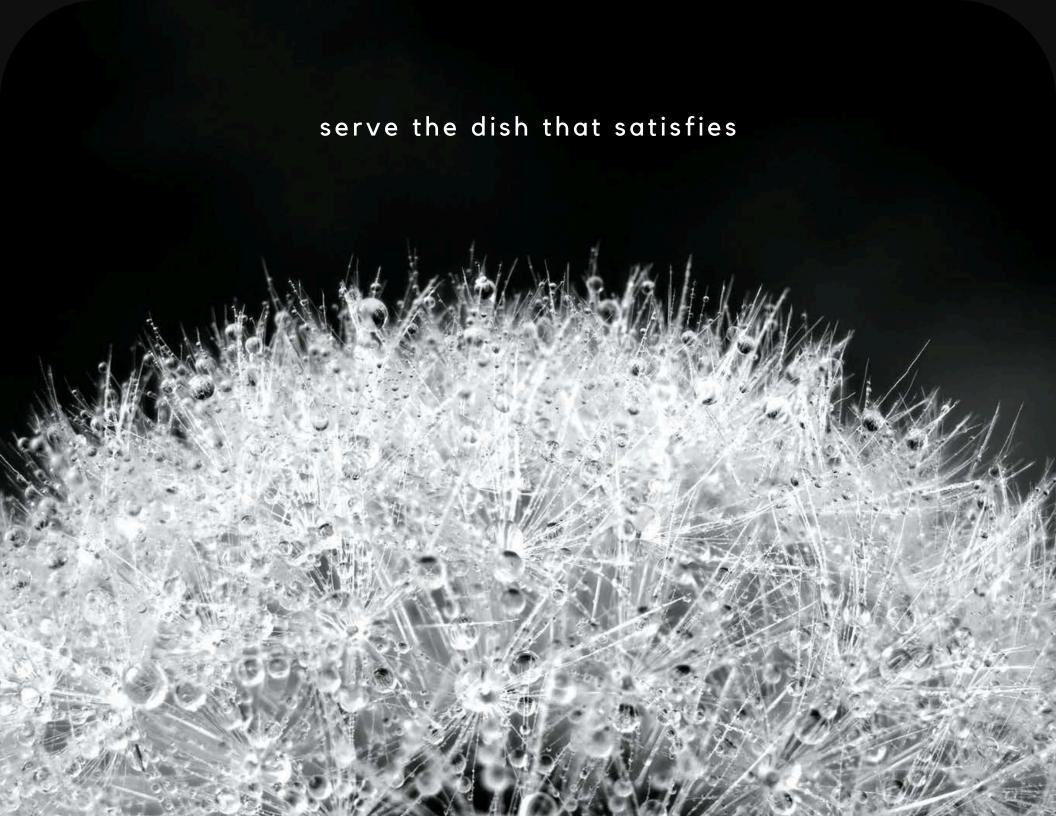


THE/ MENU

by: Damir Sertić





DAMIR SERTIĆ

A world-class chef, always possessed by an inconceivable good mood. Thanks to such a demeanour, he seems reliable like a brother, a trait the Serbs understand very well. Born in Zagreb, he cooked all over the world, mostly for the rich and famous with spoiled palates. A chance meeting brought him back to Belgrade when he had already become a doctor of molecular gastronomy. He dedicated the Zepter mono cake to childhood when we only liked poppy seeds out of the entire juicy homemade strudel. He even managed to defeat the unsurpassed bellini from the legendary Harry's bar. His personality could be described with a single sentence — I am Damir Sertić and I am living my dream.





ART

smoked trout/lime/ricotta cheese/wild salmon caviar/micro greens

SANDWICH

homemade brioche/scampi/ tomato/stracciatella/lime/flowers





Broccoli blossoms

broccoli/crispy rice/pea/ mint /rasberry caviar/micro greens



Espuma de Champagne &Fish

smoked seabass/champagne/
 zucchini/white wine foam

Mussels in Buzara with a Touch of Lardo

mussel/white vine/olive oil/garlic/parssley/puree/lardo



ARANCINE

rice/shrimps/garlic/white vine/smoked honey/parmigiano reggiano/beetroot/panko

Mussel & Yolk Infusion with Forest Mushrooms

five type of mushrooms/muss potatto/ egg yolk/ rosemary



Creamy Oyster Mushroom Alfredo

oyster mushroom/parsnip/caper/parsley/soy sauce





Shrimps in Honey

shrimps/smokedhoney/leek/zucchini/ carrot/olive oil/greens/whitewine foam/rosemary smoke

Shrimp on Ice

shrimp/beets/lemon/honey/cinnamon/olive oil/mirin/raspberry caviar





The Art of Fish

seabass/olive oil/mustard/cream/spices/greens/white vine/lemon/hazelnut





Tuna Tartare with Raspberry Caviar Bliss

tuna tartar/raspberry caviar/ white pepper/olive oil



Crispy Tempura Salmon Bites

salmon/color peppers/ green onion/carrot/ olive oil/ gomo wakame salad



Tuna Velvet with Caviar Perfection

tuna/radicchio/paskanat puree/wild salmon caviar/olive oil/red wine





Ocean's Freshness

eabuss/chard/gomo wacame/ milk celery foam/pea/fennel/micro greens



Shrimp & Dolce Blue

prawns/rice/dolce blue cheese/ sweet apple vinegard



pancetta/ onion/tomato pure/ smoked pepper/ cream/ green onion/ white wine

Casarecce in Dolce Blue Cheese Sauce with Crispy Prosciutto

prosciutto/ blue cheese dolce/ white wine/ aceto balsamico/ honey

Octopus Noir

octopus/tonic avocado/ raspbery caviar/dill





Creamy Celery Monkfish with Fresh Greens

monk fish/chard/potato/celery juice/olive oil/ greens

Ginger-Scented Salmon & Foie Gras with Gomo Wakame

lossos/ginger/foiegras/goma wakame
/white wine foam/olive oil/greens







ART of MEAT

rump steak/red and yellow peppers/pee/flowers/mashed potatos





Ripped veal

veal/roasted pepper/sour milk/
 parcley/spinach/zucchini/
garlic/basilico/graipfruit/mirin

Demi-Glazed Lamb with Smooth Purées

lamb/beans/beetroot/pee/chard/morc hella/parmigano regiano/demiglass



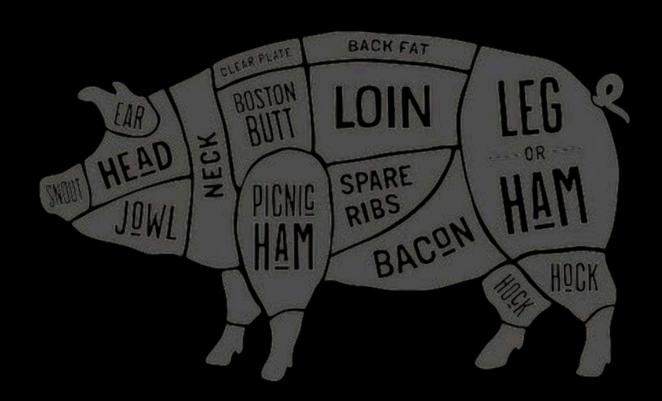
Short Ribs

short ribs/roasted potato/fresh chives/beer foam



Pink Pork

pork/potato/espuma horseradish/fluid jelly



Forest Essence Beef & Cream

beef steak/mushrooms/chrispy potato/
parsnip/onion/thyme/demiglass/potato muss



PROJECT SURF & TURF beef/scalop/pearl/fennel/garlic





DUCK





Medallions in Demi-Glace with Crispy Potatoes

pork fille/foiegrass/crispy potato/ demiglace/olive oil/greens

Black Pork Tomahawk

for two persons

black pork tomahawk/aspargus/potato/pea/pea cream/mint/chanterelle/micro greens/panko bread crumbs



3200 RSD

ZEPTER STEAK

beef steak/root celery puree/zucchini/carott celery zu/roots celery chips/micro greens



CHICKEN BREAST À LA CREAMY SAUCE & PANKO YOLK

chicken breast/egg yolk/panko/mushrooms/beef powder/celery puree/white wine/cream/dijon/micro greens





Salads

beetroot with goat cheese/homemade tzatziki salad/ greek salad/

650 RSD

green salad/tomato and cucumbre salad/cabbage salad

550 RSD

Smoky Peach & Burrata with Floral Essence

smoked peach/burrata/green olive oil/flowers





Meringue with Cherry Caviar & Nut Cream

meringue/cherry caviar/ english cream with nuts

Sugar Wool & Frozen Gummy Bear Fantasy

sugar wool/frozen gummy bear/lime



750 RSD

Zepter Mono Cake

poppy seads/white chocolate/frozen raspberries





Silk Chocolate Mousse & Sweet Cherries

Golden Banana Crème Brûlée



