

Patisserie *is art.*

Rise

The St. Regis Belgrade  
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# AFTERNOON TEA

Served daily 2:00 pm – 6:00 pm

Enjoy the exquisite selection of desserts and pastries, in the captivating tradition of St. Regis shaped to elevate your afternoons into social events. This Ritual started its journey in the 1800's in England and promptly brought a special touch of hedonism into the afternoons of prominent houses of Europe.

AN ADVANCED ORDER OF MINIMUM 24H IS REQUIRED

# THE CLASSIC

*Per person 5.800*

*With a glass of Champagne 8.800*

The Classic St. Regis Afternoon Tea provides a balance of sweet and savory offerings, all served in a stylish and refined presentation.

## Sweet offerings

Mille Feuille

Battenberg Cake

Citrus tart

Pistachio choux

Orange almond financier

Scones, berries jam, clotted cream

## Sandwiches

Cucumber salmon

Egg Salad

Coronation chicken

Roast beef

## Quiches and gougères

Quiche Lorraine

Chèvre Royale

Welsh rarebit gougères

## TINY TEA

*Per person 3.200*

A bespoke Tiny Afternoon Tea to suit the preferences of young Luminaries. A memorable and enjoyable experience that combines elegance with child's favorite delights.

### Sweet offerings

Popping candy berliners

Cotton candy cones

The canvas

Pâte de fruit

Scones, berries jam, clotted cream

Berries smoothie

### Savory offerings

Red & Green pinwheels

Dino shaped sandwiches

Crudites & Dips

### *English Breakfast*

Traditional English tea for breakfast, a robust mixture of selected black teas with an aromatic and slightly strong taste. This mixture is strong enough to be enjoyed with milk.

### *Earl Grey*

Prime minister of Great Britain who as a gift, of Chinese emperor, got black tea infused with bergamot. Returned to England in the mid of the 18th century with his present and started the love story between essential oil of bergamot and the world.

### *Gunpowder*

Japanese tea culture of Kyoto region broths tea rich with chlorophyll and natural sugar. It's abundant in oil rich grassy flavor supported by the nut aftertaste.

### *Jasmine*

Fresh jasmine flavor, perhaps the most beautiful scent in nature is pressed into the dry tea leaves. Beautiful white flower of Jasmin carries a great deal of bitterness so to use it as incense is a filigree task.

### *Matcha*

This powder pressed out of gyokuro tea is the perfect example of Japanese pursuit for perfection. In Japan this is a ceremonial tea prepared in higher social events.

### *Wild cherry*

This red fruit infusion combines the fine taste of red cherry with the fragrant aroma of hibiscus, offering a flavor reminiscent of the best summer memories.

## TEA

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.

## SERBIAN HERBAL TEA 750

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.

## CHAMOMILE

A flower known as the queen of herbs for its wellbeing benefits. Delicate, yet very recognizable taste, is appreciated for its calming effect.

## PEPPERMINT

Essence of freshness and one of the favorite hot beverages around the world.

## RTANJSKI TEA

This rare evergreen plant is praised for its health benefits and comes from the mountains of the central Serbia. It is recognized by and desired for its tannic aftertaste.

## HIBISCUS

This gorgeous treasure of the Mediterranean is known by various names and loved by different cultures, for its taste and graceful color. Hibiscus is bursting with vitamins, and is recognized by its citrusy notes.

## LINDEN

This flower of honey blossom flavor with a seductive, rich and inviting smell is widely known and loved as a remedy from far east to central America.

## LAVENDER

The relation between people and lavender is a love story since the ancient times. Extracts, oils, tinctures of this plant are widely used and always with the intention to improve the quality of our daily life with this delightful essence.

## ACACIA

This plant of great beauty is indigent only to a small area of the USA. Because of its aesthetic, acacia was widely planted and naturalized all across of the world.

## LEMON BALM

Recognized as the wild mint, this rich in citrus flavor herb gives us a joyful surprise once recognized within our tea pots.

## FRESH MINT

Unmistakably the most sought-after plant for tea infusions in the world. Became famous by the Moroccan influence in tea culture.

## FRESH GINGER

As a meaningful part of eastern medicine ginger found its way towards the world and has become a part of our daily diet.

## APPLE

“The wild one” is the apple neglected by gardeners and a pupil of the Serbian domesticated plant varie. Fruits of this origin are small in size with highly concentrated flavors and more complex texture.

# COFFEE

Diverse coffee beans are giving best results in different grinds and blends. We tailored our roast for each coffee type. With focus on the high quality, single origin coffee beans, local roastery Gradska Pržionica created for The St. Regis Belgrade signature blends sourced from five different countries.

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

## BARISTA CARNIVAL 800

To the perfectionist in pursuit for fun and innovations.

### *Cold Brew coffee*

High quality coffee blend made for The St. Regis Belgrade.

### *Beleza da neve*

Milk cream, vanilla, espresso, Orgeat

### *Nueva Granada*

Grenadine, espresso



AN EXCEPTIONAL BREWING EXPERIENCE  
FOR ESPRESSO CONNOISSEURS

We are delighted to introduce a unique chapter in the world of espresso.

*Espresso 650*

Central America

Coffee with an elegant nut character complemented by hints of chocolate.  
To exceed the palates of even the most discerning connoisseurs, we have curated a blend of 100% Arabica coffee beans sourced from the finest gardens in Nicaragua, Honduras, and Guatemala in Central America.

*Espresso 700*

Natural Ethiopia

Coffee with bright acidity and delightful notes of pomegranate and hibiscus flowers.  
To connect our guests with the historic origin of coffee, we present natural single-origin beans from Guji. Our 100% Arabica beans are carefully dried within their shells, preserving natural aromas and fresh citrusy notes. This method, known as “Café Natural,” offers a truly exceptional espresso experience.

SLATKO 290

The sweetest detail of affection in Serbia. As warm gesture of Serbian hospitality, very best fruit is selected for this delight. It's a traditional way to sweet-talk you into aesthetics of our culture.

*Baba Danica*  
Quinces and walnuts

*Baka Jana*  
Forrest strawberry

*Baba Branka*  
Early plum

*Nana Mika*  
Wild blackberry

## LOCAL COLD PRESSED JUICES 800

Yellow raspberry  
Apricot  
Black currant  
Strawberry  
Raspberry  
Apple  
Blackberry

## 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, honey

### *Ceylon*

English breakfast tea, ginger, cinnamon

### *Classic Green*

Sencha green tea, lime, maple syrup

### *Matcha*

Green tea, coconut milk, maple syrup

### *Jasmine*

Jasmine green tea, hibiscus, orange peel

## 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

# 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.

## 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
“Moet & 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
“Varvaglionc”, <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, Piedmonte, Italy</i>	4.800/23.000

## WATER

### STILL

250ml/750 ml

*Aqua Viva*

480/510

*Acqua Panna*

540/720

### SPARKLING

*Knjaz Miloš*

480/510

*San Pelegrino*

540/720

## SOFT DRINKS

*Pepsi*

550

*Pepsi Max*

550

*7Up*

550

*Mirinda*

550

*Evervess Bitter Lemon*

550

*Red Bull*

650

*Ginger beer*

600

*Ginger ale*

600

*Indian tonic*

600