

**K**ADA U DOBRIM STVARIMA UŽIVAŠ:

**kada sreću znaš da odmeriš**

i sa drugim sa zadovoljstvom da je podeliš...

Kada male stvari  
-sa velikim su ravnopravne-

KADA SU | DAN | NOĆ

PO MERI | 1 2 3 3 4 5 | JEDNOJ

a sve što život nosi

PO MERI | JEDNOJ | DRUGOJ

**JEDNAKO = DOBRI**

KAD U ŽIVOTU UŽIVAŠ

A PODELITI TO ZNAŠ,

**PO UKUSU DOBROM**

kada te poznaju.!

ETO TO, TO JE:

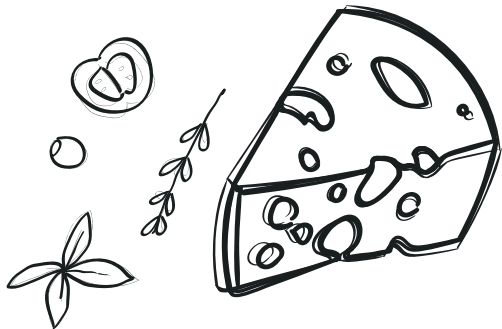
**PASENT**



# MENU

## APPETIZERS

- **Cornbread** 540  
with homemade kaymak  
(clotted cream)
- **Homemade rolled  
cheese** 690  
with olive oil and herbs
- **Goat cheese plate** 890  
our choice of goat cheeses  
from Fruška Gora
- **Selection of cheeses** 890  
four goat and two cow cheeses
- **Bruschetta with  
roasted pepper pesto** 640
- **Smoked and  
marinated fish** 1390  
and bruschetta with roasted  
pepper pesto



- **Pasent plate** 1490  
a selection of local cold cut  
specials and homemade cheeses  
with cornbread, ajvar and kaymak
- **For hamlovers** 1200  
homemade ham, cornbread  
and rolled cheese

## SOUPS

- **Fish soup** 0.5 l 690  
with Danube carp
- **White fish soup** 0.4 l 740  
with perch fillet  
and vegetables
- **Fish stew** 0.5 l 1090  
with Danube catfish  
(boneless)  
\*noodles of your choice:  
homemade noodles 280  
turoš čušo (noodles with  
feta cheese and bacon) 550
- **White veal soup  
with liaison** 0.5 l 590
- **Vegetable  
pottage** 0.4 l 590  
daily chef's selection
- **Cold cucumber  
soup** 0.4 l 590  
with dill and garlic

## SPIRITS

### WHISKEY

- Chivas Regal 0.03 l 490
- Jack Daniel's 0.03 l 390
- Jack Daniel's  
Single Barrel 0.03 l 660
- Ballantine's 0.03 l 300
- Teacher's 0.03 l 300
- Johnnie Walker 0.03 l 340
- Johnnie Walker  
Black 0.03 l 520
- Jameson 0.03 l 320
- Jim Beam 0.03 l 330
- Jim Beam Black 0.03 l 490
- Four Roses 0.03 l 330
- Two Doves 0.03 l 300
- Maker's Mark 0.03 l 490
- Southern Comfort 0.03 l 300

### IMPORTED LIQUORS

- Smirnoff vodka 0.03 l 300
- Absolut vodka 0.03 l 300
- Beefeater gin 0.03 l 300
- Hendrick's gin 0.03 l 440
- Captain Morgan rum 0.03 l 300
- Havana rum 0.03 l 300
- Diplomatico rum 0.03 l 600
- Tequila 0.03 l 300
- Martini Bianco 0.03 l 300
- Campari 0.03 l 320
- Ramazzotti 0.03 l 300
- Jägermeister 0.03 l 300
- Absinthe 0.03 l 300
- Baileys 0.03 l 350
- Malibu 0.03 l 260

### COGNAC

- Hennessy VS 0.03 l 520
- Courvoisier VS 0.03 l 550
- Martell XO 0.03 l 2150
- Rémy Martin VSOP 0.03 l 740

### DOMESTIC LIQUORS

- Gorki list 0.05 l 280
- Atlantic vodka 0.05 l 260
- Mr. Chura gin 0.03 l 360
- Domestic gin 0.05 l 180
- Vermouth 0.1 l 200
- Vinjak (Serbian  
brandy) 0.05 l 260
- Vinjak 5 VS 0.03 l 300
- Soko vinjak 0.03 l 370

### FRUIT BRANDY

- Stara Sokolova  
plum 5 years old 0.03 l 410
- Stara Sokolova  
quince 12 years old 0.03 l 790
- Stara Sokolova quince 0.03 l 450
- Stara Sokolova apricot 0.03 l 490
- Stara Sokolova pear 0.03 l 410
- Benišek quince 0.03 l 290
- Benišek apricot 0.03 l 290
- Benišek pear 0.03 l 290
- Benišek walnut 0.03 l 250
- Benišek loza grape 0.03 l 290
- Honey brandy 0.03 l 290

## BEER

### BOTTLED

• Heineken	0.25 l	420
• Heineken silver	0.25 l	420
• Heineken zero	0.25 l	420
• Zaječarsko light	0.33 l	260
• Zaječarsko dark	0.33 l	340
• Amstel	0.33 l	390
• Laško	0.33 l	340
• Birra Moretti	0.33 l	330
• Paulaner wheat	0.51	500
• Sol	0.33 l	510

### DRAFT

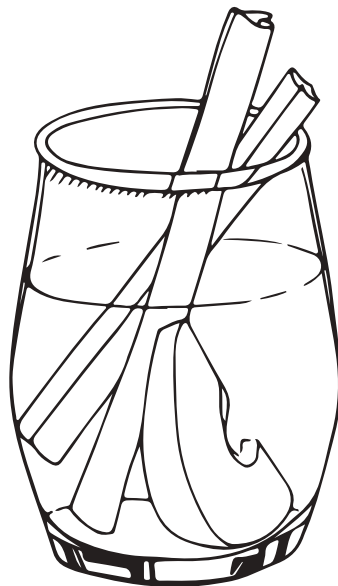
• Heineken	0.25 l	290
• Heineken	0.5 l	465
• Laško	0.3 l	250
• Laško	0.5 l	390

## CIDERS

• Insajder Raspberry	0.33 l	500
• Insajder Apple	0.33 l	500
• Šnja cider	0.33 l	660

## ENERGY DRINKS

• Guarana	0.20 l	330
• Red Bull	0.25 l	440



## MAIN COURSE SALADS

- **Pasent salad** 1540  
smoked and marinated fish on a bed of salad with cherry tomatoes, rocket, lettuce and onion, arugula, topped with olive oil
- **Cock-a-doodle-doo** 1190  
grilled chicken fillet on tomato, cucumber, corn and lettuce salad with feta cheese on top, topped mayonnaise dressing and sour cream
- **Steak salad our way** 1490  
grilled steak baked on request on a bed of cherry tomato, rocket and lettuce salad, topped with cow's cheese, aceto cream and olive oil
- **Carpaccio** 1390  
carpaccio with smoked beef on a bed of cherry tomato and lettuce salad, rocket with a mustard, honey and orange juice dressing

## VEGAN MEALS

- **Vegetarian pasta** 990  
with porcinis and mushrooms
- **Caprese salad our way** 840  
with tomatoes, domestic rolled cheese and aceto cream
- **Vegan mix combination** 940  
grilled vegetables with fried potatoes, rocket and cherries tomato, topped with aceto cream



## FOOD FOR OUR YOUNG GUESTS

- **Small portion of éevapi** 790  
with French fries and ketchup
- **Chicken fingers** 890  
with French fries and ketchup

# MAIN MEAT COURSES

- **Beef ribs with jam** 1990  
in red onion jam with  
mashed potatoes
- **Pork ribs with  
BBQ sauce** 1780  
with fried potatoes
- **Smoked pork fillet** 1890  
**in kaymak sauce**  
(clotted cream sauce)  
with fried potatoes
- **Pasent pork fillet** 2190  
medallions breaded in  
walnuts, served on carrot  
puree with crispy bacon and  
almond flakes, topped with  
prune and red wine sauce
- **Chicken fillet** 1480  
with a porcini and mushroom  
sauce, and fried potatoes  
and grilled vegetables on  
the side
- **Smoked chicken  
drumsticks** 1440  
with grilled vegetables and  
fried potatoes
- **Rolled chicken  
skewers** 1490  
with grilled vegetables  
and fried potatoes

- **Ćevapčići** 1390  
with fried potatoes, onion  
and kaymak (clotted cream)
- **Roast veal on puree** 2590  
with celery puree, drizzled  
with a dark beer sauce
- **Steak** 3350  
with grilled vegetables  
and fried potatoes  
\*sauce of your choice:  
green pepper sauce 400  
gorgonzola sauce 450  
homemade cream sauce 400  
boletus and mushroom sauce 400



# JUICES

## NON-CARBONATED

- **Gusto** 0.2 l 290  
(apple, blueberry, orange,  
peach, strawberry)
- **Fuzetea peach** 0.25 l 290
- **Lemonade** 0.3 l 250
- + **Mona's syrup** 60  
(peach, watermelon, passion fruit)
- **Domestic Elderflower juice** 0.3 l 250
- **Domestic Peppermint juice** 0.3 l 250
- **Fresh orange juice** 0.2 l 350
- **Fresh mixed fruit juice** 0.2 l 390  
(orange, lemon, grapefruit)
- **Fresh grapefruit juice** 0.2 l 400
- **Cedevita** 0.2 l 220

## CARBONATED

- **Pepsi / Pepsi max** 0,25 l 280
- **Mirinda** 0,25 l 280
- **7 up** 0,25 l 280
- **Evervess bitter lemon** 0,25 l 280
- **Tonic** 0,25 l 300
- **Cocta** 0,25 l 280
- **Tonic Thomas Henry** 0,2 l 500



# WATER

## NON-CARBONATED

- **Aqua viva** 0.33 l 220
- **Aqua viva** 0.75 l 410
- **Aqua viva** 1 l 390

## CARBONATED

- **Knjaz Miloš** 0.33 l 220
- **Knjaz Miloš** 0.75 l 410
- **Knjaz Miloš** 1 l 390
- **Knjaz Miloš** 0.33 l 270  
(orange, lemon)

# HOT DRINKS

- **Espresso** 210
- **Caffe Americano** 210
- **Espresso with milk** 230
- **Cappuccino** 250
- **Caffe Latte** 255
- **Nescafe** 250
- **Hot chocolate** 300
- **Tea** 210
- **Mulled white/red wine** 0.2 l 300
- **Monin sirup** 60  
(Chocolate Cookie, Irish Cream, Caramel)
- **Honey** 40
- **Whipped cream** 60
- **Soy milk** 0.1 l 70
- **Milk** 0.2 l 100

# WINE CARD

## WINE BY THE GLASS

• Chardonnay- Belo Brdo, Čerević	0,125l	490
• Bela Harmonija (Sauvignon Blanc)- Veritas, Sr. Karlovci	0,125l	450
• Mister & Ja Riesling - Versus - Kiš, Sr. Karlovci	0,125l	450
• Tamjanika - Vinarija Apatović, Sr. Karlovci	0,125l	400
• Tri Roze Koze (Cabernet Sauvignon, Merlot, Syrah)- Erdevik	0,125l	400
• Roze Domina (Cabernet Sauvignon, Cabernet blanc)- Veritas, Sr. Karlovci	0,125l	450
• Crvena Meduza (Cabernet Sauvignon, Merlot)- Art et Vinum, Sr. Karlovci	0,1l	480
• Bela Meduza (Chardonnay, Neoplanta), - Art et Vinum, Sr. Karlovci	0,1l	480
• Merlot- Veritas, Sr. Karlovci	0,125l	640
• Aurelius (Cabernet Sauvignon, Merlot) - Kovačević, Irig	0,125l	600
• Fresco Bianco (Italijanski Riesling, Župljanka, Neoplanta)- Kovačević, Irig	0,125l	400

## DRAFT WINES

• Italijanski rizling Mrđanin, Sr. Karlovci	1l	1580
• Chardonnay Mrđanin, Sr. Karlovci	1l	1580
• Sauvignon Blanc Kosović, Sr. Karlovci	1l	1580
• Sila Petrović, Sr. Karlovci	1l	1580
• Rose (Cabernet Sauvignon), Petrović, Sr. Karlovci	1l	1580
• Cabernet Sauvignon Mrđanin, Sr. Karlovci	1l	1580

### Bermet!

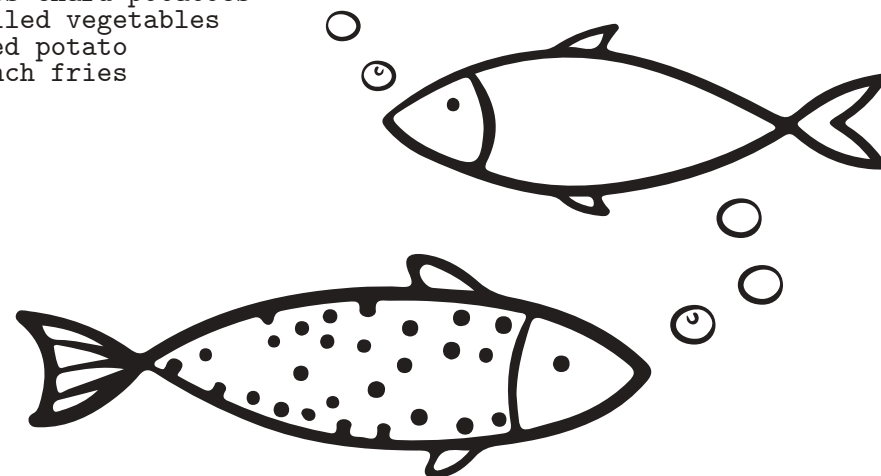
“The drink of the gods from Fruška Gora” Bermet is a dessert wine made with spices, herbs and fruits. Traditionally, it has been made in Sremski Karlovci for several centuries. Red or white, the choice is yours. The same as with the Gugelhupf, there are many stories and legends that surround the Bermet. In any case, if you are missing a little bit of something in your everyday life, a glass of Bermet and some good company will certainly do the trick.

## MAIN FISH COURSES

• Grilled perch fillet	2190	• Catfish fried in corn flour on a cooking disc	4900/1kg
• Perch à l'Orly	2290	• Grilled catfish	4900/1kg
• Smoked trout fillet	1840	• Carp fried in corn flour on a cooking disc (steaks)	4490/1kg
• Trout fillet with white wine sauce	1840	• Grilled carp (steaks)	4490/1kg
• Perch fried on corn flour on a cooking disc	4900/1kg	• Sterlet fried in corn flour on a cooking disc	5490/1kg
• Grilled perch	4900/1kg	• Smoked carp (steaks)	5400/1kg

We serve a side dish of your choice with the fish:

- Potato salad
- Swiss chard potatoes
- Grilled vegetables
- Fried potato
- French fries



## SIDE DISHES

- **Fried potatoes** 390  
(ketchup)
- **French fries** 390  
(ketchup)
- **Mashed potatoes** 280
- **Potatoes with chard** 360
- **Chard** 340
- **Grilled vegetables** 490
- **Olives** 250
- **Scoop of kaymak** 190  
(clotted cream)



## SALADS

- **Tomato salad** 390
- **Fresh cucumber** 390
- **Fresh cabbage salad** 350
- **Mixed fresh salad** 350  
(tomato, cucumber and cabbage)

- **Tomato salad with cheese** 420
- **Cucumber with a double cream** 410
- **Vitamin salad** 480
- **Serbian salad** 370
- **Shopska salad** 420
- **Greek salad** 480
- **Garden salad** 390
- **Lettuce** 290  
(seasonal)
- **Lutuce salad with rocket and cherry tomatoes** 480
- **Fresh chilli pepper** 130
- **Roasted peppers** 370
- **Roasted chilli peppers** 350
- **Homemade ajvar** 390  
(vegetable spread)
- **Potato salad** 280
- **Pickled cabbage** 340  
(seasonal)



## Gugelhupf !

No one knows for sure when and where the Gugelhupf cake was first made. The only thing we can say for a fact is that it is the oldest cake that comes out of a mold. The Germans, the French, the Italians and the Austrians have all laid claim to it. It was served only at European courts and only the extremely wealthy, privileged minority could afford it, all the way until the beginning of the 20th century. The Gugelhupf cake is a one of a kind not only because of its shape and taste but because you can eat it any time of the day and with any drink.

## DESSERTS

- **Pasent juicy treat** 490  
caramel topped semolina sponge cake with three kinds of milk
- **Our cremeschnitte** 470
- **Chocolate miracle** 470  
sour cherry topped chocolate tart
- **Pasent sweet opium** 540  
hot cold combination gluten-free poppy seed cake and white chocolate, served in cold vanilla cream, topped with cherry
- **Ljuba's pie with sour cherries and walnuts** 560  
hot pie served with vanilla ice cream
- **Pasent Crêpes** 540  
with sauce of prunes and almonds, fried in butter, and freshly squeezed orange juice
- **Gugelhupf** 440  
a Sremski Karlovci treat with chocolate, raisins, cranberries and almonds
- **Baklava our way** 460
- **Homemade noodles with poppy seeds** 390
- **Homemade noodles with walnuts** 390
- **Crêpes** 440  
with a filling of your own choice: apricot or plum jam, eurocream cocoa spread, eurocream cocoa spread and ground plasma biscuits, walnuts

ADDITION: Ice cream cone 150 dinars.

All prices are given in RSD.

Cover charge 130 RSD/ person.

Please let us know if you have any special demands with respect to allergens.