



THE BRISTOL

DINING ROOM



COLD STARTERS | HLADNA PREDJELA

RABBIT RILLETTES | RILET OD ZECA 🐇

Rabbit rillettes, delicately confit and served with artisanal sourdough bread
Pažljivo konfitirani zec, nežno začinjen i serviran uz zanatski kiseli hleb

Allergens | Alergeni: 🐇 🍞
2.400

CITRUS SALAD | CITRUS SALATA

Crispy panko prawns with citrus notes and creamy avocado
Hrskavi panko gambori sa citrusnim notama i kremastim avokadom

Allergens | Alergeni: 🍤 🍋 🥑
2.200

SALMON GRAVLAX | LOSOS GRAVLAX

Delicately cured salmon gravlax with fennel notes
Delikatno marinirani losos sa notama komorača

Allergens | Alergeni: 🐟 🌿
2.300

ROASTED BEETROOT & PUMPKIN SALAD | SALATA OD PEČENE CVEKLE I BUNDEVE 🥬

Slow-roasted beetroot and pumpkin with feta foam
Sporo pečena cvekla i bundeva sa penom od fete

Allergens | Alergeni: 🥬 🍠 🥛
1.100

BEEF TARTARE | TATAR BIFTEK

Hand-cut beef tartare with aromatic butter
Ručno seckani goveđi file uz aromatizovani puter

Allergens | Alergeni: 🥩 🍷 🧈
2.900

“1912” PLATTER | PLATA „1912“ 🍽️

A selection of local cheeses and cured meats
Selekcija domaćih sireva i suhomesnatih proizvoda

Allergens | Alergeni: 🧀 🥩
2.400

KAGOSHIMA TATAKI

Wagyu Striploin Kagoshima A5, marinated in homemade ponzu sauce, served with goma and black truffle
Wagyu striploin Kagoshima A5, mariniran u domaćem ponzu sosu, sa gomom i crnim tartufom

Allergens | Alergeni: 🥩 🍷 🍄 🌿
12.900

COVER CHARGE | CUVER

A customary per-person service fee that includes freshly baked bread and a seasonal amuse-bouche, thoughtfully prepared by our chef
Usluga po osobi koja uključuje sveže pečen hleb i sezonski amuse-bouche, pažljivo pripremljen od strane našeg šefa kuhinje

Allergens | Alergeni: 🍞 🥩
600

🐇 Locally Sourced | Lokalnog porekla

Allergen Key | Alergeni: 🥛 Milk | Mleko 🍷 Gluten | Gluten 🍳 Eggs | Jaja 🥜 Nuts | Orašasti plodovi 🦀 Crustaceans | Rakovi, školjke 🐟 Fish | Riba 🍷 Sulfites (wine) | Sulfati (vino) 🍲 Soy | Soja 🌿 Sesame | Susam

All prices include 20% VAT, payment is accepted only in Serbian dinars (RSD)

Sve cene su sa uračunatim PDV-om od 20%, plaćanje je moguće isključivo u dinarima (RSD)

WARM STARTERS | TOPLA PREDJELA

SCALLOPS GRATINATED | ZAPEČENI SAN ŽAK

Scallops gratinated in a Parmesan sauce
Jakobove kapice zapečene u sosu od parmezana
Allergens | Alergeni: 🥚 🌾

2.900

PRAWN KRITAROTO | KRITAROTO SA GAMBORIMA

Creamy kitaroto with prawns
Kremasti kitaroto sa gamborima
Allergens | Alergeni: 🥚 🌾 🦐 🐠 🐟

3.200

RED POLENTA WITH WILD MUSHROOM RAGOUT | CRVENA PALENTA SA RAGUOM OD ŠUMSKIH PEČURAKA

Velvety polenta with wild mushroom ragout
Baršunasta palenta sa raguom od pečuraka
Allergens | Alergeni: —

1.900

CHEESE & PORK CRACKLING PIE | PITA SA SIROM I ČVARCIMA 🍷

Crispy pastry with cheese and pork cracklings
Hrskava pita bogatog ukusa
Allergens | Alergeni: 🌾 🥚 🐷

1.100

DUMPLINGS WITH SMOKED PORK KNUCKLE | KNEDLE SA DIMLJENOM KOLENICOM I KOSMAJSKIM SIROM 🍷

Soft dumplings filled with smoked pork knuckle
Mekane knedle punjene dimljenom kolenicom
Allergens | Alergeni: 🌾 🥚 🐷

2.300



SOUPS | SUPE I ČORBE

MEDITERRANEAN FISH SOUP | MEDITERANSKA RIBLJA ČORBA

Mediterranean-style fish soup
Bogata riblja čorba sa mediteranskim začinima
Allergens | Alergeni: 🐟 🌾 🥚

2.100

ASPARAGUS POTAGE | POTAŽ OD ŠPARGLE

Silky asparagus soup
Svilenkasti potaž od špargle
Allergens | Alergeni: 🌾

900

BEEF SOUP WITH DUMPLINGS | JUNEČA SUPA SA KNEDLAMA 🍷

Clear beef soup with traditional dumplings
Bistra juneča supa sa domaćim knedlama
Allergens | Alergeni: 🌾 🥚

900

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MAIN COURSES | GLAVNA JELA

CHICKEN BREAST WITH TRUFFLE MOUSSE | PILETINA SA MUSOM OD TARTUFA

Juicy chicken with truffle mousse
Sočna piletina sa musom od tartufa
Allergens | Alergeni: 0 4
2.700

ORANGE DUCK | PAČJA PRSA U SOSU OD POMORANDŽE

Duck breast with orange sauce
Pačja prsa u sosu od pomorandže
Allergens | Alergeni: 0
3.900

TOURNEDO ROSSINI

Beef tenderloin with foie gras and red wine sauce
Goveđi file sa foie grasom i sosom od crvenog vina
Allergens | Alergeni: 0 8 9
7.400

LAMB CUTLETS | JAGNJEĆI KOTLETI

Grilled lamb cutlets
Grilovani jagnjeći kotleti
Allergens | Alergeni: 0 9
5.300

SEA BASS BEURRE MONTÉ | BRANCIN BEURRE MONTÉ

Sea bass fillet in Beurre Monté sauce
File brancina u Beurre Monté sosu
Allergens | Alergeni: 1 2 3 9
4.800

CAULIFLOWER STEAK | STEK OD KARFIOLA

Grilled cauliflower steak on hummus
Grilovani karfiol na humusu
Allergens | Alergeni: 3 0
1.900

Locally Sourced | Lokalnog porekla

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S T E A K S E L E C T I O N | O D A B I R S T E K O V A 100g

RIBEYE ARGENTINA

Argentinian ribeye with rich flavor and juiciness
Argentinski ribaj sa bogatim ukusom i sočnošću

Allergens | Alergeni: —
3.900

TENDERLOIN WAGYU

Top-quality Wagyu tenderloin with exceptional tenderness
Vrhunski Wagyu biftek sa izuzetnom mekoćom

Allergens | Alergeni: —
7.400

RIBEYE WAGYU AUSTRALIA

Australian Wagyu ribeye with fine marbling
Australijski Wagyu ribaj sa finim mermernim prugama

Allergens | Alergeni: —
6.800



S I D E D I S H E S | P R I L O Z I

Grilled Asparagus
Grilovane špargle
800

Truffle Mashed Potatoes
Pire krompir sa tartufima
Allergens | Alergeni: 0
1.200

Sautéed Vegetables
Sotirano povrće
700

Mashed Potatoes
Krompir-pire
Allergens | Alergeni: 0
900

French Fries
Pomfrit
600

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DESSERTS | DEZERTI

TROPICAL CAKE | TROPSKI KOLAČ

Luscious tropical cake with creamy filling and exotic fruit notes

Kolač inspirisan tropskim ukusima, sa bogatim kremastim punjenjem i osvežavajućim notama egzotičnog voća

Allergens | Alergeni: 0 0 0

1.200

VEGAN CAKE | VEGANSKI KOLAČ

Delicate vegan dessert, full of flavor with an exquisite texture

Lagani veganski desert, pun bogatog ukusa i savršene teksture

Allergens | Alergeni: 0

1.300

CHOCOLATE FANTASY | ČOKO FANTAZIJA

Chocolate cake with a rich cream and intense cocoa flavor, perfect for true chocolate lovers

Čokoladni kolač sa bogatom kremom i intenzivnim ukusom kakaa, savršen za prave ljubitelje čokolade

Allergens | Alergeni: 0 0 0

1.200

CRUNCHY NUT DESSERT | GRILIJAŠ

Crispy dessert with caramelized nuts and creamy filling

Hrskavi desert sa karamelizovanim orasima i kremastim punjenjem

Allergens | Alergeni: 0 0 0

1.100

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