

SANCTUS

RESTAURANT

COLD ENTREES

TUNA TATARE & STEAK tatare, with 13 carefully selected spices, mango & caviar cream
1/2/3/5/6/20/21 1990

DRY AGED BEEF CARPACCIO, with rocket, asparagus salsa and cognac emulsion,
truffles and crispy parmesan^{1/2/3} 1250

CARPACCIO with marinated **OCTOPUS** with Philadelphia, Mascarpone and Peppadew
peppers cream, served with squid ink sponge and pomegranate couli^{1/2/3/20} 1250

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

HOT ENTREES

Stuffed **PEPPER** with ricotta, kulen sausage and pistachios, in black sesame **PANCO**
TEMPURA, served with fresh salad and chilly aioli^{1/2/3/6/8/11} 890

Sautéed **AVOCADO** with coconut butter served with grilled **FALLAFEL**, 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

RAVIOLI with **VEAL TAIL** in horseradish sauce and parmesan^{1/2/3/4/19/22} 920

RISOTTO with three types of **MUSHROOMS** and grilled **BRIE**^{1/4} 980

SOME INGREDIENTS MAY CHANGE DUE TO THE PRODUCTS QUALITY/AVAILABILITY. BEFORE PLACING YOUR ORDER PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS FOOD ALLERGIES.

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

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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 GRAVLAX with **PARMA** prosciutto and asparagus, served with mediterranean salad¹⁰ 1650

SHRIMPS in nori algae, **TEMPURA** and panko crumbs, served with milanese risotto and spicy teriyaki sauce^{2/3/7/10/19/22} 1550

MEAT

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 **BEEF BELLY** with pepper cream, crispy prosciutto and warm kajmak^{1/2/5}
1650

CHICKEN ROLADE with **BRESAOLA**, smoked goat cheese, peppadew peppers and baby spinach, in spinach cream^{1/2} 1200

STEAKS

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 9700/KG

IBERIKO PATA NEGRA 8750/KG

AUSTRALIAN WAGYU 26000/KG

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