

CHARDONNAY CLASSIC

VARIETY: CHARDONNAY

440 RSD / 2.170 RSD**SAUVIGNON BLANC**

VARIETY: SAUVIGNON BLANC

400 RSD / 1.980 RSD**SEVERNA MORAVA**

VARIETY: MORAVA

440 RSD / 2.220 RSD**GORSKA TAMJANIKA**

VARIETY: TAMJANIKA

440 RSD / 2.220 RSD**PRINCEZA NA ZRNU GRAŠCA**

VARIETY: GRASAC

400 RSD / 1.980 RSD**GEWURZTRAMINER**

VARIETY: GEWURZTRAMINER

400 RSD / 1.980 RSD**AKSIOM WHITE**

VARIETY: MORAVA, CHARDONNAY, SAUVIGNON BLANC

510 RSD / 2.410 RSD**CHARDONNAY VINTAGE**

VARIETY: CHARDONNAY, 12 MONTHS IN OAK

510 RSD / 2.410 RSD**DOLCE VITA, LATE HARVEST**

VARIETY: GEWURZTRAMINER, LATE HARVEST

500 RSD / 2.400 RSD**URBAN ROSE**

VARIETY: PINOT NOIR, MERLOT

400 RSD / 1.980 RSD**PINKI**

VARIETY: MUSCAT HAMBURG, MERLOT

400 RSD / 1.980 RSD**PINOT NOIR**

VARIETY: PINOT NOIR

430 RSD / 2.170 RSD**MERLOT**

VARIETY: MERLOT

420 RSD / 2.100 RSD**PROBUS 276**

VARIETY: PROBUS

500 RSD / 2.470 RSD**AKSIOM RED**

VARIETY: PROBUS, MERLOT, MARSELAN, PETTIT VERDOT

580 RSD / 2.900 RSD*wine list*

“THE” SPARKLING WINERY

“THE” CHARDONNAY 3.960 RSD

VARIETY: CHARDONNAY

“THE” MORAVA 3.340 RSD

VARIETY: MORAVA

“THE” BLANC DE NOIRS 2.840 RSD

VARIETY: PINOT NOIR

LIMITED EDITION “ODBACENI”

“RUZNO PACE” / BLANC DE NOIR 670 RSD / 3.340 RSD

VARIETY: PINOT NOIR

“13. PRASE” 670 RSD / 3.340 RSD

VARIETY: MORAVA, 9 MONTHS IN OAK

“CRNA OVCA” 670 RSD / 3.340 RSD

VARIETY: MARSELAN

ULTRA PREMIUM SELECTION / LA REM

LA REM MORAVA AMF. 4.580 RSD

VARIETY: MORAVA

LA REM CHARDONNAY 4.580 RSD

VARIETY: CHARDONNAY

LA REM PINOT NOIR 4.580 RSD

VARIETY: PINOT NOIR

LA REM MARSELAN 4.580 RSD

VARIETY: MARSELAN

LA REM PROBUS 4.580 RSD

VARIETY: PROBUS

ESTATE TASTING

THREE LABELS

800 RSD

LUX TASTING

SIX LABELS

1.300 RSD

PREMIUM TASTING

AKSIOM WHITE, CHARDONNAY
VINTAGE, AKSIOM RED

1.100 RSD

LIMITED EDITION / “ODBACENI”

“RUZNO PACE” / BLANC DE NOIRS
“13. PRASE” / MORAVA BARREL AGED
“CRNA OVCA” / MARSELAN

1.800 RSD

REGIONAL WINE

GORSKA TAMJANIKA, PRINCEZA NA
ZRNU GRASCA, SEVERNA MORAVA,
PROBUS 276

1.000 RSD

tasting

OTHER ALCOHOLIC BEVERAGES

CALVADOG PULINERO 0.7L - **6.000 RSD**

(APPLE BRANDY)

CALVADOG PULINERO 0.03L - **350 RSD**

(APPLE BRANDY)

HEINEKEN BEER 0.4L - **350 RSD**

COFFEE & TEA

ESSPRESSO - **240 RSD**

ESSPRESO WITH MILK - **270 RSD**

LATTE MACCHIATO - **290 RSD**

BLACK COFFEE - **170 RSD**

TEA RONNEFELDT WHIT HONEY - **320 RSD**

WATER

STILL WATER 0.75L - **410 RSD**

STILL WATER 0.25L - **210 RSD**

SPARKLING WATER 0.75L - **410 RSD**

SPARKLING WATER 0.25 - **210 RSD**

“EVA” FRUIT JUICES

**100% COLD-PRESSED APPLE JUICE, NO ADDED SUGAR, WATER,
OR ADDITIVES**

“EVA” APPLE JUICE 0.75L - **500 RSD**

“EVA” APPLE JUICE 0.25L - **300 RSD**

menu

APPETIZER

**WINE PLATTER FOR TWO – SELECTION OF COW AND GOAT CHEESES,
SREM-STYLE KULEN, PROSCIUTTO, AND HOMEMADE BACON - 2.400 RSD**
RECOMMENDED PAIRING: GEWURZTRAMINER, “THE” BLANC DE NOIRS

HOMEMADE CHEESE SPREAD, CRACKLING MOUSSE AND WINE BREADSTICKS - 950 RSD
RECOMMENDED PAIRING: CHARDONNAY VINTAGE, ASKIOM BELI, “THE” CHARDONNAY

BREADED PEPPER STUFFED WITH CHEESE AND SESAME - 570 RSD
RECOMMENDED PAIRING: CHARDONNAY CLASSIC,
URBAN ROSE, PRINCEZA NA ZRNU GRASCA

HOMEMADE PIE WITH CHEESE, BAKED IN THE CLAY POT - 600 RSD
RECOMMENDED PAIRING: CHARDONNAY CLASSIC, SEVERNA MORAVA

SOUP

VEAL BROTH - 540 RSD

MAIN COURSES

**ROLLED VEAL SERVED WITH “KAJMAK”, SEASONED
POTATOES AND VEGETABLES – 2.600 RSD**
RECOMMENDED PAIRING: PINOT NOIR, LA REM PINOT NOIR

CHICKEN WITH “MLINCI” IN CREAMY BÉCHAMEL SAUCE WITH CHEESE- 1.250 RSD
RECOMMENDED PAIRING: GORSKA TAMJANIKA, CHARDONNAY CLASSIC, URBAN ROSE

**ROLLED PORK FILLET STUFFED WITH DRIED PLUMS AND CHEESE, SERVED WITH AN
AROMATIC PORCINI AND WILD MUSHROOM SAUCE - 1.980 RSD**
RECOMMENDED PAIRING: PINOT NOIR, PROBUS 276, AKSIOM RED

**CRISPY PASTRY FILLED WITH PULLED PORK KNUCKLE AND CHEESE, SERVED WITH MILD
HORSERADISH SAUCE ON MASHED POTATOES (FRESH TRUFFLE, OPTIONAL) - 1.550 RSD**
RECOMMENDED PAIRING: 13. PARASE (BARREL-AGED MORAVA), AKSIOM WHITE

**BEEFSTEAK ON AROMATIC BUTTER, SERVED WITH
GRILLED VEGETABLES AND CRISPY BACON - 3.400 RSD**
RECOMMENDED PAIRING: PROBUS 276, AKSIOM RED, LA REM MARSELAN

BEEF “ĆEVAPI” ON WARM FLATBREAD WITH “KAJMAK” - 1.200 RSD
RECOMMENDED PAIRING: PINOT NOIR, MERLOT

LENTEN MENU

SEA BASS FILLET WITH GRILLED VEGETABLES - 1.850 RSD
RECOMMENDED PAIRING: SAUVIGNON BLANC, PRINCEZA NA ZRNU GRASCA,
“THE” BLANC DE NOIRS

TAGLIATELLE IN PESTO SAUCE WITH SAUTÉED VEGETABLES - 1.100 RSD
RECOMMENDED PAIRING: SEVERNA MORAVA, PINKI

SALADS

SWEET ROASTED PEPPER - **350 RSD**

ROASTED HOT PEPPER - **220 RSD**

CABBAGE SALAD - **310 RSD**

TRADITIONAL SAUERKRAUT - **350 RSD**

BEETROOT SALAD - **330 RSD**

SIDES

“KAJMAK” 100G - **330 RSD**

“AJVAR” 100G - **350 RSD**

salads & sides



HOME MADE APPLE PIE WITH VANILLA CREAM AND CAMEL - 390 RSD

RECOMMENDED PAIRING: DOLCE VITA, LATE HARVEST

CAKE OF THE DAY - 620 RSD

RECOMMENDED PAIRING: PROBUS 276, AKSIOM RED

COVER CHARGE - 200 RSD

dessert