



ENSO menu: Summer 2020

Tasting menu

1. Tasting menu (5 courses) – 3.900rsd

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) – 4.900rsd

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 – 6.900rsd

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 – 400rsd

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.

3. Soup of the day – 350rsd



Appetizer

1. Duck Confit Croquettes – 600rsd

with citrus coulis and feta cheese, a perfect introduction to Enso 's world of flavours and an ideal partner to a choice glass of wine

2. Rabbit – 850rsd

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

3. Terrine of walnuts and tamarind – 700rsd

Terrine of walnuts and tamarind served with a piquant pepper cream, paté of dried apricot, chews nuts, coconut and curry. All complemented by a sharp celery salad. 100% Vegan

4. Goose – 900rsd

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.

5. Steak Tartare – 1000rsd

Steak Tartar with truffles and potato crisps gives this classic dish a new and aromatic angle.

6. Duck pâté - 900rsd

Duck pâté, reinforced with flavours of strawberries, coriander and dark chocolate, a dish that sparks the desire of those who love the combination of sweet and salty

7. Tuna – 950rsd

This meal brought tuna back into the land of unusual flavors. Prepared with chicken cream and soya sauce, served with rice chips and parsley-flavored maltodextrin.



Main courses

1. Chicken Sous – 1.450rsd

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

2. Zander – 1.350rsd

Grilled fillet of zander fish with crispy polenta, red cabbage and peanut purée, and broccoli coulis

3. Lamb – 1.650rsd

Roasted Lamb shoulder served with eggplant purée, feta cheese roll and light cumin sauce.

4. Beef Fillet – 1.750rsd

Fillet of Beef, with artichokes, crunchy hazelnuts, and black pepper crust, for those who appreciate a dish with character

5. Duck – 1.550rsd

Roast duck breast fillet and leg, served on a cream of Granny Smith apples with red cabbage and Sauce Royale

6. Handmade Tagliatelle - 900rsd

A must try. Served with a refreshing combination of asparagus, smoked roe and lemon, a perfect summer dish

7. Aubergine – 800rsd

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



8. Mangalitsa fillet – 1700rsd

Mangalitsa and pork belly fillet, served with bean ragu and cream, with red cabbage puree.

9. Sea bass – 1450

Sea bass fillet, chicory and truffle puree, glazed chicory, parmesan foam and fresh truffles

10. Roast beef and kefte – 1850rsd

Combo of herb crusted roast beef and kefte served with aubergine, sweet potato purée, and pickled shallots. Ideal for lovers of meat and skilfully combined spices

Salads

1. Fresh salad mix – 250rsd
2. Green salad mix with the addition of cherry tomatoes, parmesan and pine nuts – 450rsd

Sweet

1. Crunchy caramel cake – 450rsd

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

2. Hazelnut and walnut 450rsd

Hazelnut and walnut sponge cake served with a scoop of hazelnut ice-cream, a nougat ball and a cube of dehydrated goat's milk yoghurt

3. The Pine Cone – 450rsd

Chocolate mousse with lemon gel, lime crunch, green tea sponge and lemon verbena ice cream, as spectacular to the palate as it is to the eye

4. Pear parfait – 450rsd

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

