

## Hotel Crowne Plaza Belgrade \*\*\*\*

### COLD APPETIZERS

- ❖ Mixed green salad with cherry tomatoes, pine nuts and Gala apples **750,00**
- ❖ Welcome to Serbia (kulen salami, beef prosciutto, Levačka salami, Mangalica prosciutto, chilli peppers, tomato, *urnebes* salad and *kajmak* cream cheese) **960,00**
- ❖ Salmon and tuna Carpaccio with fresh rocket salad and cherry tomatoes **1310,00**
- ❖ Goat cheese served on brioche with wild blackberry jelly **1310,00**
- ❖ Traditional steak tartar per recipe from year 1983 **1520,00**
- ❖ Burrata with tomato Carpaccio, mixed green Salad, red onion, caper and pesto **1550,00**

### HOT APPETIZERS

- ❖ Ravioli stuffed with chicken and Parmesan cheese with side dish of broccoli puree and goat cheese foam **850,00**
- ❖ Linguine with tomato sauce served with prosciutto & mozzarella stuffed calamari **860,00**
- ❖ Grilled cow cheese with Serbian salsa and spring onion **950,00**
- ❖ Penne with truffles, pine nuts, rocket salad and cherry tomatoes **1290,00**
- ❖ Red and black risotto with prawns and fennel **1460,00**

### DAILY OFFER

- ❖ **Monday** / Beef goulash **1199,00**
- ❖ **Tuesday** / Peas with veal **1199,00**
- ❖ **Wednesday** / Green beans with veal **1199,00**
- ❖ **Thursday** / Meat-stuffed dock leaf rolls **1199,00**
- ❖ **Friday** / Bean soup with smoked meat **1199,00**
- ❖ **Saturday** / Veal stew **1199,00**

**Only from 11.30AM until 4PM**

### SOUPS

- ❖ Beef soup with homemade noodles **490,00**
- ❖ Homemade chicken soup with vegetables **490,00**
- ❖ Creamy parsley potage **490,00**

### MAIN COURSES

- ❖ *Ćevapčići* in *kajmak* sauce with roasted peppers, spicy potatoes and sautéed shallots **1230,00**
- ❖ Traditional Serbian burger with spicy foam and spring salad **1290,00**
- ❖ Chicken fillet with spinach puree, lime and pine nuts **1320,00**
- ❖ Taste of Serbia (Leskovac grilled meatballs, barbecue sausages and pork neck with young potato, sautéed mushrooms, bacon and peppers) **1340,00**
- ❖ Teriyaki salmon with spinach polenta, sautéed sweet corn and broccoli **1930,00**
- ❖ Roasted duck breast with celery puree, sautéed apples, bacon, cherries and red wine sauce **1980,00**
- ❖ Dry-aged rib-eye steak with pancetta, jalapeno pepper and cream cheese **2350,00**
- ❖ Tuna steak served on grilled asparagus with Mediterranean salsa **2560,00**
- ❖ Grilled sea bass with spinach risotto, served on green apple carpaccio **2670,00**

- ❖ Beefsteak with foie gras and truffled potato puree **2690,00**
- ❖ Iberico pork chop with two kinds of puree and pickled cucumbers **3330,00**

## SIDE DISH

- ❖ Grilled vegetables  
Zucchini, eggplant, peppers 330,00
- ❖ Boiled vegetables  
Broccoli, carrot, corn, spinach 330,00
- ❖ Baby potatoes 330,00
- ❖ Mashed  
Potatoes, spinach 330,00

## HEALTHY FOOD

- ❖ Gluten-free fusilli with pesto sauce, mozzarella and  
cherry tomatoes 940,00
- ❖ Spinach salad with sundried tomatoes, baby  
mozzarella and grapes 1040,00
- ❖ Grilled asparagus with parmesan, wild oregano and  
lemon 1120,00
- ❖ Quinoa salad with spinach, asparagus tomatoes and  
lightly grilled veal fillet 2130,00

## DESSERTS

- ❖ Hot & Cold Crème Brûlée 600,00
- ❖ Fresh fruit tart served with homemade sorbet  
600,00
- ❖ Choco loco 600,00
- ❖ Hazelnut parfait with baileys 600,00
- ❖ Sorbet – blueberry, lemon, tangerine-carrot  
600,00
- ❖ Fruit selection 750,00
- ❖ Cheese selection 820,00
- ❖ Cover (Linen napkin, bread & spread ) 150,00

**PRIME**  
*eat serbian well*

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