

B E L G R A D E

# LAFAYETTE

CUISINE - CABARET - CLUB

## *Breakfast*

Breakfast is served until 12:30am

|  |               |
|--|---------------|
| <b>POACHED EGGS BENEDICT</b>   | <b>480.00</b> |
| On toast with grilled prosciutto and salad.  |               |
| <b>MONTE CRISTO SANDWICH</b>   | <b>490.00</b> |
| On rocket salad with ham and cheddar cheese and French fries.                                  |               |
| <b>CHIA BREAKFAST</b>  | <b>490.00</b> |
| Coconut Chia with oatmeal and wild berries, passion fruit, honey, dates, granola, fresh fruit. |               |
| <b>CARPACCIO ON TOAST</b>  | <b>580.00</b> |
| Steak carpaccio, toasted bread, rocket salad and soft boiled egg.                              |               |
| <b>EGG WHITE OMELETTE</b>  | <b>420.00</b> |
| Spinach, mozzarella.   |               |
| <b>CROQUE MADAME</b>   | <b>550.00</b> |
| Prosciutto, toast, gouda cheese, egg yolk and rocket salad.                                    |               |

B E L G R A D E

# LAFAYETTE

CUISINE - CABARET - CLUB

## *Appetizers*

**BURATA** 1,980.00

With pesto ice cream, aromatic fig, cherry tomatoes, sage chips and wild basil oil.

**CARPACCIO AND JAPANESE STEAK TARTARE** 2,750.00

Beef carpaccio on teriyaki cream and spicy steak tartare with spicy Asian blend.

**OCTOPUS CARPACCIO** 1,950.00

With cherry tomato gel, lime pearls and olive oil powder.

**FOIE GRAS ICE CREAM** 3,680.00

On mango and passion fruit gel, hazelnut crumble and brioche bread.

**TUNA TARTARE** 2,770.00

Tuna in Japanese spice mix on wild rice with avocado cream.

**SALTY TARTELETS** 1,490.00

Filled with wild mushrooms, raspberry gel and soy milk foam and truffles.

## *Salad meals*

**MANOURI SALAD** 1,320.00

Baby spinach salad with grilled Manouri Greek cheese, roasted peppers, orange segments and quinoa.

**MEDITERRANEAN SALAD** 890.00

Mixed salad with grilled "Miroč" cheese, dried fruit and aceto dressing.

**SALMON & TICKLE** 1,480.00

Salmon in pumpkin seeds, salad mix, olives and honey dressing.

**MANGO SALAD WITH CRISPY CHICKEN** 1,190.00

Crispy chicken with salad mix, baby mozzarella, mango, cherry tomatoes, paprika, pepper and peanut butter.

B E L G R A D E

# LAFAYETTE

CUISINE - CABARET - CLUB

## *Cheese selection*

100g

**PPARMIGIANO REGGIANO 24/48** 960.00/1,360.00

Hard grated cheese from Parma made from cow milk; aged 24-28 months.

**LE GRUYÈRE** 1,480.00

Swiss hard cheese made from cow milk, with neutral aromatic notes and a nutty taste.

**BRIE** 740.00

Creamy and rich flavor, made from pasteurized cow milk.

**FIORE SARDO** 980.00

Hard sheep milk cheese, slightly smoked, aged for 8+ months.

**BLEU D'AUVERGNE** 790.00

Cow cheese with blue molds and a creamy texture, from the Auvergne region of France.

**MORBIER** 890.00

Semi-soft French cheese, famous for the ash between the layers, which gives it a characteristic note.

## *Prosciutto selection*

50g

**IBERICO BELLOTA** 2,420.00

Prosciutto made from Iberian pigs fed exclusively with acorn and forest mushrooms; dried for three years (without fire or smoke).

**SERRANO** 820.00

The most famous Spanish prosciutto; aged over 12 months.

**BRESAOLA** 780.00

Beef Bresaola originating from Italian region of Valtellina in the Alps, hand processed and seasoned: aged at least 3 months.

**MANGALITSA PROSCIUTTO** 850.00

Prosciutto made from Mangalitsa pig.

B E L G R A D E

# LAFAYETTE

CUISINE - CABARET - CLUB

## *Pasta and risotto*

**PASTA IN DEMI-GLACE WITH SAUTÉED STEAK** 1,380.00

Bucatini in demiglas sauce with steak.

**SHRIMPS AGLIO E OLIO** 1,290.00

Bucatini in "aglio e olio" sauce with shrimps and pepperoncino.

**PACCHERI ALLA NAPOLITANA** 1,090.00

Pasta paccheri in tomato sauce with fresh cherries, basil and Parmesan cheese.

**RISOTTO WITH STEAK** 1,750.00

Carnaroli rice with sun-dried tomatoes, spices and steak in Szechuan pepper.

**RISOTTO WITH ASPARAGUS AND SMOKED SALMON** 1,490.00

Carnaroli rice with asparagus cream, Philadelphia cream, smoked salmon and parmesan chips.

**RISOTTO GUANCE DI TORO** 2,100.00

Slow-cooked beef cheeks, glazed on creamy carnaroli rice and saffron.

**CASARECCE WITH TRUFFLES** 2,590.00

Homemade "casarecce" pasta in butter cream and black truffles.

**TORTELLINI WITH LOBSTER** 2,790.00

Lobster and lime filling, shrimp carpaccio, deep-fried artichoke and Neapolitan sauce.

B E L G R A D E

# LAFAYETTE

CUISINE - CABARET - CLUB

## Sushi

|   |          |
|---|----------|
| <b>TROPIC VEGE ROLL</b><br>Vermicelli noodles with julienne vegetables and tropical fruit dressing.   | 1,550.00 |
| <b>SURF AND TURF ROLL</b><br>Shrimp cream with crispy onions and grilled steak.                       | 1,980.00 |
| <b>CRISPY SALMON ROLL</b><br>Crispy roll with fresh and smoked salmon, curry dressing.                | 1,790.00 |
| <b>HAMACHI TUNA ROLL</b><br>Spicy tuna with cucumber and Philadelphia cheese.                         | 1,790.00 |
| <b>RED FENIX</b><br>Shrimps in a crispy crust and spicy tuna cream with herbs mayonnaise.             | 2,180.00 |
| <b>LAFAYETTE ROLL</b><br>2 breaded soft shell crabs, crispy onions, octopus carpaccio with eel sauce. | 2,490.00 |
| <b>NIGIRI MIX PREMIUM</b><br>1x salmon, 1x tuna, 1x octopus, 1x ebi shrimp, 1x sea bass, 1x steak.    | 2,690.00 |
| <b>NIGIRI KOBE JAPAN</b>  | 4,650.00 |

B E L G R A D E

# LAFAYETTE

CUISINE - CABARET - CLUB

## *Les Soupes*

|   |        |
|---|--------|
| <b>MISO</b>   | 490.00 |
| Pasta with vermicelli noodles, tofu cheese and quail egg. |        |
| <b>BEEF</b>   | 460.00 |
| Cream soup with carpaccio, parmesan and asparagus.        |        |
| <b>TOMATO SHRIMP SOUP</b>                                 | 520.00 |

## *Premium Steaks*

All steaks - available on request.

|  |           |
|--|-----------|
| <b>RIB EYE ARGENTINA 100g</b>          | 1,720.00  |
| <b>TENDERLOIN ARGENTINA 100g</b>       | 1,840.00  |
| <b>RIB EYE ANGUS AUSTRALIA 100g</b>    | 2,180.00  |
| <b>RIB EYE WAGYU AUSTRALIA 100g</b>    | 3,080.00  |
| <b>TENDERLOIN WAGYU AUSTRALIA 100g</b> | 3,080.00  |
| <b>STRIPLOIN WAGYU JAPAN 100g</b>      | 10,600.00 |

## *Side dishes*

|  |          |
|--|----------|
| <b>SAUTEED ASPARAGUS</b>                     | 620.00   |
| <b>GRILLED VEGETABLES</b>                    | 570.00   |
| <b>PARMESAN PUREE</b>                        | 620.00   |
| <b>TRUFFLE PUREE</b>                         | 650.00   |
| <b>BABY POTATOES</b>                         | 540.00   |
| <b>MIXED GREENS SALAD WITH EDAMAME</b>       | 570.00   |
| <b>ROCKET SALAD WITH TOMATO AND PARMESAN</b> | 630.00   |
| <b>ROYAL CAVIAR</b>                          | 4,500.00 |

B E L G R A D E

# LAFAYETTE

CUISINE - CABARET - CLUB

## *Main dishes*

**MAGRET CANARD** 2,450.00

Duck breast in fig and orange sauce, mini tart with chard filling with hazelnut and almond cream on foam made from bitter Smith apples and Belvedere vodka.

**TURKEY FUMÉ** 1,850.00

Smoked turkey on green tea with cauliflower puree, gozer pastry, sautéed asparagus and gorgonzola sauce.

**PARMESAN CRUSTED TURKEY** 1,450.00

Turkey fillet with sun-dried tomatoes, mushroom mix and baby potatoes.

**CHICKEN FILLET IN BUTTER** 1,290.00

Chicken fillet in butter sauce on roasted cauliflower.

**WELLINGTON BURGER** 1,690.00

Double black angus burger with cheddar cheese baked in puff pastry. Preparation time 30 minutes.

**UMAMI STEAK** 3,350.00

Topped with creamy sauce on flambéed bone marrow with oyster and foie gras cream.

**TUNA STEAK** 3,750.00

On a rocket, cherry tomato and quinoa salad with Taggiasca olives.

**SALMON BRÛLÉE** 2,450.00

Salmon with miso ume glaze on rice with sautéed spinach and garlic.

**ANGLERFISH'S TAIL** 3,450.00

Sautéed in butter, served with citrus couscous, Serrano powder prosciutto and corn and coconut jelly.

**LOBSTER WITH ROYAL CAVIAR** 7,750.00

Sauteed lobster in butter, served on a nest of fried leeks with coconut and lime foam and Siberian sturgeon royal caviar.

B E L G R A D E

# LAFAYETTE

CUISINE - CABARET - CLUB

## *Desserts*

**CHOCOLATE NEST** 980.00

Belgian premium chocolate egg filled with white chocolate mousse, chocolate cake and mango and passion fruit yolk.

**GOLDEN** 980.00

Caramel chocolate sphere with hazelnut crumble, white chocolate mousse, salted caramel crèmeux.

**LE CHOCOLAT** 750.00

Premium belgian chocolate baked mousse, almond and Frenchcookies crunch, white chocolate and hazelnut mousse, milk chocolate and praline cremeux.

**SATINE** 750.00

Crispy sablé lemon, blondie with pistachios, white chocolate mousse with ginger, Ruby chocolate mousse with raspberry, raspberry sorbet.

**LA PETITE PRINCESSE PAVLOVA** 660.00

Crispy meringue, vanilla cream, homemade sorbet: mango, strawberry and blueberry.

**VANILA MILLEFOGLIE** 660.00

Caramelized puff pastry with butter, raspberry caviar and forest fruit gel, vanilla pastry cream.