

JOSEPHINE

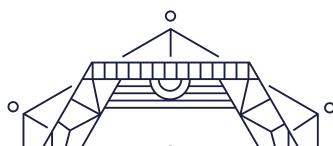
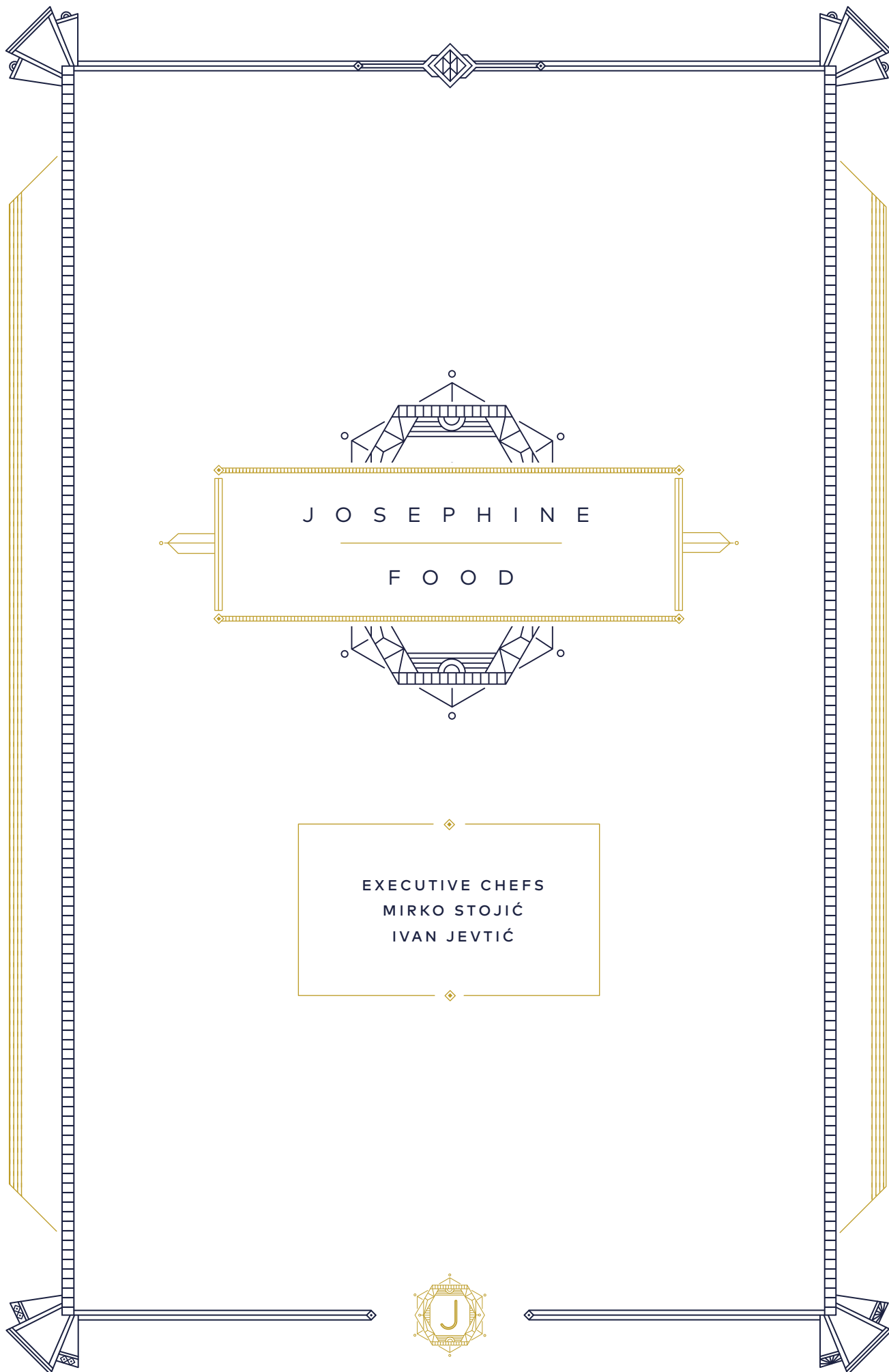
Josephine Baker was a superstar in the 1920s. She was a flapper, a civil rights activist, a spy for the Allied forces during World War II and the first woman of color with worldwide fame.

Josephine first visited Belgrade in April of 1929, already as a superstar at the age of 25. She was a friend of Vlada Mitic, the wealthy owner of the department store chain Mitic, and a good friend of the popular singer Sofka Nikolic. Josephine returns to Belgrade in 1958, 1968 and in 1973 as a UNICEF Ambassador and guest of Josip Broz Tito. According to daily paper, *Politika*, Knez Mihailova was blocked and the hotel Ekselzior became a hub of all journalists in the country. Nearly a century later, Josephine returns to Belgrade on the same address.

Welcome

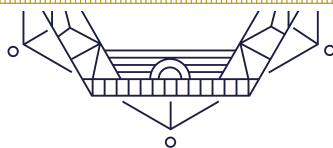


Josephine Baker
1906-1975



J O S E P H I N E

F O O D



EXECUTIVE CHEFS
MIRKO STOJIĆ
IVAN JEVTIĆ



AMUSE - BOUCHE

SNACKS

Couvert
260

Slow-roasted duck leg, served in
warm bread with fresh vegetables
1200

Crispy paws, calamari and
zucchini with yogurt and herb sauce
1850

Mini burgers with truffles and goose liver
1850

Pulled pork in homemade tortilla with
Sriracha sauce, avocado and crispy leek chips
1200

Mini Josephine cheeseburger
1650

Josephine Hot dog
1200

Homemade crispy potato chips served with olives,
capers, sun-dried tomatoes, and Grana Padano cheese
1100

Marinated chicken in homemade tortilla with
cilantro and Indian cashew cutney
1250



AMUSE - BOUCHE

S N A C K S

Marinated sea fish fillet in homemade
tortilla with lime-yogurt sauce

1250

Oriental glazed rolls
of marinated beef sirloin

1250

Marinated lamb skewers with a
touch of bacon and mint pesto

1200

Grilled prawns wrapped in
bacon with our mango-BBQ sauce

980

Crispy homemade crackers mix
with cheese and herbs

550

Breaded bites of spicy
zucchini with Parmesan

880

Ceviche with St. Jacques
scallops on fresh cucumber

890

Piquant nuts mix

550



AMUSE - BOUCHE

SNACKS

Quesadilla with smoked shrimp and
avocado, served with orange sauce

1450

Quesadilla with juicy chicken,
avocado, and cheddar cheese

1250

SAUCES

Pepper sauce

450

Hollandaise sauce

450

Aioli sauce

280

Dijon sauce

280

Homemade BBQ sauce

280

Hoisin sauce

250

Sriracha sauce

250



HORS D'ŒUVRES

APPETIZERS

Tartare de Boeuf

Tartar steak made from 100% locally sourced beef with toasted brioche

1950

Nirvana

Tuna tartare with avocado mousse and tomato gazpacho

1950

Foie gras with smoked duck ham, on a purée of mashed potatoes and beetroot salad

2400

Terine délicatesse

Selection of handmade terrines with homemade pickles and other delicacies

1200

Smoked salmon carpaccio on a cold quinoa steak, with avocado cream and sour cream

2100

Interstellar Burek with Josephine mortadella and cream of pistachios and burrata

1850

Josephine Caesar Salad

1750



HORS D'ŒUVRES

APPETIZERS

Burrata on pesto with blanched
broccoli and almond flakes

1850

Soft-boiled egg on creamy spinach, drizzled
with bacon and truffle cream sauce

850

SOUPS

Josephine Onion Soup with
beef cheeks and black truffle

880

Classic beef soup with meat, vegetables,
and homemade semolina dumpling

690

Tomato soup with fresh basil,
crispy croutons, and Parmesan

500

Soup of the day

500





ENTRÉES

PASTA & RISOTTO

Josephine carbonara

1650

Tortellini filled with homemade
Italian sausage in Cacio e Pepe sauce

1550

Caseracce pasta with
guanciale, and pistachio

1750

Escargots mignons
Escargot Risotto with parsley
pesto and garlic cream

1450

Rice to riches
Risotto with cuttlefish,
prawns, and Pecorino fondue

1950

Tagliatelle with a mix of
wild mushrooms and black truffles
in a creamy butter sauce

2300

Risotto alla Milanese

2400





ENTRÉES

MAINS

Coco Mademoiselle
Poached chicken breast in
butter on creamy spinach with
hollandaise sauce and black truffles

1950

Crispy Milanese veal cutlet
with pomodoro sauce

3950

Tangy Gourmet Burger
served on homemade tortilla
with kajmak and urnebes

1950

Une bombe nucléaire
Homemade sausage 2.0 stuffed with
Montasio cheese, served with roasted potatoes
and Josephine's burek with cheese

1750

Lamb Farce
Lamb chop with lamb farce
wrapped in a lamb napkin

1850

Flapper
Veal shank with roasted
potatoes and baked vegetables

2600



ENTRÉES

MAINS

Spy
Slow-cooked beef cheeks in
red wine sauce, served with
mashed potatoes

2400

Activist
Josper salmon with
root vegetable noodles

2600

Albert
Josper-grilled pork neck
with gnocchi in Fontina cheese
sauce and grilled radicchio

2200

Filet mignon with aromatized
butter and french fries

3800

Surprising Josephine Steak

4600

Slow-cooked lamb blanquette in
its own juices with vegetables

4950/kg

Top fish (fresh)

7000/kg



LES GARNITURES

S I D E S

French fries with parmesan
cheese and black truffles

650

Mashed potatoes

550

Burek

550

Burek with cheese

720

Ajvar

480

Mushroom mix on butter

640

Creamy spinach

620

Grilled vegetables

600

Baked peppers with cheese

680

Baked štrukle
(Baked salted cheese strudel)

720

Green salad mix with cherry
tomatoes and Parmesan

650



DESSERTS

DESSERTS

Josephine f..@!.ng Fabulous cake

850

Nobles Creme Diplomate from
pistaccio with fresh seasonal
fruits and crispy dough

750

Reputable Tiramisu

750

Homemade apple pie with
vanilla ice cream and sauce

650

Chocolate tart with peanut butter,
caramel and more chocolate

650

