



THE CHEFS' NIGHT, Vol. 2

Modern Balkan Cuisine by David & Petar

Special Guest Chef: David Šimunić / Square Nine Hotel, Belgrade

AMUSE BOUCHE

Kroketi od kulena sa aiolijem od bosiljka i svježim začinskim biljem
Kulen Croquettes with basil aioli and fresh herbs

Keković Rosé

FIRST COURSE

Dimljena pastrmka i cvijet cvekle, sos od limunske trave i ulje od kopra
Smoked trout & beetroot rose, lemongrass sauce and dill oil

Patrimonio Meandar Sauvignon Blanc

SECOND COURSE

Punjena paprika, sos od luka i kašun-krema, hrskavi pirinač, nana
i ulje od dimljene paprike

Stuffed pepper, onion jus & cashew sauce, puffed rice, mint
and smoked pepper oil

Chardonnay Keković

THIRD COURSE

Teleći file, smrčci, krem od rena, ulje od dimljenog sijena i ulje od vlašca

Veal filet, morels, horseradish mousse, smoked hay oil & chive oil

Crni Vrh Cilić, Cabernet Sauvignon/Merlot

PRE-DESSERT

Pečena čokoladna krema, mrvice braunija i Baileys sos

Baked chocolate custard, brownie crumbs & Baileys sauce

DESSERT

Šnenokle

Meringue Dumplings

Moscato D'Asti