

At Savant, we take pride in curating a menu that celebrates the diverse culinary tapestry of Serbia. A brasserie, infused with a modern twist to locally sourced ingredients, that captures the essence of the seasons.

The St. Regis Belgrade
Nikolaja Kravcova 1a
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Appetizers

Tarte aux tomate, burrata, olives, caramelized onion,
Adriatic extra virgin olive oil 2.200

Roasted eggplant, "Parmigiana", tomato veloute,
Mačva goat cheese foam Vegetarian 2.000

Beetroot humus, truffle labneh, roasted red pepper and feta,
served with garlic baguette Vegetarian 1.800

Spanish tuna tartar, creme fraiche and homemade pickled cucumber 2.200

Poulpe court bouillon, thinly sliced, Taggiasca olives and lemon tapenade 2.400

Calamari and prawns, fritto misto, lemon and aioli 1.800

Angus tenderloin carpaccio, parmesan rouille, aged Balsamic and aromatic
micro herbs 2.200

Roasted asparagus & Hollandaise sauce
Vegan alternative is available upon request 1.600

Savant bites

Crispy potato galette, garlic aioli Vegetarian 1.200

Porcini croquette, pecorino cheese Vegetarian 1.400

Lobster feuille de brick 1.600

Spicy tuna tacos, mayonnaise, crispy gyoza shell, cilantro cress 1.400

Late Breakfast

Serving time untill 5PM

Eggs Benedict, smoked salmon, hollandaise sauce, chives 2.000

Duck Royal, duck leg confit on hash brown, fried egg,
hollandaise sauce, chives 2.200

Truffle omelet, truffle carpaccio and seasonal green salad 2.200

Avocado toast, Crushed Avocado, Sourdough toast and vegan feta 1.800

Soups

Roasted tomato veloute soup, garlic crostini Vegan 900

Sea food soup, Adriatic sourced sea food, fish soup, grilled farm bread 2.200

Salads

Savant' shrimp salad, roasted shrimps, avocado, seasonal green, tomato, soy truffled dressing, beurre blanc 2.400 ***Signature**

Baby spinach salad, Tzatziki, blue cheese and walnuts Vegetarian 1.600

Classic greek salad, cucumber, feta, sweet pepper, tomato, onion, kalamata olive, Adriatic origano, olive oil Vegetarian 1.400

House salad, seasonal mix green salad, green apple, asparagus, rucola, pumpkin, sunflower and chia seeds, French dressing Vegan 1.800

Savant specials

Recommended for two people

Chateaubriand 600 grams, creamy spinach, truffle mashed potato, beef jus & Bearnaise sauce 12.000

Braised lamb burek, Morbier cheese, pistachios, raisins, caramelized onions, artisanal buttermilk, lamb jus sauce 4.800 *Signature

Mix grilled seafood plateau, Coral lobster, wild salmon, king prawns, cuttle fish, scallops, green salad, herbed butter, Hollandaise sauce and fries 12.000

***Sustainable Sea food**

Main course

Yellowfin Wellington, Sicilian caponata, red prawns'
emulsion sauce 3.600 *Signature

Dover Sole Meunière, lemon butter sauce & capers, parsley,
creamy spinach 3.100

Salmon pavé, roasted asparagus, salmon roe, beurre blanc 3.200

Seafood risotto, lobster, prawns, clams, calamari, monk fish,
shrimps, lemon 2.800

Asparagus risotto, parmesan cheese 2.400
Vegan alternative available

Paccheri pomodoro, tomato velouté, 30-months aged parmesan 2.600 *Signature

Braised spring Endives, citrus infused, coriander emulsion Vegan 1.800

Baked truffle brie, seasonal roasted vegetables 2.200

Five spices duck breast, truffled potato galette, jus corse 3.200

Entrecote a la pomme frit, 350 grams rib eye steak, sauteed
spinach, fries and steak sauce 4.800

Grilled Mangulica chop, mashed potato, madeira and
horseradish sauce 3.600

Desserts

Tiramisu, coffee savoiardi biscuit, mascarpone cream	900
Crème Brûlée, Bourbon vanilla custard, raspberries textures	900
Chocolate indulgence, silky chocolate mousse, raspberries textures	900
*Signature Vegan	
Savant light cheesecake, fresh seasonal berries	900
Affogato, vanilla gelato, espresso	770
Cheese platter	2.400
Seasonal fruit plate	900

SAVANT BEVERAGE

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
“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 Minuty 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
“Frescobaldi”, <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, Piedmonte, Italy</i>	4.800/23.000

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

CELEBRATIONS

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

French 75 3.800

Gin, Champagne, lemon juice, sugar

Kir Royal 3.800

Crème de Cassis, Champagne

Nocturne 1.800

Frangelico, Opal Nera, Cointreau, Prosecco

Dizzy Gillespie 1.500

Limoncello, Prosecco, soda, lime

“MARTINI SHAKEN, NOT STIRRED”

1.650

Seven for “007” is a note of gratitude to Ian Fleming and his everlasting hero, Duško Popov a Serbian double agent with whom he spent time in Casino Estoril, was the inspiration for the legendary character of James Bond.

Gold Finger

Gin, Briottet Crème de Figue, lime juice, Rue Berry Cordial, gold dust

Dr. No

Dark Rum, chocolate bitters, Briottet Chocolate de Madagascar, Amaretto Disaronno

For Your Eyes Only

Jezdić Visnja, Vermouth Rosso, Timur Berry Cordial, lemon juice

Skyfall

Vodka, elderflower cordial, lime juice, Prosecco

The World Is Not Enough

Vodka, homemade Lavender syrup, lime juice, pineapple juice, mint leaves, essential oil of lavender

Dry Martini

Vodka/Gin, Dry Vermouth

Espresso Martini

Vodka, Kahlua, espresso, sugar

TRAM NUMBER 2 1.850

It starts from the Sava and returns to the Sava. The historical core of Belgrade is defined by the route of Tram 2, and within this vibrant circle, the cultural identity of our city has been shaped over the past century. The charm of these streets endures in the priceless memories of generations. With the signature cocktails of Savant restaurant, we invite you to explore some of the prominent streets in this area. Enjoy the walk.

Čika Ljubina

Absinthe, Pelinkovac, Rtanj tea syrup, Lavander, Southern Comfort, lemon juice

Lomina

Black tea, mango, beetroot, lime, Woodford reserve

Skadarska

Plum rakija, Vermouth, Rtanj tea syrup, Tabasco, truffle oil

Krunska

Gin Juni, mandarin-chamomile cordial, Peychauds bitter, lime juice

Topolska

Raspberry Rakija, Cointreau, Campari, Egg white, Lemon juice, Fresh raspberries and raspberry syrup

Dobračina

Plantation dark rum, Baileys, Espresso, Amaretto Disaronno, Frangelico, Vanilla

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

TIMELESS CLASSICS

1.650

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

Manhattan

Whiskey, Sweet Vermouth, Angostura bitter, Maraschino cherry

Old Fashioned

Bourbon, Bitters, simple syrup

Margarita

Tequila Blanco, Cointreau, lime

Daiquiri

Rum, lime, simple syrup

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

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

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

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

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 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

BLENDED SCOTCH

<i>Chivas Regal 18</i>	1.700
<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

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

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

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.

Žaječarsko

Serbia

600

Birra Moretti

Italy

800

Pilsner Urquell

Czech Republic

900

Heineken

The Netherlands

700

Corona

Mexico

1.100

ALE

Guinness Stout

Ireland

1.200

Hoegaarden

Belgium

1.100

NON-ALCOHOL 600

Bavaria

The Netherlands

A FRESH TOAST OF THE TOWN

FRESH JUICE 600

Orange
Grapefruit
Apple

BLENDED 800

DETOX

Spinach, cucumber, celery, apple

ENERGY BOOST

Beetroot, apple, carrot, ginger

LOCAL COLD PRESSED JUICES 800

Yellow raspberry
Apricot
Black currant
Strawberry
Raspberry
Apple
Blackberry

ICED TEA 950

Classic

Earl grey tea, honey, lemon juice

Matcha

Green tea, coconut milk, maple syrup

WATER

STILL

250ml/750ml

Aqua Viva

480/510

Acqua Panna

540/720

SPARKLING

Knjaz Miloš

480/510

San Pellegrino

540/720

SOFT DRINK

Pepsi

550

Pepsi Max

550

7Up

550

Mirinda

550

Evervess Bitter Lemon

550

Red Bull

650

Ginger beer

600

Ginger ale

600

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

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.

Rtanjski
Hibiscus
Linden
Lavender
Acacia
Lemon balm
Fresh mint
Fresh ginger
Wild apple

TEA SELECTION 750

BLACK TEA
English Breakfast
Earl Grey

GREEN TEA
Matcha
Jasmine

HERBAL TEA
Chamomile
Peppermint
Rooibos vanilla

FRUIT TEA
Wild cherry