



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 swirls around this interesting place?

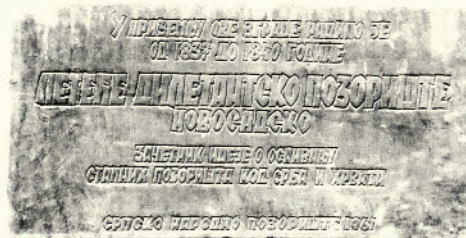
An inn "Kod Fazana" was the first restaurant mentioned in the archives of Novi Sad in 1822, although it has probably started working even before. An interesting fact is that Njegoševa street used to be called "Fazanska" or "Fazanova" back in the 19th century. It was named after this inn, located where 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

REGULAR BREAKFAST

(Monday to Friday)

FAZAN BREAKFAST 890

3 sunny-side-up eggs with grilled sausages, cheese, bacon, mixed salad, and fresh tomatoes.

CREAMY SCRAMBLED EGGS ON TOAST 540

Creamy scrambled eggs made from 3 eggs, served on toasted bread with grilled mushrooms, cheese, and mixed salad.

GRANDMA'S BREAKFAST 790

French toast with a variety of cured meats, boiled egg, cheese, kaymak, ajvar, and fresh tomato

FRUIT YOGURT WITH GRANOLA 560

Greek yogurt with mixed fruit, coconut, granola, dried plum, apple, peach, and sour cherries

GRILLED CHICKEN SANDWICH 760

Buckwheat bread sandwich with Caesar spread, mixed salad, tomato, bacon, and cheese, served with fries and pesto mayo

TUNA SANDWICH (FASTING-FRIENDLY) 610

Buckwheat bread sandwich with ajvar, mixed salad, tuna chunks, onion, capers, and olives, served with fries and ketchup

AVOCADO TOAST 740

Toasted buckwheat bread with avocado spread, fried egg, bacon, and cherry tomatoes, served with mixed salad

GARNISHED KULEN SANDWICH 710

Open-faced sandwich with mayonnaise, mixed salad, kulen, grated eggs, pickles, and cheese

SEASONAL FRUIT CUP 590 (served all day)

BRUNCH-STYLE BREAKFAST 1090 per person

(served on Saturdays and Sundays)

A breakfast designed as a sharing concept, where each table receives a variety of "Serbian-style tapas" based on the number of people at the table.

Mini sandwiches, grilled sausages, grilled mushrooms, ajvar, kaymak, guacamole, French toast, cured meats and cheeses, boiled eggs, bread or cornbread (proja), and a mixed seasonal salad.

* (Brunch-style breakfast is served as-is, without the option to remove, choose, or add ingredients).

Our cured meats come from local farms, while cheeses are sourced from small dairies in Banat, Bačka, and Srem. All cheeses and cured meats are made using traditional recipes and preparation methods.

STARTERS - from 12 pm

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 890

- *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 890

- *A world-class reveller!*

Finely ground Boston butt, chicken liver, butter, spices, and cognac spread served with toasted bread and cherry tomatoes

BRUSCHETTA WITH PROSCIUTTO 590

Crispy tomato bruschetta with garlic, parsley, prosciutto, and cream cheese

GARLIC MUSHROOMS 690

Grilled mushrooms with garlic and parsley, served with toasted bread and cream cheese spread

CURED MEAT MIX FOR 4 PERSONS 3450

Kulen, smoked pork neck, smoked pork tenderloin, Srem sausage, Čurug cheese, rolled cheeses, olives

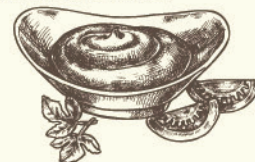
CURED MEAT MIX FOR 2 PERSONS 1990

Kulen, smoked pork neck, smoked pork tenderloin, Srem sausage, Čurug cheese, rolled cheeses, olives

VOJVODINA CHEESE MIX 990

- *Approved by true "lalas"!*

Rolled cheeses, Čurug cheese, Gouda cheese, olives, toasted bread



SIDE DISHES

FRENCH FRIES 290

BABY POTATOES 345

BREAD 95

YOGHURT 165

AYVAR 215

CLOTTED CREAM 165

PROSCIUTTO 255

SMOKED PORK NECK 215

SMOKED PORK TENDERLOIN 195

KULEN 235

BACON 215

COTTAGE CHEESE 115

ČURUG CHEESE 295

ROLLED CHEESE 265

SREM SAUSAGE 165

SAUSAGE 220

CHILI SAUCE 105

MUSTARD 65

MAYONNAISE 65

URNEBES SALAD 115

EGG 70

JAM 125

HONEY 55

PARMESAN 215

DEMI-GLACE 245

OLIVES 115

GRILLED VEGETABLES 355

PEPPER SAUCE 245

MUSHROOM SAUCE 245

DRIPPING SAUCE 245

JACKET POTATOES 340

MASHED POTATOES 340

QUACAMOLE 190

SOUPS AND CHOWDERS - from 12 pm

Bringing flavors from grandma's kitchen:

VEAL CHOWDER 490

- *The same as homemade!*

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

TOMATO POTAGE 470

- *A remedy for your soul!*

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

MUSHROOM POTAGE 470

Mushrooms, onion, carrot, celery, spices



Chef's
recommendation

FAZAN GRILL - from 12 pm



GOURMET PLJESKAVICA WITH ČURUŠKI CHEESE 1390

Minced beef, bacon, crushed paprika, kaymak, and Čuruški cheese, served with new potatoes and bread.

ČEVAPI ON FLATBREAD 1540

10 čevapi on flatbread with drippings, onion, and kaymak, served with fries.

PORK TOMAHAWK (FOR TWO PEOPLE) 2440

Grilled extended pork chop (with whole rib), served with new potatoes and a marinade of parsley, garlic, pepper, and thyme.

MARINATED PORK NECK 1390

Juicy pork neck, charcoal-grilled, served with mashed potatoes and mushroom sauce.

GRILLED CHICKEN DRUMSTICK AND THIGH 1290

Grilled drumstick and thigh served with potatoes in jackets, kaymak, ajvar sauce, bacon, and green onions.

CHICKEN FILLET SPECIAL 1440

Grilled chicken fillet, baked with mushrooms, cheese, and bacon, served with mashed potatoes and roast sauce.

BEEFSTEAK WITH GREEN PEPPERCORN SAUCE 3300

Grilled beefsteak with mashed potatoes, grilled vegetables, and green peppercorn sauce.

FAZAN'S GOURMET PLATTER 1540

3 different skewers (beefsteak, chicken breast, šiš čevap) served on flatbread with pickled cucumbers, new potatoes, and yogurt-dill sauce.

MIXED GRILLED MEAT PLATTER 5410

Mixed grilled meat platter (pljeskavica, čevapi, pork neck, pork tomahawk, drumstick and thigh, chicken fillet) served with roast sauce and new potatoes.



GRILLED TROUT FROM THE COALS 1790

Trout fillets served with noodles and spinach, accompanied by a lemon wedge and garlic marinade

ROASTED PIKE-PERCH FILLET 1790

Roasted pike-perch served on mashed potatoes with baby spinach and sun-dried tomatoes, with a white wine and dill oil sauce



FAZAN'S SPECIALTIES, MAIN AND COOKED DISHES - from 12 pm



At the restaurant KOD FAZANA 1822, we offer a daily variety of Fazan's specialties, main courses, and homemade cooked dishes that represent a true culinary adventure. Each dish is carefully prepared with love, using only the highest quality local ingredients. Enjoy traditional meals such as veal cooked under the bell (sač), pilaf, stuffed cabbage rolls (sarma), beef perkelt, stuffed peppers, meatballs, goulash, game dishes, and many other specialties of homemade cuisine.

FOR INFORMATION ABOUT THE AVAILABILITY OF FAZAN'S SPECIALTIES, MAIN COURSES, AND HOMEMADE COOKED DISHES, PLEASE CONSULT OUR STAFF.



LOFT FOOD - from 12 pm

CAESAR WRAP 1090

Tortilla with chicken, Caesar dressing, mixed salad, bacon, tomato, and parmesan, served with fries and Greek yogurt dip

BEEFSTEAK WRAP 1190

Tortilla with beefsteak, green salad, mushrooms, onion, peppers, and gouda, served with fries and pesto mayo

GREEK TORTILLA 1090

Tortilla with marinated pork neck, dill and garlic spread, mixed salad, onion, cucumber, and tomato, served with fries and Greek yogurt dip

CAESAR SALAD 990

Mixed salad, chicken fillet, bacon, Caesar dressing, cherry tomatoes, croutons, parmesan

TUNA SALAD 960

Mixed salad, olive oil, tuna chunks, olives, capers, onion, cucumber, pumpkin seeds

GREEK SALAD 890

Mixed salad, tomato, cucumber, pepper, onion, olives, feta cheese, oregano.

PASTAS AND RISOTTOS - from 12 PM



PASTA PESTO AL POLLO 1290
Penne pasta with chicken fillet in green pesto sauce, cherry tomatoes, parmesan, crispy bacon, and pine nuts.

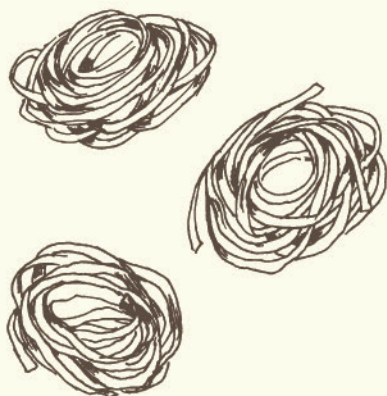
PEPPER PASTA 1340
Tagliatelle pasta with beefsteak, onion, peppers, and green peppercorn sauce, topped with crispy onion and parmesan.

VEGE PASTA 1090
Penne pasta in mushroom sauce with spinach, fresh parmesan, pine nuts, and parsley.

CHICKEN RISOTTO 1260
Arborio risotto with chicken and a sauce made of basil, parmesan, and white wine, finished with cream cheese, pine nuts, and decorative herbs.

FISH RISOTTO WITH SAFFRON 1340
Arborio risotto with saffron and roasted pike-perch, anchovy cream, capers, and fresh dill.

BEEFSTEAK RISOTTO 1340
Arborio risotto with beefsteak, wild mushrooms, a hint of truffle, baby spinach, crispy onion, and parmesan.



SALADS

For ultimate refreshment:



SHOPSKA SALAD 460
- Loved by everyone!
Tomatoes, peppers, onion, cucumbers, cottage cheese, salt, oil

SERBIAN SALAD 460
Tomatoes, peppers, cucumbers, onion, chili peppers, salt, oil

ROASTED CHILI PEPPERS 420
- Hot baraba!
Hot peppers, garlic, parsley, salt, vinegar

TOMATO SALAD 390
Tomatoes, salt, oil

TOMATOES WITH CHEESE 420
Tomatoes, salt, oil, cottage cheese

CABBAGE SALAD 340
Cabbage, salt, sugar, vinegar, oil

FRESH CUCUMBER 360
Cucumber, salt

SALAD TARATOR 460
Cucumber, garlic, sour cream, salt, parsley

MIX OF GREEN SALADS 390
Iceberg, arugula, matovilac, radish, cherry tomatoes, carrots



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!
Vanilla extract, milk, crust, icing sugar, starch

FLOATING ISLAND 490
Vanilla extract, eggs, milk, caramel coating, sugar

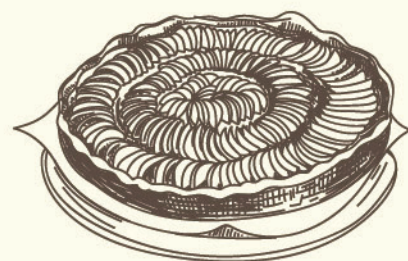
CREPES (2-crepe serving) - thin, soft, and perfectly juicy 240

SPREADS AND TOPPINGS:
Nutella 210
Sugar and walnuts 110
Jam 210
Plazma 110

STRUDEL 200G 560
Poppy seeds/sour cherry/walnuts

RUSSIAN MEDOVIK 510
Honey, milk, butter, eggs, powdered sugar

FAZAN'S CHEESECAKE 490
Biscuits, milk, honey, butter, cream cheese, raspberries





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 textures

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 80

Ask our personnel about available options



COFFEE

RISTRETTO	195
ESPRESSO	195
AMERICANO	220
DOPPIO	360
MACCHIATO	265
CORTADO	360
FLAT WHITE	285
CAPPUCCINO	295
DOPPIO CAPPUCCINO	390
LATTE	320
MOCHA	340
FREDDO ESPRESSO	290
FREDDO	320

MILK 0,05/0,1/0,2	75/85/95
SOYA MILK 0,05/0,1/0,2	85/95/110
OAT MILK	120/130/145

OLD SCHOOL – NEW AGE

FAZAN'S HOMEMADE 100ml 230

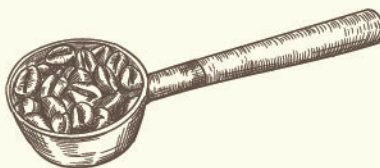


Warm and irresistible, homemade coffee prepared in a special pot called cezve or ibriki gives off the smell of adventure and the taste of tradition. Each sip of it brings you back to the past, gently playing with the present, giving you a moment to linger and enjoy a unique taste experience. Thanks to 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	340
Espresso, lime, tonic	
AFFOGATO	365
Espresso, ice cream, cocoa	
COFFEE DELIGHT	410
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 360

Peach puree, lemon, sugar syrup, black tea

PASSION FIZZ ICE TEA 360

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

STRAWBERRY ICE TEA 360

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

BOBOCKI BOC ICE TEA 360

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

RONNEFELDT TEA



ENGLISH BREAKFAST 260
Ceylon traditional black tea

GREEN DRAGON 260
Chinese Green tea

MOROCCAN MINT 260
Green tea with aromatic mint from Morocco

FRUITY CAMOMILE 260
Chamomile and orange flowers tea

SWEET BERRIES 260
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	360
WHITE HOT CHOCOLATE	360

WATER

ROSA 0,33l	255
ROSA 0,75l	395
ROSA CARBONATED 0,33l	255
ROSA CARBONATED 0,75l	395
ROMERQUELLE 0,33l	280
ROMERQUELLE	295
LEMON GRASS 0,33l	

JUICE 0,3l

LEMONADE	280
GINGER AND MINT	295
LEMONADE	
PASSION LEMONADE	360
ORANGE JUICE	455
GRAPEFRUIT JUICE	455
APPLE JUICE	415
CUSTOM TWO-FRUIT MIX	

HOME MADE SODAS 0,4l

GINGER SODA	360
Ginger, lemon, carbonated water	
RASPBERRY SODA	360
Raspberry syrup, lemon, carbonated water	

ADDITIONS

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

JUICE MIXES 0,3l

HEALTH	445
*Lemon, orange, ginger	
VITAMIN C	445
*Lemon, grapefruit, orange, honey	
FRESH	445
*Orange, apple, mint	
LOFT MIX	445
*Grapefruit, lemon, honey, ginger	

SMOOTHIES 0,3l

ANTISTRESS	455
Orange, banana, berries	
TAKE A BREAK	455
Raspberry, lime, honey syrup, Orange juice, banana	

SHAKES 0,3l

PLAZMA SHAKE	430
Plazma, milk, sweet cream, ice	
BANANA PLAZMA SHAKE	445
Plazma, banana, milk, sweet cream, ice	
SALTED CARAMEL MILKSHAKE	430
Salted caramel syrup, milk, vanilla ice cream, ice	

HOMEMADE JUICES LOFT BERRY 0,2l

RASPBERRY	455
STRAWBERRY	455
WILD BLUEBERRY	455

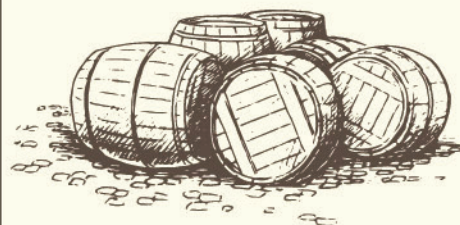


STILL BEVERAGES

NEXT	
APPLE 0.2L	370
PEACH 0.2L	370
FOREST FRUIT 0.2L	370
ORANGE 0.2L	370
STRAWBERRY 0.2L	370
FUZETEA 0,25l	360
THREE CENTS TONIC	
AEGEAN TONIC 0,2L	395
LEMON TONIC 0,2L	395
PINK GRAPEFRUIT 0,2L	395
REGULAR 0,2L	395

SODAS 0,25l

COCA COLA	290
COCA COLA ZERO	290
COCA COLA LIME	290
FANTA	290
SPRITE	290
SCHWEPPES BITTER LEMON	290
SCHWEPPES TONIC	290
ULTRA ENERGY	340



CRAFT AND COMMERCIAL BEERS

*Ask our personnel about available options

LOFT CURA 0,33L	430
Pale ale 5.6% ABV	
CRAFT SPECIAL 0,33L	460
Pilsner 4,1% ABV ; 32 IBU	

HEINEKEN (original, silver, zero) 0,25L	395
BIRRA MORETTI 0,33L	375
ZAJEČARSKO 0,5L	330
ZAJEČARSKO TAMNO 0,33	330
SOL 0,33L	545



DRAUGHT BEER

LOFT CURA 0,3L	405
LOFT CURA 0,5L	485
FAZANOV PILSNER 0,3L	365
FAZANOV PILSNER 0,5L	445
HEINEKEN 0,3L	385
HEINEKEN 0,5L	465
BIRRA MORETTI 0,3L	365
BIRRA MORETTI 0,5L	455
ZAJEČARSKO 0,3L	305
ZAJEČARSKO 0,5L	385

LOCAL BRANDIES 0,03l

LOFT QUINCE	360
LOFT APRICOT	330
LOFT PLUM	330
LOFT WILLIAMS PEAR	330
LOFT HONEY BRANDY	330
BOJKOVČANKA PEAR ZLATNA	480
BOJKOVČANKA APRICOT ZLATNA	480
BOJKOVČANKA QUINCE 5 Y.O.	480
BOJKOVČANKA PLUM 10 Y.O.	510
STARA PESMA PLUM 7 Y.O.	480
STARA PESMA QUINCE 5 Y.O.	460
STARA PESMA APRICOT	460
ZLATNA PLUM	340
ZLATNA APRICOT	340

BOURBON

Four Roses	360
Woodford reserve	570

BRENDI & COGNAC

Martell V.S.	430
Martell V.S.O.P.	570
Ararat 10 Y.O.	470
Ararat 20 Y.O.	830
Vinjak	290
Vinjak 5 V.S.O.P.	330
Vinjak X.O.	530

LIQUEURS AND BITTERS

Amaro Ramazzotti	310
Pelinkovac Gorki List 0,05L	330
Jagermeister	330
Bailey's	330
Campari	310
Raspberry liqueur	340
Martini Rosso	260
Martini Fierro	260
Tubi	470

TEQUILA

Olmecca Blanco	310
Olmecca Gold	310
El Jimador Blanco	310
El Jimador Reposado	310

RUM

Havana 3 Y.O.	310
Havana 7 Y.O.	340
Bumbu The Original	380
Bumbu X.O.	390
Bacardi Carta Blanca	310



COCKTAILS

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

FAZANOV ŠARM	770
LOFT plum, lemon, sugar syrup, almond liqueur, egg white	

SLEEPING BEAUTY	770
Absolut, lime, raspberry, triple sec, sugar syrup	

NAIVE PLAYER	770
Apple, berries, Jagermeister, lemon, sugar syrup, mint	

FANCY LADY	770
Absolut, prosecco, orange juice, lemon, elderberry syrup, raspberry liqueur	

MOJITO	770
Lime, Mint, Havana, sugar syrup, carbonated water	

APEROL SPRITZ	770
Aperol, prosecco, carbonated water, orange	

BEEZ KNEEZ TWIST	740
Lemon, honey syrup, Jack Daniel's honey, rosemary	

TUBI HAPPY	740
Tubi, lemon, elderberry syrup, basil, mint, Sprite	

PURE HAPINESS	740
Tubi, passion fruit puree, lemon, carbonated water	

TUBI SPRITZ	740
Tubi, lemon, sugar syrup, carbonated water	



FOREIGN BRANDIES 0,03l

VODKA

Absolut	290
Finlandia	290
Finlandia Grape	310
Finlandia Cucumber	310

GIN

Beefeater	310
Beefeater Pink	330
3Bir Craft Gin	320
Monkey 47	490
Bombay Sapphire	310

TENNESSEE WHISKEY

Jack Daniel's	360
Jack Daniel's Fire	390
Gentleman Jack	510
Jack Daniel's Honey	390

IRISH WHISKEY

Jameson	360
Jameson Black Barrel	490
Red Breast	390

SCOTCH WHISKEY

Ballantines	370
Chivas Regal 12Y.O.	490
Chivas Regal 18 Y.O.	860
Aberlour 12 Y.O.	560
Glenlivet Founders Reserve	490
Glenfidich 15 Y.O.	940
Ardbeg 12 Y.O.	690



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.

Krokan

Drinkable, with plenty of body, light yellow in color, fragrant and fresh wine, semi-dry, with fruity-floral tones with a light note of vanilla, a lasting finish and a special muscat aroma that is memorable.

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.

Brut

Wine of light yellow colour, stable foam with fine and small bubbles and fruity aromas. Fullness of taste is a reflection several years of wine maturation in the bottle on fine yeasts. Harmonious, elegant, excellent structure and with very persistent sparkling "perlage", which in the final taste leaves a long-lasting impression of fruity freshness and almonds.

Ad Meliora

A complex and layered wine with an oily structure and aromas ripe peaches, pears and apricots, overflowing with notes of vanilla, roasted hazelnuts and honeyed white flowers. End of debt i 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

Neoplanta, Italian riesling, župljanka

Kovačević winery, Irig, Serbia

420 / 2520

Brut

Chardonnay, rhine riesling

Kovačević Winery, Irig, Serbia

4500

WINE OF THE HOUSE

0,125l / 0,75l

Fazan white wine

Chardonnay

Belo Brdo winery, Čerević, Serbia

480 / 2890

Fazan rosè wine

Pinot noir

Dzervin Winery, Serbia

350 / 2140

Fazan red wine

Cabernet Franc, Marselan, Cabernet

Sauvignon, Merlot, Petit Verdot

Belo Brdo winery, Čerević, Serbia

615 / 3690

WHITE WINE

0,125l / 0,75l

Tamjanika

Tamjanika

Doja Winery, Blace, Serbia

500 / 2980

Rhine Riesling

Riesling

Kovačević Winery, Irig, Serbia

420 / 2500

White Harmony

Sauvignon blanc

Veritas Winery, Sremski Karlovci, Serbia

475 / 2840

GT

Grašac, tamjanika

Verus Kiš Winery, Sremski Karlovci, Serbia

550 / 3290

Ad Meliora

Chardonnay

Belo Brdo Winery, Čerević, Serbia

590 / 3540

Belluci

Tamjanika

Erdevik Winery, Erdevik, Serbia

2990

Severna Morava

Morava

Deurić Winery, Mala Remeta, Serbia

3120

Aksiom white

Morava, chardonnay, sauvignon blanc

Deurić Winery, Mala Remeta, Serbia

3200

White Grašac

Grašac

Winery Vinum, Sremski Karlovci, Serbia

2990

Krokan

Krokan muscat

Gnezdo Winery, Bečej, Serbia

3980

Malvasia

Malvasia

Verkat Winery, Banoštor, Serbia

3400

RED WINE

0,125l / 0,75l

Trianon

Merlot, cabernet sauvignon, shiraz

Erdevik Winery, Erdevik, Serbia

620 / 3680

Konekcija

Merlot

Krstašica Winery, Irig, Serbia

630 / 3790

Frankovka

Frankovka

Winery Vinum, Sremski Karlovci, Serbia

500 / 3030

Portogizer

Portogizer

Verus Kish Winery, Sremski Karlovci, Serbia

465 / 2490

Probus 276

Probus

Deurić winery, Mala Remeta, Serbia

3320

Aurelius S

Merlot, cabernet sauvignon

Kovačević winery, Mala Remeta, Serbia

4100

Stifler's mom

Shiraz

Erdevik Winery, Erdevik, Serbia

7650

Mali Momentum

Cabernet sauvignon

Veritas Winery, Sremski Karlovci, Srbija

4450

Marselan

Marselan

Belo Brdo Winery, Cerević, Serbia

5190

Cabernet Franc

Cabernet franc

Đurđić Winery, Sremski Karlovci, Serbia

3570

Marlon Delon

Cabernet sauvignon, merlot

Erdevik Winery, Erdevik, Serbia

8960

ROSÈ WINE

0,125l / 0,75l

Konekcija Roze

Merlot, chardonnay, sauvignon blanc

Krstašica Winery, Irig, Serbia

420/2520

Roza Nostra

Merlot, cabernet sauvignon, syrah

Erdevik Winery, Erdevik, Serbia

2960

LOFT WINES

0,75l

Loft White

Sauvignon blanc

Grumen Winery, Fruška Gora, Serbia

2850

Loft Rosè

Merlot

Grumen Winery, Fruška Gora, Serbia

2650

Loft Red

Merlot

Grumen Winery, Fruška Gora, Serbia

2950

DESSERT WINES

0,187l

Biser white

bermet

840

Biser red

bermet red

840

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 ĆUKOVIĆ

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.

