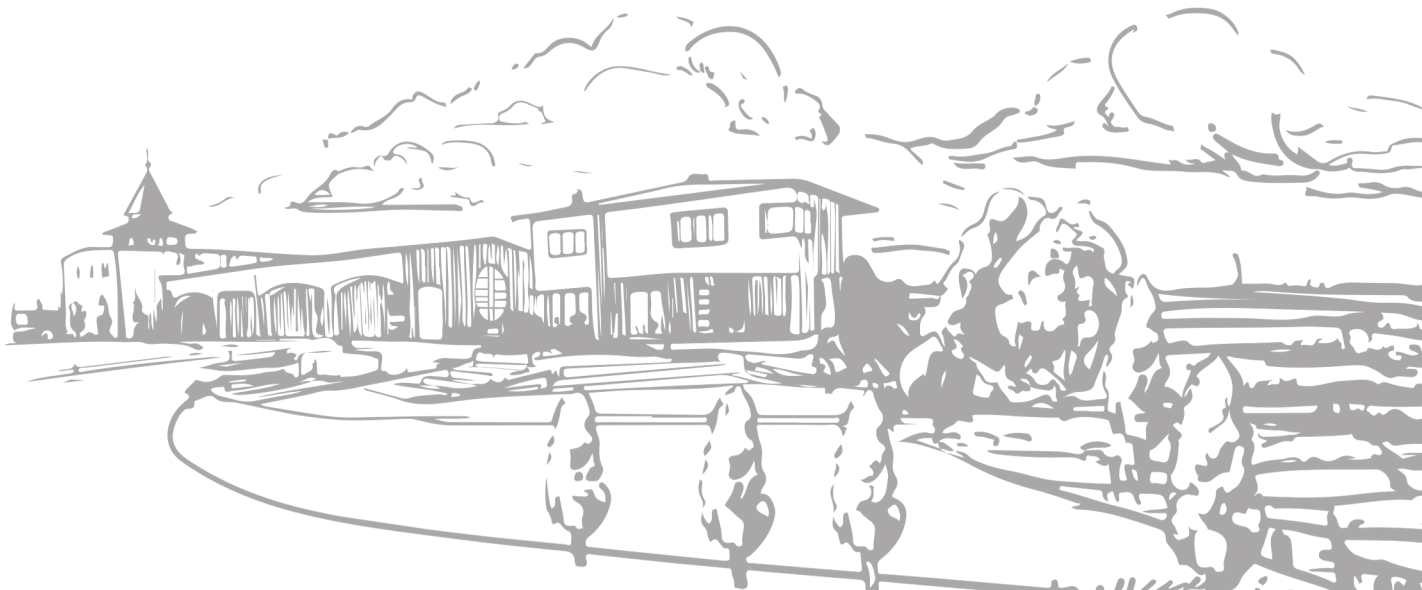
DEURIĆ

about wine...

On Fruška Gora, where the vineyards follow the rhythm of nature, our wines reflect the character of the region and the philosophy of Deurić Winery.

Our wine list invites you to explore the diversity of wine labels from our winery, discover your favourites, and enjoy moments where flavours, food, and good company come together in perfect harmony.



URBAN ROSE VARIETY: PINOT NOIR, MERLOT	**470 RSD / 2.350 RSD**
GEWURZTRAMINER VARIETY: GEWURZTRAMINER	**470 RSD / 2.350 RSD**
SAUVIGNON BLANC VARIETY: SAUVIGNON BLANC	**470 RSD / 2.350 RSD**
PRINCEZA NA ZRNU GRAŠCA VARIETY: GRAŠAC	**470 RSD / 2.350 RSD**
CHARDONNAY VARIETY: CHARDONNAY	**510 RSD / 2.550 RSD**
SEVERNA MORAVA VARIETY: MORAVA	**520 RSD / 2.600 RSD**
GORSKA TAMJANIKA VARIETY: TAMJANIKA	**520 RSD / 2.600 RSD**
CHARDONNAY VINTAGE VARIETY: CHARDONNAY, BARIK 12 MONTHS	**560 RSD / 2.700 RSD**
AKSIOM WHITE VARIETY: MORAVA, CHARDONNAY, SAUVIGNON BLANC	**560 RSD / 2.800 RSD**
DOLCE VITA, LATE HARVEST VARIETY: GEWURZTRAMINER, LATE HARVEST	**560 RSD / 2.800 RSD**
PINOT NOIR VARIETY: PINOT NOIR	**510 RSD / 2.550 RSD**
MERLOT VARIETY: MERLOT	**500 RSD / 2.500 RSD**
PROBUS 276 VARIETY: PROBUS	**570 RSD / 2.850 RSD**
AKSIOM RED VARIETY: PROBUS, MERLOT, MARSELAN, PETTIT VERDOT	**650 RSD / 3.250 RSD**

“THE” SPARKLING WINERY

“THE” CHARDONNAY — **4.350 RSD**
VARIETY: CHARDONNAY

“THE” MORAVA — **3.700 RSD**
VARIETY: MORAVA

“THE” BLANC DE NOIRS — **3.250 RSD**
VARIETY: PINOT NOIR

“THE” QUEEN — **2.960 RSD**
VARIETY: GRAŠAC

LIMITED EDITION “ODBAČENI”

“RUŽNO CRNO PAČE” — **740 RSD / 3.700 RSD**
VARIETY: PINOT NOIR

“13. PRASE” — **740 RSD / 3.700 RSD**
VARIETY: MORAVA, 9 MONTHS IN BARRIQUE

“CRNA OVCA” — **740 RSD / 3.700 RSD**
VARIETY: MARSELAN

LA REM / ULTRA PREMIUM SELECTION

LA REM MORAVA AMF. — **4.900 RSD**
VARIETY: MORAVA

LA REM CHARDONNAY — **4.900 RSD**
VARIETY: CHARDONNAY

LA REM PINOT NOIR — **4.900 RSD**
VARIETY: PINOT NOIR

LA REM MARSELAN — **4.900 RSD**
VARIETY: MARSELAN

LA REM PROBUS — **4.900 RSD**
VARIETY: PROBUS

ESTATE TASTING — **1.000 RSD**
THREE LABELS

GRAND TASTING — **1.500 RSD**
SIX LABELS

PREMIUM TASTING — **1.300 RSD**
AKSIOM WHITE, CHARDONNAY
VINTAGE, AKSIOM RED

LIMITED EDITION / "ODBAČENI" — **1.900 RSD**
"RUŽNO CRNO PAČE" / PINOT NOIR
"13. PRASE" / MORAVA BARIK
"CRNA OVCA" / MARSELAN

REGIONAL WINE — **1.100 RSD**
GORSKA TAMJANIKA, PRINCEZA NA
ZRNU GRAŠCA, SEVERNA MORAVA,
PROBUS 276

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 WITH 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

allergens

ARE INDICATED BY NUMBERS NEXT TO EACH DISH

1. CELERY
2. GLUTEN
3. EGGS
4. PEANUTS
5. LUPIN
6. CRUSTACEANS
7. NUTS
8. MOLLUSCS
9. FISH
10. MUSTARD
11. SOYBEANS
12. SULPHUR DIOXIDE AND SULPHITES
13. SESAME SEEDS AND PRODUCTS THEREOF
14. MILK AND PRODUCTS THEREOF

COLD STARTERS

WINE PLATTER – SELECTION OF COW AND GOAT CHEESES, "KULEN", PROSCIUTTO, AND HOMEMADE BACON
FOR TWO PERSONS (200G) - 1.580 RSD / FOR FOUR PERSONS (400G) - 2.980 RSD *14
RECOMMENDATION PAIRING: GEWURZTRAMINER, "THE" BLANC DE NOIRS

"SREMSKI TRIO" (CREAM CHEESE SPREAD WITH SREMUŠ, PORK CRACKLING MOUSSE, HOMEMADE BREAD) - 1.050 RSD *2 / *14
RECOMMENDATION PAIRING: "THE" QUEEN, "THE" CHARDONNAY

WARM STARTERS

HOMEMADE CHEESE PIE, BAKED IN A CLAY POT - 780 RSD *2 / *14
RECOMMENDATION PAIRING:
AKSIOM BELI, SEVERNA MORAVA

GRILLED GOAT CHEESE WITH APPLE AND HONEY - 580 RSD *7 / *14
RECOMMENDATION PAIRING:
SAUVIGNON BLANC, GORSKA TAMJANIKA

GRILLED MUSHROOMS WITH CHEESE AND RED ONION - 820 RSD *7 / *14
RECOMMENDATION PAIRING:
SAUVIGNON BLANC, GORSKA TAMJANIKA

WEEKEND SPECIAL

BURRATA WITH AROMATIC PESTO AND CRISPY BRIOCHE - 1.820 RSD *2 / *7 / *14
RECOMMENDATION PAIRING: "THE" CHARDONNAY, SAUVIGNON BLANC

BAKED POTATO STUFFED WITH CREAMY CHEESE AND CRISPY BACON - 840 RSD *12 / *14
RECOMMENDATION PAIRING: CHARDONNAY, AKSIOM WHITE

spoon dishes

Some flavours always take us back to the days when lunch simmered slowly, when there was no need to rush, and when the best part of the day was simply sitting down to a warm, home-cooked meal. Our traditional spoon dishes preserve that very feeling — the warmth of familiar flavours, simplicity, and the pleasure of savouring every bite.

VEAL SOUP - 680 RSD *2 / *3 / *14

BEEF GOULASH WITH POLENTA - 1.050 RSD *10 / *14
RECOMMENDATION PAIRING: PINOT NOIR, MERLOT

MAIN COURSES

CHICKEN WITH MLINCI PASTA IN BÉCHAMEL SAUCE WITH CHEESE - 1.250 RSD *2 / *14
RECOMMENDATION PAIRING: GORSKA TAMJANIKA,
CHARDONNAY, URBAN ROSE

PANKO-CRUSTED CHICKEN WITH MEDITERRANEAN *2 / *3 / *14
TOMATO SAUCE AND MOZZARELLA - 1.380 RSD
RECOMMENDATION PAIRING: PRINCEZA NA ZRNU GRAŠCA, "THE" BLANC DE NOIRS

STUFFED TURKEY - 1.220 RSD *14
RECOMMENDATION PAIRING: GORSKA TAMJANIKA, PRINCEZA NA ZRNU GRASCA

PORK SHANK IN HORSERADISH SAUCE WITH POTATOES - 2.520 RSD *1 / *2 / *14
RECOMMENDATION PAIRING: LA REM CHARDONNAY, CHARDONNAY

WINE SAUSAGE BY DEURIC – 1.100 RSD *12 / *14
RECOMMENDATION PAIRING: PINOT NOIR, LA REM PINOT NOIR

BEEF "ĆEVAPI" WITH WARM FLATBREAD AND "KAJMAK" - 1.350 RSD *2 / *14
RECOMMENDATION PAIRING: PINOT NOIR, MERLOT

BEEF CHEEKS WITH CELERY AND APPLE PUREE - 2.600 RSD *1 / *2 / *14
RECOMMENDATION PAIRING: AKSIOM CRVENI, LA REM PROBUS

FASTING MENU

ZANDER FILLET WITH GRILLED VEGETABLES - 1.670 RSD *9
RECOMMENDATION PAIRING: PRINCEZA NA ZRNU GRAŠCA,
"THE" BLANC DE NOIRS, SAUVIGNON BLANC

**TAGLIATELLE "BOSCO" (DRIED PORCINI MUSHROOMS,
CHAMPIGNONS, BROCCOLI, TOMATO SAUCE) - 950 RSD *2**
RECOMMENDATION PAIRING: AKSIOM BELI, SAUVIGNON BLANC

junior menu

JUNIOR "ĆEVAPI" - 550 RSD

JUNIOR CHICKEN NUGGETS - 550 RSD

SALADS

TURŠIJA- 420 RSD

FERMENTED CABBAGE WITH "BUKOVAC"- 350 RSD

CABBAGE SALAD - 310 RSD

ROASTED HOT PEPPER - 220 RSD

PICKLED SOUR GRAPES - 250 RSD

SIDES

"KAJMAK" 100G - 330 RSD

FRENCH FRIES 200G - 400 RSD

GRILLED VEGETABLES - 450 RSD

salads & sides

DEURIĆ

HOME MADE APPLE PIE WITH VANILLA CREAM AND CARAMEL - 390 RSD *2 / *3 / *14
RECOMMENDED PAIRING: DOLCE VITA, LATE HARVEST

POPPY SEED NOODLES / VEGAN - 520 RSD *2
RECOMMENDED PAIRING: GEWURZTRAMINER

DATE DESSERT / VEGAN (DATES, SESAME, FOREST FRUITS) - 580 RSD *7 / *13
RECOMMENDED PAIRING: PINOT NOIR, PROBUS 276

COVER CHARGE - 200 RSD

dessert

PLEASE
LEAVE
YOUR
FEEDBACK

