



THE/ MENU

by: Damir Sertić

serve the dish that satisfies





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.

BREATHLESS BITES



850 RSD

amuse bouche
tomato champagne

ART

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

810 RSD



SANDWICH

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

1500 RSD



Broccoli blossoms

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

550 RSD





Espuma de Champagne & Fish

smoked seabass/champagne/
zucchini/white wine foam

1100 RSD

Mussels in Buzara with a Touch of Lardo

mussel/white wine/olive oil/
garlic/parsley/puree/lardo

850 RSD



ARANCINE

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

1300 RSD



Mussel & Yolk Infusion with Forest Mushrooms

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

850 RSD



Creamy Oyster Mushroom Alfredo

oyster mushroom/parsnip/caper/parsley/soy sauce



850 RSD



Shrimps in Honey

shrimps/smoked honey/leek/zucchini/
carrot/olive oil/greens/white wine
foam/rosemary smoke

950 RSD

Shrimp on Ice

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



3100 RSD

the/
PROGRESS



The Art of Fish

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



1850 RSD



Tuna Tartare with Raspberry Caviar Bliss

tuna tartar/raspberry caviar/
white pepper/olive oil

2380 RSD



Crispy Tempura Salmon Bites

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

1900 RSD

Bacalar Bianco

bacalar/potato/garlic/parsley/olive
oil/greens/poched egg/leek



2200 RSD

Tuna Velvet with Caviar Perfection

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

2200 RSD





Ocean's Freshness

sea bass/chard/gomo wacame/
milk celery foam/pea/fennel/micro
greens

1850 RSD



Shrimp & Dolce Blue

prawns/rice/dolce blue cheese/
sweet apple vinegard

1550 RSD

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

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

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

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

1100 RSD

Octopus Noir

octopus/tonic avocado/
raspberry caviar/dill

2200 RSD





Creamy Celery Monkfish with Fresh Greens

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

3200 RSD

Ginger-Scented Salmon & Foie Gras with Gomo Wakame

salmon/ginger/foie gras/goma wakame
/white wine foam/olive oil/greens

2300 RSD





Salmon



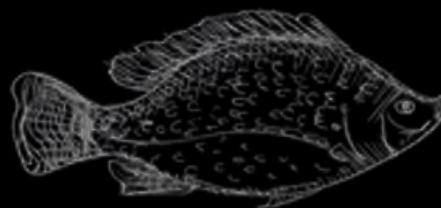
Mackerel



Lobster



Eel



Tilapia



Trout



Crab



Burbot

Downed Fresh Fish

per order



Tuna



Catfish



Mussels

John Dory/ Turbot/ Sea bass/ Scorpaena scrofa/ Sole fish/ Squid / Scampi



Pike



Cisco



Octopus



Cod



11500/kg RSD



ART of MEAT

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

2600 RSD



Ripped veal

veal/roasted pepper/sour milk/
parsley/spinach/zucchini/
garlic/basilico/grapefruit/mirin

2400 RSD

Demi-Glazed Lamb with Smooth Purées

lamb/beans/beetroot/pee/chard/
morchella/parmigano regiano/
demi-glace

3800 RSD



Short Ribs

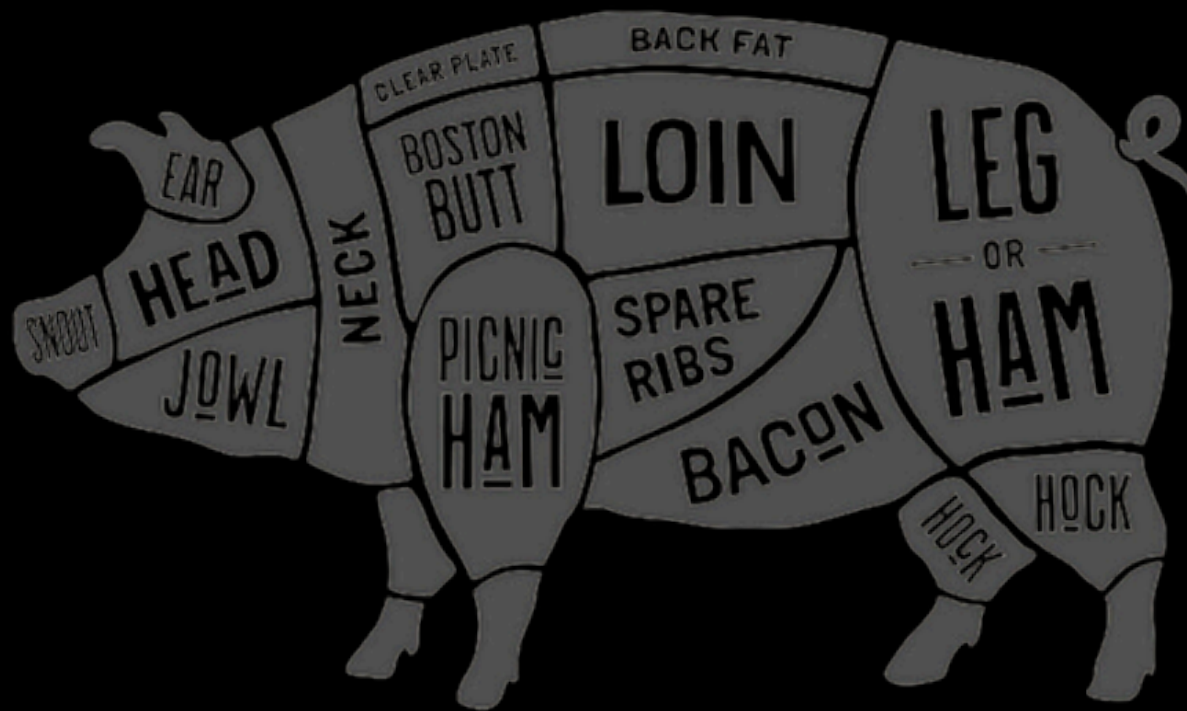
short ribs/roasted potato/fresh
chives/beer foam

2200 RSD



Pink Pork

pork/potato/espuma horseradish/fluid jelly



2000 RSD

Forest Essence Beef & Cream

beef steak/mushrooms/chrispy potato/
parsnip/onion/thyme/
demi-glace/potato muss

3600 RSD



PROJECT SURF & TURF

beef/scallop/pearl/fennel/garlic

3000 RSD





DUCK

smoked duck breast/parsnip/orange/
grand marnier/rice/raspberry caviar/
micro greens/narancini/honey



2800 RSD



*Medallions in
Demi-Glace with
Crispy Potatoes*

pork fille/foie gras/crispy potato/
demi-glace/olive oil/greens

2600 RSD

Black Pork Tomahawk

for two person

black pork
tomahawk/asparagus/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

3800 RSD



CHICKEN BREAST À LA CREAMY SAUCE & PANKO YOLK

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



1800 RSD



Salads

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

650 RSD

green salad/tomato and cucumber salad/cabbage salad

550 RSD

Smoky Peach & Burrata with Floral Essence

smoked peach/burrata/green olive oil/flowers



1200 RSD



Meringue with Cherry Caviar & Nut Cream

meringue/cherry caviar/
english cream with nuts

600 RSD

Sugar Wool & Frozen Gummy Bear Fantasy

sugar wool/frozen gummy bears/lime



750 RSD

Zepter Mono Cake

poppy seeds/white chocolate/frozen raspberries



550 RSD



*Silk Chocolate
Mousse & Sweet
Cherries*

600 RSD

*Golden Banana
Crème Brûlée*

650 RSD





Walnut Baklava

450 RSD

Pistachio Baklava

600 RSD