Appetizers & soups

Chickensoup with bread	7,00
Serbian bean soup served with baguette slices	6,50
Whole mushrooms with garlic	8,50
and bread slices	
Grilled bread slices	5,20
with garlic oil and ajvar	
"Bruschetta Istria"	13,50
with mozzarella and kajmak, smocked ham, melon,	
balsamic, arugula and honey	

Balkan specialties

Cevapcici	17,50
grilled minced meat rolls (made from 100% beef) with fries, djuvec	
rice and salad	
Balkan liver	18,50
roasted calf's liver with braised onions, fries, djuvec rice and salad	
Marinated chicken leg	20,90
boneless • from the grill on pan fried vegetables with three kinds of	
dips (tatare sauce, sweet chili sauce, mustard) served with small	
potatoes and salad	
Grill plate	24,90
grilled pork steak, raznjici, slice's bacon, minced steak and cevapcici	
(100% beef) with fries, djuvec rice and salad	
Würziger plate	26,00
steak from the hip, minced steak (100% beef), pork fillet with garlic	
fried mushrooms, fried potatoes and salad	
Pork medallions wrapped bacon	24,90
with creamy mushroom sauce with croquettes and salad	

optional			
Creamy mushroom sauce Pepper sauce Balkansauce • spicy Bernaise sauce Braised onions	4,50 4,50 4,50 4,50 4,00	Ketchup Mayonnaise Ajvar Tzatziki Aioli Herb butter	0,80 0,80 2,00 2,50 2,50 1,00





Recommendation
from our chef of the kitchen
lehsandar

250 gr. slices of beef filleton potato-truffle puree with fresh black truffle from Serbia
and salad

Lamb chops 26,50 grilled 250 gr. served with bacon-wrapped princess beans, triplet potatoes and salad

Pljeskavica from beef fillet
32,90
with Gouda and black truffle
on creamy truffle risotto and salad

Chicken breast fillet 21,90 with four-mushroom cream sauce with triplet potatoes and salad

Plates

Crispy pig *limited availability*

Plate of the house • from four people

per kilo 43,00

per person 35,00

Gently cooked for 24 hours and baked until crispy in the oven with baked potatoes and salad

Balkan plate • for two or more people per person 27,50 two cevapcici, raznjici skewer, filled minced steak, pork medallion, smoked grill sausage spicy seasoned and a slice bacon with fries, djuvec rice and salad

Minced steak with onions, bacon and cheese, pork fillet, funny Bosniak (stuffed beef steak with cheese and cooked ham), marinated boneless chicken, bacon-wrapped princess beans, Djuve rice, fries (some with Balkan sauce on top and grated shepherd's cheese) and salad

You are welcome to put your by side salad together at our salad bar. If you want to change the by side dishes, make sure we have to charge 2,00€.

All prices are in euro!

STEAKS

from the lava stone grill

Entrecâte Roastbeef Highsteak

Filet Flanksteak

All steaks are served with small potatoes, pan fried vegetables and some herb butter, as well as a salad.

vegetables and some herb butter, as well as a salad.	je 200gr.	je 300gr.	je 400gr.
Rumpsteak Origin: Argentinia • Gran Asado	30,50	38,00	46,90
rear upper part of the back, also called roastbeef			
Fillet steak	37,50	51,50	61,40
Origin: Germany • Simmertal			
sits below the roast beef, fine-grained and tender, the fillet on	ly makes up a	bout 1,5% of	the hole beef
Tomahawk Steak	circa	1 Kilo	114,00
Origin: Italy • Fassona			
cut from the 8th to 12th rip, grilled and served on the bone, ke	eping it more	flavourful	
Steak from the hip	25,00	31,00	38,50
Origint: Argentinia • Gran Asado			
located behind the roast beef, very fine veins of fat, is conside	ered a lean and	d juicy piece	
Flanksteak	34,00	44,90	55,90
Origin: America • US Prime Beef			
from the rear abdominal flap, relatively thin piece of meat, long	g fibered and	lean	
Wagyu Entrecôte	circa	250gr.	102,00
Origin: Australia • Stockyard BMS 8-12			
Wagyu is a Japanese breed of cattle, which is characterized by	y its very fine	and evenly	
criss-crossed veins of fat, also the fat tastes like butter			

If you don't order how well your steak should be, we do it medium!

 ...optional
 Ketchup
 0,80

 Creamy mushroom sauce4,50
 Mayonnaise
 0,80

 Pepper sauce
 4,50
 Ajvar
 2,00

 Balkan sauce (spicy)
 4,50
 Ajoli
 2,50

 Bernaise sauce
 4,50
 Aioli
 2,50

 Herb butter
 1,00

COOKING LEVEL

english - bloody medium - juicy pink well done





Fish

grilled sea bream from Croatia *seasonal*	29,00
served with pan-fried spinach potatoes and salad	
Fish plate • for one person or more	per person 35,00
Sea bass, shrimp, grilled calamari	
with spinach potatoes and salad	

& meatless

stuffed peppers	20,50
with shepherd's cheese, Ajvar, mushrooms, zucchini, onions	,
gratinated with Gouda, served with fries and salad	
Zucchini ship	17,90
with cream cheese and vegetables, sweet potato fries,	17,50
aioli and salad	
breaded Gouda	17,50
with tartar sauce, pan-fried vegetables with potatoes and salad	17,30

Schnitzel

Schnitzel "Wiener Art"	17,00
breaded schnitzel from country pork with fries and salad	
Mushroom schnitzel	19,00
breaded schnitzel from country pork on creamy mushroom sauce	
with fries and salad	
Schnitzel "Markovic"	19,00
breaded schnitzel from country pork with balkan sauce (spicy),	
fries and salad	

For kids

Chicken nuggets with fries	9,50
KidsSchnitzel "Wiener Art" with fries	9,50
Hamburger with fries	9,50

Please understand that we charge a surcharge of €5.00 when ordering children's meals for adults, despite the same portion size.

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Sač

Spocken: Satsch • from for people only possible with advance booking •

Suckling pig or lamb is cooked in a cast-iron pan with a lid (so-called sac) for several hours together with potatoes, carrots and onions. The meat is particularly juicy because the Sac is covered with coal and heated all around.

Talk to us, we will be happy to put together your Sac individually!

Salad

served vanilla icecream

"Caesar" Salad	17,50
Romana lettuce with chicken, croutons, corn, cucumbers, tomatoes,	
Parmesan cheese, Caesar dressing and baguette slices	
Shopska Salat	15,00
fresh tomatoes, cucumbers and peppers in a vinegar-oil dressing	. 0,00
with onions and grated shepherd's cheese	
Salad from our salad bar	5,00
	·
Decemb	
Dessert	
Creme Brûlée	7,50
cold creme flambéed with brown sugar with vanilla icecream	
Chokolatecake with a liquid core • 15 minutes backing time	9,50
served with vanilla icecream	
Pancakes	9,50
thin pancakes stuffed with vanilla icecream, whipped cream and	
chocolate sauce	
Espresso with vanilla icecream	4,50
Vanilla icecream with warm chocolate sauce	6,90
homemade baklava with walnut filling	
3	6,90

Did you like it? We look forward to your review on Google!



