



THE NEW OFFER OF THE SQUARE RESTAURANT IS BASED ON THE BEST TRADITIONS OF FRENCH CUISINE, COMPLETE WITH CLASSICAL AND FAMOUS FRENCH DISHES, FEATURED WITH THE DESIRE TO PRESENT EXCEPTIONAL CULINARY SKILLS.

WE TRULY BELIEVE THAT THE MOST SUCCULENT DISHES RESULT FROM A COMMITMENT TO THE SMALLEST DETAILS, AND THAT THIS IS THE ONLY WAY TO OFFER OUR GUESTS NEW AND INSPIRING GASTRONOMIC EXPERIENCES.

BRANKO KISIĆ,
HEAD CHEF

IVAN NIKOLIĆ,
HEAD SOMMELIER

THE SQUARE WORKING HOURS 12:00 – 23:00 H

SOME INGREDIENTS MAY CHANGE
DUE TO THE QUALITY OF AVAILABLE PRODUCTS.
BEFORE PLACING YOUR ORDER,
PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY
HAS A FOOD ALLERGY.

SQUARE NINE CLASSICS

SOUPS

CHICKEN CONSOMMÉ
SERVED WITH CHICKEN MOUSSE AND STEAMED VEGETABLE
390

BORSCHT SOUP
SERVED WITH BUTTERMILK GNOCCHI AND BACON
420

SALADS

MIXED LEAVES SALAD
WITH AVOCADO, TOMATO,
CUCUMBER AND FRENCH DRESSING
790/490

CAESAR SALAD
WITH GRILLED CHICKEN BREAST, CRISPY HAM, CROUTONS,
ANCHOVIES AND PARMESAN SHAVINGS
1250/690
SUPPLEMENT OF TIGER PRAWNS
700

ASIAN CRISPY BEEF SALAD
WITH TERIYAKI SAUCE, BROCCOLI,
BASMATI RICE AND CASHEW NUTS
1350/750

PASTA

SPAGHETTI WITH HOMEMADE BOLOGNESE SAUCE
SERVED WITH FRESHLY GRATED PARMESAN CHEESE
1250/750

PENNE WITH HOMEMADE NEAPOLITAN SAUCE
SERVED WITH FRESHLY GRATED PARMESAN
990/690

ORECCHIETTE WITH PRAWNS, CHERRY TOMATO AND BASIL
SERVED WITH FRESHLY GRATED PARMESAN CHEESE
1450/800

MASHED POTATOES 450 | FRENCH FRIES 420 | BROCCOLI WITH TOASTED ALMONDS 490
GRILLED VEGETABLES 520 | STEAMED VEGETABLES 520 | SAUTÉED SPINACH 400 | CREAMED SPINACH 450

COVER CHARGE 180

ALL PRICES ARE IN RSD / 20% VAT IS INCLUDED
SERVICE CHARGE IS NOT INCLUDED

RISOTTO

WILD MUSHROOM RISOTTO

1250/750

PUMPKIN AND TALEGGIO RISOTTO

1450/800

GRILLED FILET OF BEEF

*WITH SAUTÉED SPINACH, HOMEMADE BRIOCHE TOAST
AND MASHED POTATOES*

2350

GRILLED CHICKEN BREAST

*WITH GRILLED TOMATO, MUSHROOMS
AND CREAMY MASHED POTATO*

950

WIENER SCHNITZEL

*SERVED WITH SCHUPFNUDELN, SOUR CABBAGE
AND HOMEMADE TARTAR SAUCE*

1650

HOMEMADE 100% BEEF BURGER

SERVED WITH TRIPLE FRIED POTATO CHIPS

1450

MEAT

GRILLED FILET OF SALMON

*SERVED WITH SAUTÉED SPINACH, CREAMY MASHED POTATOES
AND HOLLANDAISE SAUCE*

1850

FISH

HUMMUS, COCO BEAN,

FAVA BEAN AND GREEN PEAS ETUVEE

*SERVED WITH BURNT AVOCADO, MUSHROOMS, HAZELNUTS AND
SHERRY VINEGAR AND HONEY SCENTED BEETROOT*

1350

VEGETARIAN

A LA CARTE MENU

SOUP

JERUSALEM ARTICHOKE VELOUTÉ
SERVED WITH FOIE GRAS FRICASSEE AND BLACK TRUFFLES
690

TIGER PRAWN CARPACCIO
SERVED WITH SEaweEDS, SESAME DRESSING AND RASPBERRIES JELLY
FOCACCIA WITH LEMON PASTE AND PARMA HAM
1250

BEEF TARTARE
SERVED WITH SAINTE-MAURE MOUSSE, BEETROOT AND ARMAGNAC JUS AND WARM BRIOCHE
1150

VEAL RAVIOLO
SERVED WITH SWEETBREADS, BLACK TRUFFLES AND PÉRIGUEUX SAUCE
1250
SUPPLEMENT OF BLACK TRUFFLES
650

STARTERS

TERRINE OF PORK SHOULDER CONFIT, ONION JAM AND PISTACHIO
SERVED WITH ROCKET SAVARIN, BABY SALAD SEASONED
WITH CALVADOS DRESSING AND HACHÉE SAUCE
1050

TORCHON OF FOIE GRAS
SERVED WITH BRAISED DATES, HAZELNUTS, CHICKPEAS AND DATES PURÉE
HUMMUS WITH DATES AND MINT INFUSION
2350

MONKFISH WRAPPED IN NORI
SERVED WITH GREEN LENTILS DU BERRY
IN LEMON GRASS BEURRE BLANC AND MAGHREB COUSCOUS
1650

CONGER EEL GLAZED IN FIPU NAGE
SERVED WITH RED AND WHITE QUINOA, YUZU JELLY AND MATCHA TEA SAUCE
1450

SALMON TARTARE
SERVED WITH RYE BREAD, CRÈME FRAICHE AND MIX SALADS
1250

CEPS AND BEETROOT
SERVED WITH EGG POLIGNAC AND TALEGGIO CROQUE MONSIEUR
1150

MAIN COURSES

COULIBIAC OF SALMON

SERVED WITH MARBLE POTATO PURÉE AND APPLE HORSERADISH SAUCE
2850

BEEF WELLINGTON

*SERVED WITH TRUFFLE POTATO PURÉE,
BRAISED LETTUCE AND BLACK TRUFFLE SHAVINGS*
2950

RABBIT MILLE-FEUILLE WITH CEPES VIENNOISE

*SERVED WITH SAUERKRAUT, PRUNES,
RED WINE SAUCE AND MAXIM POTATO*

RABBIT RISSOLE

2150

VEAL BLANQUETTE

SERVED WITH CHÂTEAU POTATO, MUSHROOMS AND VEGETABLES
1850

SEABASS WITH POTATO CRUST

SERVED WITH PARSNIP PUREE, DEVILED EGG AND PORK TAIL
2350

BEEF SIRLOIN

*SERVED WITH PEAS A LA PARISIENNE AND BORDELAISE SAUCE
OX TAIL MACARONI AU GRATIN*

2200

EGGPLANT CONFIT

SERVED WITH CAULIFLOWER, COCO BEAN RAGOUT AND CEPES
1250

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

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

**HUMMUS, COCO BEAN,
FAVA BEAN AND GREEN PEAS ETUVEE**
*SERVED WITH BURNT AVOCADO, MUSHROOMS, HAZELNUTS AND
SHERRY VINEGAR AND HONEY SCENTED BEETROOT*

*SAUVIGNON BLANC, VINARIJA MATALJ 2015
NEGOTIN, SERBIA*

SALMON TARTARE

SERVED WITH RYE BREAD, CRÈME FRAICHE AND MIX SALADS

*CÔTES DE PROVENCE GRANDE RESERVE,
DOMAINE LA ROUILLERE 2015
PROVENCE, FRANCE*

RABBIT MILLE-FEUILLE WITH CEPS VIENNOISE

*SERVED WITH SAUERKRAUT, PRUNES,
RED WINE SAUCE AND MAXIM POTATO
RABBIT RISSOLE*

*CHIANTI CLASSICO, CASTELLO DI AMA 2010
TOSCANA, ITALY*

PRE DESSERT

SQUARE NINE REFORM CAKE

*RICH CHOCOLATE WALNUTS CAKE SERVED WITH SPICY GANACHE,
BLANC MANGER AND CARAMEL ICE-CREAM*

*LATE BOTTLED VINTAGE PORT, TAYLOR'S 2009
DOURO, PORTUGAL*

PETIT FOURS

TASTING MENU / 4 COURSES - 5.900 RSD PER PERSON
TASTING MENU / WITH WINE PAIRING - 8.900 RSD PER PERSON

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