

Breakfast

Served until 12:30

English breakfast 350g 8€
Two eggs , bacon, sausage, beans and potato

Eggs Royale 300g 9€
With smoked salmon, on a croissant

Eggs Benedict 300g 8€
With ham and Hollandaise on a croissant

Avocado benedict 330g 9€
With crispy bacon and Hollandaise, on a croissant

Poached eggs 300g 8€
With arugula and tomato on pumpernickel bread

Guacamole Eggs 280g 9€
Poached eggs, arugula and toast

Omelette 300g 8€
With ham and cheese

French toast 280g 7€
With crispy bacon and maple syrup

Chia pudding 150g 7€
With fresh fruit

Croissant 70g 4€
With marmalade

Cover Charge 2€

Please note that during peak service we cannot accept modifications on menu items
Cover charge also includes olive tapenade and bread

Soups

Traditional fish soup 250g	6€
Summer Gazpacho 300g	6€
Melon soup 250g	6€

Starters

Montenegrin plate 200g	13€
Local prosciutto, olives and cheese	
Burrata 300g	11€
With greens and a honey balsamic reduction	
Salmon Gravlax 250g	12€
Horseradish sauce, apple, arugula	
Poached pear 250g	11€
Arugula, caramelized nuts and Feta	
Tuna tartare 200g	15€
With crispy onion and avocado cream	
Beef tartare 200g	16€
Served in the French style	
Calamari 250g	12€
Lightly battered, served with lemon and tartare sauce	

Salads

Chicken Salad 350g	13€
With cream cheese and sweet chilly sauce	
Shrimp salad 300g	15€
With pineapple	

Risotto & Pasta

White risotto 300g	15€
With zucchini and shrimp	
Green risotto 300g	13€
With asparagus	
Black risotto 300g	15€
With seafood and cuttlefish ink	
Seafood Pasta 250g	18€
Penna all'Arrabbiata 250g	12€
Spaghetti al limone 300g	13€

Burgers

- The “One” bacon cheeseburger** *350g* 13€
With fries or salad
- Burger with foie gras** *350g* 19€
- Vegan burger** *350g* 12€
Made of red beans with avocado cream

Meat & Poultry

- Rump steak** *350g* 23€
Creamy polenta, peach, roasted hazelnuts
- Steak with Foie Gras** *300g* 29€
- Steak with Café de Paris sauce** *300g* 25€
- Beef stroganoff** *350g* 15€
With mashed potatoes
- Green chicken curry** *400g* 14€
With rice and a vegetable medley

Seafood

- Seabass “en papillote”** *350g* 19€
With shaved vegetables
- Sea Bream fillets** *400g* 19€
With puttanesca sauce
- Salmon fillet** *400g* 19€
In pepper sauce with summer vegetables
- Grilled octopus** *350g* 22€
With creamy polenta

Sides

- Mixed green salad** *150g* 3.50€
- Caponata Siciliana** *150g* 3.50€
Sautéed zucchini, aubergine and onions
- Grilled vegetables** *150g* 3.50€
- French fries** *150g* 3.50€
- Mashed potatoes** *150g* 3.50€

Desserts

Lavender Panna Cotta <i>120g</i>	5€
Almond orange cake (gluten free) <i>150g</i>	5€
Chocolate mousse <i>150g</i>	5€
Cheesecake <i>150g</i>	5€

one

WINES

Bottles are 750ml, and glasses are 150ml

WINES BY THE GLASS

Sexy sparkling

Prosecco Brut, La Farra NV.....	7€
Prosecco Rose, La Farra NV.....	7€
Collection 242, Louis Roederer NV.....	25€

Wonderful whites

Chardonnay Arhonto, Vinarija Krgović 2021 (<i>Rogami, Montenegro</i>).....	9€
Pinot Bianco, Cantina Terlano 2021 (<i>Alto Adige, Italy</i>).....	8€
Vermentino, Guado al Tasso 2020 (<i>Tuscany, Italy</i>).....	8€

Precious pinks

Rose Arhonto, Vinarija Krgović 2021 (<i>Rogami, Montenegro</i>).....	8€
M de Minuty, Chateau Minuty 2021 (<i>Provence, France</i>).....	8€

Ravishing reds

Kratošija Primitivo di Montenegro Arhonto.....	8€
Vinarija Krgović 2019 (<i>Rogami, Montenegro</i>).....	
Kadarka Fantazija Vinarija Tonković 2015 (<i>Vojvodina, Serbia</i>).....	8€
Barbera d'Alba, GD Vajra 2019 (<i>Piedmont, Italy</i>).....	8€

SEXY SPARKLING

Prosecco Brut, La Farra NV.....	32€
Prosecco Rose, La Farra NV.....	32€

Franciacorta Cuvée Royale, Marchese Antinori NV.....	55€
Franciacorta Blanc de Blancs, Marchese Antinori NV.....	55€

Collection 242, Louis Roederer NV – half bottle.....	70€
Collection 242, Louis Roederer NV.....	130€
La Cuvee, Laurent-Perrier NV.....	130€

Blanc de Blanc, Louis Roederer 2013.....	150€
Cristal, Louis Roederer 2013.....	290€
La Grande Année, Bollinger 2012.....	200€

Vintage Rosé, Louis Roederer 2014.....	150€
La Grande Année Rosé, Bollinger 2012.....	250€

WONDERFUL WHITES

Chardonnay Arhonto, Vinarija Krgović 2021 (<i>Rogami, Montenegro</i>)	45€
Kadarka Bijelo Allegra, Vinarija Tonkovic 2021 (<i>Vojvodina, Serbia</i>)	35€
Posip, Posh Saint's Hills 2019 (<i>Dalmatia, Croatia</i>)	40€
Rebula Cru Selection, Marjan Simcic 2019 (<i>Goriska Brda, Slovenia</i>)	45€
Valle, Kozlovic 2021 (<i>Istria, Croatia</i>)	35€
Cervaro della Sala, Antinori 2019 (<i>Umbria, Italy</i>)	90€
Cometa, Planeta 2019 (<i>Sicily, Italy</i>)	75€
Pinot Bianco, Cantina Terlano 2021 (<i>Alto Adige, Italy</i>)	39€
Rossj-Bass, Gaja 2020 (<i>Piedmont, Italy</i>)	120€
Soave Classico, Pieropan 2020 (<i>Veneto, Italy</i>)	35€
Terlaner Cuvee, Cantina Terlano 2021 (<i>Alto Adige, Italy</i>)	39€
Vermentino, Guado al Tasso 2020 (<i>Tuscany, Italy</i>)	39€
Vintage Tunina, Jermann 2019 (<i>Friuli, Italy</i>)	90€
Chablis, William Fevre 2020 (<i>Burgundy, France</i>)	45€
Chateau Pique-Caillou Blanc 2019 (<i>Bordeaux, France</i>)	60€
Cotes-du-Rhone Blanc, E. Guigal 2017 (<i>Rhone Valley, France</i>)	35€
Pouilly-Fumé Indigene Pascal Jolivet 2020 (<i>Loire Valley, France</i>)	90€
Riesling Turckheim Domaine Zind-Humbrecht 2020 (<i>Alsace, France</i>)	40€
Saint-Aubin Premier Cru, Joseph Drouhin 2019 (<i>Burgundy, France</i>)	90€

PRECIOUS PINKS

Rose Arhonto, Vinarija Krgović 2021 (<i>Rogami, Montenegro</i>)	35€
Rose Sec, Vinarija Zvonko Bogdan 2021 (<i>Palic, Serbia</i>)	30€
Saint Heels Rose, Saints Hills 2021 (<i>Dalmatia, Croatia</i>)	35€
M de Minuty, Chateau Minuty 2021 (<i>Provence, France</i>)	35€
Prestige, Chateau Minuty 2021 (<i>Provence, France</i>)	45€
Whispering Angel, Caves d'Esclans 2021 (<i>Provence, France</i>)	45€
Garrus, Chateau d'Esclans 2020 (<i>Provence, France</i>)	200€

RAVISHING REDS

Kratošija Primitivo di Montenegro Arhonto	40€
Vinarija Krgović 2019 <i>(Rogami, Montenegro)</i>	
Kadarka Fantazija Vinarija Tonković 2015 <i>(Vojvodina, Serbia)</i>	40€
Merlot Cru Selection, Marjan Simčič 2016 <i>(Goriska Brda, Slovenia)</i>	75€
Plavac Mali Sveti Roko Saints Hills 2016 <i>(Peljesac, Croatia)</i>	60€
Merlot, Mola 2019 <i>(Rogami, Montenegro)</i>	35€
Teran, Kozlović 2020 <i>(Istria, Croatia)</i>	50€
Vranac special selection Arhonto 2018 <i>(Rogami, Montenegro)</i>	45€
Vranac Zenta Vinarija Vučinić 2019 <i>(Rogami, Montenegro)</i>	40€
Amarone della Valpolicella	100€
Vigna Garzon Pieropan 2016 <i>(Veneto, Italy)</i>	
Barbaresco, Prunotto 2016 <i>(Piedmont, Italy)</i>	75€
Barbera d'Alba, GD Vajra 2019 <i>(Piedmont, Italy)</i>	40€
Brunello di Montalcino, Pian delle Vigne 2015 <i>(Tuscany, Italy)</i>	90€
Chianti Classico Riserva, Villa Antinori 2016 <i>(Tuscany, Italy)</i>	65€
Ornellaia, Tenuta dell'Ornellaia 2018 <i>(Tuscany, Italy)</i>	350€
Palazzo delle Torre, Allegrini 2018 <i>(Veneto, Italy)</i>	45€
Sito Moresco, Gaja 2017 <i>(Piedmont, Italy)</i>	90€
Tignanello, Antinori 2018 <i>(Tuscany, Italy)</i>	130€
Bourgogne Côte d'Or, Louis Jadot 2018 <i>(Burgundy, France)</i>	55€
Château Batailley 2015, Pauillac Grand Cru Classé <i>(Bordeaux, France)</i>	175€
Château de Pez 2016, Saint-Estèphe Cru Bourgeois <i>(Bordeaux, France)</i>	100€
Château Trimoulet, Saint-Émilion Grand Cru <i>(Bordeaux, France)</i>	60€
Châteauneuf-du-Pape "St. Pierres"	90€
Château de Nalys 2018 <i>(Rhône, France)</i>	
Gevrey-Chambertin "Vieille Vignes" Faiveley 2018 <i>(Burgundy, France)</i>	95€