

STARTERS

Grilled garlic bread	4,90
Stuffed flatbread with kajmak (Normal or Spicy)	5,90
Bruschetta	7,50
Cheese platter with assorted cheeses	11,90
Cold platter with beef ham, sudzuk, and kajmak	12,50
Feta cheese in a pot in olive oil and tomatoes	11,90
Shrimp in olive oil and garlic	12,90
Beef carpaccio	16,90
+ 7,50 - grated truffle	

SOUPS

House-style veal soup	7,90
Tomato soup Tuscany with grilled garlic bread and shrimp	8,90
Mediterranean fish soup	9,50

SALADS

Burrata salad Arugula, balsamic sauce and burrata	9,90
Buffalo caprese Fresh tomatoes, basil, rocket, buffalo mozzarella	11,90
Mediterranean octopus salad Fresh octopus with potatoes, served lukewarm	11,90
Tuna salad Arugula, lettuce, corn, onions, tomatoes, tuna, yogurt dressing, vinegar, olive oil and egg	14,90
Caesar salad Mix lettuce, cherry tomatoes, chicken breast strips, parmesan, homemade Caesar dressing	15,90
Atelier salad Mix lettuce, tomatoes, onions, chicken breast strips, peppers, corn, cucumbers, cheese, homemade dressing	17,90
Insalata Aga Mix salad, strips of beef fillet or shrimp, mango, homemade honey mustard dressing	22,90

SIDE SALADS

Coleslaw	Coleslaw, vinegar and oil	4,90	6,90
Paprika	Grilled pepper and garlic	4,90	6,90
Mixed salad	Tomatoes, cucumbers, onions, pepper, vinegar and oil	4,90	6,90
Fresh salad	tomatoes, cucumbers and onions	4,90	6,90
Sopska salad	Tomatoes, cucumbers, onions, peppers, cheese, vinegar and oil	5,90	7,90



GOLDEN STYLE

Experience culinary excellence with our exquisite Golden Style offering, adorned with 24-karat gold. Each dish is prepared and presented with the utmost care to provide you with an unforgettable taste experience.

Beef fillet 200g	79,90
Rump steak 300g	75,90
Atelier burger 3x patty, 3x cheddar cheese, egg, beef bacon, tomatoes, onions, lettuce, and homemade burger sauce (topped with cheese sauce)	79,90
Cheeseburger 2x patty, 2x cheddar cheese, tomatoes, onions, lettuce, and homemade burger sauce	59,90
Cevapcici 10 pcs. in flatbread	49,90

STEAKS

Rump steak 250g	23,90
Beef fillet 200g	29,90

BREADED with Fries

Crispy chicken fingers	13,90
Atelier chicken schnitzel Rolled and filled with cheese and turkey ham	17,90
Wiener veal schnitzel	22,90

For our Little Ones

Kids' chicken schnitzel with fries	8,50
Kids' chicken fingers with fries	8,50

FROM THE SEA

Baby calamari natural with side	20,90
Dorado fillet natural with side	21,90
Salmon fillet with side	23,90
Seafood platter with side	26,90

Allergen information available upon request.

GRILL

Cevapcici 5 pcs.   7 pcs.   10 pcs. with ajvar, onions and flatbread	8,00   10,00   12,50
Cevapcici in kajmak 5 pcs.   10 pcs. with flatbread	11,90   15,90
Minced steak with ajvar, onions and flatbread	12,90
Stuffed minced steak with ajvar, onions and flatbread	14,90
Chicken breast fillet with rice or fries, salad and flatbread	16,90
Chicken skewer with peanut sauce with rice or fries, salad and flatbread	16,90
Veal schnitzel in kajmak and peppers	18,90
Veal skewer with rice or fries, salad and flatbread	18,90
Lamb chops with rice or fries, salad and flatbread	24,90
Mixed Atelier platter with rice, fries, salad and flatbread	24,90



BURGER

Hamburger patty, tomatoes, onions, lettuce and homemade burger sauce	13,90
Cheeseburger 2x patty, 2x cheddar cheese, tomatoes, onions, lettuce and homemade burger sauce	16,90
Atelier Burger 3x patty, 3x cheddar cheese, egg, beef bacon, tomatoes, onions, lettuce and homemade burger sauce (topped with cheese sauce)	23,90
Extra cheese sauce	4,00

DIPS & SIDES

Ajvar, onions, ketchup, mayo	1,00
Kajmak, herb butter	2,50
White cheese (Sir), Ovcavina	4,00
French fries, rice (pilaf), Djuve rice, mashed potatoes, gnocchi, Sweet potato fries, fried potatoes, rosemary potatoes	4,50
WITH TRUFFLES: fries, mashed potatoes, gnocchi	8,90

SAUCES

Pepper cream sauce, mushroom cream sauce, truffle cream sauce, cheese cream sauce, hunter cream sauce, lemon butter sauce	4,90
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## PASTA

<b>Paccheri Napoli</b> with tomato sauce, cherry tomatoes, basil and fresh garlic	10,90
<b>Paccheri Vegetariana</b> with tomato sauce or cream sauce, broccoli, mushrooms, spring onions and fresh garlic	12,90
<b>Paccheri Arrabbiata</b> with tomato sauce with chilies, cherry tomatoes and fresh garlic	11,90
<b>Tagliolini Aglio e Olio</b> with fresh garlic, cherry tomatoes, olive oil, chili	11,90
+ 7,50 - shrimps	
<b>Paccheri Chicken Pesto</b> with chicken strips and pesto cream sauce	13,90
<b>Tagliatelle al Salmone</b> with salmon, tomato cream sauce and fresh garlic	17,90
<b>Paccheri with wild salmon</b> with sun-dried tomatoes and Kalamati olives	18,90
<b>Tagliolini with shrimps</b> with lobster paste, tomato sauce, cherry tomatoes, fresh garlic and parmesan	18,90
<b>Tagliolini Frutti di Mare</b> with lobster paste, tomato sauce, cherry tomatoes, fresh garlic and parmesan	15,90
<b>Gnocchi al Tartufo</b> with truffles, parmesan in cream sauce	19,90
<b>Tagliatelle al Tartufo</b> with truffles, beef fillet strips, porcini mushrooms, cream sauce and parmesan	26,90
<b>EXTRA:</b> All pasta dishes are baked in the oven	2,50

## RISOTTO

<b>Vegetable risotto</b>	12,90
<b>Chicken risotto</b>	14,90
<b>Black risotto with shrimps</b>	21,90
<b>Truffle risotto</b> with porcini mushrooms and strips of beef fillet	24,90

## DESSERT

<b>Vanilla ice cream scoop</b>	2,00
<b>Cake</b>	6,90
<b>Tiramisu</b>	6,90
<b>Lava cake with vanilla ice cream and sauce</b>	8,90
<b>Surprise pancakes</b>	8,90

## BREAKFAST

9.00 am - 12.00 am

<b>Uštipci with prosciutto and sudzuk</b>	8,90
<b>Kacamak</b>	9,90
<b>Obarusa</b>	9,90
<b>MIX Obarusa und Kacamak</b>	9,90
<b>French breakfast</b> Butter croissant, jam, Nutella, butter with cup of tea or coffee	9,90
<b>Atelier breakfast</b> Boiled egg, salami and turkey breast, avocado, jam, butter	12,90
<b>Scrambled eggs from 3 eggs</b> with a cup of tea or coffee	12,90
<b>Omelette made from 3 eggs</b> with a cup of tea or coffee	12,90
<b>Fried eggs from 3 eggs</b> with a cup of tea or coffee	12,90

All egg dishes are ORGANIC eggs and can also be served with 1  
ingredient of your choice, such as cheese, beef ham, sudzuk, various  
vegetables or with poultry sausages with an additional charge of 1€.

## DRINKS

### WATER

<b>Taunus Quelle sparkling</b> 0,25 L	3,10
<b>Taunus Quelle still</b> 0,25 L	3,10
<b>Taunus Quelle sparkling</b> 0,75 L	7,90
<b>Taunus Quelle still</b> 0,75 L	7,90

### SOFTDRINKS

<b>Pepsi</b> 0,2 L	3,50
<b>Pepsi Max</b> 0,2 L	3,50
<b>Cocta</b> 0,2 L	3,50
<b>Mirinda</b> 0,2 L	3,50
<b>7´Up</b> 0,2 L	3,50
<b>Orangina</b> 0,2 L	3,50
<b>Bitter Lemon</b> 0,2 L	3,50
<b>Tonic</b> 0,2 L	3,50
<b>Ginger Ale</b> 0,2 L	3,50
<b>Ice Tea</b> 0,33 L	4,20
<b>Red Bull</b> 0,25 L	4,50

## JUICES

<b>Juice</b> 0,2 L	3,90
Apple, orange, currant, cherry, strawberry, peach, passion fruit, rhubarb, multivitamin, pineapple	
<b>Spritzers</b> with all kinds 0,3L	3,90
<b>Fresh pressed orange juice</b> 0,2L   0,3L	4,20   4,90

## WARM DRINKS

<b>Coffee</b>	3,10
<b>Espresso</b>	2,80
<b>Double espresso</b>	4,20
<b>Espresso macchiato</b>	3,20
<b>Cappuccino</b>	3,80
<b>Milk coffee</b>	4,20
<b>Latte Macchiato</b>	4,50
<b>Cocoa</b>	3,50
<b>Turkish mocha</b>	3,50
<b>Tea</b> hot lemon	3,50
<b>Tea</b> different types	3,50
<b>Tea</b> fresh mint-ginger	4,90

## HOMEMADE ICE TEA & LEMONADES

<b>Ice tea lime-ginger</b> 0,4 L	5,90
<b>Ice tea forest fruit</b> 0,4 L	5,90
<b>Lemonade raspberry with fresh mint</b>	5,90
<b>Lemonade orange-lime</b>	5,90
<b>Lemonade pineapple</b>	5,90
<b>Lemonade lemon</b>	5,90
<b>Lemonade elderflower with fresh mint</b>	5,90

## NON-ALCOHOLIC COCKTAILS

<b>Ipanema</b> Lime, brown sugar, ginger ale, passion fruit juice, mint, crushed ice	8,90
<b>Cinderella</b> Grenadine, whipped cream, coconut syrup, pineapple juice	8,90
<b>Red Baby Dragon</b> Grenadine, strawberry syrup, lime juice, Fanta, soda water	8,90
<b>Virgin Atelier</b> Lemon juice, passion fruit juice, pineapple juice, almond syrup	9,90