

COLD APPETIZERS

- ❖ Mix green salads with cherry tomatoes, parmesan, pine nuts and sour apples **750**
- ❖ Fresh artichokes salad with lemon oil **850**
- ❖ Welcome to Serbia
(*Kulen* salami, beef prosciutto, *Levačka* salami, *Zlatibor* prosciutto, chilli peppers, pork cracklings, *urnebes* salad and *kajmak* cream cheese) **960**
- ❖ Beef carpaccio with fresh basil, ginger vinaigrette and village bread croutons **1130**
- ❖ Fisherman's salad
(Squids, mussels, octopus and tuna with pesto, tomato sauce, saffron aioli and citrus foam) **1390**
- ❖ Traditional steak tartar per recipe from year 1983 **1460**
- ❖ Burrata with tomatoes carpaccio, mix green salad and pesto **1550**

HOT APPETIZERS

- ❖ Potato sticks seasoned with aromatic herbs and truffle oil, rolled in prosciutto of *mangulica* and served with homemade *ajvar* **950**
- ❖ Wild mushroom ragout in a crispy dough and sesame crust, with radishes salad, peppers and spring onion **1120**
- ❖ Fresh truffles penne, rocket salad and pine nuts **1290**
- ❖ Red *buzara* with prawns, mussels and Arborio rice **1450**

SOUPS

- ❖ Beef soup with homemade dumplings **490**
- ❖ Creamy & spicy corn soup **490**
- ❖ Zucchini and spinach potage **490**

MAIN COURSES

- ❖ Marinated grilled pork ribs with *ljutenica* **1040**
- ❖ *Ćevapčići* in *kajmak* sauce with roasted peppers, spicy potatoes and sautéed shallots **1080**
- ❖ Chicken fillet with spinach and potato puree, grilled champignon mushrooms and toasted pine nuts **1230**
- ❖ Taste of Serbia
(*Leskovac* grilled meatballs, barbecue sausages and smoked pork neck with rustic potato and oven baked beans) **1340**
- ❖ *Buša* cattle burger with wild onion puree **1590**
- ❖ Salmon with mashed cauliflower, green beans, black and red caviar **1830**
- ❖ Veal cutlet in *Pirot kačkavalj* cheese foam, with brussels sprouts, carrot puree and breaded semolina dumplings **1980**
- ❖ Lamb from *Stara planina* mountain with spring potatoes, sautéed broccoli and garlic puree **2090**
- ❖ Duck breast with dry blueberries, wild oregano, sautéed red cabbage and roasted apples puree **2140**
- ❖ Dry-aged steak **2250**
- ❖ Beefsteak in porcini mushroom sauce with mashed potatoes and black truffle oil **2370**
- ❖ T-Bone steak **2420**
- ❖ Sea bream baked in a herbs and sea salt crust, with grilled zucchini, eggplant and tomato salsa **2960**

SIDE DISH

- ❖ Grilled vegetables
Squash, eggplant, peppers 330
- ❖ Boiled vegetables
Broccoli, carrot, corn, spinach 330
- ❖ Young potatoes 330
- ❖ Mashed
Potatoes, spinach 330
- ❖ Young spinach and cherry tomatoes with
walnuts and olive oil dressing 450

HEALTHY FOOD

- ❖ Watercress, rocket and carrots salad with orange
dressing 860
- ❖ Gluten-free fusilli with pesto sauce, mozzarella and
cherry tomatoes 940
- ❖ Grilled asparagus with parmesan, wild oregano and
lemon 1120
- ❖ Quinoa salad with spinach, tomatoes and lightly
grilled veal fillet 2130

DESSERTS

- ❖ Semolina sponge cake with two types of milk and
berries 590
- ❖ White chocolate and pistachio fondant with black
chocolate and tabasco ice cream 590
- ❖ Chocolate tart with orange 590
- ❖ Strawberry & coconut curd cake with
strawberry coulis 590
- ❖ Fruit selection 750
- ❖ Cheese selection 820
- ❖ Cover (Linen napkin, bread & butter) 120

PRIME
eat serbian well

"Tell the TRUTH, work **hARd and COME to **DiNNeR** on time"**
-Gerald R. Ford