



BY
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“REČ JE NAJSKUPLJA ROBA.”
“A PROMISE CARRIES GREAT WEIGHT.”



Trudimo se da u svakom trenutku nabavimo najbolje namirnice, ukoliko neko jelo trenutno nije dostupno, molimo Vas da nam ne zamerite.

Određena jela mogu sadržati alergene. Za više informacija, obratite se Vašem konobaru.

Naša kuhinja radi 12:30- 22:30. Poslednje poručivanje hrane je do 21:30.
Sve cene su izražene u RSD. PDV je uračunat u cenu. Kuver se naplaćuje 290 RSD po gostu.

*We try to obtain the best product at the perfect time, if in any case one dish is not available, please excuse us.
Certain ingredients may cause allergies. Please ask Your waiter for more information.*

*Our kitchen working hours 12:30- 22:30. Last order is at 21:30.
All prices are in RSD. 20% VAT is included. Cover will be charged 290 RSD per guest.*

KLUPSKA GOZBA/ *FEAST A LA KLUB*

Za sve goste za stolom/ Only for the whole table

“OSMAK”

Proja od kukuruza Osmaka/ Golijski sir iz ulja/ Ajvar od paprike Kurtovska Kapija
One of a kind „OSMAK“ corn proja, Golija cheese preserved in oil, Ayvar made of Kurtovska Kapija pepper

PASTRMKA / *TROUT*

Marinirana pastrmka poslužena sa salatam od pečene paprike i peršuna
Marinated trout served with roasted red peppers and parsley salad

TERIN OD GUŠČJE DŽIGERICE / *FOIE GRAS TERINNE*

žele od maline, kompot od šljiva, redukcija kakaoa i đumbira
raspberry jelly, plum compôte, cocoa and ginger reduction

HRSKAVA- TOPLA JAGNJEĆA PITA / *CRISPY- WARM LAMB PIE*

fermentisano povrće, kitnikez
fermented vegetables, quince cheese

REBRA OD MANGULICE- GLAZIRANA MEDOM I ZAČINIMA *MANGULITZA RIBS – HONEY AND SPICE GLAZE*

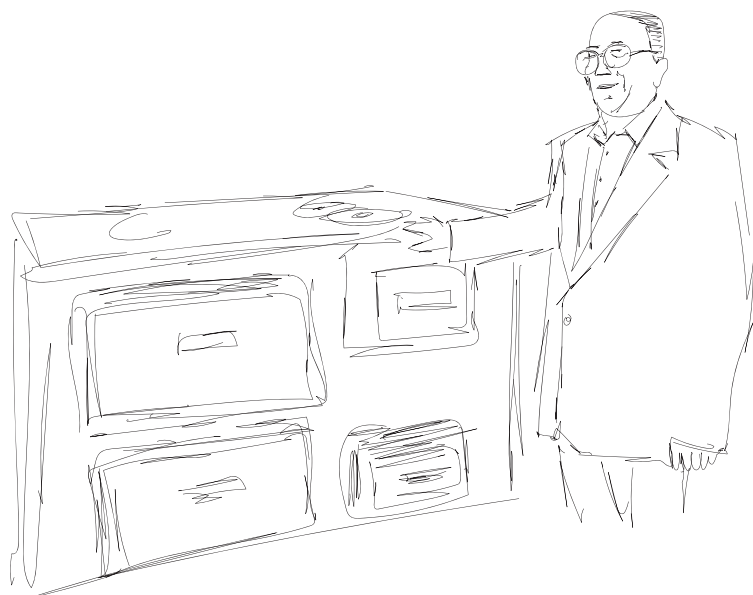
poslužena sa crvenim kupusom, kandiranom rotkvom i brusnicom maceriranom u soku od šargarepe
served with red cabbage, candied radish, and cranberries macerated in carrot juice

„IDENTITY“

Slatki kačamak od kukuruza osmaka- spremljen kao krem brule poslužen sa džemom od trnjine
Sweet kačamak made of Osmak corn- cooked like a crème brûlée served with blackthorne jam

Cena po gostu/ *Price per guest: 8500*

Sa uparenim vinima/ *With wine pairing: 12500*



I TAKO DAN ZA DANOM/ DAY BY DAY

Za sve goste za stolom/ Only for the whole table

Ovaj jelovnik se sastoji od hladnog i toplog predjela, glavnog jela i deserta- izbor jela je na dnevnom nivou prema nahodjenju šefa

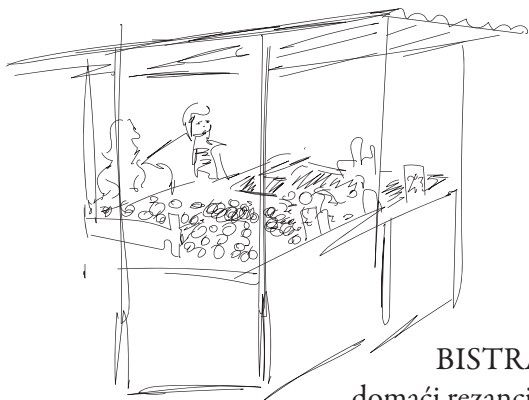
This menu consists of cold and hot starter, main course, and dessert- the dishes are decided daily and chosen exclusively by the chef

Cena po gostu/ *Price per guest*: 4900

Sa uparenim vinima/ *With wine pairing*: 7100



OD 1946 DO DANAS
DIJALOG IZMEĐU PROŠLOSTI I SADAŠNJOSTI
FROM 1946 UP UNTIL THIS DAY
DIALOGUE BETWEEN THE PAST AND THE PRESENT



SUPE/SOUPS
(do 20h/ *until 8pm*)

BISTRA PILEĆA SUPA / *CHICKEN CONSOMMÉ*

domaći rezanci, korenasto povrće / *homemade noodles, roots vegetables*

520

TRADICIONALNA TELEĆA RAGU ČORBA / *TRADITIONAL CREAMY VEAL SOUP*

domaći mileram, vlašac / *fresh cream, chives*

550

VELUTE OD ŠARGAREPE / *CARROT VELOUTÉ*

Začinjen kokosom, limetom i korijanderom

Seasoned with coconut, lime and coriander

580

PREDJELA/STARTES



TERIN OD GUŠČJE DŽIGERICE / *FOIE GRAS TERINNE*

žele od maline, kompot od šljiva, redukcija kakaoa i đumbira

raspberry jelly, plum compôte, cocoa and ginger reduction

2650

TARTAR BIFTEK / *BEEF TARTARE*

tostiran domaći hleb, puter / *toasted homemade bread, butter*

2450

PÂTÉ EN CROÛTE

od srnetine, gušćje džigerice, fazana, pačetine i mangulice, džem od višnje, cvekla /
of venison, foie gras, pheasant, duck and Mangalitsa, cherry jam, beetroot
1700

HRSKAVA- TOPLA JAGNJEĆA PITA / *CRISPY- WARM LAMB PIE*

fermentisano povrće, kitnikez / *fermented vegetables, quince cheese*
1180

TIKVICE / *COURGETTES*

tart od kukuruznog brašna, sremski sir, paradajz, kapar, masline
corn flour tart, Srem style cheese, tomato, capers, olives
1450



GAMBORI / *PRAWNS*

Karpaćo začinjen vinegretom od marakuje i vodke
Poširani u aspiku od biska i limunove trave /
Carpaccio seasoned with passion fruit and vodka vinaigrette
Poached and pressed with bisque and lemongrass aspic
1650



GRILOVANA HOBOTNICA / *GRILLED OCTOPUS*

poslužena sa skoro zaboravljenom salatom od mlevenog paradjza, orzom, maslinama
served with a nearly forgotten traditional salad of crushed tomatoes, orzo pasta, and olives
1900

TRADICIONALNA GIBANICA / *TRADITIONAL GIBANICA*

ajvar od paprike Kurtovska Kapija, kobasica od Mangulice/
ajvar made of Kurtovska Kapija pepper, Mangulitza sausage
(vreme čekanja 25 min/ *time of preparation up to 25 min*)
1400

PASTRMKA / *TROUT*

Salata od pastrmke, pečene paprike i peršuna / *Trout, roasted red peppers and parsley salad*
1200

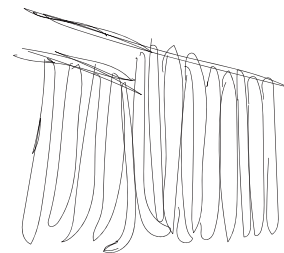
SARMICE OD ZELJA / *COLLARD SARMA*

domaće kiselo mleko, mladi luk, seme bosiljka
artisan soured milk, spring onion, basil seeds
950

POHOVANE PAPRIKE / *VIENNOISE OF RED PEPPERS*

punjene sirom i kajmakom, džem od paradajza, pire od bosiljka /
stuffed with white cheese and kaymak, tomato jam, basil purée
1100





GLAVNA JELA/ *MAIN COURSES*

PEŠTERSKA TELETINA / *VEAL FROM PEŠTER PLATEAU*

Vrat u dunstu poslužen sa sotiranim spanaćem i šargarepom, Moča začinjena jabukovim sirćetom i svežim biljem / *Braised veal neck served with spinach and carrots*

Veal jus scented with apple cider vinegar and fresh herbs

2650

JAGNJETINA U DUNSTU / *BRAISED LAMB*

šušpa sa konfitiranom jagnjetinom, rižoto od polbe, sos od nane i crvene paprike

dried peppers stuffed with lamb confit, emmer risotto, mint and pepper sauce

2450

NATUR ŠNICLA / *NATUR SNITZEL*

Sasvim obična, ali savršeno pripremljena šnicla,

poslužena sa kremastim pireom od krompira i pečenog belog luka /

Ordinarily, but perfectly prepared schnitzel,

served with creamy potato and roasted garlic purée

2600

PAČJE GRUDI- PEČENE SA ORJENTALNIM ZAČINIMA /

DUCK BREAST – ROASTED WITH ORIENTAL SPICES

poslužene se barbahuanima od kaka i konfitiranih bataka,

Oblačinskom višnjom iz kompota i sosom od Prokupca /

served with cocoa barbahuan and duck leg confit,

compote of Oblačina cherries, and Prokupac wine sauce

2200

REBRA OD MANGULICE- GLAZIRANA MEDOM I ZIMSKIM ZAČINIMA /

MANGULITZA RIBS – HONEY AND WINTER SPICE GLAZE

poslužena sa crvenim kupusom, kandiranom rotkvom i brusnicom maceriranom u soku od šargarepe

served with red cabbage, candied radish, and cranberries macerated in carrot juice

2200

PILEĆE GRUDI PUNJENE CRNIM TARTUFIMA /

CHICKEN BREAST STUFFED WITH BLACK TRUFFLES

poslužene sa pireom od karfiola, njokama, brokolijem i sosom od tartufa /

served with cauliflower purée, gnocchi, broccoli, and truffle sauce

2150

GURMANSKA PLJESKAVICA / *GOURMET PLJESKAVICA*

poslužena sa kraljevačkim kajmakom i hrskavim krompirom
served with kaymak form Kraljevo and crispy potato

1850

JADRANSKI PAGAR / *ADRIATIC RED PORGY*

grilovan i poslužen sa kremastim rižotom od limuna i parmezana
grilled and served with creamy lemon and Parmesan risotto

3250

DUNAVSKI SMUĐ / *DANUBE ZANDER*

pržen i poslužen sa pireom or graška i graškom na francuski način
deep-fried and served with pea purée and French style peas

2650

RIŽOTO / *RISOTTO*

od smrčka, špargle i sremuša / *with morel mushrooms, asparagus and wild garlic*

2650

POVRĆE U GLAVNOJ ULOZI / *VEGETABLES TAKE THE STAGE*

Vođeni sezonom i dnevnom ponudom pijace, naše vegansko jelo menjamo svake nedelje.

Pripremamo ga od svežeg i prezerviranog povrća, a za aktuelnu ponudu obratite se

Vašem konobaru / *Guided by the season and the freshest market produce, our vegan creation changes weekly.*

Crafted from a variety of fresh and preserved vegetables, please consult your waiter for today's selection.

1700

ZA DELJENJE / *TO SHARE*

(dostupno na zahtev / *available upon request*)

JADRANSKI BRANCIN / *ADRIATIC SEABASS*

pečen u soli, salata od tikvica, sos "Américaine" / *salt crusted, courgettes salad, sauce Américaine*
(za 2 gosta / *for 2 guests*)

6300

JAGNJEĆA PLEĆKA / *LAMB SHOULDER*

sezonsko povrće, kremasti pire krompir / *seasonal vegetables, creamy mashed potatoes*
(za 2 do 3 gosta / *for 2 up to 3 guests*)

7500

BIFTEK WELLINGTON / *BEEF WELLINGTON*

sos od crnih tartufa / *black truffle sauce*

(za 2 gosta / *for 2 guests*)

8200



SALATE/SALADS

TARATOR / *TARATOR SALAD*

Krastavac, domaće kiselo mleko, beli luk, mirođija
Cucumber, artisan sour milk, garlic, dill

750

VITAMINSKA SALATA / *VITAMIN SALAD*

mladi kupus, šargarepa, seme bundeve
young cabbage, carrot, pumpkin seeds

650

PECKANA PAPRIKA / *TRADITIONALLY PRESERVED PEPPER*

Blago pečena paprika- Kurtovska Kapija, začinjena belim lukom i peršunom
Lightly roasted Kurtovska Kapija pepper, seasoned with garlic and parsley

520

LJUTA PEČENA PAPRIKA / *ROASTED GREEN CHILI PEPPERS*

Pečena paprika, začinjena belim lukom, peršunom i sirćetom
Roasted pepper, seasoned with garlic, parsley and vinegar

260

MIKS ZELENIH SALATA / *MIXED LEAF SALAD*

650

RUKOLA / *ROCKET*

čeri paradajz, pinjoli, parmezan
cherry tomato, pine nuts, Parmesan cheese

690



DESERTI/ *DESSERTS*

VIKILI

Mus od 70% crne čokolade, epreso pena, hrskavi kondimenti
70% dark chocolate mousse, espresso foam, crispy condiments

780

„IDENTITY“

Slatki kačamak od kukuruza osmaka- spremljen kao krem brule poslužen sa džemom od trnjine
Sweet kačamak made of Osmak corn- cooked like a crème brûlée served with blackthorn jam

780

KREMPITA "1946"

Hrskave kore od domaćeg lisnatog testa, lagani mlečni krem sa burbon vanilom

Crispy homemade puff pastry, light Bourbon vanilla scented cream

780

MACURA

Semifredo od kokosa, manga, krem od manga i marakuje

Semifredo of coconut, mango and passionfruit

790

CREPES SUZETTE

Palacinke, sos od pomorandže

Pancakes, orange sauce

850

SITNI KOLAČI/ *PETIT FOURS*

Orasnice, vanilice i čoko tartufi

Traditional „orasnice“, traditional „vanilice“ and chocolate truffles

750

