



Welcome to The Morel — inspired by the rare and exquisite morel mushroom, and the simplicity of Montenegrin tradition.

In close collaboration with local farmers and hosts, we bring to the table what our land offers: cheese aged in rustic mountain dairies, trout grown in pristine alpine waters, cage-free eggs from village yards, and vegetables grown beneath open skies.

Each dish celebrates the hands and hearts behind it.

With passion & care,

Petar Ćorković,  
Executive Chef

## STARTERS

*Couvert: 3.50*

### MONTENEGRIN LOCAL CHARCUTERIE | 24.00

Selection of cured meats from local farms.

180g (plate for 2 people)   

### ITALIAN CHARCUTERIE | 32.00

Selection of premium Italian cured meats.

180g (plate for 2 people)   

### LOCAL CHEESE SELECTION | 20.00

A variety of cheeses sourced from local farms.

180g (plate for 2 people)  


### ITALIAN CHEESE SELECTION | 28.00

Selection of fine Italian cheeses.

180g (plate for 2 people)  

### BEEF PROSCIUTTO WITH STRACCIATELLA | 18.00

Tomatoes, sun-dried tomatoes, Stracciatella cheese, pesto sauce.

220 g  

### PRAWN TARTARE | 18.00 / 36.00

Creamy citrus dressing, crispy polenta.

180g / 360g 

### FISH PÂTÉ (COD) | 18.00

Fresh cod pâté served with homemade bread and olive oil.

140g   

### BEEF TARTARE\* | 22.00 / 44.00

Bone-marrow hollandaise, homemade bread, flavored butter.

Add truffle + 10g | 20.00

180g / 360g     

### HUMMUS SELECTION | 14.00

Beetroot hummus, baba ghanoush, classic chickpea hummus.

120g   

## SALADS

### SALAD WITH SMOKED TROUT | 18.00

Mixed greens, cucumber, cherry tomatoes, avocado, citrus dressing.

200g   

### QUINOA SALAD | 16.00

Beetroot, cherry tomatoes, arugula, tofu cheese.

200g   

### CAPRESE DI BURRATA – OUR WAY | 18.00

Cherry tomatoes, creamy burrata, olive-oil sorbet, tomato-basil sorbet.

220g   

### PEAR CARPACCIO WITH GORGONZOLA & NUTS | 14.00

Fresh and poached pears, arugula, caramelized nuts, honey-truffle dressing.

200g    

## SOUPS


### LOCAL MINESTRONE | 9.00

Traditional minestrone made with locally sourced vegetables.

250ml    

### PUMPKIN SOUP | 9.00

Creamy pumpkin with bread croutons.

250ml    

## ANTIPASTI

### VEGETABLE MILLE-FEUILLE | 16.00

Mille-Feuille of local vegetables with a trio of purées

220g    

### MELANZANE PROVOLONE | 16.00

Baked eggplant with provolone cheese.

280g  

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# PASTA & RISOTTO

GNOCCHI IN PESTO | 16.00

Tomatoes, sun-dried tomatoes, pesto sauce.

220g    


BARLEY RISOTTO WITH SHRIMPS | 22.00

Shrimps, pea purée, grilled artichoke.

220g   

RISOTTO MILANESE WITH OSSO BUCO | 24.00

Saffron risotto, Stracciatella cheese, slow-cooked osso buco.

220g  

FOREST RISOTTO\* | 18.00

Creamy risotto with wild mushrooms and crispy Kolašin cheese.

220g    

PASTA WITH VEAL & PISTACHIO | 22.00

Fresh pasta with veal and pistachio in cream sauce.

240g   


RAVIOLI WITH LOBSTER & SHRIMP | 18.00

Served in traditional bisque sauce.

240g   

PASTA WITH CLAMS | 22.00

Fresh pasta with clams in white wine and garlic sauce.

220g   

SWISS MEAT PASTA | 20.00

Traditional Swiss pasta with meat and green apple sauce.

220g  

# MAIN FISH

LOCAL TROUT BALLOTINE\* | 18.00

Served with pea purée, carrot purée, and fish jus.

280g     




GRILLED SEA BASS | 20.00

Served with vegetable Napoleon and Greek salsa.

280g    

LOBSTER TAIL\* | 38.00

Asparagus, Mediterranean-style potatoes, bisque sauce.

Add truffle + 10g | 20.00  
290g   

# MAIN MEAT





ORGANIC CHICKEN MILANESE | 26.00

Mozzarella, cherry tomatoes, fries.

320g   

MOREL BEEF FILET MIGNON\* | 36.00

Mashed potatoes, morel mushrooms, demi-glace sauce.

Add truffle + 10g | 20.00  
320g    


LAMB DUO: RACK & LOIN | 32.00

Served with three vegetable purées and lamb gravy.

300g   

MOREL BURGER | 22.00

Ajvar, Kolašin cheese, morel mushrooms, and bacon.

280g    

STEAK SELECTION | 180.00

Choose from ribeye, tomahawk, or T-bone.  
1kg

# TRADITIONAL DISHES

KAČAMAK FOR TWO | 28.00

Traditional Montenegrin dish with three local cheeses and kajmak.

600g   

LAMB IN MILK | 30.00

Lamb slowly cooked in milk with carrot, celery, and potato.

350g   

VILLAGE STYLE MEAT\* | 26.00

Pork served with boiled potato.

350g 

# DESSERTS

SWISS CHOCOLATE CAKE\*  
(GLUTEN-FREE) | 11.00

Three types of dark chocolate with local blueberries and vanilla sauce.

160g   

FRUIT & CHOCOLATE TART | 11.00

No-bake tart with fruit and chocolate.

160g  

MILLE-FEUILLE | 11.00

Classic puff pastry with vanilla custard.

160g  

SWEET APPLE PIE\* | 11.00

Homemade apple pie served with vanilla ice cream.

160g    

 Signature Dish

 Vitality Concept  Local Product

 Vegan  Shrimp  Nuts

 Milk  Shellfish  Cereal  
(Contains Gluten)

 Gluten-free  Fish  Egg  Vegetarian

While we take every precaution to minimize risk and handle allergens safely, cross-contamination may still occur. If you have any dietary requirements or food allergies, kindly inform us, and we will do our best to accommodate your needs.

Prices are in euros and subject to a 10% service charge.