

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	1280
Marinated eggplant, spring onion	1280
Beetroot and Bouche du Chèvre 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, parsnip 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