

### **Fish menu**

- Tartrates of salmon with ginger, basil, capers and cross dad of port shallots - dressing with pine nuts
- File San Pierre fish stuffed with prawns and tuna fillet with poppy seeds roach on grapes in a sauce of mint
- Fruit salad - Martin

**Price:** 45 euros per person. + 10% for the service

### **Fish menu**

- Meat lobster marinated citrus segments on Greek salad, with dressing beans with lime and pomegranate green tea
- Potage sweet potatoes and roasted almonds
- File red tuna poached in olive oil on mashed cauliflower with vanilla and salsa Mediterranean vegetables - saffron sauce
- Truffle white chocolate

**Price:** 55 euros per person + 10% service charge

### **Fish menu**

- Mediterranean food  
(Tartar octopus, smoked salmon with caper of dressing, a mix of fresh green salads, skewers "caprese")
- San Jacques on mashed peas
- Fish Trilogy (cake of fish, gold fish and seafood skewers) with coastal furniture - from citrus fruit salsa
- Chocolate mousse

**Price:** 80 euros per person + 10% service charge

### **Menu Game**

- Terrine with poached pears venison and cranberry jelly
- Risotto with wild mushrooms and eggs
- Venison fillet with mashed sweet potatoes and asparagus - Cornelian cherry sauce and truffles
- Fruit salad with ice cream forest fruit

**Price:** 75 euros per person + 10% service charge  
Schedule 2 weeks before arrival.

### **Italian menu**

- Carpaccio of beef steak with Italian dressing and Parmesan leaves
  - Risotto Milanese
- Pork chops and veal medallion on mashed celery and zucchini young
  - Black and white mousse

**Price:** 55 euros per person + 10% service charge

### **Japanese menu**

- Futo promenade with tuna, prawns, red caviar, cucumber, peppers and avocado
  - Tongatzu - fried pork with Panko breadcrumbs,
    - Tongatzu sauce and Japanese mayonnaise
    - Fruits with cream and chocolate sauce

**Price:** 45 euros per person + 10% service charge

### **Japanese menu**

- Sushi selection
- Salmon in Teriyaki sauce with season vegetables
  - Pannacotta of green tea

**Price:** 43 Euros + 10% service charge

### **Meat menu**

- Roast beef with white asparagus salad on potato and apple
  - Cold soup with apples
- Beef steak with mashed cauliflower and grilled vegetables - in a hazelnut sauce
  - Capri cake

**Price:** 50 euros per person + 10% service charge.

### **Mixed menu**

- Caesar salad with chicken
- Pork fillet coated in bacon mashed carrots and ginger with grill vegetables
  - Rosemary sauce
  - Chocolate cake - trio colore

**Price:** 35 euros per person + 10% service charge

#### **National meat menu**

- Montenegrin ordever (ham, cheese, olives, sour cream, lettuce)
- Lamb chop with potatoes and grilled vegetables in cream sauce
- Montenegrin pancakes in a sauce of red wine and plum

**Price:** 55 euros per person + 10% service charge

#### **National meat menu**

- Montenegrin snack
- “Njeguški” flavored steak with potatoes and grill vegetables - the sauce of wild mushrooms
- Strudel figs

**Price:** 50 euros per person + 10% service charge

#### **The Mediterranean menu**

- Octopus salad
- Risotto with shrimp and saffron
- Rolled sea bass on polenta with citrus fruits and seafood skewers
- Chocolate cake

**Price:** 45 euros per person + 10% service charge