

M E N U



BACCO

DINE & DRINK



CLASSIC

Supa / Soups

Supa od puževa

Snail soup

820

Spanać, meso puža, pinjoli, bademi /
Spinach, snail meat, pine nuts, almonds

Zimska supa

Winter soup

720

Krompir, praziluk, prepeličije jaje /
Potatoes, leeks, quail egg



CLASSIC

Starters / Predjela

Burata sa tartufima iz Bele reke 1.790
Burrata from Bela reka with truffles

Domaće testo, crveni pesto, marinirane pečurke, čeri paradajz /
Home-made dough, red pesto, marinated mushrooms,
cherry tomatoes

Brancin u korici od pistaća 2.950
Seabass with pistachio

Azuki pasulj, ulje od tartufa, ponzu sos, pistaći /
Adzuki beans, truffle oil, ponzu sauce, pistachio

Salata od potočarke 1.550
Watercress salad

Dressing od jogurta, perle od maline, tostirani lešnik /
Yoghurt dressing, raspberry pearls, toasted hazelnuts

Marinirana teleća leđa 1.900
Marinated veal sirloin

Esencija od paprike, rotkvica, dižon dresing /
Red pepper essences, radish, Dijon dressing

Tart od pečuraka 1.800
Mushroom tart

Mus od vrganja i šampinjona, pena od pečuraka, listići tartufa /
Porcini and button mushroom mousse, mushroom foam,
truffle carpaccio



CLASSIC

**Rižoto od paškanata sa
Jakobovim kopicama** 2.800

**Parsnip risotto with Mediterranean
scallops**

Jakobove kapice, pire od paškanata, parmezan, sok od limuna,
kokosovo mleko/

Mediterranean scallops, parsnip puree, parmesan, lemon
juice, coconut milk

Raviole od zečetine 2.280
Ravioli stuffed with rabbit

Velute od kukuruza, split od korijandera /

Corn velouté, coriander split



CLASSIC

Glavna jela / Main dishes

Stek Dajan 4.100
Steak Diane

Sotiran spanać, pommes dauphine, specijalan sos od šampinjona /
Sautéed spinach, pommes dauphine, button mushroom sauce

Teleći pauflek 3.900
Slow-cooked veal belly

Glazirana šargarepa i tikvica, sos od slačice, pire od pečenog celera /
Glazed carrots and zucchini, mustard seed sauce, mashed roasted celery

Grilovana muskat bundeva 2.400
Grilled Muscat pumpkin

Pire od bundeve, mus od kozjeg sira, tostirane golice /
Mashed pumpkins, goat cheese mousse, toasted pumpkin seeds

Jagnjeća leđa iz Bojčinske šume 4.100
Bojčinska Forest lamb back

Krompir pire, pena od rena, sos od jagnjetine /
Mashed potatoes, radish mousse, lamb sauce

Crni bakalar 4.900
Black Cod

Pire od batata, krema od avokada, sos „vierge” /
Sweet potatoes puree, avocado cream, sauce vierge



CLASSIC

Deserti / Desserts

Crêpes Suzette 1.350

Palačinke, sos od pomorandže, sladoled vanila, konjak /

Crêpes, orange sauce, vanilla ice-cream, cognac

Kolač od borovnica i pistača 950

Blueberry pistachio cake

Jaja, kondenzovano mleko, mus od pavlake /

Eggs, condensed milk, double cream mousse

Čokoladna kocka 950

Chocolate cube

Lešnik, mušmule, crna čokolada /

Hazelnuts, medlars, dark chocolate

Šumska fantazija 950

Forest fantasy

Mus od mlečne čokolade, malina, jagoda /

Milk chocolate mousse, raspberries, strawberries



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

Set meni sa vinom i bez vina / Set Menu with and without wine

Zimska supa Winter Soup

Krompir, praziluk, jaje prepelice /

Potatoes, leeks, quail egg

Vino / Wine Jelić, Morava

Burata sa tartufima iz Bele reke Burrata from Bela reka with truffles

Domaće testo, crveni pesto, marinirane pečurke,
čeri paradajz /

Home-made dough, red pesto, marinated
mushrooms, cherry tomatoes

Vino / Wine Feudi di san Gregorio Greco di Tufo

Tart od pečuraka Mushroom pie

Mus od vrganja i šampinjona, pena od pečuraka,
listići tartufa / porcini and button mushroom mousse,
mushroom foam, truffle carpaccio

Vino / Wine Tilia Estate Vipavska Dolina Pinot Noir

Five Senses sa vinom /
Five Senses with wine 14.500

Five Senses bez vina /
Five Senses without wine 9.500



**Stek Dajan
Steak Diane**

Sotirani spanać, pommes dauphine, specijalni sos sa
šampinjonima /
Sautéed spinach, pommes dauphine, special mushroom sauce
Vino / Wine Erdevik Grand Trianon

Ili / or

**Crni bakalar
Black Cod**

Pire od batata, krema od avokada, sos „vierge” /
Mashed sweet potatoes, avocado cream, sauce vierge
Vino / Wine Erdevik Omnibus Lector

**Šumska fantazija
Forest fantasy**

Mus od mlečne čokolade, malina, jagoda /
Milk chocolate mousse, raspberries, strawberries
Vino / Wine Radovanović Grand Reserve
Cabernet Sauvignon

Five Senses sa vinom /
Five Senses with wine 14.500

Five Senses bez vina /
Five Senses without wine 9.500



VEGETARIJANSKI / VEGETARIAN

Set meni sa vinom i bez vina / Set Menu with and without wine

Sirova salata od povrća

Raw vegetable salad

Poširano jaje prepelice, pire od cvekle, šargarepa,
komorač, tikvica /

Poached quail egg, mashed beetroots, carrots, fennel, zucchini

Vino / Wine Jelić Morava

Burata sa tartufima iz Bele reke

Burrata from Bela reka with truffles

Domaće testo, crveni pesto, marinirane pečurke, čeri paradajz /

Home-made dough, red pesto, marinated mushrooms,
cherry tomatoes

Vino / Wine Gazdinstvo Cilić Onyx Sauvignon Blanc

Ratatouille

Supa od bosiljka i spanaća, pire od šargarepe, čips od čičoke /

Basil and spinach soup, mashed carrots, sun root chips

Vino / Wine Erdevik Lector Omnibus Chardonnay

Vegetarijanski sa vinom /
Vegetarian with wine 12.500

Vegetarijanski bez vina /
Vegetarian without wine 7.500



**Grilovana muskat bundeva
Grilled Muscat pumpkin**

Pire od bundeve, mus od kozjeg sira, tostirana golica /
Mashed pumpkins, goat cheese mousse,
toasted pumpkin seeds
Vino / Wine Botunjac, Pinot Noir

**Čokoladna kocka
Chocolate cube**

Lešnik, pire od mušmule, crna čokolada /
Hazelnuts, mashed medlars, dark chocolate
Vino / Wine Erdevik Grand Trianon

Vegetarijanski sa vinom /
Vegeterian with wine 12.500

Vegetarijanski bez vina /
Vegeterian without wine 7.500

