

TASTING MENU

WITH THE FINEST SELECTION OF WINES FROM OUR CELLAR

AMUSE BOUCHE

CELERIAC AND HAZELNUT SOUP
SERVED WITH SMOKED EEL TORTELLINI

CHATEAU HAUT BERGEY 2009
PESSAC LEOGNAN, FRANCE

BEEF CARPACCIO
SERVED WITH CELERIAC REMOULADE, CEPS AND
BLACK TRUFFLES MARMALADE, QUAIL EGG

WHITE BONES, CATENA ZAPATA 2011
MENDOZA, ARGENTINA

TERRINE OF DUCK LIVER "FOIE GRAS" AND ANCHOVIES
SERVED WITH WATERMELON AND HAZELNUT CHUTNEY

CHATEAU ROMER 2005
SAUTERNES, FRANCE

COFFEE SCENTED WILD MUSHROOMS BLANQUETTE
SERVED WITH EGGPLANT CANNELLONI

MALBEC ARGENTINO, CATENA ZAPATA 2009
MENDOZA, ARGENTINA

FILLET OF NORTH ATLANTIC COD POACHED IN AROMATIC OLIVE OIL
SERVED WITH COCO BEAN ETUVEE, TOMATO CONFITS AND
"KULEN" SCENTED BEURRE BLANC

GEVREY CHAMBERTIN 1ER CRU LES CAZETIERS 2001
BURGUNDY, FRANCE

TIMUT PEPPER SCENTED SUDACHI SORBET

CHICKEN BREAST STUFFED WITH DUCK LIVER "FOIE GRAS"
SERVED WITH FRENCH STYLE PEAS, POTATO MAXIM AND SAUCE "SUPRÊME"

CHATEAU CLINET 2012
POMEROL, FRANCE

DESSERT

YUZU AND MINT SCENTED PINEAPPLE CARPACCIO
SERVED WITH STRAWBERRY "SENGA SENGANA"
COULIS AND CHAMPAGNE ICE CREAM

SLATKA MALA, BUDIMIR 2013
ŽUPU, SRBIJA

PETIT FOURS AND COFFEE

29500 RSD PER PERSON

THE TASTING MENU REQUIRES A COMPANY OF AT LEAST 4 PEOPLE
LAST ORDER FOR THE TASTING MENU IS AT 21:00