



J E L O
V N I K
M E N U

Regal

BAR & RESTAURANT
Gospodar Jevremova 40 | Belgrade

Régal

J E L O V N I K

PREDJELA

Losos <i>gravlax</i> na mariniranom komoraču	590.0
Puževi <i>eskargos</i>	500.0
Pašteta od pileće džigerice	390.0
Tanjir delikatesa	990.0
Njeguški pršut	550.0
Gambori sa šparglom i kinoom	790.0
Francuska pašteta od guščije džigerice sa domaćim pekmezom od šumskog voća	1390.0
Barski zalogaj	290.0
Grilovan sendvič sa sirom	390.0
Sveže povrće sa <i>dip</i> umakom	190.0
Brusketi	290.0
Karpačo	490.0

SUPE

Krem supa od špargle	350.0
Pileći konsome	250.0
Francuska supa od luka	300.0

SALATE

Salata od mladog spanaća sa poširanim jajetom	590.0
Biftek salata <i>Régal</i>	790.0
Salata sa celerom i šampinjonima	390.0
Mešana zelena salata sa parmezanom	290.0
Salata od cvekli u stilu <i>karpaća</i> sa domaćim kozjim sirom	250.0

GLAVNA JELA

Biftek sa začinskim puterom ili Foie Gras	1690.0
Ribaj stek	4290.0
Svinjska rebra	650.0
Svinjski file u kori od parmezana	990.0
Teleći kotlet marinirani zapečeni na <i>provansalski</i> način	1390.0
Ragu od svinjskog filea i šumskih pečuraka	600.0
Pačje grudi sa sosom od dunja	1690.0
Rolovane jagnjeće grudi dižon	1390.0
Pileće belo meso sa začinskim puterom	590.0
Rolovani pileći karabatak u rokfort sosu	690.0
Pačiji batak konfit	1100.0
Losos glaziran javorovim sirupom na salati od sočiva	1390.0

DEZERTI

Čokoladni sufle sa sladoledom od vanile	290.0
Čokoladni lava kolač sa sladoledom od vanile	290.0
Krem brule ukusa vanile	290.0
Pomorandže u kompotu od belog vina i nane	290.0
Kolač od breskve u krem sosu od vanile	290.0

M E N U

APPETIZERS

Salomon Gravlax	590.0
Escargots/Snails	500.0
Chicken Liver Pate <i>with blackberry wine gelée</i>	390.0
Charcuterie Plate	990.0
Montenegrin Ham	550.0
Grilled Shrimp <i>on rosemary skewers & quinoa salsa</i>	790.0
Torchon of Foie Gras	1390.0
Pita Bread <i>with spicy feta & hummus</i>	290.0
Grilled Cheese Sandwich	390.0
Vegetable Crudité with Ranch Dip	190.0
Bruschetta	290.0
Beef Carpaccio	490.0

SOUPS

Cream of Asparagus	350.0
Chicken Consommé <i>with a truffle crepe</i>	250.0
French Onion Soup	300.0

SALADS

Fresh Baby Spinach Salad <i>with a maple Dijon dressing, poached egg & Roquefort cheese</i>	590.0
Steak Salad <i>with fresh greens, Dijon dressing & Roquefort cheese</i>	790.0
Celery Stalk & Fresh Mushroom Salad <i>with a parsley lemon & olive oil dressing</i>	390.0
Mixed Greens Salad <i>with house dressing, cherry tomato & parmesan leaves</i>	290.0
Beetroot Carpaccio <i>with locally sourced goat cheese</i>	250.0

THE MAINS

Beef Tenderloin with Herb Butter or Foie Gras	1690.0
Rib-Eye Steak	4290.0
BBQ Pork Ribs <i>with house made BBQ sauce</i>	650.0
Parmesan Crusted Pork Tenderloin <i>with horseradish demi glace</i>	990.0
Provencal Style Breaded Veal Chop	1390.0
Pork Tenderloin and Forest Mushroom Ragout	600.0
Grilled Duck Breast in a Quince Demi Glace served <i>with sage candied carrots & mash potatoes</i>	1690.0
Slow-roasted, Dijon-rolled Beast of Lamb	1390.0
Grilled Chicken Breast & Herb Butter	590.0
Rolled Chicken Thighs <i>with baked sunchokes in a Roquefort cream sauce</i>	690.0
Duck Leg Confit <i>with orange glaze & fresh seasonal vegetables</i>	1100.0
Maple Glazed Salmon <i>with a fresh lentil & mint salad</i>	1390.0

DESSERTS

Classic French Chocolate Soufflé with Vanilla Ice Cream	290.0
Chocolate Lava Cake with Vanilla Ice Cream	290.0
Vanilla Creme Brulee	290.0
Orange Segments in a White Wine and Honey Compot	290.0
Peach Gateau with Vanilla Cream Sauce	290.0



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