



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 projia, Golija cheese preserved in oil, Ayvar made of Kurtovska Kapija pepper

PASTRMKA / *TROUT*

„Crudo“ od pastrmke marinirane u citrusima, sa cveklom i peršuna
Citrus-marinated trout „crudo“ served with beetroot and parsley

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*

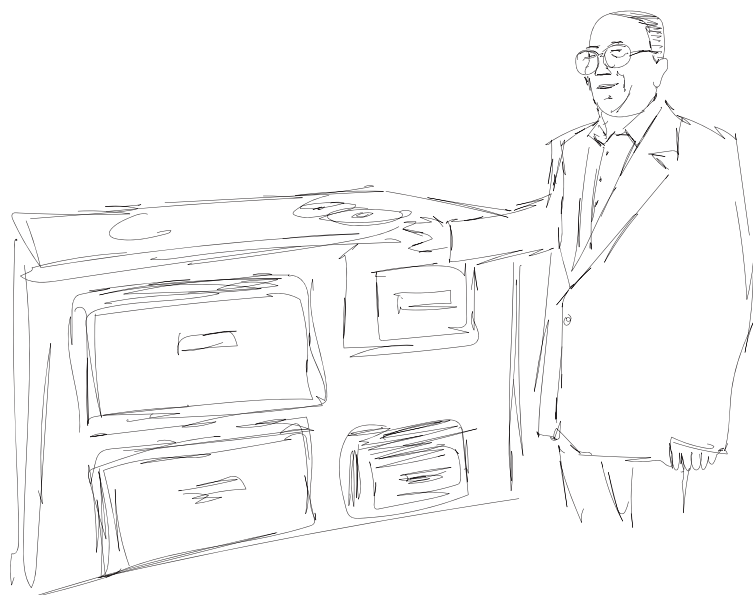
poslužena sa crvenim kupusom, kandiranom rotkvom i brusnicom
served with red cabbage, candied radish, and cranberries

„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 nahođenju 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*

Knedle of griza i korenasto povrće

Semolina Dumplings and roots vegetables

550

TRADICIONALNA TELEĆA RAGU ČORBA

TRADITIONAL CREAMY VEAL SOUP

domaći mileram, vlašac

fresh cream, chives

550

VELUTE OD BUNDEVE / *CEPS VELOUTÉ*

lagani krem od borovog meda, hrskava heljda

light cream of pine tree honey, crispy buckwheat

650



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, gušče džigerice, fazana, pačetine i mangelice, 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
1280



KELERABA / *KOHLRABI*
tanko sečena i začinjena vinegretom od susama i limete,
poslužena sa heljdom, karamelizovanim orasima i svežom nanom
thinly sliced and dressed with a sesame-lime vinaigrette,
served with buckwheat, caramelized walnuts and fresh mint
1250

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



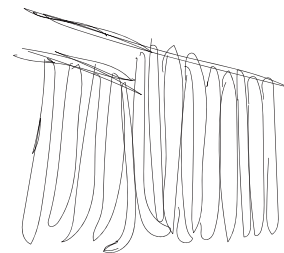
GRILOVANA HOBOTNICA / *GRILLED OCTOPUS*
poslužena sa skoro zaboravljenom salatnom od mlevenog paradajza, orzom, maslinama
served with a nearly forgotten traditional salad of crushed tomatoes, orzo pasta, and olives
1900

TRADICIONALNA GIBANICA / *TRADITIONAL GIBANICA*
ajvar od paprike Kurtovska Kapija, kobasica od Mangulice
ayvar made of Kurtovska Kapija pepper, Mangulitsa sausage
(vreme čekanja 25 min/ *time of preparation up to 25 min*)
1500



PASTRMKA / *TROUT*
„Crudo“ od pastrmke marinirane u citrusima poslužen sa cveklom
Citrus-marinated trout „crudo“ served with beetroot
1200

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 kremastim keljom, bundevom i jabukom poširanom u šafranu

Moča začinjena jabukovim sirćetom i svežim biljem

Braised veal neck served with creamy Savoy cabbage, pumpkin and saffron-poached apple

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 red peppers sauce

2650

NATUR ŠNICLA / *NATUR SCHNITZEL*

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 kakaa i konfitiranih bataka,

Oblačinskom višanjom 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 ZAČINIMA

MANGULITZA RIBS – HONEY AND SPICE GLAZE

poslužena sa crvenim kupusom, kandiranom rotkvom i brusnicom

served with red cabbage, candied radish, and cranberries

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 from 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

POVRĆE U GLAVNOJ ULOZI / *VEGETABLES TAKE THE STAGE*
Vođeni sezonom i dnevnom ponudom pijace, naše vegetarijansko 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 vegetarian 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 truffel sauce*
(za 2 gosta/ *for 2 guests*)
8200



SALATE/SALADS

SEZONSKE SALATE / *SEASONAL SALADS*

Izbor domaćih salata i zimnice menja se nedeljno, a za aktuelnu ponudu obratite se Vašem konobaru.

Our selection of house-made salads and preserves changes weekly. Please consult Your waiter.

580

MIKS ZELENIH SALATA / *MIXED LEAF SALAD*

vinegret od bagremovog meda i jabukovog sirćeta

acacia honey and apple cider vinaigrette

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 blackthorne 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

Palačinke, sos od pomorandže

Pancakes, orange sauce

920

SITNI KOLAČI/ PETIT FOURS

Orasnice, vanilice i čoko tartufi

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

750

