

*Marie Antoinette*

MENU

★★★★★  
HOTEL  
PREZIDENT  
PALACE  
BELGRADE



# Breakfast



## ROYAL BREAKFAST



Poached eggs with smoked salmon on homemade crusty bread with Hollandaise sauce



## ENGLISH BREAKFAST



Scrambled eggs, toast with butter, tomato, mushrooms, baked beans, pancetta, sausage



## SERBIAN BREAKFAST



Sunny side up eggs, sausage, cottage cheese, Njegus proscuitto, beef proscuitto, kulen, kajmak, spicy urnebes sauce



## AVOCADO TOAST



Poached eggs on toast with guacamole sauce



## PROTEIN OMELETTE



Egg white omelette with spinach and mozzarella



## PESTO SANDWICH



Baked ciabatta with mozzarella, pesto and Njegus proscuitto

BREAKFAST SERVICE 07:00 - 10:00



All prices are in local currency (RSD) and include VAT.



# Breakfast



## STUFFED FRENCH TOAST

Stuffed french toast with sour cream, roast beef and cheese



## BRUSCETTI

with smoked salmon



## OATMEAL

with fresh fruit and almond milk



## HOMEMADE GRANOLA

with Greek yogurt



## MINI CROISSANS

with vanilla and chocolate cream and homemade jam



## FRESH SEASONAL FRUIT

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# Menu



## APPETIZERS



### KING PLATE

Premium selection of cured meat delicacies and noble cheeses with dried fruit

3.000

### ROYAL PLATE

A selection of French and Italian cheeses with dried fruits, nuts and homemade honey

2.500

### PREZIDENT CARPACCIO

Carpaccio on rocket and cherry tomato salad with leaves of Parmigiano Reggiano cheese

2.450



## SOUPS



### GAZPACHO

Cold soup of organic tomatoes and vegetables

950

### VEAL CREAM SOUP

Traditional veal and vegetable soup

890

### VEGETABLE POTTAGE

Pottage from seasonal vegetables

790





# Menu



## ROYAL BLUE



### NIPON TERYAKI

Organic chicken marinated in ginger and oyster sauce  
on a bed of saffron and paprika risotto

1.750

### BLACK & WHITE FUSILI

Homemade pasta with marinated beef steak, truffle  
cream and green pepper

2.400

### PORK RIBS

Marinated pork ribs on aromatic potato puree,  
served with pear

2.600

### POPECI

Traditional popeci with smoked ham and  
“Sjenicki” cheese

1.750

### RISOTTO A LA SICILIANA

Shrimps in organic tomato sauce

2.400





# Menu



## ROYAL BLUE



### PREZIDENT STEAK

Veal steak aged for 30 days in controlled conditions  
with goose liver and mushrooms

4.500

### LAMB CUTLET

Traditional French style, served  
with grilled vegetables

5.900

### BLACK ANGUS BURGER

Black Angus beef, served with melted cheddar cheese  
and caramelized onions

2.300

### ROYAL TUNA

Tuna with orange jam, fresh spinach  
and dehydrated apricots

3.500

### DUCK LEG CONFIT

Confit duck leg served on sour cabbage  
with plums and pecan nut

2.100





# Menu



## MEAL SALADS



### CAESAR TRUFFLE SALAD

Salad with organic chicken, truffles, radish and fresh mushrooms

1.890

### HALLOUMI SALAD

Grilled halloumi cheese, served with cold prune sauce

1.700



## ROYAL GARDEN



### CHERRY & ROCKET SALAD

Cherry tomato, rocket and Parmigiano Reggiano cheese with balsamic vinaigrette

790

### SHIRAZI SALAD

Traditional Persian salad

700

### MIXED HERB SALATA

Selection of organic lettuce with pine nuts and lime dressing

700

### SOPSKA SALAD

Salad with fresh vegetables and cheese

750





# Menu



## DESSERTS



### WALNUT AND PISTACHIO BAKLAVA

Homemade baklava with walnuts and pistachios in syrup made of lemon and brown sugar.

850

### PREZIDENT CROWN

Creamy cake based on mousse made of Belgian white chocolate with hazelnut paste and black chocolate ganache served on French biscuits.

980

### RAW CAKE

Creamy cake with nougat cream and hazelnut paste served on cornflex

890

### CREPES SUZETTE

Traditional French pancakes with bourbon vanilla ice cream flambé with French brandy.

850

### GRANDMA'S PANCAKES

Homemade pancakes prepared according to a traditional recipe – classic elegance in perfect form  
(Homemade jam, Nutella, walnuts, ground Plazma biscuits)

700

### LIMONCINO

Creamy cake based on mousse made of Belgian white chocolate and lemon with French biscuits

890

