


KADA 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  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:

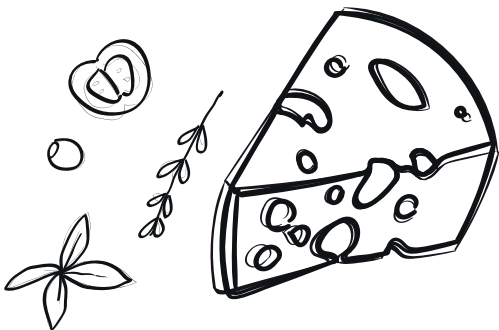
PASENT



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
- 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

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
- Perla quince 0.03 l 290
- Perla apricot 0.03 l 290
- Perla pear 0.03 l 290
- Domestic 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
• Kapuziner	0.51	560
• Sol	0.33 l	510

DRAFT

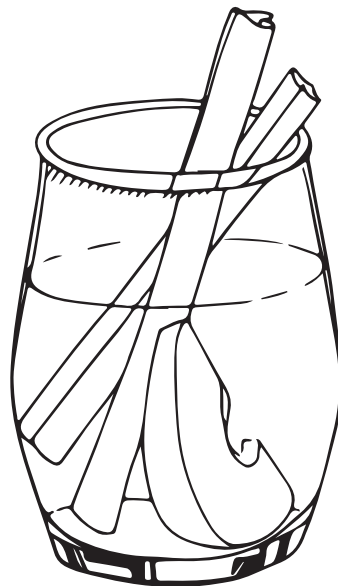
• Heineken	0.25 l	290
• Heineken	0.5 l	465
• Laško	0.3 l	250
• Laško	0.5 l	390

CIDERS

• Somersby apple	0.33l	460
• Somersby pear	0.33l	460

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 čevapi** 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
- **Beef ramsteak with
mashed potatoes** 2390
flavored with
parmesan and chives
- **Pork ribs with
BBQ sauce** 1780
with fried potatoes
- **Smoked pork fillet
in kaymak sauce** 1890
(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
- **Smoked pork
ham hock** 1690
seasonal side dish
- **Ćevapčići** 1390
with fried potatoes, onion
and kaymak (clotted cream)
- **Chicken fillet** 1490
with a porcini and mushroom
sauce, and fried potatoes
and grilled vegetables on
the side
- **Breaded chicken** 1490
**stuffed with homemade
rolled cheese**
served with mashed potatoes
flavored with juicy
dried tomatoes
- **Smoked chicken** 1440
drumsticks
with grilled vegetables and
fried potatoes
- **Rolled chicken** 1490
skewers
with grilled vegetables
and fried potatoes
- **Roast veal on puree** 2590
with celery puree, drizzled
with a dark beer sauce
- **Slow cooked veal** 2090
**cheeks with gnocchi
in vegetable 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
- **Cedevita** 0.2 l 220
- **Lemonade** 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
- **Domestic Elderflower juice** 0.3 l 250
- **Domestic Peppermint juice** 0.3 l 250

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 460
- **Aqua viva** 1 l 390

CARBONATED

- **Knjaz Miloš** 0.33 l 220
- **Knjaz Miloš** 0.75 l 460
- **Knjaz Miloš** 1 l 390

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 360

ADDITIONS

- **Monin sirup** 60
(Chocolate Cookie, Irish Cream, Caramel,
Peach, Watermelon, Passion Fruit)
- **Honey** 40
- **Whipped cream** 60
- **Soy milk** 0.1 l 70
- **Milk** 0.2 l 100

WINE CARD

WINE BY THE GLASS

• Chardonnay <small>Belo Brdo, Čerević</small>	0,1251	490
• Bela Harmonija <small>(Sauvignon Blanc) - Veritas, Sr. Karlovci</small>	0,1251	450
• Mister & Ja <small>(Riesling) - Versus Kiš, Sr. Karlovci</small>	0,1251	450
• Tamjanika <small>Vinarija Apatović, Sr. Karlovci</small>	0,1251	400
• Tri Roze Koze <small>(Cab. Sauvignon, Merlot, Syrah), Erdevik</small>	0,1251	400
• Roze Domina <small>(Cab. Sauvignon, Cab. Blanc) - Veritas, Sr. Karlovci</small>	0,1251	450
• Merlot <small>Veritas, Sr. Karlovci</small>	0,1251	640
• Aurelius <small>(Cab. Sauvignon, Merlot) - Kovačević, Irig</small>	0,1251	600
• Fresco Bianco <small>(Ital. Riesling, Župljanka, Neoplanta) - Kovačević, Irig</small>	0,1251	400

DESSERT WINES

• White Meduza <small>(Chardonnay, Neoplanta) - Art et Vinum, Sr. Karlovci</small>	0.11	480
• Red Meduza <small>(Cab. Sauvignon, Merlot) - Art et Vinum, Sr. Karlovci</small>	0.11	480



DRAFT WINES

• Grašac Beli <small>Mrđanin, Sr. Karlovci</small>	11	1680
• Chardonnay <small>Mrđanin, Sr. Karlovci</small>	11	1680
• Sauvignon Blanc <small>Kosović, Sr. Karlovci</small>	11	1680
• Sila <small>Petrović, Sr. Karlovci</small>	11	1680
• Rose <small>(Cabernet Sauvignon), Petrović, Sr. Karlovci</small>	11	1680
• Cabernet Sauvignon <small>Mrđanin, Sr. Karlovci</small>	11	1680

Bermet!

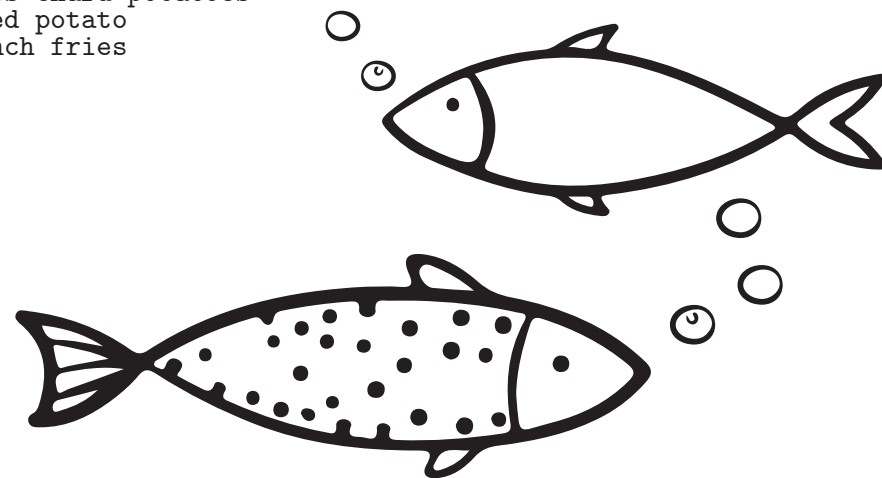
“The drink of the gods from Fruška Gora.” Bermet is a dessert wine made with spices, herbs and fruits. Traditionally, it has been made in Sremski Karlovci for several centuries. Red or white, the choice is yours. The same as with the Gugelhupf, there are many stories and legends that surround the Bermet. 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
- 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** 480
- **Greek salad** 480
- **Garden salad** 490
(seasonal)
- **Lettuce** 350
- **Lettuce 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** 390
(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** 540
caramel topped semolina sponge cake with three kinds of milk
- **Our cremeschnitte** 540
- **Chocolate miracle** 540
sour cherry topped chocolate tart
- **Pasent sweet opium** 590
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** 620
hot pie served with vanilla ice cream
- **Pasent Crêpes** 570
with sauce of prunes and almonds, fried in butter, and freshly squeezed orange juice
- **Gugelhupf** 510
a Sremski Karlovci treat with chocolate, raisins, cranberries and almonds
- **Baklava our way** 540
- **Homemade noodles with poppy seeds** 440
- **Homemade noodles with walnuts** 440
- **Crêpes** 460
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.