





zepterhotel

JELOVNIK
MENU

zepterhotel

Hladna predjela

Cold Appetizers

Carpaccio od dimljenog bifteka na rukoli
sa parmezanom 150 g

Smoked Beef Steak Carpaccio with
Rocket and Parmesan 150 g

1 250

Carpaccio od dimljenog
brancina sa limunovim sokom 150 g

Smoked Sea Bass Carpaccio with Lemon Juice
150 g

1 300

Carpaccio mix od dimljene ribe
(Tuna, Brancin, Losos) 250 g

Mixed Smoked Fish Carpaccio
(Tuna, Sea Bass, Salmon) 250 g

1 600

Natural hummus sa začinskim biljem
i pecivom 150 g

Natural Hummus with Herbs
and Pastry 150 g

750

Selekcija domaćih sireva
(sjenički, mladi, feta...) 200 g

Selection of Local Cheeses
(Sjenicki, Fresh Cheese, Feta...) 200 g

890

Selekcija stranih sireva sa koštunjavim
voćem i dresingom od meda i grejpfruta 200 g

Selection of Foreign Cheeses with Nuts and
Honey & Grapefruit Dressing 200 g

1 350

Asortiman kozjih sireva sa suvim voćem
150g

Assortment of Goat Cheeses with Dried Fruit
150 g

1 050

Tanjir pršute
150g

Prosciutto platter
150 g

1 350

Topla predjela

Hot Appetizers

Mix grilovanih pečuraka
(bukovača, šampinjoni, vrganj, lisičarka) 200 g

Grilled Mixed Mushrooms (Oyster Mushrooms, Button
Mushrooms, Porcini Mushrooms, Chanterelles) 200 g

750

Grilovano povrće sa feta sirom, origanom
i balsamic dresingom 200 g

Grilled Vegetables with Feta Cheese, Oregano
and Balsamic Dressing 200 g

700

Brusketi sa vrganjima,
mocarelom i čeri paradajzom 250 g

Bruschetta with Porcini Mushrooms,
Mozzarella and Cherry Tomato 200 g

650

Supe i potaži

Soups & Pottages

Goveđa supa sa rezancima 300 ml Beef Soup with Noodles 300 ml

300

Paradajz supa/čorba sa taranom 300 ml Tomato Soup with Dough Pellets 300 ml

350

Potaž dana (šargarepa, bundeva, celer, brokoli,
karfiol) 300 ml Potage of the Day (Carrot, Pumpkin, Celery,
Broccoli, Cauliflower) 300 ml

350

Paste i rižota

Pasta & Risotto

Nudle sa piletinom i povrćem
na azijski način 250 g

Asian-Style Noodles with Chicken and Vegetables
250 g

900

Njoke u gorgonzola sosu posute dehidriranim
crnim lukom 250 g

Gnocchi with Gorgonzola Sauce Sprinkled with
Dehydrated Onion 250 g

1 050

Taljatele u sosu od
tartufate 250 g

Tagliatelle with Truffles Sauce
250 g

1 050

Pene sa gamborima u paradajz sosu
na Zepter način 250 g

Penne with Prawns in Tomato Sauce
à la Zepter 250 g

1 150

Špagete sa povrćem i svežim začinskim biljem 250 g

Spaghetti with Vegetables and Fresh Herbs 250 g

800

Rižoto sa plodovima mora i šparglom 250 g

Risotto with Seafood and Asparagus 250 g

1 150

Rižoto sa biftekom i bukovačom
250 g

Risotto with Beef Steak and Oyster Mushrooms
250 g

1 100

Rižoto sa svežim povrćem i začinskim biljem 250 g

Risotto with Fresh Vegetables and Herbs 250 g

850

Meso

Meat

Taljata biftek na rukoli sa gorgonzolom, mladim
lukom i svežom cveklom 300 g

Tagliata Beef Steak with Rocket and Gorgonzola,
Spring Onions and Fresh Beets 300 g

1 950

Biftek u sosu od divljih pečuraka sa Spicy wedges
krompirom 350 g

Beef Steak with Wild Mushroom Sauce and Spicy
Potato Wedges 350 g

2 050

Pileći file u pesto sosu sa grilovanim povrćem
300 g

Chicken Fillet with Pesto Sauce and Grilled
Vegetables 300 g

1 350

Ćureći file u sosu od tartufate sa grilovanim
povrćem 300 g

Turkey Fillet with Truffle Sauce with Grilled
Vegetables 300 g

1 550

Pačija prsa u Grand Marnieru sa pire krompirom
300 g

Duck Breast with Grand Marnier and Mashed
Potatoes 300 g

1 700

Specijal Vege Burger sa pomfritom 350 g

Special Vegan Burger with French Fries 350 g

790

Jagnjeći koteleti na pečenom krompiru sa
ruzmarinom 300 g

Lamb Cutlets with Baked Potatoes and Rosemary
300 g

1 950

Riba

Fish

Filet brancina sa barenim povrćem 250 g Sea Bass Fillet with Steamed Vegetables 250 g

1 950

Losos steak sa grilovanim povrćem 250 g Salmon Steak with Grilled Vegetables 250 g

1 700

Filet Orade na ratatoulli-u 250 g Gilt-Head Bream Fillet with Ratatouille 250 g

1 950

Steak Zubatac sa dalmatinskim varivom 250 g Dentex Steak with Dalmatian Stewed Vegetables 250 g

1 700

Grilovana hobotnica na salsi od povrća 250 g Grilled Octopus with Fresh Rocket 250 g

1 800

Obrok salate

Salad Meals

Meditranska salata sa hobotnicom 350 g Mediterranean Octopus Salad 350 g

1 050

Salata sa lososom i avokadom 450 g Salmon Avocado Salad 450 g

950

Rukola sa grilovanim gamborima, čeri paradajzom i slatkim kukuruzom 350 g Rocket Salad with Grilled Prawns, Cherry Tomato and Sweet Corn 350 g

1 150

Salata sa biftekom 350 g Beef Steak Salad 350 g

1 050

Kinoa - fitness salata sa svežim voćem i povrćem 350 g Quinoa Fitness Salad with Fresh Fruit and Vegetables 350 g

750

Cezar salata 400 g Caesar Salad 400 g

750

Grčka salata sa kozjim sirom 450 g Greek Salad with Goat Cheese 450 g

650

Caprese salata sa domaćim pesto sosom 350 g Caprese Salad with Home-Made Pesto Sauce 350 g

700

Sve cene su izražene u dinarima i uključuju PDV / All prices are in RSD and include VAT

Salate

Side Salads

Mix zelenih salata sa čeri paradajzom 150 g Mixed Green Salad with Cherry Tomatoes 150 g

300

Šopska salata 200 g Shopska Salad 200 g

350

Srpska salata 200 g Serbian Salad 200 g

300

Tarator salata 200 g Tarator Salad 200 g

300

Vitaminska salata 150 g Vitamin Salad 150 g

300

Paradajz salata 150 g Tomato Salad 150 g

300

Sezonske salate (ajvar, mix turšija, kiseli kupus) 150 g Seasonal Salads (Ajvar, Mixed Pickles, Sauerkraut) 150 g

350

Desert

Dessert

Pita sa jabukama i brusnicom 150 g Apple and Cranberry Pie 150 g

350

Mus od belgijske čokolade sa konjakom 150 g Belgian Chocolate Mousse with Cognac 150 g

550

Sami Fredo (parfe) sa lešnicima i šafranom 150 g Semifreddo (Parfait) with Hazelnuts and Saffron 150 g

500

Cheese cake sa malinama 150 g Raspberry Cheesecake 150 g

450

Voćni Kup 250 g Fruit Cup 250 g

400

Sladoled 200 g Ice Cream 200 g

350

Tiramisu 150 g Tiramisu 150 g

400

Sveže voće 250 g Fresh Fruit 250 g

350

Kuver - 200 RSD

Service charge - 200 RSD

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Informacija o alergenima

Neka od ovih jela mogu sadržati: gluten, mleko ili laktozu, soju, jaja, kikiriki i lešnike. U slučaju da ste alergični na neku od ovih namirnica, molimo Vas naglasite to našem osoblju koje Vas uslužuje.

Sva jela su pripremljena na ZEPTER način.
Ukoliko želite neki dodatak ili izmenu slobodno se obratite konobaru.

Za usluge room servisa cene se uvećavaju za 20%.

Prijatno!

Allergen Information

Some of these dishes may contain: gluten, milk or lactose, soy, eggs, peanuts and hazelnuts. In case you are allergic to any of these foods, please emphasize that to our serving staff.

All meals are prepared in ZEPTER way.
If you have any additional orders or changes, feel free to tell our waiter.

For Room Service, prices are increased by 20%.

Bon appétit!

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