

# MENU

English version

## Cover, pastries and appetizers

Small portion is charged 65% from the full price.

20% tax included.

### Cover

Cover	250
Disinfectant towel	120
Homemade bun	120
Almond appetizer	500

## Cold Starters

Groceries and food prepared in the restaurant are daily analyzed by a certified food technologist.

### Cold Starters

Prosciutto – Dalmatian or Njeguši / Pork	2200
Beef Prosciutto	2600
Steak Tartare (Toast, Butter)	4200
Baked Beans with Onions	990
Goose Liver – toast, butter	4300
Buttery Milk Cream (“Kajmak”)	660
Pork in Aspic	990
Sjenički Cheese	900
Goat cheese, Cheese kept in oil or Selam	1200 / 1500 (in oil/Selam)
Cheese Plate	1900
Fresh Cheese (Mild variety or Mozzarella) / Kajmak	990
Pecorino, Parmesan cheese	1500
Cheese kept in olive oil with black truffles	2100
Beef Tenderloin carpaccio with rucola and pine nuts	3200
Bruschetta Franš / Goose liver with black truffles	770

## Salad as a Meal

### Salad as a Meal

Caesar Salad	1700
Caprese Salad	1700
Diced Beef Tenderloin on Mixed Green Salads / Cherry tomatoes, parmesan	2200

Chicken on Mixed Green Salads / Pine nuts, cherry tomatoes, parmesan	<b>1600</b>
Turkey on Mixed Green Salads / Pine nuts, cherry tomatoes, parmesan	<b>1800</b>
Shrimps on Rucola Salad / Cherry Tomatoes, Parmesan	<b>2700</b>
Grilled Goat Cheese on Mixed Greens with Pancetta	<b>1900</b>

## Hot Starters

### Hot Starters

Pasta in Bolognese or Pesto Sauce	<b>1550</b>
Pasta Carbonara or Napolitana	<b>1550</b>
Pasta Primavera / Broccoli, Zucchini, Cheese, Cherry Tomatoes, Carrots	<b>1550</b>
Pasta with Gorgonzola Sauce	<b>1800</b>
Pasta with Five Cheese Sauce	<b>1800</b>
Pasta Siti / chicken, Five Cheese Sauce	<b>1800</b>
Pasta Parma / Prosciutto, Broccoli, Cheese, Sour Cream	<b>1600</b>
Pasta Porcini / Porcini Mushrooms, Walnuts, Sour Cream, Cheese	<b>1900</b>
Pasta Roma / Chicken, Almond, Saffron, Zucchini, Sesame	<b>1900</b>
Pasta Franš / Mushrooms, Broccoli, Five cheese Sauce, Pancetta, Chicken	<b>1900</b>
Gnocchi in Gorgonzola or Five Cheese Sauce	<b>1800</b>
Breaded sweet peppers - Tartar Sauce	<b>1200</b>
Breaded Vegetables - Tartar Sauce	<b>1200</b>
Choice of Vegetables	<b>500</b>
Proja / Serbian Corn Bread	<b>360</b>
Homemade pie with meat, cheese or greens	<b>460</b>

## Chowders - Soups - Pottage

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Veal Chowder	<b>840</b>
Mushroom or vegetable Potage	<b>740</b>
Fish chowder	<b>740</b>
Beef soup	<b>740</b>

## Truffle Dishes

### Truffle Dishes

Risotto with Chopped Black Truffles	<b>2400</b>
Chicken Breast in Minced Black Truffles sauce	<b>2900</b>
Beef Tenderloin Steak in Minced Black Truffles Sauce	<b>5200</b>

Beef Tenderloin Steak in Minced White Truffles Sauce	<b>6900</b>
Chicken Breast in Minced White Truffles Sauce	<b>4600</b>

## **Vegetarian Dishes**

### **Vegetarian Dishes**

Five kinds of Mushroom	<b>1900</b>
Porcini Mushrooms	<b>1900</b>
Grilled Vegetables	<b>1200</b>
Asparagus in Béchamel Sauce	<b>1900</b>
Cabbage rolls stuffed with vegetables	<b>1100</b>
Stuffed Sweet Pepper with Rice	<b>1100</b>
Risotto with Champignons	<b>1200</b>
Risotto with Vegetables	<b>1200</b>
Vegetable Plate "a la Franš"	<b>1900</b>
Grilled Champignons	<b>1200</b>
Pasta Solo / Vegetables in Saffron Sauce	<b>2100</b>

## **Dishes "a la carte"**

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Beef Tenderloin Steak in Pepper Sauce / 320g	<b>4600</b>
Beef Tenderloin Steak with Egg / 320g	<b>4600</b>
Beef Tenderloin Steak Rossini or with Champignons / 320g	<b>4600</b>
Beef Tenderloin Steak with Porcini Mushrooms / 320g	<b>4900</b>
Beef Tenderloin Steak with Gorgonzola sauce or Five Cheese sauce / 320g	<b>4900</b>
Medallions with Champignons or with Buttery Milk Cream	<b>3300 (pork) / 4650 (veal)</b>
Escalope "a la viennese" or "a la parisienne" / Veal	<b>2800</b>
Escalope "a la viennese" or "a la parisienne" / Pork	<b>2000</b>
Sauté Stroganoff	<b>2900</b>
Cordon Bleu	<b>2400 (pork) / 3200 (veal)</b>
Escalope in Gorgonzola / Pork	<b>2750 (pork) / 3600 (veal)</b>
Saltimbocca "Franš"	<b>2800 (pork) / 3600 (veal)</b>
Goose Liver in Plum and Pear Sauce	<b>6800</b>
Goose Liver with Dried Tomatoes and Leek	<b>6800</b>
Roasted Veal in a Sauce with Aromatic Herbs	<b>4400</b>

## Grilled Dishes

### Grilled Dishes

Beef Tenderloin Steak / 330g	<b>4300</b>
Veal Cutlets grilled	<b>3900</b>
Veal Medallions, Grilled	<b>3900 / 2900 (pork)</b>
Homemade Sausages	<b>1760 / 1980 (smoked)</b>
Pljeskavica / Serbian burger or Ćevapčići / Minced meat rolls, grilled	<b>1500</b>
Pljeskavica or Ćevapčići with Kajmak	<b>1700</b>
Pljeskavica Leskovac / Spicy burger	<b>1700</b>
Gourmet burger	<b>1900</b>
Gourmet Meat Balls	<b>1900</b>
Sliced Pork in Caul Fat	<b>2400</b>
Sliced Pork Loin	<b>2600</b>
Sliced Pork Loin in Caul Fat	<b>3000</b>
Sliced Pork Loin – Smoked	<b>2900</b>
Grilled Pork Tenderloin	<b>3200</b>
Grilled Lamb Cutlets	<b>4400</b>
Rib-Eye Steak (kg)	<b>8000</b>
Strip Steak 400g	<b>3800</b>

## Fish and Seafood Specialities

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Prawns grilled or steamed in wine	<b>3300 / 3700 (steamed)</b>
Salmon Carpaccio	<b>2000</b>
Seafood Salad	<b>1940</b>
Shrimps grilled or steamed in wine	<b>3800 / 4200 (steamed)</b>
Calamari grilled, fried or breaded	<b>2700</b>
Seafood Risotto	<b>2200</b>
Risotto with Shrimps	<b>2700</b>
Fresh Salmon Fillet, grilled	<b>3000</b>
Salmon “Teriyaki” grilled	<b>3400</b>
Perch Fillets, grilled	<b>2500</b>
Trout smoked, grilled	<b>2200</b>
Trout Fillets, grilled	<b>2100</b>

Fresh Sea Bass – Fillets grilled	<b>3300</b>
Gilthead – Fillets grilled	<b>3300</b>
Pasta with Salmon or Prawns / Pana sauce, Tomatoes	<b>2400</b>
Pasta “Mare” / Seafood with Tomatoes	<b>2300</b>
Pasta “Plus” / Prawns, Zucchini in Saffron Sauce	<b>2700</b>

## Gourmet Dishes

### Gourmet Dishes

Lamb or Veal – Roasted (kg)	<b>6900</b>
Pork Knuckles baked or boiled (kg)	<b>3000 / 3300 (boiled)</b>
Pork Ribs 400g	<b>2200</b>
Veal Knuckles roasted	<b>4400/kg (with bones) / 6900/kg (no bones)</b>
Calf’s Head in Tripe	<b>2800</b>
Escalope Karadžorđe	<b>2800 (pork) / 2300 (chicken) / 3600 (veal)</b>
Escalope “Franš” on “Kajmak” / Pork	<b>2800 / 3800 (veal)</b>
Escalope “Franš” grilled / Pork	<b>2500 / 3600 (veal)</b>
Stuffed Fillet grilled	<b>2600 (pork) / 4400 (veal)</b>
Stuffed Pork Tenderloin grilled on “Kajmak”	<b>2800 (pork) / 4900 (veal)</b>
Homemade Plate “Franš”	<b>3100</b>
Mučkalica / Grilled Meat with Vegetables	<b>2200 / 3300 (veal)</b>
Mučkalica Franš / Grilled Meat with Vegetables and Three kinds of Mushroom	<b>2680</b>
“Miracle plate” – for Two People / three kinds of grilled meat and three kinds of mushroom	<b>6000</b>

## Chicken Dishes

### Chicken Dishes

Grilled Chicken Breast	<b>1700</b>
Stuffed Chicken Medallions	<b>2000</b>
Grilled Chicken Rolls with Bacon	<b>2300</b>
Chicken Breast on Sesame Seed or Chicken Sticks	<b>2000</b>

Chicken Breast in Gorgonzola or in Five Cheese Sauce	<b>2300</b>
Chicken Breast in Orange Sauce	<b>2300</b>
Chicken Breast in a Sauce of Three Kinds of Mushroom	<b>2300</b>
“Shanghai” Chicken / Soy Sauce, Honey, Peanuts, Vegetables	<b>2500</b>
“Delhi” Chicken / Curry, Almond, Peppers, Leek	<b>2500</b>
Chicken Plate “Franš”	<b>2800</b>

## Turkey Dishes

### Turkey Dishes

Grilled Turkey Breast	<b>2300</b>
Grilled Turkey Breast / with bacon	<b>2400</b>
Turkey Breast in Gorgonzola or Five Cheese Sauce	<b>2700</b>
Turkey Breast in Sesame Seed or Turkey Sticks	<b>2500</b>
Turkey Breast on a Sauce of Three Kinds of Mushroom	<b>2700</b>
Turkey Plate “Franš”	<b>3200</b>

## Salads

### Salads

Serbian Salad with Cheese	<b>790</b>
Serbian Salad	<b>660</b>
Tomato	<b>660</b>
Lettuce	<b>560</b>
Coleslaw Salad	<b>560</b>
Carrot	<b>560</b>
Fresh Cucumber	<b>660</b>
Colorful Spring Salad	<b>660</b>
Celery	<b>660</b>
Rucola	<b>790</b>
Cherry tomatoes	<b>790</b>
Pickles	<b>550</b>
Radish or horseradish	<b>500</b>
Sour Sweet Pepper	<b>600</b>
Sauerkraut	<b>660</b>
Pickled Vegetables	<b>600</b>
Grilled Sweet Pepper	<b>720</b>
Homemade Ajvar / Traditional Minced Red Pepper Salad	<b>720</b>
Fresh Hot Pepper	<b>150</b>

Grilled Hot Pepper in Oil Sauce	<b>180</b>
Greek Salad	<b>950</b>
Urnebes Salad / spicy cheese and pepper salad	<b>790</b>
Green Mixture Salad with Parmesan Cheese	<b>790</b>
Four Kinds of Lettuce	<b>660</b>
Vitamin Salad	<b>720</b>
Endive Salad	<b>660</b>
Tarator	<b>660</b>
Sweet Peppers Stuffed with Sour Cream	<b>720</b>
Iceberg or Radicchio	<b>720</b>
Carrot with Horseradish	<b>720</b>
Olives	<b>560</b>
Serbian Salad with Grilled Sweet Peppers	<b>790</b>
Carrot with Celery and Horseradish	<b>790</b>
Four Kinds of Lettuce with Cherry Tomatoes, Rucola, Pine Nuts, Parmesan	<b>790</b>