

SANCTUS

RESTAURANT

COLD ENTREES

- TUNA & STEAK TATARE** with 13 carefully selected spices, mango and caviar cream ^{1/2/3/5/6/20/21} 1990
- CARPACCIO** with creamy **OCTOPUS** with blueberry sponge & **DUCK BREAST** served with olives, almonds and three types of pepper, prosciutto powder and honey dressing ^{1/2/3/5/6/8/16} 1390
- QUINOA** salad, watermelon and rucola in seaweed with philadelphia cheese mousse and smoked salmon ^{1/2/3} 1050

FOIE GRAS & San Daniele rolls with apricot jam ^{1/2/3/4/11} 1190

HOT ENTREES

- Stuffed **PEPPER** with ricotta, kulen sausage and pistachios, in black sesame pancu tempura, served with fresh salad and chilly aioli ^{1/2/3/6/8/11} 890
- Sautéed **AVOCADO** with coconut butter served with **FALLAFEL**, grilled halloumi and quail egg ^{1/3} 1590
- Crispy **ROLLS** with asparagus, Bresaola prosciutto in giallo blu erbonata cheese sauce ^{1/2/3/4} 1090

SOUPS & POTAGES

- Please ask the server for the daily offer of soups & potages 370

HOMEMADE PASTA & RISOTTO

- PAPPARDELLE** with creamy truffle sauce & San Daniele prosciutto ^{1/2/3} 1100
- Homemade **TAGLIATELLE** with ubriaco rosso, pecorino sardinia, giallo blu erbonato, formaggio al tartuffo ^{1/2/3/4} 1090
- RISOTTO** with crispy shrimps rolled in pancetta and noodles, asparagus and saffron ^{1/2/3/4} 1490

THE SEA

- Grilled **TUNA** fillet in flax seed served with crispy vegetables in spicy oyster and ginger sauce ^{5/6/7/15/21/22} 1990
- SALMON** in **ORANGE** sauce with sautéed fennel, baby spinach and zucchini in black sesame, passion fruit and radish salsa ^{1/2/5/10} 1990
- SEABASS** roll with seaweed and asparagus, served with cherry tomato, basil and pine nuts 1990

MEAT

- Crispy **CHICKEN** fillet, filled with three pepper **SECHUAN** salsa, peanuts and spicy teriyaki sauce, with cream of rice, chilly aioli and wasabi ^{1/2/5/7/8/20/22} 1390
- TURKEY** crusted in boletus served with garlic and baby spinach, gnocchi with lemon and pecorino ^{1/2/5/6} 1390
- Marinated, 12 hours slowly cooked **PORK BELLY** with anise and new potato cream ^{1/5} 1390
- 15 DAYS AGED BEEF TENDERLOIN** dressed in truffle & foie gras served with exquisite French puree ^{1/2/4/5/6/7/20/22} 1990

30 days aged **BLACK ANGUS** rib eye ^{1/2/4/5/6/7/20/22} 9700/KG

1 LACTOSE / 2 GLUTEN / 3 EGGS / 4 SULPHITE / 5 CELERY / 6 MUSTARD / 7 GINGER / 8 ALMOND / 9 WALNUT / 10 SESAME / 11 PISTACHIO / 12 HAZEL / 13 CASHEW / 14 PUMPKIN SEEDS / 15 LINSEED / 16 HONEY / 17 CRANBERRY / 18 SOY LECITHIN / 19 OYSTER / 20 CAVIAR / 21 SOY SAUCE / 22 OYSTERS SAUCE

ALL PRICES ARE IN RSD / 20% VAT IS INCLUDED