



THE BRISTOL
DINING ROOM

STARTERS | PREDJELA

SALMON GRAVLAX TARTARE / LOSOS GRAVLAKS TARTAR

Green apple, caviar, crème fraîche / Zelena jabuka, kavijar, krem freš
2.500

PEA GASPACHO / GASPAČO OD GRAŠKA

Pea, mint / Grašak, nana
900

SEA BASS CEVICHE / SEVIČE OD BRANCINA

Lemon, vegetable salsa, pineapple, chilli pepper / Limun, salsa od povrća, ananas, čili paprika
1.800

BEEF TARTARE / TATAR BIFTEK

Radish, spring onion, sous vide egg yolk / Rotkvica, mladi luk, suvidirano žumance
1.900

BEEF CARPACCIO / GOVEDI KARPAČO

Rocket, asparagus, quail egg, pecorino, crispy capers / Rukola, špargla, prepeličje jaje, pekorino, hrskavi kapari
1.900



SOUPS | SUPE

CHICKEN CONSOMME / PILEĆI KONSOME

Chicken dumplings, root vegetables / Pileće knedle, korenasto povrće
990

PARMENTIÈRE SOUP / SUPA OD KROMPIRA I PRAZILUKA

Leek & potato, parmesan foam / Praziluk i krompir, pena od parmezana
950



SALADS | SALATE

BURRATA / BURATA

Acetto dressing, strawberry, rocket, cherry tomato / Aceto dresing, jagoda, rukola, čeri paradajz
1.250

BLUE CHEESE SALAD / SALATA SA PLAVIM SIROM

Mixed green salad, almonds, pomegranate, blue cheese / Mešana zelena salata, bademi, nar, plavi sir
1.250

MAIN DISHES | GLAVNA JELA

BEEF TENDERLOIN / GOVEĐI BIFTEK

Asparagus, onion demiglace, bearnaise sauce / Špargla, demi-glas od luka, bernez sos
4.000

CHICKEN SUPREME II / PILEĆI SUPREME II

Chicken breast and rustic chicken mousse, foie gras, truffled celeriac puree, chicken demiglace / Pileće grudi i rustičan pileći mus, guščija džigerica, celer pire sa tartufima, pileći demi-glas
3.000

ASPARAGUS MILLE FOIS / HILJADU LISTOVA ŠPARGLE

Asparagus, morels, comte creme, puff pastry / Špargla, smrčak, krema od komte sira, lisnato testo
2.800

FRESH PRAWNS 1kg / GAMBORI 1kg

Basil aioli, fermented garlic aioli / Ajoli sa bosiljkom, ajoli od fermentisanog belog luka
12.000

SEA BASS / BRANCIN

French style peas, lemon butter sauce, chives oil, spring onion / Grašak na francuski način, sos od limuna i putera, ulje od vlašca, mladi luk
4.000

CAULIFLOWER STEAK / STEK OD KARFIOLA

Green curry, coconut & lime sauce, pomegranate, coriander oil, pine nuts, almonds / Zeleni kari, sos od kokosa i limete, nar, ulje korijandera, pinjoli, bademi
2.600

RICOTTA CAPELETTI / RIKOTA KAPELETI

Beurre monte, pistachio, pecorino / Beurre monte, pistači, pekorino
2.600

BISQUE LINGUINI / BISK LINGVINI

Prawns, calamari, bisque, parsley, cherry tomato / Gambori, lignje, bisk, peršun, čeri paradajz
2.800

CUT OF THE DAY / ODREZAK DANA

Red wine sauce, flavored butter / Sos od crvenog vina, aromatizovani puter
12.000 / kg

WHOLE ROASTED CHICKEN / CELO PEČENO PILE

Truffled, supreme sauce / Tartuf, suprem sos
Waiting time 90 min / Vreme pripreme 90 min
5.000



SIDEDISHES | PRILOZI

Cheesy mashed potatoes / Pire krompir sa sirom
950

Creamy spinach / Kremasti spanać
800

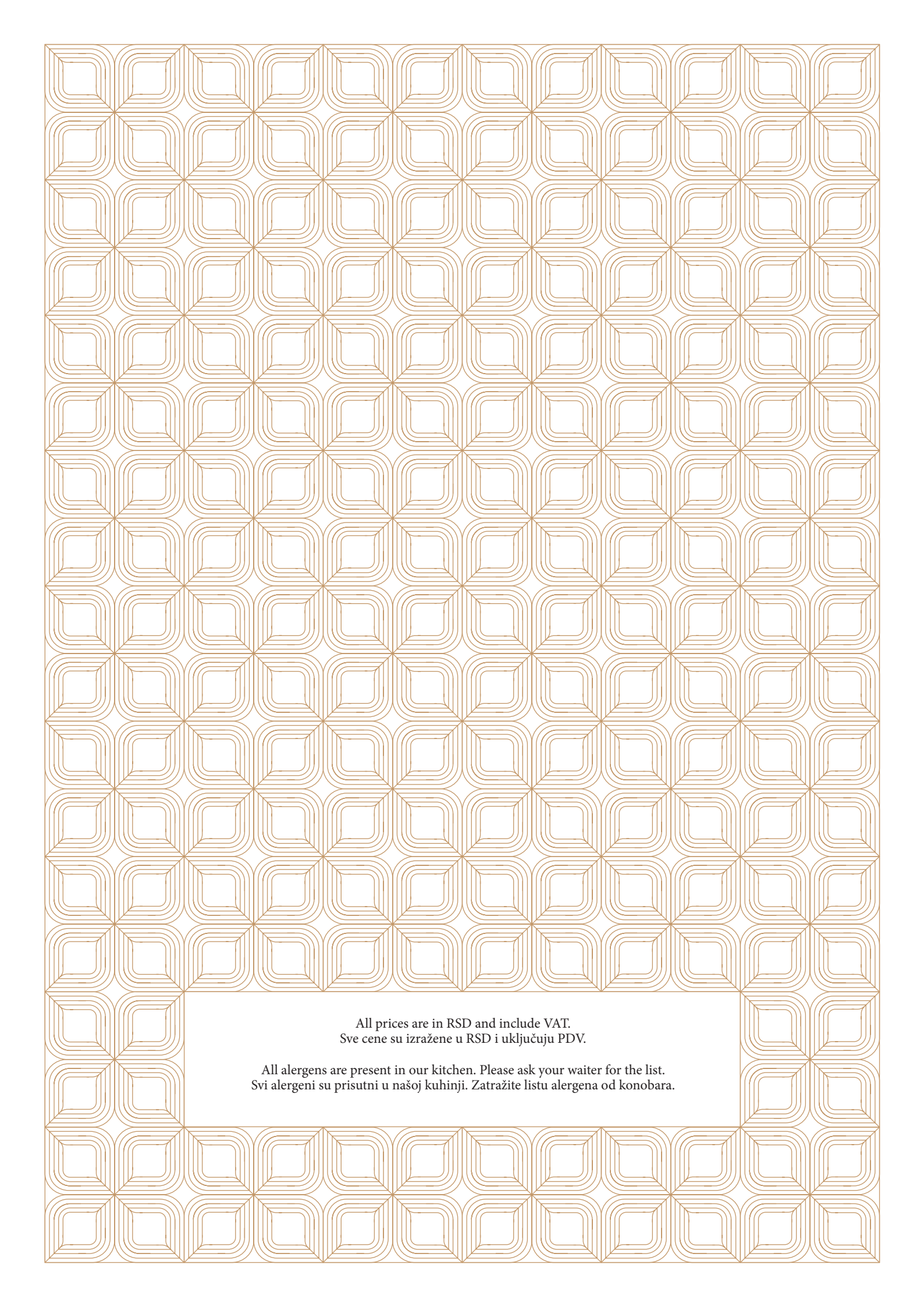
Saffron rice / Pirinač sa šafranom
800

Grilled asparagus / Grilovana špargla
1.200

Hand cut fries / Domaći pomfrit
800

Mixed salad / Mešana salata
800

Ratatouille / Ratatuj
1.000



All prices are in RSD and include VAT.
Sve cene su izražene u RSD i uključuju PDV.

All allergens are present in our kitchen. Please ask your waiter for the list.
Svi alergeni su prisutni u našoj kuhinji. Zatražite listu alergena od konobara.