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*

Mus od pačje džigerice i crnih tartufa, džem od borovnice
Duck liver and black truffles mousse, blueberry jam

Bakalar na belo, fermentisano povrće, hleb od kiselog testa
Cod rillette, fermented vegetables, sourdough bread

Ruska salata / *Olivier salad*



TOPLA PREDJELA / *HOT STARTERS*

Sarma, kiselo mleko, ren
Traditional sarma, sour milk, horseradish

Gibanica, naš ajvar, šunka od mangulice
Traditional gibanica, homeamade ayvar, Mangulitza ham



GLAVNA JELA / *MAIN COURSES*

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

Presovana teletina poslužena sa prženom brizlom, raviolom punjenom sa guščjom džigericom i sosom od crnih tartufa / *Pressed veal served with pan fried sweetbread, foie gras raviolo and Périgueux sauce*

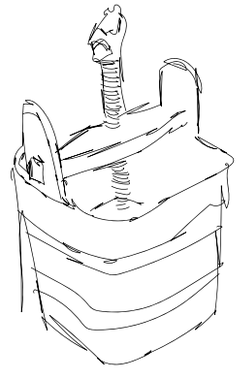
Grilovani ramstek poslužen sa biber sosom i domaćim pomfritom
Grilled sirloin of beef served with peppercorn sauce and homemade French fries

Cordon bleu poslužen sa pire krompirom i sosom od pečenog luka
Cordon bleu served with mashed patato and roasted onion sauce

Podvarak sa dimljenom butkicom, sos od jabuke i rena
Sauerkraut with smoked ham hock, apple and horseradish sauce

Grilovani filet lososa poslužen sa tikvicama i šoron sosom
Grilled fillet of salmon served with boiled potato and Choron sauce

Rižoto od celera, lešnika i crnih tartufa
Celeriac, hazelnut and black truffles 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 / *Fermemted vegetables*

DESERTI / *DESSERTS*

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

Mus od 70% crne čokolade / *70% dark chocolate mousse*

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