



Welcome to L'Adresse, restaurant set within Saint Ten Hotel's luxurious ambiance.

*L'Adresse is your address for meeting friends and business partners,
for romantic encounters and family gatherings.*

*Elegant and sophisticated, L'Adresse combines the intimate atmosphere of our hotel
with an exquisite gastronomical experience.*

*Our rich menu is a symphony of international and local recipes, prepared using
modern techniques, satisfying even the most discerning palates.*

*We look forward to welcoming you with Belgrade's top-ranked service, and taking you on a
flavourful journey with all your senses.*

Lunch 12-17h - Dinner 18-23h

STARTER

Foie gras Čatni od suvog grožđa, jabuke i kruške, malina gel, čvarci od pačetine	3400	Foie Gras Raisin, apple, and pear chutney, raspberry gel, duck cracklings
P Zapečeni brie sir Pršuta od mangelice, napoliten sos, krema od začinskog bilja	2400	Baked Brie Cheese P Mangulica prosciutto, Neapolitan sauce, herbs cream
Tatar gambori Marinirani luk, avokado, gel od svežeg bosiljka	2100	Shrimp Tartare Marinated onion, avocado, fresh basil gel
Crispy rice tuna Suši pirinač, tatar od tune, sečuan povrće	1300	Crispy Rice tuna Sushi rice, tuna tartare, vegetables in Szechuan sauce
Crispy rice losos Suši pirinač, tatar od lososa, pinjoli	1300	Crispy rice losos Sushi rice, salmon tartare, pine nuts
Tatar biftek Tradicionalan francuski recept, puter i tost	2400	Beef Tartare Traditional French recipe, butter, and toast
Grilovana feta u korici od susama Grilovani čeri paradajz i masline sa origanom i prazilukom, gel od svežeg bosiljka	1250	Grilled Feta in Sesame Crust Grilled cherry tomatoes and olives with oregano and leek, fresh basil gel
Domaća juneća šunka Suvidirani juneći but, espuma od rena, marinirana (crudités) rotkvica, tuli od belog luka	1700	Homemade beef ham Sous-vide beef shank, horseradish espuma, marinated radish crudités, garlic tuile
P Tradicionalni tanjir Pršuta od mangelice, grilovani dimljeni kravlji sir, livadski čili med, ajvar sa crnim tartufima	3100	Traditional Platter P Mangulica prosciutto, grilled smoked cow cheese, meadow honey with chili flakes, black truffle ajvar

SUOP

L'Adresse supa
Juneći konsome kuan 24h, poslužen sa
domaćom junećom šunkom i žilijen povrćem

850

L'Adresse Soup
Beef consommé cooked for 24h, served with
homemade beef ham and julienned vegetables

Pileća supa
Supa od pileline iz slobodnog uzgoja,
domaće knedle i seckano povrće

850

Free-range chicken Soup
Chicken broth with homemade
dumplings and diced vegetables

🌱🌾 Potaž od špargle i smrčka
Špargla, smrčak, šalot,
neutralna pavlaka, puter

1100

Asparagus and Morel Mushroom
Cream Soup 🌱🌾
Asparagus, morel mushrooms, shallot,
heavy cream, butter

FISH

🌱 Losos na pari
Edamame, korenasto povrće,
baby spanać, suši pirinač, đumbir

2900

Steamed Salmon 🌱
Edamame, root vegetables, baby spinach,
sushi rice, ginger seasoning

🌱🌾 Grilovani Losos
Domaći krompir pire, baby spanać

2900

Grilled Salmon 🌱🌾
Homemade mashed potatoes, baby spinach

🌱🌾 Tuna steak
Korica od susama, povrće u sečuan sosu

2900

Tuna Steak 🌱🌾
Sesame crust, vegetables in Szechuan sauce

P Smuđ na kremi od kokosa
Grilovani smuđ sa hrskavom slaninom,
krema od kokosovog mleka, kavijar od limuna

2900

Zander with Coconut Cream P
Zander with crispy bacon,
coconut milk cream, lemon caviar

STEAK

🍷 Juneći biftek Juneći biftek odležao 72h	3200	Beef Tenderloin 🍷 Beef tenderloin rested for 72 hours
🍷 Rozbratna (100g) 30+ dana dry aged	890	T-Bone (100g) 🍷 30+ days dry aged
🍷 Rib eye (100g) 30+ dana dry aged	950	Rib eye (100g) 🍷 30+ days dry aged

SAUCES & SIDES

Demiglas sos sa dižon senfom	320	Demi-Glace with Dijon Mustard
Sos od tartufa	450	Truffle sauce
Sos od vrganja	390	Porcini Mushroom Sauce
Sos od 4 vrste bibera	390	Pepper sauce
Sos od smrčka	990	Morel Mushroom Sauce
Domaći pomfrit	350	Homemade French fries
🥕🍷 Pire od krompira	520	Mashed Potatoes 🥕🍷
🥕🍷 Celer pire	590	Celery Purée 🥕🍷
🥕🍷 Pire šargarepa i anis	350	Carrot and Anise Purée 🥕🍷
🥕🍷 Pire celer i zelena jabuka	590	Celery and Green Apple Purée 🥕🍷
🥕🍷 Grilovana špargla	490	Grilled asparagus 🥕🍷
🥕🍷 Glazirano povrće	490	Glazed vegetables 🥕🍷
🥕🍷 Zucchini Grilovana tikvica sa čerijem i bejbi spanaćem, prepečeni badem listići	350	Grilled Zucchini 🥕🍷 Grilled zucchini with cherry tomatoes and baby spinach, toasted almond flakes

MEAT

Hoisin pačetina Marinirana pačetina u 9 začina pire od šargarepe i anisa, hoisin sos	3100	Hoisin Duck Duck marinated in 9 spices, carrot and anise purée, hoisin sauce
Teletina u sosu od vrganja Sporo pečena teletina, sos od vrganja, pire krompir	2900	Veal in Boletus Mushroom Sauce Slow-roasted veal, boletus mushroom sauce, mashed potatoes
P Krmenadla od Mangulice Pire od celera i zelene jabuke, sos od višanja i porto vina, grilovana guščija džigerica	2900	Mangulica Pork Chop P Celery and green apple purée, cherry and port wine sauce, grilled foie gras
Ragu od zečetine Domaće njoke od parmezana, kleka	1900	Rabbit Ragout Homemade Parmesan gnocchi, juniper berries
Jagnjeća kapama Sporo pečena jagnjetina, domaći demiglas sos, baby spanać, espuma od domaćeg kiselog mleka	2900	Lamb Kapama Slow-roasted lamb, homemade demi-glace sauce, baby spinach, sour milk espuma
Pileći file Suvidirani pileći file sa sosom od smrčka, sotirano povrće	2200	Chicken Breast Filet Sous-vide chicken filet with morel mushroom sauce, sautéed vegetables

VEGE & VEGETARIAN

Carpaccio od kruške Pečeni orah ,gorgonzola, suvi paradajz, dresing od meda, senfa,javorovog sirupa i slačice	1300	Pear Carpaccio Roasted walnut, gorgonzola, sun-dried tomatoes, with honey, mustard, maple syrup and mustard seed dressing
Kinoa salata sa cveklom Kinoa, pečena cvekla, zelena jabuka, sveže cedeni limun	1300	Quinoa Beetroot Salad Quinoa, roasted beetroot, green apple, freshly squeezed lemon
Karfiol steak Karfiol, pire od leblebija sa sakeom i acetom balzamikom	1400	Cauliflower Steak Cauliflower, chickpea purée with sake and balsamic vinegar
Prolećna salata Mix zelenih salata, grilovana špargla, jabuka, sirup od nara	1200	Spring salad Mixed greens, grilled asparagus, apple, pomegranate syrup
Cvekla tatar Pečeni orah, sjenički sir, gel od svežeg bosiljka, kavijar od limuna	1200	Beetroot Tartare Roasted walnut, Sjenica cheese, fresh basil gel, lemon caviar

PASTA / RISOTTO

🍷 Rižoto sa šafranom i gamborima Carnaroli pirinač, parmezan, grilovani gambori, šafran, edamame	2400	Saffron and Shrimp Risotto 🍷 Carnaroli rice, Parmesan, grilled shrimp, saffron, edamame
🍷 Rižoto sa kumkvatom Carnaroli pirinač, francuski celer stick, citrusno voće, tartuf, parmezan	1700	Kumquat Risotto 🍷 Carnaroli rice, French celery stick, kumquat, truffle, Parmesan
Rižoto sa pečurkama i karpaćom od bifteka Carnaroli pirinač, parmezan, šalot, pečurke jajčare, karpaćo od junećeg bifteka	2400	Caesar's Mushroom and Beef Carpaccio Risotto Carnaroli rice, Parmesan, shallots, Caesar's mushroom, beef carpaccio
P Ravioli sa gamborima Suvidirani gambori, maskarpone sir, paradajz sos, ćorizo	2100	Shrimp Ravioli P Sous-vide shrimp, mascarpone cheese, tomato sauce, chorizo
🍷 Taljatele sa tartufima Grilovana špargla, tartufi, parmezan	1700	Truffle Tagliatelle 🍷 Grilled asparagus, truffles, Parmesan
P Taljatele Karbonara Pančeta, žumance, parmezan	1700	Carbonara Tagliatelle P Pancetta, egg yolk, Parmesan
Taljatele Bolonjez Ragu od junetine, parmezan	1800	Bolognese Tagliatelle Beef ragout, Parmesan
🍷 Taljatele Arabijata Čeri, napoliten sos, beli luk, parmezan	1700	Arrabiata Tagliatelle 🍷 Cherry tomatoes, Neapolitan sauce, garlic, Parmesan

Sve paste su naše domaće proizvodnje i u
sastavu imaju jaja. Obratite se vašem
konobaru za posnu ili bezglutensku pastu.

Our pasta is homemade with eggs.
Please consult your server for egg-free
and gluten-free options.

DESSERT

 Kokos espuma Kokos mleko, belgijska bela čokolada, kranč od crne čokolade	850	Coconut Espuma  <i>Coconut milk, Belgian white chocolate, dark chocolate crunch</i>
 Vanila sky Hrskave korice, vanila krem, malina gel, sorbe od maline	950	Vanilla sky  <i>Crispy crusts, vanilla cream, raspberry gel, raspberry sorbet</i>
 Tart sa jabukama Badem krem, domaći karamel, sladoled od vanile	850	Apple Tart  <i>Almond cream, homemade caramel, vanilla ice cream</i>
 Medovik Torta od meda, krem od vanile, sos od pomorandže	950	Honey Cake (Medovik)  <i>Honey cake, vanilla cream, orange sauce</i>
  Pavlova Pistać krem, limun krem, krem od sveže nane	950	Pavlova   <i>Pistachio cream, lemon cream, fresh mint cream</i>
 Čokoladni tart Kranč od badema, krem od karamel čokolade, krem od mlečne čokolade, kakao korica	850	Chocolate Tart  <i>Almond crunch, caramel chocolate cream, milk chocolate cream, cocoa crust</i>
 Trio fantastiko Šu testo punjeno vanilom i slanom karamelom, marakujom, pistać kremom i malinom	950	Trio Fantastico  <i>Choux pastry filled with vanilla, salted caramel, passion fruit, pistachio cream and raspberry</i>
  Baklava sa pistaćima Hrskave kore, pistaći, sos od pomorandže, sladoled od vanile (konsultujte konobara za posnu verziju)	950	Pistachio Baklava   <i>Filo pastry, pistachios, orange sauce, vanilla ice cream</i> (for vegan option, please ask your server)



L'ADRESSE
RESTAURANT

The address for an exciting gastronomical experience.