

## BREAKFAST

*À la carte breakfast is served until 12 PM*

### BUFFET BREAKFAST

A selection of hot and cold dishes, pastries, dairy and cured meat products, fresh fruit, cereals, as well as hot and cold beverages

Weekdays from 07:00 AM to 10:30 AM, weekends until 11:00 AM

1750 rsd

### EGGS BENEDICT

Two poached eggs, brioche, turkey breast, hollandaise sauce, mixed green salad

990 rsd

### CLASSIC OMELET / SCRAMBLED EGGS

Three-egg omelet or scrambled eggs, with a choice of add-ons: peppers, spinach, vegetables, ham, turkey breast

690 rsd

### CROQUE MADAME

Toasted bread, ham, cheese, béchamel sauce, egg, mustard, mixed green salad

990 rsd

### OAT & POPPY SEED PORRIDGE

Oat porridge with soy milk and poppy seeds, honey, fresh seasonal fruit

690 rsd

### PROTEIN EGG WHITE OMELET

Four egg whites, ground oats, zucchini, mushrooms, turkey breast, mixed green salad

850 rsd

### POLENTA

Creamy polenta, pancetta sauce, feta cheese, cooking cream, baby spinach

690 rsd



## ALL DAY

<b>CLUB SANDWICH</b>	1350 rsd
Toasted bread, aioli, egg, chicken breast, lettuce, tomato, sweet potato fries	
<b>BURGER / VEGETARIAN BURGER</b>	1590 rsd
Bun, beef patty, house burger sauce, caramelized red onion with plum, smoked cheddar, fries, onion crisps	
<b>BAO BUNS</b>	990 rsd
Steamed buns, crispy chicken in gochujang glaze, aioli, cucumber and red onion salad, sesame	
<b>DORĆOL ĆEVAPI</b>	1650 rsd
Beef ćevapi, roasted pepper relish, kajmak, mixed green salad on <i>burek</i> -style flatbread	
<b>FALAFEL &amp; HUMMUS</b>	980 rsd
Falafel, house-made hummus, vegetable salsa, gyro-style flatbread	
<b>CAESAR SALAD</b>	1350 rsd
Iceberg salad, crispy chicken, bacon, croutons, Caesar dressing, parmesan, cherry tomatoes	
<b>VELVET SALAD</b>	1290 rsd
Mixed green salads, beetroot, baby mozzarella, avocado, cheese cream, caramelized walnuts, cherry tomatoes	

## APPETIZERS

### SELECTION OF LOCAL DELICACIES (FOR TWO)

Serbian charcuterie selection (Njeguši prosciutto, Srem kulen, Zlatibor beef prosciutto, Pirot sausage, pancetta), regional cheeses (Zlatibor cheese, Pirot cheese, Pešter cheese with paprika, kajmak), *ajvar*, pork cracklings, apricot and black truffle chutney

2550 rsd

### CREAMY LIVER PÂTÉ

Goose and chicken liver pâté, plum jam, toasted brioche, butter, pickled vegetables

1750 rsd

### BURRATA

Creamy burrata, beetroot infused with hibiscus, rice cracker, hibiscus powder, green pea purée

1550 rsd

### BEEF TARTARE

Hand-cut beef, condiments, pickles, Dijon mustard, Pirot cheese, butter, crispy bread

2100 rsd

### SOUP OF THE DAY

590 rsd



## PASTA

PLJUKANCI PASTA 1650 rsd

Pljukanci pasta, braised oxtail, aged Zlatibor cheese, sun-dried tomatoes

VEGETARIAN GNOCCHI 1550 rsd

Avocado and basil pesto, almonds, pine nuts

## MAIN COURSES

CONFIT DUCK DRUMSTICK 2100 rsd

Confit duck drumstick, celery and apple purée, grilled mushrooms, mixed green salad

T-BONE STEAK 990 rsd/100g

T-bone steak, grilled mushrooms, crispy baby potatoes, truffle butter sauce  
*Weight may vary. Please ask your server for details.*

ROLLED PORK (SOUS VIDE) 1850 rsd

24-hour sous vide pork, creamy mashed potatoes with *kajmak*, confit carrots, reduction, crispy onions

SLOW-ROASTED VEAL 2350 rsd

Slow-roasted veal (5 hours), cream sauce, horseradish, roasting jus

## SOUS VIDE CHICKEN

Chicken breast stuffed with truffle cream, pea purée, sautéed carrots, mashed potatoes, apricot and truffle sauce

1800 rsd

## BEEFSTEAK

Beefsteak, pea purée, confit carrots, mustard, mashed potatoes

3500 rsd

## GRILLED SALMON

Grilled salmon, celery purée, sautéed julienne vegetables with oyster sauce, mixed green salad

2990 rsd

## TUNA STEAK

Grilled tuna steak, sautéed julienne vegetables, sesame, pea purée

3290 rsd

## SALADS

ŠOPSKA SALAD WITH ZLATIBOR CHEESE

650 rsd

CABBAGE SALAD

350 rsd

MIXED GREEN SALAD WITH CHERRY TOMATOES  
AND PARMESAN

650 rsd

BEETROOT SALAD

450 rsd

COVER CHARGE

240 rsd



## DESSERTS

### ŠONDA'S OLGA

750 rsd

Crunchy hazelnut base, chocolate ganache with honey, Belgian chocolate mousse. Inspired by "Olga," the first Serbian chocolate, created on this very site in the early 20th century.

### BAKED CHEESE

720 rsd

Biscuit and butter base, white chocolate and cream cheese filling, raspberry gel

### OPERA

690 rsd

Coffee cream, soft almond sponge, dark Belgian chocolate

### CUBE

650 rsd

Mascarpone and lemon cream, poppy seed insert, walnut base

### COCO CARAMEL

650 rsd

Chocolate tart with coconut and caramel crumble, coconut cream

### RAWBERRY

690 rsd

Vegan dessert, blueberry, basil and lemon cream, fig, hazelnut and pumpkin seed base

### CHECKMATE

720 rsd

Selection of handmade pralines