

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

CELERIAC AND HAZELNUT SOUP
SERVED WITH SMOKED EEL TORTELLINI

*PINOT GRIGIO, BORGO SAN DANIELE 2015
FRIULI, ITALY*

BEEF CARPACCIO

SERVED WITH CELERIAC REMOULADE, CEPES AND
BLACK TRUFFLES MARMALADE, QUAIL EGG

*BONACA LIMITED, ALEKSIĆ 2014
VRANJE, SERBIA*

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

*COL DISORE, RUSSIZ SUPERIORE 2012
COLLIO, ITALY*

COFFEE SCENTED WILD MUSHROOMS BLANQUETTE
SERVED WITH EGGPLANT CANNELLONI

*LE VOLTE, ORNELLAIA 2012
TOSCANY, ITALY*

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

*AMANET, ALEKSIĆ 2012
VRANJE, SERBIA*

TIMUT PEPPER SCENTED SUDACHI SORBET

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

*ROSSO DI MONTALCINO, CASANOVA DI NERI 2014
TOSCANY, ITALY*

DESSERT

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

*SLATKA MALA, BUDIMIR 2013
ŽUPA, SERBIA*

PETIT FOURS AND COFFEE

7900 RSD PER PERSON

11900 RSD PER PERSON WITH WINE PAIRING

**THE TASTING MENU APPLIES TO ENTIRE TABLE
LAST ORDER FOR THE TASTING MENU IS AT 21:00**