETBREADS, BLACK TRUFFLES AND PÉRIGUEUX SAUCE

BARBERA D'ALBA, PAOLO SCAVINO 2012
PIEMONTE, ITALY

MONKFISH WRAPPED IN NORI

SERVED WITH GREEN LENTILS DU BERRY
IN LEMON GRASS BEURRE BLANC AND MAGHREB COUSCOUS

CAMANET, VINARIJA ALEKSIĆ 2011
VRANJE, SERBIA

OR

VEAL BLANQUETTE

SERVED WITH CHÂTEAU POTATO, MUSHROOMS AND VEGETABLES

PINOT NOIR, MARJAN SIMČIČ 2013
GORIŠKA BRDA, SLOVENIA

PRE DESSERT

BAKED CHEESE CAKE

WITH CHERRY JELLY,
PISTACHIO CREAM AND CHERRY YOGHURT SORBET

TOKAJI ASZÚ 5 PUTTONYOS, CHÂTEAU DERESZLA 2009
TOKAJ-HEGYALJA, HUNGAR

PETIT FOURS

TASTING MENU / 7 COURSES - 8.900 RSD PER PERSON
TASTING MENU / WITH WINE PAIRING - 11.900 RSD PER PERSON

THE TASTING MENU APPLIES TO THE ENTIRE TABLE
LAST ORDER FOR THE TASTING MENU IS AT 9.00 PM