

## TASTING MENU

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

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### AMUSE BOUCHE

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**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*

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### SALMON TARTARE

*SERVED WITH RYE BREAD, CRÈME FRAICHE AND MIX SALADS*

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

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### 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*

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### 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*

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### PETIT FOURS

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

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