



TRE CANNE

RESTAURANT
HEDONE

— *menu* —

DORUČAK

[Doručak se servira od 7:00^h do 12:00^h]

HEDONE MENU



ZDRAV DORUČAK

Omljet - šunka, sir	4,80 €
Omelet - ham, cheese / Омлет с ветчиной и сыром	4,80 €
Omljet sa slaninom	4,80 €
Omelet with bacon / Омлет с беконом	4,80 €
Omljet "Primavera" (jaja, šampinjoni, paprika, tikvica, patlidžan, mladi luk, rukola, čeri)	6,00 €
Omelet "Primavera" (eggs, champignons, peppers, zucchini, eggplant, spring onions, rucola, cherry tomatoes)	6,00 €
Омлет «Примавера» (яйца, шампиньоны, паприка, цукини, баклажан, свежий лук, руккола, томаты черри)	6,00 €
Hedone doručak (jaja, njeгуška kobasica, mješani sir, paradajz, mix zelenih salata)	7,20 €
Hedone breakfast (eggs, Njegush's sausage, mixed cheese, tomatoes, mixture of lettuce)	7,20 €
Завтрак «Хедоне» (яйца, негушская колбаса, ассорти сыров, томаты, микс зеленых салатов)	7,20 €
Zdrav doručak (jaja prepelice, sjeme lana, sjeme suncokreta, avokado, šampinjoni, mango)	9,00 €
Healthy breakfast (quail eggs, flax seeds, sunflower seeds, avocado, champignons, mango)	9,00 €
Полезный завтрак (перепелиные яйца, семена льна, семя подсолнечника, авокадо, шампиньоны, манго)	9,00 €
Priganice (ajvar, sir, pavlaka)	4,80 €
Fritters (ajvar, cheese, sour cream) / Приганице (круглые пончики) с айваром, сыром и сметаной	4,80 €
Priganice (med, krem, džem)	4,80 €
Fritters (honey, hazelnut milk and cocoa spread, jam) / Приганице (круглые пончики) с медом, кремом, джемом	4,80 €



PRIGANICE



TOST SENDVIČ

BREAKFAST / ЗАВТРАК

[Breakfast is served from 7:00^h to 12:00^h / Завтрак подается с 7:00^h до 12:00^h]

HEDONE MENU

Klub sendvič (tost, pileći file, rukola, majonez, jaja, pančeta, paradajz, sir, pomfrit)	10,80 €
Club sandwich (toast, chicken fillet, rucola, mayonnaise, eggs, pancetta, tomatoes, cheese, French fries)	10,80 €
Клуб-сендвич (тост, куриная грудка, руккола, яйца, панчетта, томаты, сыр, картофель фри)	10,80 €
Tost sendvič (tost, šunka, gauda, paradajz, zelena salata, pomfrit)	5,40 €
Toast sandwich (toast, ham, Gouda cheese, tomatoes, lettuce, French fries)	5,40 €
Тост-сендвич (тост, ветчина, сыр гауда, зеленый салат, картофель фри)	5,40 €
Losos sendvič (tost, dimljeni losos, rukola, limun, parmezan, čeri, dressing - senf, med, maslinovo ulje, namaz od avokada)	10,20 €
Salmon sandwich (toast, smoked salmon, rucola, lemon, parmesan, cherry tomatoes, dressing - mustard, honey, olive oil), avocado spread)	10,20 €
Сендвич с лососем (тост, копченый лосось, руккола, лимон, пармезан, томаты черри, соус - горчица, мед, оливковое масло), паста из авокадо)	10,20 €
Grčki doručak (palenta, grčki jogurt, jaje, feta sir, masline)	7,80 €
Greek breakfast (polenta, Greek yoghurt, eggs, feta cheese, olives)	7,80 €
Греческий завтрак (палента, греческий йогурт, сыр фета, оливки)	7,80 €

GRČKI DORUČAK



PREDJELA/ APPETIZERS/ ЗАКУСКИ

HEDONE MENU

Plata sireva (gorgonzola sir, njeguški sir, parmezan, koziji sir, bri sir, med, bademi, orasi, brusnica, kruška) Cheese plate (gorgonzola cheese, Njegush's cheese, parmesan cheese, goat cheese, brie cheese, honey, almonds, walnuts, cranberries, pears) Ассорти сыров (горгонзола, негушский, пармезан, козий, бри, мед, миндаль, грецкий орех, Брусника, груша)	14.40 €
Montenegro plata (njeguški pršut, govedi pršut, budimska salama, masline, čvarci, kajmak) Montenegro plate (Njegush prosciutto, beef prosciutto, budimska salami, olives, greaves, kaymak) Черногорское ассорти (негушский пршут, пршут из говядины, будимская салями, оливки, чварцы, каймак)	13.20 €
Burata sa paradajzom i tartufima Burrata with tomatoes and truffles Буратта с томатами и трюфелем	13.20 €
Karpačo od lososa (rukola, dresing – maslinovo ulje, limun, biber, začinsko bilje, čeri, pinjoli) Salmon carpaccio (rucola, dressing – olive oil, lemon, pepper, herbs, cherry tomatoes, pine nuts) Карпаччо из лосося (руккола, заправка из оливкового масла, лимона, черного перца и трав, томаты черри, кедровые орешки)	10.80 €
Karpačo od bifteka (biftek, rukola, dresing – senf, limun, maslinovo ulje, slačica, pinjoli) Beef carpaccio (beef steak, rucola, dressing – mustard, lemon, olive oil, black mustard, pine nuts) Карпаччо из телятины (телятина, руккола, заправка из горчицы, лимона и оливкового масла, зерна горчицы, кедровые орешки)	15.00 €
Tartar biftek Tartar beef steak Тартар из телятины	24.00 €
Rolnice od bifteka u sosu od bundeve Beef rolls in the pumpkin sauce Рулетки из телятины с соусом из тыквы	10.80 €
Vegetarijanske rolnice (mix salata i BBQ sos) Vegetarian rolls (mixture of lettuce and BBQ sauce) Вегетарианские рулетки с соусом барбекю и зеленым салатом	7.80 €
Kinoa sa dimljenim lososom (kinoa, rukola, dimljeni losos) Quinoa with smoked salmon (quinoa, rucola, smoked salmon) Киноа с копченым лососем (киноа, руккола, копченый лосось)	13.20 €
Koziji sir sa čija sjemenom (koziji sir, čija sjeme, kruška, džem od luka) Goat cheese with chia seed (goat cheese, chia seed, pear, onion jam) Козий сыр с семенами чиа (козий сыр, семена чиа, груша, джем из лука)	11.40 €



OSTRIGE NA LEDU

Mušlje na buzaru crvena ili bijela Mussels Buzara, red or white Мидии в томатном или сливочном соусе	13.20 €
Riblja pašteta Fish pâté Паштет из рыбы	15.60 €
Dimljeni krap Smoked carp Копченый карп	10.20 €
Masline – crne, zelene Olives – black, green Оливки и маслины	3.60 €
Ostrige na ledu (1.kom) Oysters on ice Устрицы на льду	6.00 €



BURATA SA PARADAJZOM I TARTUFIMA



KARPAČO OD BIFTEKA



KOZJI SIR SA ČIJA SJEMENOM



RIBLJA PAŠTETA

PAŠTE / PASTA / ПАСТА

HEDONE MENU

- Hedone pasta (pene, njeгуška kobasica, njeгуški sir, neutralna pavlaka, parmezan, bijeli luk, puter) 13.80 €
 Hedone pasta (penne, Njegush's sausage, cheese of Njegush, neutral cream, parmesan, garlic, butter)
 Паста «Хедоне» (пенине, нјегушска колбаса, нјегушки сыр, сливки, пармезан, чеснок, сливочное масло)
- Taljatele sa biftekom (biftek, poriluk, biber, bijeli luk, neutralna pavlaka, parmezan, puter) 16.20 €
 Beef tagliatelle (beef steak, leek, pepper, garlic, neutral cream, parmesan, butter)
 Тальятелле с телятиной (телятина, лук порей, черный перец, сливки, пармезан, сливочное масло)
- Pene sa piletinom (pileći file, puter, parmezan, neutralna pavlaka) 9.60 €
 Chicken penne (chicken fillet, butter, parmesan, neutral cream)
 Пенне с курицей (куриная грудка, сливочное масло, пармезан, сливки)
- Špagete morski plodovi 15.60 €
 (mix morskih plodova, mušlje, gambori, čeri, puter, parmezan, bijelo vino, paradajz pelat, peršun)
 Spaghetti with seafood (mixture of seafood, mussels, shrimp, cherry tomatoes, butter, parmesan, white wine, peeled plum tomatoes, parsley)
 Спагетти с морепродуктами (микс морепродуктов, мидии, креветки, томаты черри, сливочное масло, пармезан, белое вино, томатный соус, петрушка)
- Taljatele sa bijelom ribom 18.00 €
 (bijela riba, poriluk, sviježi paradajz, bijelo vino, bosiljak, puter, parmezan, peršun)
 Tagliatelle with white fish (white fish, leek, fresh tomatoes, white wine, basil, butter, parmesan, parsley)
 Тальятелле с белой рыбой (белая рыба, лук порей, свежие томаты, белое вино, базилик, сливочное масло, пармезан, петрушка)
- Njoke sa čeri paradajzom i bosiljkom 13.20 €
 Gnocchi with cherry tomatoes and basil
 Ньокки с томатами черри и базиликом
- Njoke sa četiri vrste sira 15.00 €
 Gnocchi with four types of cheese
 Ньокки четыре сыра



TALJATELE SA BIJELOM RIBOM

RIZOTO / RISOTTO / РИЗОТТО

HEDONE MENU

- Rizoto sa morskim plodovima (mix morskih plodova, mušlje, gambori, lignje, poriluk, čeri paradajz, bijelo vino, puter, parmezan, bijeli luk) 15.60 €
 Seafood risotto (seafood mix, mussels, shrimps, squids, leek, cherry tomato, white wine, butter, parmesan, onion)
 Ризотто с морепродуктами (микс морепродуктов, мидии, креветки, кальмары, лук порей, белое вино, сливочное масло, пармезан, чеснок)
- Crni rizoto (hobotnica, lignje, bijeli luk, bijelo vino, mastilo sipe, paradajz pelat, poriluk, parmezan, puter) 16.20 €
 Black risotto (octopus, squids, onion, white wine, cuttlefish ink, peeled plum tomatoes, leek, parmesan, butter)
 Черный ризотто (осьминог, кальмары, чеснок, белое вино, чернила каракатицы, томатный соус, лук порей, пармезан, сливочное масло)
- Rizoto sa povrćem (crvena i zelena paprika, tikvice, šampinjoni, čeri, patlidžan, parmezan, bijelo vino, puter) 12.60 €
 Vegetable risotto (red and green pepper, zucchini, champignons, cherry tomatoes, eggplant, parmesan, white wine, butter)
 Ризотто с овощами (красный и зеленый сладкий перец, цуккини, шампиньоны, томаты черри, баклажан, пармезан, белое вино, сливочное масло)
- Forest rizoto (vrganj, šampinjoni, tartufi, senf, bijelo vino, parmezan, puter) 15.60 €
 Forest risotto (cep, champignons, truffles, mustard, white wine, parmesan, butter)
 Ризотто Форест (боровик, шампиньоны, трюфеля, горчица, белое вино, пармезан, сливочное масло)



FOREST RIZOTO



CRNI RIZOTO

PRILOZI / SIDE DISH / ГАРНИРЫ

- Grilovano povrće 7.20 €
 Grilled vegetables / Овощи-гриль
- Pomfrit 4.20 €
 French fries / Картофель-фри
- Riža na puteru 3.60 €
 Rice on butter / Рис со сливочным маслом
- Pikantni krompirići 4.80 €
 Spicy fries / Пикантный картофель
- Džem od luka 3.60 €
 Onion jam / Джем из лука
- Krompir pire od tartufa 4.30 €
 Mashed potatoes with truffles
 Картофельное пюре с трюфелем
- Sotirana blitva 4.20 €
 Sautéed chard / Тушеный шпинат



GRILOVANO POVRĆE

ČORBE/ BROTHS/ СУПЫ

HEDONE MENU

POTAŽ DANA



Teleća čorba Veal broth Суп из телятины	5,40 €
Riblja čorba Fish broths/ Рыбный суп	5,40 €
Potaž dana Pottage of the day Крем-суп дня	4,20 €

RIBLJA ČORBA



TELEĆA ČORBA



T-BONE STEK



SUVO STARENI RAMSTEK



MESNI MENI/ MEAT MENU/ МЯСНОЕ МЕНЮ

HEDONE MENU

Biftek na žaru (grilovani čeri paradajz, fritirani celer, špargla) Grilled beef stake (grilled cherry tomato, fried celery, asparagus) Телятина на гриле (томаты черри на гриле, сельдерей-фри, спаржа)	28,20 €
T-bone stek 100 gr (grilovano povrće, špargla) T - bone steak (grilled vegetables, asparagus)/ Стейк Ти Бон (овоци-гриль, спаржа)	6,00 €
Jagnjeći kotleti (krompir u ljusci, kajmak, metaxa sos) Lamb chops (potato in husk, kaymak, Metaxa sauce) Ягнятина на кости (картофель в мундире, каймак, соус метакса)	27,00 €
Svinjski medaljoni u sosu od pečuraka sa pikantnim krompirom Pork medallions in mushroom sauce with spicy potatoes Свинные медальоны в соусе из грибов с пикантным картофелем	18,00 €
Pileći file na žaru sa pomfritom Grilled chicken fillet with French fries / Куриное филе на гриле с картофелем фри	14,40 €
Svinjska rebra u BBQ sosu sa pikantnim krompirom Pork ribs in BBQ sauce with spicy potatoes Свинные ребра в соусе барбекю с пикантным картофелем	18,00 €
Suvo stareni ramstek sa mladim krompirom Dry aged rump steak with new potatoes Ромштек сухого старения с молодым картофелем	22,80 €

SOSEVI/ SAUCES/ СОУС

HEDONE MENU



BIFTEK NA ŽARU

Peper sos Pepper sauce / Соус из черного перца	4,20 €
Dižon sos Dijon sauce / Соус дижонский	3,60 €
Sos od tartufa Truffle sauce / Трюфельный соус	5,40 €
Sos od pečuraka Mushroom sauce / Грибной соус	5,40 €
Sos od šumskog voća Forest fruit sauce / Соус из лесных ягод	3,60 €



JAGNJEĆI KOTLETI



SVINJSKA REBARCA U BBQ SOSU



PILEĆI FILE NA ŽARU

JASTOG



LOSOS U PERGAMENTU

RIBLJI MENI/ FISH MENU/ РЫБНОЕ МЕНЮ

HEDONE MENU

Riba 1 kategorije (Brancin, Orada, San Pijer, Rmbač, Grdoba) 1 kg Fish of 1st category (sea bass, gilthead sea bream, St. Pierre, bullet tuna, anglerfish) Рыба первой категории (Сибас, Дорадо, Сан-Пьер, Тюрбо, Морской Черт)	65,00 €
Riblja plata za dvije osobe (file Brancina, lignje, gambori, mušlje, hobotnica, crveni i crni rižoto) Fish plate for two (sea bass fillet, squids, shrimp, mussels, octopus, red and black risotto) Рыбное ассорти для двоих (филе Сибаса, кальмары, креветки, мидии, осьминог, черный и томатный ризотто)	44,40 €
Hobotnica na žaru sa pireom od blitve Grilled octopus with chard puree Осьминог на гриле с пюре из шпината	27,60 €
Lignje na žaru sa grilovanim povrćem Grilled squids with grilled vegetables Кальмары на гриле с овощами-гриль	20,40 €
Gambori na žaru sa crvenim rižotom Grilled prawns with red risotto Креветки на гриле с томатным ризотто	24,00 €
Tuna stek sa šparglama i grilovanim povrćem Tuna steak with asparagus and grilled vegetables Стейк из тунца со спаржей и овощами-гриль	23,40 €
Losos u pergamentu (tikvica, čeri, šampinjoni, kukuruz šećerac, ruzmarin, brokuli, puter, limun) Parchment baked salmon (zucchini, cherry tomatoes, champignons, sweet corn, rosemary, broccoli, butter, lemon) Лосось в пергаменте (цуккини, томаты черри, шампиньоны, беби кукуруза, розмарин, брокколи, сливочное масло, лимон)	21,60 €
Punjene lignje sa mocarelom i pršutom uz dalmatinsko varivo Stuffed squids with mozzarella and prosciutto with Dalmatian stew Фаршированные кальмары с моцареллой и пршуттом с гарниром из шпината и картофеля	26,40 €
File brancina sa grilovanim povrćem Sea bass fillet with grilled vegetables Филе Сибаса с овощами-гриль	22,80 €



RIBA 1. KATEGORIJE



LIGNJE NA ŽARU



GAMBORI NA ŽARU



TUNA STEK



RIBLJA PLATA



PUNJENE LIGNJE SA
MOCARELOM I PRŠUTOM



HOBOTNICA NA ŽARU

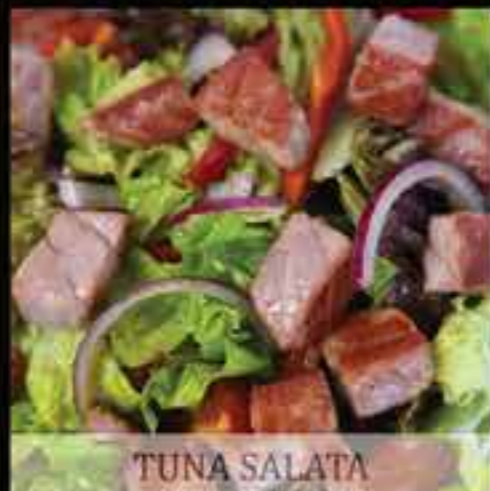
SALATE/ SALADS/ САЛАТЫ

HEDONE MENU

Grčka salata Greek salad / Греческий салат	9.00 €
Tuna salata [sviježa tuna, zelena salata, rukola, ajzberg salata, masline, crveni luk, čeri, limunov sok, maslinovo ulje] Tuna salad (fresh tuna, lettuce, rucola, iceberg lettuce, olives, red onions, cherry tomatoes, lemon juice, olive oil) Салат с тунцом (свежий тунец, руккола, салат айсберг, оливки, красный лук, томаты черри, лимонный сок, оливковое масло)	10.80 €
Mix zelenih salata Mixture of lettuce / Микс зеленых салатов	4.80 €
Capreze salata (paradajz, mocarela, sviježi bosiljak, pesto) Caprese salad (tomatoes, mozzarella, fresh basil, pesto sauce) Салат Капрезе (томаты, моцарелла, свежий базилик, песто)	9.60 €
Kalamari salata (lignje, zelena salata, ajzberg salata, sviježi krastavac, dressing – majonez, kapar, inčuni) Calamari salad (squids, lettuce, iceberg lettuce, fresh cucumber, dressing – mayonnaise, caper, anchovies) Салат с кальмарами (кальмары, зеленый салат, салат айсберг, свежий огурец, заправка из майонеза, каперсов и анчоусов)	10.20 €
Cezar salata (ajzberg salata, krutoni, pileći file, parmezana, zelena salata, dressing – majonez, kisela pavlaka, kapar, inčuni) Caesar salad (iceberg lettuce, croutons, chicken fillet, parmesan, lettuce, dressing – mayonnaise, sour cream, caper, anchovies) Салат Цезарь (салат айсберг, крутоны, куриная грудка, пармезан, зеленый салат, заправка из майонеза, сметаны, каперсов и анчоусов)	9.60 €
Vitaminska salata [rukola, zelena jabuka, celer, šargarepa, radič, zelena salata, orasi, bademi, med, limunov sok] Vitamin salad (rucola, green apple, celery, carrots, chicory, lettuce, walnuts, almonds, honey, lemon juice) Салат витаминный (руккола, зеленое яблоко, сельдерей, морковь, салат радичио, зеленый салат, грецкий орех, миндаль, мед, лимонный сок)	9.00 €
Bašta salata [zelena salata, krastavac, paradajz, kupus, masline, paprika, ljuta paprika, crveni luk] Garden salad (lettuce, cucumber, tomatoes, cabbage, olives, peppers, cayenne peppers, red onions) Салат Башта (зеленый салат, огурец, томаты, капуста, оливки, сладкий перец, острый перец, красный лук)	7.80 €
Salata od hobotnice Octopus salade Салат с осьминогом	16.80 €



GRČKA SALATA



TUNA SALATA



CAPRESE SALATA



VOĆNA SALATA

CHEESE CAKE



DESERT/ DESSERT/ ДЕСЕРТЫ

HEDONE MENU

Chesse Cake Cheese Cake / Чизкейк	5.00 €
Čokoladna torta Chocolate cake / Шоколадный торт	5.00 €
Tres leches Tres leches / Тре лече	5.00 €
Palačinke po izboru Pancakes of choice / Блинчики на выбор	5.00 €
Voćna salata Fruit salad / Фруктовый салат	5.00 €
Tanjir voća Fruit plate / Тарелка фруктов	8.00 €
Sladoled kugla Scoop of ice cream / Шарик мороженого	1.20 €

ČOKOLADNA TORTA



SLADOLED KUGLA



HOTEL TRE CANNE
Restaurant Hedone

Mediteranska bb, 85310 Budva
+382 (0)33 681 555, +382(0)33 473 281
hedone@trecanne.me www.trecanne.me



TRE CANNE

RESTAURANT
HEDONE
— *bar list* —

TOPLI NAPICI / HOT DRINKS

HEDONE DRINK MENU

Espresso Kafa (Espresso Coffee)	2.00€
Macchiato	2.30€
Espresso Kafa sa mlijekom (mala šolja) (Espresso Coffee with Milk (small cup))	2.50€
Espresso Kafa sa mlijekom (velika šolja) (Espresso Coffee with Milk (large cup))	2.50€
Cappuccino	3.00€
Coffee Latte	3.50€
Američka kafa (American Coffee)	2.00€
Espresso sa šlagom (Espresso with Whipped Cream)	2.50€
Espresso bez kofeina (Decaffeinated Coffee)	2.50€
Nescafé (topli ili hladni) (Nescafé (hot or cold))	3.60€
Nescafé sa šlagom (Nescafé with Whipped Cream)	3.80€
Freddo cappuccino	3.00€
Topla čokolada (Hot Chocolate)	3.60€
Topla čokolada sa šlagom (Hot Chocolate with Whipped Cream)	3.80€
Irish Coffee	5.40€
Kuvano Vino (Mulled Wine)	5.40€
Prirodni čajevi (Leave Tea)	3.60€

MINERALNE VODE / MINERAL WATER

HEDONE DRINK MENU

Negazirana voda 0.25 l (Still Water)	2.00€
Negazirana voda 0.75 l (Still Water)	4.50€
Rosa 0.33 l (Still Water)	3.00€
Rosa 0.75 l (Still Water)	5.00€
Knjaz Miloš 0.25 l (Sparkling Water)	2.00€
Knjaz Miloš 0.75 l (Sparkling Water)	4.50€
Aqua Panna 0.25 l (Still Water)	3.50€
Aqua Panna 0.75 l (Still Water)	6.00€
San Pellegrino 0.25 l (Sparkling Water)	3.00€
San Pellegrino 0.75 l (Sparkling Water)	6.00€
Evian 0.33 l (Still Water)	3.60€
Evian 0.75 l (Still Water)	7.20€

HLADNI NAPICI / COLD BEVERAGES

HEDONE DRINK MENU

Ledena kafa (Ice Coffee)	5.00€
Ledena kafa sa Baileys (Ice Coffee with Baileys)	5.40€
Mlijeko 0.2l	1.80€
Sojino mlijeko 0.2l	2.10€
Milkšejk Vanila 0.3l (Milkshake Vanilla)	4.20€
Milkšejk Plazma 0.3l (Milkshake Plasma Biscuit)	4.20€
Milkšejk Banana 0.3l (Milkshake Banana)	4.20€
Milkšejk Jagoda 0.3l (Milkshake Strawberry)	4.80€

SOKOVI / SOFT DRINKS

HEDONE DRINK MENU

Sok od narandže 0.20l (Orange Juice)	3.00€
Sok od jabuke 0.20l (Apple Juice)	3.00€
Sok od kajsije 0.20l (Apricot Juice)	3.00€
Sok od breskve 0.20l (Peach Juice)	3.00€
Sok od jagode 0.20l (Strawberry Juice)	3.00€
Sok od borovnice 0.20l (Blueberry Juice)	3.00€
Sok od višnje 0.20l (Sour Cherry Juice)	3.00€
Sok od paradajza (čaša) 0.20l (Tomato Juice (by glass))	3.00€
Ledeni čaj 0.20l (Ice Tea)	3.00€
Cedevita 0.375l (Cedevita)	3.00€

ENERGETSKA PIĆA / ENERGETIC DRINKS

HEDONE DRINK MENU

Red Bull 0.25l	4.80€
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SVIJEŽE CIJEĐENI SOKOVI FRESHLY SQUEEZED JUICES

HEDONE DRINK MENU

Limunada 0.30l (Natural Lemonade)	3.60€
LimuNANA 0.30l (Lemonade with fresh mint)	4.00€
Cijedeni sok od narandže 0.30l (Freshly Squeezed Orange Juice)	4.80€
Cijedeni sok od grejpfruta 0.30l (Freshly Squeezed Grapefruit Juice)	4.80€
Cijedeni sok od paradajza 0.30l (Freshly Squeezed Tomato Juice)	4.20€
Cijedeni sok od ananasa 0.30l (Freshly Squeezed Pineapple Juice)	6.00€
Cijedeni miks 0.30l (Freshly Squeezed Mixed)	6.00€

GAZIRANA PIĆA / SODAS

HEDONE DRINK MENU

Coca Cola 0.25l	3,00€
Coca Cola Zero 0.25l	3,00€
Cockta 0.25l	3,00€
Sprite 0.25l	3,00€
Fanta 0.25l	3,00€
Schweppes Bitter Lemon 0.25l	3,00€
Schweppes Tonic Water 0.25l	3,00€
Orangina 0.25l	3,60€

PIVA / BEERS

HEDONE DRINK MENU

Nikšičko (fľašica / bottle) 0.33l	3.00€
Nikšičko Tamno 0.33l (Dark Beer)	3.00€
Heineken (fľašica / bottle) 0.25l	3.60€
Carlsberg (fľašica / bottle) 0.33l	3.90€
Corona - Mexican Beer (fľašica / bottle) 0.33l	4.20€
Tuborg (fľašica / bottle) 0.33l	3.60€
Bavaria (fľašica / bottle) 0.25l	3.60€
Bavaria 0 % alc. Non-Alcoholic Beer (fľašica / bottle) 0.25l	3.60€

CIDER

HEDONE DRINK MENU

Somersby (fľašica / bottle) 0.33l	4.20€
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APERITIVI / APERITIFS 0.04 l

HEDONE DRINK MENU

Amaro Montenegro	3.60€
Amaro Ramazzotti	3.60€
Pernod Absinth	5.30€
Ouzo	3.40€
Campari	3.60€
Ricard	3.60€
Pernod	4.20€

VERMUT / VERMOUTH 0.06 l

HEDONE DRINK MENU

Martini Bianco	4.80€
Martini Rosso	4.80€
Martini Extra Dry	4.80€

RAKIJE / LOCAL BRANDY 0.04 l

HEDONE DRINK MENU

Lozova Rakija - Kruna Plantaže	3,60€	Rakija Žuta Osa	3,60€
Rakija Viljamovka	3,60€	Rakija Dunja	3,60€
Prvjenac rakija - 13. Juli Plantaže	3,60€	Rakija Jabuka	3,60€
Lozova Rakija - 13. juli Plantaže	3,60€	Rakija Šljiva Stefan Nemanja	4,80€
Loza Rakija Institut	3,60€	Rakija Zlatnja Dunja	8,00€
Rakija Kajsija	3,60€		

ŽESTOKA PIĆA / SPIRITS

HEDONE DRINK MENU

WHISKEY 0.04 l

Chivas Regal 12 YO	6,00€		
Chivas Regal Gold Singature 18 YO	13,20€		
Chivas Royal Salute 21 YO	25,20€		
Jack Daniel's	4,80€		
Jack Daniel's Tennessee Honey	4,80€		
Johnnie Walker Red Label	4,20€		
Johnnie Walker Black Label	6,00€		
Ballantine's Finest	3,60€		
White Horse	4,20€	Famous Grouse	4,80€
Jameson	4,80€	Teachers	3,60€

SINGLE MALT WHISKIES

Scotland Single Malts are divided into three main types, categorized by the area of distillation.

HIGHLAND MALT WHISKIES

These include Speyside, all distilled north of the highland line. They tend to be full-flavored, slightly smoky and at times robust.

LOWLAND MALT WHISKIES

Distilled south of the highland line, these whiskies have a gentle, mild character with little pronounced flavors. Lowland malts are highly suitable for the base of Scotland's fine selection of blended whiskies.

ISLAY MALT WHISKIES 0.04 l

These "Campbelltown malts" are produced on the islands off the west coast of Scotland. They are characterized by their pungent, full flavor which embodies a hint of sea air.

Glenfiddich 12 YO	7,80€	Macallan 12 YO	13,20€
Glenlivet 12 YO	7,80€	Lagavulin 16 YO	15,00€
Glenlivet 18 YO	13,20€	Jack Daniel's Single Barrel	8,40€
Glenlivet Reserve	12,60€		

BOURBON 0.04 l

HEDONE DRINK MENU

Four Roses	4,20€
Woodford Reserve	5,40€
Jim Beam Black	4,20€
Jim Beam White	4,20€

VODKA 0.04 l

HEDONE DRINK MENU

Grey Goose	9,00€
Belvedere	8,00€
Finlandia	4,20€
Puschkin Black Sun	4,20€
Smirnoff	4,20€
Beluga	8,00€

GIN 0.04 l

HEDONE DRINK MENU

Beefeater	4,20€	Hendrick's	7,20€
Gordon's	4,20€	Mare	7,80€
Bombay Sapphire	7,20€		

DIŽESTIVI / DIGESTIVES 0.04 l

HEDONE DRINK MENU

Gorki List	3,00€
Jägermeister	3,60€
Limoncello	3,60€
Becherovka	3,60€
Sambuca Ramazzotti	3,60€

TEQUILA 0.04 l

HEDONE DRINK MENU

Olmecca Blanco	4,50€
Olmecca Gold	4,50€

LIKERI / LIQUEURS 0.04 l

HEDONE DRINK MENU

Passoa	3,60€
Amaretto Disaronno	3,60€
Baileys Irish Cream	4,20€
Cointreau	3,60€
Arcers	3,60€
Aperol Liqueur	3,60€
Southern Comfort	3,60€
Kahlua	3,60€
Dy Kuyper	3,60€

(Amaretto, Triple Sec, Blue Curacao, Melon, Crème de Cacao, White Crème de Cacao, Crème de Cassis, Crème de Mente, Wild Strawberry, Apricot, Raspberry, Peach Tree, Sour Apple)

RUM 0.04 l

HEDONE DRINK MENU

Havana Club 3 Años	5,40€
Havana Club 7 Años	7,20€
Bacardi White	5,40€
Bacardi Gold	5,40€
Bacardi Black	5,40€
Malibu	5,40€

COGNAC & BRANDIES 0.04 l

HEDONE DRINK MENU

V.S. (Very Special)

Cognacs and Brandies

with a V.S. distinction require an average 5-9 year of aging.

These cognacs and brandies are raw and powerful with a prominent floral bouquet.

Hennessey V.S.	6.60€
Martell V.S.	6.60€
Courvoisier V.S.	6.60€
Remy Martin V.S.	6.60€

V.S.O.P. (Very Special Old Pale)

These are richer, smoother cognacs and brandies with a hint of wood on the nose and palate. These are average 12 years of aging.

Hennessey Fine	7.80€	Courvoisier V.S.O.P.	10.20€
Martell V.S.O.P.	10.20€	Remy Martin V.S.O.P.	10.20€

X.O. (Extra Old)

These cognacs and brandies are average 50 years of barrel age and are characterized by the seductive aroma, a palate full of oaky vanilla and a smooth long finish.

Hennessey X.O.	26.50€	Remy Martin X.O.	26.50€
Martell X.O.	26.50€	Vinjak X.O. Rubin	8.50€
Courvoisier X.O.	26.50€		

PREMIUM COGNAC 0.04 l

Hennessey Paradise	72.00€	Martell Cordon Blue	19.20€
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BRANDIES 0.04 l

Metaxa 5*	4.20€
Metaxa 7*	5.40€
Stock	3.00€

KOKTELI / COCTAILS

HEDONE DRINK MENU

ALKOHOLNI KOKTELI / ALCOHOLIC COCTAILS

Aperol Spritz (Aperol, Sparkling Wine, Sparkling Water)	10.00€
Kir Royal (Crème de Cassis, Prosecco)	10.00€
Hugo (Elderflower syrup, Sparkling Wine, Sparkling Water, Lime, Mint Leaves)	9.00€
Amaretto Sour (Amaretto, Lime, Brown Sugar)	7.00€
Blue Lagoon (Vodka, Blue Curaçao, Lemon Juice, Sprite)	11.00€
Black Star (Paseo, Martini Roso, Puskin Black San, Vodka, Red Bull, Archers, Blubery Juice, Lime Juice)	11.00€
Black Russian (Vodka, Coffee Liqueur)	10.00€
Bahama Mama (Light Rum, Apricot, Banana Liqueur, Pineapple Juice, Orange Juice, Grenadine)	10.00€
Blue Hawaiian (Light Rum, Dark Rum, Malibu Rum, Pineapple Juice, Coconut Cream, Blue Curaçao)	10.00€
Caipirinha (Cachaça, Lime Juice, Brown Sugar)	10.00€
Cosmopolitan (Vodka, Cointreau, Cranberry Juice)	10.00€
Cuba Libre (Light Rum, Coca Cola, Lime Juice)	10.00€
Daiquiri (Light Rum, Sweet and Sour Mix)	10.00€
Long Island Ice Tea (Vodka, Light Rum, Gin, Tequila, Triple Sec, Sweet and Sour Mix, Coca Cola)	10.00€
Mai - Tai (Light Rum, Dark Rum, Malibu Rum, Triple Sec, Amareto, Grenadine, Pineapple Juice)	10.00€
Manhattan (Whiskies, Red Vermouth, Angostura)	10.00€
Margarita (Tequila, Sweet and Sour Mix, Triple Sec)	10.00€
Martini Dry (Gin, Extra Dry Vermouth)	10.00€
Mojito (Light Rum, Mint Leaves, Lime Juice, Soda Water, Brown Sugar)	10.00€
Negroni (Gin, Campari, Red Vermouth)	10.00€
Piña Colada (Light Rum, Dark Rum, Malibu Rum, Pineapple Juice, Coconut Cream)	10.00€
Sky Light (Vodka, Tequila, Orange Juice, Blue Curaçao, Grenadine, Orange Juice)	10.00€
Sex On The Beach (Vodka, Peach Liqueur, Triple Sec, Orange Juice, Cranberry Juice)	10.00€
Tequila Sunrise (Tequila, Orange Juice, Grenadine)	10.00€
White Russian (Vodka, Coffee Liqueur, Cream)	10.00€

BEZALKOHOLNI KOKTELI / NON ALCOHOLIC COCTAILS

Fruit Punch (Grenadine, Orange Juice, Pineapple Juice)	6.00€
Fruit Smoothie (Grenadine, Orange Juice, Pineapple Juice, Fresh Fruits)	7.00€
Virgin Colada (Pineapple Juice, Coconut Cream)	6.00€
Virgin Mojito (Soda Water, Mint Leaves, Lime Juice)	6.00€
Yellow Jacket (Orange Juice, Pineapple Juice, Lemon Juice)	6.00€

VINO NA ČAŠU / WINE BY GLASS 0.15 l

HEDONE DRINK MENU

Vino kuće BIJELO 0.15l (House Wine WHITE)	5.50€
Vino kuće CRVENO 0.15l (House Wine RED)	5.50€
Vino kuće ROZE 0.15l (House Wine ROSE)	5.50€



HOTEL TRE CANNE
Restaurant Hedone

Mediteranska bb, 85310 Budva
+382 (0)33 681 555, +382(0)33 473 281
hedone@treccanne.me www.treccanne.me

RESTORAN
HEDONE

Wine list

ŠAMPANJCI / CHAMPAGNE

Louis Roederer Cristal, 750 ml Reims, Chardonnay, Pinot Noir, Pinot Meunier <i>Rich and modern, flavour of lemon, oil, orange rind</i>	410.00€
Dom Perignon, 750 ml Epernay, Chardonnay, Pinot Noir, Pinot Meunier <i>Rich and modern, flavour of lemon, oil, orange rind</i>	300.00€
Moët & Chandon Brut Imperial N.V., 200 ml Epernay, Chardonnay, Pinot Noir, Pinot Meunier <i>Delicately vinous with a lime and vine blossom attach</i>	30.00€
Moët & Chandon Brut Imperial N.V., 375 ml Epernay, Chardonnay, Pinot Noir, Pinot Meunier <i>Delicately vinous with a lime and vine blossom attach</i>	72.00€
Moët & Chandon Brut Imperial N.V., 750 ml Epernay, Chardonnay, Pinot Noir, Pinot Meunier <i>Delicately vinous with a lime and vine blossom attach</i>	135.00€
Moët & Chandon Ice Imperial, 750 ml Epernay, Chardonnay, Pinot Noir, Pinot Meunier <i>Elegant, rich buttery style with hints of toasted almonds & ripe fruit</i>	156.00€
Moët & Chandon Brut Imperial Rosé, 750 ml Epernay, Chardonnay, Pinot Noir, Pinot Meunier <i>Full bodied, zestful, accretive fruitiness</i>	170.00€

PJENUŠAVA VINA / SPARKLING WINES

Blu Prosecco, Secco 750 ml Italy, Veneto, Glera - <i>Aromatic profile is characterized by white peaches, with an occasional soapy note</i>	30.00€
Prosecco Extra Dry "Galie" Astoria, 750 ml Italy, Veneto, Glera- <i>Elegant, fruity and flowery</i>	37.00€
Fashion Rosé Astoria, 750 ml Italy, Veneto, Pinot Noir, Glera - <i>It has bright aromas of small red berries and flowers with a dry and well balanced palate</i>	34.00€
Val, Plantaže, Extra Dry Sparkling Wine, 750 ml Krstač, Chardonnay, Podgorica, Montenegro, <i>Local original grapes - Harmonious taste and discretely rounded scent</i>	30.00€
Bottega Venetian Gold Prosecco, 750ml Italy, Veneto, Glera- <i>With a fruity, floral bouquet and fresh, elegant palate of pears and apples</i>	75.00€
Baby Lounge, Astoris, 200ml Italy, Veneto, Glera 90% & Chardonnay 10% - <i>Straw yellow with greenish reflections. Crisp with aromas of green melon, peach and a touch of honey</i>	12.00€
Blu Prosecco, Secco 200ml Italy, Veneto, Glera - <i>Aromatic profile is characterized by white peaches, with an occasional soapy note</i>	10.00€

BIJELA VINA / WHITE WINES

FRANCE

Chablis 1 er Cru Bovier and Fils, 750 ml 120.00 €
Chablis Cote de Lechet, Chardonnay, France –
Golden intense colour, powerful, aromas and a fruity (pineapple, grapefruit), delicate feel in the mouth

ITALY

Chardonnay Jermann, 750 ml 60.00€
Friuli Venezia Giulia, Chardonnay, Italy -
Great depth of complex flavors with good acidity and well balanced flavors

Pinot Grigio, Jermann, 750 ml 60.00€
Venezia, Ribolla, Pinot Grigio, Italy - *Clean and fruity*

Trebbiano Riserva, Marina Cvetić, 750 ml 66.00€
Abruzzo, Merlot, Cabernet Sauvignon and Chardonnay,
Trebiano, Italy - *Intense, clean, refined and elegant aroma*

Chardonnay, Marina Cvetić, 750 ml 90.00€
Abruzzo, Chardonnay, Italy – *Fermentation and/or maturation in oak barrels contributes notes of vanilla, smoke and hints of sweet spices such as clove and cinnamon Intense, clean, refined and elegant aroma*

Masciarelli, Villa Gema Bianco, 750 ml 36.00€
Abruzzo, Chardonnay, Italy - *The finish is persistent with flavors of pear, fishing and dwarf*

Masciarelli, Trebbiano d'Abruzzo, 750 ml 36.00€
Abruzzo, Trebbiano, Masciarelli, Italy – *White – Green and Flinty*

Gavi, La Scolca, 750 ml 36.00€
Piemonte, Cortese, Italy - *Well balanced aromas and flavors of citrus and almond and very bright acidity make it lip – smackingly refreshing*

MONTENEGRO

Chardonnay, Plantaže, Podgorica, 750 ml 30,00€
Ćemovsko Polje, Chardonnay, Montenegro
Light and discrete but clear varietal scent

Krstač, Plantaže, Podgorica, 750 ml 30,00€
Ćemovsko Polje, Krstač, Montenegro –
Dry, autochthonous Montenegrin variety

Sauvignon, Plantaže, Podgorica, 750 ml 30,00€
Ćemovsko Polje, Sauvignon Blanc, Montenegro
Dry and subtly aromatic

Chardonnay Barrique, Plantaže, Podgorica, 750 ml 40,00€
Ćemovsko Polje, Chardonnay, Montenegro -
Premium white dry wine, straw-coloured, of the specific varietal scent

Malvazija Plantaže, Podgorica, 750 ml 35,00€
Ćemovsko Polje, Malvazija, Montenegro –
Ripe and fruity taste

Pro Anima, Pinot Blanc, Plantaže, Podgorica, 750 ml 35,00€
Ćemovsko Polje, Chardonnay&Sauvignon,
Pro Anima Pinot Blanc, Montenegro -
Fruity aromas of citrus and pineapple with ripe spicy notes in the finish

Luča, Plantaže, Podgorica, 750 ml 35,00€
Ćemovsko Polje, Chardonnay, Sauvignon,
Pinot Blanc, Montenegro -
Peaches, citrus fruit, pineapple, honey and minerality – make a harmonious aromatic flavor frame of this rich, succulent and energetic

Krgović, Arhonto Chardonnay, 750 ml 35,00€
Basen Skadarskog jezera, Chardonnay, Montenegro -
Strawish yellow, citrus and medium intensity almonds. It tastes dry, smooth, and pleasant acids

Plato Chardonnay Burić, 750 ml 35,00€
Morinj, Chardonnay, Montenegro -
Wine with a light aroma of vanilla and acacia

SERBIA

Triumf, Podrum Aleksandrović, Topola 750 ml 50,00€
Oplenac, Strong character variety Savignon Blanc, Srbija
Full of freshness

Harizma, Aleksandrović 750 ml 50,00€
Oplenac, Chardonnay, Srbija –
Very soft, with rich hues and luxuriant citrus fruit finish

Chardonnay, Kovačević 750 ml 50,00€
Kovačević Winery, Chardonnay, Srbija –
The taste is fruity and spicy character, full and complex, with a good balance of sweetness and acidity

Sauvignon Blanc, Kovačević 750 ml 50,00€
Kovačević Winery, Sauvignon Blanc, Srbija
Fresh and harmonic with neutral minerality

Temjanika Selekcija, Spasić 750 ml 40,00€
Župsko vinogorje – Tržac, Tamjanika, Srbija –
The wine is a compact taste with a lot of non-invasive sweetness, with mild acids

CROATIA

Pošip Grgić, 750ml 66,00€
Korčula, Pošip, Croatia – *Slightly bitter taste with long ending*

Malvazija Kozlović 750 ml 60,00€
Istra, Croatia – *Ripe fruity taste with herbal freshness*

Krauthaker Graševina, 750 ml 40,00€
Slavonija – Kutijevo, Welschriesling, Croatia

Malvazija Meneghetti, 750ml 48,00€
Istria region, Meneghetti estate, Malvazija,
Pino Blanc & Chardonnay, Croatia. Herbal notes of the mediterranean mixed with aromas of peach and green apple

Graševina Kutijevo, 750ml 30,00€
Graševina, Croatia - *Bouquet is pleasant, floral and fruity, with harmonious and full taste.*

Malvazija Alba Matošević, 750 ml 50,00€
Central and Southern Dalmatia, Malvasia, Croatia
This is an expressive white wine with aromas of Mediterranean fruits, pear and apple

BOSNIA & HERCEGOVINA

Žilavka Tvrdoš, 750 ml 50,00€
Herzegovina – Trebinje, Žilavka – *Multi-layered flavors, made of tones of vineyard peaches, kiwi and honey, with a genuine mineral note, which reminiscent of wet gravel*

SLOVENIA

Sivi Pinot, Simčič, 750 ml 40,00€
Goriška brda, Sivi Pinot, Slovenija –
Extremely complex wine, with a strong a balanced flavor

Sauvignon Blanc Selekcija, Simčič, 750 ml 55,00€
Goriška brda, Sauvignon Blanc, Slovenija
Slow ageing in the cask draws out complex notes ranging from sage to paprika, from wild flowers to tobacco and leather: all rounded off in a long aftertaste

MACEDONIA

Tamjanika Godsin, Dalvina 750ml 40,00€
Povardarie region, Tamjanika, Dalvina
very aromatic with rich palette of aromas such as orange blossom, orange peel, white flowers, dried and fresh apricots, honey and musk perfume

Sauvignon Blanc Elegija, Dalvina 750 ml 40,00€
Povardarie region, Sauvignon Blanc, Dalvina
The aroma is typified with expressed herbal fruity notes of fern and citrus tones. It's taste ample with harmony, softness and roundness

CHILLE

Casillero del Diablo, Concha y Toro, 750 ml 50,00€
Casablanca Valley, Chardonnay, Chile –
Elegant, full bodied

CRVENA VINA / RED WINES

FRANCE

Château Lastage Simon, Haut - Médoc, 750 ml 55,00€
Bordeaux, Blend Red, Medoc, France
Young-colored wine, its purple shade reflecting the dense wood and tannin-laden flavors

ITALY

Chianti Riserva Melini, 750 ml 36,00€
Tuscany, Chianti Melini, Chianti blend, Italy

Montrepulciano d'Arbuzzo, Marina Cvetić, 750 ml 72,00€
Masciarelli, Montepulciano, Italy - *Intense, pleasing, refined and elegant aromas*

MONTENEGRO

Vranac, Plantaže, Podgorica, 750 ml 30,00€
Čemovsko Polje, Vranac, Montenegro
Soft tannins and wellbalanced wine

Cabernet Sauvignon, Plantaže, Podgorica, 750 ml 30,00€
Čemovsko Polje, Cabernet Sauvignon, Montenegro
Full body wine with lilies aroma

Merlot, Plantaže, Podgorica, 750 ml 30,00€
Čemovsko Polje, Merlot, Montenegro
Medium to full body wine with aromas of wild roses

Vranac Pro Corde, Plantaže, Podgorica, 750 ml 30,00€
Čemovsko Polje, Vranac, Montenegro
Strong tannins flavor with fruit aromas

Epoha, Plantaže, Podgorica, 750 ml 30,00€
Čemovsko Polje, Cabernet Sauvignon, Merlot, Montenegro
Rich tones of ripe fruits, plums and blackberries, along with sophisticated tones of chocolate and coffee, make this wine a real gastronomic delicacy

Vladika, Plantaže, Podgorica, 750 ml 42,00€
Čemovsko Polje, Vranac, Cabernet Sauvignon, Merlot, Montenegro
Deep and multi-layers flavors of the forest fruit, with mild vanilla notes, blend on the velvety, fruity palates

Vranac Barrique, Plantaže, Podgorica, 750 ml 45,00€
Čemovsko Polje, Vranac, Montenegro
Wine with oak flavors and caramel and smoke aromas

Vranac Reserve, Plantaže, Podgorica, 750 ml 60,00€
Čemovsko Polje, Vranac, Montenegro
Wine with smooth tannins and forest fruits aromas

Vranac Premier, Plantaže, Podgorica, 750 ml 132,00€
Čemovsko Polje, Vranac, Montenegro - *Soft tannins and well balanced*

Plato Vranac Burić 40,00€
Danilovgrad, Vranac, Montenegro - *A very fine and balanced wine, with a mild tone of vanilla, chocolate and forest fruits*

Krgović, Arhonto Vranac, 750 ml 40,00€
Basen Skadarskog jezera, Chardonnay, Montenegro
On the taste of dry, gentle support, medium body, character of mature fruit with mild notes of black pepper.

Krgović, Arhonto Cabernet Sauvignon, 750 ml 40,00€
Basen Skadarskog jezera, Cabernet Sauvignon, Montenegro
The taste is also of a fruitful character, the tachny of the gingerbread with mature tannins

SERBIA

Vizija Aleksandrović, 750 ml 46,00€
Oplenac, Frankovka 100 %, Serbia
Wine with ripe forest fruit and orange peel aromas

Aurelijus Kovačević, 750 ml 45,00€
Sremski reon, Cabernet Sauvignon, Merlot, Serbia
It is recognizable by the elegant aromas of forest fruit, ripe cherries and plum

CROATIA

Merlot, Meneghetti, 750 ml 36,00€
Istria region, Meneghetti estate, Croatia
The aromas of plum, blueberry and other berries dominate, combined with floral notes and a gentle spicy background

Plavac Mali Grgić, 750 ml 72,00€
Coastal Region, Plavac Mali, Croatia
Full body and forest fruit aromas

Dingač Matuško, 750 ml 54,00€
Coastal Region, Dingač, Croatia
With orange peel and almonds aromas

Dingač Barrique Reserva, 750 ml 75,00€
Coastal Region, Dingač, Croatia
With characteristic fruity aroma that reminds on dark berries and ageing in barrique barrels made this wine elegant and soft

BOSNIA & HERZEGOVINA

Blatina limited edition Carski vinogradi, 750 ml 48,00€
Blatina, Alicante Bouchet, Mostar, Bosnia and Herzegovina
It's got a complex scent with noticable taste of berries.

SLOVENIA

Cabernet Sauvignon, Simčič, 750 ml 50,00€
Goriška Brda, Cabernet Sauvignon, Blend Merlot, Slovenia
The classic ruby colour, with its hint of violet, reveals a compelling nose of fresh blackcurrants, plums and other dark forest fruits

Pinot Noir, Simčič, 750 ml 85,00€
Goriška Brda, Pinot Noir, Slovenia
The bouquet is of cherry liqueur, excellent cask and orange peel

MACEDONIA

Syrah Barrique, Dalvina 750 ml 60,00€
Povardarie region, Syrah Barrique, Dalvina
Fresh dried grass, chocolate and a hint of Arabic mint are followed by rich and sweet red flavors on the palate. Red fruits are dominant especially red currant and raspberry

CHILLE

Casillero del Diablo, Merlot, Concha y Toro, 750 ml 40,00€
Central Valley, Merlot, Chile
Dark and deep red with herbs and smoke aromas

Casillero del Diablo, Cabernet Sauvignon, Concha y Toro, 750 ml 42,00€
Maipo Valley, Cabernet Sauvignon, Chile
Medium bodied with smooth tannins, blackcurrant and cherry aromas

ROSE VINA / ROSE WINES

MONTENEGRO

Rosé Plantaže, Podgorica, 750 ml 30,00€
Čemovsko polje, Podgorica, Montenegro – *Light and fruity*

Krgović, Arhonto Rose, 750 ml 30,00€
Basen Skadarskog jezera, Cabernet Sauvignon, Sangiovesse, Montenegro
Very fruity, with nicely composed notes of blackberry, strawberries and forest fruit

Krauthaker Cuvée Rosé, 750 ml 42,00€
Kutjevo, Merlot, Pinot Noir, Shiraz, Cabernet Sauvignon, Croatia

Plato Rose Burić, 750ml 30,00€
Vranac, Montenegro – *Well balanced wine*

DEZERTNA VINA / DESERT WINES

Medun, Plantaže, 500 ml 36,00€
Čemovsko polje, Vranac, Podgorica, Montenegro
Sweet taste of fruit, coffee and chocolate that gives it a lasting enjoyment of warmth and sweetness





Meditranska bb, 85310 Budva, Crna Gora
+382 (0)33 681 555, +382 (0)33 473 281
hedone@trecanne.me
www. trecanne.me

Pohvale i žalbe možete upisati u knjigu žalbi i knjigu utisaka
koje se nalaze pored kase.