



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)	1950
Vinski tanjir (Comte, Tomme de Savoie, gostiljski sir, urme, pikantni pekan orah)	2950
Sarmice od mesa fazana u vinovom listu	2450
Pate en Croute, domaći senf, marinirani krastavac	1680
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	1550
Ratatui povrće, sos od paradajza, pečena paprika	1650
Pečena šargarepa, sos od fermentisane šargarepe, koziji sir	1450
Peršun u 5 tekstura, koren, list i kora	1550
Mladi grašak na fransuski način sa mladim krompirom	1350
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

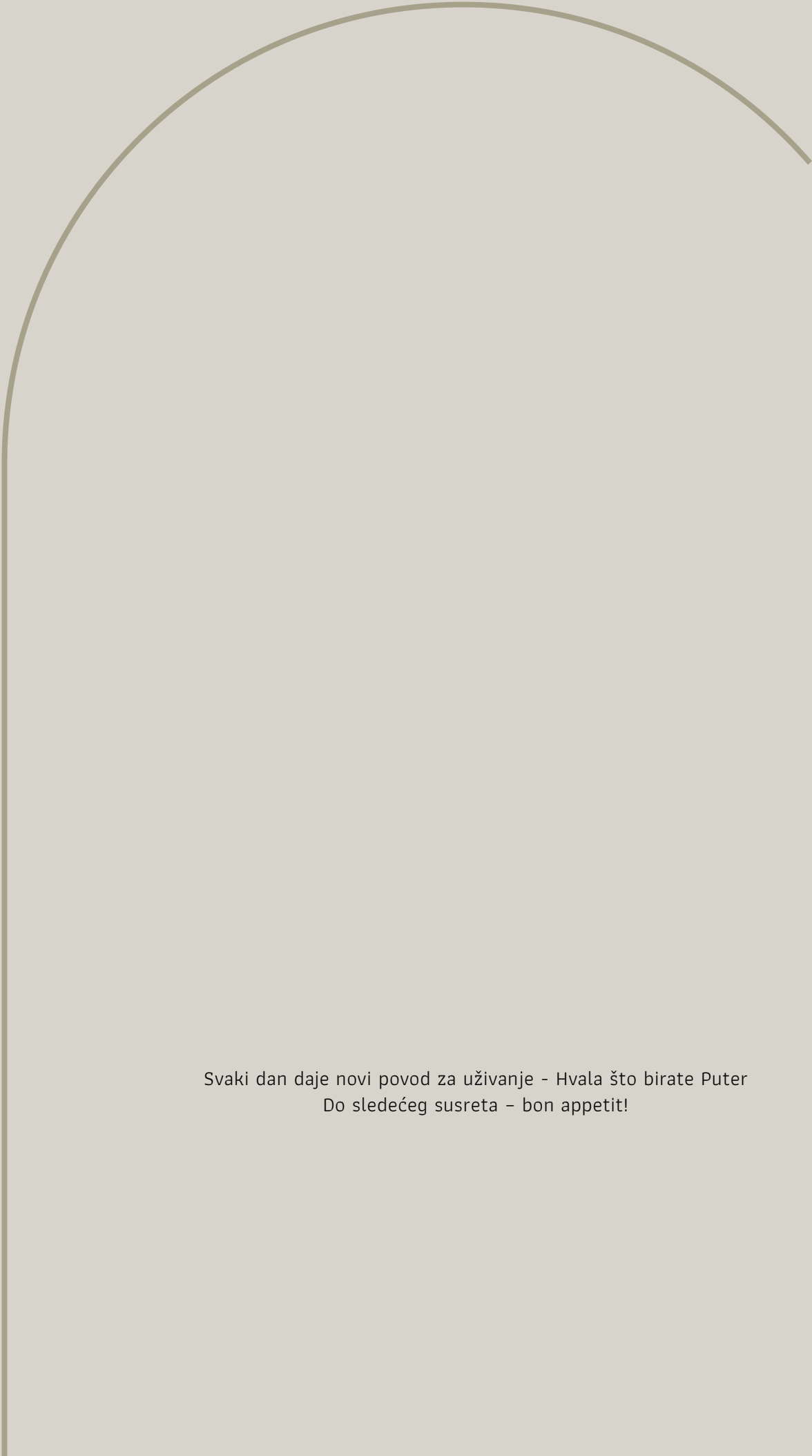
Puterica, rotkvice, ren i mladi luk	780
Cikorija i med dressing	950
Hladna salata od tikvica, koziji sir, nana i pinjoli	1280
Marinirani patlidžan, mladi luk	1280
Cvekla i Buche de Chevre	1280
Paradajz, crveni luk, masline	880

GLAVNA JELA

Parisienne njoke, kopriva, pečurke	2380
Ravioli du Dauphine, spanać, žalfija	2280
Kalenić & Camargue rižoto	2380
Losos pastrmka, blitva, kopriva	2700
Sveža jadranska riba, karfiol, kranč od kvasca	4700
Romb, domaća crna testenina, fermentisani beli luk	4900
Grilovana hobotnica, vaduvan, komorac	4200
Piletina, espuma od palente, šećerac	2300
Pačetina u 3 čina, urma, paškanat, đumbir	3880
Kunić, pečurke, estragon	2980
Prasetina, žir i ren	2400
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	3980

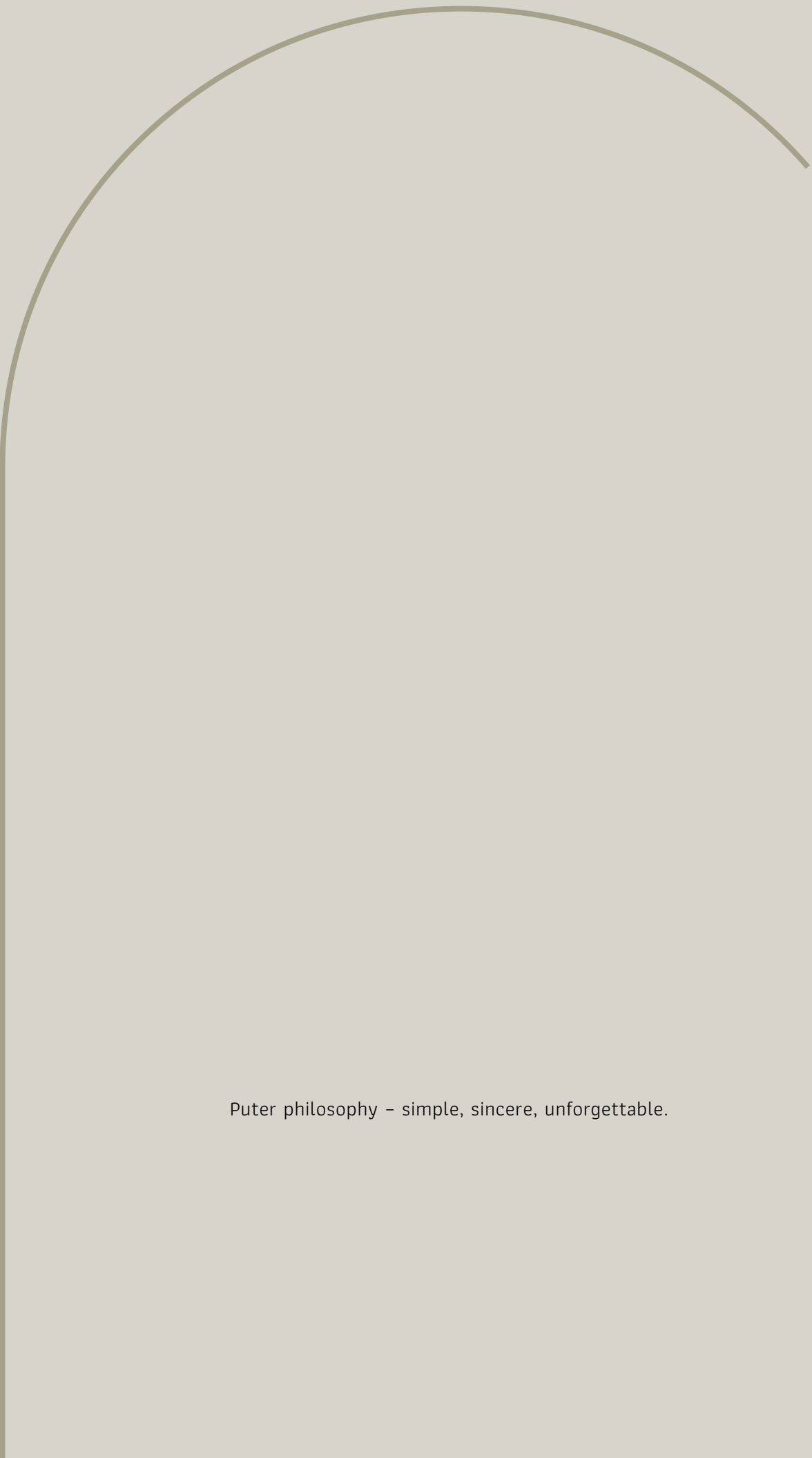
DEZERTI

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	1950
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	2450
Pate en Croute, homemade mustard, marinated cucumber	1680
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	1550
Ratatouille vegetables, roasted peppers, tomato sauce	1650
Roasted carrot, fermented carrot sauce, goat cheese	1450
Parsley in 5 textures, root, leaf and skin	1550
Young peas a la Francaise, new potatoes	1350
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	1280
Beetroot and Bouche du Chevre cheese	1280
Tomato, red onion, olives	880

MAIN COURSES

Gnocchi Parisienne,nettle, mushroom	2380
Ravioli du Dauphine, spinach, sage	2280
Kalenić & Camargue risotto	2380
Salmon trout, chard, nettle	2700
Fresh Adriatic catch, cauliflower, yeast crunch	4700
Turbot, homemade black pasta, fermented garlic	4900
Grilled octopus, Vadouvan, fennel	4200
Chicken, polenta espuma, sweetcorn	2300
Duck in three acts, dates,olives and ginger	3880
Rabbit, mushrooms, tarragon	2980
Pork, acorn, horseradish	2400
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	3980

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!