



ENSO Summer menu 2022.

Tasting menu

1. Tasting menu (5 courses) – 4.900rsd

Please choose two starters, two main dishes and one sweet or let yourself be driven by inspiration of our chefs who will, according to your affinities, devise a special tasting menu for you. This tasting menu must be ordered by everyone at the table due to the sophisticated approach. Thank you for understanding.

2. Tasting menu (7 courses) – 6.300rsd

Please choose three starters, three main dishes and one sweet or let yourself be driven by inspiration of our chefs who will, according to your affinities, devise a special tasting menu for you. This tasting menu must be ordered by everyone at the table due to the sophisticated approach. Thank you for understanding.

3. Enso 10 freestyle – 8.900rsd

Let yourself be driven by inspiration of our chefs who will, according to your affinities, devise a special tasting menu for you. This tasting menu must be ordered by everyone at the table due to the sophisticated approach. Thank you for understanding.

Soups

1. Sea food Barigoule – 500rsd

Sea food Barigoule, a hearty fish broth complemented with prawns and scallops, with a dash of leek oli.

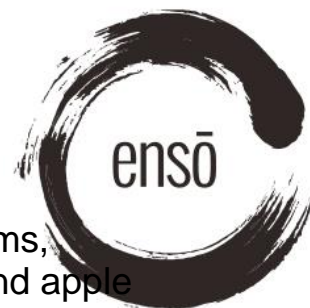
2. Tom Yum – 500rsd

Our take on the famous Thai Tom Yum soup.

Appetizer

1. Rabbit – 1400rsd

Rabbit confit cooked in duck fat, served on spinach coulis with crunchy pickled vegetables with banana, curry and youghurt ice cream.



2. **Goose** – 1400rsd

Slices of slow cooked goose with stuffing of seasonal mushrooms, goose liver and brandy, served on apricot coulis and red wine and apple pure, with goose stock gravy.

3. **Steak Tartare** – 1.600rsd

Prime minced beef fillet, seasoned with finely chopped shallots, pickles and Sicilian capers. Served with Foyot sauce, homemade mustard, cranberries in red wine, potato chips, homemade ketchup and Brioche.

4. **Octopus** -1.350rsd

Grilled Octopus with baby potato confit and a spicy aromatic herb salsa.

5. **Watermelon** – 1050rsd

Tuna-like Watermelon. Savory watermelon served with soya sauce.

6. **Foie Gras** – 1750rsd

Foie Gras, glazed with stout beer, served on apple, pear and dried fruit chutney.

7. **Macarons** – 1100rsd

Irresistible sweet and sour combo of macaroons with carrot and cheese filling.

8. **Scampi** – 1950rsd

Scampi in salt by Angel Leon.

Main courses

1. **Bream with serbian plum dumplings** – 2.100rsd



Bream with shallot compote plum duplings and creamy red pepper sauce

2. Chicken Sous with Truffles – 1.950rsd

Chicken with crispy skin, served with creamy white wine sauce, potatoes, with the addition of truffles.

3. Fillet Steak – 2750rsd

Our fillet steak is accompanied with pickled Chinese cabbage, crispy sweetbread, and spring onion espuma. To round off the flavours, it is served on a juniper and pepper sauce

4. Aubergine – 1400rsd

Aubergine is a key part of our gastronomic adventure, here we have honey glazed it, sprinkled with sesame seeds and served with rocket salad.

5. Lamb – 2.100rsd

Four lambs slow cooked, for up to 36 hours, in citrus with a sprinkle of olive oil. The roll is finished off in butter and served on cauliflower cream with mint gel and topped with with lamb bone gravy and Manchego cheese *espuma*.

6. Duck – 2.100rsd

Duck drumstick with sweet and sour sauce of orange, cauliflower and chestnuts

7. Turkey – 2.100rsd

Rolled roasted turkey stuffed with seasonal mushrooms and bacon served with sweet potato, charred onion and mushroom sauce.

8. Red Mullet – 1900rsd

Pan fried red mullet, served with sataraš (balkan ratatouille), fennel foam and red and white root vegetable crumble

9. Veal – 2.300rsd



Roasted veal ribs and fillet served on crunchy cabbage with bacon and junipers and a rich Riesling sauce

Salads

1. **Fresh salad mix** – 450rsd
2. **Green salad mix** with the addition of cherry tomatoes, parmesan and pine nuts – 600rs

Sweet

1. **Crunchy caramel cake** – 600rsd

Caramel coated with gingerbread crumble, served on gel made of coffee, dates and ginger ice cream.

2. **Lemon tart** - 600rsd

Refreshing lemon tart with pearls of white chocolate and basil ice cream

3. **Pear parfait** – 600rsd

Combine pears, cranberries, and angostura bitters, and you get probably the best cake ever

4. **Chocolate fantasy with truffles** – 600rsd

This magic chocolate delight will brighten your day. Chocolate cream and espuma served with white chocolate ice cream