



Fine Bistro

Puter filozofija - jednostavno, iskreno, nezaboravno.

ZAGREVANJE

Tartar bifek, domaći puter sa vlašcem	2980
Torchon foie gras, paljena ariljska malina	3870
Puževi u kućici, puter sa belim lukom i peršunom (srpski, vinogradarski puževi)	1870
Vinski tanjir (Comte, Tomme de Savoie, gostiljski sir, urme, pikantni pekan orah)	2700
Sarmice od mesa fazana u vinovom listu	2200
Pate en Croute, dijon senf, krastavčići	1380
Brizle u domaćoj testenini, pačija džirerica, kefir, tartufi	2700
Karpačo od jagnječeg vrata i telećih tetiva	1580
Knedle od morske ribe, riblji sos	1680
Marinirane hladne dagnje, karfiol, kelj	1100
Prolećne pečurke, poširano jaje	1250
Ratatui povrće, sos od paradajza, pečena paprika	1350
Pečena šargarepa, sos od fermentisane šargarepe, koziji sir	1080
Peršun u 5 tekstura, koren, list i kora	1150
Mladi grašak na fransuski način sa ivanjičkim krompirom	1250
Hrskavi batat krompir	890

SUPE I POTAŽI

Francuska supa od luka sa Pirotskim i Comte sirom	1250
Domaća supa od junetine, pečurke, knedla	730

SALATE

Puterica, rotkvice, ren i mladi luk	680
Cikorija i med dressing	950
Hladna salata od tikvica, koziji sir, nana i pinjoli	1080
Marinirani patlidžan, mladi luk	980
Cvekla i Buche de Chevre	1080

GLAVNA JELA

Parisiene njoke,kopriva, pečurke, sremuš	2150
Ravioli du Dauphine, spanać, žalfija	2200
Kalenić & Camargue rižoto	2300
Losos pastrmka, blitva, kopriva	2600
Pagar, karfiol, kranč od kvasca	4400
Romb, domaća crna testenina,fermentisani beli luk	4700
Grilovana hobotnica, vaduvan, komorac	3900
Pola domaćeg pileta iz slobodnog uzgoja - za dve osobe	3350
Pačetina u 3 čina, urma,paškanat, đumbir	3600
Kunić, pečurke, sremuš, estragon	2900
Prasetina, žir i ren	2200
Teleći obraz, dimljeni jezik, tripice, mozak	2750
Mlada teleća džigerica sa Peštera, boranija, pire od ivanjičkog krompira	2450
Tastova jaretina, pečena paprika sa bosiljkom, ječam	3980
Stareni Black Agnus ramstek, demiglas i domaći čips od ivanjičkog krompira	3380

DEZERTI

Creme brule	780
Kolač iz Villesalema	880
Letnji Puter kolač	910
Čokoladni Truffle – 3 kom	680



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Svaki dan daje novi povod za uživanje - Hvala što birate Puter
Do sledećeg susreta - bon appetit!



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Puter philosophy – simple, sincere, unforgettable.

WARM UP

Steak tartar, domestic chives butter	2980
Torchon foie gras, torched raspberry from Arilje	3870
Local vineyard escargots a la Bourguignonne	1870
Wine platter (Comte, Tomme du Savoie, Gostilje Cheese, dates, spicy pecan nuts)	2700
Vine leaf rolls with pheasant, celery chips and sauce	2200
Pate en Croute, Dijon mustard, gherkin	1380
Sweetbreads in domestic pasta, duck liver, kefir sauce	2700
Lamb neck and veal tendon carpaccio	1580
Sea fish dumplings, domestic fish sauce	1680
Marinated cold mussels, cauliflower sauce, kale chips	1100
Spring mushrooms a la Puter, poached egg	1250
Ratatouille vegetables, roasted peppers, tomato sauce	1350
Roasted carrot, fermented carrot sauce, goat cheese	1080
Parsley in 5 textures, root, leaf and skin	1150
Young peas a la Francaise, Ivanjica potatoes	1250
Crispy sweet potato	890

SOUPS AND POTAGE

French onion soup, Comte and Pirot cheese	1250
Domestic beef soup, mushrooms, dumpling	730

SALADS

Lettuce, radishes, horseradish and spring onion	680
Chicory, honey dressing	950
Cold courgette, goat cheese, mint, pinenuts	1080
Marinated eggplant, spring onion, yoghurt	980
Beetroot and Bouche du Chevre cheese	1080

MAIN COURSES

Gnocchi Parisienne, mushroom sauce, nettle sauce, wild garlic	2150
Spinach ravioli du Daphne, spinach, sage	2200
Kalenić & Camargue risotto	2300
Salmon trout, swiss chard rolls, nettle sauce	2600
Red porgy, cauliflower steak, cauliflower sauce, yeast crunch	4400
Turbot, homemade black pasta, fermented garlic	4700
Grilled octopus, mild French curry sauce, fennel	3900
One half of free-range chicken [for a party of two]	3350
Duck in three acts, dates, olives and ginger	3600
Rabbit, mushrooms, wild garlic, tarragon	2900
Pork, acorn, horseradish	2200
Veal cheek, smoked veal tounge, veal brain sauce, cacio e pepe tripe	2750
Young Pešter veal liver, cold green bean salad, Ivanjica potato puree	2450
Father-in-law's young goat, roasted pepper with basil, barley	3980
Dry-aged Black Angus ribeye, demi-glace, homemade Ivanjica potato chips	3380

DESSERTS

Creme brule	780
Villesalem desert	880
Summer Puter cake	910
Chocolate truffles	680

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