Dinner at Tchaikovsky

Starters

POTAGE OF THE DAY *900 RSD*

Chef's choice of creamy vegetable potage, inspired by seasonal ingredients.

FOIE GRAS PÂTÉ *2.600 RSD*

Our signature dish

A contemporary interpretation of a French classic, complemented by Serbian raspberries.

CHEESE SOUFFLÉ *2.100 RSD*

A light, airy cheese soufflé with smoked carp.

CREAMY BURRATA WITH BEETROOT *2.200 RSD*

Fresh Italian burrata with beetroot, honey, hazelnuts and truffle dressing.

BEETROOT AND FENNEL-CURED SALMON *1.400 RSD*

Delicately cured salmon with beetroot and fennel seeds, served with tangy yoghurt sauce and dill oil.

BEEF TARTARE *2.600 RSD*

Finely chopped beef tenderloin with egg jam and pickled mustard seeds.

BEEF CARPACCIO *2.800 RSD*

Thinly sliced beef with truffle emulsion, marinated egg, Parmesan and rocket.

TRUFFLE ARANCINI *1.300 RSD*

Crispy Italian rice balls with truffles and wild mushroom sauce.

GRILLED PRAWNS *1.900 RSD*

Succulent grilled prawns with mildly spicy chorizo, feta cheese and parsley oil.

TCHAIKOVSKY FRIES *1.300 RSD*

Golden, crispy triple-cooked fries with Parmesan and truffles.

Executive Chef Miloš Mirjanić

Salads

GOAT'S CHEESE SALAD *1.300 RSD*

Endive with a delicate goat's cheese mousse, beetroot and hazelnuts.

ENDIVE SALAD *2.600 RSD*

Crisp endive with Gorgonzola, walnuts, tart apple and a honey and mustard dressing.

SEAFOOD COBB SALAD *1.900 RSD*

Mediterranean green salad with prawns, octopus, eggs, green beans, cherry tomatoes, bacon and ranch dressing.

CHICKEN CAESAR SALAD *1.700 RSD*

A classic favourite with chicken, crispy bacon, croutons, eggs and a signature dressing.

Passta & Risotto

PRAWN RISOTTO *2.450 RSD*

Creamy risotto with succulent prawns and a hint of saffron.

SLOW-COOKED VEAL CHEEK RISOTTO *2.550 RSD*

Creamy saffron risotto with tender, slow-cooked veal cheeks.

VEGETABLE RISOTTO *2.350 RSD*

Delicate vegetable risotto infused with fragrant saffron.

FIVE-CHEESE RIGATONI *2.100 RSD*

Rigatoni coated in a rich, velvety five-cheese sauce.

KRUNA PASTA WITH COURGETTES & GOAT'S CHEESE *2.200 RSD*

Pasta with a delicate courgette sauce, pesto and a hint of goat's cheese.

SLOW-COOKED BEEF RIGATONI *2.700 RSD*

Rigatoni with tender, slow-cooked beef in a creamy cheese sauce.

Main courrses

CHICKEN BREAST *2.150 RSD*

Tender chicken breast with a crispy chicken leg croquette, onion jam and creamy chicken sauce.

SLOW-COOKED LAMB *2.900 RSD*

Tender, slow-cooked lamb with spelt risotto and a delicate morel mushroom foam.

FILLET STEAK *4.100 RSD*

Prime beef fillet with classic green peppercorn sauce and Tchaikovsky fries.

PORK CHOP *2.600 RSD*

Pork chop with grilled Brussels sprouts and traditional French charcutière sauce.

SLOW-COOKED BEEF CHEEKS *2.500 RSD*

Tender beef cheeks with saffron mashed potatoes, pickled apple and red wine glaze.

SEA BASS *3.200 RSD*

Sea bass with a creamy fish sauce, celeriac and pickled fennel.

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SALMON FILLET *2.700 RSD*

Salmon with fregola pasta, lemon and gherkins for a refreshing finish.

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BEEF WELLINGTON FOR TWO *8.500 RSD*

Our signature dish

Beef fillet wrapped in golden puff pastry, served with Aurora sauce, mixed salad and Tchaikovsky fries.

50 min

GRILLED CÔTE DE BŒUF FOR TWO *1.150 RSD/ 100 г*

Grilled bone-in rib steak with peppercorn sauce, Tchaikovsky fries and mixed salad.

BLACK ANGUS RIBEYE STEAK *1.100 RSD / 100 г*

Juicy Black Angus ribeye served with Tchaikovsky fries.

Side dishes

Grilled asparagus with garilic 1.100 RSD

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Honey & orange-glazed carrots 550 RSD

Grren beans with truffles & hazelnuts 600 RSD

Grilled vegetables 670 RSD

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Mixed salad with truffle dressing 900 RSD

Saffron mahed potatoes 650 RSD

Tchaikovsky fries (small portion) 500 RSD

Tchaikovsky fries with truffles & parmesan (small portion) 850 RSD

Desserts

APPLE TARTE TATIN FOR TWO *1.200 RSD*

A classic French caramelised apple tart, served with whisky caramel sauce and vanilla ice cream.

CHOCOLATE FONDANT *650 RSD*

Warm chocolate fondant with a rich, molten centre, served with fresh berries and vanilla ice cream.

CRÊPES SUZETTE *750 RSD*

Delicate French crêpes with a fragrant sauce made from Grand Marnier alcoholic orange liqueur.

CAPPUCCINO MOUSSE *950 RSD*

Light and airy cappuccino mousse with crunchy chocolate and coffee ice cream.

MOSKVA SCHNITTE *760 RSD*

Hotel Moskva's signature cake, first created in its legendary pastry shop in 1974.

gluten milk eggs fish mustard hazelnuts soya crustaceans walnuts octopus pine nuts celery

** Dishes marked with an asterisk can be adapted to meet fasting requirements upon request.*