

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

### COLD APPETIZERS

- ❖ Selection of local cheeses (goat cheese, two types of cow cheese, kaymak, two types of compote 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 kaymak cream cheese) **960,00**
- ❖ Wasabi crusted beef carpaccio served with arugula, parmesan cheese, walnuts and zucchini compote **1160,00**
- ❖ Traditional steak tartar per recipe from year 1983 **1520,00**
- ❖ Burrata with four types of tomato, mixed green salad and fresh cilantro **1610,00**

### HOT APPETIZERS

- ❖ Sea bass and thyme stuffed black ravioli with tomato sauce served with Serbian salsa **850,00**
- ❖ 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** / Meet -stuffed sauerkraut rolls **1199,00**
- ❖ **Friday** / Bean soup with smoked meat **1199,00**

**Only from 11.30AM until 4PM**

### SOUPS

- ❖ Beef soup with homemade dumplings **490,00**
- ❖ Double-boiled chicken soup **490,00**
- ❖ 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 two types of mousse, baby potatoes and smoked goat cheese foam **1320,00**
- ❖ Taste of Serbia  
(grilled veal meatballs, grilled pork tenderloin, sausage and smoked pork tenderloin) **1340,00**
- ❖ Prime choice  
(veal, beef and chicken medallions with Hollandaise sauce and boiled vegetables) **1730,00**
- ❖ Poached perch served on polenta and sun-dried tomato mousse with creamed spinach **2150,00**
- ❖ Dry-aged rib-eye steak with pancetta, jalapeno pepper and cream cheese **2350,00**
- ❖ Common dentex with spinach-artichoke mousse, grilled cherry tomatoes and zucchini **2450,00**
- ❖ Beefsteak with foie gras and truffled potato puree **2690,00**
- ❖ Pistachio crusted lamb chops served with vegetable brunoise and demi-glace sauce **3450,00**

## SIDE DISH

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

## HEALTHY FOOD

- ❖ Wild rice with pumpkin, honey, flaxseed and dried figs 750,00
- ❖ Millet pasta with goat cheese, pesto and pine nuts 850,00
- ❖ Grilled asparagus with parmesan, wild oregano and lemon 1120,00
- ❖ Quinoa salad with spinach, asparagus, tomatoes and lightly grilled veal fillet 2130,00

## DESSERTS

- ❖ Chocolate mousse with passion fruit sorbet 600,00
- ❖ White chocolate raspberry cake with coconut sorbet 600,00
- ❖ Hazelnut parfait with Baileys 600,00
- ❖ Autumn cake with black sesame sorbet, milk mousse and chestnut delicacies 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*