

NEDELJNI RUČAK / SUNDAY LUNCH

Služi se svim gostima za stolom / *Only for the whole table*

SUPA / SOUP

(jedna supa prema Vašem izboru / *one soup by Your choice*)

Bogata pileća supa, korenasto povrće, poširano meso, knedle
Rich chicken soup, root vegetables, poached meat, dumplings

Dunavska riblja čorba / *Danube fish soup*

Velute od vrganja, lagani krem od parmezana, hrskava heljda
Cepes velouté, light Parmesa cream, crispy buckwheat



HLADNA PREDJELA / COLD STARTERS

Šunka u aspiku, peršun, ren
"Jambon au persil", horseradish

Marinirani losos poslužen sa cveklom i borovnicom
Marinated salmon served with beetroot and blueberries

Ruska salata
Olivier salad



TOPLA PREDJELA / HOT STARTERS

Sogan dolma kiselo mleko, sremuš
Sogan dolma, kiselo mleko, wild garlic

Aranćini od crnih tartufa posluženi sa kremom od karfiola
Black truffles arancini served with cauliflower cream

GLAVNA JELA / MAIN COURSES

(jedno jelo prema Vašem izboru / *one dish by Your choice*)



Juneći obrazi u dunstu posluženi sa rižotom od paškanata
Braised beef cheeks served with parsnip risotto

Grilovani ramstek poslužen sa biber sosom i pire krompirom
Grilled sirloin of beef served with peppercorn sauce and mashed potato

Karadorđeva šnicla, domaći pomfrit, tartar sos
Karadjordje style schnitzel served with homemade French fries, sauce tartar

Pileće grudi punjene crnim tartufima poslužene sa fregola sardom i grilovanim keljom / *Chicken breast stuffed with black truffles served with fregola sarda and grilled Savoy cabbage*

Grilovani filet jadranskog brancina poslužen sa kremastim spanaćem i kuvanim krompirom / *Grilled fillet of Adriatic seabass served with creamy spinach and boiled potato*

Rižoto od bundeve, oraha i dimljenog kozjeg sira
Pumpkin, walnuts and smoked goat cheese risotto

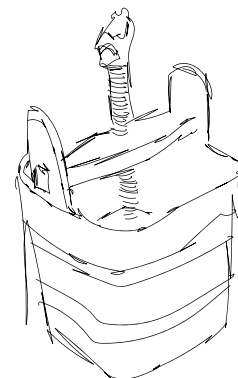
SALATE / SALADS

(jedna salata prema Vašem izboru / *one salad by Your choice*)

Miks zelenih salata / *Mixed leaf salad*

Salata od cvekle / *Beetroot salad*

Turšija / *Fermented vegetables*



DESERTI / DESSERTS

(jedan desert prema Vašem izboru / *one dessert by Your choice*)

Reforma / *Reform torte*

Tiramisu / *Tiramisu*

Mus od kestena, borovnice, šlag
Chestnuts mousse, blueberries, crème Chantilly

Crepes Suzette / *Crepes Suzette*



Cena po gostu: 4700 rsd
Price per guest: 4700 rsd