



Roze Vina 0.75/ Rose Wine 0.75

VINARIJA GRABAK "PRVA LASTA"

Roze od priznate srpske autohtone sorte prokupac

Roze je u modi zahvaljujući nežnim aromama koje se mogu kombinovati sa lakim predjelima i salatama

Rose is trending thanks to its delicate aromas which can be combined with light appetizers and salads

ALEKSANDROVIĆ "VARIJANTA"

Muskat Hamburg: Šumadija, Oplenac, Vinča

Idealno uz suvo meso, kobasice, kremenadle, voćne salate

Ideal with dry meat, sausages, flintlocks, fruit salads

MILOSAVLJEVIĆ "VILA VINA"

Kaberne Sovinjon: Tri Morave, Trstenik, Bučje

Odlično ide kao aperitiv uz predjelo, roštilj, voćne dezerte

It combines well as an aperitif with appetizers, barbecue, fruit desserts

VINO BUDIMIR "TRIADA"

Prokupac-Merlo: Tri Morave, Župa, Aleksandrovac

Kobinovati uz pohovani sir ili kajmak i sir, punjenu phovanu papriku, grilovano-zapečeno povrće

Combine with fried cheese or cream and cheese stuffed fried pepper, grilled-baked vegetables



Tri golubice





Bela vina 0.75/ White Wine 0.75

VINARIJA LASTAR

Tamjanika: Tri Morave,Levač,Sekurič

Vino koje je pogodno kao aperitiv, uz grilovanu rečnu i morskru ribu, voćne salate

Wine that is suitable as an aperitif, with grilled river and sea fish, fruit salads

VINO BUDIMIR

Tamjanika: Tri Morave,Župa,Aleksandrovac

Uz tradicionalno srpsko predjelo, grilovano povrće, dezerte sa tropskim voćem

Wine for traditional Serbian appetizers, grilled vegetables, desserts with tropical fruit

VINARIJA LASTAR

Šardone: Tri Morave,Levač,Sekurič

Masni beli sirevi, smuđ, svinjski file, vešalica, tartar biftek sa mnooooooogo putera

Fat white cheeses, perch, pork fillet, steak tartare with a looooooot of butter

ALEKSANDROVIĆ "HARIZMA"

Šardone: Šumadija,Oplenac,Vinča

Polu tvrdi žuti sirevi, cesar salata, grilovano belo pileće meso, mlada prasetina

Semi-hard yellow cheeses, caesar salad, grilled white chicken meat, young pork

ALEKSANDROVIĆ "TRIJUMF SELEKCIJA"

Sovinjon blan-Pino blan-Rizling: Šumadija,Oplenac,Vinča

Mladi i stariji beli koziji sirevi, grilovano povrće, morska i rečna riba, teletina, vruća jagnjetina

Young and older white goat cheeses, grilled vegetables, sea and river fish, veal, hot lamb

ARSENIJEVIĆ

Sovinjon blan: Šumadija,Oplenac,Vinča

Koziji sirevi, zapečeno povrće, sarmice u vinovoj lozi, teletina, prasetina

Goat cheeses, stuffed baked vegetables, "sarmice" rolled in vine leaves, veal, pork

MILOSAVLJEVIĆ "VILA VINA"

Sovinjon blan: Tri Morave,Trstenik,Bučje

Vino pogodno kao aperitiv, uz bele slane sireve, morske plodove, ribu i obrok salate

A wine suitable as an aperitif, with white salty cheeses, seafood, fish and salad meals

MINIĆ "STOTA SUZA"

Tamjanika: Župa,Aleksandrovac

Vino koje se dobro slaže sa najrazličitijom hranom, a najbolje ide uz salate, ribu i bela mesa

A wine that combines well with a wide variety of foods, best with salads, fish and white meat

VINARIJA GRABAK "BELA GOLUBICA"

Tamjanika-Italijanski rizling, Sovinjon Blan: Trstenik,Vrnjačka banja

Odličan izbor kada je u pitanju lagani aperitiv, uz hladna predjela i lagana jela sa piletinom i ćuretinom

An excellent choice when it comes to a light aperitif, along with cold appetizers and light chicken and turkey dishes



Crvena vina 0.75/ Red Wine 0.75

VINARIJA LASTAR

Pino Noar: Tri Morave,Levač,Sekurič

Vino idealno za upravljanje sa masnijom morskrom ribom, tartarskim biftekom, šumskim pečurkama, jagnječim kotletima

A wine ideal for pairing with fattier sea fish, steak tartare, forest mushrooms, lamb chops

VINARIJA GRABAK

Prokupac: Tri Morave,Trstenik,Vrnjačka Banja

Autohtona srpska sorta za tradicionalna dobro začinjena jela od mesa

Autochthonous Serbian variety for traditional well seasoned meat dishes

VINARIJA GRABAK "MODRA VRANA"

Kaberne Sovinjon: Tri Morave,Trstenik,Vrnjačka Banja

Zreli tvrdi sirevi, gulaši, divljač, ramstek u raznim sosevima, rebarca, dimljeno meso

Ripe hard cheeses, stews, game, ramsteak in various sauces, ribs, smoked meat

VINO BUDIMIR "PROJEKAT X"

Prokupac-Kaberne-Merlo:

Tri morave,Župa,Aleksandrovac

Svinjski file u sosu od pečuraka, praseće pečenje, sočna pljeskavica, zreli sirevi

Pork fillet in mushroom sauce, roast pork, juicy burger, mature cheeses

ALEKSANDROVIĆ "REGENT RESERVE"

Kaberne Sovinjon- Merlo: Šumadija,Oplenac,Vinča

Crvena proteinska mesa u raznim sosevima, jagnjetina, divljač

Red protein meat in various sauces, lamb, game

ARSENIJEVIĆ

Merlo: Šumadija,Oplenac,Vinča

Moćan merlo, za mesa ispod sača, stejkove, jagnjetinu, gulaše

A powerful merlot, for meat under "sač", steaks, lamb, stews

MILOSAVLJEVIĆ "VILA VINA"

Kaberne Barik: Tri Morave,Trstenik,Bučje

Idealno uz sve vrste mesa, pršute, prasetinu, jagnjetinu, gulaše od divljači, pikantne kobasice, grilovane bifteke i zrele sireve

Ideal with all kinds of meat, prosciutto, pork, lamb, game goulash, spicy sausages, grilled steaks and mature cheeses

ALEKSANDROVIĆ

"RODOSLOV GRAND RESERVE"

Kaberne suvinjon-Merlo- Kaberne fran: Šumadija,Oplenac,Vinča

Pogodan za crvena proteinska mesa u raznim sosevima, jagnjetina, divljač

Suitable for red protein meats in various sauces, lamb, game