



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 AVAILABILITY OF PRODUCTS.  
BEFORE PLACING YOUR ORDER,  
PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY  
HAS A FOOD ALLERGY.

# TASTING MENU

WITH THE FINEST SELECTION OF WINES FROM OUR CELLAR

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## AMUSE BOUCHE

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**CELERIAC AND HAZELNUT SOUP**  
*SERVED WITH SMOKED EEL TORTELLINI*

*CHATEAU HAUT BERGEY 2009*  
*PESSAC LEOGNAN, FRANCE*

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

*WHITE BONES, CATENA ZAPATA 2011*  
*MENDOZA, ARGENTINA*

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

*CHATEAU ROMER 2005*  
*SAUTERNES, FRANCE*

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**COFFEE SCENTED WILD MUSHROOMS BLANQUETTE**  
*SERVED WITH EGGPLANT CANNELLONI*

*MALBEC ARGENTINO, CATENA ZAPATA 2009*  
*MENDOZA, ARGENTINA*

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**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*

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## TIMUT PEPPER SCENTED SUDACHI SORBET

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

*CHATEAU CLINET 2012*  
*POMEROL, FRANCE*

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## DESSERT

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

*SLATKA MALA, BUDIMIR 2013*  
*ŽUPU, SRBIJA*

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## 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**

# 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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**CELERIAC AND HAZELNUT SOUP**  
SERVED WITH SMOKED EEL TORTELLINI

PINOT GRIGIO, BORGIO SAN DANIELE 2015  
FRIULI, ITALY

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## BEEF CARPACCIO

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

BONACA LIMITED, ALEKSIĆ 2014  
VRANJE, SERBIA

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

COL DISORE, RUSSIZ SUPERIORE 2012  
COLLIO, ITALY

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**COFFEE SCENTED WILD MUSHROOMS BLANQUETTE**  
SERVED WITH EGGPLANT CANNELLONI

LE VOLTE, ORNELLAIA 2012  
TOSCANY, ITALY

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**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

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## TIMUT PEPPER SCENTED SUDACHI SORBET

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**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

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## DESSERT

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

SLATKA MALA, BUDIMIR 2013  
ŽUPA, SERBIA

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## 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

## SQUARE NINE CLASSICS

### SOUPS

**CHICKEN CONSOMMÉ**  
*SERVED WITH CHICKEN MOUSSE AND STEAMED VEGETABLE*  
390

**CHILLED PEA AND MINT SOUP**  
*SERVED WITH BACON AND GOAT CHEESE CROUTON*  
450

**CELERIAC AND HAZELNUT SOUP**  
*SERVED WITH SMOKED EEL TORTELLINI*  
590

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

### SALADS

**TOMATO SALAD VIENNA-STYLE**  
590

**CAESAR SALAD**  
*WITH GRILLED CHICKEN BREAST, CRISPY HAM, CROUTONS,  
ANCHOVIES AND PARMESAN SHAVINGS*  
690/1250

*SUPPLEMENT OF TIGER PRAWNS*  
700

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

### PASTA

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

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

**OPEN RAVIOLI**  
*SERVED WITH CHERRY TOMATO, CUTTLEFISH AND PORK NECK LARD*  
800/1450

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**

**RISOTTO**

**WILD MUSHROOM RISOTTO**

750/1250

**BLACK RICE RISOTTO**

*SERVED WITH OCTOPUS AND PORK BELLY*

850/1550

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**GRILLED FILLET OF BEEF**

*SERVED WITH SAUTEED SPINACH, HOMEMADE BRIOCHE  
TOAST AND MASHED POTATOES*

2350

**GRILLED CHICKEN BREAST**

*SERVED WITH GRILLED TOMATO, MUSHROOMS AND  
BASIL SCENTED CREAMY MASHED POTATO*

950

**HOMEMADE 100% BEEF BURGER**

*SERVED WITH TRIPLE FRIED POTATO CHIPS*

1450

**28 DAYS AGED RIB EYE STEAK**

*SERVED WITH PARMESAN FRITTERS AND BÉARNAISE SAUCE*

7500RSD/KG

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**FISH AND CHIPS**

*SERVED WITH MASHED PEAS WITH MINT AND TARTAR SAUCE*

1950

**GRILLED FILLET OF SALMON**

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

1950

**STEAMED FILLET OF ADRIATIC SEA BASS**

*SERVED WITH TIGER PRAWN, CHICKEN GYOZA,  
SHITAKE MUSHROOMS, AROMATIC VEGETABLES  
AND CONSOMMÉ INFUSION*

2050

**MEAT**

**FISH**

# A LA CARTE MENU

## SOUP

**CELERIAC AND HAZELNUT SOUP**  
*SERVED WITH SMOKED EEL TORTELLINI*  
590

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**BEEF CARPACCIO**  
*SERVED WITH CELERIAC REMOULADE, CEPES AND  
BLACK TRUFFLES MARMALADE, QUAIL EGG*  
1550

**TERRINE OF DUCK LIVER "FOIE GRAS" AND ANCHOVIES**  
*SERVED WITH WATERMELON AND HAZELNUT CHUTNEY*  
1950

## STARTERS

**HOMEMADE CURED SALMON**  
*SERVED WITH FREE RANGE EGG, BABY SPINACH AND  
GREEN PEAS SALAD AND RYE BREAD CROUTONS*  
1250

**PAN-FRIED MONKFISH**  
*SERVED WITH SAFFRON RATATOUILLE AND SAUCE VERTE*  
1650

**CRAB AND CUCUMBER SALAD**  
*SERVED WITH QUAILS EGG AND CAVIAR*  
2050

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## VEGETERIAN

**COFFEE SCENTED WILD MUSHROOMS BLANQUETTE**  
*SERVED WITH EGGPLANT CANNELLONI*  
850

**MAIN COURSES**

**CHICKEN BREAST STUFFED WITH  
DUCK LIVER "FOIE GRAS"**  
*SERVED WITH FRENCH STYLE PEAS,  
POTATO MAXIM AND SAUCE "SUPRÊME"*  
*(25 MINUTES WAITING TIME)*  
1850

**SIRLOIN**  
*SERVED WITH A MORELLO CHERRY AND MUSTARD  
MARMALADE, EGGPLANT AND SWISS CHARD*  
2200

**FILLET OF NORTH ATLANTIC COD  
POACHED IN AROMATIC OLIVE OIL**  
*SERVED WITH COCO BEAN ETUVEE, TOMATO  
CONFITS AND "KULEN" SCENTED BEURRE BLANC*  
2150

**ALMOND CRUSTED SEABASS**  
*SERVED WITH RAGOUT OF BEEF CHEEKS AND  
GREEN LENTIL DU BERRY, BABY SPINACH, ALMOND AND BLACK TRUFFLES*  
2350

**VEGETERIAN**

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**CURRY SCENTED RAGOUT OF  
COCONUT AND TOMATO**  
*SERVED WITH BABY SPINACH, ALMOND  
AND GRAPEFRUIT CONFIT*  
1450

