

*Only the best served for you!*

## Starters

- Carpaccio of Sea Bass [smoked sea bass with white wine foam, 100 gr] - 850 RSD
- Melon [with feta cheese and toasted nuts, 200 gr] - 600 RSD
- Mangulica Pork Candle [Chef's specialty, 90 gr] - 350 RSD
- Carpaccio of Zucchini [zucchini with young goat cheese, 180 gr] - 550 RSD
- Cheese Selection [young goat cheese, Sjenica cheese, brie, 24 months aged goat cheese - 110 gr] - 1.150 RSD
- Serbian Platter, 2 persons  
[Njegus prosciutto, pancetta, game sausage, horse meat sausage, duvan čvarci - 200 gr] - 1.600 RSD

## Soups and Cream Soups

- Pea Essence - 350 RSD
- Beef Soup - 350 RSD
- Fish Soup - 450 RSD
- Soup of the Day - 350 RSD

## Hot Starters

- Prawns in Smoked Honey [zucchini sauce, leek, carrot juice, forest fruit smoke] - 950 RSD
- Risotto with Prawns - 1.500 RSD
- Spaghetti [with beef, peas, and parmesan] - 1.300 RSD
- Spaghetti Carbonara - 1.100 RSD
- Risotto [with chicken, zucchini, and mushrooms] - 1.100 RSD
- Tagliatelle [with prawns, in an Asian style] - 1.350 RSD

## Meat

- Zepter Steak [celery root, sorrel, zucchini - 250 gr] - 2.700 RSD
- Smoked Duck Breast [beetroot puree, thyme aroma, and roasted cherry sauce - 250 gr] - 2.600 RSD
- Chicken Breast [with mixed salad and mango - 250 gr] - 1.800 RSD
- Japanese Steak [& Dashi Onion - 250 gr] - 2.700 RSD
- Pulled Pork [with baked beans - 250 gr] - 2.200 RSD

## Fish

- John Dory Fillet [in a creamy sauce of mixed peppers and thyme - 250 gr] - 2.800 RSD
- Sea Bass Fillet [with beef cracklings, in kiwi and pepper sauce - 220 gr] - 2.500 RSD
- Salmon Fillet [in teriyaki sauce with vegetables - 220 gr] - 2.400 RSD
- Grilled Octopus [with roasted potatoes - 220 gr] - 2.100 RSD
- Gilt-Head Bream Fillet [with boiled potatoes and ratatouille - 250 gr] - 2.400 RSD

## Desserts

- Zepter Mono Cake [white chocolate, frozen raspberry, poppy seed, fresh mint] - 400 RSD
- Homemade Apple Pie - 400 RSD
- Raspberry Tiramisu - 550 RSD
- Pancakes in Wine Chateau - 600 RSD

*Personalised fine dining experience!*