



# PANORAMA

Caffe • Brasserie

## Dear Guests

A touch of freshness, modernity and tradition, that's what makes the Panorama Caffè Brasserie special. Always enjoy freshly prepared dishes in a modern and cozy ambience.

Let yourself be indulge by the dishes of our chef and for a few hours dive into a journey of culinary experience.

In order for you to fully enjoy your trip, our kitchen needs some time to pick the tomatoes, harvest the pepper and bake the bread. For in our restaurant we only serve freshly prepared dishes.

Dive into this journey with us.

**\*The preparation time can be between 20 to 45 minutes!**



# BREAKFAST

on weekends from 11:00 a.m. to 1:00 p.m.

## EGGS

- **FRIED EGGS** M, C, G 7,10  
three eggs, baby spinach, feta, cherry tomatoes
- **OMELET** C, G 7,10  
three eggs, tomatoes, feta, rocket
- **OMELET HAM** C, G 7,90  
three eggs, ham, tomatoes, feta
- **OMELET BACON** C, G 8,90  
drei eier, speck, tomaten, feta, rucola
- **OMELETT VEGGIE** C, G 9,10  
three eggs, onion, pepper, mushrooms, feta, rocket, small fruit salad

**BACON & EGGS** C 8,90  
three eggs, bacon, green salad, cherry tomato

**BEEF BREAKFAST** C, G 19,90  
three eggs, mushrooms, feta, green salad, cherry tomatoes

**PANORAMA BREAKFAST** C, G 13,90  
eggs, bacon, grilled sausage, kajmak, ajvar, rocket, cherry tomatoes

## USTIPCI

- **SALTY** A, G 10,90  
prosciutto, kajmak, ajvar
- **SWEET** A 10,20  
nutella, marmelade, honig

**AVOCADO BREAD** C, G 12,90  
two fried eggs, avocado, dried tomatoes, parmesan, basil

**KACAMAK** C, A 8,10  
white cornmeal, feta or bacon

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## Extras

BAGUETTE 3,20  
EGG 2,30  
BACON 4,70  
FETA 4,90  
AVOCADO 4,40  
AJVAR 4,60  
JAM, NUTELLA, HONEY 2,90

ALLE ANGEGEBENEN PREISE SIND IN €URO UND ENTHALTEN DIE GESETZLICHE MEHRWERTSTEUER

**A** GLUTEN **B** KREBSTIERE **C** EIER **D** FISCH **E** ERDNÜSSE **F** SOJABOHNEN **G** MILCH **H** HÜLLSENFRÜCHTE **L** SELLERIE **M** SENF **N** SESAM **O** SCHWEFELOXID **P** LUPINEN **R** WEICHTIER

## APPETIZERS

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cold

CAPRESE <small>G, H</small> mozzarella, tomato, homemade pesto	12,10
CARPACCIO <small>G, H</small> rucola, cherrytomaten, pinienkerne, parmesan, trüffelöl	20,90
COLD PLATE FOR TWO <small>G</small> prosciutto, pecenica, kulen, bacon, duvan cvarci, various cheeses, cherry tomatoes, ajvar, kajmak	25,90
COLD PLATE FOR FOUR <small>G</small> prosciutto, pecenica, kulen, bacon, duvan cvarci, various cheeses, cherry tomatoes, ajvar, kajmak	49,80
COLD PLATE FOR TWO FROM BEEF <small>G</small> prosciutto, sudzuk, pecenica, various cheeses, cherry tomatoes, ajvar, kajmak	28,40

warm

HOME SOUP <small>A, L</small> beef, carrots, pasta, parsley	4,90
BREADED PEPPERS <small>A, C, G</small> bell peppers, kajmak	8,90
GRILLED HALLOUMI halloumi, tomato, rosemary	10,70
BRUSCHETTA POMODORO <small>A, G</small> tomato, mozzarella	10,60
BRUSCHETTA PROSCIUTTO <small>A, G</small> prosciutto, tomatoes, parmesan	12,90
GRILLED VEGETABLES peppers, zucchini, broccoli, mushrooms, cherry tomatoes, onions, carrots	8,30

## Extras

BAGUETTE <small>A</small>	3,20
LEPINJA <small>A</small> small	3,70
large	4,80
FOCCACIA PANORAMA <small>A</small>	5,60
KAJMAK 100g <small>G</small>	4,90
AJVAR 100g	4,60
PECENICA 100g	6,40
KULEN 100g	6,60
PRUSCIUTTO 100g	7,60
DUVAN CVARCI 100g	5,60
BACKED POTATOS	4,90
STEAKFRIES	5,90
POTATO WEDGES	5,90
DOLLAR CHIPS	6,40

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## SALADS

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CAESAR SALAD <sup>F, G, A, M</sup> 15,90  
green salad mix, bacon, croutons, caesar dressing,  
parmesan, chicken breast 150g.

HALLOUMI SALAD <sup>E, G</sup> 16,20  
green salad mix, avocado, baby spinach, beetroot,  
teriyaki dressing, halloumi 150g.

GRILLED CALAMARI SALAD <sup>B</sup> 18,90  
green salad mix, cucumbers, cherry tomatoes, corn,  
teriyaki dressing, calamari 150g.

BEEFSTEAK SALAD <sup>G, M, F, N</sup> 19,90  
green salad mix, cherry tomatoes, corn, red onions,  
dijon dressing, beefsteak 150g.

## SIDE SALADS

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MORAVSKA <sup>G</sup> 6,60  
cucumbers, tomatoes, grilled peppers, onions,  
garlic, vinegar, oil

SOPSKA <sup>G</sup> 6,20  
cucumbers, tomatoes, peppers, onions, feta

SERBIAN SALAD 5,90  
cucumbers, tomatoes, hot peppers, onions

MIXED SALAD 5,30  
green salad mix, tomatoes, cucumbers, oil, vinegar  
tomatoes, cucumbers, oil, vinegar

BELL PEPPER SALAD 5,90  
grilled peppers, garlic, oil, vinegar

HOT PEPPERS 3,80  
grilled hot peppers, garlic, oil, vinegar

## PASTA & RISOTTO

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CARBONARA <sup>A, C, G, L</sup> 14,90  
tagliatelle, bacon, eggs, parmesan

BOLOGNESE <sup>A, L, O</sup> 14,90  
tagliatelle, minced beef, vegetables

CHILI PASTA <sup>F, G, A, C, L</sup> 19,90  
tagliatelle, peppers, beefsteak,  
worcestershire sauce, parmesan

PASTA SALMONE <sup>D, A, G, L, O</sup> 19,90  
tagliatelle, zucchini, baby spinach, raisins,  
parmesan, white wine, teriyaki

RISOTTO BEEFSTEAK <sup>L, G</sup> 19,90  
wild mushrooms, vegetables, truffle oil,  
parmesan, onions, celery, carrots

RISOTTO POLLO <sup>G, H, L</sup> 15,90  
pesto, peppers, sour cream, parmesan,  
homemade pesto

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## SPICIALS

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### VEAL FROM THE ROMAN POT <sup>E,O,G,L</sup> 29,90

Tenderly braised veal, carefully cooked over 4.5 hours cooked in a Roman pot, served on a bed of delicious homemade truffle puree

### KARADJORDJEVA <sup>C,A,G</sup> 19,60

Tender pork fillet prepared in the traditional way, breaded and filled with creamy kajmak. Accompanied by young potatoes and homemade tartare sauce.

### RUMPSTEAK <sup>D,A,G</sup> 24,90

Tender rump steak, with a aromatic Gorgonzola sauce, served with Paprika strips, young potatoes and sweet corn.

## MAIN DISHES

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### CHICKEN BREAST ON GRILLED VEGETABLES <sup>G,L</sup> 16,90

Tenderly marinated chicken breast fillet, gently cooked using the sous vide method and accompanied by a rich Alfredo sauce, served with colorful grilled vegetables.

### WIENER SCHNTZEL <sup>A,G,C</sup> VEAL 24,10

Tender, wafer-thin meat Breaded golden brown. Accompanied by homemade mashed potatoes and delicious cranberry jam.

### SPARERIBS <sup>F</sup> 18,90

Juicy pork ribs with a homemade unique sweet chili dip and crispy dollar chips.

### PORK FILETS IN MUSHROOM SAUCE <sup>G,L</sup> 19,40

Tender pork fillet, marinated in aromatic spices for 24 hours and then gently cooked sous-vide. Garnished with spicy young potatoes and a creamy mushroom sauce.

### MONARCHS BED <sup>G,L</sup> 19,40

Tender pork fillet, marinated in select spices for 24 hours, then gently cooked sous-vide. Served on homemade mashed potatoes and refined with a tempting Madeira sauce

### PISTACHIO CHICKEN <sup>G,L</sup> 19,40

Tender chicken breast, rolled in chopped pistachios, served with homemade mashed potatoes and a creamy Gorgonzola sauce

### CRISPY CHICKEN <sup>A,G,C,N</sup> 14,90

Tender chicken fillet, breaded and accompanied by crispy steak fries, served with homemade tartare sauce.

### CHEFS WRAP <sup>A,G,M</sup> 13,90

Fresh green lettuce, cherry tomatoes, onions, chicken strips, Gouda in a soft wrap, refined with sweet honey dressing. With crispy steak fries.

### VEGAN CHEFS WRAP <sup>A,G</sup> 12,90

A harmonious interplay of zucchini, mushrooms, rice and corn, refined with a sweet chili dressing, in a tender tortilla accompanied by crispy steak fries

## FISCH

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GRILLED SALMON <sup>D,A,G,L</sup> 24,90

24-hour marinated salmon on a bed of Couscous, peppers and broccoli, harmoniously combined with a spicy marinade.

GRILLED CALAMARI <sup>B,R,L</sup> 22,40

young potatoes, chard, carrots, marinade

PARCHMENT TROUT <sup>D,L</sup> (on request) 23,80

Baked in parchment with potatoes, peppers and dried tomatoes. Served on baby spinach, refined with a spicy marinade.

### FROM THE GRILL

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PLJESKAVICA 300g. 14,90

minced beef, ajvar, potato wedges

PLJESKAVICA IN KAJMAK <sup>G</sup> 300g. 15,90

minced beef, ajvar, potato wedges, kajmak (cream)

GOURMET PLJESKAVICA <sup>G</sup> 300g. 17,90

minced beef, kackavalj cheese, bacon, chillie flakes, ajvar, steak fries

STUFFED PLJESKAVICA <sup>G</sup> 300g. 17,40

minced beef, kackavalj, ajvar, steak fries

CEVAPI 300g. 14,90

minced beef, ajvar, potato wedges

CEVAPI IN KAJMAK <sup>G</sup> 300g. 15,90

minced beef, ajvar, potato wedges, kajmak (cream)

CHICKEN LEG 300g. 15,40

steak fries, onions, ajvar

BBQ SKEWERS 300g. 14,90

Pork belly meat, ajvar, kajmak baked potatoes

BELA VESALICA 300g. 17,90

pork loin, ajvar, baked potatoes

SERBIAN KOBASICA 300g. 14,90

pork or beef grilled sausage, potato wedges, mustard

LESKOVACKI USTIPCI <sup>G</sup> 300g. 16,90

minced beef, kackavalj, bacon, ajvar, baked potatoes, chillie flakes

GRILL MIX FOR ONE PERSON 20,90

grilled sausage, cevapi, pljeskavica, bela vesalica, chicken leg, grilled skewer, baked potatoes, ajvar, grilled vegetables

GRILL MIX FOR TWO 39,80

grilled sausage, cevapi, pljeskavica, bela vesalica, chicken leg, grilled skewer, baked potatoes, ajvar, grilled vegetables

GRILL MIX FOR FOUR 77,60

grilled sausage, cevapi, pljeskavica, bela vesalica, chicken leg, grilled skewer, baked potatoes, ajvar, grilled vegetables

GRILL MIX FOR TWO (BEEF) 39,80

grilled sausage, cevapi, pljeskavica, bela vesalica, chicken leg, grilled skewer, baked potatoes, ajvar, grilled vegetables

## COFFEE

Afro Cafe  
dark and elegant



ESPRESSO	3,10
ESPRESSO MACHIATO	3,40
BLACK COFFEE	3,90
ESPRESSO DOPPIO	4,30
CAPPUCCINO <sub>G</sub>	4,60
CAFFE LATTE <sub>G</sub>	4,90
ICED COFFE (with ice cream) <sub>G</sub>	7,90

## HOT CHOCOLATE

HOT CHOCOLATE <sub>G</sub>	4,50
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## TEE



<b>GOLDEN CHAMOMILE</b> The whole chamomile flowers provide a pleasant, slightly bitter taste and a pleasant enjoyment	4.80
<b>MINTY BREEZE</b> Roughly chopping the finest peppermint produces a full, spicy and aromatic taste that is simply delicious and refreshing	4.80
<b>HERBAL AMBER</b> Refreshing lemongrass combined with spicy aromatic ginger root	4.80
<b>ADDIS ABABA</b> Rooibos, honeybush, cocoa shells, marigold flowers	4.80

## DESSERT

<b>PANCAKES FOR ONE</b> <sub>G, A, C</sub> two pancakes, nutella/ nutella plasma/ jam	7,70
<b>PANCAKES TO SHARE</b> <sub>G, A, C</sub> two pancakes, nutella/ nutella plasma/ jam	15,40
<b>Chocolate soufflé</b> <sub>C, G, E</sub> ice cream , brittle	7,70
<b>APPLE STRUDE</b> <sub>L A, G</sub>	4,60
<b>APPLE STRUDEL</b> <sub>A, G, E</sub> ice cream / vanilla sauce	6,20
<b>FRUIT FIELDS</b> This fruit tea composition combines apple, Rosehip peel, hibiscus, sweet blackberry leaves, Orange peel and raspberry pieces to create a fruity fresh taste experience.	4.80
<b>EARL GRAY</b> The classic blend, refined with bergamot aroma gives the tart taste of the black tea a velvety note.	4.80
<b>GREEN LEAVES</b> Sencha green tea has a distinctive freshness taste and is often referred to as the "King of Green Tea".	4.80

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## SOFTDRINKS

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RÖMERQUELLE	0,33l	3,30
still, sprakling	0,75l	5,50
SODA WATER	0,30l	2,20
SODA WATER	0,50l	3,10
SODAZITRON	0,30l	2,90
freshly squeezed		
SODAZITRON	0,50l	3,90
freshly squeezed		
HOLUNDERSODA	0,30l	2,90
HOLUNDERSODA	0,50l	3,90
COCA COLA	0,33l	3,90
original		
FANTA	0,33l	3,90
ICE TEE 	0,33l	4,10
peach, lemon, pomegranate		
SCHWEPPEs	0,20l	4,20
bitter lemon, tonic water, wild berry		
RED BULL	0,25l	4,40
RAUCH	0,20l	3,70
apple, strawberry, currant, mango, orange		
with water	0,30l	3,80
	0,50l	3,90
with soda	0,30l	3,90
	0,50l	4,10

## BIER

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STIEGL	0,30l	4,20
on tap	0,50l	4,90
BUDWEISER 	0,30l	4,50
on tap	0,50l	5,10
FRANZISKANER WHEAT BEAR	0,50l	5,20
dark, light, non alcoholic		
RADLER	0,50l	4,70
lemon		

## APERITIF

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PROSECCO	0,10l	4,60
WEIßER SPRITZER	0,25l	4,30
ROTER SPRITZER	0,25l	4,30
SOMMERSPRITZER	0,50l	4,10
HUGO	0,25l	7,20
prosecco, soda, elderberry, mint, lime		
APEROL SPRITZ	0,25l	7,20
white wine, soda, aperol, orange		
CAMPARI ORANGE	0,25l	7,20
campari, orange juice, orange		
VENEZIANO	0,25l	7,80
prosecco, soda, aperol, orange		

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LILLET BERRY	0,25l	7,80
lillet blanc, schweppes russian wild berry, beeren		
LILLET BUCK	0,25l	7,80
lillet blanc, schweppes ginger ale, limette		
LILLET LEMON	0,25l	7,80
lillet blanc, schweppes bitter lemon		

### WHISKY

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JACK DANIELS	4cl	5,50
CHIVAS REGAL 12 YEARS	4cl	6,50
CHIVAS REGAL 15 YEARS	4cl	8,30
CHIVAS REGAL 18 YEARS	4cl	9,90

### COGNAC

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HENNESY	2cl	5,90
REMY MARTIN	2cl	6,90

### RUM

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GOSLING GOLD SEAL	4cl	5,50
dark rum		
DIPLOMATICO 8 YEARS	4cl	7,50
mantuamo rum		

### VODKA

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BELVEDERE VODKA	2cl 70cl	5,50 140,00
GREY GOOSE	70 cl	170,00
CIROC VODKA	70cl	130,00

### SCHNAPS

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SLJIWOWITZ	4cl	5,10
DUNJOVACA	4cl	6,10
VILJAMOVKA	4cl	6,10
ČOKANJČE	5cl	7,10
plum, quince, pear		

### AMARO

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RAMAZZOTI	2cl	4,10
JÄGERMEISTER	2cl	4,10

### LIKÖR

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BAILEYS	2cl	4,10
AMARULA	2cl	3,90

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