MENU

BACCO

DINE & DRINK

FIVE SENSES

Gastronomska i vinska tura koja će vas odvesti do glamuroznih ukusa svetske klase i probuditi sva vaša čula u neponovljivom Bacco iskustvu.

A gastronomic and wine tour that will take you to glamorous world-class flavors and awaken all your senses in a unique Bacco experience.

FIVE SENSES

Guščija džigerica
Foie gras
Aleksandrović - Trijumf Noir penušavac rose

Supa od pečuraka
Mushroom soup
La Chablisienne - Côte De Lechet 1er Cru Chablis

Salata od potočarke
Watercress salad
Villa Sparina - Gavi di Gavi

Bakalar
Cod fish
Erdevik - Lector Omnibus Chardonnay

Ili

Flambirani stek Dijana
Steak Diane Flambé
Erdevik - Grand Trianon

Palačinke “Suzette”
Crepes “Suzette”
Taylor’s - Fine Ruby Port

Five Senses
12.600

Five Senses
sa vinima
19.800

Cene izražene u RSD, PDV uključen u cenu / All prices in RSD, VAT included

A la carte

Predjela

Guščija džigerica / Foie Gras 3.370
Tradicionalni francuski terin od guščije džigerice
/ Traditional French terrine de foie gras
(Jabuka, dunja, brioš) / (apple, quince, brioche)

Jakobove kapice / Scallops 1.970
Vasabi gel, ledene juzu perle
/ Wasabi gel, frozen yuzu pearls

Vittelo tonato / Vittelo Tonnato 1.970
Teletina, kapar, parmezan, bosiljak
/ Veal, capers, parmesan, basil

Juneći tartar / Beef Tartare 2.270
Začinjeno juneće meso, salata, prepečen hleb
/ Flavored beef, salad, bread

Dimljena pastrmka / Smoked Trout 1.970
Kavijar, mileram, krastavac
/ Caviar, sour cream, cucumber

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A la carte

Raviole sa junećim repom / Oxtail Ravioli 2.100
Pasta sa govođim repom, grašak, paradajz, bosiljak / Ox tail stuffed pasta, green peas, tomato, basil

Salata od potočarke / Watercress salad 1.370

Salata od jabuke i kelerabe / Apple and kohlrabi salad 1.270

Soups

Supa od pečuraka / Mushroom Soup 970
Kremasta supa od šumskih pečuraka / Creamy mushroom soup

Tom ka kai supa / Tom Ka Khai Soup 870
Tajlandska supa sa piletinom kokosovo mleko, limunska trava / Traditional Thailand chicken soup coconut milk, lemongrass, chicken

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A la carte

Main Dishes

Pečeni karfiol sa Holandez sosom i belim tartufima / Roasted cauliflower with Hollandaise and white truffles	2.570
Prženi bakalar / Fried Cod Svinjska mast, praziluk, krompir / Pork fat fried cod fish, leeks, potatoes	3.400
Zečija Trilogija / Rabbit Trilogy Kelj, slanina, ječam / Pearl barley, savoy cabbage, bacon	3.200
Srnetina / Venison Cvekla, peršun,dunja / Beetroot, parsley root, quince	3.400
Jagnjetina / Rack of Lamb Celer, jogurt, ras el hanout, praline od krompira / Celeriac, yoghurt, ras el hanout, potatoe pralines	3.900

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Vagju govedina / Wagyu Beef Domaci pomfrit, crni majonez, salata / Pomme du neuf, black mayo, salad	12.500
Flambirani stek Dijana / Steak Diane Flambé Spargla, krompir Daphine / Asparagus, pommes Dauphine	4.500

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Desserts

Parfait Noisette Kafa, zvezdasti anis / Coffee, star anise	1.150
Snowflake Jabuka, kamilica / Apple, chamomile	1.150
Avalanche Cake Borovnica, grčki jogurt / Blueberries, Greek yoghurt	1.150
Crepes Suzette Palačinke, sos od pomorandže, sladoled od vanile, flambirano konjakom / Creppes, orange sauce, vanilla ice cream, cognac flambe	1.150

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