



**HYATT
REGENCY™**
BELGRADE

FESTIVE SEASON LUNCH OR DINNER

Let us celebrate together

PACKAGE OF EUR 35

WELCOME COCKTAIL
4-COURSE SET MENU
AND LOCAL BEVERAGES

The Hyatt sales team is pleased to provide you with
more details and additional benefits:

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Božićni Set Meni

sveže pečen hleb

francuski brioš sa morskom solju /
fokaća sa svežim ruzmarinom,
puter sa "pinđur" ajvarom

| Hladno predjelo |

hladni marinirani rakovi

hrskava salata, marinirani avokado,
tobiko kavijar, koktel sos sa ukusom
džina

| Supa |

kapučino od bundeve

pečeni listići badema, domaća
pasta sa 24-sata dinstanom
pačetinom, kesten

| Vaš izbor glavnih jela |

grilovani govedi biftek

guščija džigerica, beli tartufi sa planina
Šumadije, tortica od slatkog krompira,
džem od paradajza, sos od nara i
crnog vina
ili

ćureće grudi

punjene svinjskom šunkom, umotane u
slaninu, servirane sa glaziranim
sezonskim povrćem, krompirom i
sosom od žalfije

| Desert |

puding od urmi

sladoled sa ukusom vanile i cimeta,
karamel sos, pistaći

Christmas Set Menu

freshly baked bread

sea salt brioche / rosemary
focaccia served
with spiced butter

| To start |

chilled prawn verrine

crunchy lettuce, marinated
avocado, tobiko, cocktail
gin sauce

| Soup in between |

butternut pumpkin cappuccino

roasted almond, duck agnolotti,
chestnut crumble

| Traditional |

filet mignon

seared foie grass, shaved white truffles
from Šumadija, potato galette, tomato
chutney, pomegranate and red
wine glaze
or

turkey breast

wrapped in bacon, pork ham stuffing,
glazed seasonal vegetables, potato
pearls, sage gravy

| Sweet finish |

sticky date pudding

cinnamon flavored ice cream,
butterscotch sauce, pistachio crumble