

Srpska zakuska Njeguška pršuta, goveđa pršuta, kulen sir, kajmak, paprika u pavlaci proja i dekoracija	Serbian snack Njegushi-prosciutto, beef prosciutto, kulen, cheese, kajmak, pepper in sour cream, proja and decoration
Njeguška pršuta sa dinjom Dinja, pršuta, masline	Njegushi prosciutto with melon Melon, prosciutto, olives
Goveđa pršuta Pršuta, masline, dekoracija	Beef prosciutto Prosciutto, olives, decoration
Tatar biftek Sitno seckan biftek, začini, puter, tost	Tatar steak Chopped steak, seasons, butter, toast
Karpačo od junećeg filea Juneći file, parmesan, maslinovo ulje, puter, tost	Beef fillet carpaccio Beef fillet, parmesan, olive oil, butter, toast
Dimljeni losos Losos dimljeni, zelena salata, limun, puter, tost	Smoked salmon Smoked salmon, lettuce, lemon, butter, toast
Kladovski kavijar Kavijar na ledu, tostirani hleb, puter, dekoracija	Kladovski caviar Caviar on ice, toasted bread, butter, decoration
Salata "Dedinje" Salata puterica, listovi jabuke, gorgonzola, orasi, limun, neutralna pavlaka	Salad "Dedinje" Lettuce, apple slices, gorgonzola, walnuts, lemon and cream
Salata od plodova mora Plodovi mora, beli luk, paradajz, začini, dekoracija	Sea food salad Sea food, garlic, tomato, seasons and decoration
Kapreze salata Paradajz, mocarela, bosiljak, masline, maslinovo ulje, dekoracija	Caprese salad Tomatoe, mozzarella, basil, olives, olive oil decoration
Grčka salata Paradajz, krastavac, crveni luk, paprika sir feta, masline, origano, maslinovo ulje	Greek salad Tomatoe, cucumber, red onion, pepper feta cheese, olives, origano, olive oil
Cezar salata Pileće belo meso, ajzberg salata, dresing začini, hrskavi listovi pečene slanine	Caesar salad Chicken breasts, iceberg salad, dressing seasons, crunchy bacon slices
Biftek salata Biftek, zeleni miks, radič, rukola Lolo bjonda, kapar, Grana padano	Steak salad Steak, green salad mix, chicory, arugula Lollo bionda, caper, Grana padano
Dimljena pastrmka sa rukolom i pinjolima Fileti dimljene pastrmke, rukola salata pinjoli, paradajz, maslinovo ulje	Smoked trout with rocket and pignoli Smoked trout fillet, rocket salad, pignoli tomatoe, olive oil
Paprika u pavlaci	Pepper in sour cream
Pasulj prebranac	Baked beans with onion



SUPE I ČORBE

SOUPS

**Goveđa supa sa knedlama
od griza ili rezancima**

**Beef soup with grits dumplings
or noodles**

Teleća ragu čorba

Weal ragu soup

Portaž od pečuraka

Mushroom pottage

Bujon sa jajetom

Egg broth

Paradajz čorba

Tomatoe soup



Grilovani kamember sa pečurkama

Sir na žaru, vrganji, šampinjoni, lisičarke bukovače, ulje od tartufa, pavlaka rukola, začini

Pohovani kačkavalj

Kačkavalja, brašno, jaja prezle, tartar sos

Punjene pečurke sa gorgonzolom i dimljenim lososom

Crni rižoto sa plodovima mora

Morski plodovi, maslinovo ulje, začini, tinta od sipe, belo vino, paradajz, riža

Rižoto od vrganja sa šafranom

Vrganji, maslinovo ulje, začini, riža šafran, parmesan

Grilovano povrće sa semenom lana i bundevinim uljem

Tikvice, plavi patlidžan paprika šargarepa celer, pečurke, luk, paradajz

Njoke bele sa četiri vrste sira

Njoke, gorgonzola, bri kačkavalj, gauda neutralna pavlaka

Torteline sa pršutom vrganjima i pavlakom

Maslinovo ulje, vrganji, pršuta, začini pavlaka, parmesan, torteline

Taljatele sa vrganjima i bri sirom

Maslinovo ulje, beli luk, vrganji, belo vino rastopljeni bri sir, pavlaka, peršun

Pene "Arabijata"

Maslinovo ulje, beli luk, paradajz, pelat začini, pene, parmesan

Pečurke na žaru

Pirinač, pečurke, zelena salata, dekoracija

Špageti sa teletinom i tartufima

Grilled camember with mushrooms

Grilled cheese, porcini mushroom, lisičarke mushrooms, oyster mushrooms, rocket bukovače, truffle oil, sour cream, seasons

Breaded catchkaval

Catchkaval, flour, egg bread crumbs, tartar sauce

Stuffed mushrooms with gorgonzola and smoked salmon

Black risotto with sea food

Sea food, olive oil, seasons, squid ink white wine, tomatoe, rice

Porcini risotto with safran

Porcini mushroom, olive oil, seasons rice, safran, parmesan

Grilled vegetables with flax seed and pumpkin oil

Zucchini, eggplant, pepper, carrot, celery mushrooms, onion, tomatoe

White gnocchi with 4 kinds of cheese

Gnocchi, gorgonzola, brie, cachkavallo gauda, cream

Tortellini with prosciutto porcini and sour cream

Olive oil, porcini, prosciutto, seasons sour cream, parmesan, tortellini

Tagliatelle with porcini and brie cheese

Olive oil, garlic, porcini, white wine melted brie, sour cream, parsley

Penne "Arrabbiata"

Olive oil, garlic, tomatoe, pelat, seasons penne, parmesan

Grilled mushrooms

Rice, mushrooms, lettuce, decoration

Spaghetti with veal and truffles





**Fileti dimljene losos pastrmke
sa bademom**

..... **Smoked salmon trout fillet with
almond**

Pastrmka na žaru

..... **Grilled trout**

Brancin - sos verde - zelena salsa

Fileti brancine, rižoto od spanača, sos verde
od peršuna bosiljka, ringlica i kaprija

..... **Sea bass - verde sauce - green salsa**

Sea bass fillet, spinach risotto, verde sauce
parsley, basil, anchovie and capar

**File „Pangasijus
na dalmatinski način**

File panga, krompir, blitva
maslinovo ulje, beli luk

..... **Pangasius fillet**

Dalmatian way

Panga fillet, potatoe
mangel, olive oil, garlic

Lignje na žaru

Lignje patagonika, maslinovo ulje, blitva
krompir, beli luk, limun

..... **Grilled calamari**

Calamari patagonika, olive oil
mangel, potatoe, garlic, lemon

File od smuđa "Menijer"

Fileti smuđa, limun, kapri, peršun

..... **Perch fillet "Menier"**

Perch fillet, lemon, capar, parsley

Lignje pržene

Lignje patagonika pržene na kolutiće
limun, dekoracija

..... **Fried calamari**

Fried patagonika calamari rings
lemon, decoration

Orada na žaru

Orada u koži, začini, krompir, blitva

..... **Grilled gilthead**

Gilthead in skin, season, potatoe, mangle

Gambori na buzaru

Očišćeni gambori, pelat paradajz
beli luk, belo vino, tost hleb

..... **Shrimps steamed in wine**

Gambori, pelat tomatoe, garlic
white wine, toasted bread

Gambori na žaru

Gambori, limun, dekoracija

..... **Grilled shrimps**

Shrimps, lemon, decoration





Jagnjeće pečenje **Lamb roast**

Praseće pečenje **Pork roast**

Rolovane teleće grudi **Rolled veal**

Dinstana teletina u pikant sosu **Stewed veal in picant sauce**
Teleća plećka, suva slanina, pečurke
kiseli krastavci, kapri, celer
šargarepa, crni luk
Veal, dry bacon, mushrooms, pickles
capar, celery,
carrot, onion



ELA PO PORUDŽBINI

- Turnedo "Dedinje" - sos vrganji**
- Teleći file "Imperijal"**
- Teleći file, šunka, kiseli krastavčići
- Grilovani teleći kotlet, fondi**
- od kozijeg sira, inćuna i badema
- "Oficirska šnicla"**
- Pršuta, kačkavalj, taljatele, šnicla
- Rostirane ćureće grudi**
- sa kremom od vrganja i majčinom dušicom
- Ćurka sa mlincima**
- Ćureći file, mleko, pavlaka, gorgonzola
mlinci, parmesan
- Ćureći file sa mocarelom i bosiljkom**
- Pohovani ćureći file sa susamom**
- Pileći file u sosu od pomorandže**
- Pileći file, šećer, đus, med, vermut
- Pileći file u kari sosu**
- Pileći file u sosu od nane**
- Pileći file u gorgonzola sosu**
- Pileći file u sosu od tartufa**
- Punjene pileće grudi u slanini**
- Pileći file, blitva, kajmak
čeri paradajz, slanina
- Juneći file u sosu od zelenog bibera**
- Juneći file u "Rokfor sosu"**
- Juneći file u maslinovom ulju**
- Ramstek "Lionez"**
- Ramstek, sos od crnog luka, dekoracija
- Teleći medaljoni u sosu od šampinjona**
- Sote "Stroganov"**
- Plava traka** - tartar sos
- Karadžorđeva šnicla** - tartar sos
- Bečka šnicla** - tartar sos
- Teleća natur šnicla**
- Teleći kotlet na "srpski" način**
- Teleći kotlet „srpska garnitura



DISHES "A LA CARTE"

- Turnedo "Dedinje" - porcini sauce**
- Veal fillet "Imperial"**
- Veal fillet, ham, pickles
- Grilled veal chop, fondui**
- Goat cheese, anchovies and almond
- "Officer escalope"**
- Prosciutto, Caciocavallo, tagliatelle, escalope
- Roasted turkey breasts**
- with porcini cream and thyme
- Turkey with mlinci**
- Turkey fillet, milk, sour cream, gorgonzola
mlinci, parmesan
- Turkey fillet with mozzarella and basil**
- Breaded turkey fillet with sesame**
- Chicken fillet in orange sauce**
- Chicken fillet, sugar, juice, honey, vermouth
- Chicken fillet in curry sauce**
- Chicken fillet in mint sauce**
- Chicken fillet in gorgonzola sauce**
- Chicken fillet in truffle sauce**
- Stuffed chicken breasts in bacon**
- Chicken fillet, mange, kajmak
cherry tomatoe, bacon
- Beef fillet in green pepper sauce**
- Beef fillet in "Rockfor sauce"**
- Beef fillet in olive oil**
- Rumpsteak "Lionez"**
- Rumpsteak, onion sauce, decoration
- Veal medallions in mushroom sauce**
- Saute "Stroganoff"**
- Cordon bleu** - tartar sauce
- "Karadjordje" escalope** - tartar sauce
- Escalope "A la Viennes"** - tartar sauce
- Veal escalope "A la nature"**
- Veal chop "Serbian way"**
- Veal chop, serbian garnish

SPECIJALITETI KUĆE ZA DVE OSOBE

“Vojna tajna“

Punjeni laks kare, turnedo sa sosom od vrganja, korpica od testa sa piletinom u kari sosu, grilovane tikvice i plavi patlidžam, brokoli, karfiol, šargarepa

Pikata “Lombarda“

Noazeti od svinjskog filea, pirinač, provensal sos, dekoracija

Leskovački urnebes

Teleće meso i raznovrsno povrće gratinirano sa pavlakom i jajima

HOUSE SPECIALITIES FOR TWO

“Top Secret“

Stuffed lux loin, turnedo with porcini sauce “dough basket” with chicken in curry sauce grilled zucchini, and eggplant, broccoli cauli flower, carrot

Picata “Lombarda“

Pork fillet noisettes, rice, provencal sauce, decoration

“Leskovacki urnebes”

Veal and assorted vegetables, gratinated with sour cream and eggs



JJELA SA ROŠTILJA

Ražanj "Dedinje"
 Domaća kobasica
 juneći file, laks kare, teleći kotlet
 slanina, luk, dekoracija

**Punjena bela vešalica
 u slanini**

Leskovačka mućkalica

**Pileći paketići sa
 kačkavaljem u slanini**

Bela vešalica

Svinjski ražnjići na žaru

Ćureći file na žaru

Pileći file na žaru

**Gurmanska ili
 punjena pljeskavica**

Leskovački uštipci

**Ćevapi ili pljeskavica
 na kajmaku**

Mešano meso

Svinjski file na kajmaku

Teleći kotlet na žaru

Pileći ražnjići u slanini

Domaće kobasice

Biftek na žaru

Ramstek na žaru

GRILLED DISHES

Grill "Dedinje"
 Domestic homemade sausage
 beef fillet, lux loin, veal cutlet, bacon
 onion, decoration

**Stuffed sliced pork tenderloin
 in bacon**

"Leskovac muckalica"

**Chicken nuggets with kachkaval
 in bacon**

Sliced pork tenderloin

Grilled pork kebab,

Grilled turkey fillet

Grilled chicken fillet

**Gourmet or stuffed
 serbian hamburger**

"Leskovacki ustipci"

*"Cevapi or pljeskavica
 on kajmak"*

Mixed meat

Pork fillet on kajmak

Grilled veal chop

Chicken kebab in bacon

Homemade sausages

Grilled beef steak

Grilled rumpsteak





VARIVA



STEWES

Pomfrit	Pommes frites
Spanač	Spinach
Pirinač, šargarepa	Rice, carrot
Mladi krompiriči	Young potatoes
Brokoli	Broccoli
Karfiol, kukuruz šećerac	Cauli flower, sweet corn
Prokelj	Brussel sprouts
Mešano varivo	Mixed stew

SALATE

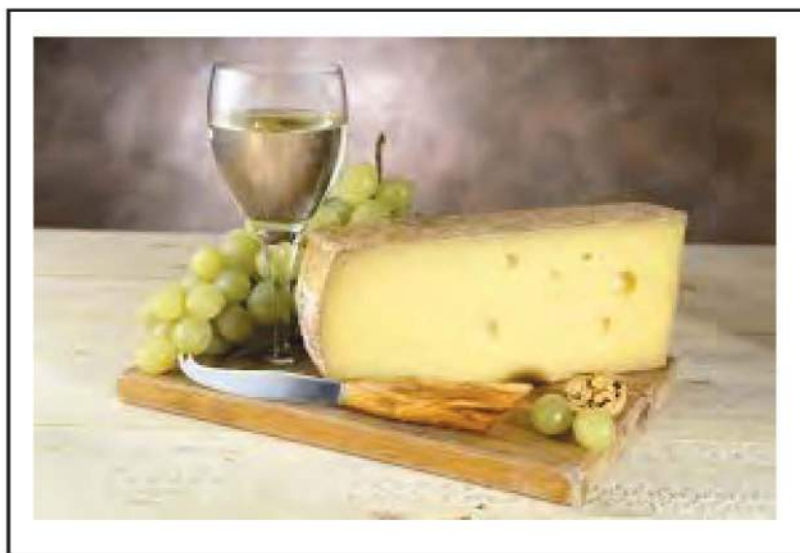
SALADS

Vitaminska salata	Vitamin salad
Zelena salata	Lettuce salad
Mix zelenih salata	Four kinds of lettuce
Krastavac	Cucumber salad
Paradajz	Tomatoe salad
Radič	Raddichio salad
Urnebes	<i>“Urnebes“</i> ground hot pepper with cheese - spicy
Šargarepa	Carrot salad
Rukola	Rocket salad
Mešana salata	Mixed salad
Pečena paprika	Grilled pepper
Srpska salata	Serbian salad
Šopska	Serbian salad with cheese
Kupus	Cabbage salad
Ljute papričice	Hot pepper in oil sauce





Sir srpski mlad	Serbian mild cheese
Sjenički sir	Sjenica cheese
Kačkavalj	Caciocavallo
Koziji sir	Goat cheese
Selam sir u ulju	Selam
Gorgonzola	Gorgonzola
Selekcija domaćih sireva	Assorted domestic cheeses
Gauda	Gauda
Kamenber	Cummenber
Bri	Brie
Grana Padano	Grana Padano
Kajmak	Buttery Milk Creeme
Zlatiborski kajmak	Buttery Milk Creeme from Zlatibor
Selekcija stranih sireva	Assorted imported cheese



UOSLASTICE

DSSERTS

Ester hazi	Esterhazi cake
Reform torta	Reform cake
Tiramisu	Tiramisu
Cheese cake	Cheese cake
Suva pita sa orasima	Serbian walnut pie
Srneća leđa	Chocolate cake
Orasnice	Walnut crunchy biscuits
Palačinke po želji	Pancakes
Palačinke u vinskom	Pancakes in a wine chateau
šatolu za 2 osobe		for two
Voćna salata	Fruit salad
Voćni kup	Fruit coupe
Parfe od lešnika	Hazelnut parfait
Sladoled	Ice cream
Voće sezonsko	Seasonal fruits
Kuver		Couvert

