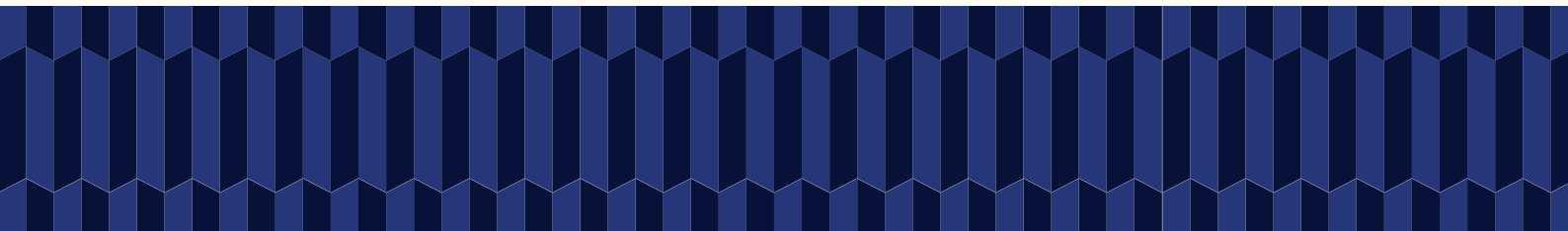


danas, za tebe

MENU

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Menu

Appetizers / First Courses

Pork pate.....660
Creamy pate with spring onion, radishes and domestic bread.

Fish pate.....710
Pate made of Zander and Silver Carp with parsley, onion and mustard seed, seasoned with olive oil and lemon. Served with homemade bread.

Raw pljeskavica.....1390
Ground beef served tartare style with kaymak (clotted cream), fresh onions and smoked paprika aroma.

Roasted beetroot with cheese.....740
Roasted beetroot cubes, served on a Srem style cheese sauce, drizzled with olive oil.

Cold veal tongue.....990
Thinly sliced veal tongue – Carpaccio style, with wild garlic pesto, freshly grated horseradish and cream cheese.

Grilled steamed spicy cheese from Srem.....790
Melted, lightly toasted Srem spicy cheese, with a spicy character, with homemade wild blueberry jam.

Cheese and Cherry “Strukle”.....890
Steamed pie filled with cheese, baked with aged cow's cheese and cherry topping.

Handmade lamb and spinach pie.....990
Hand-rolled dough filled with lamb, Pester cheese and fresh spinach. It is served with sour milk.

Trljanica.....640
Rustic spread made of aged cheese, pepper and leek, seasoned with garlic and olive oil, served with homemade charcoal-grilled pita bread.

Malijano.....690
Smoked eggplant combined with roasted peppers and tahini paste, with the hints of lemon, dill and garlic. It is served with homemade pita bread.

Mushroom ragout with corn puree.....1190
Rich porcini mushroom, morel, champignon and truffle ragout, served on rustic sweet corn puree.

Regional Craft cheese selection.....890

Charcuterie board.....1190

Soups and Chowder

Veal chowder.....420

Chicken soup with Semolina dumplings.....390

Vegetable potage.....390



Menu

Main courses

- Stuffed pepper.....1390
Juicy pepper stuffed with veal and rice, homemade aged cheese and tomato, served with cream cheese and smoked pepper sauce.
- Roasted half chicken with spinach.....1590
Roasted chicken, served with creamy homemade spinach.
- Rolled lamb.....2190
Slow-roasted lamb, rolled with wild garlic pesto, served with peas, dill and butter.
- Roasted pork.....1290
Roasted pig with a refreshing celery and apple salad, with a slight note of walnuts.
- Angus pljestavica with kaymak and three types of onions.....1280
Juicy patty made from beef neck and ribs topped with kaymak, and a combination of red onion, scallion and yellow onion.
- Cevapi on burek pastry.....1280
Beef cevapi (Serbian kebab) served on hand-rolled burek pastry, mixed with wild garlic infused kaymak.
- Pork neck.....1090
Juicy pork neck on kulen sauce (spicy sausage), creamy mashed potatoes and a sunny-side-up egg.
- Karadjordje steak (schnitzel).....1290
Breaded pork schnitzel stuffed with aged kaymak, with homemade fries, tartar sauce and a slice of lemon wedge.
- Craft beef sausage.....1190
Craft beef sausage, with roasted potatoes, onions and specific Serbian brandy.
- Smoked pork chop.....1790
Smoked sirloin steak, grilled over charcoal, served with creamy Srem cheese and garlic pepper.
- Angus beef shank with barley and aged cow cheese.....1580
Slow-braised beef shank with cooked barley and aged cow's cheese.
- Chicken drumstick confit.....980
Slow-roasted drumstick with herbs, served with sataras (a light vegetable stew).
- Veal made under the bell.....2320
Traditionally prepared veal breast with roasted spring onions.
- Aged ribeye (angus).....100gr/900
Rib eye aged for 27 days.
- Charcoal grilled trout.....1190
Freshly baked trout with a traditional Dalmatian side dish of potatoes and Swiss chard with garlic and wine.
- Zander fish.....100gr/440
Fresh wild Zander fish, grilled over charcoal.
- Veal liver.....1190
- Pig's head.....1000



Menu

Salads

Cabbage salad.....	360
Moravska salad.....	520
<i>Salad made of roasted bell peppers, leeks, tomatoes and cheese with a touch of chives and garlic.</i>	
Spring salad.....	360
<i>Salad with butterhead lettuce, radishes and spring onions.</i>	
Cucumber salad.....	380
<i>Cucumber salad seasoned with dill and a light touch of lemon.</i>	
Celery and apple salad.....	390
<i>Finely chopped celery and apple with sour cream, yogurt and roasted garlic.</i>	
Hot roasted garlic pepper.....	190
Mild roasted garlic pepper.....	380

Side dishes

Homemade fried potatoes.....	390
Creamy spinach.....	440
Traditional sataras (Traditional vegetable stew).....	440
Mashed potatoes.....	390
Grilled vegetables.....	680
Dalmatian side dish (Potatoes and Swiss chard).....	390
Ajvar.....	390
Kaymak.....	390

Bread

Bread basket.....	200
Pita bread.....	220
Burek pastry.....	320



Menu

Deserts

Reforma cake.....480
Walnut sponge cake with chocolate filling.

Skadarlia cake.....460
Almond and walnut sponge cake with dried fruit and orange vanilla cream.

Princess puffs.....420
Filled with vanilla cream and whipped cream.

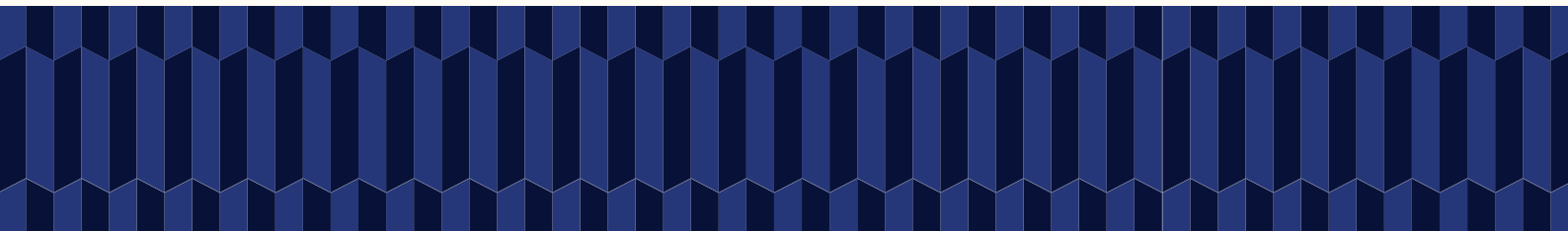
Assorted mini sweets.....390
Vanilla cookie, bajadera (layered nougat praline), wafer cookie and ischler cookie.

Rice pudding.....420
Rice pudding with wild blueberry from Kopaonik Mountain.

Bajadera (layered nougat praline).....390



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sve što imamo je

*danas,
sada
& ovde.*

