

THE ST REGIS BAR

The St. Regis Belgrade
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THE ST. REGIS BAR GASTRONOMY

Indulge in our crafted menu, rich of flavors and textures to pair with our cocktails and wines, fostering a convivial atmosphere in a sophisticated dining experience at the St. Regis Bar.

Lobster feuille de brick 1.600

Spanish Tuna tartare, spicy mayonnaise, crispy gyoza shell, cilantro cress 1.400

Churros, Iberic ham, crème fraiche 2.200

Steak tartare, aioli, brioche 1.800

Rossini bun, Angus patty , foie grass, truffled duxelles. quince jam 2.400

Crispy potato galette, garlic aioli 1.200

Porcini croquette, pecorino cheese 1.400

All prices are in RSD and are inclusive of VAT.

THE ST. REGIS BAR BEVERAGE

“KOLO” THE JOYFUL DANCE 1.850

“Kolo” represents the bridge between mythology and our living culture. The mural in the St. Regis Bar offers a glimpse into folklore and ancient fairy tales. At the same time, it serves as an invitation to join this dance and savor our signature cocktails.

Waltz Embrace

Markus Molitor Riesling, Luxardo Maraschino, Elderflower tonic, Pernod, lemon juice

Currant Time

Gin, Timur Berry, fresh blueberry, Prosecco

April u Beogradu

Viljamovka, Timur Berry, pink tonic

Malina

Raspberry rakija, Chambord, lemon, raspberries

Kosmos

Metaxa, rosemary infused Vodka, Drambuie, olives

Žagara

Rum, Vermouth, red, rtanjski & black tea, chocolate bitter

BLOODY MARY LEGACY 2.000

ESSENTIALLY QUINCE

The St. Regis Belgrade

Quince Rakija, tomato juice, chili pepper, lemon, salt, black pepper, celery salt, Worcestershire sauce, cucumber

RED SNAPPER

The St. Regis New York

Premium Vodka, tomato juice, Worcestershire sauce, Tabasco, fresh ground black pepper, celery salt

BAKA MARY

The St. Regis Belgrade

Quince Rakija, ajvar, Pelinkovac, tomato juice, celery salt, ljuta žaoka, lemon juice, black pepper, Worcestershire sauce

MARY TERRANEAN

The St. Regis Rome

Premium Vodka, pinch of red pepper powder, basil leaves, oregano, virgin olive oil, celery stalk

DESERT SNAPPER

The St. Regis Abu Dhabi

Lemon Vodka, Tabasco, lemon, tomato juice, cucumber juice, smoked za'atar

CELEBRATIONS

“In victory you deserve to drink champagne, in defeat you need it”.
Napoleon Bonaparte

<i>French 75</i> Gin, Champagne, lemon juice, sugar	3.800
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<i>Kir Royal</i> Crème de Cassis, Champagne	3.800
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<i>Nocturne</i> Frangelico, Opal Nera, Cointreau, Prosecco	1.800
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<i>Dizzy Gillespie</i> Limoncello, Prosecco, soda, lime	1.500
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THE CLASSICS 1.650

Sazerac

Cognac, Absinth, Angostura, sugar cube, lime wheel

Negroni

Gin, Vermouth Rosso, Campari

Moscow Mule

Vodka, lime juice, ginger beer

Cosmopolitan

Premium Vodka, Triple Sec, cranberry juice, lime juice, orange peel

Penicillin

Johnnie Walker Black Label, fresh lemon juice, honey, Islay single malt

Whiskey sour

Premium Whiskey, lemon juice, egg white

Godfather

Whiskey, Amaretto Disaronno

Old Fashioned

Bourbon, Angostura bitters, brown sugar

Manhattan

Whiskey, Sweet Vermouth, Angostura bitter, maraschino cherry

GIN

Make your own story.

<i>London No 1</i>	1.600
<i>Portofino</i>	1.400
<i>Roku</i>	1.350
<i>Monkey 47</i>	1.300
<i>Cobalto 17</i>	1.200
<i>Sipsmith London Dry</i>	1.050
<i>Hendrikck's Orbium</i>	1.050
<i>Hendrick's</i>	850
<i>Gin Mare</i>	1.040
<i>Tanqueray 10</i>	1.000
<i>The Botanist</i>	950
<i>Plymouth</i>	850
<i>Beefeater 24</i>	800
<i>Juni 93 London Dry</i>	750
<i>Bombay Sapphire</i>	600
<i>Twin Tigers</i>	650

TONIC 600

Bespoke choices.

Indian
Indian Light
Mediterranean
Rhubarb Raspberry
Elderflower

VODKA

Vodka was introduced to the world by Serge Obolensky, a Russian prince with a unique vision, who forever changed the face of the hotel industry.

<i>Beluga Gold</i>	3.400
<i>Beluga Noble</i>	1.150
<i>Grey Goose VX</i>	2.600
<i>Grey Goose</i>	1.300
<i>Haku</i>	1.500
<i>Stolichnaya Premium</i>	600
<i>Belvedere</i>	1.300
<i>Ketel One</i>	750
<i>Dositay</i>	700
<i>Absolut Elyx</i>	1.100

TEQUILA

Mayahuel worshiped by the Olmec culture, as a goddess of the agave plant, is still asked for blessings each time Tequila is made.

<i>Clase Azul Reposado</i>	4.100
<i>Patron Añejo</i>	1.680
<i>Patron Silver</i>	1.400
<i>Don Julio Añejo</i>	1.870
<i>Don Julio Blanco</i>	1.700
<i>Corralejo Reposado</i>	1.200
<i>Jose Cuervo Silver</i>	650

RUM

Sweet Caribbean cane, liquid courage and the sailor’s true delight.
It is the symbol of the new world and testimony of expeditions, voyagers,
explorers and their long journeys back home.

<i>Zacapa Royal</i>	8.800
<i>Zacapa Centenario 23</i>	1.800
<i>El Dorado 15</i>	1.400
<i>Diplomatico Ambassador</i>	6.000
<i>Diplomatico Reserve Exclusiva 12</i>	1.240
<i>Plantation 3 Stars</i>	650

RAKIJA, A TRUE SPIRIT

As a true ambassador of Serbia, Rakija represents a connection between generations of its people. It exists in the root of our hospitality as a symbol of our origin.

Plum

<i>Bosiljčić Ekselencija 15</i>	3.600
<i>Stara Sokolova 12</i>	1.300
<i>Bojkovčanka Premium</i>	1.000
<i>Žlatni Tok 5</i>	850

Quince

<i>Bojkovčanka</i>	950
<i>Stara Sokolova</i>	850

Apricot

<i>Žarić Kajsijevača</i>	650
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Pear

<i>Stara Pesma Viljamovka</i>	1.050
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Wild Pear

<i>Radulović Stara</i>	800
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Apple

<i>Manastir Kovilj Arkanj</i>	1.000
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Grape

<i>Pruna Grappa Podrum</i>	850
<i>Palić Baraba</i>	850

Honey

<i>Gružanska Nit</i>	900
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Sour Cherry

<i>Ježdić Višnja</i>	1.200
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Raspberry

<i>Floriva</i>	1.200
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COGNAC

Centuries old tradition from region of cognac in France proudly stands as a guideline for the innovations among brewers and distillers for generations.

<i>Hennessy Paradise</i>	20.000
<i>Hennessy X.O</i>	4.100
<i>Hennessy V.S.O.P</i>	1.400
<i>Rémy Martin Louis XIII</i>	52.000
<i>Rémy Martin X.O</i>	3.700
<i>Courvoisier V.S.O.P.</i>	1.200
<i>Courvoisier V.S..</i>	950
<i>Martell Cordon Bleu</i>	3000

ARMAGNAC

<i>DELORD Recolte Armagnac 1970</i>	3.900
<i>DELORD Bas Armagnac XO</i>	2.400

FRUIT BRANDY

<i>La Premiere Chateau Lafite grappa</i>	3.600
<i>Calvados Chateau du Breuil 12</i>	2.700
<i>Grappa Tignanello</i>	2.550
<i>Grappa di Barolo Gaja</i>	2.200
<i>Rubin Vinjak XO</i>	1.800
<i>Žarić Kralj</i>	12.000

SCOTCH WHISKY

As a most sought-after performer, Frank Sinatra was a generational role model and advocate for the classics whose character stood its test against time and came out even stronger.

HIGHLAND

<i>Glenmorangie Signet</i>	5.100
<i>Glenmorangie Extremely Rare</i>	3.060
<i>Highland Park 18</i>	3.700
<i>Dalmore 15</i>	2.200
<i>Aberlour A'bunadh</i>	1.700

ISLAY

<i>Lagavulin 16</i>	1.900
<i>Laphroaig 10</i>	1.600

SPEYSIDE

<i>The Macallan Enigma</i>	12.400
<i>The Macallan Triple Cask</i>	2.900
<i>Balvenie 14 Caribbean Cask</i>	2.680
<i>Glenfiddich 21</i>	4.400
<i>Glenfiddich 15</i>	1.480
<i>Glenlivet 18</i>	2300

BLENDED SCOTCH

<i>Chivas Royal Salute 21</i>	3000
<i>Chivas Regal 18</i>	1700
<i>Chivas Regal 15</i>	1300
<i>Chivas Regal 12</i>	950
<i>Johnnie Walker Blue Label</i>	4.400
<i>Johnnie Walker Black Label</i>	1.000

AMERICAN WHISKEY

<i>Knob Creek Rye</i>	2.450
<i>Gentlemen Jack Daniel's</i>	1.300
<i>Jack Daniel's</i>	900
<i>Jim Beam Rye</i>	950

BOURBON

<i>Elijah Craig Small Batch</i>	1.650
<i>Woodford Reserve</i>	1.300
<i>Makers Mark</i>	960
<i>Wild Turkey 101</i>	800
<i>Michters</i>	6000

IRISH WHISKEY

<i>Red Brest 21</i>	3.500
<i>Jameson 18</i>	2.900
<i>Jameson Black Barrel</i>	900

JAPANESE WHISKEY

<i>The Yamazaki Distiller's Reserve Single Malt</i>	5.100
<i>Hibiki Blended</i>	4.200
<i>Togouchi Blended Premium</i>	1.600
<i>Nikka Days</i>	1.450

LIQUEUR

This bitter sweet selection is a note of gratitude to the curious and unusual ones.
To those vanguards who brought a different perspective into our daily life.

<i>Italicus Bergamot</i>	1.100
<i>Chartreuse Green</i>	1.100
<i>Chartreuse Yellow</i>	890
<i>Galliano</i>	890
<i>Drambuie</i>	880
<i>St. Germain</i>	820
<i>Metaxa</i>	810
<i>Chambord</i>	800
<i>Benedictine D.O.M</i>	800
<i>Amaretto Disaronno</i>	750
<i>Kahlua</i>	700
<i>Luxardo Maraschino</i>	700
<i>Frangelico</i>	700
<i>Grand Marnier</i>	700
<i>Southern Comfort</i>	700
<i>Baileys</i>	700
<i>Cointreau</i>	700
<i>Pimm's No.1</i>	700
<i>Averna</i>	700
<i>Ricard</i>	600
<i>Pernod</i>	600
<i>Limoncello di Capri</i>	600
<i>Sambuca Molinari</i>	600
<i>Shanky's Whip</i>	700

BITTER

<i>Amaro Montenegro</i>	720
<i>Fernet Branca</i>	720
<i>Campari</i>	710
<i>Jägermeister</i>	710
<i>Aperol</i>	690
<i>Gorki list</i>	400

VERMOUTH

<i>La Copa Blanco</i>	720
<i>La Copa Rojo</i>	720
<i>La Copa Secco</i>	720
<i>Antica Formula</i>	820
<i>Lillet Blanco</i>	770

All prices are in RSD and are inclusive of VAT.

BEER

Traditional expectations of beer in Serbia became more versatile in the present time. With a new artisanal beer chapter, we proudly present some of them.

SERBIAN ARTISAN 900

Brka, Kabinet
American pale ale
Svetionik, Dogma
Pale ale
Supernova, Kabinet
Indian pale ale
Crna Krava, Dogma
Milk stout

A toast to the hops is a saga of love at first sight, it reinvents itself with each generation. It's a never-ending story.

<i>Zaječarsko</i>	600
Serbia	
<i>Birra Moretti</i>	800
Italy	
<i>Pilsner Urquell</i>	900
Czech Republic	
<i>Heineken</i>	700
The Netherlands	
<i>Corona</i>	1.100
Mexico	

ALE

<i>Guinness Stout</i>	1.200
Ireland	
<i>Hoegaarden</i>	1.100
Belgium	

NON-ALCOHOL 600

Bavaria
The Netherlands

WINE

History of wine in Serbia is vivid, it had its glory days and reveilles many times over. Earliest known evidence of wine growing on this soil has roots back to the ancient time. Wine culture of this region was shaped by Romans, ancient Greeks and Byzantines. The high standards in the modern day's European wine culture opened a new chapter for Serbian wine makers.

The word "vino" is a salute from a long-gone era, it is the echo from history to the future.

	Glass/Bottles
SPARKLING	
“Borgoluce”, <i>Prosecco Valdobbiadene, Superiore Extra Dry Italy</i>	1.100/6.000
“Deurić”, <i>The Blanc de Blanc, Fruška Gora, Serbia</i>	1.600/8.700
“Moët & Chandon”, <i>Imperial Brut, Champagne, France</i>	2.200/12.000
“Perrier-Jouët”, <i>Grand Brut, Champagne, France</i>	3.800/20.500

WHITE

“Atelje vina Šapat”, <i>Bianca, Fruška Gora, Serbia</i>	1.100/4.900
“Aleksandrović”, <i>Trijumf Gold, Šumadija, Serbia</i>	1.400/6.300
“Markus Molitor”, <i>Haus Klosterberg Riesling, Mosel, Germany</i>	1.400/6.300
“Lastar”, <i>Triangl Chardonnay, Levač, Serbia</i>	1.550/7.000
“Marco Felluga”, <i>Mongris Pinot Grigio, Collio, Italy</i>	1.750/7.800

ROSÉ

“Erdevik”, <i>Roza Nostra, Fruška Gora, Serbia</i>	1.100/4.900
“Chateau Minu M Rosé”, <i>Cotes du Provence, France</i>	1.550/7.000

RED

“Aleksandrović”, <i>Prokupac, Šumadija, Serbia</i>	1.400/6.300
“Lastar”, <i>Pinot Noir, Levač, Serbia</i>	1.400/6.300
“Freccobaldi”, <i>Nipozzano Riserva Chianti Ruffina DOCG, Tuscany, Italy</i>	1.800/8.100
“Cilić”, <i>Onyx Red, Tri Morave, Serbia</i>	1.950/8.800
“Varvaglione”, <i>Papale Oro Primitivo di Manduria, Puglia, Italy</i>	1.950/8.800

DESSERT

“Kiš”, <i>Bermet Red, Fruška Gora, Serbia</i>	700/4.100
“Budimir”, <i>Slatka Mala Tamjanika, Tri Morave, Serbia</i>	900/5.500
“Taylor’s 20”, <i>Years Tawny Port, Douro, Portugal</i>	1.900/21.500

CORAVIN LIST

“Dominio de Pingus”, <i>Psi, Ribera del Duero, Spain</i>	3.400/16.500
“Chateau Sociando-Mallet”, <i>Haut-Medoc, Bordeaux, France</i>	4.700/22.860
“Marchesi di Barolo”, <i>Barbaresco Serragrili, Piemonte, Italy</i>	4.800/23.000

WATER

STILL	250ml/750ml
<i>Aqua Viva</i>	480/510
<i>Acqua Panna</i>	540/720
SPARKLING	
<i>Knjaz Miloš</i>	480/510
<i>San Pellegrino</i>	540/720

SOFT DRINK

<i>Pepsi</i>	550
<i>Pepsi Max</i>	550
<i>7Up</i>	550
<i>Mirinda</i>	550
<i>Evervess Bitter Lemon</i>	550
<i>Red Bull</i>	650
<i>Ginger beer</i>	600
<i>Ginger ale</i>	600

FRESH JUICE 600

Lemonade
Orange
Grapefruit
Apple

LOCAL COLD PRESSED JUICES 800

Yellow raspberry
Apricot
Black currant
Strawberry
Raspberry
Apple
Blackberry

MOCKTAIL 950

Green lemonade

Fresh mint, lemon juice, apple, simple syrup, soda water

Mojito

Lime, fresh mint, simple syrup, soda

Ipanema

Lime, brown sugar, ginger ale

Bloody Mary

Tomato juice, lime juice, Tabasco sauce, black pepper, celery salt

Pina colada

Coconut milk, pineapple juice

ICED TEA 950

L'Été indien is a reference a famous French chanson about strayed summer days stranded deep into the autumn melancholy suggesting a proximity of winter and creating a perfect momentum for a relationship between the tea and ice.

Classic

Earl Grey tea, honey, lemon juice

Peach

Earl Grey tea, peach, lemon, simple syrup

Ceylon

English breakfast tea, lemon juice, cinnamon syrup

Classic Green

Sencha green tea, lime, maple syrup

COFFEE

Diverse coffee beans are giving best results in different grinds and blends.
We tailored our roast for each coffee type.

Espresso	500
Decaf espresso	500
Double espresso	620
Espresso macchiato	570
Serbian coffee	500
French press	600
Cappuccino	620
Latte macchiato	640
Matcha latte	900
Mocha café	700
Iced coffee	700
Hot chocolate	650
Affogato	700

TEA ČAJ

A perfect sip of tea is “a tap on the back” summarizing a moment and an intimate reward for ourselves. By connecting the far East tea culture with the healthy herbs of Balkan, we created a very special and unique approach in order to celebrate this unusual union.

Savršen gutljaj čaja je „tapšanje po ramenu“ koje sumira trenutak i predstavlja nagradu koju sebi dajemo. Povezujući kulturu čaja sa Dalekog istoka sa zdravim biljem sa Balkana stvorili smo poseban i jedinstven pristup kako bismo proslavili ovaj nesvakidašnji spoj.

SERBIAN HERBAL TEA 750

SRPSKE LEKOVITE BILJKE

The institute of Josip Pančić was founded in 1948 and it celebrates the name of an influential botanist and scientist. The healthy herbs we sourced from them are of the highest quality and from protected areas.

Institut „Josip Pančić“ osnovan je 1948. godine i nosi ime uticajnog botaničara i naučnika. Zdravo bilje koje smo tamo nabavili izuzetnog je kvaliteta i potiče iz zaštićenih područja.

Chamomile/Kamilica
Peppermint/Pepermint
Rtanjski/Rtanjski čaj
Hibiscus/Hibiskus
Linden/Lipa
Lavender/Lavanda
Acacia/Bagrem
Lemon balm/Matičnjak
Fresh mint/Sveža nana
Fresh ginger/Svež đumbir
Wild apple/Divlja jabuka
Aronia/Aronija

TEA SELECTION 750

SELEKCIJA ČAJEVA

BLACK TEA/CRNI ČAJ
English Breakfast/*English Breakfast*
Earl Grey/*Earl Grey*

GREEN TEA/ZELENI ČAJ
Matcha/Maća
Jasmine/Jasmin

HERBAL TEA/BILJNI ČAJ
Chamomile/Kamilica
Peppermint/Pepermint

FRUIT TEA/VOĆNI ČAJ
Berry fruit/Bobičasto voće