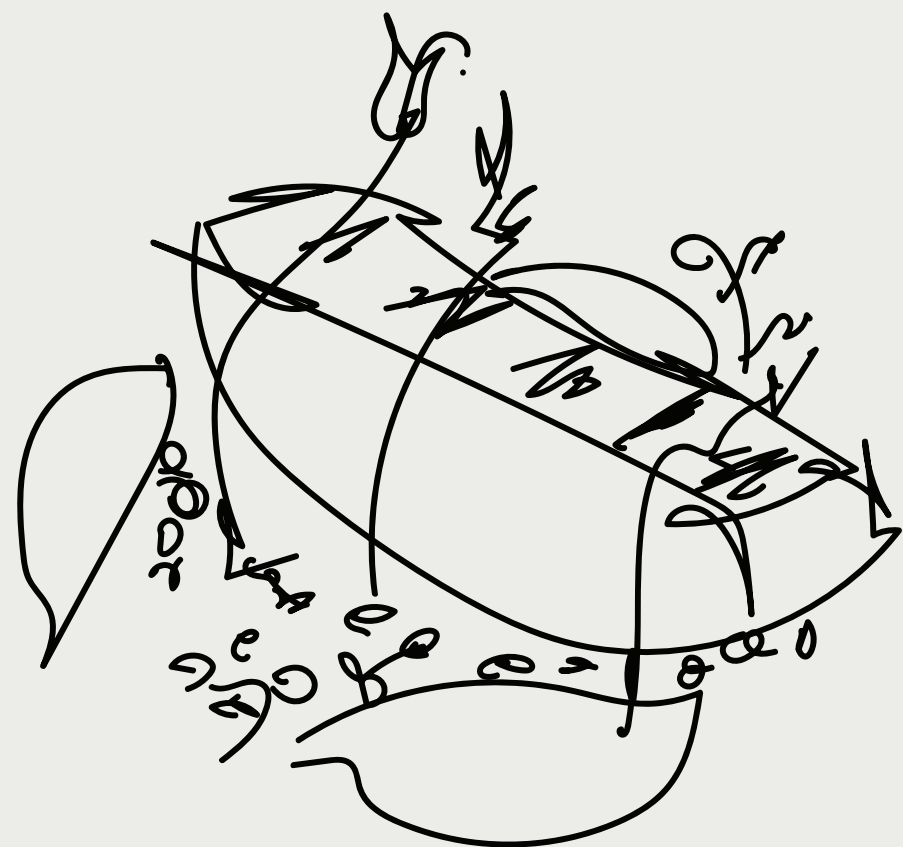

TANJIR SERVIS / *PLATE SERVICE*

(od 12 do 26 gostiju/ from 12 up to 26 guests)



Bilo da imate važan poslovni sastanak, korporativnu proslavu, rođendan ili intimno venčanje “tanjir servis” je najelegantiji način da poslužimo Vaše goste. Naši jelovnici su bez premca i sastoje se od 5 gangova- hladnog predjela, toplog predjela, glavnog jela, salate i deserta. Svaki jelovnik može da bude prilagođen Vašim ukusima i uvek smo spremni da Vam pomognemo pri izboru. Ukoliko želite da svaki gang upotpunite sa vinima, naš somelijer Vam je na usluzi.

Whether You have an important business meeting, a corporate celebration, a birthday, or an intimate wedding, “plate service” is the most elegant way to serve Your guests. Our menus are second to none and consist of 5 courses- cold starter, hot starter, main course, salad, and dessert. Each menu can be adapted to Your tastes, and we are always available to assist You with Your choices. If You want to pair each course with wines, our sommelier is at Your service.



MENI br.1/

MENU no.1

Tartar biftek
tostiran domaći hleb, puter
Beef tartare
toasted homemade bread, butter

Pohovane paprike punjene sirom i kajmakom
pire od patlidžana, džem od paradajza
Viennoise of red peppers stuffed with white cheese and kaymak, eggplant
caviar, tomato jam

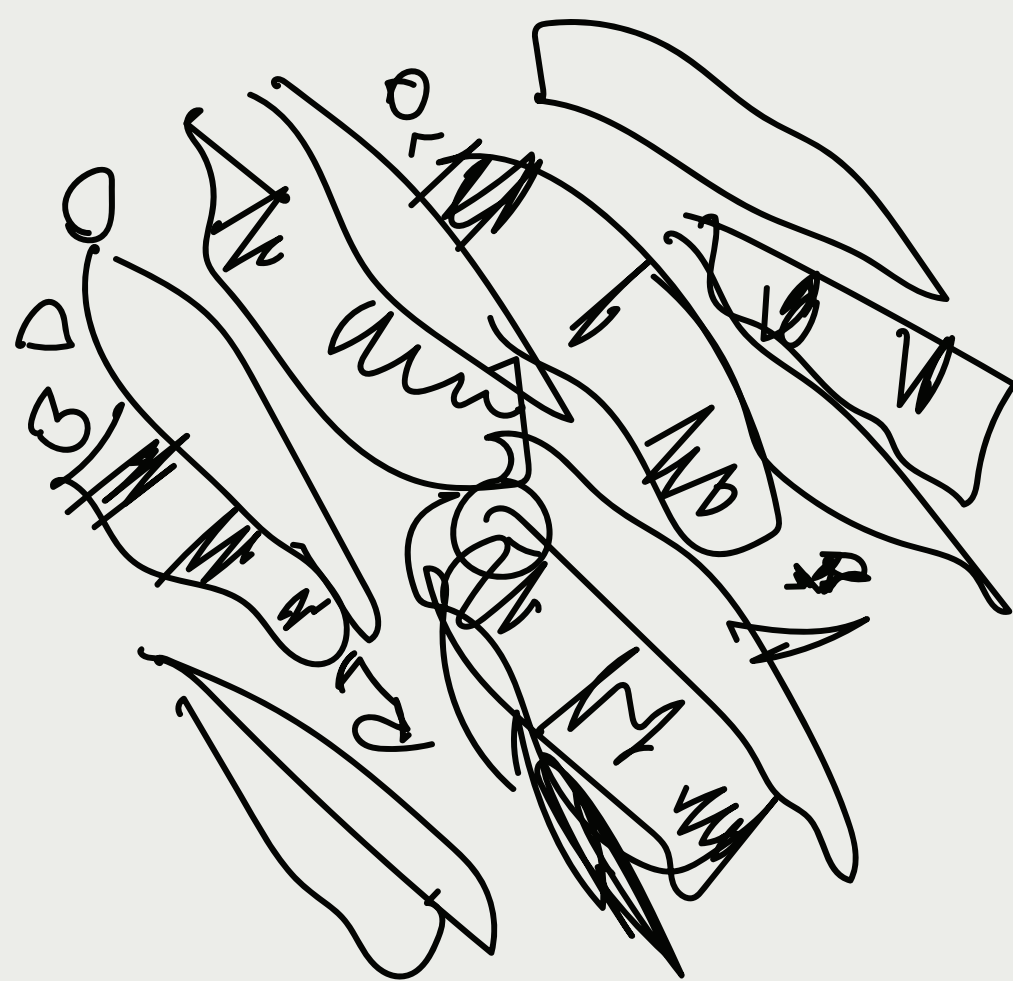
Pešterska teletina
kremasti pire krompir, salata od šargarepe, moča začinjena origanom i
peršunom
Veal from Pešter plateau
creamy mashed potatoes, carrot salad, veal jus scented with oregano and
parsley

Miks zelenih salata
golijski sir, rotkvice
Mesclun salad
white cheese from Golija, red radish

Krempita / *Crèmeschnitte*

Cena po gostu: 4.900 RSD
Price per guest: 4,900 RSD

MENI br.2 /
MENU no.2



Marinirani losos
blini od heljde, maskarpone, svež ren, sos od mirodije
Marinated salmon
buckwheat blini, mascarpone, fresh horseradish, dill sauce

Tartleta od spanaća
Hervé This žumance, dimljeni kozji sir
Spinach tartlet
Hervé This egg yolk, smoked goat cheese

Pileće grudi punjene crnim tartufima
njoke, karfiol, sos od tartufa
Chicken breast stuffed with black truffles
gnocchi, cauliflower, truffle sauce

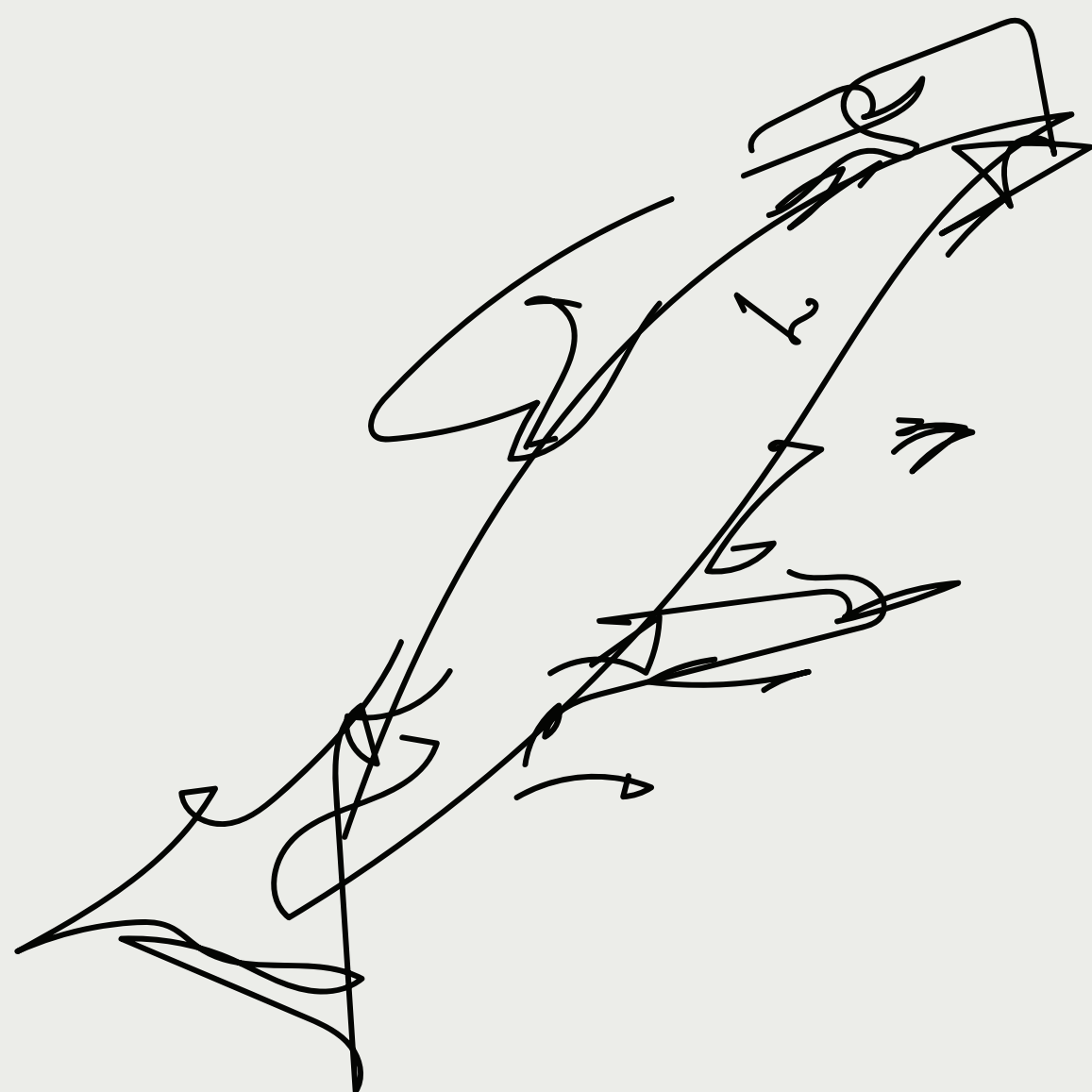
ili / or

Jadranski brancin
kremasti rižoto od limuna, kari prah
Adriatic seabass
creamy lemon risotto, curry powder

Miks zelenih salata
Mesclun salad

Mus od 70% crne čokolade
70% dark chocolate mousse

Cena po gostu: 5.600 RSD
Price per guest: 5,600 RSD



MENI br.3/

MENU no.3

Karpačo od gambora
vinegret od marakuje, vlašac, vodka
Prawns carpaccio
passion fruit vinaigrette, chives, vodka

Hobotnica
orzo, čeri paradajz, pečena paprika
Octopus
orzo, cherry tomato, roasted peppers

Losos Coulibiac
pire od jabuke i rena
Salmon Coulibiac
apple and horseradish purée

Miks zelenih salata
Mesclun salad

Hladan i osvežavajući kolač od kokosa,
manga i marakuje
Cold layer cake with coconut, mango,
and passion fruit

Cena po gostu: 7.400 RSD
Price per guest: 7,400 RSD



MENI br.4/

MENU no.4

Terin od guščje džigerice
žele od maline, urma, sveža nana

*Foie gras terrine
raspberry jelly, dates, fresh mint*

Pressé od jadranskih gambora
kremasti rižoto, lagani bisk, sveža kruška

*Adriatic prawn pressé
creamy risotto, light bisque, fresh pear*

Biftek Wellington
sos od crnih tartufa

*Beef Wellington
black truffles sauce*

*Rokfor, orasi, bagremov med
Roquefort, walnuts, acacia honey*

Tart od 70% crne čokolade
lagani mlečni krem začinjen tonkom

*70% dark chocolate tarte
Chantilly cream seasoned with tonka bean*

Cena po gostu: 12.500 RSD

Price per guest: 12,500 RSD



BY
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