

Langouste

R e s t a u r a n t

Welcome to Langouste,

where French and Serbian culinary traditions blend seamlessly,
driven by a passion for perfection.

Our chef, Guillaume,
embraces a philosophy of balance between precision and artistic finesse.

He draws inspiration from Serbia's
rich culinary heritage to create original dishes.
By carefully selecting the finest local ingredients
and applying innovative French techniques,
we achieve an authentic dining experience.

At Langouste,
our commitment to perfection blurs the line between reality and imagination,
elevating your sensory experience to new heights.

FISH MENU

price:10.000,00



Soup of the day

(with organic vegetables, served with fresh herbs and homemade cream)



Fish Carpaccio

(fine cut of fresh Adriatic fish, marinated in olive oil, with the lemon juice and the fermented red cabbage foam, raspberry, ginger and olives)



Risotto with Prawns

(risotto with fresh Adriatic prawns, parmigiana, saffron, citrus, carrot cream and prawns foam)

or

Cuttlefish Spaghetti

(sliced Cuttlefish on a stew, with cream of black truffles, white wine and parmigiana foam served with cuttlefish gnocchi and focaccia stuffed with burrata)



Wild Adriatic fish fillet

(with seasonal vegetables and sauce of carrot juice tangerine and capers, that is complementing texture and flavor of the fish)



Dessert



Each of the listed dishes can be served individually



MEAT MENU

price :10.000,00



Soup of the day

(with organic vegetables, served with fresh herbs and homemade cream)



Truffle pie

(crispy layer of homemade dough, baked with Pirot's cheese and black truffles, with sauce based on Porto wine and black truffles)

or

Tatar beef

(the finest of beef cut with desired ingredients, non-gluten crackers, fermented oil and foam of Worcestershire sauce)

or

Foie gras

(slow- cooked goose liver, salad of seasonal marinated vegetables, cream of lemon and with toasted brioche bread)



French Rib eye

(combined layers of dry- aged rib eye and goose liver with caramel mushroom sauce, served with chips based on black rice)



Beef

(the finest beef cut from Golija mountain in sauce of black truffles, served with wheat risotto and parmigiana cream with sauce of Porto wine and black truffles)

or

Mangulica

(Neck and Ribs of Mangulica served with breadcrumbs, and seasonal vegetables in sauce from homemade ajvar and Mangulica's sausage)

or

Smoked veal chop

(meat from Vojvodina, slow cooked and smoked, served with wheat risotto, parmigiana cream, in black truffles and Porto wine sauce)

or

Rooster in wine

(from our farm, fed with corn, prepared in the wine sauce based on Pinot Noir and Porto, with gnocchi from batat_potato cooked in carrot sauce)



Dessert



Each of the listed dishes can be served individually



LANGOUSTE MENU

price:15.000,00



Soup of the day

(with organic vegetables, served with fresh herbs and homemade cream)



Foie gras

(slow cooked goose liver, salad of seasonal marinated vegetables, cream of lemon and with toasted brioche bread)



Fish Carpaccio

(fine cut of fresh Adriatic fish, marinated in olive oil, with the lemon juice and the fermented red cabbage foam, raspberry, ginger and olives)



Cuttlefish Spaghetti

(sliced Cuttlefish on a stew, with cream of black truffles, white wine and parmigiana foam served with cuttlefish gnocchi and focaccia stuffed with burrata)



Wild Adriatic fish fillet

(with seasonal vegetables and sauce of carrot juice tangerine and capers, that is complementing texture and flavor of the fish)



French Rib eye

(combined layers of dry-aged rib eye and goose liver with caramel mushroom sauce, served with chips based on black rice)



Beef

(from our farm, fed with corn, prepared in the wine sauce based on Pinot Noir and Porto, with gnocchi from batat potato cooked in carrot sauce)



Dessert






Each of the listed dishes can be served individually




DESSERT



	Lemon pie (cream of lemon with marinated apples)	800,00
	Chocolate-hazelnut cake (chocolate praline with hazelnut and caramel cream)	800,00
	Dessert of the day	800,00

or

	Domestic goat cheese with black truffles and Parmigiana aged 36 months	1800,00
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COUVERT



450

A LA CART

	Foie gras 100g (slow cooked goose liver, salad of seasonal marinated vegetables, cream of lemon and with toasted brioche bread)	3000,00
	Salad (frech seasonal salad)	1500,00
	Prosciutto iberico 100g and Cheese (Parmigiana aged for 36 months and domestic goat cheese with black truffles)120g	4000,00 1800,00
	Fish Carpaccio 100g (fine cut of fresh Adriatic fish, marinated in olive oil, with the lemon juice and the fermented foam red cabbage, raspberry, ginger and olives)	3300,00
	Tatar beef 120g (the finest of beef cut with desired ingredients, non-gluten crackers, fermented oil and foam of Worcestershire sauce)	2500,00
	Cuttlefish Spaghetti (sliced Cuttlefish on a stew, with cream of black truffles, white wine and parmesan foam served with cuttlefish gnocchi and focaccia stuffed with burrata)	3200,00
	Risotto with Prawns (risotto with fresh Adriatic prawns, parmigiana, saffron, citrus, carrot cream and prawns foam)	3200,00
	Truffle pie (crispy layer of homemade dough, baked with Pirot's cheese and black truffles, with sauce based on Porto wine and black truffles)	2700,00
	Wild Adriatic fish fillet 220g (with seasonal vegetables and sauce of carrot juice tangerine and capers, that is complementing texture and flavor of the fish)	7500,00
	Smoked veal chop 220g (meat from Vojvodina, slow- cooked and smoked, served with wheat risotto, parmigiana cream, in black truffles and Porto wine sauce)	4200,00
	Rooster in wine 220g (from our farm, fed with corn, prepared in the wine sauce based on Pinot Noir and Porto, with gnocchi from batat potato cooked in carrot sauce)	3500,00
	French Rib eye 220g (combined layers of dry- aged rib eye and goose liver with caramel mushroom sauce, served with chips based on black rice)	5600,00
	Beef 220g (the finest beef cut from Golija mountain in sauce of black truffles, served with wheat risotto and parmigiana cream with sauce of Porto wine and black truffles)	5600,00
	Mangulica 220g (Neck and Ribs of Mangulica served with breadcrumbs, and seasonal vegetables in sauce from homemade ajvar and Mangulica's sausage)	3300,00
	Rib eye (the finest cut of 50 days aged meat, in sauce of black truffles, served with wheat risotto, and parmigiana cream)	12000,00/kg
	Dessert	800,00

All prices are in dinars with VAT included

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