

The Regent ★★★★★
CLUB
RESTAURANT

Specijalno mesto za sasvim obican dan !



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MENI / MENU

Pošto su namirnice svežeg porekla, meni je promenljivog karaktera.
All meals are subject to availability.

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DESERTI // SWEETS

107. Kolac od sira Cheese cake	250.-
108. Banofi pie Banoffi pie	250.-
109. Tiramisu Tiramisu	260.-
110. Braonis Brownies	180.-
111. Profiterole Profiteroles	220.-
112. Krem karamel Cream caramel	220.-
113. Mus od cokolade Chocolate mousse	250.-
114. Krem Brule Creme Brulee	220.-
115. Panakota Panacotta	250.-
116. Palacinke Gundel Gundel pancake	390.-
117. Palacinke Regent Regent pancake	350.-
118. Kruške u vocnom kremu Pears with fruit cream	350.-
119. Breskve Kardinal Peaches Cardinal	350.-
120. Flambirano voce Flambeed fruits	390.-
121. Kup Regent Vocna salata sa sladoledom Cup Regent Fruit salad with ice-cream	280.-
122. Sezonsko voce Seasonal fruit	180.-
123. Sladoled (kugla) Ice cream (a scoop)	70.-

DORUCAK // BREAKFAST

1. Engleski (jaja, slanina, kobasica, šunka, pe urke, paradajz, pasulj, us, aj ili kafa) English (eggs, bacon, ham, sausage, mushrooms, tomato, beans, juice, tea or coffee)	320.-	325g
2. Osnovni (jaja, slanina, paradajz i sir) Simple (eggs, bacom, tomato, cheese)	250.-	250g
3. Kontinental (kroasan, džem, buter, mleko, aj, kafa) Continental (croissant, jam, butter, milk, tea, coffee)	250.-	200g
4. Jaja Benedikt (zape ena na tostu sa sirom) Eggs Benedict (eggs on toast with cheese)	200.-	280g
5. Omlet po želji (omlet / sir / šunka / povr e) Omlette of your choice (scrambled eggs / cheese / ham / vegetables)	150.-	130g
Omlet šunka Omlette ham	150.-	130g
6. Hemendeks (jaja sa {unkom) Ham and eggs (eggs with ham)	210.-	250g
7. Bekendeks (jaja sa slaninom) Bac and eggs (eggs with bacon)	210.-	250g
8. Musli - Korn fleks (musli - sveže vo e, suvo groz e, korn fleks, badem) Musli - Corn flakes (muesli - fresh fruit, raisins, Corn flakes, aimonds)	240.-	200g

HLADNO PREDJELO//COLD STARTERS

- | | | |
|--|-------|------|
| 09. Tartar biftek
(june i biftek sa raznim za inima,tost,puter)
Steak Tartare
(beefsteak mince meat a mixture of spices,
served with toast and butter) | 950.- | 250g |
| 10. Goveda pršuta
Smoked prosciutto | 420.- | 100g |
| 11. Njeguška pršuta
Njegos prosciutto | 520.- | 100g |
| 12. Kraški vrat
Kraski prosciutto | 430.- | 100g |
| 13. Capresse | 290.- | 200g |
| 14. Pašteta od tunjevine
Tuna paste | 360.- | 200g |
| 15. Losos na brusketu
(dimljeni losos,brusket,puter,paradajz,beli luk)
Smoked Salmon bruschetta
(smoked salmon,toast,butter,tomato,garlic) | 620.- | 200g |
| 16. Masline
Olives | 180.- | 100g |

SIREVI // CHEESES

- | | | |
|--|-------|------|
| 17. Gorgonzola
Gogonzola | 440.- | 100g |
| 18. Gauda
Gauda | 220.- | 100g |
| 19. Ementaler
Ementaler | 330.- | 100g |
| 20. Dimljeni kackavalj
Smoked cacciocavallo | 330.- | 100g |
| 21. Srpski sir
Serbian cheese | 120.- | 100g |
| 22. Kajmak
Clotted cream | 190.- | 100g |
| 23. Pirotski kackavalj
Cacciocavallo from Pirot | 190.- | 100g |

PASTE // PASTA

Špagete, Penetoni, Tortelini i Taljatele u sosu:
Spaghetti, Penne, Tortelloni and Tagliatelle in sauce:

- | | | |
|---|-------|------|
| 100. Sa morskim plodovima
With Seafood | 450.- | 250g |
| 101. Krem sosu od 4 vrste sira
Creamy four cheeses sauce | 450.- | 250g |
| 102. Sa tartufi kremom
With truffle cream | 490.- | 200g |
| 103. Sa piletinom i šunka sosom
With chicken and ham sauce | 420.- | 200g |
| 104. Sa dimljenim lososom
With smoked salmon sauce | 720.- | 200g |
| 105. Tri boje
(tikvice, šargarepa, za ini)
Tricolore
(zucchini, carrots, spices) | 360.- | 250g |
| 106. U paradajz / cili / feta sosu
With tomato / chilli / feta cheese sauce | 440.- | 250g |

RIBA I PLODOVI MORA // FISH AND SEA FOOD

91. Fileti lososa sa susamom Salmon fillet with sesame seeds	920.-	220g
92. Riba list rolovana sa kozicama Sole rolled in shrimps	750.-	300g
93. Riba list rolovana dimljenim lososom Sole rolled in smoked salmon	940.-	300g
94. Orada filet Gilthead fillet	890.-	250g
95. Brancin filet Seabass fillet	860.-	250g
96. Pastrmka filet Prout fillet	440.-	250g
97. Lignje na žaru Grilled squid	680.-	300g
98. Pohovane lignje Fried squid	640.-	230g
99. Lignje Cezar Cesar squid	790.-	300g

TOPLA PREDJELA // HOT STARTERS

24. Pitice u Tai sosu (mešano povrće, paradajz sos, začini, kora za pitu) Spring rolls in Thai sauce (mixed vegetables, tomato sauce, spices, fillo pastry)	160.-	250g
25. Zapečeni hleb sa belim lukom i kackavaljem (hleb, maslac, beli luk, kackavalj) Garlic bread with cheese (bread, butter, garlic, cacciocavallo cheese)	150.-	200g
26. Šampinjoni na žaru (Sveži šampinjoni, maslac, zelena salata) Grilled mushrooms (fresh mushrooms, butter, lettuce)	260.-	300g
27. Pohovani kackavalj (kackavalj, jaja, brašno, prezle, tartar sos) Fried Cacciocavallo cheese (cacciocavallo in butter served with tartar sauce)	300.-	160g
28. Grilovano povrće (mešano povrće, začini, balzamiko sir, maslinovo ulje) Grilled vegetables (mixed vegetables, spices, balsamic vinegar, olive oil)	140.-	250g
29. Zapečena mocarela sa pršutom (mozzarella, njeguška ili goveđa pršuta) Grilled mozzarella with Njegos prosciutto or beef prosciutto (mozzarella, Njegos prosciutto or beef prosciutto)	520.-	150g
30. Rižoto sa pecurkama (pirinač, pečurke, začini) Mushrooms risotto (rice, mushrooms, spices)	175.-	150g
31. Crni rižoto (pirinač, lignje) Black rice (rice, squid)	455.-	250g

SUPE, CORBE I POTAŽI // SOUPS, POTAGES

32. Potaž od povrca 150.- 220g
Creamy vegetable soup
33. Potaž od vrganja 190.- 220g
Mushrooms potage
34. Teleca krem corba 190.- 220g
Creamy veal soup
35. Pileca krem supa 170.- 220g
Creamy chicken soup
36. Paradajz corba 160.- 220g
Tomato soup
37. Španska riblja supa sa šafranom 150.- 220g
Spanish fish soup with saffron

VARIVA // LEGUMES

38. Grilovano povrce 140.- 150g
(tikvica, plavi patlidžan, paprika, šargarepa, pečurka, crni luk)
Grilled vegetables
(zucchini, aubergine, pepper, carrot, mushroom, onion)
39. Pomfrit 100.- 150g
40. Mešano varivo 100.- 150g
(grašak, šargarepa, blitva, krompir)
Mixed vegetables
(peas, carrot, potato)
41. Dalmatinsko varivo 100.- 150g
(blitva, krompir)
Dalmatian legume
(chard, potato)

90. Niško meze // Nacionalna kuhinja

(za dve osobe)

HLADNO PREDJELO // 600g
Pecenica domaca
Pihtije
Kavurma
Cvarci
Tvrdo kuvano jaje
Srpski sir
Kajmak
Ajvar
Ljutenica
Paprika u ulju
Papricica u ulju

TOPLO PREDJELO // 1000g
Pecena paprika na kajmaku
Domaca gibanica
sa kiselim mlekom
Sarma u vinovom listu
Suva posna paprika
Prebranac

SALATE // 400g
Šopska
Moravska
Trljanica
Urnebes

GLAVNO JELO // 700g
Pljeskavice
Bela vešalica
Pilece belo u slanini
Cevap uštipak
Dimljeni vrat
Svinjski file

DESERT // 200g
Domaci kolac

*Služi se samo u zimskoj sezoni

Niš meal // National cuisine

(for two persons)

COLD STARTERS // 600g
Home made prosciutto
Cooked meat in aspic
Cavurma
Pork cracklings
Boiled eggs
Serbian white cheese
Clotted cream
Roasted pepper dip
Hot pepper dip
Pepprt in oil
Small pepper in oil

WARM STARTERS // 1000g
Roasted pepper with ciotted cream
Home made pie with white cheese
and sour cream
Shuffled Meat in grapevine leaves
Shuffled dried peppers
Baked beans

SALADS // 400g
Shopska
Moravska
Trljanica
Urnebes

MAIN MEALS // 700g
Hamburger
Grilled pork fillet
Chicken breast rolled in bacon
Meatball
Smoked pork
Poork fillets

DESERT // 200g
Home made cake

*Only available in winter seson.

2600.- 2900g

78. Curetina sa mocarelom (file, pršuta, mozzarella) Turkey with mozzarella (turkey, prosciutto, mozzarella)	720.- 300g
79. Curetina Parma (ure i file, jaje, prezla, parmezan) Parma turkey (turkey fillet, eggs, breadcrumbs, parmesan)	640.- 300g
80. Jagnjetina u mleku Lamb cooked in milk	860.- 200g
81. Jagnjece pecenje Rosted lamb	820.- 300g
82. Biftek klasik Classic steak	890.- 300g
83. Biftek u biber sosu Pepper steak	950.- 300g
84. Biftek mon Signor (gove a pršuta, dimljeni ka kavalj) Mon Signor steak (smoked ham and chesse)	950.- 300g
85. Buftek u vrganj sosu Mushrooms steak	950.- 300g
86. Biftek Monte Karlo (jaje na koko, šunka) Monte Carlo steak (fried eggs, ham)	920.- 300g
87. Biftek – Rokfort sos Rokfork steak	990.- 300g
88. Biftek Akapulko Acapulco steak	960.- 300g
89. Biftek Tricolore Steak Tri Colore	960.- 300g

SALATE // SALAD

42. Cezar Ceasar	290.- 300g
43. Šef klasik Chef 's classic	290.- 300g
44. Grcka salata Greek salad	220.- 300g
45. Tuna salata Tuna salad	240.- 300g
46. Egzotik Exotic salad	150.- 300g
47. Šopska salata Shopska salad	180.- 300g
48. Srpska salata Serbian salad	140.- 300g
49. Tzatziki (krastavac, beli luk, miro ija, kisela pavlaka i maslinovo ulje) Tzatziki salad	180.- 300g
50. Urnebes salata (pe ena paprika, beli sir, ulje, za ini) Traditional pepper cheese salad	190.- 300g
51. Zelena salata Lettuce	150.- 300g
52. Paradajz salata Tomatto salad	150.- 300g
53. Krastavac salata Cucumber salad	150.- 300g
54. Mešana salata (paradajz, krastavac, kupus) Mixed salad (tomatto, cucumber, cabbage)	150.- 300g
55. Kupus salata Cabbage salad	120.- 300g
56. Moravska salata (paradajz, pe~ena paprika, beli luk) Moravska salad (tomatto, grilled peppers, garlic)	130.- 300g

JELA PO PORUDŽBINI // MAIN DISHES

57. Sote Stroganov (biftek, kiseli krastavac, šunka, pirinac) Saute Stroganoff (beef steak, pickles, ham, rice)	790.- 200g
58. Sote Regent (biftek, svinjski file, pileci file, Njeguška pršuta, pecurke, pirinac) Saute Regent (beef steak, pork fillet, chicken fillet, Njegos prosciutto, mushrooms, rice)	840.- 260g
59. Becka šnicla Breaded pork fillet	490.- 200g
60. Karadordeva šnicla (svinjski file, kajmak, jaje, prezle) Karadode's stuffed breaded pork fillet (pork fillet, clotted cream, egg, breadcrumbs)	590.- 200g
61. Balkanski ražnjic (pileci file, svinjski file, biftek, paprika, crni luk, paradajz) Balkan kebab (chicken fillet, pork fillet, beef fillet,peppers,onion,tomato)	560.- 220g
62. Svinjski file sa pancetom Pork fillet with smoked bacon	630.- 300g
63. Svinjski file Florentin (svinjski file, spanac, Njeguška pršuta, sveža pecurka) Florentine pork filet (pork fillet, spinach, Njegos prosciutto, fresh mushrooms)	730.- 300g
64. Rolovani svinjski file sa mocarelom i zacinskim biljem (svinjski file, mocarela, bosiljak) Rolled pork fillet with mozzarella and spicy herbs (pork fillet, mozzarella cheese, basil)	670.- 300g
65. Rolovani svinjski kare (kare, svinjski vrat, kackavalj) Roll pork fillet (pork fillet,pork prosciutto, cacciocavallo)	630.- 300g
66. Dimljeni svinjski vrat Smoked pork prosciutto	630.- 300g

67. Kare rolnice (kare, kajmak, šunka) Roll pork fillet (pork fillet, cheese cream, ham)	590.- 300g
68. Pileci file Chicken fillet	560.- 300g
69. Punjeni pileci file (file, dimljeni vrat, badem, kajmak) Filled Chicken fillet (fillet, smoked prosciutto, almonds, cheese cream)	620.- 300g
70. Piletina kari (kuhinjska pavlaka, kari za in, pile i file) Chicken curry (fresh cream, curry spices, chicken fillet)	570.- 300g
71. Piletina Havai (pile i file, kuhinjska pavlaka, ananas kompot) Hawaii chicken (chicken fillet, fresh cream, pineapple compote)	590.- 300g
72. Piletina a la creme (pile i file, kuhinjska pavlaka, za ini) Chicken a la creme (chicken fillet, fresh cream, spices)	550.- 300g
73. Piletina El Greko (pile i file, feta, paradajz i za ini) Chicken El Greko (chicken fillet, feta, tomato, spices)	470.- 300g
74. Piletina Cordon bleu (pile i file, šunka, dimljeni ka kavalj, jaje) Chicken Cordon bleu (chicken fillet, ham,smoked cacciocavallo chesse, eggs)	470.- 300g
75. Piletina sa šampinjonima Chicken with mushrooms	520.- 300g
76. Piletina sa suvim šljivama Chicken stuffed with plums and almonds	500.- 300g
77. Curece rolnice (file, mileram, paprika, pan eta) Turkey rolls (Turkey fillet, mileram, paprika, ham)	680.- 300g