

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 01:00 p.m.

BUFFET - "TABLE FULL OF DELICACIES" 790

Start the day with "TABLE FULL OF DELICACIES", a buffet offering a rich selection of quality cured meat products, cheeses, salads, French toast, eggs, pancakes, homemade rolls, gibanica and other various delicacies of our kitchen.

Local farms are responsible for our cured meat products, while we purchase cheeses from local dairies in Banat, Bačka and Srem. All cheeses and cured meat products are made according to the traditional recipe and traditional method of preparation.

STARTERS

Before the main course, it is recommended to warm up! So, let's start:

PREMIUM SELECTION OF HOMEMADE PÂTÉ FOR 2 PERSONS

CHICKEN AND WINE PÂTÉ 90 G 990

- Soaked, but dressed up!
Finely ground chicken liver, apple, and white wine spread served with toasted bread and homemade Bio blueberries jam

HIGH-CLASS PORK PÂTÉ 90 G 990

- A world-class reveller!
Finely ground Boston butt, chicken liver, butter, spices, and cognac spread served with toasted bread and cherry tomatoes

FRIED STUFFED PEPPERS 820

- To get your fill!
Fried peppers stuffed with minced meat and bacon

GRILLED CHEESE WITH BIO JAM 860

Grilled cheese, lettuce, Bio blueberry jam, sunflower seeds, spices

LITTLE CRUNCHY PIES 890

Filos, goat cheese, spinach, honey, eggs, quince preserve Chef's recommendation

GRILLED OYSTER MUSHROOMS 890

Oyster mushrooms, spices

BAKED ROLLED CHEESE 880

Rolled cheeses, honey, sage, mustard, walnuts, toasted bread Chef's recommendation

FRIED CHEESE-STUFFED PEPPERS 910

Pork scratchings, sesame, hard cheese, pepper dressing

URNEBES SALAD ON TOASTED BREAD 730

Hard cheese, garlic, paprika powder



CURED MEAT MIX FOR 4 PERSONS 2800

Kulen in intestine, smoked pork neck, smoked pork tenderloin, Srem sausage, Ćurug cheese, rolled cheeses, olives

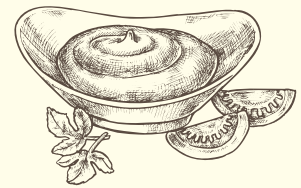
VOJVODINA CHEESE MIX 950

- Approved by true "lalas"!
Rolled cheeses, Ćurug cheese, Gouda cheese, olives, toasted bread

SPREAD MIX 950

Ayvar, clotted cream, toasted bread, tomatoes

Choose something from our side dishes and make any mix you like.



SIDE DISHES

YOGHURT	155
BREAD	95
AYVAR	205
CLOTTED CREAM	155
PROSCIUTTO	245
SMOKED PORK NECK	205
SMOKED PORK TENDERLOIN	185
SLAVONSKI KULEN	225
BACON	205
COTTAGE CHEESE	105
GOAT CHEESE	255
ĆURUG CHEESE	285
AMBASSADOR CHEESE	275
ROLLED CHEESE	255
SREM SAUSAGE	155
CHILI SAUCE	95
MUSTARD	55
MAYONNAISE	55
URNEBES SALAD	105
JAM	115
PARMESAN	205
DEMI-GLACE	235
OLIVES	105
BABY POTATOES	345
GRILLED VEGETABLES	345

SOUPS AND CHOWDERS

We bring you traditional flavours:

VEAL CHOWDER 450

- The same as homemade!

Veal, onion, carrots, celery, spices, sour cream, lemon, parsley

TOMATO POTAGE 420

- A remedy for your soul!

Peeled tomatoes, onion, spices, carrots, celery, sugar



HOMEMADE MEALS



In KOD FAZANA restaurant, we offer a variety of homemade dishes every day, which represent a true culinary adventure. Each dish is carefully prepared with love, using only the highest quality local ingredients. Enjoy traditional dishes such as pilaf, sarma, stuffed peppers, chufta, goulash, game dishes and many other specialties of local cuisine.

*For the daily offer of cooked dishes, consult our personnel.



SMALL/LARGE PORTION OF KEBABS 990/1290

Minced meat, clotted cream, peppers, onion, cabbage, bread

SMALL/LARGE PORTION OF WRAPPED AND STUFFED KEBABS 1090/1290

Minced beef meat, pancetta, peppers, clotted cream, onion, cabbage, bread

SMALL/LARGE PORTION OF LARDED KEBABS 1290/1490

Minced beef meat, pancetta, Gouda cheese, peppers, clotted cream, onion, cabbage, bread

GOURMET PATTIE STUFFED WITH ČURUG CHEESE 1390

Minced beef meat, bacon, paprika powder, clotted cream, Čurug cheese, onion, peppers, cabbage, bread

LESKOVAC PATTIE 1290

Minced beef meat, bacon, paprika powder, clotted cream, onion, peppers, cabbage, bread

LARGE/SMALL PATTIE 990/1290

Minced beef meat, clotted cream, peppers, onion, cabbage, bread



GRILLED OYSTER MUSHROOMS 890

Oyster mushrooms, spices, bread

LARDED MUSHROOMS 990

Mushrooms, pancetta, Gouda cheese, bread

MAIN COURSES - from 1:00 p.m.

We serve rich meals:

DAILY AND PERMANENT SPECIALS

VEAL BAKED IN A CLAY POT 1840

- Gone in a second!

Veal, onion, carrots, rosemary, spices, potatoes

SMOKED HAM HOCK 1540

Chef's recommendation

Ham hock, clotted cream, potatoes, rosemary, parsley, bread

BEEF SHANK 1720

- Homemade meals pride!

Beef shank, white wine, spices, milk, potatoes, onion, garlic, bread

BEEF PÖRKÖLT 1740

Beef round, spices, noodles, cheese, sour cream, bacon, bread

Chef's recommendation

FAZAN'S CHARCOAL BBQ - from 1:00 p.m.

Take a side dish with your serving of BBQ:

Baby potatoes

Grilled vegetables

MARINATED CHICKEN DRUMSTICK 1340

Smoked drumstick, peppers, clotted cream, onion, bread

CHICKEN SKEWERS 1290

Chicken, peppers, clotted cream, onion

WRAPPED AND STUFFED CHICKEN 1390

Chicken fillet, pancetta, zucchini, Gouda cheese, peppers, clotted cream, onion, cabbage, bread

FAZAN'S DELICACY

Neat, juicy, and sophisticated:

Sold by weight

T-BONE STEAK 630 / 100g
Doneness as requested

RIB EYE STEAK 790 / 100g
Doneness as requested

NOODLES



NOODLES WITH POTATOES 740

Noodles, onion, garlic, potatoes, paprika powder, olive oil

NOODLES WITH MILLIRAHM AND BACON 990

Noodles, millirahm, bacon, oil, salt

NOODLES WITH POPPY SEEDS 890

Noodles, milk, poppy seeds, sugar, icing sugar

CHICKEN PASTA 1090

Noodles, cheese from Čurug, Gouda chese, crispy onion, cream



SALADS

For ultimate refreshment:



SHOPSKA SALAD 410

- *Loved by everyone!*

Tomatoes, peppers, onion, cucumbers, cottage cheese, salt, oil

SERBIAN SALAD 410

Tomatoes, peppers, cucumbers, onion, chili peppers, salt, oil

ROASTED CHILI PEPPERS 390

- *Hot baraba!*

Hot peppers, garlic, parsley, salt, vinegar

PEELED ROASTED PEPPERS IN A GARLIC MARINADE 430

Roasted peppers, salt, oil, garlic, parsley

MORAVSKA SALAD 470

Tomatoes, roasted peppers, hot roasted peppers, salt, oil, onion, garlic, leek, parsley

TOMATO SALAD 290

Tomatoes, salt, oil

TOMATOES WITH CHEESE 390

Tomatoes, salt, oil, cottage cheese

CABBAGE SALAD 290

Cabbage, salt, sugar, vinegar, oil



HAVE SOMETHING SWEET

For a sweet end of our feast, we bring you traditional Serbian delicacies:



HOMEMADE CREAMY CUSTARD PIE 490

- *Young bride's masterpiece!*

Vanila extract, milk, crust, icing sugar, starch

FLOATING ISLAND 470

Vanila extract, eggs, milk, caramel coating, sugar

CREPES (2-crepe serving) - thin, soft, and perfectly juicy 240

SPREADS AND TOPPINGS:

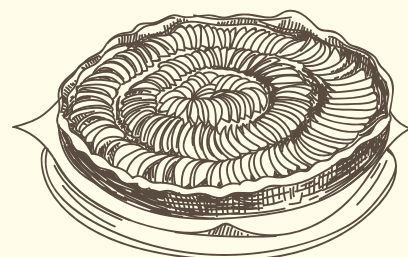
Nutella	160
Sugar and walnuts	100
Jam	100
Plazma	70

PLUM DUMPLINGS 430

Potato dough, plum filling

STRUDEL 200G 530

Poppy seeds/sour cherry/walnuts





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.

GRAINS IN OUR OFFER:

BRAZIL/INDIA

Brazil 70% / India 30%
Medium - dark roast

SPECIAL PREMIUM

All types of coffee + RSD 70

Ask our personnel about available options



COFFEE

RISTRETTO	165
ESPRESSO	165
AMERICANO	190
DOPPIO	310
MACCHIATO	255
CORTADO	310
FLAT WHITE	265
CAPPUCCINO	280
DOPPIO CAPPUCCINO	380
LATTE	295
MOCHA	320
FREDDO ESPRESSO	255
FREDDO	295

MILK 0,05/0,1/0,2	65/75/85
SOYA MILK 0,05/0,1/0,2	85/95/100

OLD SCHOOL – NEW AGE

FAZAN'S HOMEMADE 100ml 220

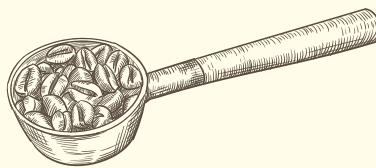


Warm and irresistible, homemade coffee prepared in a special pot called cezve or ibriki gives off the smell of adventure and the taste of tradition. Each sip of it brings you back to the past, gently playing with the present, giving you a moment to linger and enjoy a unique taste experience. Thanks to the magic of sand, every sip becomes a story about time. It combines past, present, and future in perfect harmony.

COLD BREW 250ml 355

FAZAN'S CREATIONS

Enjoy our delicate coffee creations where we turn aromatic beans into the art of taste, following every nuance of aroma to create a perfect beverage for your sense of taste.



ESPRESSO TONIC 320

Espresso, lime, tonic

AFFOGATO 345

Espresso, ice cream, cocoa

COFFEE DELIGHT 390

Coffee liqueur, espresso, sweet cream

ICED REFRESHING BEVERAGES

Our iced beverages are a real revelation for your taste buds. These modern beverages fit perfectly into our atmosphere that combines tradition and modern times. Enjoy a refreshing selection of ice teas that stand out for their modern flavors allowing you to create a perfect contrast between the past and the present while surrounded by historical details and a restored interior. Refresh yourself on our journey through time.

PEACH ICE TEA 335

Peach puree, lemon, sugar syrup, black tea

PASSION FIZZ ICE TEA 335

Passion fruit puree, lemon, sugar syrup, black tea, carbonated water

STRAWBERRY ICE TEA 335

Strawberry puree, elderberry syrup, lemon, black tea, sugar syrup

BOBOCKI BOC ICE TEA 335

Raspberry, lemon, mint, sugar syrup, black tea, peach puree

RONNEFELDT TEA



ENGLISH BREAKFAST 240

Ceylon traditional black tea

GREEN DRAGON 240

Chinese Green tea

MOROCCAN MINT 240

Green tea with aromatic mint from Morocco

FRUITY CAMOMILE 240

Chamomile and orange flowers tea

SWEET BERRIES 240

Berry and medicinal herb mix tea

*Teas are served with honey and lemon if required.



HOT CHOCOLATE

Welcome to our oasis of hot beverages and magical moment of pleasure. Enjoy a real chocolate treat with our rich hot chocolate which melts in your mouth and warms your soul. Lastly, indulge in the seductive warm cocoa that caresses you with every single sip.



BLACK HOT CHOCOLATE	330
WHITE HOT CHOCOLATE	330

WATER

ROSA 0,33l	245
ROSA 0,75l	360
ROSA CARBONATED 0,33l	245
ROSA CARBONATED 0,75l	360
ROMERQUELLE 0,33l	265
ROMERQUELLE	285
LEMON GRASS 0,33l	

JUICE 0,3l

LEMONADE	260
GINGER AND MINT	280
LEMONADE	
PASSION LEMONADE	310
ORANGE JUICE	410
GRAPEFRUIT JUICE	420
APPLE JUICE	390
CUSTOM TWO-FRUIT MIX	

HOME MADE SODAS 0,4l

GINGER SODA	310
Ginger, lemon, carbonated water	
RASPBERRY SODA	310
Raspberry syrup, lemon, carbonated water	

ADDITIONS

LEMON 0,01L	90
GINGER 0,01L	90

JUICE MIXES 0,3l

HEALTH	420
*Lemon, orange, ginger	
VITAMIN C	420
*Lemon, grapefruit, orange, honey	
FRESH	420
*Orange, apple, mint	
LOFT MIX	420
*Grapefruit, lemon, honey, ginger	

SMOOTHIES 0,3l

ANTISTRESS	430
Orange, banana, berries	
TAKE A BREAK	430
Raspberry, lime, honey syrup, Orange juice, banana	

SHAKES 0,3l

PLAZMA SHAKE	410
Plazma, milk, sweet cream, ice	
BANANA PLAZMA SHAKE	425
Plazma, banana, milk, sweet cream, ice	
SALTED CARAMEL	
MILKSHAKE	425
Salted caramel syrup, milk, vanilla ice cream, ice	

HOMEMADE JUICES

LOFT BERRY 0,2l	
RASPBERRY	435
STRAWBERRY	435
WILD BLUEBERRY	435

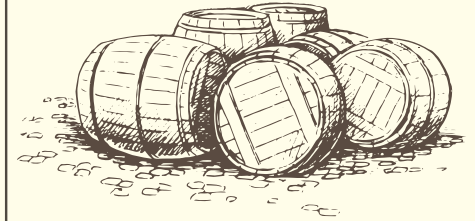


STILL BEVERAGES

NEXT	
APPLE 0.2L	340
PEACH 0.2L	340
FOREST FRUIT 0.2L	340
ORANGE 0.2L	340
STRAWBERRY 0.2L	340
FUZETEA 0,25l	340
THREE CENTS TONIC	
AEGEAN TONIC 0,2L	380
LEMON TONIC 0,2L	380
PINK GRAPEFRUIT 0,2L	380
REGULAR 0,2L	380

SODAS

COCA COLA 0,25L	280
COCA COLA ZERO 0,25L	280
FANTA 0,25L	280
SPRITE 0,25L	280
SCHWEPPE'S BITTER LEMON 0,25L	280
SCHWEPPE'S TONIC 0,25L	280
ULTRA ENERGY 0,25L	335



CRAFT AND COMMERCIAL BEERS

*Ask our personnel about available options

LOFT CURA 0,33L	410
Pale ale 5.6% ABV	
CRAFT SPECIAL 0,33L	435
Pilsner 4.1% ABV ; 32 IBU	
HEINEKEN (original, silver, zero) 0,25L	340
ERDINGER SVETLO 0,5L	480
BIRRA MORETTI 0,33L	340
ZAJEČARSKO 0,5L	290
ZAJEČARSKO TAMNO 0,33	310
SOL 0,33L	545



DRAUGHT BEER

LOFT CURA 0,3L	365
LOFT CURA 0,5L	465
FAZANOV PILSNER 0,3L	335
FAZANOV PILSNER 0,5L	425
HEINEKEN 0,3L	365
HEINEKEN 0,5L	455
BIRRA MORETTI 0,3L	355
BIRRA MORETTI 0,5L	445
ZAJEČARSKO 0,3L	275
ZAJEČARSKO 0,5L	355

LOCAL BRANDIES 0,03l

LOFT QUINCE	355
LOFT APRICOT	310
LOFT PLUM	310
LOFT WILLIAMS PEAR	310
LOFT HONEY BRANDY	310
BOJKOVČANKA PEAR ZLATNA	410
BOJKOVČANKA APRICOT ZLATNA	410
BOJKOVČANKA QUINCE 5 Y.O.	440
BOJKOVČANKA PLUM 10 Y.O.	480
STARA PESMA PLUM 7 Y.O.	430
STARA PESMA QUINCE 5 Y.O.	430
STARA PESMA APRICOT	430
ZLATNA PLUM	330
ZLATNA APRICOT	330

FOREIGN BRANDIES 0,03l

VODKA

Absolut	290
Finlandia	290
Finlandia Grape	290
Finlandia Cucumber	290

GIN

Beefeater	290
Beefeater Pink	310
3Bir Craft Gin	320
Monkey 47	470
Ginovic Floral	330
Bombay Sapphire	290

TENNESSEE WHISKEY

Jack Daniel's	330
Jack Daniel's Fire	345
Gentleman Jack	460
Jack Daniel's Honey	540

IRISH WHISKEY

Jameson	310
Jameson Black Barrel	470
Red Breast	390

SCOTCH WHISKEY

Ballantines	370
Chivas Regal 12Y.O.	410
Chivas Regal 18 Y.O.	860
Aberlour 12 Y.O.	530
Glenlivet Founders Reserve	455
Glenfidich 15 Y.O.	940
Ardbeg 12 Y.O.	690

BOURBON

Four Roses	310
Woodford reserve	540

BRENDI & COGNAC

Martell V.S.	390
Martell V.S.O.P.	540
Ararat 10 Y.O.	470
Ararat 20 Y.O.	830
Vinjak	290
Vinjak 5 V.S.O.P.	290
Vinjak X.O.	490

LIQUEURS AND BITTERS

Amaro Ramazzotti	310
Pelinkovac Gorki List 0,05L	290
Jagermeister	310
Bailey's	310
Campari	310
Liker Malina	310
Martini Rosso	240
Martini Fierro	240
Tubi 0,03	450

TEQUILA

Olmeca Blanco	310
Olmeca Gold	310
El Jimador Blanco	310
El Jimador Reposado	310

RUM

Havana 3 Y.O.	290
Havana 7 Y.O.	340
Bumbu The Original	360
Bumbu X.O.	390
Diplomatico Reserva	390
Bacardi Carta Blanca	290



COCKTAILS

TAŠTI DA NAMIGNEŠ	710
Raspberry liqueur, triple sec, grapefruit, lemon, honey syrup, soda	

FAZANOV ŠARM	710
LOFT plum, lemon, sugar syrup, almond liqueur, egg white	

SLEEPING BEAUTY	685
Absolut, lime, raspberry, triple sec, sugar syrup	

NAIVE PLAYER	710
Apple, berries, Jagermeister, lemon, sugar syrup, mint	

FANCY LADY	685
Absolut, prosecco, orange juice, lemon, elderberry syrup, raspberry liqueur	

MOJITO	685
Lime, Mint, Havana, sugar syrup, carbonated water	

APEROL SPRITZ	685
Aperol, prosecco, carbonated water, orange	

TUBI HAPPY	685
Tubi, lemon, elderberry syrup, basil, mint, Sprite	

PURE HAPINESS	685
Tubi, passion fruit puree, lemon, carbonated water	

TUBI SPRITZ	645
Tubi, lemon, sugar syrup, carbonated water	

BEEZ KNEEZ TWIST	710
Lemon, honey syrup, Jack Daniel's honey, rosemary	





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 tanins 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 crumbs 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 0,125l / 0,75l

Fresco Bianco 385 / 2310
 Neoplanta, Italian riesling, župljanka
 Kovačević winery, Irig, Serbia

The Chardonnay 5020
 Deurić winery, Mala Remeta, Serbia

RED WINE 0,125l / 0,75l

Probus 276 3250
 probus
 Deurić winery, Mala Remeta, Serbia

Aurelius S 3980
 merlot, cabernet sauvignon
 Kovačević winery, Mala Remeta, Serbia

Stifler's mom 7500
 shiraz
 Erdevik Winery, Erdevik, Serbia

Trianon 580/3480
 merlot, cabernet sauvignon, shiraz
 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, Srbija

WINE OF THE HOUSE 0,125l / 0,75l

Fazan white wine 440 / 2640
 Chardonnay
 Belo Brdo winery, Čerević, Serbia

Fazan rosè wine 420 / 2520
 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

ROSÈ WINE

Roza Nostra 470 / 2820
 merlot, cabernet sauvignon, syrah
 Erdevik Winery, Erdevik, Serbia

Urban 2450
 Pinot Noir, Merlot
 Deurić Winery, Mala Remeta, Serbia

WHITE WINE 0,125l / 0,75l

Tamjanika 485 / 2910
 tamjanika
 Doja Winery, Blace, Serbia

Belluci 2700
 tamjanika
 Erdevik Winery, Erdevik, Serbia

Severna Morava 2890
 morava
 Deurić Winery, Mala Remeta, Serbia

Riesling 2300
 riesling
 Kovačević Winery, Irig, Serbia

Chardonnay Limited Edition 560/3360
 chardonnay
 Belo Brdo Winery, Čerević, Serbia

Aksiom white 2990
 morava, chardonnay, sauvignon blanc
 Deurić Winery, Mala Remeta, Serbia

Geronimo 440/2640
 grašac
 Erdevik Winery, Erdevik, Serbia

White Harmony 2650
 sauvignon blanc
 Veritas Winery, Sremski Karlovci, Serbia

LOFT WINES 0,75l

Loft White 2850
 sauvignon blanc
 Grumen Winery, Fruška Gora, Serbia

Loft Rosè 2650
 merlot
 Grumen Winery, Fruška Gora, Serbia

Loft Red 2950
 merlot
 Grumen Winery, Fruška Gora, Serbia

DESSERT WINES 0,187l

Biser white 800
 bermet

Biser red 800
 bermet red

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.

GRUMEN

Winery that produces grapes with special care, reducing the yield of the grapes, provides energy for great wines on the sunlit slopes of Fruška Gora, where there is a mature and well-tended vineyard in full strength and potential. Through careful harvesting, gentle pressing, and aging of the juice in optimal conditions, wine is produced for connoisseurs seeking something more.

