LANGOUSTE
RESTAURANT

”In spring, we are the most beautiful country in the world,
and everyone knows it, so they envy us.
”Lord”, they ask, „why have you showered Serbia with such abundance?”
You gave her a gentle climate, rich fields, dense forests;
you gave her swift rivers, high mountains, a fruitful year - you gave her everything.”
Momo Kapor, Serbian writer

SERBIA · TIME · SOUL

Born in Serbia, I spent a decade travelling the world,
working in some of the most inspiring kitchens and
culinary laboratories - from Italy to France and beyond.
I returned to Belgrade with one clear aim:
to elevate the richness of Serbian gastronomy and
bring its hidden treasures into a new era.
At Langouste, everything begins with Serbia - its land, its people,
its traditions and the extraordinary ingredients it gives us.
We believe in radical selection:
choosing only the products that deserve to be on the plate.
We believe in slow time:
allowing exceptional ingredients to reveal their full character through patience,
ageing, fermentation, preservation and technique.
And above all, we believe in soul:
the human element that turns an ingredient into a dish, and a meal into a memory.
Langouste was born from French roots and has evolved into a house of modern cuisine -
where generosity, intense flavours and cutting-edge technique meet
the foundations of classical gastronomy and the soul of Serbia.
Every dish has a story, a purpose and a piece of us.

RADICAL SELECTION
RADICAL TECHNIQUE
PURE PLEASURE

Welcome to our world.
Welcome to the new era of Langouste.
Marko Đerić

A LA CARTE

Foie gras 3900 RSD
("Banat" goose liver pâté, fruit representation of one market stand on the famous Belgrade market called "Kalenić")

Fish carpaccio 4100 RSD
(Fresh Adriatic Amberjack carpaccio, fermented cream, pickled walnut leaf pure, Osietra caviar and lacto fermented pepper juice)

Beef carpaccio 3800 RSD
(Serbian „Simmental" beef ribeye aged for 45 days from Golija mountain, pickled shitake cream, wild mushrooms ragout from Central Serbian forest, oyster mushroom chips and Marsala consommé)

Truffle/no truffle 4500 RSD
(Carob cracker, forest mushrooms,"Djubek" cheese, from south Serbia, seasonal Rajac truffle and caramelized onion)

The sea and the forest 5500 RSD
(Cuttlefish poached in brown butter, hazelnut emulsion, "Pančićeva omorika" and burnt cuttlefish dashi)

"Pasta in white" 6000 RSD
(Traditional Adratic way of preparing vongole mussels, slightly smoked, with "buzara", saved ramson oil and Osietra caviar)

Scampi 6900 RSD
(Adriatic scampi, lemon and horseradish buttermilk sauce, almond and garden sauce)

Adriatic fish fillet 8500 RSD
(Fillet of fresh Adriatic fish with indigenous beans from our garden, first Serbian artichoke beurre blanc sauce)

"The Langouste" 13500 RSD
(Fresh Adriatic lobster from our aquarium prepared in 3 services with seasonal vegetables from our garden)

Danube pike perch 5900 RSD
(Line caught, dry aged for 5 days, poached with fig leaves and Swiss chard from our garden, beurre blanc sauce and herbs from the restaurants own "Herb garden")

Smoked veal chop 5900 RSD
(Pešter veal rack, slow-cooked and lightly smoked with Rajac truffles and port wine sauce)

Lamb triptych 6900 RSD
(Sjenica Lamb, prepared in 3 different ways following the traditions of preparing lamb in different parts of Serbia, South, Center and North Serbia)

Duck 6900 RSD
(Dry aged Banat duck, local raspberry, broccoli from the garden glazed in "mangulitza" fat, duck jus)

All prices are in dinars with VAT included
If ordering a half portion from our A la cart menu,
70% of the price will be charged

FISH TASTING MENU

Tasting menu based on fish
consisting of 5 courses, including dessert,
prepared according to the sea

15000 RSD

Please inform your waiter about your allergies and diets
All prices are in dinars with VAT included

MEAT TASTING MENU

Tasting menu based on meat
consisting of 5 courses, including dessert,
prepared according to the season

15000 RSD

Please inform your waiter about your allergies and diets
All prices are in dinars with VAT included

PREMIUM MENU

A characteristic tasting menu of our restaurant
consisting of 8 courses, including dessert,
featuring dishes based on meat and fish prepared seasonally,
best reflecting the ideology of our restaurant and our chef's cuisine.

20500 RSD

Please inform your waiter about your allergies and diets
All prices are in dinars with VAT included

DESSERT

Profiterole 1200 RSD
("Kosmaj" blue cheese, milk chocolate, mushrooms)

Rhubarb 1200 RSD
(rhubarb, rose, strawberries and local cows cheese)

Childhood banana 1200 RSD
(banana bread, lemon cream, marshmallow and “banane rôtie”)

or

Selection of Serbian cheeses 2500 RSD

Selection of French cheeses 2900 RSD