



Esteemed guests,

Welcome, and please, make yourselves comfortable – but do not feel like at home.

We deeply appreciate you taking the time to read this.

We have put great effort into creating a beautifully arranged, modern and innovative space that, at the same time, evokes a sense of classic charm. Our restaurant aims to offer a unique blend of old-world elegance and contemporary sophistication. If you feel any discomfort or wonder whether your attire is appropriate—please, put those thoughts aside! Simply relax and allow us to provide you with an experience that is both personal and unforgettable. Whether you are here with family, friends, colleagues, or business partners, we are honoured by the opportunity to showcase what we have created for the city of Novi

Sad and for Serbia.

The service, with its unobtrusive approach, our genuine passion, the ambiance, the comfort, the art, the honesty and the cuisine, which draws on recipes older than our grandmothers, await you. We pride ourselves on offering dishes that originated in France during the 18th century—a time when culinary art was transformed into a science, a philosophy, and a way of life. It was during this era that gastronomy reached its pinnacle, setting standards that have endured to this day. In this context, we also reflect on the constant desire to satisfy our senses and the insatiable curiosity that leads us throughout life to discover new pleasures, delights, and refined flavours.

As a reminder, this was the period when many culinary staples were created—jelly, béchamel, mayonnaise, sauces, breading, poaching, sautéing, blanching and many others that are now commonplace in kitchens worldwide. Tools and techniques that every modern kitchen relies on were developed, high standards were established, and "classics" were born, which we strive to honour and continue.

To be specific, we should mention the period of Neoclassicism. During this time, Empress Maria Theresa granted independence to Petrovaradin Fortress. Meanwhile, her daughter Marie Antoinette's husband, King Louis XVI, built castles and maintained the French monarchy, unknowingly elevating the culinary craft to a higher level and helping to establish what we now know as gastronomy. Thus, we often refer to this period as the time of Louis XVI rather than Neoclassicism. This era was marked by charm, elegance, sophistication, attention to detail, neatness and aesthetics—qualities that defined the golden years before the fall of the French monarchy.

In today's fast-paced world, all of this may seem unattainable, outdated, or even dull—but only at first glance. The truth is, we all yearn for that splendour, the flawless attention to detail, even if only for a few moments. It is this experience that sets things apart, and this is precisely what we offer here.



Now, you might be wondering: "Why Nucleus?"

The word "nucleus" comes from Latin, referring to the central core of a cell—the essence that makes up the foundation of life. It is widely recognized that the cell is the building block of all living organisms. And just like every living being gravitates toward its essence, we too are drawn to the primal sense of gratitude and happiness. But let scientists delve into these matters. We are here to bring you closer to that essence, even if just for a brief moment, through food—rushing toward the core of the experience. Through flavours, recipes, preparation methods, and our approach to this art, we aim to touch the heart of
gastronomy.

Inspired by a time when gastronomy was at its most independent and received the utmost love, attention and care, we invite you on a culinary journey. Together, we will explore the colours, tastes and aromas of this art form, experiencing the music and the people that accompany it. We won't go far; we will remain right here, at the foot of Petrovaradin Fortress, in Molinari Park, in a building that has evolved from a railway station to a post office and now, a restaurant. For this journey, no ticket is required. All you need is to sit back, relax, and enjoy the experience at your own pace. The only luggage needed is
your senses.

Dear guests, take a moment for yourself, extend that moment, and ask for more of what we have to offer. Your impressions mean the world to us, and we genuinely hope they are positive. However, if that is not the case, please let us know. We are just beginning something that we hope will endure, and every piece of feedback is invaluable to us. As your hosts, we will ensure that your gratitude
is acknowledged.

Welcome to the restaurant of carefully curated dishes. Welcome to Nucleus.

We, the restaurant team, along with Chef Jovan Nikolić Njegovan, wish you an exceptional dining experience.

A handwritten signature in dark ink, likely belonging to Jovan Nikolić Njegovan, the chef mentioned in the text. The signature is fluid and cursive, written over a decorative horizontal band that features a repeating pattern of small, stylized floral or scroll motifs.

Cold Appetizers

Pheasant Pâté with Black Currant Jelly

Recommended wines: **Fleurs de Prairie; Scalabrone Guado al Tasso; Taittinger Brut Reserve**

Allergens: milk, mustard

670.00

Beef Tongue and Foie Gras Confit Served with Fresh Green Apple

Recommended wines: **Gewurtztraminer Colmar; Chateau R de Riusec; La Roncaia Eclisse**

Allergens: mustard, apple

1100.00

Stuffed Eggs in Three Ways

Recommended wines: **Baron de Ley 3 Vinas; Pietrabbianca Tormaresca; Chablis Bovier & Fils**

Allergens: eggs, fish, milk, celery, sesame, mustard

920.00

Cooked Pork Knuckle Terrine with Spinach Hummus

Recommended wines: **Vermentino Santa Cristina; La Scolca Gavi Valentino; Baron de Ley Reserva**

Allergens: milk, mustard

870.00

Roast Lamb Shoulder Galantine with Zucchini and Pistachios

Recommended wines: **Baron de Ley Reserva; Il Bruciato Guado al Tasso; Chateau La**

Fortune Margaux

Allergens: pistachio, milk, flour, mustard

890.00

Steak Tartare

Upon your request, it can be prepared tableside, with an additional charge of **1200.00 RSD** for this service.

Recommended wines: **Chateau Cantin Grand Cru; Botrosecco Le Mortelle; Two Hands Angel Share,
Shiraz Australia**

Allergens: egg, soy, mustard, fish

2180.00

Cold Appetizers

Beef Carpaccio Stuffed with Goose Liver Mousse

Recommended wines: **Nobile di Montepulciano; Baron de Ley Gran Reserva; Husonet, Haras de Pirque**

Allergens: milk, almond, soy, mustard, pistachio

1280.00

Pike Perch Pâté

Recommended wines: **Baron de Ley Blanco Sobre Lias; Pinot Grigio Collavini; Pouilly Fumme**
Lenten / Pescetarian

Allergens: fish, soy, mustard

550.00

Beetroot and Avocado Tartare with Sun-Dried Tomato Hummus and Crunchy Flaxseed

Recommended wines: **La Scolca Gavi Valentino; Rose d'Anjou; Fleurs de Prairie**
Vegan / Vegetarian

Allergens: soy, mustard

780.00

Selection of International Cheeses and Charcuterie for 2 Persons

Through cheeses and charcuterie, East and West will reconcile on the plate: Brie, Roquefort, Gorgonzola, Morbier, rolled cheese and pecorino, with San Daniele, Pata Negra, and local prosciutto.

This meeting will not be skipped by Milan salami and Slovak kulen.

Recommended wines: **Baron de Ley Semi Dulce; Greco Di Tufo, Mastroberardino; Chardonnay Planeta**

Allergens: milk, sesame, caraway, mould

3940.00

Soups and Broths

Alsatian Soup

Recommended wines: **Gewurtztraminer Colmar; Chablis Bovier & Fils; Vivia Le Mortelle**
Allergens: flour, milk, eggs, celery, carrot

1100.00

Pheasant Consommé enriched with Aromatic Herbs

Recommended wines: **Baron de Ley Blanco Sobre Lias; Planeta La Segreta Bianco; Prosecco Rose Canevel**
Allergens: flour, eggs, milk, celery, carrot

860.00

Cream of Garlic Soup

Recommended wines: **Chardonnay Haras de Pirque; Bramito della Sala Chardonnay; Baron de Ley 3 Vinas**
Allergens: milk

740.00

Minestrone Soup

Recommended wines: **La Scolca Gavi Valentino; Sauvignon Blanc Collavini; Chablis Bovier & Fils**
Lenten / Vegan / Vegetarian
Allergens: celery, carrot, beans

585.00

White Pike Perch Soup

Recommended wines: **Baron de Ley Blanco Sobre Lias; Soave Masi; Greco Di Tufo, Mastroberardino**
Lenten / Pescetarian
Allergens: fish, soy, celery, carrot

670.00

Hungarian Bean Soup

Recommended wines: **Prosecco Canevel Valdobbiadene; Chardonnay BIO, Domaine Tholomies; Planeta Cometa Fiano**
Allergens: milk, celery, carrot, beans

980.00

Hot Appetizers

Poireau Soufflé Tart

Recommended wines: **Pinot Grigio Collavini; Domaine St Cecile Vigner**

Lacto / Vegetarian

Allergens: milk, egg, flour

870.00

Foie Gras on Celery Purée

Recommended wines: **Taittinger Brut Reserve; Chablis 1er Cru Bovier & Fils; Broy Collio, Colavini**

Allergens: milk, celery

2700.00

Escargots

Recommended wines: **Chablis 1er Cru Bovier & Fils; Beaune, Oliver Laflavie; Chardonnay Planeta**

Allergens: milk, crustaceans

790.00

Risotto with 4 Types of Seasonal Mushrooms

Recommended wines: **Baron de Ley 3 Vinas; Cervaro della Sala; Chardonnay Haras de Pirque, Chile**

Lacto / Vegetarian

Allergens: milk, mushrooms, rice, celery, carrot

1540.00

Risotto with Beetroot and Roquefort

Recommended wines: **Gewurtztraminer Colmar; Passo doble Blanco, Masi Argentina;**

Baron de ley Semi Dulce

Lacto / Vegetarian

Allergens: beetroot, mould, carrot, celery, rice, milk

1650.00

Tricolore Ravioli with Light Butter Sauce

Recommended wines: **Prosecco Caneval Valdobbiadene; Pepoli Chianti Classico; Baron de Ley Reserva**

Allergens: eggs, flour, milk

1850.00

Hot Appetizers

Spaghetti "Aglio e Olio con Pepperoncino"

Recommended wines: **La Scolca Gavi Valentino; Pinot Grigio Collavini; Vermentino Santa Cristina**

Vegan / Vegetarian / Lenten

Allergens: flour

1340.00

Beef Bone Marrow with Aromatized Toasted Bread

Recommended wines: **Greco Di Tufo, Mastroberardino; Planeta Cometa Fiano;**

Chablis 1er Cru Bovier & Fils

Allergens: flour

870.00

Baked Brie Cheese with Honey

Recommended with freshly baked croissant.

Recommended wines: **Sancerre Le Chateau; Chateau R de Riusec**

Lacto / Vegetarian

Allergens: milk, honey, flour, mustard

1100.00

Main Dishes with Farmed and Game Meat

Coq au Vin

Cockerel cooked in Burgundy red wine with root vegetables and champignons in its own rich sauce, served with mashed potatoes. This dish traces its roots back to the ancient Gauls and Julius Caesar, but the first written recipe appeared in the mid-19th century.

Recommended wines: **Santenay, Roger Belland; Baron de Ley Gran Reserva; Pinot Nero della Sala**

Allergens: carrot, celery, flour, milk, mushrooms, mustard

1940.00

Veal Blanquette

A traditional French dish made by simmering veal belly, breast and shank with onions, carrots and spices, served in its own smooth white velouté sauce.

Recommended wines: **Cabernet Merlot, Domaine Tholomies; Chateau Lestage Simon; Antica, Nappa Valey Cabernet**

Allergens: milk, mushrooms, celery, carrot, flour, mustard

1650.00

Venison Paprikash with Czech Dumplings

Paprikash made from venison shoulder, fillet and thigh with potatoes, served with traditional Czech dumplings made from milk, butter, eggs, semolina, onions, bacon and spices.

Recommended wines: **Il Bruciato Guado al Tasso; Radici Taurasi Mastroberardino Reserva; Masi Costasera Amarone Riserva**

Allergens: milk, celery, carrot, eggs, flour, potatoes, mustard

2630.00

Dishes by Order with Farmed and Game Meat

Tournedos Rossini

A classic of gastronomy named after the composer Gioachino Rossini, who inspired the chef during the creation of this dish.

Recommended wines: **Brunello di Montalcino Pian delle Vigne; Barolo Prunotto; Two Hands Angel Share, Shiraz Australia**

Allergens: flour, celery, carrot, milk, potato, mustard, mushrooms

3700.00

Beef Wellington for 2 Persons

This classic dates back to the first half of the 19th century, and it was named after Arthur Wellesley, the first Duke of Wellington, for whom this unparalleled dish was first prepared. Still today, it remains both an inspiration and a challenge for chefs as much as for consumers.

Recommended wines: **Radici Taurasi Mastroberardino Reserva; Chateau Durfort Vivens Grand Cru Classe 2016**

Allergens: flour, mushrooms, celery, carrot, milk, mustard

5900.00

Kiev Cutlet with Mashed Potatoes and Sautéed Vegetables

This dish was created in Imperial Russia by French chef Urbain Dubois. During that period, French cuisine had a major influence on Russian gastronomy.

Recommended wines: **Baron de Ley 3 Vinas; Pietrabbianca Tormaresca; Chablis Bovier & Fils**

Allergens: flour, eggs, milk, carrot, celery, soy, mustard

2080.00

Chicken or Beef Fillet Tagliata with Hollandaise Sauce

Hollandaise sauce is one of the first sauces created during the development of modern gastronomy, specifically during the Franco-Dutch War, in the time of Louis XIV's reign.

Recommended wines: **Fleurs de Prairie, Provence; Planeta La Segreta Rosso; Passo Doble Rosso, Masi, Argentina**

Allergens: eggs, flour, potatoes

CHICKEN 2200.00 / 2990.00 BEEF

Venison Chop with Beurre Blanc Sauce and Roasted Potatoes in Skin

The most tender slices of venison leg, cooked in "medium" butter, served on a bread base with roasted potatoes in their skins, enriched with beurre blanc sauce.

Recommended wines: **Chateau Cantemerle Grand Cru Classe; Barolo Prunotto**

Allergens: milk, potatoes, mustard

2450.00

Dishes by Order with Farmed and Game Meat

Beef Stroganoff with Potato Croquettes

Created by French court chefs for the imperial Stroganov family in the mid-19th century, it managed to combine Russian sour taste with French mustard and beef tenderloin, defining the absolute use of beef tenderloin in this dish. Upon request, it can be prepared in front of you. The cost of preparing the dish in front of the table is **1200.00 RSD**

Recommended wines: **Chateau Lestage Simon; Botrosecco Le Mortelle; Museum Reserva**
Allergens: gluten, eggs, potatoes, mustard, milk, mushrooms

2000.00

Imperial Shashlik

Upon request, we can prepare Ali Oli sauce at the table.
The preparation time of the sauce is 10 minutes and the service is paid separately and amounts to **1200.00 RSD**

Recommended wines: **Chablis 1er Cru Bovier & Fils; Pietrabianca Tormaresca; Scalabrone Guado al Tasso**

Allergens: gluten, honey

2120.00

Stuffed Quail Confit

Quail deboned in a special way, filled with Stéphanie stuffing made with chestnuts and dried figs, cooked in duck fat, then roasted and served on a puree of celery and potatoes, with glazed slow-cooked carrots on the side.

Recommended wines: **Marchese Antinori Chianti Classico Riserva; Nobile di Montepulciano; Chateau La Fortune Margaux**

Allergens: carrot, celery, chestnuts, milk

5760.00

Meatless Bolognese

A macrobiotic mix of grains and nuts used in place of minced meat, with vegetables and spices creating an authentic, full-flavoured experience for your vegan palate. The pasta is made from spelt flour.

Recommended wines: **Chardonnay BIO, Domaine Tholomies; Prosecco Rose Canevel; Giardino Santa Cristina**

Vegan / Vegetarian / Lenten

Allergens: soy, wheat, oat, rye, mustard, almonds, cashews, fig

1460.00

Meal Salads

Caesar Salad

Caesar Salad, now a global brand, originates from Caesar's Hotel in Tijuana, Mexico. Although complicated with various additions, this classic is very simple. It consists of romaine lettuce (which we grow ourselves) and a dressing made of 7 ingredients. Whole leaves are served, sprinkled with the dressing, grated Parmesan cheese, and topped with 2 pieces of baguette croutons. Upon your request, it can be prepared tableside, with an additional charge of **1200.00 RSD** for this service.

Recommended wines: **La Scolca Gavi Valentino; La Roncaia Eclisse; Vivia Le Mortelle**

Lacto / Vegetarian

Allergens: mustard, eggs, fish, milk, wheat

970.00

Bell Salad

A combination of five types of green salads dressed with a perfectly balanced honey-based vinaigrette, with the addition of green apple and toasted almonds.

Recommended wines: **Soave Masi, Baron de Ley Blanco Sobre Lias; Sauvignon Blanc Collavini**

Lenten / Vegan / Vegetarian

Allergens: honey, mustard, apple, almonds

780.00

Triticum Eruca Salad

Salad of cooked wheat and arugula, enriched with red bell pepper cut into diamonds, seasoned with red onion and garlic, dressed with vinaigrette based on olive oil, thyme, and lemon juice.

Recommended wines: **Sauvignon Blanc Collavini; La Roncaia Eclisse; Pouilly Fume**

Lenten / Vegan / Vegetarian

Allergens: Wheat, honey

650.00

Meal Salads

Dinde au Fromage

A combination of crispy salad with a dressing based on Greek yogurt, turkey meat, pear slices and finely shredded Roquefort blue cheese, creating a unique experience for the palate. To create the perfect bite, why not have a little of each ingredient on your fork.

Recommended wines: **Gewurtztraminer Colmar; Baron de ley Semi Dulce**

Allergens: milk, mould

1330.00

Garden of Eden

A vegetarian delight with mild ricotta cheese topped with four kinds of tomatoes and seasoned with fresh herbs and extra virgin olive oil.

Recommended wines: **Planeta La Segreta Bianco; Soave Masi**

Lacto / Vegetarian

Allergens: milk, sesame

1220.00

Greek Salad

Recommended wines: **Pinot Grigio Collavini; Domaine St Cecile Viogner**

Lacto / Vegetarian

Allergens: milk, honey

960.00

Salads

Garden Salad

Recommended wines: Soave Masi; Chardonay BIO, Domaine Tholomies;
Passo doble Blanco, Masi Argentina

540.00

Lettuce Mix

Recommended wines: La Scolca Gavi Valentino; Vermentino Santa Cristina
Allergen: honey

520.00

Tomato Salad

Recommended wines: Pinot Grigio Collavini

530.00

Cabbage Salad

Recommended wines: Domaine St Cecile Viogner

450.00

Cucumber Salad – Plain or with Spiced Yogurt

Slices of mildly seasoned fresh cucumbers, with or without a yogurt-based dressing. Upon your request, the seeded center part of the cucumber can be removed.

Recommended wines: Sauvignon Blanc Collavini, Pouilly Fumme

Allergen: milk

420.00 / 485.00

Salads

Sour Seasonal Salads

SUMMER OPTIONS

**Grilled Zucchini with
Garlic and Dill**

530.00

**Young Green Beans with
Garlic and Lemon Juice**

510.00

Roasted Aubergine Spread

710.00

**Fresh Roasted Hot Peppers
with Honey and Fennel
Dressing**

Allergens: honey

540.00

WINTER OPTIONS

Beetroot Salad

460.00

Hot Chardonnay

490.00

Sauerkraut

460.00

Roasted Sweet Peppers

510.00

Roasted Hot Peppers

430.00

Desserts

White Chocolate Mousse with Olive Oil

White chocolate mousse poured over a layer of crispy tart crust, drenched in white chocolate, and topped with olive oil.

Recommended wine: **Baron de ley Semi Dulce**

Allergens: milk, eggs, gluten

925.00

Lava Cake with a Green Dot by N.Č.

A rich chocolate fondant is prepared using Belgian dark chocolate, inspired by Chef Michael Bras' original recipe from 1980, and served with a side of mint syrup. For the perfect experience, dip your spoon into the syrup before taking a bite of this timeless dessert.

Recommended wine: **Prosecco Rose Canevel**

Allergens: gluten, cocoa, milk, eggs

640.00

Tiramisu

We follow the traditional recipe that forbids adding whipped cream, sour cream, shaping, or cutting when preparing this dessert. The combination of Trieste Illy coffee and rum from Venezuela creates the perfect setting for the cream and ladyfingers to develop a perfectly rich, mature flavour that honours tradition.

Recommended wine: **Taittinger Rose Brut**

Allergens: cocoa, eggs, milk, gluten, coffee

760.00

Seasonal Fruit Tart

With a crisp pastry base topped with fresh fruit cream and seasonal fruit, this dessert will not leave you indifferent to the idyllic flavours of the current season.

Recommended wine: **Prosecco Canevel Valdobbiadene; Taittinger Brut Reserve**

Allergens: milk, gluten, eggs

700.00

Desserts

Crêpes Suzette

A delicate pancake made with caramelized brown sugar, flambéed with Grand Marnier orange liqueur, and garnished with candied orange peel. This dessert was first created in 1895 at the Hotel Café de Paris in Monte Carlo when a 14-year-old waitress made a mistake while preparing a different recipe and nearly started a fire. By coincidence, future King Edward VII, then the Prince of Wales, was dining there with a French lady friend. Once the hotel staff realized the potential disaster had been avoided, they didn't hesitate to serve the "charred" dessert. It wasn't until the clever head waiter assessed that it was still in good condition that they decided to serve it. His Highness was impressed by the dish, the fiery spectacle appeared intentional, and the Prince named the dessert after his French companion, Suzette. Ever since, it has been a tradition to flambé it in front of guests.

(The dessert, of course, not the venue.)

Upon request, it can be prepared in front of you.

The cost of preparing the dish in front of the table is **2400.00 RSD**

Recommended wine: **Taittinger Brut Reserve; Chardonnay Planeta**

Allergens: gluten, eggs, milk

1650.00

Hazelnut Parfait

A frozen yet airy dessert with hazelnuts and caramel that will take you back to your childhood, when sorbet was a remedy for a cold, and the whole house was filled with the sweet aroma of this cake.

Recommended wine: **Prosecco Canevel Valdobbiadene**

Allergens: eggs, milk, hazelnuts, almonds

870.00

Seasonal Fruit Salad

Allergen: kiwi

620.00

Zuppa Inglese

Allergen: gluten, alcohol, eggs

1050.00



Breads

White Sourdough Bread

165.00

Buckwheat Sourdough Bread

165.00

Black Nordic Bread

(a mix of whole wheat flour and seeds)

contains yeast

110.00

White Bread with Dried Figs

contains yeast

160.00

Gluten-Free Bread

(corn, rice, and flaxseed flour bun)

contains yeast

45g / 310.00

Fresh Croissant

(baked upon order)

80g / 355.00

All types of bread contain allergens, except gluten-free bread.



Cheeses

Comté
420,00

Morbier
370,00

Camembert (+ Pedro Ximenez)
990,00

Roquefort
445,00

Young Cow Cheese
100,00

Pecorino Romano
210,00

Emmental
335,00

Gruyère
690,00

Young Cantal
375,00

All cheeses contain lactose allergens.

Add ons & Side Dishes

| | |
|---------------------------------|---------------------------|
| Red Currant Jelly | Potatoes In Skin |
| 145.00 | 145.00 |
| Goose Liver Mousse | Hollandaise Sauce |
| 540.00 | 540.00 |
| Profiteroles Filled with | Potato Croquettes |
| Chicken Liver | 100.00 |
| 100.00 | Alioli Sauce |
| Sour Cream | 110.00 |
| 110.00 | Glazed Carrots |
| Celery Puree | 235.00 |
| 235.00 | Caesar Dressing |
| Peperoncino | 60.00 |
| 60.00 | Cover Charge |
| Czech Dumpling | 420.00 |
| 420.00 | Mint Syrup |
| Boiled Sweet Potato | 210.00 |
| 210.00 | Butter |
| Mashed Potatoes | 320.00 |
| 320.00 | Beurre Blanc Sauce |
| Demi-Glace Sauce | 400.00 |
| 400.00 | Dijon Mustard |
| Boiled Potatoes | 110.00 |
| 110.00 | Boiled Rice |
| Sautéed Vegetables | 110.00 |
| 110.00 | Pickled Cornichons |
| Sautéed Green Beans | 110.00 |
| 110.00 | Potatoes au Gratin |
| Marinated Red Onions | 110.00 |
| 110.00 | Candied Orange |
| Madeira Sauce | 110.00 |
| 110.00 | |

Fruit and Digestives

Fruit

Please ask the service staff about the fruit currently available, or feel free to select an item from the basket in front of you for a sweet bite. Rest assured, it has been washed. As we focus on cooking and food preparation rather than reselling, the fruit is complimentary.

Digestive Bar

The digestive bar is available for one complimentary drink of your choice, with no refills or additional charges. This offer is valid as long as you have made a table reservation for today's visit to the restaurant.

Please note that the items at the digestive bar are not part of the official drink menu and are not included in our regular sales system.

If you would like a digestive but have not met the reservation requirement, simply ask for the drinks menu and feel free to select a beverage of your choice from the available options, along with the current prices of the restaurant's official offerings.

We look forward to welcoming you again.
The Nucleus Team