



Put your phones down and meet the first restaurant of Novi Sad!

Just like our restaurant “Kod Fazana” is intertwined with many stories and events, our kitchen also unites various cultures represented in this region.

So, let's begin! Are you ready to find out how the history twirls around this interesting place?

An inn “Kod Fazana” was the first restaurant mentioned in the archives of Novi Sad in 1822, although it has probably started working even before. An interesting fact is that Njegoševa street used to be called “Fazanska” or “Fazanova” back in the 19th century. It was named after this inn, located where the music school will be placed later. The school was located here from 1953 until 2021.

The restaurant “Kod Fazana” was so much more than just a usual place to gather. In 1828, the theatre was established in the school's halls, under the leadership of a versatile artist, local cashier and a playwright, Konstantin Popović Komoraš. Various plays were performed here, including some adaptations, like “Slaves in Italy” and others. In the late 1830s and early 1840s, the theatre “Kod Fazana” continued to capture many plays in its halls, mostly

Komoraš's adaptations. This was the period of time where the art and the social life started blending, and presenting both fun and cultural development of Novi Sad in one place.

“Kod Fazana” - the stories we prepared for you are way better than the ones on Instagram!

In this story, Joakim Vujić, one of the most important people in the history of Serbian theatre, plays the main role! Many plays were performed in the restaurant, placed on the ground level of the former “Isidor Bajić” music school, and in 1838, the Dilettante Theatre Society was founded, with Joakim Vujić as their leader. This was the forerunner of Serbian National Theatre.



Joakim organized the first play to be performed on 15th of August, an important Orthodox holiday, and succeeded in diverting people's attention from holiday to the

play. It was a focal point for everyone eager to enjoy art. The first public theatre was also established here by Joakim, called “Inkle i Jarika”.

“Kod Fazana” - before the specials, here's a historic appetizer!

Besides theatre, many other important events took place here, one of them being a great donor support ball, with the goal of collecting funds to establish a Serbian reading room. The ball took place on 6th of September in 1845, and even the archbishop Josif Rajačić attended it. Names of all the contributors were read out loud, and the study hall was established with the fund of 2000 forints and 1000 books. The founding assembly was held on Sunday, 23rd of September 1845, and the Serbian reading room became the forerunner of the City library.

After some turbulent years, the destiny of this restaurant remains a mystery. There is an assumption that it suffered the consequences of the riots that took place in June 12th, 1849. Nevertheless, the building was later given a new purpose. In the spring of 1871, and it became a Catholic school for girls, under the patronage of archbishop Laupit Hajnaldi. This suggested the new era for the building, dedicated to girls' education.

MENU

Good day to you, ladies and gentlemen!

Welcome to "Kod Fazana" - a restaurant with a story that goes way back, all the way to the summer of 1822. Be free to try our authentic meals from Serbian and Vojvodina's local cuisine, and take a step into the past!

You'll see - it's really something!

BREAKFAST – until 12 pm

Start your day with the breakfast of your dreams:

OMELETTE WITH BACON 590

4 eggs, bacon, tomato, sour cream, parsley

OMELETTE WITH VEGETABLES 490

4 eggs, zucchini, bell pepper, mushrooms, sour cream, tomato, parsley

OMELETTE WITH HAM AND CHEESE 530

4 eggs, ham, cottage cheese, tomato, sour cream, parsley

SUNNY SIDE UP EGGS WITH BACON 540

4 eggs, bacon, sour cream, tomato, parsley

SUNNY SIDE UP EGGS WITH HAM AND CHEESE 510

4 eggs, ham, cottage cheese, sour cream, tomato, parsley

EGGS AND SAUSAGES 590

3 eggs, grilled sausages, tomato, sour cream, parsley

FRIED BREAD WITH PORK LOIN AND KAJMAK 550

Bread, eggs, dried pork loin, kajmak, parsley

FRITTERS WITH BIO BLUEBERRY JAM 340

Flour, yeast, sugar, salt, jam

FRITTERS WITH KAJMAK AND PROSCIUTTO 590

Flour, yeast, salt, sugar, kajmak, prosciutto

POLENTA 440

Corn flour, bacon, cottage cheese

SANDWICHES - until 6pm

SMOKED PORK LOIN SANDWICH 690

Flatbread, smoked pork loin, sour cream, horseradish, salad, pickles

CHICKEN SANDWICH 590

Flatbread, chicken fillet, spread, red onion, salad

VEGGIE SANDWICH 420

Flatbread, zucchini, mushrooms, bell pepper, tomato sauce

EXTRAS:

YOGHURT 0,2L 130

BREAD 75

AJVAR 135

KAJMAK 135

APPETIZER

Before the main course, it is only logical to prepare ourselves! So let's begin:

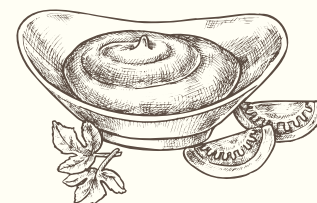
PREMIUM SELECTION OF HOME-MADE PÂTÉ FOR TWO

DRUNKEN HEN PÂTÉ 90GR 990

A creamy paste made from finely chopped chicken liver, apples and white wine
Roasted bread, Bio home-made blueberry jam

MUNDANE PIGLET PÂTÉ 90GR 990

A creamy paste made from finely chopped pork shoulder, chicken liver, butter, spices and cognac
Roasted bread, cherry tomato



WANT TO SHARE?

PLATTER FOR FOUR 2310

Chorizo sausage, smoked pork neck, sausage from Srem, dried pork loin, rolled cheese, cheese from Čurug, roasted bread, olives, ajvar

MEAT PLATTER 1140

Chorizo sausage, smoked pork neck, dried pork loin, beef prosciutto, roasted bread, olives, cherry tomato

DELICIOUS SPREADS 590

Home-made chopped spicy ajvar, mature kajmak, roasted bread

SAUSAGE FEST 780

Chorizo sausage, sausage from Srem, beef sausage, wine sausage, roasted bread, cherry tomato

VOJVODINA CHEESE PLATTER 910

Rolled cheese with basil and garlic, rolled cheese with sesame, cheese from Čurug, smoked gouda, olives, roasted bread

GRILLED CHEESE 790

Grilled cheese, mix of salads, Bio blueberry jam, lamb's lettuce, dried plums

STUFFED RED PEPPER 790

Roasted red bell pepper, cottage cheese, eggs, flour, breadcrumbs, home-made spicy paprika sauce

SOUPS AND POTTAGES

We bring the grandma's old recipes to the table:

BEEF STEW WITH SOUR CREAM AND LEMON 390

Beef, onion, carrot, celery, spices, roux, sour cream, lemon

HOME-MADE CHICKEN SOUP 290

Chicken, root veggies, spices, noodles, home-made spaetzle pasta

TOMATO SOUP WITH BARLEY 320

Tomato, root veggies, spices, barley



VENISON GOULASH WITH PASTA AND CURRANT 1290

Venison meat, pasta, currant, onion, paprika, spices

CHICKEN IN GRAVY WITH MASHED POTATOES 990

Chicken breast, sour cream, potatoes, milk, spices, garlic

CHICKEN CREAMY STEW WITH GNOCCHI 990

Chicken, flour, spices, parsley, potatoes

CHICKEN WITH AJVAR AND COTTAGE CHEESE 990

Chicken breast, ajvar, cottage cheese, potatoes, milk, margarine, spices

CHICKEN WITH MASHED POTATOES 890

Chicken breast, onion, garlic, paprika, tomato sauce, potatoes, milk



ROLLED PORK WITH DEMI-GLAZE SAUCE 1310

Pork, spices, baby potatoes, rosemary, demi-glaze sauce

29. NOVEMBER 1260

Rolled pork shank in kajmak sauce

Pork shank, kajmak, potatoes, spices, sour cream

NANINE SARMICE 950

Meat stuffed chard rolls with buttermilk and mashed potatoes

Minced beef and pork meat, chard, onion, garlic, spices, buttermilk, potatoes, carrot

PORK SAUSAGES WITH POTATOES 990

Pork sausages, baby potatoes, spices, garlic

SPICY PORK RIBS 1230

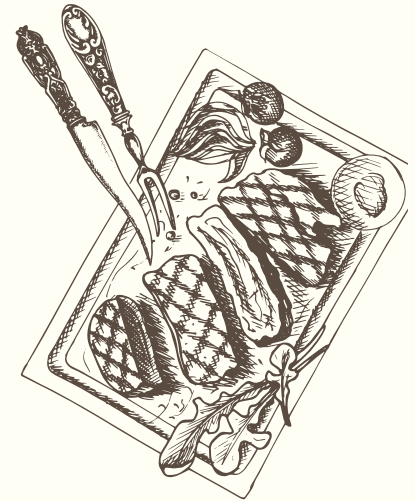
Pork ribs, spices, garlic, spicy sauce, potatoes, milk

CARP WITH POTATO SALAD 1440

Carp meat, cold potato salad, lemon, breadcrumbs, flour

CATFISH FILLET WITH POTATOES 1490

Catfish fillet, paprika, potatoes, chard, lemon, flour



MAIN COURSES

Enjoy our delicious homely meals:

BEEF SHANK IN KAJMAK WITH MASHED POTATOES 1090

Beef shank, white wine, spices, milk, potato, onion, garlic

BEEF STEW WITH TUROŠ ČUSA 1490

Veal round steak, pasta, cottage cheese, bacon, paprika, onion, garlic, spices

ROLLED VEAL WITH PASTA 1320

Veal steak, onion, garlic, spices, pasta

VEAL BAKED IN A CLAY POT 1340

Veal, onion, garlic, carrot, rosemary, spices, potato

CHICKEN STEW WITH GNOCCHI 840

Chicken, root veggies, spices, garlic, gnocchi, paprika

FAZAN'S DELICACIES

Elegant, delicious and sophisticated:

SELLING BY THE GRAMS

T-BONE STEAK 540 / 100g
cooked as requested

RIB EYE STEAK 710 / 100g
cooked as requested

SIDE DISHES FOR THE STEAKS:

Mashed potatoes 300gr 190
Roasted baby potato 300gr 260
Roasted vegetables 300gr 340

SAUCES:

Demi-glaze sauce 100gr 230
Kajmak sauce 100gr 310
Pepper sauce 100gr 245

NOODLES

DRY NOODLES 620

Noodles, onion, garlic, potato, paprika, olive oil

NOODLES WITH VEAL STEW 1190

Veal, noodles, onion, garlic, mushrooms, spices, sour cream

NOODLES WITH CREAM AND BACON 990

Noodles, cream, bacon, oil, salt

POPPY SEEDS NOODLES 860

Noodles, milk, poppy seeds, sugar, powdered sugar



SALADS

Refreshments without a rival:



SHOPSKA SALAD 340

Tomato, bell pepper, onion, cucumber, cottage cheese, salt, oil

SERBIAN SALAD 330

Tomato, bell pepper, cucumber, onion, hot paprika, salt, oil

ROASTED HOT PEPPER 310

Hot red bell pepper, garlic, parsley, salt, vinegar

MARINATED ROASTED PEPPER 360

Roasted pepper, salt, oil, garlic, parsley

MORAVA SALAD 390

Tomato, roasted pepper, hot roasted pepper, salt, oil, onion, garlic, leek, parsley

TOMATO SALAD 220

Tomato, salt, oil

TOMATO WITH CHEESE 280

Tomato, salt, oil, cottage cheese

CABBAGE SALAD 220

Cabbage, salt, sugar, vinegar, oil

SAUERCRAUT SALAD 220

Sauerkraut, hot paprika

TOURSHI 310

DESSERTS AND SWEETS

And for everyone with a sweet tooth, we prepared traditional Serbian delights:

HOME-MADE CREAM PIE 410

Vanilla extract, milk, crust, powdered sugar, starch

HOME-MADE PLUM DUMPLINGS 380

Potato dough, plums, breadcrumbs, sugar

FLOATING ISLAND 320

Vanilla extract, eggs, milk, caramel topping, sugar

CREPES IN MILK 390

Flour, eggs, milk, sugar, walnut

MEDOVIK 440

Creamy honey cake with orange juice sauce

STRUDEL 200GR 370

(poppy seeds, cherry, walnut)



BARBECUE - A SPECIAL OFFER COMING SOON



Welcome to the restaurant “Kod Fazana 1822”,

*A place where the past and the future
meet on a plate and in the glass.*

Welcome to “Kod Fazana 1822”, the restaurant where the centuries of the past are woven together with the modern age. We carry on the legacy of “Gostiona kod Fazana”, which was placed in this same breathtaking location, Njegoševa 9, in 1822.

Our story travels through time, and blends the charm and hospitality of the 19th century with the innovative culinary approaches of the present. Traditional meals with homely tastes are intertwined with the modern food preparation techniques, creating unique and authentic flavours.

In our restaurant, we revive the old customs through authentic interior details, and at the same time provide you with the new experience of modern design. Our cooks, masters of modern kitchen, bring new aromas and textu-

res on the plate, while also exploring the richness of traditional recipes.

Whether you are looking for classic food styles, or are in an adventure of searching for the new flavours, this place has it all. Come and become part of our story, where traditional intertwines with the modern, and the old customs get the stamp of contemporary.

While coffee serves as a bridge between the centuries, cocktails are being transformed into a real piece of art. Our bartenders get the inspiration from the old times, and at the same time bring the new dimension to the cocktails, by using new techniques and unexpected ingredients. **Discover the magic of traditional cocktails with a modern twist, and enjoy the story that is brought to you by every sip.**

Our vision of blending traditional and innovative also reflects in the way of serving. Experience the traditional food and drinks serving that echoes with elegance, as well as with modern charm. Every detail is carefully designed to create an overwhelming, memorable feeling.



Trifkovićev Trg and in the background the one-story house of the former Music School, i.e. the house where the tavern Fazan was.

DRINKS MENU

COFFEE

In restaurant "Kod Fazana 1822", your morning ritual start with **LOFT** coffee.

The restaurant is cooperating with this local brand, and brings you the unique blend of past and present. LOFT coffee offers you the memorable flavour with its quality and character, while complementing the charm and tradition of the restaurant.

COFFEE BEAND TO CHOOSE FROM:

INDIJA/BRAZIL
Medium - dark roast

MONTHLY SPECIAL
All coffees +55 rsd

Please consult our staff on availability



COFFEES

| | |
|-------------------|-----|
| Ristretto | 140 |
| Espresso | 140 |
| Americano | 185 |
| Doppio | 295 |
| Macchiato | 220 |
| Cortado | 255 |
| Flat White | 240 |
| Cappuccino | 255 |
| Doppio Cappuccino | 345 |
| Latte | 285 |
| Mocha | 295 |
| Freddo Espresso | 225 |
| Freddo | 285 |

| | |
|-----------------------|----------|
| MILK 0,05/0,1/0,2 | 50/60/70 |
| SOY MILK 0,05/0,1/0,2 | 60/70/80 |

OLD SCHOOL NEW AGE

FAZAN'S BLACK COFFEE 100ml 195



Warm and irresistible, black coffee from ibrik (a type of coffee pot) delivers the scent of adventure and taste of tradition. Every sip is like going back to the past, and it gives you a moment to enjoy the unique flavour of it. Past, present and future are blended together in a perfect harmony.

SYPHON 200ML 310
COLD BREW 250ML 295

FAZAN'S CREATIONS

We invite you to the magical world of "Fazan's creations", where tradition and creativity are blended in unique gastronomic experiences. Enjoy in our delightful creations, where the fragrant coffee beans are being transformed into art, following every note of aroma, to create the perfect beverage. Refresh your palates with our "Indigenous elixirs", in which traditional ingredients and authentic flavours revive the stories and customs of our ancestors.

| | |
|---|-----|
| FAZAN'S COFFEE | 265 |
| Cold brew, squeezed orange, honey syrup, lemon, mint | |
| AFFOGATO PARFAIT | 345 |
| Espresso, vanilla ice cream, orange and cinnamon purée, choco sauce | |
| FAZAN'S TONIC | 265 |
| Cold brew, caramel syrup, tonic, vanilla extract, lemon zest | |

ICE COLD REFRESHMENTS

Our iced drinks are a real discovery for your palates. These contemporary liquids blend perfectly into our traditional-modern atmosphere. Enjoy the refreshing selection of ice tea, which excels with contemporary flavours with the addition of traditional ingredients.

| | |
|--|-----|
| THANK YOU, GRANDMA! | 295 |
| Home-made orange and cinnamon purée, black tea, honey syrup, lemon | |
| THYME ICE TEA | 295 |
| Thyme and vanilla syrup, lemon, passion fruit syrup, black tea | |
| PEACH – STRAWBERRY | 295 |
| Peach syrup, strawberry purée, black tea, lemon | |
| BOZA 1822 | 295 |
| Boza, anise and rosemary syrup, lemon, soda | |

HERBALS AND BLENDS



| | |
|--|-----|
| GREEN TEA | 210 |
| Green tea, characterized by freshness and bud extraction. Ideal for both amateurs and experts. | |
| BLACK TEA | 210 |
| Black tea, sharp and full of flavours. Mixed with milk and sugar, it goes perfectly with or without. | |
| WINTER SAVORY | 210 |
| Well-known to everyone, used for centuries to cure respiratory problems, as well as the urinary tract. | |
| ORGANIC MINT | 210 |
| It reduces the cold symptoms, and helps with headaches and insomnia. It also facilitates digestion. | |



ORGANIC CHAMOMILE 210
A 100% chamomile flower tea, with soothing and relaxing properties.

ORGANIC LEMON BALM 210
It has anti-inflammatory effect and calms the nervous system, it takes care of blood pressure. Refreshing and pleasant taste and smell will pause your day for a moment.

HIBISCUS 210
Hibiscus reduces high blood pressure, protects the heart and has antioxidant properties.

1001 ROSE 210
A blend of berberis, pomegranate zest, seaberry, rose petals, rose hip, cinnamon, blackberry leaves, green oats and mint leaves. Light, fruity - cinnamon taste, with the hint of rose.

CRANBERRY 210
Hibiscus, cranberry, apple and vanilla flavour, rich in potassium and vitamins A and C. It has an antioxidant property.

TURKISH HONEY 210
Apple pieces, pistachio, raisins and white chocolate. Aroma of turkish honey.

STRAWBERRY CREAM 210
Pieces of dried apple, rose hip, hibiscus, pieces of dried strawberry, strawberry leaves, blackberry leaves. Aroma of strawberry cream.

Teas are served with honey, and lemon, if desired.



FOR COLD WINTER DAYS

Welcome to our warm beverage oasis, where cold winter days become the magical moments of enjoyment. Enjoy in a real chocolate treat with our rich hot chocolate that melts in your mouth and warms up the soul. And finally, give yourself into the pleasure of our hot cocoa, that pampers you with every sip, while the snow flakes are dancing outside the window.



DARK HOT CHOCOLATE 290

WHITE HOT CHOCOLATE 290

HOT COCOA 220

MULLED WINE 440
Red wine, allspice syrup, an orange

MULLED GIN 530
Beefeater, allspice syrup, blueberry juice, lemon

MULLED WHISKEY 530
Jack Honey, Lemon, Anise Syrup and rosemary, apple juice

WATER

ROSA 0,33l 220
ROSA 0,75l 330
ROSA CARBONATED 0,33l 240
ROSA CARBONATED 0,75l 350
ROMERQUELLE 0,33l 260
ROMERQUELLE 280
LEMONGRASS 0,33l

SQUEEZED FRUIT JUICES 0,3L

LEMONADE 265
GINGER AND MINT 275
LEMONADE
DETOX LEMONADE 1l 540
SQUEEZED ORANGE 385
SQUEEZED GRAPEFRUIT 355
SQUEEZED APPLE 345
MIX OF TWO FRUITS

HOME-MADE JUICES 0,2l

LOFT RASPBERRY 435
LOFT BLACKBERRY 435
LOFT CHERRY 435
LOFT STRAWBERRY 435
LOFT BLUEBERRY 435
LOFT BLACK 435
CURRANT



CARBONATED DRINKS 0,25l

COCA COLA 260
COCA COLA ZERO 260
FANTA 260
SPRITE 260
SCHWEPPE'S BITTER LEMON 260
SCHWEPPE'S TONIC 260
ALPINA 230

DRAFT BEER

FAZAN'S PILSNER 0,3/0,5l 345/440
ZAJEČARSKO 0,3/0,5L 290/380
HEINEKEN 0,3/0,5L 340/420
BIRRA MORETTI 0,3/0,5L 310/390
CRAFT SPECIAL 0,3/0,5L 360/460

BOTTLED BEER

FAZAN'S PILSNER 0,5l 390
*German Pilsner 41% ABV; 32 IBU
CRAFT SPECIAL 0,33l 425
Please consult our staff on available options
HEINEKEN 0,25l 330
Lager-Pale 5% ABV; 19 IBU
ZAJEČARSKO DARK 0,33l 275
Dark lager 5% ABV; 0 IBU
ERDINGER LIGHT 0,5l 410
Weisbier 5,3% ABV; 13 IBU
VALJEVSKO 0,5l 275
Lager-Pale 4,5% ABV; 0 IBU

DOMESTIC ALCOHOLIC DRINKS 0,03l

| | |
|------------------------------|-----|
| KOVILJ MONASTERY, ARKANJ | 540 |
| KOVILJ MONASTERY, APRICOT | 270 |
| KOVILJ MONASTERY, QUINCE | 290 |
| KOVILJ MONASTERY, PEAR | 270 |
| LOFT GREEN WALNUT LIQUOR | 260 |
| LOFT PLUM | 255 |
| LOFT QUINCE | 290 |
| LOFT APRICOT | 260 |
| PEVAC, PLUM 10 Y.O. | 410 |
| STARA SOKOLOVA, PLUM 12 Y.O. | 740 |
| STOM, BITTER HERBS AND ROOTS | 240 |
| DEDA JOVINA, PLUM 5 Y.O. | 260 |
| STARA PESMA PLUM 7 Y.O. | 410 |
| STARA PESMA QUINCE 5.Y.O. | 460 |
| STARA PESMA APRICOT | 410 |

FOREIGN ALCOHOLIC DRINKS 0,03l

VODKA

| | |
|---------|-----|
| Absolut | 270 |
|---------|-----|

GIN

| | |
|----------------|-----|
| Beefeater | 265 |
| Beefeater 24 | 320 |
| Monkey 47 | 510 |
| 3Bir craft gin | 265 |
| Oridžin UV | 270 |
| Ginovic Floral | 320 |

SERBIAN WHISKY

| | |
|--------------------------|-----|
| Radosavljević 23K 4 Y.O. | 590 |
|--------------------------|-----|

TENNESSEE WHISKEY

| | |
|---------------------|-----|
| Jack Daniel's | 330 |
| Jack Daniel's Honey | 330 |
| Gentleman Jack | 410 |

BOURBONS

| | |
|---------------|-----|
| Four Roses | 295 |
| Buffalo Trace | 280 |

IRISH WHISKEY

| | |
|----------------------|-----|
| Jameson | 310 |
| Jameson Black Barrel | 470 |
| Redbreast | 540 |

SCOTTISH WHISKY

| | |
|----------------|-----|
| Chivas 12 Y.O. | 440 |
| Chivas 18 Y.O. | 740 |

| | |
|-----------------------------|-----|
| Aberlour 12 Y.O. | 485 |
| Ballantines | 240 |
| Glenlivet Founder's Reserve | 410 |
| Glenfiddich 15 Y.O. | 660 |
| Ardbeg | 740 |

BRANDY

| | |
|-------------------|-----|
| Vinjak | 210 |
| Vinjak 5 V.S.O.P. | 245 |
| Vinjak X.O. | 490 |
| Stock 84 | 210 |

COGNAC

| | |
|-----------------|-----|
| Martel V.S. | 460 |
| Martel V.S.O.P. | 520 |
| Ararat 10 Y.O. | 430 |
| Ararat 20 Y.O. | 860 |

LIQUORS AND BITTERS

| | |
|-----------------------|-----|
| Amaro Ramazzotti | 230 |
| Pelinkovac Gorki List | 260 |
| Jagermeister | 270 |
| Bailey's | 280 |
| Campari | 270 |
| Amaretto | 270 |
| Raspberry liquor | 270 |

TEQUILA

| | |
|---------------|-----|
| Olmeca Silver | 270 |
| Olmeca Gold | 270 |

RUM

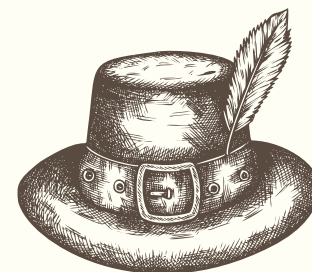
| | |
|-------------------------|-----|
| Havana Club rum 3 Y.O. | 275 |
| Havana Club rum 7 Y.O. | 355 |
| Bumbu The Original | 390 |
| Bumbu X.O. | 430 |
| Diplomatico Reserva | 485 |
| Sailor Jerry Spiced rum | 375 |

COCKTAILS

MOM'S HOME-MADE JAM 590

A cocktail that discovers the secrets of Vojvodina's cuisine and asks this question: What would happen if our moms put jam into a glass, instead of a jar? Well, now you know. Apricot brandy, boza, lemon, honey syrup and apricot jam blend together in this magical mixture, creating a delicious journey.

Boza, apricot brandy, honey syrup, lemon, apricot jam



THE KNIGHT OF VOJVODINA 590

Refreshing and charming, it gives you the experience you'll want to repeat. Pour a glass of Vojvodina into your glass and let the knight take you to a delicious adventure!

Green walnut liquor, orange, anise and rosemary syrup, Angostura bitter

FAZAN'S CHARM 645

A cocktail that would wear a hat and a bow tie, if it were a man! Plum brandy, lemon, almond liquor and an egg white make this cocktail irresistible.

Plum brandy, almond liquor, lemon, egg white, simple syrup

THE CHARMER 590

This cocktail is definitely going to make you laugh. We promise you the enjoyment after just a few sips, pervaded by a sharp orange and grapefruit zest flavour, but balanced with the sweet honey and raspberry taste. Soda? There's a little bit, just to keep you away from those morning headaches.

Raspberry liquor, triple sec, squeezed grapefruit, soda, honey syrup, lemon

FAZAN'S BAMBUS 440

Red wine, allspice syrup, orange, Coca Cola

FAZAN'S SPRITZ 440

Rose wine, anise and rosemary syrup, Sprite





WINE CARD



MEET THE WINES OF FRUŠKA GORA

Trianon Erdevik

The typical assemblage for Bordeaux wines of the 19th century, consisting of Merlot, Cabernet Sauvignon and Syrah (a variety of grape typical for the Rhone valley), proves its splendour yet again. The strong aromas of red and black berries in Merlot and Cabernet, are perfectly combined with the hints of chocolate and lavender, given by Syrah. Aging in oak barrels not only gives another layer to the complexity of aromas, but also greatly impacts the harmony of wine.

Geronimo Grašac

This is a young and potent wine, with the fragrance hints of lime, orange peel, Golden Delicious apples and herbal notes. Extremely fresh to the smell and on the palate, with a salty touch and citrus closure.

Fazan red wine

A recognizable aroma mixture, consisting of berries, eucalyptus and vanilla. This is a juicy and complete wine, with a fairly long taste duration, which makes you take another sip.

Gastronomic recommendation: lamb chops, a rare steak, roasted fresh sausages, pizzas.

Grape varieties: Cabernet Franc, Marselan, Cabernet Sauvignon, Merlot and Petit Verdot. Aged for 14 months in American, French and Hungarian barrels.

Probus 276

Ruby red colour, dominant fruity/jammy aromas, with a tinge of fennel, pepper and dried paprika. Velvety tannins and full body of the wine give it a medium, predominantly fruity closure.

Fresco Bianco

A light, refreshing sparkling wine, made with Charmat method, just like Italian Prosecco. By blending three grape varieties (Italian Riesling, Župljanka and Neoplanta), we got a refreshing wine characterized by tiny, steady and long lasting pearls. It is extremely aromatic. Complex on the tongue, with moderate fullness and long finish, complemented by aromas of tropic and domestic fruit. Intended for those with keen and elegant taste.

Severna Morava

Refreshing, fluttering and fragrant wine, with the scents of vineyard peach, ripe yellow apple and citrus. Delicious and juicy, with the taste of peach, lime and orange peel, complemented with mineral, herbaceous

finish. Extremely complex and layered wine, with nice and steady acidity, gives you a taste of Morava. A good food companion would be a drunken carp with rice from the oven, Caesar salad or a home-made pie with kaymak.

The Deurić

A sparkling wine made from Chardonnay, with fine bubbles and golden colour. Aromas of Golden Delicious, toast crumbles and moist bread. With refreshing acidity, reduced alcohol taste and medium body, accompanied with green apple aroma. Medium length, refreshing closure.

Chardonnay Limited

A complex and layered, oily textured wine aromas of peach, pear and apricot overflow the notes of vanilla, roasted hazelnuts and white flowers. Complemented by a long, clear saltiness of mineral origin.

Aurelius S

The colour of this wine is intense, ruby red. Dominant notes to the smell are the blackberry and plum jam, with the scent of caramel and spices, with the addition of smoke, which originated from the barrique. Complex and pleasant to the taste. Great presence of ripe berries, with the hint of toast and coffee. Robust and rounded tannins result in an exceptional structure.

Fazan white wine

Full, rounded wine with creamy structure and significantly fruity and mineral character. Aromas of quince and golden apple, with the hints of lemon and nutty fruits. The taste is succulent and delicious due to the completely integrated high alcohol percentage.

Erdevik Stifler's Mom

Definitely one of the most interesting wines from this winery. Erdevik's Syrah is rich, splendid and massive, rated with 90+ points by one of the most prestige wine evaluators. We are talking about an extremely flavoured red wine, with dark ruby red colour and intense fruity and spicy aromas. Starting with black forest fruit, wild raspberry, blackberry and cherry, complemented by the well-balanced oak, vanilla and smoke essences. The barrel it ages in gives it sweet oak aromas, but without the overly jammy character and too much of the barrique notes.

SPARKLING WINE

Fresco Bianco 390 / 2340
Neoplanta, Italian riesling, župljanka
Kovačević winery, Irig, Serbia

The Chardonnay 4860
Deurić winery, Mala Remeta, Serbia

ROSÈ WINE

Roza Nostra 450 / 2700
Merlot, Cabernet Sauvignon, Syrah
Erdevik winery, Erdevik, Serbia

Urban rose 2350
Pinot Noir, Merlot
Erdevik winery, Mala Remeta, Serbia

WINE OF THE HOUSE

Fazan white wine 390 / 2340
Chardonnay
Belo Brdo winery, Čerević, Serbia

Fazan rosè wine 370 / 2220
Pinot Noir, Merlot
Belo Brdo winery, Čerević, Serbia

Fazan red wine 580 / 3480
Cabernet Franc, Marselan, Cabernet Sauvignon, Merlot, Petit Verdot
Belo Brdo winery, Čerević, Serbia

RED WINE

Merlot Merlot 4390
Belo Brdo winery, Čerević, Serbia

Probus 276 2950
Probus
Deurić winery, Mala Remeta, Serbia

Aurelius S 3980
Merlot, Cabernet Sauvignon
Kovačević winery, Mala Remeta, Serbia

Stifler's Mom 6900
Syrah
Erdevik winery, Erdevik, Serbia

Trianon 540 / 3240
Merlot, Cabernet Sauvignon, Syrah
Erdevik winery, Erdevik, Serbia

Pinot Noir Limited Edition 630 / 3780
Pinot Noir
Belo Brdo winery, Čerević, Serbia

Mali Momentum 4430
Cabernet Sauvignon
Veritas winery, Sremski Karlovci, Serbia

WHITE WINE

Bellucci 390 / 2340
Tamjanika
Erdevik winery, Erdevik, Serbia

Severna Morava 2890
Morava
Deurić winery, Mala Remeta, Serbia

Rajnski rizling 1870
Rhine Riesling
Kovačević winery, Irig, Serbia

Chardonnay Limited Edition 530 / 3180
Chardonnay
Belo Brdo winery, Čerević, Serbia

Aksiom beli 2990
Morava, Chardonnay, Sauvignon Blanc
Deurić winery, Mala Remeta, Serbia

Geronimo 410 / 2300
Grašac
Erdevik winery, Erdevik, Serbia

Bela harmonija 2650
Sauvignon Blanc
Veritas winery, Sremski Karlovci, Serbia

DESSERT WINE

Biser beli 600
White Bermet
0,187

Biser crveni 600
Red Bermet
0,187

ABOUT THE WINERIES

BELO BRDO

In 2007, Aleksandar Zeremski bought his first 25 acres of land in Belo Brdo, close to Čerević. This small place in Srem won over the heart of a man born and raised in Novi Sad, and helped him make his dream come true. A few years before, an idea came to him about the cultivation of a grapevine and wine production. The idea was slowly elaborated, the ideal place for it was found and in 2008, the first grapevines were planted. All 9 grape varieties were international, 3 of them white and 6 of them red: Chardonnay, Sauvignon Blanc, Riesling, Merlot, Cabernet Sauvignon, Cabernet Franc, Pinot Noir, Marselan and Petit Verdot. A great exposure, amount of sunlight, Danube closure and continuous airflow made perfect conditions for the grapevine cultivation.

VERITAS

Veritas winery is located on the slopes of Fruška gora, bounded by Danube, in Sremski Karlovci, on the way to Stražilovo. Being surrounded by a vineyard, and because of its position and architecture, it is rather unique and sticks out in that area. Veritas is a family botigue winery founded in 2010. The idea was to produce high quality wines, with the grapes from their own vineyards. All seedlings were transported from France and planted in carefully chosen positions, with the help of Serbian and world's leading experts. At the present moment, Veritas offers wines made with Sauvignon Blanc, Cabernet Sauvignon and Merlot.

KOVAČEVIĆ

Kovačević winery started with wine production in 2001. As a third generation of winemakers, Miroslav Kovačević inherited the winery from his father, and started to produce high quality wines. Over the years, they made an effort to always freshen their wine cellars with new technologies and equipment, as well as new and various barrels. Their vision consisted of constantly seeking for the best wines, which resulted in producing specific styles of wine and using the oldest techniques, such as long maceration, or producing wine in clay vessels called amphoras. Furthermore, they wanted to preserve tradition and go back to nature, which resulted in organic production and exploring the biodynamic viticulture.

DEURIĆ

In this area, grapevines have been nurtured for centuries, and wine represents an enjoyable drink for many generations. The first written traces go back to the third century, when a Roman emperor M.A. Probus planted the first vineyards in the south slopes of Fruška Gora. The latest technology, with the respect of nature and grapes, results in wines of specific character and the best of terrior of Fruška gora and Mala Remeta.

ERDEVIK

This winery is located in Erdevik, a small village in Srem, in the west slopes of Fruška gora. Slightly rugged, surrounded on two sides with Fruška gora, and on the other two with plains, with three beautiful lakes and located on 140 meters of altitude, Erdevik is one of the most beautiful villages in Srem. The first grapevine was planted in year 276, during the reign of Probus. In 1826, when there was already a significant amount of grapevines, an earl Livije Odeskalki established this winery. Today, it is a blend of modern and traditional.

