



# ГОСТИЉЕ

## РЕСТОРАН



## MENU



*We present to you dishes that carry the soul of our region, infused with tradition, creativity, and love for homemade cuisine.*

*This menu is the result of the passion and craftsmanship of Saša Mišić and our team, who are dedicated to preserving authentic flavors and showcasing one of the most beautiful villages in Serbia—through every plate.*

*Each dish tells its own story; every bite is a journey through time and nature.*



### WORKING HOURS

MON-FRI 08:00 AM - 10:00 PM  
SAT-SUN 08:00 AM - 10:00 PM

**031/870-044**  
**060/610-611-7**



SCAN AND  
BECOME PART  
OF OUR STORY



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# MENU

## BREAKFAST

*A journey through the hospitality of Gostilje*

### GOSTILJE BREAKFAST

*3 sunny-side-up eggs, 1 sausages, clotted cream (kajmak), ajvar, cheese*

300g



850,00 RSD

### GOSTILJE JELEK

*Thin baked leavened dough from a wood-fired oven, filled with pork cracklings, spicy kulen sausage, grilled meat (čevapi), cheese cubes, and hot paprika*

400g



1050,00 RSD

### HOMEMADE GIBANICA

*Traditional cheese pie baked in a wood-fired oven*

350g



650,00 RSD

### GOSTILJE KAČAMAK

*Stone-ground cornmeal from Kargan's watermill, served with cow cheese, bacon, and homemade clotted cream (kajmak)*

300g



650,00 RSD

### COMPLETE LEPINJA

*With dry-cured ham or with pork cracklings*



600,00 RSD

### LEPINJA WITH CLOTTED CREAM



450,00 RSD

### OMELETTES

*Cheese, Bacon, Vegetable*

serving



600,00 RSD

## MILK PRODUCTS

- **CLOTTED CREAM** 200g 420,00 RSD
- **CHEESE** 200g 350,00 RSD
- **SOUR MILK** piece 250,00 RSD

### HOMEMADE CHEESE BOARD

*Cow cheese, goat cheese, Gostilje cheese, Zlatar cheese*

300g



950,00 RSD

## COLD AND HOT APPETIZERS

### GRANDPA MIHAILO'S BOARD (for 2 persons)

*A selection of homemade cured meats and dairy delicacies, with toppings and extras*

350g - 700g



1000,00 - 1950,00 RSD

### TETA'S PLUM

*Dried plum marinated in spiced honey, served with goat cheese, almonds, garlic, herbs, and chili*

250g



750,00 RSD

### WHITE URNEBES – EXCLUSIVE TO US

*A spicy spread made from aged full-fat white cheese, kajmak, garlic, salt, and pepper*

150g



550,00 RSD

### GRANDMA SAVKA'S FRIED PEPPER

*Breaded sweet white pepper stuffed with homemade fresh cheese and herbs*

250g



850,00 RSD



## FROM THE GOSTILJE POT & PAN

### FISH SOUP

With vegetables and aromatic herbs

300g



550,00 RSD

### OUR PEPPERCORN SOUP

Cream soup made with 7 types of pepper

300g



550,00 RSD

### VEAL SOUP

Veal with vegetables and spices

300g



550,00 RSD

## HOUSE SPECIALTIES FROM THE WOOD-FIRED OVEN

### RECOMMENDED BY OUR GREAT FILM DIRECTOR GAGA ANTONIJEVIĆ

By order - "Moravka" breed piglet from the wood-fired oven, with potatoes (6 to 8 kg)



1kg - 7200,00 RSD

### LAMB IN MILK - FROM OUR FARM

Traditional recipe: lamb slow-cooked in milk with vegetables and spices

350g



2550,00 RSD

### LAMB UNDER THE SACH - FROM OUR FARM

Traditional slow-roasted lamb

300g



2350,00 RSD



### PORK NECK IN HONEY MARINADE

Marinated neck of "Moravka" pork with potato and herbs, slow-cooked in honey sauce

300g



1950,00 RSD

### STEAMED PORK BELLY

Marinated pork belly, slow-cooked and served with a side dish of choice

300g



1950,00 RSD

### BUTCHER'S GOULASH (MORAVKA) BAKED UNDER BREAD

Goulash with vegetables and spices, baked in a clay pot covered with bread dough

350g



1550,00 RSD

### SAŠA'S ČEVAPI IN CLAY POT

Baked lamb čevapi in cream sauce, topped with semi-hard cheese and herbs

350g



1750,00 RSD

### STUFFED DRIED PEPPER FROM THE WREATH

Stuffed with Moravka pork, vegetables, and spices, baked with cheese and egg in the oven

300g



1350,00 RSD

### VEAL TENDERLOIN IN KAJMAK WITH BOILED POTATOES AND VEGETABLES

Traditional recipe of veal tenderloin in kajmak sauce

350g



2450,00 RSD

### BAKED BEANS (PREBRANAC) FROM THE WOOD-FIRED OVEN

Vegetarian or Meat version (with sausage and bacon)

500g



750,00 RSD



## HOUSE SPECIALTIES FROM THE CHARCOAL GRILL

### FRESH TROUT FROM THE GRILL

Trout from our fishpond with potato salad

250g/500g  950,00/1550,00 RSD

### SMOKED TROUT FILLET

Smoked trout fillet from Gostilje spring, topped with olive oil, lemon, parsley, garlic, served with hot flatbread

300g  1750,00 RSD

### SMOKED VEŠALICA

Wrapped in freshly prepared pasta and enriched with clotted cream (kajmak)

300g  1750,00 RSD

### GOSTILJE BREADED CUTLET

Stuffed with cheese and prosciutto, with under the grill potatoes

300g  1850,00 RSD

### STUFFED BEEF BURGER

With under the grill potatoes

300g  1550,00 RSD

### BEEF ĆEVAPI

With under the grill potatoes

300g  1490,00 RSD

## CHICKEN MENU

### CHARCOAL-GRILLED CHICKEN FILLET

With under the grill potatoes

300g  1350,00 RSD

### CHICKEN STICKS IN CORNFLAKES

With under the grill potatoes

300g  1350,00 RSD

## KIDS MENU

### CHICKEN NUGGETS WITH FRIES AND KETCHUP

200g  750,00 RSD

### KIDS ĆEVAPI WITH FRIES AND KETCHUP

200g  750,00 RSD

### CHARCOAL-GRILLED CHICKEN FILLET WITH FRIES AND KETCHUP

200g  750,00 RSD

## FLATBREAD AND BREAD

### HOSTESS'S FLATBREAD FROM THE WATERFALL

250g  150,00 RSD

### HOMEMADE HOT GOSTILJE WOOD-FIRED BREAD

500g  480,00 RSD

### HOT HOMEMADE CORNBREAD

300g  450,00 RSD



## SALADS FROM OUR GARDEN

### BEETROOT

*Marinated with herbs, red onion, garlic*

**1 serving**  **450,00 RSD**

### POTATO

*Marinated boiled potatoes*

**1 serving**  **450,00 RSD**


### GARDEN SALAD (for 2 persons)

*Fresh seasonal salads*

**1 serving**  **850,00 RSD**

### SERBIAN SALAD

*Tomato, hot pepper, fresh cucumber, red onion*

**1 serving**  **500,00 RSD**

### SHOPSKA SALAD

*Tomato, hot pepper, fresh cucumber, red onion, cheese*

**1 serving**  **550,00 RSD**


### FRESH CABBAGE

*Fresh seasoned cabbage*

**1 serving**  **350,00 RSD**

### MORAVIAN SALAD

*Sweet white pepper, tomato, leek, and marinade*

**1 serving**  **500,00 RSD**

### GREEN SALAD

**1 serving**  **400,00 RSD**

### WINTER GARDEN SALAD

*Pickled vegetables, sauerkraut, ajvar, white onion*

**1 serving**  **950,00 RSD**

### HOT WHITE PEPPER

**1 piece**  **160,00 RSD**

### SWEET WHITE PEPPER

**1 serving**  **580,00 RSD**

### HELM SALAD

#### – SAŠA'S STYLE

*Marinated beetroot, goat cheese, almonds, pesto sauce, red onion, garlic, sesame seeds, and raisins*

**1 serving**  **750,00 RSD**

### SAUERKRAUT

**1 serving**  **450,00 RSD**

### PICKLED VEGETABLES

**1 serving**  **550,00 RSD**

### AJBAP


**150g**  **400,00 RSD**

## SIDES

### OVEN-ROASTED POTATOES

**200g**  **350,00 RSD**

### FRENCH FRIES

**200g**  **350,00 RSD**

### GRILLED MARINATED VEGETABLES

**250g**  **550,00 RSD**

### FRIED ONIONS

**200g**  **350,00 RSD**





# DRINKS MENU

## COFFEE AND HOT DRINKS

MULLED WINE WITH CLOVES AND SPICES

0,2l



**380,00 RSD**

BOILED BRANDY

0,2l



**380,00 RSD**

HOMEMADE TEA FROM ZLATIBOR

0,3l



**450,00 RSD**

TEA

*Mint, chamomile, black, green, fruit...*

0,25l



**350,00 RSD**

HOMEMADE GOSTILJE COFFEE



**250,00 RSD**

ESPRESSO



**270,00 RSD**

ESPRESSO WITH MILK



**280,00 RSD**

CAPPUCCINO



**300,00 RSD**

NESCAFE



**400,00 RSD**

HOT CHOCOLATE



**350,00 RSD**

## WATER

- STILL 0,25l **220,00 RSD**
- STILL 0,75l **360,00 RSD**
- SPARKLING 0,25l **220,00 RSD**
- SPARKLING 0,75l **360,00 RSD**
- SODA WATER 1,5l **500,00 RSD**

## JUICES / NON-ALCOHOLIC DRINKS

- Homem. **RASPBERRY** 0,25l **455,00 RSD**
- Homem. **APPLE** 0,25l **455,00 RSD**
- Homem. **CHERRY** 0,25l **455,00 RSD**
- Homem. **STRAWBERRY** 0,25l **455,00 RSD**
- Homem. **BLACKBERRY** 0,25l **455,00 RSD**
- Homem. **ICE TEA** 0,3l **400,00 RSD**
- **PEPSI** 0,25l **320,00 RSD**
- **PEPSI MAX** 0,25l **320,00 RSD**
- **MIRINDA** 0,25l **320,00 RSD**
- **7 UP** 0,25l **320,00 RSD**



- **EVERVESS** 0,25l 320,00 RSD  
*Tonic and Bitter Lemon*
- **COCKTA** 0,25l 320,00 RSD
- **CEDEVITA** 0,3l 320,00 RSD
- **LEMONADE** 0,3l 350,00 RSD
- **ORANGE** 0,3l 450,00 RSD
- **IMMUNITY (Dimitrije Tucović MIX)**  
*Lemon, Orange, Apple, Honey*

0,3л

**550,00 RSD**

## BEER

- **NIKŠIČKO** 0,33l 320,00 RSD
- **BAVARIA** 0,25l 320,00 RSD
- **STELLA** 0,33l 380,00 RSD
- **ZAJEČARSKO** 0,33l 340,00 RSD
- **NIKŠIČKO draft beer** 0,5l 450,00 RSD
- **NIKŠIČKO draft beer** 0,3l 320,00 RSD

## SPIRITS

- **PLUM BRANDY**  
**“ZLATIBORSKA ZORA”**  
0,05l **380,00 RSD**
- **WOLF BRANDY - PLUM**  
0,05l **320,00 RSD**
- **WOLF BRANDY - QUINCE**  
0,05l **360,00 RSD**
- **WOLF BRANDY - APRICOT**  
0,05l **360,00 RSD**

- **WOLF BRANDY - WILLIAMINE PEAR**

0,05l

**320,00 RSD**

- **HONEY BRANDY** 0,05l 350,00 RSD
- **VINJAK** 0,05l 260,00 RSD
- **CHIVAS REGAL 12** 0,03l 550,00 RSD
- **J. WALKER red** 0,03l 380,00 RSD
- **JACK DANIELS** 0,03l 450,00 RSD
- **BAILEYS** 0,03l 380,00 RSD
- **PELINKOVAC** 0,05l 260,00 RSD
- **JÄGERMEISTER** 0,05l 350,00 RSD
- **COURVOISIER VS** 0,03l 750,00 RSD
- **BELVEDERE** 0,03l 450,00 RSD
- **GORDON'S** 0,03l 400,00 RSD

## EXCLUSIVE SPIRITS

- **WOLF BARRIQUE QUINCE**  
*Brandy aged in oak barrels 5 - 10 years*  
0,05l **780,00 RSD**
- **WOLF BARRIQUE PLUM**  
*Brandy aged in oak barrels 5 - 10 years*  
0,05l **780,00 RSD**
- **COURVOISIER VSOP**  
*Special edition SIMEX ORIGINAL*  
0,03l **950,00 RSD**



# WINE LIST

## DOMESTIC WINE

WHITE WINE - VESELI LALA

0,5l/0,25l



750,00/350,00

RSD

ROSÉ WINE - VESELI LALA

0,5l/0,25l



750,00/350,00

RSD

SEMI-SWEET RED WINE  
ZDREPCEVA KRV

0,5l/0,25l



750,00/350,00

RSD

RED WINE - VESELI LALA

0,5l/0,25l



750,00/350,00

RSD

## HOUSE WINE

WHITE - GOSTILJE CHARDONNAY

0,75l/0,15l



1750,00/350,00

RSD

ROSÉ - GOSTILJE ROSÉ

0,75l/0,15l



1750,00/350,00

RSD

RED - GOSTILJE MERLOT

0,75l/0,15l



1750,00/350,00

RSD



## SPARKLING, SPECIAL WINE AND BOTTLES

PROSECCO ANDREA DI PEC

*Region:* Friuli

*Grape varieties:* Glera

A very drinkable and seductive Prosecco with fresh, fruity, floral aromas. Crisp and lightly savory on the palate with notes of peach, apricot and ripe yellow apples, finishing with citrus, mandarin, and lemon blossom.

0,75l



3200,00

RSD

BERMET RED

*Region:* Fruška Gora, Serbia

*Grape varieties:* Prokupac, Merlot, Vranac

Authentic, aromatic dessert wine with rich aromas of spices, dried fruit, and bitter herbal notes. Strong, sweet, with a long, luxurious finish, a true treasure of traditional Srem winery.

0,75l



3400,00

RSD



## WHITE WINE (premium)

### GROF LEDERER CHARDONNAY

**Region:** Potisje

**Grape variety:** Chardonnay

Crystal clear golden yellow wine, elegant varietal characteristics. Fruit aromas of apple and melon complemented by tropical mango notes and a unique sweet marzipan tone. Full-bodied with a strong fruity finish. Chardonnay best reveals its impressive characteristics with fish and poultry specialties, truffles and other mushrooms, creamy sauces, or light desserts.

Serving temperature: 10 - 12°C.

0,75l



**1650,00 RSD**

### SALAŠ NAŠ CHARDONNAY

**Region:** Vojvodina

**Grape variety:** Chardonnay

Refreshing, drinkable, elegant, and aromatic with floral and fruity aromas. Well-balanced freshness and softness with a pronounced and long-lasting aromatic complex. Juicy, soft, and rounded on the palate with a long, harmonious finish. Perfect with local fish and poultry specialties and lighter dishes.

0,75l



**1750,00 RSD**

### MUŠTULIK WHITE

**Region:** Potisje

**Grape variety:** Chardonnay, Sauvignon Blanc

Delicate golden yellow color and pronounced freshness from a harmonious blend of Chardonnay and Sauvignon Blanc. Intense notes of banana, pear, peach, pineapple, and green herbs with subtle mineral undertones.

Very drinkable and aromatic, well-balanced, pairs excellently with chicken, fish, and fresh salads.

Serving temperature: 10 - 12°C.

0,75l



**2500,00 RSD**

### MUŠTULUK TAMJANIKA

**Region:** Potisje

**Grape variety:** Tamjanika

Fine straw yellow color with pronounced muscat aroma, citrus, peach, and pineapple notes, rounded off with mild mineral and herbal notes for a pleasant, long finish.

Pairs excellently with fish, seafood, and chicken with creamy white sauces.

Serving temperature: 10 - 13°C.

0,75l



**2500,00 RSD**

### “COLLAVINI PINOT GRIGIO”

**Region:** Friuli

**Grape variety:** Pinot Grigio

Light and drinkable dry wine with lovely aromas of white wildflowers, white peaches, and chamomile tea.

Soft, juicy, and refreshing with fruity characteristics, an outstanding Pinot Grigio representative.

0,75l



**3800,00 RSD**

### “CHABLIS 1ER CRU BOVIER & FILS”

**Region:** Burgundy

**Grape variety:** Chardonnay

Interesting and enticing Chardonnay from the prestigious Chablis village in Burgundy classified as Premier Cru. This fruity wine is fresh and crisp with mild toasted almond and hazelnut notes, giving it depth and complexity.

0,75l



**9800,00 RSD**



## ROSÉ WINE (premium)

### GROF LEDERER ROSÉ

**Region:** Potisje

**Grape variety:** Cabernet Sauvignon

Elegant, dry rose with refined salmon color. Initially aromas of wild strawberry and citrus, followed by red grapefruit, rose, and cyclamen, thanks to Cabernet Sauvignon.

Pairs well with cold seafood starters, smoked fish, warm risotto starters, Italian pasta with vegetables, trout fillets, and white grilled meat.

Serving temperature: 10 - 12°C.

0,75l



1650,00 RSD

### SALAŠ NAŠ ROSÉ

**Region:** Vojvodina

**Grape variety:** Cabernet Sauvignon

Seductive and drinkable wine for all occasions, ideal for warm spring and summer days. Velvet softness, fresh and light with elegant aromas of ripe strawberries, raspberries, and red currants. Perfect with cheeses, pasta, and light snacks.

0,75l



1750,00 RSD

### MUŠTULUK ROSÉ

**Region:** Potisje

**Grape variety:** Merlot, Cabernet Sauvignon

Elegant rosé with characteristic salmon color and subtle aromas of rose, pear, strawberry, and ripe peach, thanks to a harmonious blend of Cabernet Sauvignon and Merlot. Its mild balanced acidity and grapefruit and orange aromas give an exotic taste and refreshing character.

Pairs excellently with fish specialties, risottos, and fruit salads. Serving temperature: 10 - 12°C.

0,75l



2500,00 RSD

### “FLEURS DE PRAIRIE”

**Region:** Provence

**Grape variety:** Syrah, Grenache, Carignan, Cinsault, Mourvedre

A wonderful Provencal rosé characterized by pale salmon color and delicate aromas of rose petals, wild strawberries, raspberries, and herbal notes. Light and pleasant summer rosé with refreshing acidity. Its name means "meadow flowers" symbolizing the beautiful fields of the region.

0,75l



3400,00 RSD



## RED WINE (premium)

### GROF LEDERER MERLOT

**Region:** Potisje

**Grape variety:** Merlot

Luxurious and velvety dark red wine with smooth tannins. Dominated by currant flavors on the front palate and notes of dried plums in the finish. Excellent acid and alcohol balance make this wine very drinkable yet powerful.

Best with all types of meat, especially grilled and roasted dishes, pepper- or mint-spiced dishes, and tomato or meat sauces.

Serving temperature: 12 - 14°C.

0,75l



**1650,00 RSD**

### SALAŠ NAŠ MERLOT

**Region:** Vojvodina

**Grape variety:** Merlot

Powerful Merlot with quality bouquet and fullness, featuring plum, tobacco, and coffee notes. Soft taste, harmonious, with pronounced forest fruit aromas. Pleasant mild bitterness adds richness to the flavor. Ideal with roasts, stews, and other hearty dishes.

0,75l



**1750,00 RSD**

### MUŠTULUK RED

**Region:** Potisje

**Grape variety:** Merlot, Cabernet Sauvignon

A perfectly balanced blend of red wines from specially selected grapes of Vranac, Merlot, and Cabernet Sauvignon, awakening all your senses at the first sip. Dominated by cherry, plum, raspberry, and black currant flavors with subtle notes of tobacco, black pepper, vanilla, and cinnamon.

Very drinkable but strong enough to accompany most red meat dishes and game with tomato sauces.

Serving temperature: 17 - 18°C.

0,75l



**2500,00 RSD**

### “PRIMITIVO NEPRICA”

**Region:** Puglia

**Grape variety:** Primitivo

Medium-bodied wine with intense aromas of ripe black berries like blueberries and blackberries, complemented by interesting vanilla tones. Aged for at least 12 months in French oak, adding richness and complexity with rounded notes of oak and plums.

0,75l



**4000,00 RSD**

### “BARON DE LEY RESERVA”

**Region:** Rioja

**Grape variety:** Tempranillo

One of the most famous Spanish wines globally, medium to full-bodied with aromas of blackberries, blueberries, and currants, followed by notes of smoke, coconut, anise, and cinnamon. Long, firm finish with excellent tannin structure and notes of plums and cherries.

0,75l



**5000,00 RSD**

### “CHATEAU CANTIN GRAND CRU”

**Region:** Bordeaux, Saint-Émilion

**Grape variety:** Merlot, Cabernet Franc, Cabernet Sauvignon

Powerful and complex, spicy tones accompanied by earthy aromas with a hint of cinnamon in a long full finish. Well-balanced with exceptional notes of Morello cherry and liqueur. Excellent with steaks and pairs well with all spices such as pepper and turmeric. Typical representative of the right bank of Bordeaux.

0,75l



**11800,00 RSD**

