



Fine Bistro

Puter filozofija - jednostavno, iskreno, nezaboravno.

ZAGREVANJE

Tartar bifek, domaći puter sa vlašcem	3250
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)	2950
Sarmice od mesa fazana u vinovom listu	2350
Pate en Croute, domaći senf, marinirani krastavac	1580
Brizle u domaćoj testenini, pačija džirerica, kefir, tartufi	2980
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	1450
Ratatui povrće, sos od paradajza, pečena paprika	1550
Pečena šargarepa, sos od fermentisane šargarepe, koziji sir	1350
Peršun u 5 tekstura, koren, list i kora	1450
Mladi grašak na fransuski način sa mladim krompirom	1250
Hrskavi batat krompir	890

SUPE I POTAŽI

Francuska supa od luka sa Pirotskim i Comte sirom	1350
Supa od morske ribe, dagnje, šafran	880

SALATE

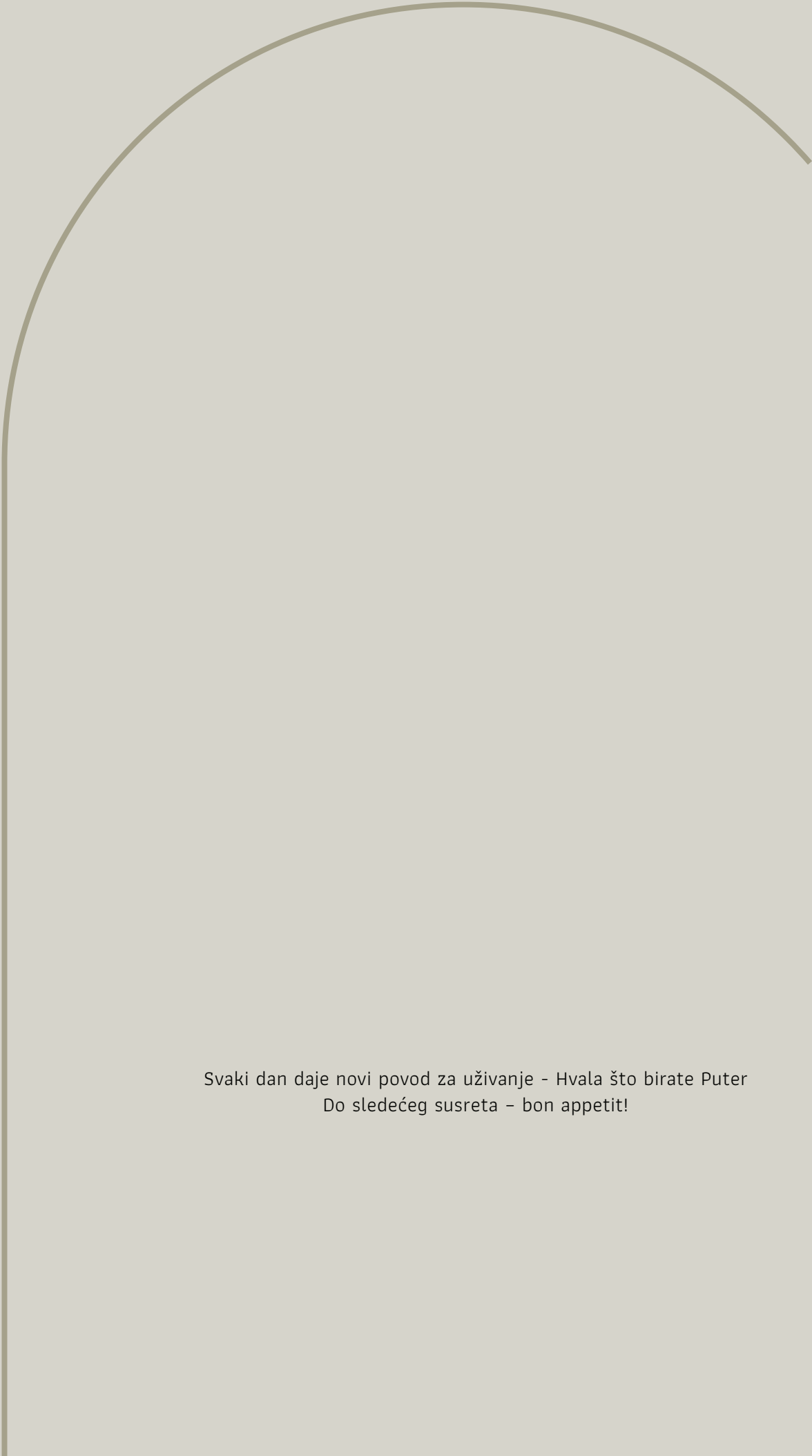
Puterica, rotkvice, ren i mladi luk	780
Cikorija i med dressing	950
Hladna salata od tikvica, koziji sir, nana i pinjoli	1250
Marinirani patlidžan, mladi luk	1150
Cvekla i Buche de Chevre	1280
Paradajz, crveni luk, masline	880

GLAVNA JELA

Parisienne njoke, kopriva, pečurke	2300
Ravioli du Dauphine, spanać, žalfija	2200
Kalenić & Camargue rižoto	2300
Losos pastrmka, blitva, kopriva	2600
Sveža jadranska riba, karfiol, kranč od kvasca	4600
Romb, domaća crna testenina, fermentisani beli luk	4800
Grilovana hobotnica, vaduvan, komorac	3900
Piletina, espuma od palente, šećerac	2300
Pačetina u 3 čina, urma, paškanat, đumbir	3780
Kunić, pečurke, estragon	2900
Prasetina, žir i ren	2200
Teleći obraz, dimljeni jezik, tripice, mozak	2880
Mlada teleća džigerica sa Peštera, boranija, krompir pire	2580
Tastova jaretina, pečena paprika sa bosiljkom, ječam	3980
Stareni Black Agnus ramstek, demiglas, mladi krompirići	3780

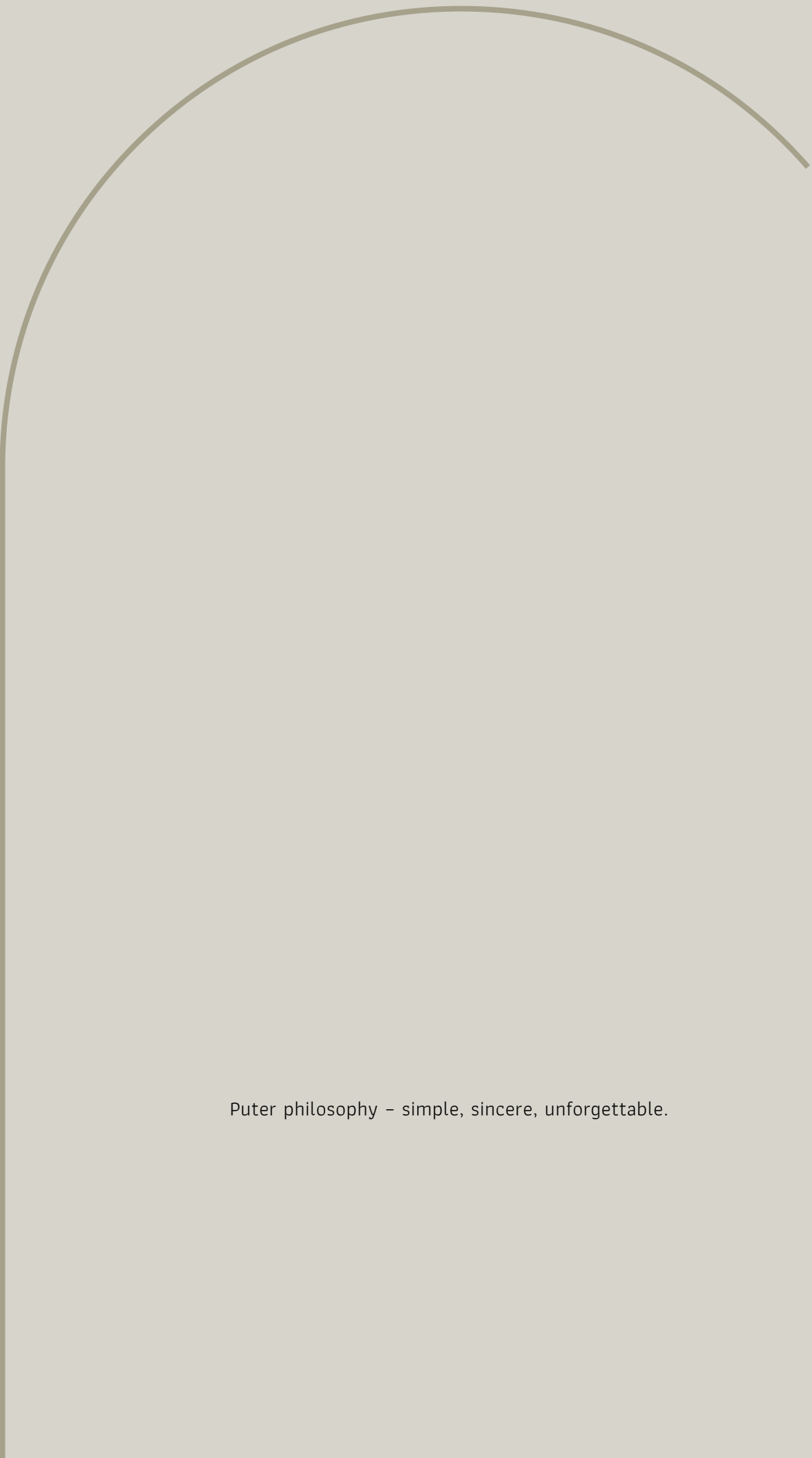
DEZERTI

Creme brule	780
Kolač iz Villesalema	880
Letnji Puter kolač	910
Čokoladni Truffle – 3 kom	680
Kuver	250



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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	3250
Torchon foie gras, torched raspberry from Arilje	3870
Local vineyard escargots a la Bourguignonne	1870
Wine platter [Comte, Tomme du Savoie, Cheese from Gostilje, homemade dry sausages, dates, spicy pecan nuts]	2950
Vine leaf rolls with pheasant, celery chips and sauce	2350
Pate en Croute, homemade mustard, marinated cucumber	1580
Sweetbreads in domestic pasta, duck liver, kefir sauce	2980
Lamb neck and veal tendon carpaccio	1580
Sea fish dumplings, domestic fish sauce	1680
Marinated cold mussels, cauliflower, kale	1100
Spring mushrooms a la Puter, poached egg	1450
Ratatouille vegetables, roasted peppers, tomato sauce	1550
Roasted carrot, fermented carrot sauce, goat cheese	1350
Parsley in 5 textures, root, leaf and skin	1450
Young peas a la Francaise, new potatoes	1250
Crispy sweet potato	890

SOUPS AND POTAGE

French onion soup, Comte and Pirot cheese	1350
Mediterranean fish soup, mussels, saffron	880

SALADS

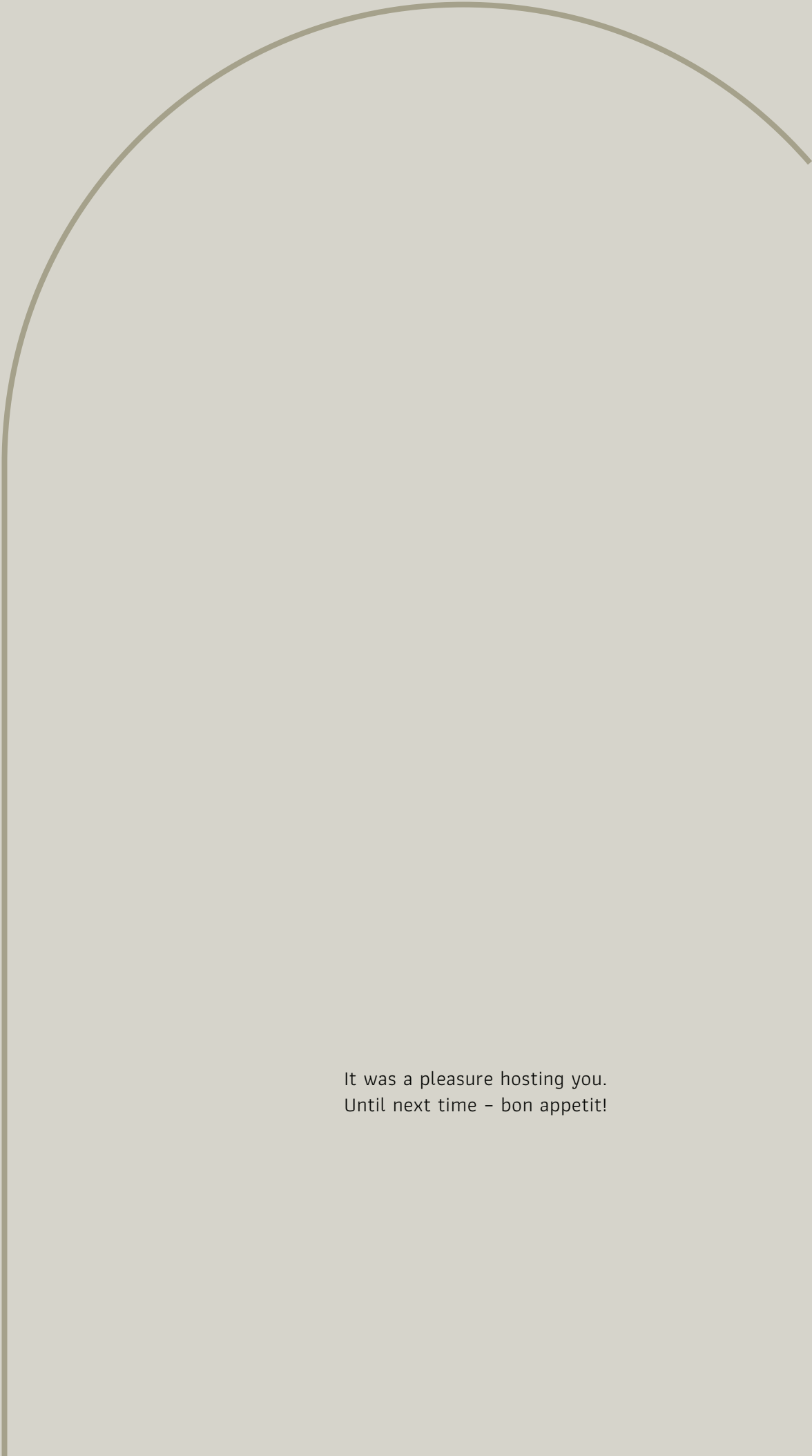
Lettuce, radishes, horseradish and spring onion	780
Chicory, honey dressing	950
Cold courgette, goat cheese, mint, pinenuts	1250
Marinated eggplant, spring onion, yoghurt	1150
Beetroot and Bouche du Chevre cheese	1280
Tomato, red onion, olives	880

MAIN COURSES

Gnocchi Parisienne,nettle, mushroom	2300
Ravioli du Dauphine, spinach, sage	2200
Kalenić & Camargue risotto	2300
Salmon trout, chard, nettle	2600
Fresh Adriatic catch, cauliflower, yeast crunch	4600
Turbot, homemade black pasta, fermented garlic	4800
Grilled octopus, Vadouvan, fennel	3900
Chicken, polenta espuma, sweetcorn	2300
Duck in three acts, dates,olives and ginger	3780
Rabbit, mushrooms, tarragon	2900
Pork, acorn, horseradish	2200
Young Pešter veal liver, green bean, potato puree	2880
Veal cheek, smoked veal tounge, tripe, veal brain sauce	2580
Father-in-law's young goat, roasted pepper with basil, barley	3980
Dry-aged Black Angus ribeye, demi-glance, new potatos	3780

DESSERTS

Creme brule	780
Villesalem desert	880
Summer Puter cake	910
Chocolate truffles - 3 pcs	680
Cover	250



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