MENU

Ručak i večera / Lunch and Dinner

Hladna predjela - Cold appetizers

Steak Tartare od junećeg bifteka sa 10 finih začina,
domaći Brioche, puter - 2480rsd
Steak Tartare with 10 fine herbs, homemade Brioche, butter - 2480

Foie Gras, domaći brioš, slatko od dunje - 2660
Foie Gras pate with Grand Marnier, homemade Brioche, quince jam - 2660

Tartar od cvekle sa musom od kozijeg sira sa planine Goč,
prah i čips od cvekle, zeleno ulje - 1300rsd
Beetroot Tartare with goat cheese mousse from mountain Goč,
beetroot powder and chips, green oil - 1300rsd

Tuna tartar, dresing, crni susam, ulje od limete - 2650rsd
Tuna tartare, dressing, black sesame seeds, lime oil - 2650rsd

Topla predjela - Hot appetizers

Puževi na burgundski način " Escargot Bourgignon",
aromatični puter sa belim lukom i peršunom,Brioš - 1570rsd
Snails " Escargot Bourgignon"
aromatic butter with garlic and parsley, brioche - 1570rsd

Rižoto sa crnom trubom, karamelizovanom koštanom srži,
pecorino sir, ulje od vlašca - 1860
Risotto with black Chanterelle mushrooms,
caramelised bone marrow, chive oil - 1860rsd

Tortica od tikvice i kozijeg sira " Radovan",
Aioli sa granny smith jabukom - 1480rsd
Zucchini and goat cheese tart "Radovan", Granny smith aioli - 1480rsd

Sezonska pečurka sotirana na puteru sa finim začinima - 1210rsd
Seasonal mushroom sauteed on butter with fine herbs - 1210rsd

Gibanica sa Sjeničkim sirom i kajmakom, za dvoje - 980rsd
Gibanica with Sjenički cheese and kajmak, for two - 980rsd

Supe- Soups

Supa od luka sa Gruyere sirom i domaćim Brioche hlebom - 960sd
French onion soup with Gruyere cheese and homemade brioche - 960rsd

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Glavna jela- Main Courses

Pariska šnicla od telećeg šola, remulada od celera i jabuke - 2770rsd
Veal round steak " Parisienne", remoulade with celery and apples - 2770rsd

Juneći ramstek u biber sosu " Au Poivre", prokelj na puteru,
karamelizovani mladi krompiri - 2730rsd
Beef rumpsteak in pepper sauce "Au Poivre",
brussel sprouts on butter, caramelised new potatoes - 2730rsd

Francuska rolada od telećih rebara na krompir pireu sa majčinom dušicom,
sezonsko povrće na puteru, sos Demi-Glace - 3110rsd
French Veal roulade with potato puree with thyme,
carrot sauteed on butter, sauce Demi-Glace - 3110rsd

Pačiji file na pireu od pečenog batata, parfait od pečene jabuke,
bukovača na puteru, sos Demi-Glace sa likerom Grand Marnier - 3260rsd
Duck fillet on puree of sweet potato puree, parfait of roasted apples,
sauteed oyster mushroom, sauce Demi-Glace with Grand Marnier - 3260rsd

Juneći Biftek, karamelizovani mladi krompir,
prokelj na puteru, sos Bearnaise - 3860rsd
Steak of Beef fillet, caramelised new potatoes,
sauteed Brussel sprouts, sauce Bearnaise - 3860rsd

Coq au Vin – batak od u prokupcu, pire od krompira „Joel Robuchon",
garnitura od slanine, korenastog povrća, pečurki, vinski sos - 2230rsd
Coq au Vin - leg of rooster sauteed in Prokupac wine, potato puree " Joel Robuchon",
bacon and root vegetables garnish, button mushrooms, wine jus - 2230rsd

Jagnjeća kolenica dinstana u povrću i vinu , Ratatouille, krompir na puteru,
Jagnjeći Demi-Glace sos - 3990rsd
Lamb shank sauteed in wine and vegetables, Ratatouille,
buttered new potatoes,Demi-Glace sauce - 3990rsd

Steak od celera, pire od šargarepe, gremolata, ulje od vlašca - 1660rsd
Steak of root celery, carrot puree, gremolata, chive oil - 1660rsd

Riba list „ Sole Meuniere", pire od šargarepe, Gremolata - 7800rsd/kg
Sole "Meuniere", carrot puree, Gremolata - 7800rsd/kg

Sporo dinstano juneće rebro u povrću i vinu "Bourgignon",
krompir pire sa majčinom dušicom, jesenja garnitura - 2660rsd
Slow braised beef short rib in wine and herbs "Bourgignon",
potato puree with thyme, autumn garnish - 2660rsd

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Prilozi- Garnishes

Ratatouille - 660rsd

Karamelizovani krompir sa majčinom dušicom - 680rsd
Caramelised new potatoes with thyme - 680rsd

Pire krompir „Joel Robuchon" - 470rsd
Potato puree " Joel Robuchon" - 470rsd

Sotirani prokelj - 560rsd
Sauteed brussel sprouts - 560rsd

Salate- Salads

Caesar salata po originalnom receptu iz 1924.god, domaći dresing,
Romaine salata, marinirani pileći file na puteru, pecorino - 1820rsd
Caesar salad by original recipe from 1924., homemade dressing,
Romaine salad, marinated chicken breast on butter, pecorino - 1820rsd

Nicoise – povrće na pari, prepeličije jaje, tuna, čeri,
masline, mix salata, citrus dresing, kapar - 1670rsd
Nicoise - Steamed vegetables, quail egg, tuna, cherry tomatoes,
mix of green salads, citrus dressing, capers - 1670rsd

Miks zelenih salata sa dresingom - 690rsd
Mix of green salads with dressing - 690rsd

Sezonska salata - 680rsd
Seasonal salad - 680rsd

Hleb

Korpica hleba - 260rsd
Bread basket - 260srd

Domaći Brioche - 340rsd
Homemade brioche - 340rsd

Couvert 260rsd

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Deserti- Desserts

Crepe Suzette sa domaćim sladoledom od burbon vanile,
segmenti pomorandže - 1280rsd
Crepe Suzette with homemade burbon vanilla ice cream,
orange segments - 1280rsd

Čokoladni kolač - 790rsd
Chocolate cake - 790rsd

Klasični tiramisu - 880rsd
Classic Tiramisu - 880rsd

Creme Brulee - 790rsd

Tart od limete - 840rsd
Lime Tart - 840 rsd