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Just as a variety of stories and events intertwine in the restaurant “Kod Fazana”, so do the flavors of different cultures come together in our kitchen, shaping the identity of this region.

So, let's begin! Are you ready to discover how history is woven around the very place you are sitting in?

The tavern “Kod Fazana” is the first restaurant mentioned in the archives of the city of Novi Sad in 1822, although it is believed to have started operating even earlier.

Interestingly, in the 19th century, Njegoševa Street in Novi Sad was called Fazanska (Pheasant Street), precisely after this tavern, which was located on the site of the former music school “Isidor Bajić”. The school occupied this space from 1953 until 2021.

The restaurant “Kod Fazana” was more than just a gathering place. In 1828, a theatre was founded within its premises under the direction of Konstantin Popović Komoraš, a versatile artist, city treasurer, and playwright.

Performances were held here, including adaptations such as “Slaves in Italy” and other dramatic works.

During the late 1830s and early 1840s, the “Kod Fazana” Theatre continued staging performances, mostly Komoraš's adaptations.

This was a time when art and social life merged in this tavern, bringing entertainment and cultural development to Novi Sad.

“Kod Fazana” – We have stories better than the ones on Instagram!

In this story, Joakim Vujić, one of the most important figures in the history of Serbian theatre, plays the leading role.

In the restaurant “Kod Fazana”, located on the ground floor of the former “Isidor Bajić” music school building, theatrical performances were held, and in 1838 the Flying Amateur Theatre (Serbian Amateur Society) was founded under the leadership of Joakim Vujić, as a precursor to today's Serbian National Theatre.



He held his first performance on the Feast of the Dormition (August 15), drawing the public's attention to the theatre stage in Novi Sad. This became a historic gathering point

for people eager for art.

At that event, the first public theatre performance titled “Inkle and Yarico”, translated from English into Serbian by Joakim Vujić himself, was presented.

“Kod Fazana” – Before the specialties, a serving of history!

In addition to theatre, important events took place in this restaurant, including a grand donor ball held on September 6, 1845, to raise funds for the founding of the “Serbian Reading Room”.

The event was attended by Archbishop Josif Rajačić. During the event, the names of donors and patrons were read, and it was established that a fund of 2,000 forints and 1,000 books had been collected.

The founding assembly of the Serbian Reading Room was held on Sunday, September 23, 1845. This institution later became the predecessor of today's City Library.

After turbulent years, the fate of this restaurant remained a mystery. It is assumed that it suffered consequences during the unrest of June 12, 1849.

However, the building later found a new purpose. In the spring of 1871, it became a Roman Catholic girls' school under the patronage of Archbishop Leopold von Haynald. This marked a new chapter in its history, now dedicated to the education of young women.

MENU

HOUSE SPECIALTIES

PHEASANT PÂTÉ 890
Pheasant breast, liver, onion, garlic, thyme, white wine

PHEASANT SOUP 610
Dumplings

PHEASANT WITH KING OYSTER MUSHROOMS 3180
Pheasant drumstick and thigh, king oyster mushrooms, potatoes

BREAKFAST - until 12:30PM

CROQUE MONSIEUR 720
Ham, Emmental cheese, béchamel sauce, artisan bread
Allergens: eggs, gluten, nutmeg

CROQUE MADAME 800
Ham, Emmental cheese, béchamel sauce, artisan bread / + fried egg
Allergens: eggs, gluten, nutmeg

BLTC SANDWICH 680
Crispy bacon, Gouda cheese, artisan bread, garlic confit mayonnaise, fresh tomato, lettuce
(Optional: honey mustard sauce / smoked paprika sauce)
(Optional protein: ham, cured pork loin, prosciutto)
Allergens: gluten, honey

CHICKEN SANDWICH 920
Panko chicken, bacon, crispy onions, tomato, lettuce, ciabatta, spread (onion, mayonnaise, smoked paprika)
Allergens: gluten, eggs

GARDENA BREAKFAST 590
1 soft-boiled egg, spinach, Emmental sauce, English muffin
Allergens: gluten, eggs

GARNISHED SANDWICH IN A DIFFERENT WAY 690
Cured pork loin, parmesan, pickles, hard-boiled egg, sauce (mayonnaise, ajvar, smoked paprika), focaccia
(Optional: honey mustard sauce / garlic confit mayonnaise)
(Optional protein: ham, cured pork loin)
Allergens: gluten, honey, eggs

CREAMY SCRAMBLED EGGS ON TOASTED BREAD 520
3 eggs, artisan bread, arugula, parmesan
Allergens: gluten, eggs

OMELET SANDWICH 710
Gouda cheese, ham, 3 eggs, parmesan, artisan bread, sun-dried tomatoes, garlic confit mayonnaise
(Optional: honey mustard sauce / sauce (mayonnaise, ajvar, smoked paprika))
(Optional protein: cured pork loin, prosciutto)
Allergens: gluten, honey, eggs

FRIED EGGS WITH SAUSAGE 910
3 fried eggs, kajmak, smoked BBQ sausage, bacon, tomato, mixed green salad
Allergens: gluten, eggs

UŠTIPCI WITH FETA CHEESE AND KAJMAK 540
Uštipci, feta cheese, kajmak
Allergens: gluten, milk

SWEET UŠTIPCI 540
Apricot, plum or rosehip jam, powdered sugar

AVOCADO TOAST (TARTINE) 630
1 egg, fresh avocado, feta cheese, artisan bread, olive oil, dill, lemon
Allergens: gluten, eggs, dill

HOUSE BREAKFAST 980
Omelet made of 3 eggs filled with spinach and chicken, served on toasted artisan bread, cottage cheese, cream cheese with dried fruit and seeds (sunflower, pumpkin), mixed green salad, tomato, seasonal fruit
Allergens: gluten, eggs, nuts

TUNA SANDWICH POSNO 790
Canned tuna, apricot aioli, arugula, fresh cucumber, fresh dill, red onion, ciabatta
Allergens: gluten, fish, dill

VEGETARIAN BREAKFAST VEGE 720
Hummus with grilled oyster mushrooms and carrot chips
Homemade hummus, oyster mushrooms, shiitake, black sesame, artisan bread, arugula
Allergens: gluten, mushrooms

GRANOLA 510
Homemade granola, Greek yogurt, banana, cherry

APPETIZERS

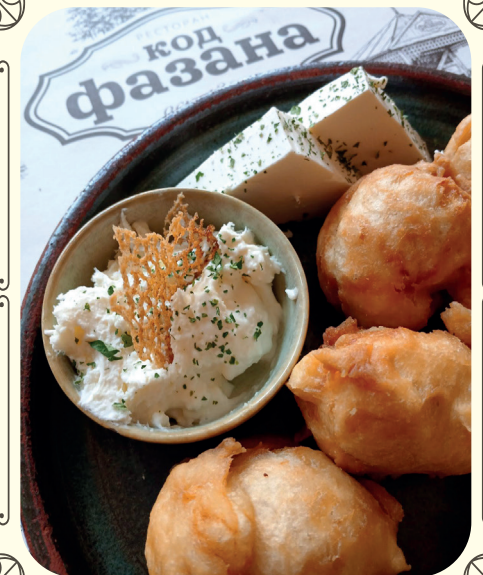
TRADITIONAL MEAT SPECIALTIES
Cured pork loin, kulen, prosciutto, fresh cheese with leek and sesame, almonds and hazelnuts, dried fruit, cracklings, fresh cheese with paprika

PRICE FOR TWO PERSONS 2400
PRICE FOR FOUR PERSONS 3600

CHEESE SELECTION (2 PERSONS) 1550
Rolled cheese, slices, cubes, čuruški, dried fruit

STUFFED FALAFEL ON BEETROOT PURÉE POSNO 920
Chickpeas, sun-dried tomatoes, mushrooms (homemade falafel)

VEGE PLATTER (HOMEMADE) POSNO 1150
Beetroot hummus, classic hummus, tuna spread, roasted pepper hummus
Allergens: chickpeas, tahini paste, tuna, beetroot



SOUPS & STEWS

VEAL RAGOUT SOUP	540
Veal, sour cream, lemon	
TOMATO SOUP	490
Carrot noodles, croutons, infused oil	



CONFIT CHICKEN DRUMSTICK & THIGH	1450
Slow-cooked chicken, potatoes (Choice of: spinach sauce or mushroom sauce)	

GOURMET PLJESKAVICA	1590
Beef, fresh hot pepper, čuruški cheese, pancetta, French fries	

ĆEVAPI	1510
French fries, homemade bread, kajmak	

GARDENA CHICKEN	1480
Chicken fillet, bacon, spinach, béchamel sauce, potatoes	



SMALL SALADS

COLESLAW SALAD	450
Cabbage, carrot, mayonnaise, vinegar, sesame	

VITAMIN SALAD	460
Marinated beetroot in vinegar, quinoa, spring onion, carrot, red cabbage, leek	

MORAVA SALAD	550
Tomato, roasted sweet pepper, roasted hot pepper, garlic marinade	

GREEN MIX SALAD	390
Mixed green salads	

ŠOPSKA SALAD	490
Tomato, cucumber, pepper, feta cheese	

MAIN COURSES

VEAL UNDER THE SAČ (WEEKEND SPECIAL)	2290
Veal, potatoes, carrots	

ROASTED PORK KNUCKLE WITH HORSERADISH AND APPLE SAUCE	1690
Pork knuckle, sautéed potatoes	

BEEF GOULASH	1590
Beef, pasta or mashed potatoes	

PORCHETTA	1490
Rolled pork with spices, mashed potatoes, topped with chimichurri sauce	

BEEF RIBS	1950
Rib in red wine sauce on celery purée with sautéed vegetables	

PORK SHOULDER ON GRILLED POLENTA	1460
Marinated pork, BBQ sauce, grilled polenta	

BEEF SKEWER WRAPPED IN BACON	1550
Beef, potatoes, mustard sauce	

RUMP STEAK (RAMSTEK)	1890
Beef rump steak on truffle mashed potatoes with flavored butter	

CHICKEN WITH CRISPY GNOCCHI IN GREEN PEPPER SAUCE	1490
Chicken fillet, gnocchi, pepper sauce	

MEAL SALADS

GRILLED HALLOUMI SALAD	1590
Mixed green salad, honey, halloumi cheese	

TUNA SALAD POSNO	1350
Mixed green salad, tuna, corn	

GARDENA SALAD POSNO	1090
Zucchini, chickpeas, quinoa, broccoli, black sesame, pumpkin seeds (Add-on: marinated chicken 100g = 230)	

CAESAR SALAD	1110
Mixed salad, chicken, croutons, bacon, parmesan, anchovies, mustard, mayonnaise	

GREEK SALAD	650
Tomato, cucumber, feta, oregano, red onion, olives, olive oil	

SALAD WITH CRISPY SQUID	1410
Squid, cucumber, radish, baby spinach, arugula, dressing	

PASTA & RISOTTO

ALFREDO RAMSTEK	1360
Beef steak, tagliatelle, sauce, butter, parmesan	

TOSCANA PASTA	1270
Casarecce pasta, chicken, cherry tomatoes, bacon, parmesan, cream sauce, butter	

VEGE PASTA VEGE	1100
Casarecce, sun-dried tomatoes, baby spinach, mushrooms, cream sauce, parmesan, butter (Optional: rice instead of pasta)	

RISOTTO WITH CHICKEN AND VEGETABLES	1210
Arborio rice, cucumber, mushrooms, parmesan, butter	

VEAL IN HOISIN SAUCE WITH RICE	1590
Marinated veal, hoisin sauce, mushrooms, peppers, spring onion, leek	

FETTUCCINE ALFREDO	1190
Chicken, tagliatelle, béchamel sauce, smoked paprika, chili, parmesan	





FISH SPECIALTIES

FISH SOUP Boneless soup with river fish and pasta	690
SEA BREAM (GRILLED) Served with Dalmatian-style vegetables	1800
ZANDER FILLET (GRILLED) Mashed potatoes, Swiss chard	1950
TROUT FILLET (GRILLED) Mashed potatoes, Swiss chard	1750



KIDS MENU

TOMATO SOUP	470
CRISPY CHICKEN Crispy chicken served on tagliatelle in tomato sauce with parmesan	890
ALFREDO KIDS Chicken, tagliatelle, parmesan, béchamel sauce	650
ĆEVAPI (5 pcs) Beef, French fries, ketchup	770



DESSERTS

TIRAMISU	650
PISTACHIO TIRAMISU	790
ŠAMPITA 200-year-old recipe <i>Allergens: eggs</i>	490
GARDENA PRINCESS Let yourself indulge in the pastry chef's imagination <i>Allergens: eggs, milk</i>	540
CHOCOLATE RHAPSODY Let this cake complete your experience <i>Allergens: nuts</i>	610
RAW FRUIT CAKE Simple, raw, yet truly delicious <i>Allergens: nuts</i>	620
MINI PAVLOVA CAKE The ballerina among cakes <i>Allergens: eggs</i>	650

PIZZA

CAPRICCIOSA Tomato sauce, ham, mozzarella, mushrooms, olives, oregano, basil.	1390
ITALIANO Prosciutto, mozzarella, black olives, arugula, cherry tomatoes, Parmesan, tomato sauce.	1650
PEPPERONI Tomato sauce, mozzarella, kulen (spicy cured sausage), green jalapeños, ham, oregano, basil.	1630
PIZZA KOD FAZANA Homemade smoked sausage, béchamel sauce, bacon, mozzarella, onion, grated dried egg yolk, oregano, basil.	1670
MARGHERITA Tomato sauce, mozzarella, oregano, basil.	1190
MEDITERRANEA Tomato sauce, tuna, onion, sweet corn, capers, bell peppers, arugula.	1350
PESTO BELLA Béchamel sauce, mortadella, mozzarella, homemade pesto, cherry tomatoes, Parmesan, oregano, basil.	1640

