



BIFE MENI 1

Cena: 35eur po osobi / Price: 35eur per person

HLADNA STANICA COLD STATION

Vitaminska salata
Vitamin salad

Selekcija lokalnih mariniranih sireva
Selection of local marinated cheeses

Sezonske salate
Seasonal salads

**Miks zelenih salata sa piletinom i
sosom od 1000 ostrva**
Mixed green salad with chicken and
1000 island sauce

Šefova salata
Chef's salad

Cezar salata sa račićima
Caesar salad with shrimps

Tortilja sa lososom
Salmon tortilla

Koreanska pasta salata
Korean pasta salad

TOPLA STANICA HOT STATION

Supa dana
Soup of the day

Pakeri u napoliten sosu
Paccheri in Neapolitan sauce

Pikantne knedle punjene čedar sirom
Piquant dumplings with Cheddar cheese

**Pileći file sa šampinjonima u sosu od
belog vina**
Chicken fillet with champignons in white
wine sauce

Špikovani svinjski vrat u sosu od bibera
Pork with celery bacon and carrot in
pepper sauce

**Osljeć file spreman na pari u sosu od
limuna i putera**
Steamed hake fillet in lemon butter sauce

**Pečeni krompir sa lukom i
začinskim biljem**

Baked potato with onion and herbs

**Grilovano povrće sa maslinovim
uljem i balzamikom**
Grilled vegetables with olive oil and
balsamico

Kosovski birjan pirinač
Kosovo biryani rice

Selekcija hlebova
Bread selection

DEZERTI DESSERTS

Panakota sa belom čokoladom
Panna cotta with white chocolate

Domaća pita sa višnjama
Homemade cherry pie

Profiterole sa nugat kremom
Profiteroles with nougat cream

Lešnik kolač
Haselnut cake

**Tart sa karamelizovanim
jabukama i cimetom**
Caramelized apples and
cinnamon tart



BIFE MENI 2

Cena: 36eur po osobi / Price: 36eur per person

HLADNA STANICA COLD STATION

Miks zelenih salata sa grilovanom pastrmkom
Mixed green salad with grilled trout

Ruska salata
Russian salad

Grčka salata
Greek salad

Kineska ljuta salata sa povrćem
Chinese spicy vegetable salad

Salata sa sočivom, kinoom i prepelicijim jajima
Lentils, quinoa and quail eggs salad

Dimljeni losos sa miksom zelenih salata Green mix with smoked salmon

Humus rolne sa ukusom pistačija i mladim povrćem
Hummus rolls with pistachio flavor and vegetables

Sezonske salate
Seasonal salads

TOPLA STANICA HOT STATION

Supa dana
Soup of the day

Kroketi od mocarele i pirinča u slatko ljutom sosu
Mozzarella and rice croquets in sweet chili sauce

Pileći batak ispod sača sa krompirom sargarepom celerom i paprikom
Slow roasted chicken with potatoes, carrots, celery, and pepper

Mlada junetina u burginjon sosu
Young veal in bourguignonne sauce

Riba marinirana citrusima i maslinovim uljem
Fish marinated with citrus and olive oil

Ravioli od sira u sosu od žalfije i domaćeg putera
Cheese ravioli in sage and homemade butter sauce

Mladi krompir sa tikvicama
Young potato with zucchini

Povrće u tempuri i japanskim prezlama
Tempura and panko fried vegetables

Glazirani pirinač
Glazed rice

DEZERTI DESSERTS

Mini Ana Pavlova
Mini Ana cake

Tart od mlečne čokolade i karamele
Milk chocolate tart with caramel

Limun mus
Lemon mousse

Trio color
Trio color chocolate cake

Voće
Fresh fruits



BIFE MENI 3

Cena: 38eur po osobi / Price: 38eur per person

HLADNA STANICA COLD STATION

Izbor srpskih sireva i suhomesnatih proizvoda

Assortment of cheese and cold cuts

Kubanska salata sa hrskavom piletinom

Cuban salad with crispy chicken

Meksička salata sa junetinom

Mexican salad with beef

Miks zelenih salata sa prženim lignjama

Green mix salad with fried squid

Paradajz karpačo sa pečenom fetom

Tomato carpaccio with roasted feta cheese

Humus rolne

Hummus rolls

Salata sa tikvicama, brokolijem i bademom

Zucchini broccoli salad with almond

Sezonske salate

Seasonal salads

TOPLA STANICA HOT STATION

Supa dana

Soup of the Day

Rižoto sa bundevom, piletinom, spanaćem i rukolom

Risotto with pumpkin chicken spinach
and rocket

Pakeri u sosu od kuvane šunke, pečuraka i konkase paradajza

Pasta Paccheri in cooked ham mushrooms
and concasse tomato sauce

Grilovana piletina u Esterhazi sosu

Grilled chicken in Esterhazy sauce

Mlinci sa dimljenim rebrima

Flat bread with smoked ribs

Poširan losos file u sosu od limuna, putera i mirodjije

Poached salmon fillet in lemon butter
and dill sauce

Lagano pečena teleća rebra

Slow cooked veal ribs

Grilovane paprike, tikvice i čeri paradajz

Grilled peppers, zucchini
and cherry tomatoes

Nasi goring

Nasi goreng

Krompir police

Baked potato

Selekcija hleba

Bread selection

DEZERTI DESSERTS

Baklava sa makom

Poppy seed baklava

Esterhazi malina torta

Raspberry esterhazy cake

Slana karamela

Salted caramel

Krem brule

Creme brulee

Pita sa jabukama

Apple pie

Voće

Fresh fruits



BIFE MENI 4

Cena: 39eur po osobi / Price: 39eur per person

HLADNA STANICA / COLD STATION

Burata na kremi od avokada
Burrata on avocado cream

Dimljeni sir sa brusnicama
Smoked cheese with cranberries

Ementaler sir
Emmentaler cheese

Čedar sir
Cheddar cheese

Azijska kinoa salata
Asian quinoa salad

Pancanela salata / Nica salata
Pancanela salad / Nice salad

Kineska ljuta salata sa pilećim batakom i povrćem
Chinese spicy salad with chicken thighs and vegetables

Salata od piletine, šunke, jaja, zelene salate i dresinga od 1000 ostrva
Chicken salad, cooked ham, boiled eggs, green salad mix and 1000 island dressing

Marinirani ramstek sa prelivom od majčine dušice
Marinated rump steak with thyme dressing

Kinoa salata sa suvim paradajzom, rukolom i prepeličijim jajima
Quinoa salad with dried tomatoes, arugula and quail eggs

Tramezini sa pršutom i čedar sirom
Tramezzini with prosciutto and cheddar cheese

Sezonske salate
Seasonal salads

TOPLA STANICA / HOT STATION

Supa dana
Soup of the Day

Pita od heljde sa mladim spanaćem i sirom
Buckwheat pie with baby spinach and cheese

Pikantne knedle punjene čedar sirom
Piquant dumplings filled with Cheddar cheese

Selekcija hlebova
Bread selection

TOPLA STANICA / HOT STATION

Svinjska rebra marinirana i lagano pečena
Pork ribs marinated and lightly roasted

Losos file terijaki
Teriyaki salmon fillet

Ciriški but sa šunkom, sirom i pečurkama serviran sa rosti krompirom
Zurich pork leg with ham, cheese and mushrooms on rosti potato

Pileći file u paradajz mocarela sosu
Chicken fillet in tomato mozzarella sauce

Nasi goreng
Nasi goreng

Grilovano povrće marinirano u maslinovom ulju sa origanom
Grilled vegetables marinated in olive oil with oregano

Mediterranski krompir
Mediterranean potatoes

Njoke
Gnocchi

DEZERTI / DESSERTS

Panakota sa belom čokoladom i kamilicom
Panna cotta with white chocolate and chamomile

Francuska krempita
French cream pie

Plazma torta
Plazma cake

Domaća pita sa višnjama
Homemade cherry pie

Profiterole sa nugat kremom
Profiteroles with nougat cream

Lešnik kolač
Hazelnut cake

Tart sa karamelizovanim jabukama i cimetom
Tart with caramelized apples and cinnamon



BIFE MENI 5

Cena: 44eur po osobi / Price: 44eur per person

HLADNA STANICA / COLD STATION

Selekcija srpskih pršuta
Selection of Serbian prosciuttos

Selekcija mariniranih sireva
Selection of marinated cheeses

Juneći karpačo u kori od vasabija
Beef carpaccio in wasabi crust

Cezar salata sa račićima
Caesar salad with shrimps

Šopska salata
Shopska salad

Boranija salata u sosu od ostriga
Green bean salad in oyster sauce

Burata sa avokado kremom
Burrata with avocado cream

Meksička salata sa pikantnom govedinom i čili tortiljom
Mexican salad with piquant beef and chili tortilla

Sezonske salate
Seasonal salads

TOPLA STANICA / HOT STATION

Supa dana
Soup of the day

Pene sa taljatom od tune u stek začinima
Pasta with tuna tagliata in steak spices

Pileći grilovani file u pikant sosu
Grilled chicken fillet in piquant sauce

Teleća rebra u sosu od smrčka i lisičarke
Veal ribs in morel and chanterelle sauce

Ražnjić sa tri vrste mesa
Tree types of meat skewer

Rižoto sa gamborima
Risotto with shrimps

Povrće kuvano na pari
Steamed vegetables

Pire od krompira i tartufa
Mashed potatoes with truffles

Glazirani crveni pirinač
Glazed red rice

Selekcija hlebova
Bread selection

DEZERTI / DESSERTS

Šu sa kokosom i čokoladom
Choux with coconut and chocolate

Krem brule sa kremblom od badema
Creme brulee with almond crumble

Panakota od bele cokolade White chocolate panna cotta

Čokoladni mus
Chocolate mousse

Mini Ana Pavlova
Mini Ana Pavlova cake

Sezonsko voće
Seasonal fruits



BIFE MENI 6

Cena: 46eur po osobi / Price: 46eur per person

HLADNA PREDJELA COLD STARTERS

Tartačo od junećeg bifteka
Beef steak tartacio

Njeguški pršut
Njegos prosciutto

Burata na avokado kremi
Burrata on avocado cream

Pašeta od pileće džigerice sa džemom od šljiva na hrskavom briošu
Chicken liver pate with plum jam on crispy brioche

Salata od rukule sa cveklom, jabukom, narom i gorgonzola sirom
Arugula salad with beetroot, apple, pomegranate and gorgonzola cheese

Goveđa miks salata sa dresingom od dumbira i meda
Beef mix salad with ginger and honey dressing

Ljuta salata sa piletinom, rukolom, čeri paradajzom i tortilja čipsom
Spicy chicken salad with arugula, cherry tomato and tortilla chips

Azijska kinoa salata
Asian quinoa salad

Koleslov salata
Coleslaw salad

Humus od semena golice
Pumpkin seed hummus

Izbor sezonskih salata
Selection of seasonal salads

TOPLA PREDJELA HOT STARTERS

Supa ili čorba po želji
Soup or broth of your choice

Pakeri u sosu od vrganja
Pasta Paccheri in porcini sauce

Prolećne rolnice
Spring rolls

Brokoli i krompir u sosu od plavog sira
Broccoli and potatoes in blue cheese sauce

GLAVNA JELA / MAIN COURSES

Grilovan brancin file u marinadi od limuna, senfa i mirodjije
Grilled sea bass fillet in a lemon, mustard and dill marinade

Pileći medaljoni Orlov
Orlov chicken medallions

Grilovan punjeni ramstek sa šunkom i sirom
Grilled rump steak stuffed with ham and cheese

Dimljena svinjska rebra sa slatko ljutim sosom
Smoked pork ribs with sweet chili sauce

Nasi goreng
Nasi goreng

Pire od karfiola
Cauliflower puree

Grilovano povrće marinirano u origanu i maslinovom ulju
Grilled vegetables marinated in oregano and olive oil

Mladi krompir sa sočivom, leblebijom i mladim lukom
Young potatoes with lentils, chickpeas and spring onions

Selekcija hlebova
Bread selection

DEZERTI / DESSERTS

Esterhazi malina torta
Raspberry esterhazy cake

NY Chesse cake
NY Chesse cake

Baklava sa suvim šljivama
Baklava with prunes

Krem brule
Creme brulle

Mini Ana Pavlova
Mini Ana Pavlova cake

Tart od mlečne čokolade i karamel
Milk chocolate and caramel tart



BIFE MENI 7

Cena: 51eur po osobi / Price: 51eur per person

HLADNA PREDJELA COLD STARTERS

Juneći karpacio u kori od vasabija
Beef carpaccio in wasabi crust

Selekcija sušija sa vasabi sosom i ukišljenim đumbirom
Sushi selection with wasabi sauce and pickled ginger

Govedji pršut / Njeguški pršut
Beef prosciutto / Njegos prosciutto

Izbor stranih sireva
Selection of imported cheeses

Brie, gorgonzola, čedar, ementaler, dimljeni sir
Brie, Gorgonzola, Cheddar, Emmentaler, Smoked Cheese

Vermiceli salata sa gamborima
Vermicelli salad with shrimps

Sicilijanska salata
Sicilian salad

Grčka salata sa musom od feta sira
Greek salad with feta cheese mousse

Valdorf salata
Waldorf salad

Izbor sezonskih salata
Selection of seasonal salads

TOPLA PREDJELA HOT STARTERS

Supa ili čorba po želji
Soup or broth of your choice

Ravioli punjeni pršutom i gamborima sa sosom od paradajza i komoraca
Ravioli filled with prosciutto and shrimps with tomato and fennel sauce

Rižoto od lisičarke, vrganja, šampinjona i tartufa
Risotto of chanterelles, porcini, mushrooms and truffles

GLAVNA JELA / MAIN COURSES

Stareni Ramstek punjen rukolom i čedar sirom sa čimičuri sosom
Aged rump steak stuffed with arugula and cheddar cheese with cimicuri sauce

Marinirana svinjska rebra u biber sosu
Marinated pork ribs in pepper sauce

File smudja spreman na pari u sosu od belog vina, putera i limuna
Steamed perch fillet in a white wine butter and lemon sauce

Ćureći file sa mlincima u gorgonzola sosu
Turkey fillet with flat bread in gorgonzola sauce

Kolač od tri vrste krompira
Three types of potato cake

Grilovano povrće
Grilled vegetables

Njoke
Gnocchi

Mediterranski krompir
Mediterranean potatoes

DEZERTI DESSERTS

Opera
Opera cake

Baklava od pistačija
Pistachio baklava

Krem brule sa kremblom od badema
Creme brulee with almond crumble

Macaronsi
Macaroons

Crowne Plaza Bajadera
Crowne Plaza Bayadera

Tart sa mlečnom čokoladom i karamelom
Milk chocolate and caramel tart

Kolač od limuna i maka
Lemon and poppy seed cake



BIFE MENI 8

Cena: 54eur po osobi / Price: 54eur per person

HLADNA STANICA / COLD STATION

Pršuta sa smokvama u Porto vinu

Prosciutto with Port wine soaked figs

Selekcija sušija

Sushi selection

Selekcija stranih sireva

Imported cheese assortment

Rozbif sa slatko ljutim senfom

Roast beef with sweet chili mustard

Tatar biftek sa domaćim puterom

Tartare beefsteak with homemade butter

Bufalo mocarela sa čerijem i bosiljkom

Buffalo mozzarella with cherry and basil

Tuna sašimi sa paradajzom, rukolom i maslinovim uljem

Tuna sashimi with tomatoes, arugula and olive oil

Kinoa salata sa avokadom

Avocado quinoa salad

Mus od guščije džigerice na hrskavom briošu

Goose liver mousse on crispy brioche

Sezonske salate

Seasonal salads

TOPLA STANICA / HOT STATION

Supa dana

Soup of the Day

Njoke u sosu od tartufa

Gnocchi in truffle sauce

Lagano pečeni ramstek sa sosom od crvenog vina i mlada jagnjetina sa spanaćem i estragonom

Slow roasted rump steak with red wine sauce and lamb with spinach and tarragon

Piletina sa spanaćem i sirom u panceti

Bacon wrapped chicken, stuffed with cheese & spinach

Losos burger sa sosom od vasabija

Salmon burger with wasabi sauce

Crni rižoto od hobotnice i sipe

Black octopus and squid risotto

Mladi kromir sa brokolijem pancetom

i uljem od tartufa

Young potato with broccoli pancetta and truffle oil

Gratinirano povrće sa Holandez sosom

Vegetables au gratin with Hollandaise sauce

Aromatizovana sicilijanska garnitura

Sicilian-style roasted vegetables

Rosti krompir

Rosti potatoes

Selekcija hlebova

Bread selection

DEZERTI / DESSERTS

Extrim braunis

Extreme brownies

Malina pistač

Raspberry pistachio

Black forest

Black forest

Baklava sa lešnicima

Haselnut baklava

Tart sa jagodama i belom čokoladom

Strawberry and white chocolate tart

Gold tiramisu

Gold chocolate tiramisu

Crowne Plaza bajadera sa pistaćima

Crowne Plaza pistachio bayadera



BIFE MENI 9

Cena: 62eur po osobi / Price: 62eur per person

HLADNA STANICA COLD STATION

Burata na kremi od avokada
Burrata on avocado cream

Pršuta pata negra
Pata negra prosciutto

Selekcija sušija
Sushi selection

Izbor stranih sireva
Selection of imported cheeses

Brie, gorgonzola, čedar, ementaler, dimljeni sir
Brie, Gorgonzola, Cheddar, Emmentaler, Smoked Cheese

Tartar biftek u azijskim začinima
Steak tartare in Asian spices

Kapreze salata
Caprese salad

Grčka salata sa musom od feta sira
Greek salad with feta cheese mousse

Rukola sa brunoaz cveklom i gorgonzola sirom
Arugula salad with brunoise beets and gorgonzola cheese

Masline sa medom, limunom i ljutom papričicom
Olives with honey, lemon and chili pepper

Izbor sezonskih salata
Selection of seasonal salads

TOPLA STANICA HOT STANICA

Supa dana
Soup of the Day

Njoke u sosu od tartufa
Gnocchi in truffle sauce

Rižoto od lisičarke, vrganja, šampinjona i tartufa
Risotto of chanterelles, porcini, mushrooms and truffles

GLAVNA JELA MAIN COURSES

Pečeni svinjski file u sosu od smrčka
Roasted pork fillet in morel sauce

Buzara rižoto sa gamborima
Buzara risotto with shrimps

Lagano pečeni biftek u sosu od guščije džigerice
Lightly roasted beefsteak in goose liver sauce

Bjadere od teletine u sospstvenom soku
Veal bayadere

Krostini od plavog patlidžana
Eggplant crostini

Rižoto sa divljim pečurkama
Wild mushrooms risotto

Kroketi od krompira
Potato croquettes

Prženi mladi krompiri
Fried young potatoes

Gratinirani brokoli i karfiol
Gratinated broccoli and cauliflower

DEZERTI DESSERTS

Extrim braoni
Extreme brownies

Malina pistač
Raspberry pistachio cake

Black forest
Black forest

Baklava sa lešnicima
Hazelnut baklava

Moskva torta
Moscow cake

Tart sa jagodama i belom čokoladom
Tart with strawberries and white chocolate

Crowne Plaza Bajadera sa pistačima
Crowne Plaza Bayadera with pistachio

Gold tiramisu
Gold tiramisu