

# JOSEPHINE

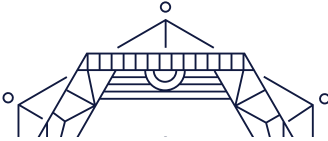
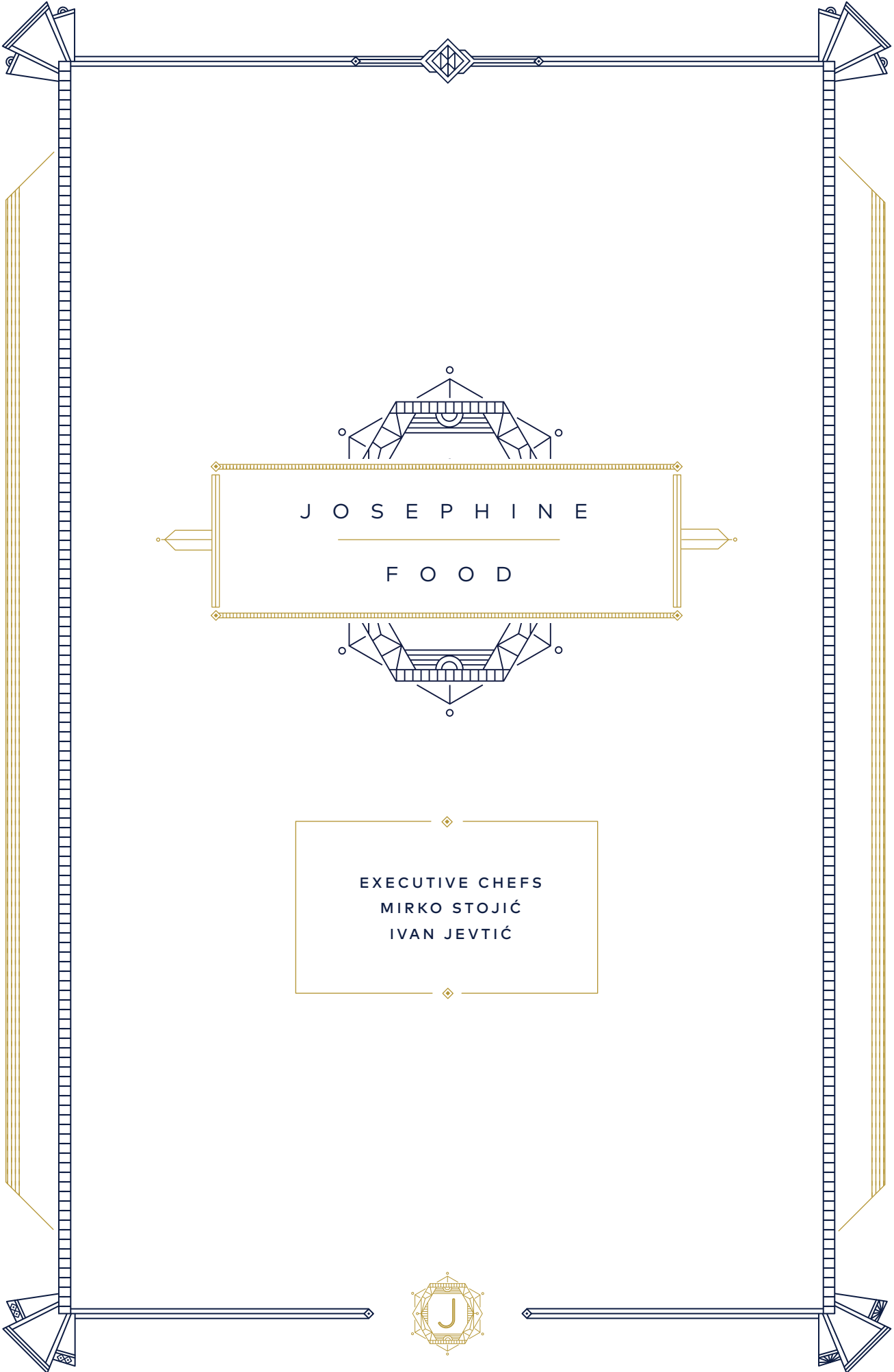
Josephine Baker was a superstar in the 1920s. She was a flapper, a civil rights activist, a spy for the Allied forces during World War II and the first woman of color with worldwide fame.

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.

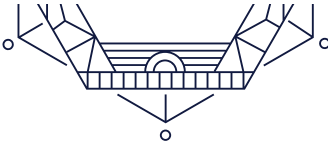
Welcome



Josephine Baker  
1906-1975



J O S E P H I N E  
FOOD



EXECUTIVE CHEFS  
MIRKO STOJIĆ  
IVAN JEVIĆ



AMUSE - BOUCHE

S N A C K S

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

SNACKS

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

Duck in soba noodles

2100







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**

**Fish & Chips**  
**1800**

**Filet mignon with aromatized  
butter and french fries**  
**3800**

**Slow-cooked lamb blanquette in  
its own juices with vegetables**  
**4950/kg**



## LES GARNITURES

### SIDES

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

