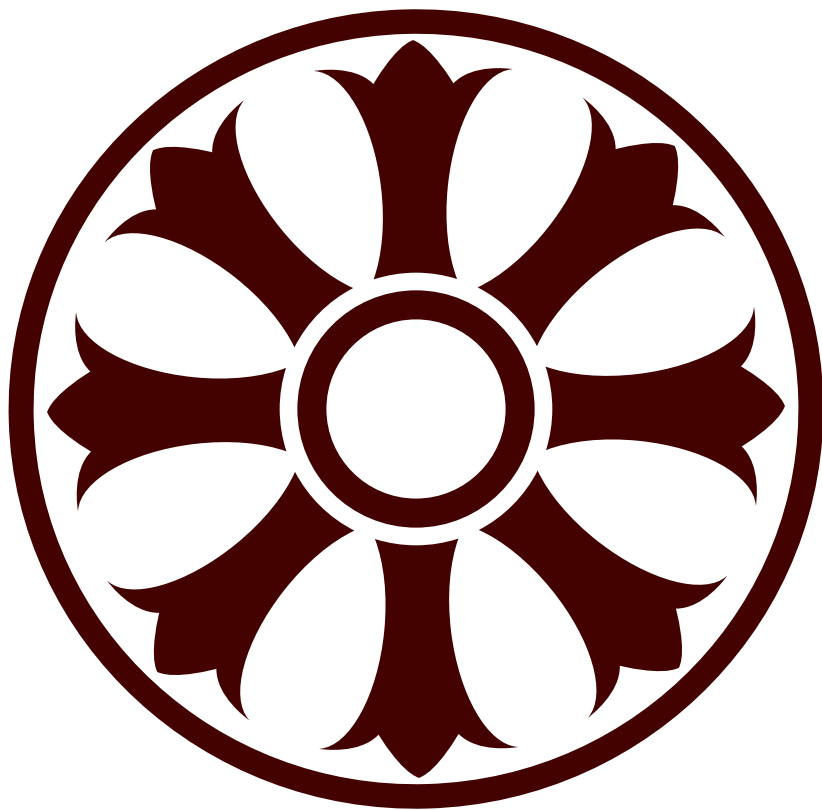




Dobro došli

U srcu Beograda, na Terazijama, na mestu gde se istorija susreće sa savremenim ritmom grada, restoran Hotela Balkan nudi pažljivo osmišljeno à la carte iskustvo.

Naš jelovnik predstavlja spoj balkanske tradicije i moderne gastronomske interpretacije. Svako jelo nastaje iz poštovanja prema domaćim namirnicama, proverenim receptima i savremenim kulinarским tehnikama, sa ciljem da sačuva autentičan ukus i pruži doživljaj dostojan ambijenta u kojem se nalazi.

Posebnu pažnju posvetili smo i vinskoj karti, u kojoj se susreću pažljivo odabrane etikete domaćih vinarija i renomiranih svetskih proizvođača, sa željom da svako jelo pronađe svoj savršen vinski par.

Pozivamo vas da uživate u selekciji jela i vina, uz diskretnu uslugu i atmosferu koja slavi duh Beograda.

Želimo vam prijatan boravak i ugodno gastronomsko putovanje.

PREDJELA / APPETIZERS

Kuver dobrodošlice / Welcome couvert 280 rsd

Krem sir sa svežim estragonom i aromatičnim uljem serviran sa domaćim pecivom.
Cream cheese with fresh tarragon and aromatic oil, served with homemade bread.

Alergeni:  MLEKO / MILK |  GLUTEN

Balkan plata / Balkan platter 1.750 rsd

Selekcija vrhunskih suhomesnatih proizvoda lokalnih proizvođača, biranih zbog autentičnog ukusa i tradicije.

Selection of premium cured meat products from local producers, chosen for their authentic taste and tradition.

Alergeni:  MLEKO / MILK (tragovi / traces)

Selekcija zrelih sireva i tradicionalnih mlečnih proizvoda / Selection of aged cheeses and traditional dairy products 1.650 rsd

Odabrani domaći zreli sirevi i mlečni specijaliteti sa malih porodičnih farmi, servirani uz sezonske prateće note.

Carefully selected domestic aged cheeses and dairy specialties from small family farms, served with seasonal accompaniments.

Alergeni:  MLEKO / MILK

Pašteta od peštarske teletine / Pešter veal pâté 1.060 rsd

Kremasta pašteta od visokokvalitetne teletine sa Peštera, servirana uz grenadin redukciju, slatko od dunje i hrskavo pecivo.

Creamy pâté made from high-quality veal from Pešter, served with grenadine reduction, quince preserve and crispy bread.

Alergeni:  GLUTEN |  MLEKO / MILK

Tatar biftek / Beef tartare 2.850 rsd

Fino seckani juneći file premium kvaliteta, obogaćen umami kremom od cvekle, puterom i hrskavim pecivom.

Finely chopped premium beef fillet enriched with beetroot umami cream, butter and crispy bread.

Alergeni:  MLEKO / MILK |  GLUTEN

Cene su izražene u RSD, PDV je uključen u cenu /
Prices are in RSD, VAT included.

PREDJELA / APPETIZERS

Grilovani sir sa Miroča / Grilled cheese from Miroč 1.060 rsd

Domaći planinski sir grilovan do zlatne korice, serviran na podlozi od ječma sa redukcijom požeške šljive.

Local mountain cheese grilled to a golden crust, served on a barley base with Požega plum reduction.

Alergeni:  MLEKO / MILK |  GLUTEN

Ajvar iz Semberije – 100 gr / Semberija ajvar – 100 g 550 rsd

Alergeni: —

Paprike u pavlaci – 100 gr / Peppers in sour cream – 100 g 720 rsd

Alergeni:  MLEKO / MILK

POTAŽ I ČORBE / SOUPS

Sezonski potaž dana / Seasonal soup of the day 560 rsd

Krem supa pripremljena od svežih namirnica dana, sa balansiranom i punom aromom.

Cream soup prepared from fresh daily ingredients with a balanced and full aroma.

Alergeni:  MLEKO / MILK (u zavisnosti od pripreme / depending on preparation)

Teleća čorba Balkan / Balkan veal soup 600 rsd

Tradicionalna teleća čorba sa bogatnim mlečnim legirom i blagim tonovima slačice.

Traditional veal soup with rich dairy liaison and mild mustard notes.

Alergeni:  MLEKO / MILK |  GLUTEN

AGENDA ALERGENA / ALLERGEN LEGEND

 MLEKO (uključujući laktozu) / Milk (including lactose)

 JAJA / Eggs

 GLUTEN / Gluten

 RIBA / Fish

 MORSKI PLODOVI / Seafood (shellfish & mollusks)

 ORAŠASTI PLODOVI / Tree nuts

 MED / Honey

OBROK SALATE / MEAL SALADS

Cezar salata / Caesar salad 1.200 rsd

Ajsberg salata sa hladnim mariniranim pilećim fileom, hrskavom slaninom, parmezanom i domaćim krutonima, uz blago kremasti Cezar dressing.

Iceberg lettuce with cold-marinated chicken fillet, crispy bacon, parmesan and homemade croutons, with a lightly creamy Caesar dressing.

Alergeni:  GLUTEN |  MLEKO / MILK |  JAJA / EGGS

Salata sa dimljenim lososom / Smoked salmon salad 1.400 rsd

Mix zelenih salata sa dimljenim lososom, svežim limun dresingom, čeri paradajzom i hrskavim bademima.

Mixed green salad with smoked salmon, fresh lemon dressing, cherry tomatoes and crispy almonds.

Alergeni:  RIBA / FISH |  ORAŠASTI PLODOVI / TREE NUTS

Biftek salata / Beef steak salad 1.660 rsd

Tanke trake grilovanog bifteka, dressing od meda i senfa, hrskava salata, sušeni paradajz i parmezan.

Thin strips of grilled beef steak, honey-mustard dressing, crispy greens, sun-dried tomatoes and parmesan.

Alergeni:  MLEKO / MILK |  MED / HONEY

AGENDA ALERGENA / ALLERGEN LEGEND

 MLEKO (uključujući laktozu) / Milk (including lactose)

 JAJA / Eggs

 GLUTEN / Gluten

 RIBA / Fish

 MORSKI PLODOVI / Seafood (shellfish & mollusks)

 ORAŠASTI PLODOVI / Tree nuts

 MED / Honey

PASTE I RIŽOTA / PASTA & RISOTTO

Pakeri Bologneze / Paccheri Bolognese 1.400 rsd

Domaća pasta u bolonjez sosu.

Homemade pasta in traditional Bolognese sauce.

Alergeni:  GLUTEN |  MLEKO / MILK

Pasta sa biftekom i divljim kosmajskim pečurkama / Pasta with beef steak and wild Kosmaj mushrooms 1.700 rsd

Sotirane šumske pečurke i komadići bifteka, sjedinjeni sa puterom i parmezanom.

Sautéed forest mushrooms and beef steak pieces combined with butter and parmesan.

Alergeni:  GLUTEN |  MLEKO / MILK

Crvena pasta sa dimljenim lososom / Red pasta with smoked salmon 1.700 rsd

Pasta u redukciji roze paradajza sa dimljenim lososom, zaokružena aromatičnim uljem i parmezanom.

Pasta in a pink tomato reduction with smoked salmon, finished with aromatic oil and parmesan.

Alergeni:  GLUTEN |  RIBA / FISH |  MLEKO / MILK

Rižoto sa cepkanom piletinom / Pulled chicken risotto 1.450 rsd

Sporokuvano pileće meso u kremastoj redukciji baby spanaća, sa puterom i parmezanom.

Slow-cooked chicken in a creamy baby spinach reduction, with butter and parmesan.

Alergeni:  MLEKO / MILK

Rižoto od jadranskih gambora / Adriatic prawn risotto 1.550 rsd

Kremasti rižoto nežno obojen šafranom, sa jadranskim gamborima, paradajz konkaseom i parmezanom.

Creamy saffron-tinted risotto with Adriatic prawns, tomato concassé and parmesan.

Alergeni:  MORSKI PLODOVI / SEAFOOD |  MLEKO / MILK

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GLAVNA JELA / MAIN COURSES

**Pileća taljata na testenini sa tartufima i šparglom /
Chicken tagliata on pasta with truffles and asparagus 1.600 rsd**

Sporo kuvani pileći file sa hrskavom kozom na domaćoj pasti.
Slow-cooked chicken fillet with crispy skin served on homemade pasta.

Alergeni:  GLUTEN |  MLEKO / MILK

**Karađorđeva šnicla sa pireom od krompira /
Karađorđe schnitzel with mashed potatoes 1.850 rsd**

Otvorena Karađorđeva šnicla na pireu od krompira sa espumom od holandez sosa i mladom hrskavom salatom.

Open-style Karađorđe schnitzel served on mashed potatoes with hollandaise espuma and young crispy salad.

Alergeni:  GLUTEN |  MLEKO / MILK |  JAJA / EGGS

**10 veličanstvenih na domaćoj lepinji /
“The Magnificent 10” on homemade flatbread 1.850 rsd**

Ručno oblikovani ćevapi od juneceg mesa servirani na domaćoj lepinji, kremi od ajvara i kajmaka sa hrskavim krompirićima.

Hand-shaped beef ćevapi served on homemade flatbread with ajvar and kajmak cream and crispy potatoes.

Alergeni:  GLUTEN |  MLEKO / MILK

**Pljeskavica sa pirotskim parenim sirom /
Beef pljeskavica stuffed with Pirot steamed cheese 1.850 rsd**

Sočna pljeskavica od juneceg mesa punjena pirotskim sirom, servirana na domaćem testu, sa ljutom paprikom i krompirićima.

Juicy beef pljeskavica stuffed with Pirot cheese, served on homemade dough with hot pepper and crispy potatoes.

Alergeni:  GLUTEN |  MLEKO / MILK

Priča sa Bosfora No. 34 / Story from the Bosphorus No. 34 2.300 rsd

Iskender u modernoj balkanskoj interpretaciji: pita, juneći carpaccio, paradajz sos i vreli puter.

Iskender in a modern Balkan interpretation: flatbread, beef carpaccio, tomato sauce and hot butter.

Alergeni:  GLUTEN |  MLEKO / MILK

Cene su izražene u RSD, PDV je uključen u cenu /
Prices are in RSD, VAT included.

GLAVNA JELA / MAIN COURSES

Pešterska mlada teletina / Young Pešter veal 2.400 rsd

Nežna teletina sa Peštera, servirana uz ivanjički krompir u puter kremi sa mesnim sosom.
Tender Pešter veal served with Ivanjica potatoes in butter cream and meat jus.

Alergeni:  MLEKO / MILK

Juneći obrazi – sporo kuvani 12 sati / Beef cheeks – slow cooked for 12 hours 2.650 rsd

Mekani juneći obrazi pripremljeni dugim kuvanjem, uz madera sos, pire sa renom i hrskavim čipsom od povrća.

Tender beef cheeks slow-cooked for 12 hours, served with Madeira sauce, horseradish mashed potatoes and crispy vegetable chips.

Alergeni:  MLEKO / MILK |  GLUTEN

Biftek Balkan / Balkan beef steak 3.250 rsd

Premium juneći biftek sa puter krompirom, sotiranim pečurkama i demi-glace sosom od crnog vina.

Premium beef steak served with buttered potatoes, sautéed mushrooms and red wine demi-glace sauce.

Alergeni:  MLEKO / MILK

Pastrmka sa Perućca u pergamentu / Perućac trout baked in parchment 1.900 rsd

Pečena u papiru sa spanaćem, krompirom, kaprom i laganim limun sosom.

Baked in parchment paper with spinach, potatoes, capers and a light lemon sauce.

Alergeni:  RIBA / FISH |  MLEKO / MILK

Smuđ u panku prezli / Panko-crusted zander 2.050 rsd

Smuđ u panku prezli sa sotiranom šparglom i graškom u “bearnaise” sosu.

Panko-crusted zander served with sautéed asparagus and peas in béarnaise sauce.

Alergeni:  RIBA / FISH |  GLUTEN |  MLEKO / MILK |  JAJA / EGGS

AGENDA ALERGENA / ALLERGEN LEGEND

 MLEKO (uključujući laktozu) / Milk (including lactose)

 JAJA / Eggs

 GLUTEN / Gluten

 RIBA / Fish

 MORSKI PLODOVI / Seafood (shellfish & mollusks)

 ORAŠASTI PLODOVI / Tree nuts

 MED / Honey

SALATE UZ OBROK / SIDE SALADS

Srpska salata / Serbian salad 560 rsd

Alergeni: —

Moravska salata / Morava-style salad 640 rsd

Alergeni:  MLEKO / MILK

Šopska salata / Shopska salad 640 rsd

Alergeni:  MLEKO / MILK

Paradajz salata sa sirom / Tomato salad with cheese 560 rsd

Zreli domaći paradajz sa maslinovim uljem i belim sirom.
Ripe local tomatoes with olive oil and white cheese.

Alergeni:  MLEKO / MILK

Mix zelenih salata / Mixed green salad 560 rsd

Kombinacija hrskavih zelenih listova, rukole i miksa sezonskih salata sa čeri paradajzom.
Combination of crispy green leaves, arugula and seasonal greens with cherry tomatoes.

Alergeni: —

Bašta salata Balkan / Balkan garden salad 680 rsd

Selekcija svežeg sezonskog povrća.
Selection of fresh seasonal vegetables.

Alergeni: —

Ljuta pečena paprika / Hot roasted pepper 270 rsd

Alergeni: —

AGENDA ALERGENA / ALLERGEN LEGEND

 MLEKO (uključujući laktozu) / Milk (including lactose)

 JAJA / Eggs

 GLUTEN / Gluten

 RIBA / Fish

 MORSKI PLODOVI / Seafood (shellfish & mollusks)

 ORAŠASTI PLODOVI / Tree nuts

 MED / Honey

DESERTI / DESSERTS

Baklava sa orasima i suvim šljivama / Baklava with walnuts and dried plums 520 rsd

Hrskave kore, bogati orasi i suve šljive sa dresingom od pavlake i meda.

Crispy pastry layers, rich walnuts and dried plums with sour cream and honey dressing

Alergeni:  GLUTEN |  ORAŠASTI PLODOVI / TREE NUTS |  MLEKO / MILK |  MED / HONEY

Srneća leđa — Old School Balkan Hotel /

Venison back cake — Old School Balkan Hotel 550 rsd

Klasični čokoladni kolač po tradicionalnoj hotelskoj recepturi.

Classic chocolate cake prepared according to a traditional hotel recipe

Alergeni:  GLUTEN |  MLEKO / MILK |  JAJA / EGGS

Domaća Princes krofna / Homemade choux cream puff 550 rsd

Alergeni:  GLUTEN |  MLEKO / MILK |  JAJA / EGGS

Krempita / Custard cream slice 570 rsd

Alergeni:  GLUTEN |  MLEKO / MILK |  JAJA / EGGS

Balkan Orijent čokoladna torta sa kafom /

Balkan Orient chocolate cake with coffee 620 rsd

Intenzivna tamna čokolada sjedinjena sa aromom domaće kafe i blagom orijentalnom notom

Intense dark chocolate combined with the aroma of domestic coffee and a subtle oriental note

Alergeni:  GLUTEN |  MLEKO / MILK |  JAJA / EGGS

Dvorska torta Medovnik / Royal Medovnik cake 620 rsd

Tradicija medene note i laganih kremova u elegantnom slojevitom desertu.

Traditional honey notes and light creams in an elegant layered dessert

Alergeni:  GLUTEN |  MLEKO / MILK |  JAJA / EGGS |  MED / HONEY

Pistać kolač / Pistachio cake 680 rsd

Aromatičan kolač od pistaća sa kremastom teksturom.

Aromatic pistachio cake with a creamy texture

Alergeni:  ORAŠASTI PLODOVI / TREE NUTS |  MLEKO / MILK |  JAJA / EGGS

Nugat kolač / Nougat cake 680 rsd

Bogata kombinacija kakaa, nugata i orašastih plodova.

Rich combination of cocoa, nougat and assorted nuts

Alergeni:  ORAŠASTI PLODOVI / TREE NUTS |  GLUTEN |  MLEKO / MILK

Velvet / Velvet cake 680 rsd

Punjen belom čokoladom i borovnicom, preliven gelom od borovnice.

Filled with white chocolate and blueberry, topped with blueberry gel.

Alergeni:  GLUTEN |  MLEKO / MILK |  JAJA / EGGS

Naša vinska karta osmišljena je sa idejom da predstavi raznolikost vinskih regiona, uz poseban fokus na autohtone sorte Srbije i Balkana.

Selekcija obuhvata pažljivo odabrane etikete domaćih vinarija, sa naglaskom na sorte koje verno odražavaju poreklo, terroir i tradiciju domaćeg vinarstva. Uz njih, vinska karta je upotpunjena izborom vina iz regiona i Evrope, biranih zbog kvaliteta, stila i skladnog uklapanja uz jela iz naše kuhinje.

Svaka etiketa u ponudi odabrana je sa ciljem da pruži ravnotežu između tradicije i savremenog vinskog izraza, kao i da omogući gostima da pronađu vino koje će najbolje upotpuniti njihov gastronomski doživljaj.

Naše osoblje stoji vam na raspolaganju za preporuku i uparivanje vina sa jelima.

PENUŠAVA VINA I ŠAMPANJCI / SPARKLING WINES & CHAMPAGNES

SRBIJA / SERBIA

Kovačević Brut 0.75l - Vinarija Kovačević 5.850 rsd

Sorta grožđa / Grape variety – Chardonnay 85%, Riesling 15%

Rejon – fruškogorski wine-growing area

The 0.75l – Vinarija Deurić 3.650 rsd

Sorta grožđa / Grape variety – Chardonnay

Rejon – sremski wine-growing area

Trijumf Noir 0.75l – Vinarija Aleksandrović 3.650 rsd

Sorta grožđa / Grape variety – Pinot noir

Rejon – šumadijski wine-growing area

FRANCUSKA / FRANCE

Moët & Chandon Brut Imperial 0.75l 16.000 rsd

Sorta grožđa / Grape varieties – Pinot noir, Pinot meunier, Chardonnay

Regija – Champagne region

Moët & Chandon Dom Pérignon 0.75l 54.500 rsd

Sorta grožđa / Grape variety – Pinot noir

Regija – Champagne region

Moët & Chandon Dom Pérignon Rose 0.75l 70.000 rsd

Sorta grožđa / Grape variety – Pinot noir

Regija – Champagne region

ITALIJA / ITALY

Ca' Val Prosecco 0.75 3.600 rsd

Sorta grožđa / Grape variety – Glera

Regija – Treviso region

Zabranjeno služenje alkohola osobama mlađim od 18 godina

Serving alcohol to persons under 18 years of age is prohibited.

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BELA VINA / WHITE WINES

SRBIJA / SERBIA

Chardonnay S Edicija 0.75l – Vinarija Kovačević 4.800 rsd

Sorta grožđa / Grape variety – Chardonnay

Rejon – fruškogorski wine-growing area

Rajski Riesling 0.75l – Vinarija Kovačević 2.700 rsd

Sorta grožđa / Grape variety – Riesling

Rejon – fruškogorski wine-growing area

Aksiom Beli 0.75l – Vinarija Deurić 3.100 rsd

Kupaža / Blend – Morava 70%, Chardonnay, Sauvignon blanc

Rejon – sremski wine-growing area

Sila 0.75l – Vinarija Milanović 4.300 rsd

Sorta grožđa / Grape variety – Sila (autohtona /
indigenous grape variety)

Rejon – sremski wine-growing area

Sonata 0.75l – Vinarija Jeremić 4.000 rsd

Sorta grožđa / Grape variety – Sauvignon blanc

Rejon – beogradski wine-growing area

Smederevka 0.75l – Vinarija Janko 2.600 rsd

Sorta grožđa / Grape variety – Smederevka (autohtona /
indigenous grape variety)

Rejon – beogradski wine-growing area

Chardonnay Selekcija 0.75l – Vinarija Radovanović 4.300 rsd

Sorta grožđa / Grape variety – Chardonnay

Rejon – šumadijski wine-growing area

Trijumf Gold 0.75l – Vinarija Aleksandrović 4.300 rsd

Kupaža / Blend – Sauvignon blanc 85%, Pinot blanc & Riesling 15%

Rejon – šumadijski wine-growing area

Anonymous Crna Tamjanika

Blanc de Noir 0.75l – Vinarija Malča 4.600 rsd

Sorta grožđa / Grape variety – crna / black Tamjanika

Rejon – niški wine-growing area

Aberdar Superior 0.75l – Vinarija Aleksandrović 8.000 rsd

Sorta grožđa / Grape variety – Chardonnay

Rejon – šumadijski wine-growing area

BELA VINA / WHITE WINES

SRBIJA / SERBIA

Viognier 0.75l – Vinarija Legat 1903 5.200 rsd

Sorta grožđa / Grape variety – Viognier

Rejon – šumadijski wine-growing area

Tri Morave 0.75l – Vinarija Temet 2.900 rsd

Kupaža / Blend – Smederevka 45%, Tamjanika 45%, Morava 10%

Rejon – šumadijski wine-growing area

Morava 0.75l – Vinarija Miljan Jelić 2.900 rsd

Sorta grožđa / Grape variety – Morava (autohtona / indigenous grape variety)

Rejon – pocersko - valjevski wine-growing area

Traminac 0.75l – Vinarija Pusula 2.900 rsd

Sorta grožđa / Grape variety – Gewurztraminer

Rejon – sremski wine-growing area

Tamjanika 0.75l – Vinarija Spasić 2.800 rsd

Sorta grožđa / Grape variety – Tamjanika (autohtona / indigenous grape variety)

Rejon – tri morave wine-growing area

Blanc de Noir 0.75l – Vinarija Malča 4.600 rsd

Sorta grožđa / Grape variety – crna / black Tamjanika

Rejon – niški wine-growing area

REGION / REGIONAL

Zlatna Selekcija Bijela 0.75l – Vinarija Vukoje 6.000 rsd

Sorta grožđa / Grape variety – Chardonnay

Zemlja / Country – Bosnia & Herzegovina, Trebinje

Rebula 0.75l – Vinarija Simčić 4.500 rsd

Sorta grožđa / Grape variety – Febula

Zemlja / Country – Slovenija, Goriška Brda

Zabranjeno služenje alkohola osobama mlađim od 18 godina

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BELA VINA / WHITE WINES

FRANCUSKA / FRANCE

Chablis “La Finage” 0.75l – La Chablisienne 5.500 rsd

Sorta grožđa / Grape variety – Chardonnay

Regija – Burgundy region

Sancerre 0.75l – Lacheteau 8.500 rsd

Sorta grožđa / Grape variety – Sauvignon blanc

Regija – loire region

**La Chablisienne Chablis Grava Cry Les Clos 0.75l –
La Chablisienne 18.000 rsd**

Sorta grožđa / Grape variety – Chardonnay

Regija – Burgundy region

ITALIJA / ITALY

Pinot Grigio 0.75l – Jermann 7.000 rsd

Sorta grožđa / Grape variety – Pinot grigio

Regija – Friuli region

Masso Vivo 0.75l – Frescobaldi 6.500 rsd

Sorta grožđa / Grape variety – Vermentino

Regija – Tuscany region

Marina Cvetic

Trebbiano D Abruzzo 0.75l – Masciarelli 9.000 rsd

Sorta grožđa / Grape variety – Trebbiano

Regija – Abruzzo region

Vistamare CaMarcanda 0.75l – Gaja 14.000 rsd

Sorta grožđa / Grape variety – Vermentino

Regija – Tuscany region

Zabranjeno služenje alkohola osobama mlađim od 18 godina

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CRVENA VINA / RED WINES

SRBIJA / SERBIA

Rapsodija 0.75l – Vinarija Tonković 3.600 rsd

Sorta grožđa / Grape variety – Kadarka (autohtona / indigenous grape variety)

Rejon – subotički wine-growing area

Aurelius S Edicija 0.75l – Vinarija Kovačević 5.500 rsd

Kupaža / Blend – Cabernet sauvignon 50%, Merlot 50%

Rejon – fruškogorski wine-growing area

Probus 276 0.75l – Vinarija Deurić 4.100 rsd

Sorta grožđa / Grape variety – Probus

Rejon – sremski wine-growing area

Grand Trianon 0.75l – Vinarija Erdevik 5.100 rsd

Kupaža / Blend – Cabernet sauvignon 50%, Merlot 35%, Syrah 15%

Rejon – sremski wine-growing area

Stifler's Mom 0.75l – Vinarija Erdevik 8.000 rsd

Sorta grožđa / Grape variety – Syrah

Rejon – sremski wine-growing area

Cabernet Sauvignon 0.75l – Vinarija Radovanović 3.600 rsd

Sorta grožđa / Grape variety – Cabernet sauvignon

Rejon – šumadijski wine-growing area

Regent 0.75l – Vinarija Aleksandrović 5.100 rsd

Kupaža / Blend – Cabernet sauvignon 50%, Merlot 50%

Rejon – šumadijski wine-growing area

Rodoslov 0.75l – Vinarija Aleksandrović 9.500 rsd

Kupaža / Blend – Cabernet sauvignon 70%, Merlot 20%, Cabernet franc 10%

Rejon – šumadijski wine-growing area

Prokupac 0.75l – Vinarija Ivanović 3.600 rsd

Sorta grožđa / Grape variety – Prokupac (autohtona / indigenous grape variety)

Rejon – tri morave wine-growing area

Pinot Noir 0.75l – Vinarija Botunjac 3.800 rsd

Sorta grožđa / Grape variety – Pinot noir

Rejon – tri morave wine-growing area

CRVENA VINA / RED WINES

SRBIJA / SERBIA

Kremen 0.75l – Vinarija Matalj 3.800 rsd
Sorta grožđa / Grape variety – Cabernet sauvignon
Rejon – negotinska krajina wine-growing area

REGION / REGIONAL

Zlatna Selekcija 0.75l – Vinarija Vukoje 8.500 rsd
Kupaža / Blend – Merlot, Cabernet sauvignon, Vranac, Shiraz
Zemlja / Country – Bosnia & Herzegovina, Trebinje

FRANCUSKA / FRANCE

Château Grand-Puy-Lacoste 0.75l 22.000 rsd
Kupaža / Blend – Cabernet sauvignon, Merlot, Cabernet franc
Regija – Pauillac, Bordeaux region

Château Pey La Tour 0.75l 6.300 rsd
Kupaža / Blend – Merlot, Cabernet sauvignon, Cabernet franc, Petit verdot
Regija – Bordeaux region

Famille Perrin Châteauneuf-du-Pape 0.75l 13.000 rsd
Kupaža / Blend – Grenache, Syrah, Mourvèdre
Regija – Châteauneuf-du-Pape, Rhône region

ITALIJA / ITALY

Edizione Cinque Autoctoni 0.75l – Fantini Farnese 7.300 rsd
Kupaža / Blend – Primitivo, Montepulciano, Sangiovese
Regija – Abruzzo region

Brunello di Montalcino 0.75l – Casanova di Neri 14.000 rsd
Sorta grožđa / Grape variety – Sangiovese
Regija – Tuscany region

Tignanello 0.75l – Marchesi Antinori 23.000 rsd
Kupaža / Blend – Sangiovese 80%, Cabernet sauvignon 15%, Cabernet franc 5%
Regija – Tuscany region

Barolo 0.75l – Borgogno 15.500 rsd
Sorta grožđa / Grape variety – Nebbiolo
Regija – Piedmont region

ROZE VINA / ROSÉ WINES

SRBIJA / SERBIA

Roze Sec 0.75l – Zvonko Bogdan 2.700 rsd

Sorta grožđa / Grape variety – Merlot

Rejon – subotički wine-growing area

Roze Nostra 0.75l – Vinarija Erdevik 2.700 rsd

Kupaža / Blend – Merlot, Syrah

Rejon – sremski wine-growing area

Varijanta 0.75l – Vinarija Aleksandrović 2.700 rsd

Sorta grožđa / Grape variety – Muskant hamburg

Rejon – šumadijski wine-growing area

FRANCUSKA / FRANCE

Château Miraval Côtes de Provence Rosé 0.75l 6.000 rsd

Kupaža / Blend – Cinsault, Grenache, Syrah, Rolle

Regija – Côtes de Provence, Provence region

DESERTNA VINA/ DESSERT WINES

Bermet - crveno 0.75l – Vinarija Kiš 2.400 rsd

Sorta grožđa / Grape variety – Merlot

Rejon – Sremski - region

Zabranjeno služenje alkohola osobama mlađim od 18 godina

Serving alcohol to persons under 18 years of age is prohibited.

Cene su izražene u RSD, PDV je uključen u cenu / Prices are in RSD, VAT included.

VINA NA ČAŠU/ WINES BY THE GLASS 0.15l

PENUŠAVA VINA / SPARKLING WINES

Kovačević Brut – Vinarija Kovačević 1.170 rsd

Sorta grožđa / Grape variety – Chardonnay 85%, Riesling 15%

Rejon – fruškogorski wine-growing area

Trijumf Noir – Vinarija Aleksandrović 730 rsd

Sorta grožđa / Grape variety – Pinot noir

Rejon – šumadijski wine-growing area

BELA VINA / WHITE WINES

Chardonnay S Edicija – Vinarija Kovačević 960 rsd

Sorta grožđa / Grape variety – Chardonnay

Rejon – fruškogorski wine-growing area

Tamjanika – Vinarija Spasić 560 rsd

Sorta grožđa / Grape variety – Tamjanika (autohtona / indigenous grape variety)

Rejon – tri morave wine-growing area

Trijumf Gold – Vinarija Aleksandrović 860 rsd

Kupaža / Blend – Sauvignon blanc 85%, Pinot blanc & Tiesling 15%

Rejon – šumadijski wine-growing area

Pinot Grigio – Jermann 1.400 rsd

Sorta grožđa / Grape variety – Pinot grigio

Regija – Friuli region

VINA NA ČAŠU / WINES BY THE GLASS 0.15l

CRVENA VINA / RED WINES

Grand Trianon – Vinarija Erdevik 1.020 rsd

Kupaža / Blend – Cabernet sauvignon 50%, Merlot 35%, Syrah 15%

Rejon – sremski wine-growing area

Regent – Vinarija Aleksandrović 1.020 rsd

Kupaža / Blend – Cabernet sauvignon 50%, Merlot 50%

Rejon – šumadijski wine-growing area

Prokupac – Vinarija Ivanović 720 rsd

Sorta grožđa / Grape variety – Prokupac (autohtona / indigenous grape variety)

Rejon – tri morave wine-growing area

ROZE VINA / ROSÉ WINES

Roze Nostra – Vinarija Erdevik 540 rsd

Kupaža / Blend – Cabernet sauvignon, Merlot

Rejon – sremski wine-growing area

Varijanta – Vinarija Aleksandrović 540 rsd

Sorta grožđa / Grape variety – Muscat hamburg

Rejon – šumadijski wine-growing area

Zabranjeno služenje alkohola osobama mlađim od 18 godina

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