



Fine Bistro

Puter philosophy – simple, sincere, unforgettable.

## WARM UP

Beef tartare, homemade chive butter	2980
Torchon foie gras, caramelized Arilje raspberry	3870
Local vineyard escargots a la Bourguignonne	1870
Gratinated Bûche de Chèvre, plum, rum and nuts	1880
Pithivier – beef oxtail in dark beer and house-made butter pastry [for 2 people]	2600
Bone marrow medallions on crispy hand-stretched phyllo, marinated red onion	1870
Horseradish leaf rolls with smoked ham hock filling	1970
Carp wings, plum glaze, homemade tomato juice, fig leaf oil	1780
Adriatic sea bass carpaccio, vodnjika – house fermented wild fruit tonic	2400
Cuttlefish, black olives, kale cream, beans	2100
Marinated cold mussels	950
Pressed Ivanjica potatoes in skin, kaymak from Kraljevo	1050
Roasted root vegetables	980
Crispy sweet potato fries	890
Celeriac mille-feuille, Gostilje cheese, truffle, demi-glace	1480
Assorted winter mushrooms with Brie cheese	1700

## SOUPS AND POTAGE

<b>French onion soup with Pirot and Comté cheese</b>	<b>1250</b>
<b>Celeriac cream soup, goat cheese crunch, shaved truffles</b>	<b>780</b>

## SALADS

<b>Roasted eggplant salad with leek, Sjenica cheese and tomato essence</b>	<b>930</b>
<b>Chicory with olive oil and lemon</b>	<b>880</b>
<b>Warm beetroot salad with orange oil</b>	<b>680</b>
<b>Black radish salad</b>	<b>680</b>
<b>Cabbage salad with dried pepper, Sjenica cheese and Vodnjika</b>	<b>680</b>

## MAIN COURSES

Parisienne gnocchi, winter mushrooms, airy Sjenica cheese foam, crispy	2200
Tortellini with Bleu d'Auvergne cheese, poached pear, honey	2380
Sarma 2.0 – Camargue rice risotto, smoked pork knuckle, pickled cabbage leaf	2350
Trout from Perućac, Ivanjica potato salad	2500
Adriatic sea bass filet, zucchini, tomato essence	4400
Octopus in corn tempura, harissa, kale and beans	4350
Braised rabbit leg on lentil ragout with kale and carrot	2850
Half redbro chicken for two, with a choice of sides	3350
Stuffed quail with potato, leek and portobello mushrooms	2750
Duck leg, creamy Ivanjica potato purée, carrot, chicory	2300
Young goat, roasted eggplant, kajmak hollandaise and bay leaf oil	3980
Young veal liver from Pešter, pepper, capers and creamy Ivanjica potato purée	2450
Young veal sweetbreads from Japanese grill, apple-banana cream and wild garlic	3300
Pressed crispy veal from Pešter, smoked tongue tartare, brain mousse	3950
Spider steak, Ivanjica fries, demi-glacé & Café de Paris sauce	3150
Stuffed pork trotter, creamy Ivanjica potato purée, morels, sweetbreads	2980
Slow-cooked beef oxtail, Ivanjica potato, demi-glacé sauce and butter sauce	3680

## DESSERTS

<b>Crème brûlée</b>	<b>780</b>
<b>Riz à la Puter - Camargue rice pudding with umami beetroot</b>	<b>780</b>
<b>Plum soufflé</b>	<b>780</b>
<b>Homemade bittersweet chocolate cake, served with young kajmak</b>	<b>880</b>

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It was a pleasure hosting you.  
Until next time - bon appetit!