



MENU



STARTERS

OYSTERS

Bretagne, France

810 RSD/piece

PAVILION BEEF TARTARE

Finely chopped beef with Stracciatella and spicy tomato salsa

2190 RSD

DRY AGE RAMSTEAK CARPACCIO

Cold cut smoked dry aged rump steak

2250 RSD

PATANEGRA

Prosciutto from Spanish Iberic pork

2250 RSD

FOIE GRAS TERRINE

2190 RSD

VITELLO TONNATO

Cold-cut veal with tuna sauce, parmesan and capers

1720 RSD

FRIED SQUIDS

With homemade aioli sauce

1490 RSD

SEA BASS CEVICHE

Marinated in lemon with kiwi, mango, tomato and red onion salsa

1560 RSD

TUNA TARTARE

With avocado and pomegranate, seasoned with soy sauce and sesame oil dressing

2150 RSD



FETA CHEESE IN PANKO BREADCRUMBS AND BLACK SESAME

Served on homemade quince chutney

1470 RSD

CROQUETTES WITH ZUCCHINI

Stuffed with smoked scamorza cheese

890 RSD



SOUPS

HOMEMADE CHICKEN SOUP

With vegetables and chicken dumplings

550 RSD

FRENCH ONION SOUP

550 RSD

CREAM SOUP OF THE DAY

550 RSD



SALADS

BAKED CAULIFLOWER

With beurre blanc sauce

790 RSD

BURRATA

Served on pesto cream, cherry confit and prosciutto crumble

1490 RSD

SALAD WITH SMOKED DUCK BREAST AND ORANGE

2260 RSD

SALAD WITH DRY AGE BEEF, BLUE CHEESE AND PEAR

1530 RSD



BAKED BEETROOT

With crème fraiche, horseradish and almonds

820 RSD



PASTA AND RISOTTO

RAVIOLI MIMOSA

Stuffed with mascarpone and carrot in saffron sauce

1590 RSD

AUTUMN TORTELLINI

Stuffed with boletus, ricotta and walnuts

1610 RSD

PAPPARDELLE WITH TRUFFLES

1610 RSD

LINGUINI WITH BASIL AND PISTACHIO

1310 RSD

AGLIO OLIO LINGUINI

Served with fresh tuna and lime

1620 RSD

LINGUINI IN TOMATO SAUCE WITH LOBSTER

11700 RSD/kg

RISSOTO WITH PRAWNS AND SQUIDS

1890 RSD

PUMPKIN RISOTTO

1590 RSD





STEAK SELECTION

Prepared on Konro grill

Ribeye BLACK ANGUS, Uruguay

1450 RSD/100 gr

Striploin BLACK ANGUS, USA

1470 RSD/100 gr



MAIN DISHES

WIENER SCHNITZEL

With cold potato salad and homemade aioli sauce

1560 RSD

PORQUETTA

Potato puree

1450 RSD

IBERICO PORK CHOP

Iberic pork chop topped with salsa Verde with potatoes au gratin

1850 RSD

VEAL CHEEKS

Orzo pasta with pumpkin, sautéed chestnuts

1820 RSD

CONFIT DUCK LEG ON SWEET POTATO PUREE

1650 RSD

BURGER

1510 RSD

LAMB CHOPS

2290 RSD

BEEF STEAK WITH FOIE GRAS AND TRUFFLE PUREE

3390 RSD



STEAK AU POIVRE

Aged for 45 days, topped with pepper sauce

2790 RSD

MONKFISH SALTIMBOCA

Rolled in prosciutto with capers, olives and cherry tomato

3450 RSD



DESSERT

BANOFFEE

550 RSD

PAVLOVA CAKE

550 RSD

FRENCH KISS

550 RSD

BURNT CHEESECAKE

550 RSD



CHEESE SELECTION

2250 RSD

COUVERT

270 RSD