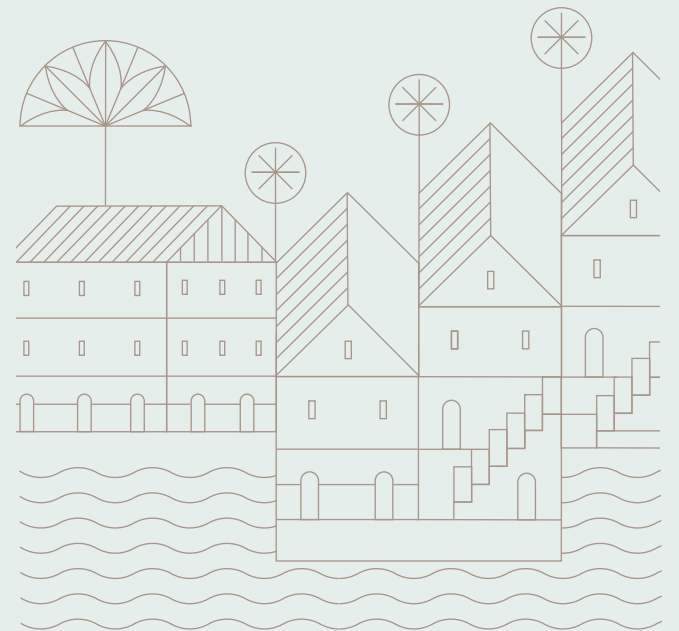


DRINKS

MENU



WWW.LAZURE.ME



KAFE I TOPLI NAPITCI
COFFEE AND HOT BEVERAGES

ČAJ
TEA

ESPRESSO (30 ml)	3 €
AMERICANO (150 ml)	3 €
TRADITIONAL COFFEE (100 ml)	3 €
MACCHIATO (60 ml)	3,2 €
DECAFFEINATED (30 ml)	3,2 €
DOUBLE ESPRESSO (60 ml)	4,6 €
CAPPUCCINO (150 ml)	3,9 €
CAFE LATTE (190 ml)	4,3 €
NESCAFE (250 ml)	5 €
HOT CHOCOLATE (200 ml)	4 €
MOCHA COFFEE (150 ml)	4,4 €
FREDDO ESPRESSO (150 ml)	5 €
FREDDO CAPPUCCINO (150 ml)	6 €
ICED LATTE (250 ml)	6 €
MATCHA LATTE (190 ml)	6 €
FLAVOURED ICED COFFEE Vanilla, Chocolate, Caramel or Hazelnut (250 ml)	6,5 €
AFFOGATO (250 ml)	8 €
IRISH COFFEE (200 ml)	10,5 €

SELEKCIJA ČAJA TEA SELECTION (350 ml)	3,8 €
PRECIOUS ČAJ PRECIOUS TEA (350 ml)	8 €
MALLOW ČAJ MALLOW TEA (350 ml)	14 €
ČAJ OD LISTA MASLINE OLIVE LEAF TEA (350 ml)	16 €

VODA
WATER

DOMAĆA NEGAZIRANA VODA LOCAL STILL WATER (250 ml)	3,2 €
(750 ml)	6,5 €
DOMAĆA GAZIRANA VODA LOCAL SPARKLING WATER (250 ml)	3,2 €
(750 ml)	6,5 €
AQUA PANNA NEGAZIRANA VODA AQUA PANNA STILL WATER (250 ml)	4 €
(750 ml)	8,8 €
SAN PELLEGRINO GAZIRANA VODA SAN PELLEGRINO SPARKLING WATER (250 ml)	4 €
(750 ml)	8,8 €

VOĆNI SOKOVI FRUIT JUICES

POMORANDŽA, JABUKA,
BOROVNICA, JAGODA, BRESKVA
ORANGE, APPLE, BLUEBERRY
STRAWBERRY, PEACH
(200 ml) 4,6 €

SVJEŽE CIJEĐENI SOKOVI FRESHLY SQUEEZED JUICES

POMORANDŽA, JABUKA,
GREJPFROT, ŠARGAREPA
ORANGE, APPLE,
GRAPEFRUIT, CARROT
(200 ml) 6,2 €

DOMAĆE LIMUNADE HOMEMADE LEMONADES

LIMUNADA
PURE LEMONADE
(250 ml) 4 €

KRASTAVAC I MENTA
CUCUMBER & MINT
(250 ml) 5 €

ZOVA I ĐUMBIR
ELDERFLOWER & GINGER
(250 ml) 5 €

JAGODA I KOKOS
STRAWBERRY & COCONUT
(250 ml) 6 €

DOMAĆI IMUNO BOOSTER HOMEMADE IMMUNITY BOOSTER

DNEVNA DOZA VITAMINA
DAILY DOSE OF VITAMINS
(200 ml) 7 €

BEZALKOHOLNA PIĆA SOFT DRINKS

COCA COLA, COCA COLA ZERO
FANTA, SPRITE, TONIC WATER,
BITTER LEMON
(250 ml) 4,6 €

LEDENI ČAJ OD BRESKVE
PEACH ICED TEA
(200 ml) 4,6 €

PREMIUM TONIC WATER
(200 ml) 8 €

GINGER BEER
(200 ml) 8 €

GINGER ALE
(200 ml) 8 €

RED BULL
(250 ml) 8 €

PIVO BEER

NIKŠIĆKO SVJETLO
NIKŠIĆKO LAGER
(330 ml) 5,5 €

0% BEZALKOHOLNO
0% NON-ALCOHOLIC
(250 ml) 5,5 €

BUDWEISER TAMNO
BUDWEISER DARK
(330 ml) 6 €

CARLSBERG PIVO
CARLSBERG BEER
(250 ml) 6 €

HEINEKEN PIVO
HEINEKEN BEER
(250 ml) 6 €

KRONENBOURG 1664 BLANC
(330 ml) 7 €

DOMAĆE ZANATSKO PIVO
DOMESTIC CRAFT BEER
(330 ml) 7 €

SAN MIGUEL
(330 ml) 7,5 €

NOAM NEFILTRIRANI LAGER
NOAM UNFILTERED LAGER
(340 ml) 11 €

APERITIV
APERITIF

VOTKA
VODKA

GORKI LIST HERBAL LIQUEUR (30 ml)	3,6 €
SARTI ROSA (30 ml)	4,6 €
AMARO MONTENEGRO (30 ml)	4,6 €
AMARO RAMAZZOTTI (30 ml)	4,7 €
CAMPARI (30 ml)	4,6 €
APEROL (30 ml)	4,6 €
JAGERMEISTER (30 ml)	4,6 €
FERNET BRANCA (30 ml)	4,8 €

ABSOLUT (30 ml)	5 €
BELVEDERE (30 ml)	10 €
GREY GOOSE (30 ml)	10 €
CHOPIN (30 ml)	10 €
CHOPIN GOLD (30 ml)	12 €
BELUGA NOBLE (30 ml)	13 €
BELUGA GOLD LINE (30 ml)	28 €

LIKER
LIQUEUR

DŽIN
GIN

LIKER FRAU MALINA HUBERT FRAU RASPBERRY LIQUEUR HUBERT (30 ml)	4,7 €
LIMONCELLO (30 ml)	5 €
AMARETTO DISARONNO (30 ml)	6 €
BAILEYS (30 ml)	6 €
GRAND MARNIER (30 ml)	8 €

PERUN (30 ml)	6 €
RASPBERRY PINK GIN HUBERT (30 ml)	6 €
BOMBAY SAPPHIRE (30 ml)	8 €
JUNI 93 ORGANIC GIN (30 ml)	9 €
MALFY (30 ml)	9 €
OYSTER GIN (30 ml)	9 €
ACHILLES DRY GIN FRUG (30 ml)	10 €
YANKO (30 ml)	10 €
HENDRICK'S (30 ml)	11 €
GIN MARE (30 ml)	12 €
TANQUERAY TEN (30 ml)	12 €
PORTOFINO DRY GIN (30 ml)	13 €
SECRET GARDEN ORGANIC GIN (30 ml)	13 €
MONKEY 47 (30 ml)	14 €

VERMUT
VERMOUTH

MARTINI BIANCO (50 ml)	6 €
MARTINI EXTRA DRY (50 ml)	6 €
MARTINI ROSSO (50 ml)	6 €
COCCHI VERMOUTH DI TORINO (50 ml)	7 €

RUM

CACHACA (30 ml)	5,5 €
HAVANA 3YO (30 ml)	6 €
HAVANA 7YO (30 ml)	7,5 €
BACARDI WHITE (30 ml)	6 €
BACARDI DARK (30 ml)	6 €
BACARDI GOLD (30 ml)	7 €
DIPLOMATICO MANTUANO 8YO (30 ml)	9 €
DIPLOMATICO RESERVA EXCLUSIVA (30 ml)	11 €
PLANTATION XO (30 ml)	16 €
ZACAPA 23YO (30 ml)	20 €

TEKILA TEQUILA

OLMECA BLANCO (30 ml)	6 €
OLMECA GOLD (30 ml)	6,5 €
HERRADURA PLATA (30 ml)	12 €
PATRON SILVER (30 ml)	14 €
PATRON ANEJO (30 ml)	15 €
DON JULIO BLANCO (30 ml)	17 €
CLASE AZUL PLATA (30 ml)	30 €

RAKIJA BRANDY

LOZA INSTITUT GRAPE INSTITUT (30 ml)	5 €
'BURA' LOZA SAVINA GRAPE 'BURA' SAVINA (30 ml)	5 €
'ŠIROKO' TRAVARICA SAVINA HERBAL 'SIROKO' SAVINA (30 ml)	5 €
DUNJA HUBERT QUINCE HUBERT (30 ml)	5 €
JABUKA CRNOGORSKI DUKAT APPLE MONTENEGRIN DUKAT (30 ml)	5 €
KAJSIJA HUBERT APRICOT HUBERT (30 ml)	5 €
VILJAMOVKA HUBERT PEAR HUBERT (30 ml)	5 €
ŠLJIVA GORDA 7YO PLUM GORDA 7YO (30 ml)	6 €
ŠLJIVA HUBERT PLUM HUBERT (30 ml)	6 €
ŠLJIVA BUDILICA – ZLATNA TRUBA PLUM BUDILICA – ZLATNA TRUBA (30 ml)	7 €
ŠLJIVA BOSILJČIĆ 10YO PLUM BOSILJČIĆ 10YO (30 ml)	15 €

BURBON & TENESI VISKI
BOURBON & TENNESSEE WHISKEY

FOUR ROSES (30 ml)	7 €
JIM BEAM WHITE (30 ml)	7 €
JACK DANIEL'S (30 ml)	7,5 €
JACK DANIEL'S SINGLE BARREL (30 ml)	11 €
WOODFORD RESERVE (30 ml)	13 €

BLENDED &
SINGLE MALT WHISKEY

MONKEY SHOULDER (30 ml)	9 €
CHIVAS 12YO (30 ml)	9 €
CHIVAS 18YO (30 ml)	18 €
CHIVAS ROYAL SALUTE 21YO (30 ml)	35 €
JOHNNIE WALKER BLACK LABEL 12YO (30 ml)	9,5 €
JOHNNIE WALKER BLUE LABEL 21YO (30 ml)	37 €
HIGHLAND PARK 12YO (30 ml)	10 €

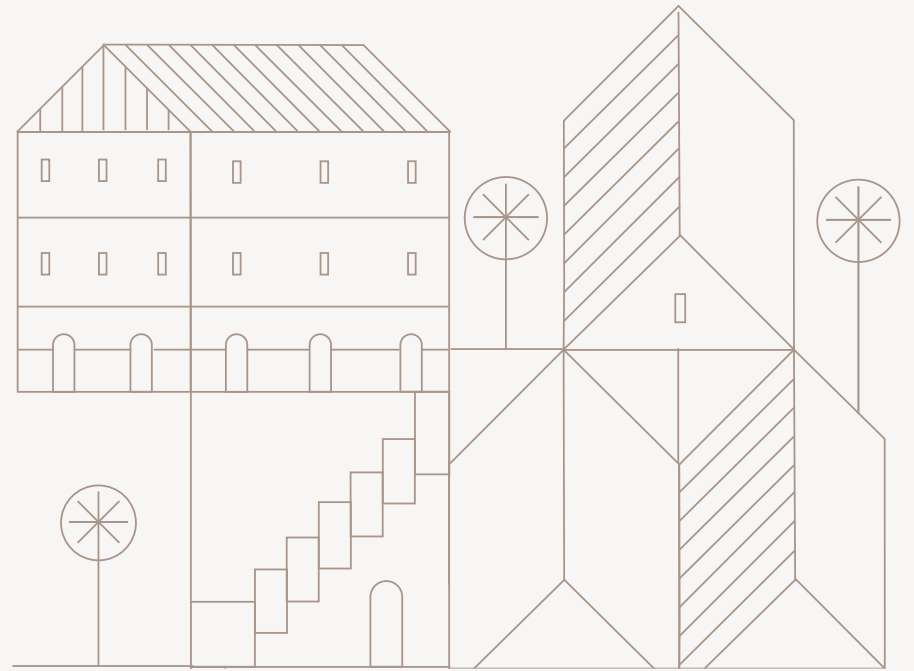
BLENDED &
SINGLE MALT WHISKEY

JAMESON (30 ml)	7 €
JAMESON BLACK BARREL (30 ml)	9 €
TULLAMORE DEW (30 ml)	9 €
BALLANTINE'S 10YO (30 ml)	10 €
GLENFIDDICH 12YO (30 ml)	12 €
GLENFIDDICH 15YO (30 ml)	16 €
GLENFIDDICH 18YO (30 ml)	19 €
BIG MOUSTACHE (30 ml)	13 €
GLENMORANGIE ORIGINAL 10YO (30 ml)	13 €
LAPHROAIG 10YO (30 ml)	14 €
LOCH LOMOND 12 YO INCHMURRIN (30 ml)	14 €
ARDBERG 10YO (30 ml)	15 €
FUJI SINGLE MALT (30 ml)	18 €
LAGAVULIN 16YO (30 ml)	19 €
MACALLAN 12YO (30 ml)	20 €
OBAN 14YO (30 ml)	21 €

KONJAK
COGNAC

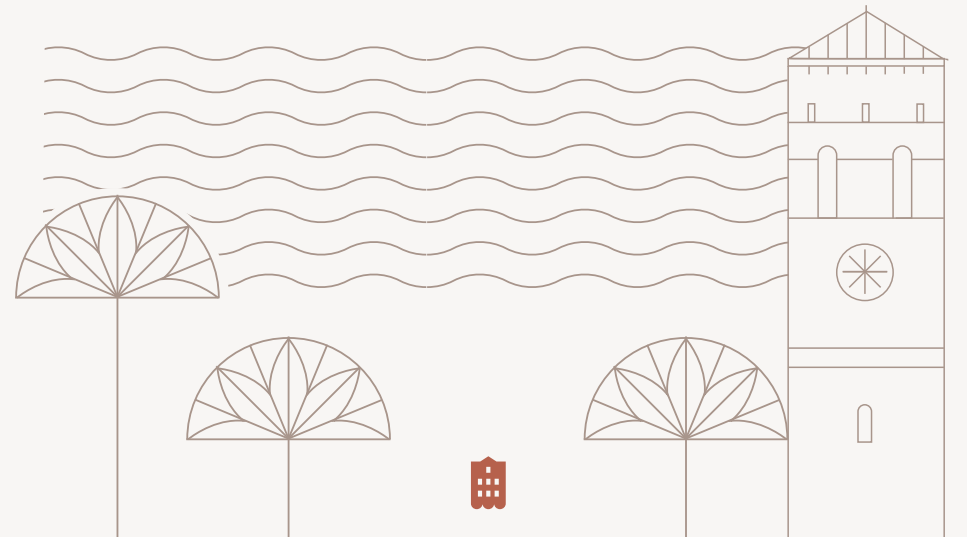
ARARAT AKHTAMAAR 10YO (Armenia) (30 ml)	13 €
RUBIN VINJAK XO (Serbia) (30 ml)	15 €
REMY MARTIN VSOP (France) (30 ml)	16 €
HENNESSY XO (France) (30 ml)	35 €
HENNESSY PARADIS (France) (30 ml)	70 €
ZARIĆ KRALJ (Serbia) (30 ml)	70 €

*Sve cijene su u Eurima uključujući PDV.
All prices are in Euro inclusive of VAT.*



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COCKTAILS MENU



OUR CLASSICS (200ml)

BLOODY MARY

11€

Votka, sok od paradajza, limun, tabasko, Worchester sos, so, biber

Bloody Mary je koktel koji se pravi od votke, soka od paradajza, limunovog soka, Vorčester sosa, tabaska, soli i bibera. Nastao je 1920-ih godina u Parizu, a ime je dobio po engleskoj kraljici Mary I. Zanimljivo je da se često pije kao "lijek" za mamurluk zbog svoje bogate kombinacije vitamina i začina koji pomažu u oporavku.

Vodka, tomato juice, lemon, tabasco, Worcestershire sauce, salt, pepper

The Bloody Mary is a cocktail made with vodka, tomato juice, lemon juice, Worcestershire sauce, Tabasco, salt, and pepper. It was created in the 1920s in Paris and named after the English Queen Mary I. Interestingly, it is often consumed as a "cure" for a hangover due to its rich combination of vitamins and spices that help with recovery.

DAIQUIRI

12€

Bijeli rum, limun, šećerni sirup

Daiquiri koktel sastoji se od ruma, svježeg soka od limete i šećernog sirupa. Nastao po 'naredbi' jednog vojnog kapetana, ovaj koktel postaje jako popularan na Kubi među posjetiocima i vojskom, a kasnije njegove varijacije čine ga nadaleko slavnim. Čuveni američki pisac Hemingway je imao svoju verziju ovog pića, koju možete također naručiti i kod nas.

White rum, lemon, simple syrup

The Daiquiri cocktail is made with rum, fresh lime juice, and sugar syrup. Created at the 'command' of a military captain, this cocktail became very popular in Cuba among visitors and the military, and later its variations made it internationally famous. The famous American writer Hemingway had his own version of this drink, which you can also order it here.

FITZGERALD

12 €

Džin, limun, šećerni sirup, angostura bitter

Ovaj naizgled jednostavan moderni klasik, inspirisan koktelima poput Gimleta i Soura, kreirao je Dale DeGroff tokom 1990-ih u njujorškom Rainbow Room baru. Nastao je kao odgovor na zahtjev gosta za nečim drugačijim od klasičnog G&T-a, a kombinacija džina, limunovog soka, šećera i nekoliko kapi Angosture brzo je stekla popularnost.

Gin, lemon, simple syrup, angostura bitter

This deceptively simple modern classic, inspired by drinks like the Gimlet and the Sour, was created by Dale DeGroff at New York's Rainbow Room bar in the 1990s. Made in response to a guest seeking something beyond a classic G&T, the mix of gin, lemon juice, sugar and a few dashes of Angostura, quickly rose to fame.

AMARETTO SOUR

13 €

Amaretto, limun, bjelance

Amaretto Sour koktel sastoji se od Amareto likera, soka od limuna i bjelanca. 70tih godina italijanski doseljenici u Njujorku, su kreirali ovaj idealno izbalansirani i kremasti koktel koji je osvojio ljude iz cijele Amerike, a zatim i ostatka svijeta.

Amaretto, lemon, egg white

The Amaretto Sour cocktail is made with amaretto liqueur, lemon juice and egg white. In the 1970s, Italian immigrants in New York created this perfectly balanced and creamy cocktail, which quickly won over people from all over America and eventually the rest of the world.

APEROL SPRITZ

13 €

Aperol, proseko, soda

Aperol Spritz je koktel koji se sastoji od Aperol-a, proseka i soda vode. Idealno osveženje sa italijanskim šarmom je učinilo ovaj koktel široko popularnim kako u Italiji tako i širom svijeta. Njegova svijetlo narandžasta boja, lagan ukus i balans između slatkoće i gorčine su osnovne karakteristike njegove neodoljivosti.

Aperol, prosecco, soda

The Aperol Spritz is a cocktail made with Aperol, Prosecco and soda water. This perfect Italian refreshment has made the cocktail widely popular, both in Italy and around the world. Its bright orange color, light flavor and balance between sweetness and bitterness are the key characteristics that make it irresistible.

MOJITO

13 €

Bijeli rum, limeta, nana, šećer, soda

Mohito je koktel koji se sastoji od bijelog ruma, svježih listova nane, soka od limete, šećera i soda vode. Sir Francis Drake, čuveni Engleski istraživač iz 16toga vijeka, je u svojim istraživačkim pohodima na Kubu osmislio ovo egzotično piće kako bi se zaštitio od bolesti, a moderni stanovnici Havane su modifikacijom napravili svjetski poznat klasik.

White rum, lime, mint, sugar, soda

The Mojito is a cocktail made with white rum, fresh mint leaves, lime juice, sugar, and soda water. Sir Francis Drake, the famous 16th-century English explorer, created this exotic drink during his expeditions to Cuba to protect himself from illness. Modern-day residents of Havana later modified the recipe, turning it into the globally recognized classic it is today.

ESPRESSO MARTINI

14 €

Votka, espresso, Kahlua, sirup od vanile

Espresso Martini sastoji se od votke, svježe pripremljenog espressa, likera od kafe i vanilinog sirupa. 80tih godina u Londonu čuveni barmen Dick Bradsell je po želji jedne ondašnje modne ikone napravio koktel koji bi je razbudio, ne sluteći da će upravo taj koktel postati jedan od omiljenih svjetskih klasika.

Vodka, espresso, Kahlua, vanilla syrup

The Espresso Martini is made with vodka, freshly brewed espresso, coffee liqueur and vanilla syrup. In the 1980s, the famous bartender Dick Bradsell created this cocktail at the request of a fashionable icon in London, aiming to wake her up. Little did he know that this cocktail would go on to become one of the world's most beloved classics.

MANHATTAN

14 €

Burbon, crveni vermut, angostura bitter, maraschino

Manhattan koktel sastoji se od viskija, crvenog vermuta i nekoliko kapi angostura bitera. Nastao je u drugoj polovini 19. vijeka u New Yorku, u hotelu Manhattan u istoimenom dijelu grada gdje je već nakon premijere na jednoj diplomatskoj zabavi uspio da osvoji njujoršku elitu.

Bourbon, red vermouth, angostura bitter, maraschino

The Manhattan cocktail is made with whiskey, red vermouth and a few dashes of Angostura bitters. It was created in the second half of the 19th century in New York, at the Manhattan Hotel in the neighborhood of the same name. After its debut at a diplomatic party, it quickly won over the New York's high society.

MARTINEZ

14 €

Džin, crveni vermut, Maraschino, Oranž biter

Martinez koktel se pravi od džina, crvenog vermuta, maraskino likera i oranž bitera. U istoriji bar kulture se nastanak ovog koktela povezuje sa šarmantnim kalifornijskim gradićem Martinez gde su u ovom piću uživali lovci na zlato, učesnici čuvene zlatne groznice.

Gin, red vermouth, maraschino, orange bitter

The Martinez cocktail is made with gin, red vermouth, maraschino liqueur and orange bitters. The creation of this cocktail is historically linked to the charming California town of Martinez, where it was enjoyed by gold hunters and participants of the famous Gold Rush.

MINT JULEP

14 €

Jim Beam, nana, mohito sirup

Mint Julep je klasičan koktel koji se sastoji od burbona, svježe mente, šećera i drobljenog leda. Jedan je od najstarijih koktela, s korijenima još u 18. vijeku, a svjetsku popularnost stekao je kao zaštitni znak Kentucky Derby trka. Osvježavajući i aromatičan, smatra se savršenim izborom za tople dane.

Jim Beam, mint, mojito sirup

The Mint Julep is a classic cocktail made with bourbon, fresh mint, sugar and crushed ice. Dating back to the 18th century, it gained worldwide recognition as the signature drink of the Kentucky Derby. Refreshing and aromatic, it is considered a perfect choice for warm days.

PAPER PLANE

14 €

Aperol, Amaro Montenegro, Jim Beam, limun

Paper Plane je koktel koji se sastoji od burbona, Aperola, Amara i svježe cijedenog limunovog soka. Kreirao ga je Sam Ross 2008. godine za otvaranje čikaškog bara The Violet Hour, inspirisan koktelom Last Word i njegovom strukturom jednakih omjera. Brzo je postao moderan klasik i omiljen među ljubiteljima koktela.

Aperol, Amaro Montenegro, Jim Beam, lemon

The Paper Plane cocktail is made with bourbon, Aperol, Amaro and fresh lemon juice. It was created by Sam Ross in 2008 for the opening of Chicago's The Violet Hour, inspired by the Last Word and its equal-parts structure. It quickly became a modern classic and a favorite among cocktail enthusiasts.

BOULEVARDIER

15 €

Burbon, crveni vermut, Campari

Boulevardier koktel pravi se od burbona, crvenog vermuta i Campari-a. Nastao je 1920-ih, a ime je dobio po francuskom časopisu „Boulevardier“. Smatra se varijacijom na Negroni, ali sa burbonom umjesto džina i omiljen je među ljubiteljima gorkih koktela.

Bourbon, red vermouth, Campari

The Boulevardier cocktail is made with bourbon, red vermouth and Campari. It was created in the 1920s and is named after the French magazine Boulevardier. It is considered a variation of the Negroni, but with bourbon instead of gin, and is popular among fans of bitter cocktails.

LIMONCELLO SPRITZ

15 €

Limoncello, proseko, soda

Limoncello Spritz je koktel koji se pravi od limoncello likera, proseka i soda vode. Ovaj osvježavajući koktel potiče iz Italije i postao je popularan kao ljetnji aperitiv. Limoncello, koji je osnovni sastojak, potiče iz južne Italije, sa Amalfi obale, gdje se pravi od kore limuna. Omiljen je širom italijanskih barova na plaži.

Limoncello, prosecco, soda

The Limoncello Spritz is a cocktail made with limoncello liqueur, Prosecco, and soda water. This refreshing cocktail originates from Italy and has become popular as a summer aperitif. Limoncello, the key ingredient, comes from southern Italy, specifically the Amalfi Coast, where it is made from lemon peels. It is beloved in beachside bars across Italy.

LOST LAKE

16 €

Bijeli rum, Campari, Maraschino, pire od marakuje, sok od ananasa, limeta

Ovo je posveta zlatnom dobu Tiki barova, ali sa modernim, sofisticiranim obrtom. Lost Lake nije običan voćni koktel; to je majstorski balans kontrasta. Marakuja i ananas pružaju slatkoću, dok Maraschino i citrusi daju svježinu i oštrinu koja prožima svaku notu. Piće koje je definisalo modernu barsku scenu Čikaga, sada vas vodi na tropsko putovanje.

White rum, Campari, Maraschino, passion fruit purée, pineapple juice, lime

This is a tribute to the golden age of Tiki bars with a modern, sophisticated twist. Lost Lake is not just a fruity cocktail; it's a masterful balance of contrasts. Passion fruit and pineapple bring sweetness, while maraschino and citrus add freshness and a sharp edge. A drink that defined Chicago's modern bar scene, now taking you on a tropical journey.

MOSCOW MULE

15€

Votka, pivo od đumbira, limeta

Moscow Mule koktel sastoji se od votke, piva od đumbira i soka limete. Nastao kao biznis ideja troje ljudi: čovjeka koji je lansirao votku na američko tržište 70tih, čovjeka koji je popularizovao pivo đumbira i čovjeka koji je za njihovu kombinaciju imao idealno rešenje posluživanja u vidu bakarne čaše. Iako su kasnije svi postali veoma uspješni individualno, ovaj koktel je učinio svoje čudo za njihove biznise.

Vodka, ginger beer, lime

The Moscow Mule cocktail is made with vodka, ginger beer and lime juice. It was created as a business idea by three people: the man who introduced vodka to the American market in the 1970s, the man who popularized ginger beer and the man who had the perfect serving solution for their combination in the form of a copper mug. Although all of them later became very successful individually, this cocktail worked its magic for their businesses.

BLOOD & SAND

21€

Burbon, Chambord, crveni vermut, cijeđena narandža

Blood and Sand koktel sastoji se od burbona, crvenog vermuta, Chambord likera i soka od narandže. Nastao je 1920-ih, a ime je dobio po istoimenom filmskom klasiku. Postao je omiljen među publikom u njujorkškim koktel barovima.

Bourbon, Chambord, red vermouth, fresh orange juice

The Blood and Sand cocktail is made with bourbon, red vermouth, Chambord liqueur, and orange juice. It was created in the 1920s and named after the classic film of the same title. It became a favorite among patrons in New York cocktail bars.

SIGNATURE COCKTAILS (200ml)

COCO LOCO

14€

Bijeli rum, triple sec, Malibu, sok ananas, šećerni sirup, bjelance

Tropski raj u čaši, spojem Malibu-a, ruma i uz nagovještaj tripl seca sa egzotičnom dimenzijom ananasa vodi vas direktno u savršenstvo ukusa. Pogledi usmjereni na zelenu i plavu boju u kombinaciji sa čašom ovog pića će vas u potpunosti opustiti tokom vrelih ljetnjih dana.

White rum, triple sec, Malibu, pineapple juice, simple syrup, egg white

A tropical paradise in a glass, the combination of Malibu, rum, and a hint of triple sec with the exotic dimension of pineapple takes you straight to flavor perfection. The sight of green and blue hues, paired with a glass of this drink, will completely relax you during the hot summer days.

STRAWBERRY MIST

14€

Votka, pire od jagode, limun, bjelance

Inspirisani klasičnim Sour koktelima iz zlatnog doba barova, kreirali smo modernu interpretaciju. Votku smo obogatili svilenkastom pjenom od bjelanca, dok domaći pire od jagoda unosi ljetni karakter tokom cijele godine. Rezultat je savršen balans tradicije i moderne sočnosti.

Vodka, strawberry purée, lemon, egg white

Inspired by classic Sour cocktails from the golden age of bars, we created a modern interpretation. Vodka is enhanced with a silky egg white foam, while homemade strawberry purée adds a year-round summery character. The result is a perfect balance of tradition and contemporary freshness.

CUCUMBER COOLER

15€

Džin, limun, sirup od zove, krastavac, šećerni sirup, soda

Osvježavajući spoj džina, zove i tanke kore krastavca, uz led i soda vodu. Lagano, aromatično i neodoljivo osviježenje u svakom gutljaju.

Gin, lemon, elderflower syrup, cucumber, simple syrup, soda

A refreshing combination of gin, elderflower, and thin cucumber slices, with ice and soda water. Light, aromatic, and an irresistible refreshment in every sip.

GIN & GRAPE

15€

Džin, limun, sirup od zove, šećerni sirup, groždje

Spoj džina sa groždem, razigran sirupom od zove stvara jedno eleganto piće. Grožđe donosi slatkoću, dok zova daje jedinstvenu cvjetnu notu koja savršeno balansira sve ukuse. Idealno za opuštanje ili uživanje u lijepom pogledu na marinu.

Gin, lemon, elderflower syrup, simple syrup, grapes

The combination of gin with grapes and a playful elderflower syrup creates an elegant drink. The grapes bring sweetness, while the elderflower adds a unique floral note that perfectly balances all the flavors. Ideal for relaxation or enjoying the beautiful view of the marina.

JOSEPHINE

16€

Crveno vino, džin, limun, sirup od jagode

Džin daje dubinu, vino eleganciju, a jagoda i limun svježi užitak. Napravljen kao omaž poznatoj umjetnici, ikoni stila i kabare scene Josephine Baker, ovaj koktel sa akcentom jagode serviran u martini čaši će vas jednostavno natjerati da se zaljubite u njega.

Red wine, gin, lemon, strawberry syrup

Gin adds depth, wine brings elegance, and strawberry and lemon provide a fresh delight. Created as a tribute to the renowned artist, style icon, and cabaret star Josephine Baker, this strawberry-accented cocktail, served in a martini glass, will simply make you fall in love with it.

MONTE NEGRONI

16€

Rakija od kajsije, crveni vermut, Campari

Duh našeg Naroda je takav da vedrina i ležernost u kombinaciji sa dobrim humorom postaju gotovo imperativ. Zato smo jedan ozbiljan svjetski klasik prilagodili nama, a sa ciljem da se dopadne vama. Idealan za trenutke kada želite da pijete nešto ozbiljno, ali bez potrebe da oblačite crno odijelo.

Apricot brandy, red vermouth, Campari

The spirit of our people is such that cheerfulness and ease, combined with good humor, become almost a must. That's why we've adapted a serious global classic to suit us, with the aim of making it appealing to you. Perfect for moments when you want to drink something serious, but without the need to wear a black suit.

RASPBERRY FIZZ

16€

Votka, limun, pire od maline, šećerni sirup, Sprite

Votka daje čvrstu osnovu, dok pire od maline unosi voćnu, slatku notu. Limun pruža prijatnu kiselost, a Sprite sve zaokružuje sa laganim gaziranim završetkom. Savršen je za sve koji žele lagano i osvježavajuće piće. Kao stvoren za sunčane dane, ovaj koktel je prava oaza u čaši koja vas poziva na uživanje u svakom gutljaju.

Vodka, lemon, raspberry purée, simple syrup, Sprite

Vodka provides a strong base, while raspberry purée adds a fruity, sweet note. Lemon gives a pleasant acidity, and Sprite rounds it all off with a light, fizzy finish. Perfect for those who want a light and refreshing drink. Made for sunny days, this cocktail is a true oasis in a glass that invites you to enjoy every sip.

CRÈME DE LAZURE

17€

Votka, Baileys, limun, pire od maline, sok od jabuke

Kombinacija Baileys-a, votke, maline, soka od jabuke i limuna donosi koktel koji je savršen spoj bogatstva i osvježavajućih voćnih nota. Kremast i voćan, balansira sve ukuse, stvarajući piće koje je kompleksno i osvježavajuće. Dok pijete ovu jedinstvenu kreaciju želimo da sva vaša čula uživaju.

Vodka, Baileys, lemon, raspberry purée, apple juice

The combination of Baileys, vodka, raspberry, apple juice, and lemon creates a cocktail that is the perfect blend of richness and refreshing fruit notes. Creamy and fruity, it balances all the flavors, making it a drink that is both complex and refreshing. As you sip this unique creation, we hope all your senses indulge in the experience.

SUGAR RUSH

19€

Burbon, bijeli rum, nana, limeta, trešnja, ledeni čaj

Prava harmonija ukusa, spajanjem ruma i burbona zajedno sa nanom koja donosi osvježavajuću notu, dok nam limun i trešnja pružaju savršeno slatko kiseli ukus. Kokteli su dokaz da je mješanje sastojaka ponekad dobra ideja.

Bourbon, white rum, mint, lime, cherry, ice tea

A true harmony of flavors, blending rum and bourbon with mint for a refreshing note, while lemon and cherry provide the perfect sweet-tart taste. Cocktails are proof that mixing ingredients is sometimes a good idea.

SCIROCCO

18€

Džin, Aperol, Campari, pire od maline, limun, bjelance

Koktel koji sadrži džin, Aperol, Campari, pire od maline, limun i bjelance predstavlja sofisticiranu kombinaciju gorkih, voćnih i osvježavajućih ukusa. Džin i Campari donose suvoću i gorčinu, dok Aperol dodaje slatkoću i citrusne note. Pire od maline unosi voćnu dimenziju, dok limun daje prijatnu kiselost koja balansira sve sastojke. Bjelance daje finu pjenu i kremastu teksturu. Ako previše popijete, možete reći da ste unijeli i dosta 'umjetnosti'.

Gin, Aperol, Campari, raspberry purée, lemon, egg white

The cocktail, which combines gin, Aperol, Campari, raspberry purée, lemon, and egg white, represents a sophisticated blend of bitter, fruity, and refreshing flavors. Gin and Campari bring dryness and bitterness, while Aperol adds sweetness and citrus notes. The raspberry purée introduces a fruity dimension, and lemon provides a pleasant acidity that balances all the ingredients. The egg white gives the cocktail a fine froth and creamy texture. And if you drink too much, you can always say you've consumed quite a bit of 'art' as well!

BERRY CROWN

20€

Hendrick's džin, Chambord, limun

Spoj britanske kraft tradicije i francuskog plemstva u jednoj čaši. Hendrick's kao baza pruža botaničku širinu, dok Chambord liker, rađen po recepturi iz 17. vijeka, donosi raskošne note šumskog voća i meda. Kristalna svježina limuna povezuje ove sastojke u tečnu svilu. Savršen izbor za ljubitelje džina koji traže korak više.

Hendrick's gin, Chambord, lemon

A fusion of British craft tradition and French nobility in a single glass. Hendrick's gin provides botanical depth, while 17th-century Chambord liqueur brings rich notes of forest fruits and honey. The crisp freshness of lemon ties these premium ingredients into a silky experience. A perfect choice for gin lovers seeking the next level.

DIXY

21€

Bijeli rum, crni rum, limeta, pire od breskve, pivo od đumbira

Ovaj koktel, začinjjen i osvježavajuć, voćnog karaktera i blago gaziran, donosi pravu eksploziju ukusa. Idealan je za ljetnje večeri i zabave u kojima se traži nešto hrabro, ali osvježavajuće.

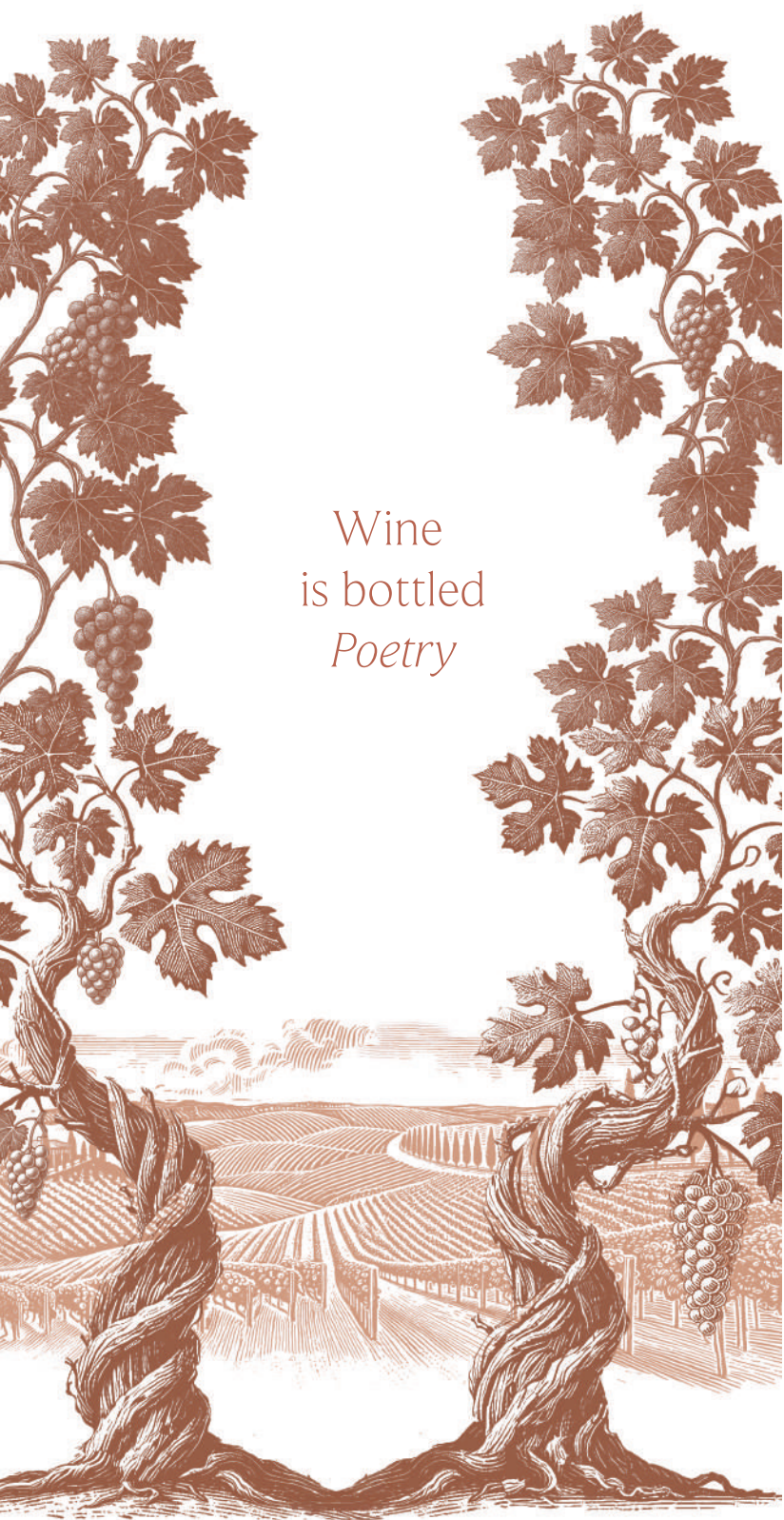
White rum, dark rum, lime, peach purée, ginger beer

This cocktail, spicy and refreshing, with a fruity character and a slight fizz, delivers an explosion of flavors. It's perfect for summer evenings and parties where something bold yet refreshing is in demand.



LAZURE HOTEL & MARINA

Wine
is bottled
Poetry



VINA NA ČAŠU WINES BY THE GLASS

PJENUŠAVA VINA SPARKLING WINES 150 ML

Trijumf Rose (Pinot Noir) 12 €
Aleksandrović, Topola, Serbia

*Fresco Bianco (Italian Riesling,
Župljanka, Neoplanta)* 11 €
Kovačević, Fruška Gora, Serbia

BIJELA VINA WHITE WINES 150 ML

*Alcedo (Grenache Blanc,
Sauvignon Blanc, Rhein Riesling)* 14 €
Lakićević, Laposavić, Serbia

Gavi Le Meirana (Cortese di Gavi) 14 €
Broglia, Gavi (Piemonte), Italy

Malvazija (Malvasia) 13 €
Meneghetti, Buje, Istria, Croatia

Upupa (Tamjanika) 13 €
Lakićević, Laposavić, Serbia

*Trijumf Gold (Sauvignon Blanc,
Pinot Blanc, Rhein Riesling)* 13 €
Aleksandrović, Topola, Serbia

Keković (Sauvignon Blanc) 12 €
Keković Estate, Danilovgrad, Montenegro

Massovivo (Vermentino) 12 €
Frescobaldi, Toscana, Italy

Žilavka (Žilavka) – Podrumi Vukoje 1982 12 €
Trebinje, Hercegovina, BiH

*Chardonnay Parcelles d'Excellence
(Chardonnay)* 11 €
Laboure-Roi, Burgundy, France

Pinot Grigio delle Venezie DOC (Pinot Grigio) 11 €
Cesari, Veneto, Italy

Savina (Chardonnay) 11 €
Castel Savina, Herceg Novi, Montenegro

ROZE VINA 150 ML
ROSE WINES

*Minuty Prestige Rose (Grenache,
Cinsault, Syrah, Tibouren) – Château
Minuty, Gassin, Provence, France* 15 €

*Alie Ammiraglia Rose Toscana IGT (Syrah)
Frescobaldi, Magliano in Toscana, Grosseto, Italy* 13 €

*Rose (Grenache) 11 €
Castel Savina, Herceg Novi, Montenegro*

*Rose (Merlot, Pinot Noir,
Cabernet Sauvignon, Cabernet Franc)
Frug, Sremski Karlovci, Serbia* 11 €

CRVENA VINA 150 ML
RED WINES

*Grand Trianon (Cabernet Sauvignon,
Syrah, Merlot) – Erdevik, Srem, Serbia* 18 €

*Regent (Cabernet Sauvignon, Merlot)
Aleksandrović, Topola, Serbia* 15 €

*Lamole di Lamole Duellame Chianti
Classico DOCG (Sangiovese)
Lamole di Lamole, Toscana, Italy* 13 €

*Merlot – Castel Savina,
Herceg Novi, Montenegro* 13 €

*Pečalbar (Vranac, Cabernet Sauvignon)
Rakčević, Cetinje, Montenegro* 13 €

*Prokupac 13 €
Aleksandrović, Topola, Serbia*

*Trianon (Merlot, Syrah, Cabernet Sauvignon)
Erdevik, Srem, Serbia* 12 €

*Pinot Noir Parcelles d'Excellence (Pinot Noir)
Laboure-Roi, Burgundy, France* 11 €

*Primitivo di Manduria (Primitivo)
Masca del Tacco, Taranto, Puglia, Italy* 11 €



VINA NA FLAŠU WINES BY THE BOTTLE

PJENUŠAVA VINA SPARKLING WINES 750^{ML}

Trijumf Rose (Pinot Noir) 58 €
Aleksandrović, Topola, Serbia

*Fresco Bianco (Italian Riesling,
Župljanka, Neoplanta)* 53 €
Kovačević, Fruška Gora, Serbia

ŠAMPANJAC CHAMPAGNE 750^{ML}

*Dom Pérignon (P.Noir, P. Menuer,
Chardonnay) '09 Champagne, France* 550 €

*Vueve Clicquot Yellow Label Brut
Champagne, France* 160 €

*Moët & Chandon Imperijal Brut
(P. Noir, P. Menuer, Chardonnay)
Champagne, France* 150 €

375^{ML}
*Brut Reserve Charles Heidsieck
(P.Noir, P.Menuer, Chardonnay)
Champagne, France* 80 €

BIJELA VINA WHITE WINES 750^{ML}

Cloudy Bay (Sauvignon Blanc) 160 €
Marlborough, New Zealand

Omnibus Lector (Chardonnay) 120 €
Erdevik, Srem, Serbia

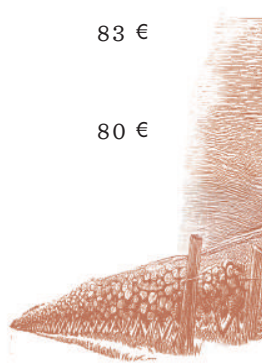
Chablis Premier Cru (Chardonnay) 115 €
Louis Latour, Burgundy, France

*Amber Cuvee R (Chardonnay, Morava,
Neoplanta) – Kovačević, Fruška Gora, Serbia* 95 €

Edicija S (Chardonnay) 90 €
Kovačević, Fruška Gora, Serbia

Terlan Winkl (Sauvignon Blanc) 83 €
Cantina Terlan, Alto Adige, Italy

Collio Pinot Grigio (Pinot Grigio) 80 €
Schiopetto, Collio, Italy



<i>Sauvignon Blanc Collio (Sauvignon Blanc)</i> <i>Livio Felluga, Friuli, Italy</i>	80 €
<i>Alcedo (Grenache Blanc, Sauvignon Blanc, Rhein Riesling) – Lakićević, Leposavić, Serbia</i>	68 €
<i>Gavi Le Meirana (Cortese di Gavi)</i> <i>Broglia, Gavi (Piemonte), Italy</i>	68 €
<i>Valerius (Rhein Riesling, 100% Organic & Biodynamic) – Imperator, Rakovac, Fruška Gora, Serbia</i>	68 €
<i>Malvazija (Malvasia)</i> <i>Meneghetti, Buje, Istra, Croatia</i>	63 €
<i>Trijumf Gold (Sauvignon Blanc, Pinot Blanc, Rhein Riesling)</i> <i>Aleksandrović, Topola, Serbia</i>	63 €
<i>Upupa (Tamjanika)</i> <i>Lakićević, Leposavić, Serbia</i>	63 €
<i>Keković (Sauvignon Blanc)</i> <i>Keković Estate, Danilovgrad, Montenegro</i>	58 €
<i>Massovivo (Vermentino)</i> <i>Frescobaldi, Toscana, Italy</i>	58 €
<i>Žilavka (Žilavka) – Podrumi Vukoje 1982, Trebinje, Hercegovina, BiH</i>	58 €
<i>Chardonnay Parcelles d'Excellence</i> <i>(Chardonnay) Laboure-Roi, Burgundy, France</i>	53 €
<i>Pinot Grigio delle Venezie DOC (Pinot Grigio)</i> <i>Cesari, Veneto, Italy</i>	53 €
<i>Savina (Chardonnay)</i> <i>Castel Savina, Herceg Novi, Montenegro</i>	53 €
<i>Riesling (Riesling)</i> <i>Glaser & Glaser, Retz, Austria</i>	52 €



ROZE VINA 750 ML
ROSE WINES

*Minuty Prestige Rose (Grenache,
Cinsault, Syrah, Tibouren) – Château
Minuty, Gassin, Provence, France* 73 €

*Alie Ammiraglia Rose Toscana IGT (Syrah)
Frescobaldi, Magliano in Toscana, Grosseto, Italy* 63 €

*Rose (Grenache)
Castel Savina, Herceg Novi, Montenegro* 53 €

*Rose (Merlot, Pinot Noir,
Cabernet Sauvignon, Cabernet Franc)
Frug, Sremski Karlovci, Serbia* 53 €

CRVENA VINA 750 ML
RED WINES

*Tignanello (Sangiovese, Cabernet Sauvignon,
Cabernet Franc) – Antinori, Toscana, Italy* 200 €

*Pié VI Châteauneuf du Pape (Grenache, Syrah)
M. Chapoutier, Côtes du Rhône, France* 140 €

*Stari Podrum Cuvee Terroir 2018 (Vranac,
Petit Verdot) – Plantaže, Podgorica, Montenegro* 130 €

*Rodoslov Grand Reserve (Cabernet Sauvignon,
Merlot, Cabernet Franc) –
Aleksandrović, Topola, Serbia* 120 €

*Médoc, Cru Bourgeois (Merlot, Cabernet
Sauvignon, Cabernet Franc, Petit Verdot)
Domaines Rollan de By, Bordeaux, France* 90 €

*Grand Trianon (Cabernet Sauvignon,
Syrah, Merlot) – Erdevik, Srem, Serbia* 85 €



<i>Merula Cuvee No 5 (Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec, Sangiovese) Lakićević, Leposavić, Serbia</i>	85 €
<i>Regent (Cabernet Sauvignon, Merlot) Aleksandrović, Topola, Serbia</i>	75 €
<i>Lamole di Lamole Duellame Chianti Classico DOCG (Sangiovese) Lamole di Lamole, Toscana</i>	63 €
<i>Merlot Castel Savina, Herceg Novi, Montenegro</i>	63 €
<i>Pečalbar (Vranac, Cabernet Sauvignon) Rakčević, Cetinje, Montenegro</i>	63 €
<i>Prokupac Aleksandrović, Topola, Serbia</i>	63 €
<i>Nipozzano Riserva (Sangiovese) Castello Nipozzano, Toscana, Italy</i>	60 €
<i>Trianon (Merlot, Syrah, Cabernet Sauvignon) Erdevik, Srem, Serbia</i>	58 €
<i>Pinot Noir Parcelles d'Excellence (Pinot Noir) Laboure-Roi, Burgundy, France</i>	53 €
<i>Primitivo di Manduria (Primitivo) Masca del Tacco, Taranto, Puglia, Italy</i>	53 €

DEZERTNA VINA	100 ML	375 ML
DESSERT WINES		

<i>Moscato D'Asti Nivole (Moscato) – Michele Chiarlo, Piemonte, Italy</i>	11 €	47 €
	100 ML	500 ML
<i>Bermet Crni Biser (Blend of grape varieties) Kiš, Sremski Karlovci, Serbia</i>	10 €	42 €

