

## Hotel Crowne Plaza Belgrade \*\*\*\*

### COLD APPETIZERS

- ❖ Selection of local cheeses (goat cheese, two types of cow cheese, kaymak, plum jam and almonds) **730,00**
- ❖ Mixed green salad with pumpkin seeds, balsamic vinegar pearls, parmesan cheese and cherry tomatoes **790,00**
- ❖ Welcome to Serbia (kulen salami, beef prosciutto, Levačka salami, Mangalica prosciutto, chilli peppers, tomato, *urnebes* salad and bacon mousse) **960,00**
- ❖ Wasabi crusted beef carpaccio served with hazelnuts and beetroot sorbet **1320,00**
- ❖ Traditional steak tartar per recipe from year 1983 **1520,00**
- ❖ Pumpkin seed crusted tuna with wild garlic pesto, homemade tomato sauce and thyme aioli **1550,00**

### HOT APPETIZERS

- ❖ Beef cheek tortellini served with horseradish foam **750,00**
- ❖ Wild mushroom risotto with truffle foam and grilled oyster mushrooms **950,00**
- ❖ Calamari with tomato and pepper sauce and fennel salsa **1090,00**
- ❖ Penne with truffles, pine nuts, arugula and cherry tomatoes **1290,00**

### DAILY OFFER

- ❖ **Monday** / Beef goulash **1199,00**
- ❖ **Tuesday** / Peas with veal **1199,00**
- ❖ **Wednesday** / Green beans with veal **1199,00**
- ❖ **Thursday** / Meat-stuffed sauerkraft rolls **1199,00**
- ❖ **Friday** / Bean soup with smoked meat **1199,00**

**Only from 11.30AM until 4PM**

### SOUPS

- ❖ Beef soup with homemade noodles **490,00**
- ❖ Creamy and spicy potato soup **490,00**
- ❖ Creamy pumpkin potage **490,00**

### MAIN COURSES

- ❖ *Ćevapčići* in *kajmak* sauce with roasted peppers, spicy potatoes and sautéed shallots **1230,00**
- ❖ Traditional Serbian burger with spicy foam and winter salad **1290,00**
- ❖ Chicken with cheddar puree and winter dressing **1320,00**
- ❖ Taste of Serbia (grilled veal meatballs, grilled pork tenderloin, sausage and pork neck) **1340,00**
- ❖ Roasted duck with pea & carrot puree served with goji berry & elderberry dressing **2090,00**
- ❖ Chicken for two prepared in Mibrasa oven and served with rustic potatoes and mixed green salad with oregano **2350,00**
- ❖ Dry-aged rib-eye steak with arugula, Dijon mustard and grilled vegetables **2350,00**
- ❖ Sea bass with spinach artichoke mousse, grilled zucchini and cherry tomatoes **2450,00**
- ❖ Veal fillet with porcini sauce, kaymak foam, white truffle oil and potatoes **2490,00**

- ❖ Monkfish with asparagus risotto and citrus dressing **2650,00**
- ❖ Beefsteak with foie gras and truffled potato puree **2690,00**

## SIDE DISH

- ❖ Grilled vegetables  
Zucchini, eggplant, peppers 330,00
- ❖ Boiled vegetables  
Broccoli, carrot, spinach 330,00
- ❖ Baby potatoes 330,00
- ❖ Puree  
Potatoes, pumpkin 330,00

## HEALTHY FOOD

- ❖ Wild rice risotto with arugula and hazelnut pesto 850,00
- ❖ Millet pasta with goat cheese, pesto and pine nuts 850,00
- ❖ Grilled asparagus with parmesan, wild oregano and lemon 1120,00
- ❖ Vegetarian burger with chili soy sauce served with quinoa, tomato, cucumber and spinach salad 1950,00

## DESSERTS

- ❖ Chocolate mousse with passion fruit sorbet 600,00
- ❖ Black sesame tres leches & crème brûlée served with homemade mango ice cream 600,00
- ❖ Tartalet selection 600,00
- ❖ Royal chocolate cake 600,00
- ❖ Fruit selection 750,00
- ❖ Cheese selection 820,00
- ❖ Cover (Linen napkin, bread & spread ) 150,00

**PRIME**  
*eat serbian well*

**"Tell** the TRUTH, work **haRd** and **COME** to **DiNNeR** on time"  
*-Gerald R. Ford*