



Restoran Brazda....

Doručak

Bife doručak

850,00 rsd

Švedski sto u restoranu Brazda.

Slasna kombinacija

520,00 rsd

3 pržena jaja na oko servirana sa prženom pančeto.

Klasik sa stilom

560,00 rsd

3 pržena jaja na oko zapečena sa sirom i šunkom.

Zdrava kombinacija

520,00 rsd

3 pečena jaja na oko servirana sa hrskavim povrćem.

Grčki delikatesni omlet

560,00 rsd

Grčki omlet sa tri jaja, ukusnim feta sirom, čeri paradajzom, grčkim maslinama i origanom.

Omlet sa povrćem

520,00 rsd

Omlet sa tri jaja, tikvicama, šampinjonima, paprikom, mladim lukom i paradajzom.

Srpski doručak

650,00 rsd

Tradicionalna kajgana od dva jajeta obogaćena prazilukom, kiselim mlekom, grilovanom slaninom, toplim somunom i ajvarom.

Doručak Tamiš

750,00 rsd

Mladi beli sir, paradajz, pršuta, jaje na oko, hrskava slanina i američka palačinka sa slatkim od jagoda.

Engleski doručak

650,00 rsd

Dva jaja na oko, hrskava slanina, pečeni paradajz, roštiljska kobasica, krompir i pasulj u paradajz sosu.

Proteinski doručak

750,00 rsd

Pet belanaca, tikvice, paprika, brokoli, pileći file i italijanski parmezan.



Breakfast

Buffet breakfast

850,00 rsd

Welcome to buffet breakfast.

Tasty combination

520,00 rsd

3 fried eggs served with crispy bacon.

Classic with style

560,00 rsd

3 fried eggs with cheese and ham, baked to perfection.

Healthy combination

520,00 rsd

3 fried eggs served with crispy vegetables.

Greek delicacy omelette

560,00 rsd

Greek omelette with three eggs, tasty feta cheese, cherry tomatoes, Greek olives, and oregano.

Vegetable omelette

520,00 rsd

Omelette with three eggs, zucchini, mushrooms, bell peppers, spring onions, and tomatoes.

Serbian breakfast

650,00 rsd

Traditional scrambled eggs with two eggs enriched with leeks, soured milk, grilled bacon, warm flatbread, and ajvar.

Tamiš breakfast

750,00 rsd

Fresh white cheese, tomatoes, prosciutto, sunny-side-up egg, crispy bacon, and an american pancake with strawberry jam.

English breakfast

650,00 rsd

Two sunny-side-up eggs, crispy bacon, roasted tomatoes, grilled sausage, potatoes, and beans in tomato sauce.

Protein breakfast

750,00 rsd

Five egg whites, zucchini, bell pepper, broccoli, chicken fillet, and Italian parmesan.

Hrskava granola sa voćem

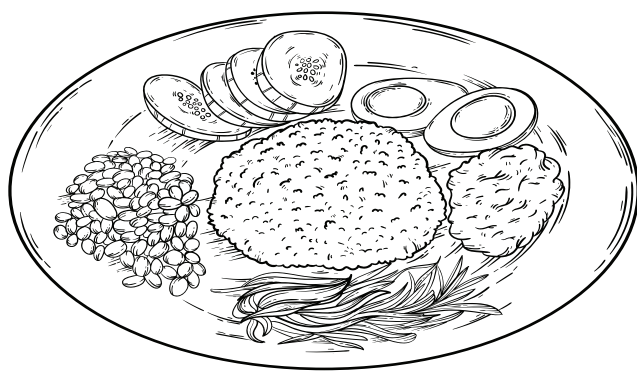
520,00 rsd

Sveže voće, jogurt i hrskavi musli
za zdrav i energetski doručak.

Američke palačinke
sa javorovim sirupom

550,00 rsd

Tri sočne američke palačinke prelivene
kanadskim javorovim sirupom i puterom.



À la carte

—◆◆ Tradicionalni ukusi Banata ◆◆—

Banatska daska za dve osobe

2.100,00 rsd

Ukusna kombinacija kulena u kati, domaće kobasice,
svinjske pršute, svinjske pečenice, hrskavih čvaraka,
sjeničkog sira, mladog sira, kajmaka i ajvara.

Domaća supa

350,00 rsd

Bistra supa sa domaćim rezancima,
šargarepom i junećim mesom.

Pohovane pihtije

980,00 rsd

Stilizovane domaće hrskave pihtije sa
krompir pireom i džemom od šljiva.

Pileća bečka šnicla

1.080,00 rsd

Hrskavi sočni pileći file, serviran sa kremastim
pire krompirom i kompotom od višanja.

Crunchy granola with fruit

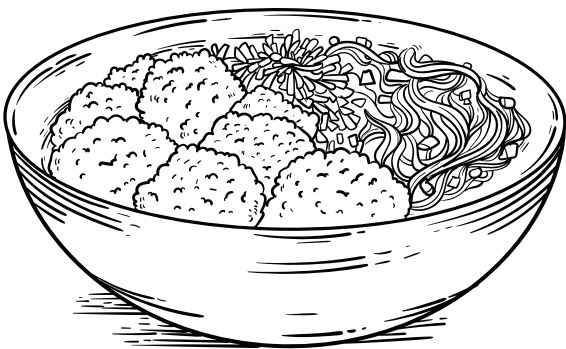
520,00 rsd

Fresh fruit, yogurt, and crunchy muesli for a healthy and energetic breakfast.

American pancakes with maple syrup

550,00 rsd

Three fluffy American pancakes drizzled with Canadian maple syrup and butter.



À la carte

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Traditional Banat flavors

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Banat platter for two

2.100,00 rsd

A delicious combination of spicy salami, homemade sausages, pork ham, smoked pork loin, crispy cracklings, domestic fill-fat cheese, fresh cheese, clotted cream, and ajvar.

Homemade soup

350,00 rsd

Clear soup with homemade noodles, carrots, and beef.

Breaded aspic

980,00 rsd

Homemade stylized crispy aspic with mashed potatoes and plum jam.

Chicken Viennese schnitzel

1.080,00 rsd

Crispy juicy chicken fillet served with creamy mashed potatoes and cherry compote.

Rinflajš Kuvana juneća kolenica s povrćem, sosom od paradajza i sosom od rena - tradicionalni favorit.	1.550,00 rsd
Banatski stek Rolovani svinjski file u slanini, punjen šunkom i sirom, poslužen uz gratinirani krompir, sotirano povrće i sos od pečuraka - neodoljiv delikates.	1.850,00 rsd
Jagnjetina na naš način Sporo dinstana jagnjetina s mladim krompirima i kiselim mlekom - autentičan banatski doživljaj.	2.500,00 rsd
Karađorđeva šnicla Svinjski file punjen kajmakom, uz hrskav pomfrit i tartar sos.	1.450,00 rsd
Mešano meso za dve osobe Čevapi, leskovački uštipci, miks kobasica, pileći file, grilovana slanina i povrće, krompir, zapečeni somun, salsa od paradajza, kajmak.	2.700,00 rsd
Domaći kolač dana Svaki dan vam donosimo novi ukusan domaći kolač kao završetak ovog autentičnog iskustva.	450,00 rsd



Predjela



Ukusni namazi Topli štapići sa aromatičnim belim lukom i origanom, praćeni namazom od ajvara i čvaraka, rikotom i pestom.	820,00 rsd
Tatar biftek Sitno seckan sveži juneći biftek serviran sa puterom i tost hlebom.	2.650,00 rsd
Burata Punjena mlada italijanska mocarela, servirana na rukoli i sočnom čeri paradajzu, prelivena sa acetom i pesto sosom.	1.250,00 rsd



Rindfleisch Cooked beef knuckle with vegetables, tomato sauce, and horseradish sauce - a traditional favorite.	1.550,00 rsd
Banat steak Pork tenderloin rolled in bacon, stuffed with ham and cheese, served with au gratin potatoes, sautéed vegetables, and mushroom sauce - an irresistible delicacy.	1.850,00 rsd
Lamb in our style Slow-cooked lamb with spring potatoes and soured milk - an authentic Banat experience.	2.500,00 rsd
Karađorđe's schnitzel Pork tenderloin stuffed with clotted cream, with crispy fries and tartar sauce.	1.450,00 rsd
Mixed meat for two Kebabs, Leskovac meatballs, mixed sausages, chicken fillet, grilled bacon, grilled vegetables, potato wedges, baked flatbread, tomato salsa, and clotted cream.	2.700,00 rsd
Homemade cake of the day Every day we bring you a new delicious homemade cake to complete this authentic experience.	450,00 rsd



Appetizers



Delicious spreads Warm breadsticks with aromatic garlic and oregano, accompanied by ajvar and cracklings, ricotta, and pesto.	820,00 rsd
Tatar beefsteak Finely chopped fresh beefsteak served with butter and toast.	2.650,00 rsd
Burata Stuffed fresh Italian mozzarella, served on arugula and juicy cherry tomatoes, drizzled with balsamic vinegar and pesto sauce.	1.250,00 rsd

Prolećne rolnice

950,00 rsd

Hrskave prolećne rolnice punjene svežim povrćem, poslužene uz slatko ljuti sos.

Grilovani miročki sir

1.150,00 rsd

Serviran na miksu zelenih salata sa aćeto dresingom, suvim grožđem i orasima.

Paleta sireva

1.450,00 rsd

Kombinacija švajcarskog ementalera, francuskog kamambера, dimljenog i kozijeg sira, uparen sa krekerima, suvim voćem i medom.

Sendviči i tortilje

Klub sendvič

950,00 rsd

Tostirani hleb sa pilećim fileom, jajetom, slaninom, zelenom salatом, sočnim paradajzom, majonezom, kečapom i pomfritom.

Sendvič sa pršutom

850,00 rsd

Sveža pečena lepinja, premazana puterom, tanko sečena pršuta, mocarela i sočan paradajz.

Sendvič sa piletinom

850,00 rsd

Sveža pečena lepinja, premazana Cezar dresingom, punjena pohovanim piletinom, hrskavom ajzberg salatом i mocarelom.

Cezar wrap

1.050,00 rsd

Tortilja sa pilećim fileom, slaninom, ajzberg salatом, Cezar dresingom, pomfritom, kečapom i majonezom.

Wrap sa lososom

1.150,00 rsd

Tortilja sa sotiranim povrćem, ajsberg salatом, norveškim lososom, terijaki sosom, pomfritom, kečapom.

BBQ rebra wrap

1.150,00 rsd

Svinjska rebra u BBQ sosu sa Koleslav salatом, kiselim krastavcima, krompirom, kečapom i majonezom.



Spring rolls

950,00 rsd

Crispy spring rolls filled with vegetables, served with sweet chilly souse.

Grilled Miroč cheese

1.150,00 rsd

Served on a mix of salads with aceto dressing, raisins, and walnuts.

Cheese platter

1.450,00 rsd

Combination of Swiss Emmental, French Camembert, smoked and goat cheese, paired with crackers, dried fruits, and honey.

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Sandwiches and wraps

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Club sandwich

950,00 rsd

Toasted bread with chicken fillet, egg, bacon, lettuce, juicy tomatoes, mayonnaise, ketchup, and french fries.

Prosciutto sandwich

850,00 rsd

Freshly baked focaccia, spread with butter, thinly sliced prosciutto, mozzarella, and juicy tomatoes.

Chicken sandwich

850,00 rsd

Freshly baked focaccia, spread with Caesar dressing, filled with breaded chicken, crispy iceberg lettuce, and mozzarella.

Caesar wrap

1.050,00 rsd

Tortilla with chicken fillet, bacon, iceberg lettuce, Caesar dressing, fries, ketchup, and mayonnaise.

Salmon wrap

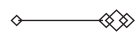
1.150,00 rsd

Tortilla with sautéed vegetables, iceberg lettuce, Norwegian salmon, teriyaki sauce, fries and ketchup.

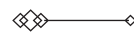
BBQ ribs wrap

1.150,00 rsd

Pork ribs in BBQ sauce with Coleslaw, pickles, potato wedges, ketchup, and mayonnaise.



Obrok salate



Cezar salata

1.150,00 rsd

Pileći file, hrskava slanina, ajsberg salata, bogati Cezar dresing, sočni čeri paradajz, hrskavi krutoni i italijanski parmezan.

Salata sa ćuretinom i lešnicima

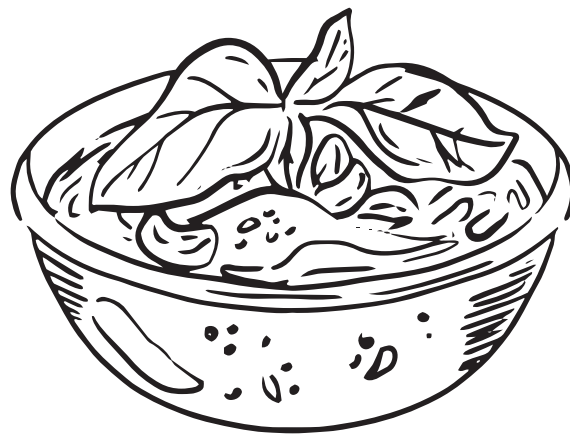
1.150,00 rsd

Panirani ćureći file u lešniku serviran na miksu zelenih salata, tanko sečenim crvenim paprikama, hrskavim rotkvicama preliven dresingom od senfa i meda.

Salata sa mariniranim lososom

1.250,00 rsd

Kockice lososa na miksu zelenih salata, sa hrskavim povrćem i soja sosom.



Supe i čorbe



Minestrone supa

390,00 rsd

Tradicionalna italijanska supa sa povrćem.

Teleća čorba sa zapečenim hlebom i kajmakom

450,00 rsd

Ukusna teleća čorba sa hrskavim zapečenim hlebom i kajmakom.

Meal salads

Caesar salad

1.150,00 rsd

Chicken fillet, crispy bacon, iceberg lettuce, rich Caesar dressing, juicy cherry tomatoes, crunchy croutons, and Italian parmesan.

Turkey and hazelnut salad

1.150,00 rsd

Breaded turkey filet in hazelnuts served on a mix of green salads, thinly sliced red peppers, crispy radishes, drizzled with mustard and honey dressing.

Salad with marinated salmon

1.250,00 rsd



Soups

Minestrone soup

390,00 rsd

Traditional Italian soup with vegetables

Veal soup with baked bread
and clotted cream

450,00 rsd

Delicious veal soup with crispy
baked bread and clotted cream.

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Domaće paste

Pravimo ih sami

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Karbonara

1.150,00 rsd

Klasična i sočna kombinacija slanine, jaja i neutralne pavlake.

Bolonjeze

1.150,00 rsd

Pasta obložena bogatim bolonjeze sosom sa junećim mesom i paradajzom.

Frutti di Mare

1.350,00 rsd

Morski plodovi (školjke i škampi), kremasti paradajz sos.

Pasta sa piletinom i pesto sosom

1.150,00 rsd

Ukusna pasta sa sočnom piletinom i osvežavajućim pesto sosom.

Pasta sa ćuretinom i vrganjima

1.350,00 rsd

Kombinacija testenine, sočne ćuretine i aromatičnih vrganja.

Pasta sa biftekom i tartufima

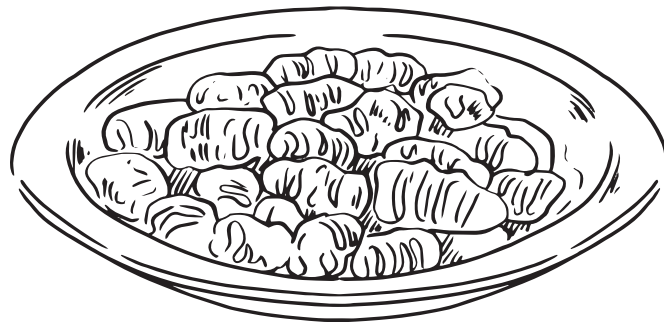
1.650,00 rsd

Savršena kombinacija sočnog bifteka i kremastog sosa obogaćenog crnim tartufima.

Njoke sa piletinom i spanaćem

1.250,00 rsd

Kremaste njoke servirane sa pilećim fileom, sušenim paradajzom, parmezanom i kremastim sosom.





Homemade pasta



We make it ourselves

Carbonara 1.150,00 rsd

Classic and succulent combination of bacon, eggs, and cream.

Bolognese 1.150,00 rsd

Pasta coated in a rich Bolognese sauce with minced beef and tomatoes.

Frutti di Mare 1.350,00 rsd

Seafood (clams and shrimp) with creamy tomato sauce.

Pasta with chicken and pesto sauce 1.150,00 rsd

Delicious pasta with juicy chicken and refreshing pesto sauce.

Pasta with turkey and porcini mushrooms 1.350,00 rsd

Combination of pasta, succulent turkey, and aromatic porcini mushrooms.

Pasta with beef and truffles 1.650,00 rsd

Perfect combination of juicy beef and creamy sauce enriched with black truffles.

Gnocchi with chicken and spinach 1.250,00 rsd

Creamy gnocchi served with chicken fillet, dried tomatoes, parmesan, and creamy sauce.



Rižoto

Rižoto sa šumskim vrganjima

1.480,00 rsd

Uživajte u bogatstvu srpskih šuma, iz kojih biramo najkvalitetnije vrganje koje uparujemo sa kremastim rižotom.

Rižoto sa povrćem

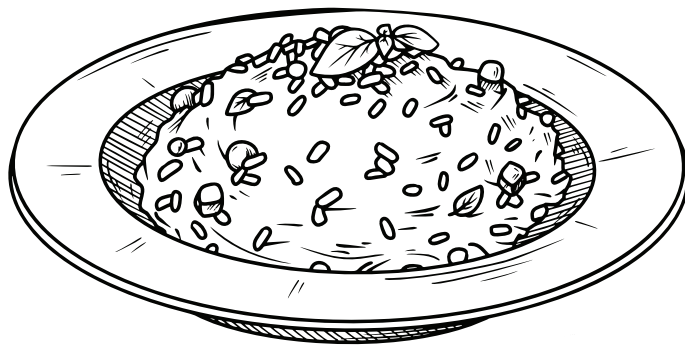
980,00 rsd

Osvežavajući rižoto sa povrćem, obogaćen paradajz sosom.

Rižoto sa piletinom i gorgonzolom

1.150,00 rsd

Sočan pileći file se savršeno uklapa sa gorgonzolom i hrskavim čipsom od parmezana.



Pice

Margarita

950,00 rsd

Paradajz, mocarela i bosiljak na hrskavoj korici.

Capricciosa

1.190,00 rsd

Šunka, mocarela sir sa pečurkama i maslinama.

Prosciutto con Burrata

1.850,00 rsd

Pelat, Italijanska mocarela, pršuta, čeri paradajz, redukovani aceto, parmezan, rukola i burata.

Risotto

Risotto with forest porcini mushrooms

1.480,00 rsd

Enjoy the richness of Serbian forests, where we select the highest quality porcini mushrooms, paired with creamy risotto.

Vegetable risotto

980,00 rsd

Refreshing risotto with vegetables, enriched with tomato souse.

Risotto with chicken and gorgonzola

1.150,00 rsd

Succulent chicken fillet perfectly complements gorgonzola and crispy parmesan chips in this risotto.



Pizza

Margharita

950,00 rsd

Tomatoes, mozzarella, and basil on a crispy crust.

Capricciosa

1.190,00 rsd

Ham, mushrooms, and olives.

Prosciutto con burrata

1.850,00 rsd

Pelati, Italian mozzarella, prosciutto, cherry tomatoes, reduced balsamic vinegar, parmesan, arugula, and burrata.

Prosciutto Arugula

1.550,00 rsd

Delikatni pršut savršeno se slaže sa rukolom, parmezanom i čerijem.

Diavolo

1.290,00 rsd

Za one koji vole pikantno, sa pikantnom kobasicom, paradajzom i mocarelom.

Grčka pica

1.120,00 rsd

Za vegetarijance, sa mediteranskim maslinama, ljubičastim lukom, čeri paradajzom, mocarelom, kremastom fetom i origanom.

Quattro Formaggi

1.480,00 rsd

Četiri sira - gorgonzola, parmezan, mocarela i ementaler.

Garlic Bread

250,00 rsd

Hrskavi hleb bogato premazan aromatičnim uljem od belog luka.

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Dry Aged Steaks

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Dry Age Tomahawk steak 100g

1.150,00 rsd

Sa ponosom predstavljamo suvo odležani Tomahavk stek, savršeno pripremljen na žaru kako bi pružio najbolje arome.

Dry Age T-Bone 100g

850,00 rsd

Nepogrešiv T-Bone steak, suvo odležan i pažljivo pripremljen na žaru.

Dry Age Ribeye 100g

850,00 rsd

Ribeye steak sa zrelim ukusima koji dolaze sa suvim odležavanjem mesa, pripremljen na vrhunski način.



Prosciutto arugula

1.550,00 rsd

Delicate prosciutto perfectly complements arugula, parmesan and cherry tomatoes.

Diavolo

1.290,00 rsd

For those who love spicy food, with spicy sausage, tomatoes, and mozzarella.

Greek pizza

1.120,00 rsd

For vegetarians, with Mediterranean olives, red onions, cherry tomatoes, mozzarella, creamy feta, and oregano.

Quattro formaggi

1.480,00 rsd

Four cheeses - gorgonzola, parmesan, mozzarella, and emmental.

Garlic bread

250,00 rsd

Crispy bread generously spread with aromatic garlic oil.

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Dry Aged Steaks

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Dry Age Tomahawk steak 100g

1.150,00 rsd

We proudly present the dry-aged Tomahawk steak, perfectly grilled to deliver the best aromas.

Dry Age T-Bone 100g

850,00 rsd

Impeccable T-Bone steak, dry-aged and carefully grilled.

Dry Age Ribeye 100g

850,00 rsd

Ribeye steak with matured flavors from dry-aged meat, expertly prepared.



Glavna jela



Miks telećih kobasica 1.550,00 rsd

Ručno pravljene teleće kobasice. Miks začinenih i pikantnih kobasica savršeno se uparuju sa senfom i kriškama krompira.

Grilovani pileći file 1.050,00 rsd

Sočan pileći file serviran na blago grilovanom povrću.

Piletina parmeđana 1.450,00 rsd

Pohovani pileći file u panko prezli zapečen sa paradajz sosom i mocarelom, serviran uz njoke u sosu od sira.

Teleća plećka 1.750,00 rsd

Sporo dinstana mlada teleća plećka servirana na mlincima.

BBQ rebra 1.850,00 rsd

Svinjska rebra prelivena aromatičnim BBQ sosom, poslužena uz pire krompir.

Biftek u ulju 2.550,00 rsd

Tanko sečeni biftek pripremljen u aromatizovanom ulju, serviran s grilovanim povrćem.

Drpana svinjetina 1.450,00 rsd

Sporo pečena svinjska plećka sa punjenim krompirom.

Ćureće scaloppine 1.550,00 rsd

Ćureći file u sosu od pršute i belog vina serviran sa gratiniranim krompirom.

Punjena pljeskavica 1.450,00 rsd

Uživajte u sočnoj pljeskavici punjenoj dimljenim sirom, od našeg ćevap mesa, serviranoj sa hrskavim lukom i lučenom slatkom paprikom, na mekanom somunu.

Ćevapi u testu 1.350,00 rsd

Tamiš ćevapi u testu sa pečenom paprikom, lukom, kajmakom i sosom od sira.

Pile iz peći za dve osobe 2.200,00 rsd

Polovina pečenog pileta poslužena sa mladim krompirima i prolećnom salatnom sa rotkvicama i maldim lukom. Vreme pripreme je 35 minuta.





Main dishes



Mix of veal sausages 1.550,00 rsd

Seasoned and spicy handmade veal sausages paired with mustard and potato slices.

Grilled chicken breast 1.050,00 rsd

Juicy chicken breast served on lightly grilled vegetables.

Chicken parmesan 1.450,00 rsd

Breaded chicken fillet in panko breadcrumbs baked with tomato sauce and mozzarella, served with gnocchi in cheese sauce.

Veal shoulder 1.750,00 rsd

Slow-cooked young veal shoulder served on traditional flat pasta.

BBQ ribs 1.850,00 rsd

Pork ribs covered in aromatic BBQ sauce, served with mashed potatoes.

Beef tenderloin 2.550,00 rsd

Thinly sliced beef steak prepared in flavored oil, served with grilled vegetables.

Pulled pork 1.450,00 rsd

Slow - cooked pork shoulder with stuffed potato.

Turkey scaloppine 1.550,00 rsd

Turkey breast in a prosciutto and white wine sauce, served with gratin potatoes.

Stuffed "pljeskavica" 1.450,00 rsd

Enjoy a juicy stuffed burger with smoked cheese, made from our kebab meat, served with crispy onions and caramelized sweet pepper, on soft flatbread.

Kebabs in pastry 1.350,00 rsd

Tamiš kebabs in pastry with roasted pepper, onion, clotted cream and cheese souse.

Oven roasted chicken for two 2.200,00 rsd

Roasted half chicken served with spring potatoes and salad, radishes and spring onion.

Losos Terijaki

Grilovani losos sa terijaki sosom, basmati pirinčem i povrćem iz voka.

2.050,00 rsd

Lignje

Grilovane lignje sa blitvom i krompirom.

1.850,00 rsd

Dimljena Pastrmka

Fileti dimljene pastrmke servirane sa blitvom i krompirom.

1.650,00 rsd

Brancin

Grilovani brancin sa blitvom, krompirom i grilovanim povrćem.

2.450,00 rsd

Klasik burger

Juneće meso, sveži paradajz, hrskavi kiseli krastavci, sočni ljubičasti luk, senf, BBQ sos, hrskava ajsberg salata i pomfrit.

1.450,00 rsd

Tamiš burger

Grilovani juneći burger serviran sa kamember sirom, džemom od luka, burger sosom, rukolom, krompirom i uljem od tartufa.

1.650,00 rsd

Pileći burger

Burger sa hrskavom piletinom, ajsberg salatam, čeder sirom, slaninom, lukom i kiselim krastavcem.

1.350,00 rsd

Vege burger

Veganski burger sa humusom obogaćenim šitake pečurkama, sočnim paradajzom, kiselim krastavcem, kečapom i naravno ukusnim pomfritom.

1.350,00 rsd

Festival ukusa za dvoje

3 brusketa sa paradajzom, biftek taljata sa parmezanom i rukolom prelivem kremom od aceta, čuretina sa sosom od pršute servirana na grilovanom povrću, karađorđeva šnicla sa gratiniranim krompirom.

4.350,00 rsd

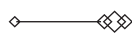
Gozba za četvoro

4 brusketa sa pršutom, pohovane pihtije sa džemom od šljiva, 2 vrste kobasica, banatski stek rolovan u slanini, gratinirani krompir, wedges krompir, sporo dinstana jagnjetina, kajmak, pire krompir, svinjska rebra u BBQ sosu, grilovano povrće, ajvar, hleb sa belim lukom.

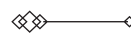
6.850,00 rsd



Teriyaki salmon Grilled salmon with teriyaki sauce, basmati rice, and wok vegetables.	2.050,00 rsd
Calamari Grilled calamari with potato and swiss chard.	1.850,00 rsd
Smoked trout Fillets of smoked trout served with Swiss chard and potatoes.	1.650,00 rsd
Sea bass Grilled sea bass with potatoes, swiss chard and vegetables.	2.450,00 rsd
Classic burger Simply delicious - beef, fresh tomatoes, crispy pickles, juicy purple onions, mustard, BBQ sauce, crisp iceberg lettuce, and fries.	1.450,00 rsd
Tamiš burger Grilled beef burger served with Camembert cheese, onion jam, burger sauce, arugula, potato wedges, and truffle oil.	1.650,00 rsd
Crispy chicken burger Crispy chicken, ice berg salad, bacon, pickles, onion.	1.350,00 rsd
Vege burger Vegan delight - vegan burger with shiitake mushroom-enriched hummus, juicy tomatoes, pickles, ketchup, and of course, tasty fries.	1.350,00 rsd
Taste festival for two 3 bruschettas with tomatoes, beef tartare with parmesan and arugula drizzled with balsamic reduction, Turkey with a prosciutto sauce served on grilled vegetables, Karađorđeva schnitzel with gratin potatoes.	4.350,00 rsd
Quattro delicacies 4 bruschettas with prosciutto, breaded aspic with plum jam, 2 types of sausages, Banat steak rolled in bacon, gratin potatoes, potato wedges, slow-cooked lamb, clotted cream, mashed potatoes, pork ribs in BBQ sauce, grilled vegetables, ajvar, garlic bread.	6.850,00 rsd



Prilozi



Pomfrit	350,00 rsd
Kriške krompira	350,00 rsd
Sotirano povrće	350,00 rsd
Pirinač	350,00 rsd
Grilovano povrće	350,00 rsd
Gratinirani krompir	350,00 rsd
Pire krompir sa tartufima	450,00 rsd



Salate



Šopska salata	400,00 rsd
Srpska salata	350,00 rsd
Kupus salata	300,00 rsd
Kiseli kupus	300,00 rsd
Grčka salata	400,00 rsd
Koleslav salata	350,00 rsd
Paradajz salata	350,00 rsd
Paradajz sa sirom	400,00 rsd
Krastavac salata	300,00 rsd
Miks zelenih salata	400,00 rsd
Rukola čeri parmezan	400,00 rsd
Lučena ljuta paprika	250,00 rsd
Lučena slatka paprika	400,00 rsd
Moravska salata	350,00 rsd



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Side dishes

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French fries	350,00 rsd
Potato wedges	350,00 rsd
Sautéed vegetables	350,00 rsd
Rice	350,00 rsd
Grilled vegetables	350,00 rsd
Au gratin potatoes	350,00 rsd
Mashed potatoes with truffles	450,00 rsd

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Salads

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Shopska salad	400,00 rsd
Serbian salad	350,00 rsd
Cabbage salad	300,00 rsd
Sauerkraut salad	300,00 rsd
Greek salad	400,00 rsd
Coleslaw salad	350,00 rsd
Tomato salad	350,00 rsd
Tomato with cheese	400,00 rsd
Cucumber salad	300,00 rsd
Mixed green salad	400,00 rsd
Arugula cherry parmesan	400,00 rsd
Garlic roasted chili peppers	250,00 rsd
Garlic roasted peppers	400,00 rsd
Morava salad	350,00 rsd

Dečiji jelovnik

Ćevapčići

4 ćevapa sa pomfritom i kečapom.

750,00 rsd

Pileći štapići

Pohovani pileći štapići sa pomfritom i kečapom.

750,00 rsd

Bolonjez

Špagete sa kremastim sosom od junetine i paradajza.

600,00 rsd

Hamburger

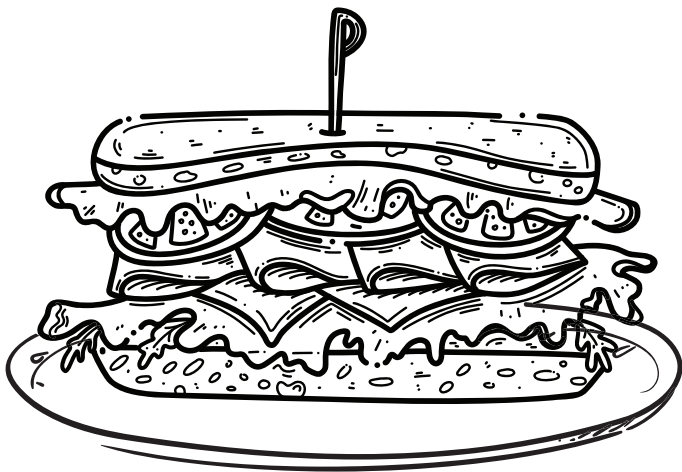
Mini burger sa burger sosom, paradajzom, kiselim krastavcem i pomfritom.

750,00 rsd

Sendvič

Mini sendviči sa praškom šunkom i sirom, serviran sa pomfritom i kečapom.

600,00 rsd



Children's menu

Kebabs 750,00 rsd

4 kebabs with fries and ketchup.

Chicken fingers 750,00 rsd

Breaded chicken fingers with fries and ketchup.

Bolognese 600,00 rsd

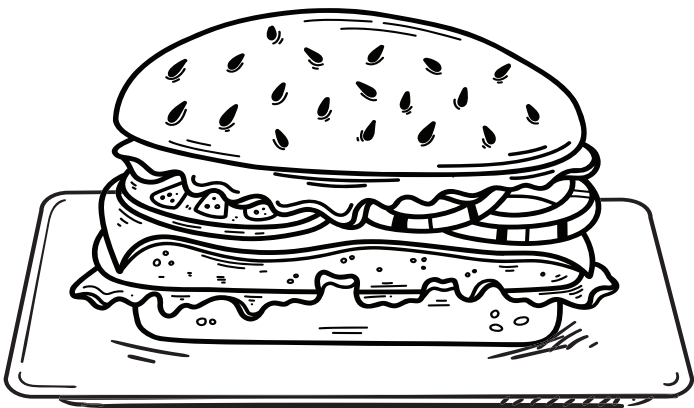
Spaghetti with creamy beef and tomato sauce.

Hamburger 750,00 rsd

Mini burger with burger sauce, tomatoes, pickles, and fries.

Sandwich 600,00 rsd

Mini sandwiches with smoked ham and cheese, served with fries and ketchup.



Deserti

Kolači

Lešnik kolač

Harmonija ukusa s ganašom od lešnika obloženim kremastim musom od lešnika i laganom biskvitnom korom.

490,00 rsd

Bueno čoko kolač

Bogati ukus čoko kolača sa punjenjem od lešnika.

490,00 rsd

Ananas kolač

Kremasti kolač sa ananasom, piškotama i pavlakom.

490,00 rsd

Pečeni cheesecake sa šumskim voćem

Uživajte u ukusnom pečenom kolaču od sira prelivenom sočnim šumskim voćem i posutim seckanim pistačima.

490,00 rsd

Ledena kocka

Tradicionalni srpski kolač sa čokoladnim ganašem i filom od vanile.

490,00 rsd

Topli kolač sa malinom

Zapečeni kolač sa malinom, limetom i sladoledom od vanile.

490,00 rsd

Tiramisu

Mekane piškote natopljene espressom, slojevi kremastog mascarpone sira i kakao praha, zajedno stvaraju savršenu harmoniju.

490,00 rsd

Panakota

Kremasta panakota sa ukusom jagode.

490,00 rsd

Čokoladni lava kolač sa gelatom od vanile

Ova poslastica krije toplu čokoladu koja teče poput lave. Uz gelato od vanile, svaki zalogaj je prava rapsodija ukusa.

490,00 rsd

Desserts

—❖❖— Cakes —❖❖—

Hazelnut cake 490,00 rsd

Enjoy the harmony of flavors with hazelnut ganache coated with creamy hazelnut mousse and light biscuit layer.

Bueno Chocolate Cake 490,00 rsd

Rich chocolate cake with a creamy hazelnut filling.

Pineapple cake 490,00 rsd

Creamy cake with lady fingers, pineapple and sour cream.

Baked cheesecake with mix berries 450,00 rsd

Delicious baked cheesecake topped with juicy mix berries and sprinkled with chopped pistachios. This is a real treat for cheese lovers.

Ledena kocka 490,00 rsd

Traditional Serbian cake with chocolate sponge and vanilla filing.

Crumble raspberry cake 490,00 rsd

Warm raspberry desert with lime and vanilla ice cream.

Tiramisu 490,00 rsd

Soft biscuits infused with espresso, layers of creamy mascarpone cheese and cocoa powder, create a perfect harmony.

Panna cotta 490,00 rsd

The silky structure of panna cotta, enriched with fresh sour touches of strawberries, creates a perfect symphony of sweet and refreshing.

Chocolate lava cake and vanilla gelato 490,00 rsd

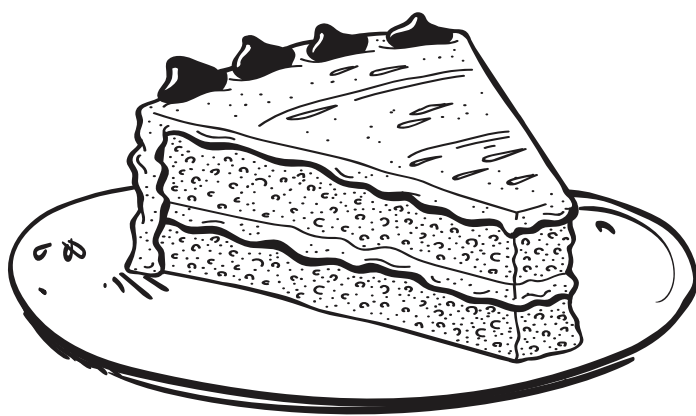
Every bite is a true rhapsody of flavors. Warm chocolate that flows like lava together with vanilla gelato.

Krempita

490,00 rsd

Krem brule

490,00 rsd



Reforma torta

490,00 rsd

Torta prožeta ukusima čokolade i oraha, oduševljava svojom jedinstvenom kombinacijom.

Čoko malina

490,00 rsd

Torta sa osvežavajućom kombinacijom maline i crne čokolade.

Voćni tart

490,00 rsd

Sveže voće servirano na kremastom filu od vanile i hrskavoj kori.

Plazma torta

490,00 rsd

Pavlova sa malinama

490,00 rsd

Hrskavi kolač sa kremom od malina i bele čokolade.



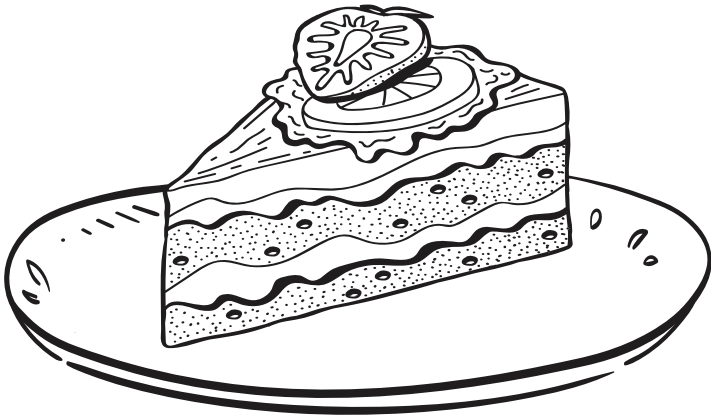


Custard cake

490,00 rsd

Creme brulee

490,00 rsd



Reform cake

490,00 rsd

The cake, imbued with the flavors of chocolate and walnut, delights with its unique combination.

Choco mousse cake with raspberries

490,00 rsd

This cake with rich chocolate mousse comes with an exceptionally tasty raspberry cream and a juicy chocolate biscuit base soaked in delicate syrup.

Fruit tart

490,00 rsd

Fresh fruit served on creamy vanilla filling and crispy crust.

Plazma cake

490,00 rsd

Serbian biscuit cake whipped cream.

Pavlova cake

490,00 rsd

Crispy meringue cake with raspberry and white chocolate filing.



Gelato



Tamiš cheesecake gelato	180,00 rsd
Pistač gelato	180,00 rsd
Perece gelato	180,00 rsd
Kinder bueno gelato	180,00 rsd
Pekan orasi gelato	180,00 rsd
Čokoladne kokice	180,00 rsd
Banana mleko gelato	180,00 rsd
Jednorog gelato	180,00 rsd
Čokoladni gelato	180,00 rsd
Vanila Madagaskar gelato	180,00 rsd
Nutela gelato	180,00 rsd



Sorbe



Malina sorbe	180,00 rsd
Jagoda sorbe	180,00 rsd
Mango sorbe	180,00 rsd
Breskva sorbe	180,00 rsd





Gelato



Tamiš cheesecake gelato	180,00 rsd
Pistachio gelato	180,00 rsd
Brezel gelato	180,00 rsd
Kinder bueno gelato	180,00 rsd
Pecan gelato	180,00 rsd
Popcorn gelato	180,00 rsd
Banana gelato	180,00 rsd
Unicorn gelato	180,00 rsd
Chocolate gelato	180,00 rsd
Vanilla Madagascar gelato	180,00 rsd
Nutella gelato	180,00 rsd



Sorbets



Raspberry sorbet	180,00 rsd
Strawberry sorbet	180,00 rsd
Mango sorbet	180,00 rsd
Peach sorbet	180,00 rsd

—◆◆— Palačinke —◆◆—

Nutela-plazma-banana 550,00 rsd

Raffaello 550,00 rsd

Čokolada-malina-vanila krem 550,00 rsd



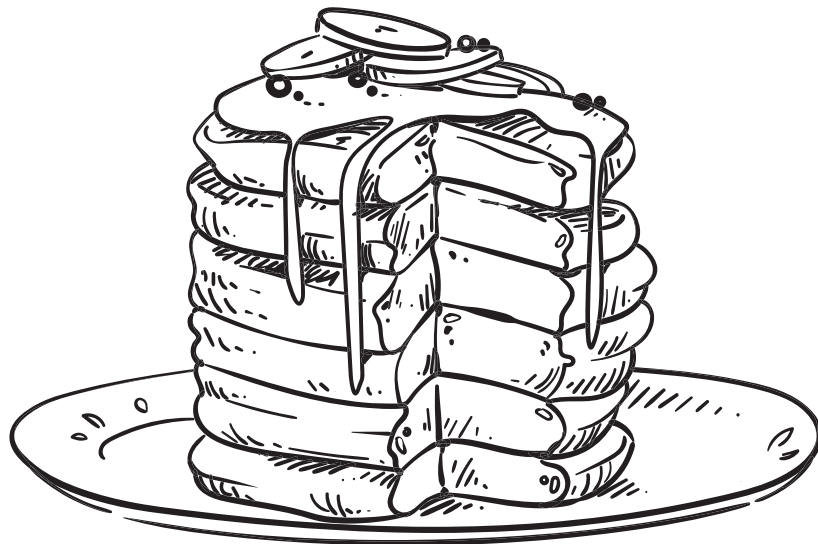


—◆— Crepes —◆—

Nutella-plazma-banana 550,00 rsd

Raffaello crepes 550,00 rsd

Chocolate, raspberry, and
vanilla cream crepes 550,00 rsd



Karta pića



Drinks



Aperitivi ♦ Aperitive

0,04 l

Campari	390,00 rsd
Aperol	350,00 rsd
Ramazzotti Amaro	360,00 rsd
Gorki List	330,00 rsd
Jagermeister	390,00 rsd
Martini Bianco	330,00 rsd
Martini ExtraDry	330,00 rsd
Martini Rosso	330,00 rsd

Rakija ♦ Brandy

0,04 l

Salaški San Šljiva Plum	380,00 rsd
Salaški San Vilijamovka Pear	490,00 rsd
Salaški San Dunja Quince	480,00 rsd
Salaški San Kajsija Apricot	380,00 rsd
Salaški San Dunja Barik Quince Barrique	570,00 rsd
Vinjak 5 Years Old	440,00 rsd
Vinjak XO	1.350,00 rsd

Vodka

0,04 l

Finlandia	360,00 rsd
Grey Goose	980,00 rsd
Beluga	980,00 rsd

Gin

0,04 l

Bombay Sapphire	490,00 rsd
Hendrick's	650,00 rsd
Gin Mare	580,00 rsd

Tequila

0,04 l

El Jimador Blanco	550,00 rsd
El Jimador Anejo	650,00 rsd





Rum

0,04 l

Bacardi Carta Blanca	390,00 rsd
Bacardi Carta Negra	590,00 rsd
Zacapa 23 Years Old	1.800,00 rsd

Scotch whiskey

0,04 l

Johnnie Walker Red Label	390,00 rsd
Johnnie Walker Black Label	800,00 rsd
Johnnie Walker Blue Label	3.300,00 rsd
Chivas Regal 12 Years Old	800,00 rsd
Chivas Regal 18 Years Old	1.300,00 rsd
Chivas Royal Salute	2.900,00 rsd

Irish whiskey

0,04 l

Jameson Triple Distilled	460,00 rsd
Jameson Black Barrel	920,00 rsd

Single malt whiskey

0,04 l

Naked Malt	790,00 rsd
Aberlour 12 Years Old	1.100,00 rsd
Scapa Glansa	1.450,00 rsd
Macallan 15 YO	1.950,00 rsd

USA bourbon & Tennessee whiskey

0,04 l

Jack Daniel's No 7	590,00 rsd
Gentleman Jack	840,00 rsd
Jack Daniel's Single Barrel	1.150,00 rsd
Maker's Mark	950,00 rsd
Woodford Reserve	1.100,00 rsd

Japanese whiskey

0,04 l

Nikka From The Barrel	1.600,00 rsd
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Konjak ♦ Cognac

0,04 l

Courvoisier VS Cognac	620,00 rsd
Hennessy VSOP	1.200,00 rsd
Hennessy XO	3.300,00 rsd
Martell VS	620,00 rsd
Martell VSOP	800,00 rsd
Martell XO	2.600,00 rsd
Remy Martin VSOP	800,00 rsd
Remy Martin XO	2.600,00 rsd

Likeri ♦ Liquor

0,04 l

Archers	270,00 rsd
Kahlua	360,00 rsd
Amaretto Disaronno	390,00 rsd
Cointreau	390,00 rsd
Baileys	410,00 rsd

Pivo ♦ Beer

Zaječarsko 0,33 l	280,00 rsd
Zaječarsko tamno 0,33 l	340,00 rsd
Laško 0,33 l	295,00 rsd
Heineken 0,25 l	360,00 rsd
Heineken Silver 0,25 l	360,00 rsd
Heineken 0,25 l bezalkoholni alcohol-free	360,00 rsd
Birra Moretti 0,25 l	360,00 rsd
Točeno Birra Moretti 0,5 l	470,00 rsd
Točeni Heineken 0,35 l	390,00 rsd
Točeni Heineken 0,5 l	470,00 rsd
Kapuziner 0,5 l	550,00 rsd
Somersby 0,33 l jabuka, kruška apple, pear	460,00 rsd

Voda ♦ Water

Rosa 0,33 l negazirana still water	190,00 rsd
Romerquelle 0,33 l gazirana sparkling water	230,00 rsd
Romerquelle 0,33 l kajsija apricot	260,00 rsd
Romerquelle lemongrass 0,33 l	260,00 rsd
Rosa 0,75 l negazirana still water	350,00 rsd
Romerquelle 0,75 l	350,00 rsd
Acqua panna 0,25 l	390,00 rsd
Acqua panna 0,75 l	490,00 rsd
San Pelegrino 0,25 l	390,00 rsd
San Pelegrino 0,75 l	490,00 rsd



Sveže ceđeni sokovi

Fresh squeezed juices

Limunada	285,00 rsd
Lemonade	
Ceđena pomorandža	450,00 rsd
Fresh orange juice	
Ceđeni grejp	430,00 rsd
Fresh grapefruit juice	
Vitaminski mix	470,00 rsd
grejp, limun, pomorandža	
grapefruit, lime, orange	

Bezalkoholna pića

Juice & soda

Cedevita 0,2 l	230,00 rsd
Next breskva 0,2 l	270,00 rsd
peach	
Next jabuka 0,2 l	270,00 rsd
apple	
Next šumsko voće 0,2 l	270,00 rsd
forest fruit	
Next pomorandža 0,2 l	270,00 rsd
orange	
Next jagoda 0,2 l	270,00 rsd
strawberry	
Ledeni čaj	270,00 rsd
Ice tea	
Coca-Cola 0,25 l	270,00 rsd
Coca-Cola Zero 0,25 l	270,00 rsd
Coca-Cola Limeta 0,25 l	270,00 rsd
Fanta 0,25 l	270,00 rsd
Sprite 0,25 l	270,00 rsd

Schweppes Bitter Lemon 0,25 l	270,00 rsd
Schweppes Tonic Water 0,25 l	270,00 rsd
Schweppes Tangerine 0,25 l	270,00 rsd
Schweppes Purple Rain 0,25 l	270,00 rsd
Ultra Energy 0,25 l	270,00 rsd
Red Bull 0,25 l	270,00 rsd

Kafa ☞ Coffee

Espresso	210,00 rsd
Espresso sa mlekom with milk	240,00 rsd
Espresso sa sojinim mlekom with soy milk	270,00 rsd
Capuccino	300,00 rsd
Capuccino sa sojinim mlekom with soy milk	320,00 rsd
Caffe Latte	270,00 rsd
Caffe Latte sa sojinim ili bademovim mlekom with soy or almond milk	300,00 rsd
Espresso Decaf	290,00 rsd
Espresso Decaf sa mlekom with milk	320,00 rsd
Capussino Decaf	370,00 rsd
Capussino Decaf sa sojinim mlekom with soy milk	390,00 rsd



Nescafe	240,00 rsd
Nescafe sa sojinim ili bademovim mlekom with soy or almond milk	295,00 rsd
Domaća kafa	210,00 rsd
Ice coffee	370,00 rsd
Topla čokolada Hot chocolate	295,00 rsd
Šlag dodatak Extra cream	60,00 rsd
Plazma shake	420,00 rsd

Čajevi ♦ Tea

Althaus voćni čaj Sicilian orange, Kiwi Colada, Almond pie	350,00 rsd
Althaus zeleni čaj Jasmine Ting, Gunpowder Zhu Cha green tea	350,00 rsd
Althaus engleski crni čaj English breakfast black tea	350,00 rsd
Althaus đumbir, nana i kamilica Althaus Ginger Breeze, Bavarian Mint, Chamomile Meadow	350,00 rsd